**Banana Caramel Trifle**  
**(Serves 6)**

**Ingredients**
- 2 bananas
- 1 jar caramel sauce
- ¾ cup chilled whipping cream
- 1 tablespoon of powdered sugar
- Make homemade vanilla pudding or store bought pre-made will work too

**GRAHAM CRACKER CRUMBLE:**
- 1 ½ cups graham cracker crumbs
- about 10 full sized crackers
- ¾ cup butter
- 1 tablespoon sugar

**Instructions**
1. Chill the mixing bowl, then add ¾ cup of the chilled whipping cream and use an electrical mixer to combine it with 1 Tablespoon of powdered sugar. Stop whipping just when the cream forms peaks when you remove the beaters from it. They can droop down a bit, but not lose their shape.

2. Melt 1/3 cup butter using microwave (be sure to use oven mitts for safety).

3. Crush graham crackers in a mixing bowl using the back of a spoon and add melted butter and 1 Tablespoon of sugar.

4. Slice 2 bananas.

5. Begin layering into a trifle bowl or 6 small clear cups in layers of: mixture of graham crackers, ¼ cup pudding, mixture of graham crackers, 1 dollup of whipped cream, sliced bananas and 1 tablespoon caramel.

Enjoy!