



## Banana Pudding Squares



35 Nilla Wafers, finely crushed  
1/4 cup (1/2 stick) margarine, melted  
1 pkg. (8 oz.) Philadelphia Cream Cheese, softened  
1/2 cup powdered sugar  
1 tub (8 oz.) Cool Whip, thawed, divided  
3 bananas  
3 cups cold milk  
2 pkg. (4-serving size each) Jell-O Vanilla Flavor Instant Pudding  
1/2 square Baker's Semi-Sweet Baking Chocolate, grated (optional)

**COMBINE** wafer crumbs and margarine; press firmly onto bottom of 9x13-inch dish. Refrigerate while preparing filling. *\*\*I have to double the crust ingredients to get it to cover the bottom of a 9X13 pan*

**MIX** cream cheese and sugar in medium bowl until well blended. Stir in 1-1/2 cups of the whipped topping; spread carefully onto crust. Set aside. Slice bananas and arrange over cream cheese mixture.

**POUR** milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Spoon over bananas. Spread with remaining whipped topping; sprinkle with chocolate (optional).

*\*\*I haven't put the chocolate on yet....I like to put a layer of Nilla Wafers on top or just leave the cool whip as the topping*

Refrigerate at least 3 hours before serving. Store leftovers in refrigerator (if there are any : )

ENJOY, MAKELIFEDELICIOUS.COM