



Harveys Supermarkets

Chocolate Banana Graham Pudding



Ingredient List

Chocolate Banana Graham Pudding 1 pkg.
vanilla pudding mix (3.4 oz.)
1 pkg. chocolate pudding mix (3.4 oz.)
2 cups milk, divided 1 cup each
1 box graham crackers
1 pkg. thawed frozen whipped topping, divided in half
1 can sweetened condensed milk, divided into two 1/2 cup amounts
1 large or two small bananas
1 cup chocolate chips, or chocolate ice-cream topping
"magic" shell

Directions

Step 1

Completely line a 13x9-inch pan (or 9x9-inch for deeper/thicker pudding) with graham-cracker squares (break the rectangles in half) so that the bottom of the pan is covered.

Step 2

Mix the chocolate-pudding mix with 1 cup milk, 1/2 cup sweetened-condensed milk and half of the frozen, whipped topping until blended well. Pour mixture over the graham crackers and spread evenly. Add a second layer of crushed graham crackers and cover the chocolate pudding.

Step 3

Mix the vanilla pudding with the remaining 1 cup milk, 1/2 cup condensed milk and frozen whipped topping. Spread over the crushed graham cracker layer. Slice bananas and cover the vanilla pudding layer. (Optional: crush and add a second layer of graham crackers). Finally, add a chocolate topping. If you use the chocolate chip, set up a double boiler on the stove top (a water-filled pot with a metal mixing bowl sitting on top) to melt the chocolate chips. (Microwaving the chocolate chips will "cook" them and not liquify.)

Step 4

Cover and refrigerate for 1 to 2 hours. Serve and enjoy!