

# Banana Pudding Icebox Cake

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Yields 10 - 12 servings

**Ingredients:** 1 box white cake mix

½ cup mashed banana

1 cup sugar

½ cup all-purpose flour

½ tsp salt

3 egg yolks

3 cups whole milk

1 tablespoon vanilla extract

1 tablespoon butter

2 - 3 ripe bananas, sliced

1 large container Cool Whip (16 oz.), thawed

½ cup crushed vanilla wafers

½ cup chopped pecans, optional

**Directions:**

1. Preheat oven to 350°. Spray a 13" x 9" baking pan with nonstick baking spray with flour.
2. Prepare cake mix according to package directions for whole egg recipe. Add mashed banana; beat at medium speed with electric mixer until combined. Pour into prepared pan, smoothing and leveling batter.
3. Bake until a wooden pick inserted in the center comes out clean, 25 - 30 minutes. Let cool 5 minutes. Using the handle of a wooden spoon, poke holes in warm cake.
4. In a medium saucepan, combine flour, sugar, and salt; whisk together. Add egg yolks and 1 cups milk. Whisk until smooth; whisk in remaining 2 cups of milk. Cook over medium heat until thick; whisk in vanilla and butter.
5. Pour half of the pudding over the cake. Place remaining pudding in refrigerator to cool slightly, stirring occasionally. Meanwhile, place sliced bananas over pudding. Add about 1½ to 2 cups of Cool Whip to cooled pudding; fold in, mixing well. Spread over sliced bananas. Cover and refrigerate.
6. When ready to serve, spread remaining Cool Whip over top, then sprinkle top with vanilla wafers and nuts. Cut and serve. Refrigerate any leftovers.