

Mini No-Bake Banana Pudding Tarts - Easy, Creamy, and Adorably Delicious

Mini No-Bake Banana Pudding Tarts - Creamy, Crunchy, and Totally Irresistible



TIME
5 min

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INGREDIENTS

1 $\frac{1}{2}$ cups crushed graham crackers
 $\frac{1}{2}$ cup melted butter
... cup sugar
1 box (3.4 oz) instant banana pudding mix
2 cups cold milk
1 cup heavy whipping cream
2 tbsp powdered sugar
1 tsp vanilla extract
2 ripe bananas, sliced
Whipped cream, for garnish
Drizzle of honey, for extra sweetness

DIRECTIONS

1. Prepare the Crust: In a bowl, mix crushed graham crackers, melted butter, and sugar until the texture resembles damp sand. Press the mixture into muffin tins to form mini tart shells. Chill in the fridge for at least 1 hour to firm up.
2. Make the Filling: In a bowl, whisk banana pudding mix with cold milk. Let thicken and rest in the fridge for 5 minutes.
3. Whip the Cream: Beat heavy whipping cream with powdered sugar and vanilla extract until stiff peaks form. Fold half of this whipped cream gently into the pudding for a light, airy texture.
4. Assemble the Tarts: Spoon the banana pudding mixture into the chilled crusts. Top each tart with a swirl of the remaining whipped cream, a few banana slices, and a drizzle of honey.
5. Chill Before Serving: Let the assembled tarts chill for 30 minutes to set perfectly before serving.

SWAPS & NOTES

They're ideal for entertaining, prepping ahead, or when you just want a sweet treat fast.

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TIPS FOR SUCCESS

Use Ripe Bananas : The sweeter, the better.

Stabilize Whipped Cream : Add a spoonful of instant pudding mix to help it hold shape longer.

Try mini tart pans or even paper cupcake liners.

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

Original recipe: <https://chefmaniac.com/mini-no-bake-banana-pudding-tarts-easy-creamy-and-adorably-delicious/>