

Dessert

Banana Cake Balls

www.Jell-O.com

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Servings: 36

Start to Finish Time: 30 minutes

1/2 cup cold milk

1 package (3.4 oz) Jell-O vanilla flavor instant pudding

1 small fully ripe banana, mashed

1 package (10.75 oz) frozen pound cake, thawed and crumbled into fine crumbs

3 packages (4.4 oz ea) milk chocolate bars, chopped

2 tablespoons multi-colored sprinkles

Stir the milk and pudding mix in a medium bowl with a large spoon just until the pudding mix is moistened.

Immediately add the bananas and cake crumbs. Mix well.

Shape into thirty-six 1-inch balls. Place the balls on a waxed paper-covered rimmed baking sheet. Freeze for 1 hour.

Melt the chocolate in a medium microwavable bowl on HIGH for 1 1/2 minutes, stirring after 1 minute.

Dip the balls in the chocolate and return them to the baking sheet.

Top immediately with sprinkles. Let stand until the coating is firm.

Yield: 36 cake balls

Per Serving (excluding unknown items): 36 Calories; 2g Fat (46.2% calories from fat); trace Protein; 4g Carbohydrate; 0g Dietary Fiber; 9mg Cholesterol; 31mg Sodium. Exchanges: 1/2 Fat; 1/2 Other Carbohydrates.