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Banana Pudding Squares

- 35 Reduced Fat NILLA Wafers, finely crushed (about 1-1/4 cups)
- 1/4 Cup margarine, melted
- 1 Pkg. (8 oz.) Philadelphia Neufchatel Cheese, softened
- 1/2 Cup powdered sugar
- 1 Tub (8 oz.) Cool Whip Sugar Free Whipped Topping, thawed, divided
- 3 Bananas, sliced
- 2 Pkg. (1 oz. each) JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding
- 3 Cups cold fat-free milk
- 1/2 Square Baker's Semi-Sweet Chocolate, grated

Mix wafer crumbs and margarine; press onto bottom of 13×9-inch dish. Refrigerate until ready to use.

Beat Neufchatel and sugar in medium bowl with whisk until blended. Stir in 1-1/2 cups Cool Whip; spread over crust. Top with bananas.

Beat pudding mixes and milk with whisk 2 min.; spread over bananas. Top with remaining Cool Whip and chocolate. Refrigerate 3 hours.

