

Banana Cream Pie Muddy Buddies - Sweet, Crunchy, and Totally Addictive

Banana Cream Pie Muddy Buddies ??



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 6 cups Chex cereal
- $\frac{1}{2}$ cup butter
- 1 cup white chocolate chips
- $\frac{1}{2}$ cup sweetened condensed milk
- 1 tbsp milk
- 1 (3 oz) box banana cream pudding mix
- $\frac{1}{2}$ cups powdered sugar

Instructions:

1. Measure and Prep:
2. Melt and Mix:
3. Add Banana Flavor:
4. Coat the Cereal:
5. Powder and Toss:
6. Cool and Serve:

Tips for Success:

Work in batches when coating and sugaring the cereal-it helps with even coverage.

Use a large bowl so you can toss everything without making a mess.

Don't overheat your chocolate mix. Low and slow keeps it smooth!

Serving Suggestions:

Brownie Batter Dip for a no-bake dessert spread

Chocolate Chip Cookie Bites for added crunch

Edible Cookie Dough for a rich, indulgent pairing

Storage Tips:

Room Temp: Store in an airtight container for up to 5 days.

Make Ahead: This snack mix holds up well for parties-make it the day before!

Travel-Friendly: Great for lunchboxes, road trips, and snack bags.

More Recipes You'll Love:

[This Big Family Banana Pudding](#)

[Chocolate Chip Banana Bread](#)

[Brownie Batter Dip](#)

[Chocolate Chip Cookie Bites](#)

[Edible Cookie Dough](#)

Final Thoughts:

DIRECTIONS

1. **Measure and Prep:** Pour the Chex cereal into a large mixing bowl and set it aside.
2. **Melt and Mix:** In a small saucepan over medium heat, combine the butter, white chocolate chips, milk, and sweetened condensed milk. Stir until melted and smooth.
3. **Add Banana Flavor:** Whisk in the banana cream pudding mix until fully incorporated. Remove from heat.
4. **Coat the Cereal:** Pour half the banana cream mixture over the Chex and toss gently. Add the rest of the mixture and continue tossing until all pieces are evenly coated.
5. **Powder and Toss:** Sprinkle in $\frac{1}{2}$ cup of powdered sugar, stirring after each addition. Repeat with the rest of the powdered sugar until the mix is fully coated and resembles snow-dusted cereal.
6. **Cool and Serve:** Spread onto wax paper and let cool for about 10 minutes. Give it a final stir and enjoy!
7. **Tips for Success:** Work in batches when coating and sugaring the cereal-it helps with even coverage.
8. Use a large bowl so you can toss everything without making a mess.
9. Don't overheat your chocolate mix. Low and slow keeps it smooth!
10. **Serving Suggestions:** Serve your Banana Cream Pie Muddy Buddies with:
 11. **Brownie :** Batter Dip for a no-bake dessert spread
 12. **Chocolate :** Chip Cookie Bites for added crunch
 13. **Edible :** Cookie Dough for a rich, indulgent pairing
 14. **Storage Tips:** Room Temp: Store in an airtight

container for up to 5 days.

15. Make : Ahead: This snack mix holds up well for parties-make it the day before!
16. Travel-: Friendly: Great for lunchboxes, road trips, and snack bags.
17. More Recipes You'll Love: This Big Family Banana Pudding
18. Chocolate : Chip Banana Bread
19. Brownie : Batter Dip
20. Chocolate : Chip Cookie Bites
21. Edible : Cookie Dough
22. Final Thoughts: Banana Cream Pie Muddy Buddies are a surefire way to sweeten any snack table. With all the flavor of banana cream pie in a grab-and-go snack form, it's a treat you'll want to make on repeat.
23. Try it once, and don't be surprised if it disappears before the party even starts! If you make this recipe, drop a comment or tag us-we love seeing your creations!

TIPS FOR SUCCESS

Work in batches when coating and sugaring the cereal-it helps with even coverage.

Use a large bowl so you can toss everything without making a mess.

Don't overheat your chocolate mix.

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

Original recipe: <https://chefmaniac.com/banana-cream-pie-muddy-buddies-sweet-crunchy-and-totally-addictive/>