

## Strawberry Banana Pudding Cookies with Cheesecake Dip - A Fruity Twist on Classic Comfort

1 box banana pudding mix (3.4 oz)



**OVEN**  
**350°F**

**TIME**  
**12 min**

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### INGREDIENTS

For the Cookies:

- 1 box banana pudding mix (3.4 oz)
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 large egg, room temperature
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup finely diced fresh strawberries
- 1/2 cup finely diced ripe banana

Optional: 1/4 cup white chocolate chips or chopped nuts

For the Cheesecake Dip:

- 8 oz cream cheese, softened
- 1/2 cup powdered sugar, sifted
- 1/4 cup heavy cream (optional, for texture)

### DIRECTIONS

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Cream the : Butter & Sugars: In a large bowl, beat butter, granulated sugar, and brown sugar until light and fluffy.
3. Mix : Wet Ingredients: Add egg and vanilla extract; beat until smooth.
4. Add : Pudding Mix: Stir in the banana pudding powder until fully incorporated.
5. Combine : Dry Ingredients: In another bowl, whisk flour, baking powder, and salt. Gradually mix into the wet ingredients.
6. Fold in : Fruit & Add-ins: Gently fold in the diced strawberries, banana, and any optional mix-ins.
7. Scoop & : Bake: Drop tablespoon-sized dough portions onto the baking sheet, spacing them 2 inches apart.
8. Bake for 10-12 minutes or until edges are lightly golden. Let cool on the sheet for 5 minutes, then transfer to a wire rack.
9. Make : Cheesecake Dip: In a bowl, beat cream cheese until smooth. Add powdered sugar and vanilla; beat again. For a fluffier dip, add heavy cream and whip until light.
10. Chill : Dip for at least 15 minutes before serving. Enjoy it as a rich pairing to your fruity cookies!

## SWAPS & NOTES

**Fruit Swap :** Try raspberries or blueberries in place of strawberries for a flavor variation.

**Pudding Mix :** Vanilla pudding mix can be used if banana is unavailable, but you'll miss that signature banana pudding flair.

**Texture Add-ins :** White chocolate chips add a creamy burst, while nuts give a nice crunch-customize based on your cravings.

**Directions** Preheat the oven to 350°F (175°C).

### TIPS FOR SUCCESS

**Use Ripe Bananas :** They'll be sweeter and easier to dice without mushiness.

**Don't Overmix** the dough after adding flour to keep cookies soft and tender.

**Chill the Dip** ahead of time to let the flavors meld-great for make-ahead dessert spreads.

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

Original recipe: <https://chefmaniac.com/strawberry-banana-pudding-cookies-with-cheesecake-dip-a-fruity-twist-on-classic-comfort/>