

## These Banana Cheesecake Bars Taste Like Southern Comfort in Every Bite

Banana Pudding Cheesecake Bars ?? - Creamy, Dreamy & No-Bake Perfection



**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Crust:

1 $\frac{1}{2}$  cups crushed Nilla Wafers

5 tbsp butter, melted

2 tbsp sugar

Pinch of sea salt

For the Filling:

1 $\frac{1}{2}$  blocks (12 oz) cream cheese, softened

$\frac{1}{2}$  cup sugar

1 $\frac{1}{2}$  cups whipped topping (like Cool Whip)

1 package (3.4 oz) instant banana pudding mix

1 $\frac{3}{4}$  cups whole milk

For the Topping:

Extra whipped topping

$\frac{1}{2}$  banana, sliced

9 Nilla Wafers

### DIRECTIONS

1. Prepare the Crust: Line an 8x8-inch baking pan with parchment paper.
2. In a medium bowl, combine crushed : Nilla wafers, melted butter, sugar, and salt. Mix until the texture is like wet sand.
3. Press firmly into the bottom of the pan to form an even crust. Place in the freezer while you make the filling.
4. Make the Cheesecake Layer: Using a hand mixer or stand mixer, beat cream cheese until smooth and fluffy. Add sugar and mix until fully combined.
5. Fold in whipped topping gently and set aside.
6. Prepare the Banana Pudding: In a separate bowl, whisk banana pudding mix with cold milk. Let it sit in the fridge for 3 minutes until thickened.
7. Fold pudding into the cheesecake mixture until well combined.
8. Assemble & Freeze: Pour the filling over the chilled crust and spread into an even layer.
9. Freeze for at least 6 hours, or overnight, until firm.
10. Slice & Garnish: Once firm, lift the bars out of the pan and slice into 9 squares. Top each bar with a dollop of whipped topping, a banana slice, and a whole Nilla wafer.
11. Serve immediately and enjoy!

### TIPS FOR SUCCESS

Don't skip the freezer -these bars need time to set or they'll be too soft to slice.

Garnish just before serving to keep the bananas from browning and the wafers from softening.

Use parchment paper for easy lifting and clean slicing.

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

Original recipe: <https://chefmaniac.com/these-banana-cheesecake-bars-taste-like-southern-comfort-in-every-bite/>