{Nutter Butter Trifle}

Jolanthe @ No Ordinary Moments

Ingredients:

- ~ 3 boxes of instant vanilla pudding
- $\sim 4 1/2$ cups of milk
- ~ 1 package {16 oz.} of Nutter Butters
- ~ 2 tsp. vanilla
- ~ 16 oz. sour cream
- ~ 4 medium bananas
- ~ 2 cups of whipped cream or Cool Whip



Directions:

- 1. Set aside 1 cup of Nutter Butter cookies and cut the remaining cookies in half or thirds.
- 2. Stir together pudding mix, milk, and vanilla extract until pudding begins to thicken. Set aside for a few minutes.
- 3. Thinly slice bananas and crush the 1 cup of Nutter Butter cookies.
- 4. Add sour cream to pudding mixture. Spoon half of the pudding mix into your trifle bowl or other container. Top with half of the chunked cookies and half of the sliced bananas. Repeat layer.
- 5. Top with whipped topping and sprinkle with crushed Nutter Butters.