

Easy Strawberry Banana Pudding Dessert - No-Bake & Crowd-Pleasing

Strawberry Banana Pudding Dessert: A No-Bake Classic with a Fruity Twist



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3 min

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INGREDIENTS

- 1 box vanilla instant pudding mix
- 2 cups cold milk
- 1 (8 oz) container whipped topping
- 1 box Nilla wafers
- 2 bananas, sliced
- 1 cup strawberry pie filling or chopped strawberries

DIRECTIONS

- 1.** Prepare the : Pudding: Whisk the vanilla pudding mix with cold milk until thickened (about 2-3 minutes).
- 2.** Fold : In Cream: Gently fold in the whipped topping until fully combined and fluffy.
- 3.** Layer the : Dessert: In a serving dish or trifle bowl, layer Nilla wafers, banana slices, pudding mixture, and strawberry filling or chopped strawberries.
- 4.** Repeat: Continue layering until ingredients are used up. Top with extra wafers for a crunchy finish.
- 5.** Chill: Cover and refrigerate for at least 2 hours before serving. This helps the cookies soften and flavors meld.

SWAPS & NOTES

& Swaps Strawberries: Fresh chopped strawberries work great if pie filling isn't available.

Whipped Topping: Homemade whipped cream can replace store-bought for a richer texture.

Extra Flavors: Add a dash of vanilla or a splash of banana liqueur for an adult twist.

Step-by-Step Instructions Prepare the Pudding: Whisk the vanilla pudding mix with cold milk until thickened (about 2-3 minutes).

TIPS FOR SUCCESS

Use Ripe Bananas: Look for bananas that are yellow with a few spots-sweet and soft without being mushy.

Make Individual Servings: Layer the dessert in jars or cups for cute, portable treats.

Make Ahead: It's even better after a night in the fridge-great for prepping ahead.

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