

## This Biscoff Banana Pudding Is the Easiest Dessert Everyone Loves

Imagine your favorite banana pudding-but upgraded. This



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 2 cups cold heavy cream
- 1 (14 oz) can sweetened condensed milk
- 1 (3.4 oz) box instant vanilla pudding mix
- 2 cups whole milk
- 1 tsp vanilla extract
- 4 ripe bananas, sliced ?
- 1 (8.8 oz) pack Biscoff cookies
- $\frac{1}{4}$  cup caramel sauce ?

### DIRECTIONS

1. Prepare the Pudding Base: In a large mixing bowl, whisk together the instant vanilla pudding mix and whole milk. Let sit for 5 minutes to thicken.
2. Make the Whipped Cream Mixture: In another bowl, use an electric mixer to beat the heavy cream until soft peaks form. Slowly mix in the sweetened condensed milk and vanilla extract, and beat until fluffy.
3. Fold the whipped cream mixture into the thickened pudding until fully combined and smooth.
4. Assemble the Layers: In a trifle dish, glass bowl, or 9x13 pan:
5. Add a layer of : Biscoff cookies
6. Top with a layer of banana slices
7. Spoon on a generous layer of the pudding mixture
8. Drizzle with caramel sauce
9. Repeat the layers until all ingredients are used. Finish with a smooth top layer of pudding.
10. Chill and Serve: Cover and refrigerate for at least 4 hours, or overnight for best results.
11. Before serving, drizzle extra caramel on top and sprinkle with crushed Biscoff cookies for crunch and presentation.

### TIPS FOR SUCCESS

Use ripe bananas for the sweetest flavor and creamiest texture.  
For clean slices, chill overnight and use a cold spoon or knife to serve.

Add a spoonful of Biscoff spread to the pudding mixture.

Make it in individual cups or jars for grab-and-go servings or parties.

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

Original recipe: <https://chefmaniac.com/this-biscoff-banana-pudding-is-the-easiest-dessert-everyone-loves/>