

Banana Pudding Cheesecake Bars - Creamy, Dreamy, and No-Bake!

Banana Pudding Cheesecake Bars - A No-Bake Fusion of Two Classics



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3 min

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INGREDIENTS

For the Crust:

1 $\frac{1}{2}$ cups crushed Nilla Wafers

5 tbsp butter, melted

2 tbsp sugar

Pinch of sea salt

For the Filling:

12 oz cream cheese (1 $\frac{1}{2}$ blocks), softened

$\frac{1}{2}$ cup sugar

1 $\frac{1}{2}$ cups whipped topping (like Cool Whip)

1 (3.4 oz) package instant banana pudding mix

1 $\frac{3}{4}$ cups whole milk

For the Topping:

Whipped topping

$\frac{1}{2}$ banana, sliced

9 Nilla Wafers

DIRECTIONS

1. Prepare the Crust: Line an 8x8-inch pan with parchment paper.
2. In a bowl, mix crushed : Nilla Wafers with melted butter, sugar, and a pinch of salt.
3. Press evenly into the pan and freeze while preparing the filling.
4. Make the Cheesecake Filling: In a large bowl, beat softened cream cheese until smooth and fluffy.
5. Add sugar and mix until fully combined.
6. Fold in whipped topping gently.
7. Add the Banana Pudding: In a separate bowl, whisk together pudding mix and cold milk.
8. Let sit for 3 minutes in the fridge to thicken, then fold into the cream cheese mixture.
9. Assemble and Freeze: Pour the banana cheesecake filling over the chilled crust.
10. Smooth the top and freeze for at least 6 hours or overnight.
11. Decorate and Serve: Slice into 9 bars.
12. Top each with a dollop of whipped topping, a banana slice, and a Nilla Wafer.
13. Serve chilled for best texture.

SWAPS & NOTES

and Swaps Nilla Wafers : Graham crackers or shortbread cookies make good alternatives.

Whipped topping : Make your own whipped cream if you prefer a

homemade touch.

Banana pudding mix : Can't find banana flavor?
Use vanilla pudding and add mashed ripe banana for flavor.

TIPS FOR SUCCESS

Chill the crust well before adding filling-it helps everything stay firm.

Use full-fat ingredients for the creamiest texture.

Top just before serving to keep bananas fresh and Nilla Wafers crisp.

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

Original recipe: <https://chefmaniac.com/banana-pudding-cheesecake-bars-creamy-dreamy-and-no-bake/>