



Boston Banana Crème Cake

4 packs	American Quality Foods Banana Crème cake mix
4	Ripe Bananas
1 pack	American Quality Foods Vanilla pudding mix
2 packs	American Quality Foods Chocolate Buttercreme frosting mix
4-5	Ripe, firm bananas, sliced

- Mash 4 bananas thoroughly.
- Prepare 2 cakes (1/2 sheet pans) according to directions, using 2 bags for each pan and adding ½ the mashed bananas to each.
- Cool cakes after baking.
- Prepare Vanilla pudding according to directions.
- Spread pudding on one cake, layer sliced bananas and top with 2nd cake.
- Frost entire cake with Chocolate Buttercreme frosting.
- Chill 2 hours. Cut to serve 36.
- Top with American Quality Foods whipped topping if desired.

This recipe was created by
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