

No-Bake Strawberry Banana Pudding That's a Guaranteed Crowd-Pleaser

that's sweet, nostalgic, and guaranteed to please a crowd, this



TIME
20 min

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ChefManiac

INGREDIENTS

- 2 boxes vanilla wafers
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 container strawberries, chopped
- 1 (5 oz.) box French Vanilla instant pudding mix
- 1 (8 oz.) package cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) container whipped topping, thawed (or 3 cups sweetened whipped cream)

DIRECTIONS

1. Layer the Base: Line the bottom of a 13x9 inch dish with 1 bag of vanilla wafers. Add an even layer of sliced bananas over the cookies.
2. Make the Pudding: In a bowl, whisk together:
3. 2 cups milk
4. Pudding mix
5. Blend with a handheld mixer until thickened. Set aside.
6. Mix the Creamy Layer: In another bowl, beat together:
7. Cream cheese
8. Sweetened condensed milk
9. Beat until smooth and creamy.
10. Combine & Fold: Gently fold in the whipped topping to the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until fully blended.
11. Assemble the Dish: Pour the creamy pudding mixture over the cookie and banana layers. Top with chopped strawberries, and then cover with the remaining vanilla wafers.
12. Chill: Cover and refrigerate for at least 2-4 hours, or overnight, until ready to serve.

TIPS FOR SUCCESS

Use ripe bananas for best sweetness and texture.

For a decorative top, stand some wafers upright or garnish with a banana slice and strawberry.

Don't skip chilling-it allows the cookies to soften slightly and meld with the cream. ?

