

If You Love Banana Pudding, You Need to Make This Cheesecake Version

Banana Pudding Cheesecake with Salted Caramel



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1½ cups Nilla Wafer crumbs

... cup granulated sugar

¼ cup unsalted butter, melted

For the Cheesecake:

24 oz cream cheese, softened

1 cup granulated sugar

3 large eggs

1 cup sour cream

... cup heavy cream

1 tsp vanilla extract

1 tsp banana extract (optional but highly recommended)

1 ripe banana, mashed

For the Banana Pudding Layer:

1 (3.4 oz) box instant banana pudding mix

1¾ cups cold milk

For the Salted Caramel Sauce:

6 tbsp unsalted butter, room temperature

¼ cup heavy cream, room temperature

1 tsp sea salt

For the Whipped Cream Topping:

1 cup heavy cream

2 tbsp powdered sugar

DIRECTIONS

1. Prepare the Crust: Preheat oven to 325°F (160°C). Grease a 9-inch springform pan. In a bowl, combine Nilla Wafer crumbs, sugar, and melted butter. Press into the pan and slightly up the sides. Bake for 10 minutes, then let cool completely.
2. Make the Cheesecake Layer: In a large bowl, beat cream cheese and sugar until smooth. Add eggs one at a time, mixing on low speed. Stir in sour cream, heavy cream, vanilla, banana extract, and mashed banana until well combined. Pour over the cooled crust and bake for 50-60 minutes, or until the edges are set and the center is slightly jiggly. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour. Transfer to the fridge and chill at least 4 hours or overnight.
3. Make the Banana Pudding Layer: Whisk banana pudding mix and cold milk until thickened (about 2 minutes). Spread evenly over the chilled cheesecake.
4. Make the Salted Caramel Sauce: In a saucepan over medium heat, stir sugar constantly until it melts and turns amber. Carefully add butter (it'll bubble), then slowly whisk in cream. Stir in salt. Let cool to room temperature before drizzling.
5. Whip the Cream: Beat heavy cream and powdered sugar until stiff peaks form. Spread or pipe over the banana pudding layer.
6. Assemble and Serve: Drizzle salted caramel over the whipped cream. Garnish with Nilla Wafer crumbs or banana slices if desired. Store in fridge until ready to serve.

TIPS FOR SUCCESS

Use room temp ingredients for a smooth cheesecake filling.

Chill overnight for the best texture and flavor.

Don't skip the water bath if you want a perfectly smooth top (wrap your pan in foil and place in a larger pan with hot water while baking).

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

Original recipe: <https://chefmaniac.com/if-you-love-banana-pudding-you-need-to-make-this-cheesecake-version/>