

Banana Rama Pudding Bread

For the Banana Bread:

- 2-3 ripe bananas, mashed
- 1 (3.4 oz) package of instant banana pudding mix
- 2/3 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

For the Pudding Swirl (optional):

- 1/2 cup banana pudding mix (from the same package)
- 1/4 cup milk

1. ****Preheat the Oven:**** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.
2. ****Prepare the Banana Pudding Mix:**** In a small bowl, prepare the instant banana pudding mix according to package instructions. You'll need to use a portion of the mix for the bread and the rest for the swirl (if desired).
3. ****Make the Banana Bread Batter:****
 - In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy.
 - Beat in the eggs one at a time, ensuring they are well incorporated.
 - Stir in the mashed bananas and vanilla extract.
 - In a separate bowl, whisk together the all-purpose flour, baking soda, and salt.
 - Gradually add the dry ingredients to the banana mixture, mixing until just combined.

4. ****Add the Pudding Mix:**** Fold in the prepared instant banana pudding mix (from the large package) into the banana bread batter until it's evenly distributed.

5. ****Optional Pudding Swirl:****

- In a small bowl, mix 1/2 cup of the prepared pudding mix with 1/4 cup milk until smooth. This will create a pudding swirl.

- Pour half of the banana bread batter into the prepared loaf pan.

- Spoon the pudding swirl mixture evenly over the batter.

- Top with the remaining banana bread batter.

6. ****Bake:**** Place the loaf pan in the preheated oven and bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean. Baking times may vary, so keep an eye on it and adjust as needed.

7. ****Cool:**** Allow the banana bread to cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely.

8. ****Slice and Serve:**** Once completely cooled, slice the banana bread into thick slices and serve. Enjoy your banana bread with the delicious banana pudding twist!