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# Banana Pudding `Nice` Cream Sandwiches

*Summer Cookout Cookbook*

*Food Network Magazine - June 2021*

**TIPS and TRICKS:**

*\*\* Let ice cream soften in the refrigerator for 30 minutes until it's spreadable.*

*\*\* Lay out all of your ingredients: You'll need to work quickly!*

*\*\* Freeze sandwiches with soft bases, like cake, before serving.*

**4 bananas**

**2 tablespoons sweetened condensed milk**

**jarred fudge sauce**

**vanilla wafer cookies**

Thinly slice the bananas. Freeze until firm.

In a food processor, puree' the bananas with the condensed milk until the consistency of soft-serve ice cream.

Sandwich some jarred fudge sauce and the 'nice' cream between vanilla wafer cookies.

**Dessert**

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*Per Serving (excluding unknown items): 557 Calories; 6g Fat (8.3% calories from fat); 8g Protein; 131g Carbohydrate; 11g Dietary Fiber; 13mg Cholesterol; 53mg Sodium. Exchanges: 7 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates.*