

Banana Cake Balls



Rated: ★★★★★

Submitted By: JELL-O

Prep Time: 30
Minutes

Ready In: 30
Minutes

Servings: 36

"These chocolate-coated banana cake balls are fun and easy to make. Decorate them with multi-colored sprinkles for a festive dessert."

INGREDIENTS:

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| 1/2 cup cold milk | frozen pound cake, thawed |
| 1 (3.4 ounce) package JELL-O Vanilla Flavor Instant Pudding | , crumbled into fine crumbs |
| 1 small fully ripe banana, mashed | 3 (4.4 ounce) packages milk chocolate bars, chopped |
| 1 (10.5 ounce) package | 2 tablespoons multi-colored sprinkles |

DIRECTIONS:

1. Stir milk and pudding mix in medium bowl with large spoon just until pudding mix is moistened. Immediately add bananas and cake crumbs; mix well.
2. Shape into 36 (1-inch) balls; place on waxed paper-covered rimmed baking sheet. Freeze 1 hour.
3. Melt chocolate in medium microwaveable bowl on HIGH 1-1/2 min., stirring after 1 min. Dip balls in chocolate; return to baking sheet. Top immediately with sprinkles. Let stand until coating is firm.