

## How to Make Banana Pudding Cookies with Strawberry Cheesecake Dip

Strawberry Banana Pudding Cookies with Cheesecake Dip



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

1 package of refrigerated cookie dough (sugar or vanilla recommended)  
1 cup banana pudding mix (dry, instant)  
¾ cup cream cheese, softened  
1 tbsp powdered sugar  
Optional: splash of strawberry syrup or crushed freeze-dried strawberries for extra strawberry flavor

### DIRECTIONS

- 1.** Preheat the : OvenSet your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone mat.
- 2.** Prepare the : CookiesIn a mixing bowl, knead banana pudding mix into your cookie dough until well combined. Form into 1-inch balls and place 2 inches apart on the baking sheet.
- 3.** Bake: Bake for 10-12 minutes, or until the cookies are golden around the edges. Let cool slightly.
- 4.** Make the : Cheesecake DipIn a bowl, mix softened cream cheese with powdered sugar. For extra strawberry flair, stir in a spoonful of strawberry syrup or crushed freeze-dried strawberries.
- 5.** Serve: Arrange cookies on a platter with a bowl of the cheesecake dip in the center. Serve warm or at room temperature.

### TIPS FOR SUCCESS

Soften the cream cheese fully to make mixing easy and avoid lumps.

Don't overbake -the cookies should be soft and chewy with just a hint of golden color.

Make ahead: Cookies and dip can both be made a day in advance.

Store cookies in an airtight container and dip in the fridge. ?

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-banana-pudding-cookies-with-strawberry-cheesecake-dip/>