

Banana Pudding Rice Krispie Treats: Gooney & Delicious No-Bake Dessert

Banana Pudding Rice Krispie Treats: Your New Favorite No-Bake Indulgence!



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INGREDIENTS

- 8 tbsp butter (unsalted preferred)
- 6 cups Rice Krispies cereal
- 5 cups mini marshmallows
- 1 1/2 cups mini marshmallows (additional, for folding into the mix)
- 1 cup crushed vanilla wafers (for folding into the mix)
- 1/4 cup banana pudding mixture (prepared from a box mix, or homemade)
- 1 tsp vanilla extract
- Additional crushed vanilla wafers (for topping)
- Marshmallow fluff (for topping/drizzle)
- White chocolate (for drizzle)

Swaps and Notes:

Banana Pudding Mixture: This recipe relies on a prepared banana pudding mixture. You can use instant banana pudding mix prepared according to package directions, or a homemade cooked banana pudding. Just ensure it's cooled and slightly thickened before adding.

Marshmallows: Using fresh, soft mini marshmallows is key for that perfect gooey texture. Stale marshmallows won't melt as well.

Vanilla Wafers: These are crucial for the banana pudding flavor profile. Crushing them adds texture throughout the treats.

Butter: Unsalted butter gives you control over the saltiness. If using salted, you might omit any

additional salt if your pudding mix or wafers are already salty.

Toppings: The marshmallow fluff, extra vanilla wafers, and white chocolate drizzle really elevate these treats. Feel free to customize with other toppings like a sprinkle of cinnamon or even some fresh banana slices (add just before serving).

Directions:

Prepare Banana Pudding Filling: In a bowl, mix all the ingredients for your banana pudding mixture (according to package directions if using a mix). Stir until well combined and set aside to thicken slightly. You'll only need 1/4 cup for the treats themselves, but having extra is great for drizzling and enjoying!

Melt Butter: In a large saucepan over medium heat, melt the 8 tablespoons of butter until completely liquid.

Combine Marshmallows: Add the 5 cups of mini marshmallows to the melted butter. Stir constantly with a silicone spatula until the marshmallows are fully melted and combined with the butter, creating a smooth, gooey mixture.

Add Flavors: Remove the saucepan from the heat. Stir in the 1 teaspoon vanilla extract and 1/4 cup of the prepared banana pudding mixture. Mix well until everything is thoroughly incorporated.

Add Cereals and More: Fold in the 6 cups of Rice Krispies cereal, the additional 1 1/2 cups of mini marshmallows, and the 1 cup crushed vanilla wafers. Work quickly but gently to mix thoroughly until all the cereal and wafers are coated in the marshmallow mixture.

Transfer to Dish: Line a 9x13-inch baking dish with parchment paper, leaving an overhang on the sides for easy removal. Spread the mixture evenly into the prepared baking dish, pressing down lightly with a buttered spatula or damp hands to form a compact layer. Pressing too hard can make the treats dense.

Top and Drizzle (Initial): While the treats are still warm, drizzle with a bit of the remaining banana pudding mixture. Top generously with additional crushed vanilla wafers.

Melt Chocolate: Melt the white chocolate in the microwave in 10-second intervals, stirring well after each interval, until it is completely smooth and pourable.

Drizzle and Finish: Drizzle the melted marshmallow fluff (warm it slightly in the microwave if it's too thick) and the melted white chocolate artistically over the top of the treats.

Cool and Enjoy: Let the treats cool completely at room temperature or in the refrigerator until set, about 1-2 hours. Once cooled, use the parchment paper overhang to lift the treats out of the pan.

Cut into squares and enjoy these delicious treats that bring comfort and decadence in every bite!

Tips for Success:

Light Pressing: When pressing the mixture into the pan, press lightly. This helps maintain the gooey texture and prevents the treats from becoming too dense.

Fresh Marshmallows: Always use fresh mini marshmallows for the best consistency. Old, hardened marshmallows won't melt smoothly.

Smooth White Chocolate: Ensure the white chocolate is completely smooth and lump-free for easy, neat drizzling. Melt it slowly to avoid scorching.

Work Quickly: The marshmallow mixture sets relatively fast, so have all your ingredients measured and ready to go before you start combining them.

Flavor Boost: For an even more intense banana flavor, you can add a drop or two of banana extract along with the vanilla.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

DIRECTIONS

1. **Making these :** Banana Pudding Rice Krispie Treats is a fun, no-bake process!
2. **Prepare :** Banana Pudding Filling: In a bowl, mix all the ingredients for your banana pudding mixture(according to package directions if using a mix). Stir until well combined and set aside to thicken slightly. You'll only need 1/4 cup for the treats themselves, but having extra is great for drizzling and enjoying!
3. **Melt :** Butter: In a large saucepan over medium heat, melt the 8 tablespoons of butter until completely liquid.
4. **Combine :** Marshmallows: Add the 5 cups of mini marshmallows to the melted butter. Stir constantly with a silicone spatula until the marshmallows are fully melted and combined with the butter, creating a smooth, gooey mixture.
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12. **Tips for Success: Light Pressing:** When pressing the mixture into the pan, press lightly. This helps maintain the gooey texture and prevents the treats from becoming too dense.
13. **Fresh : Marshmallows:** Always use fresh mini marshmallows for the best consistency. Old, hardened marshmallows won't melt smoothly.
14. **Smooth : White Chocolate:** Ensure the white chocolate is completely smooth and lump-free for easy, neat drizzling. Melt it slowly to avoid scorching.
15. **Work : Quickly:** The marshmallow mixture sets relatively fast, so have all your ingredients measured and ready to go before you start combining them.
16. **Flavor : Boost:** For an even more intense banana flavor, you can add a drop or two of banana extract along with the vanilla.
17. **Serving Suggestions and Pairings:** These Banana Pudding Rice Krispie Treats are a fantastic stand-alone dessert or snack. They're perfect for potlucks, birthday parties, summer barbecues, or just a fun treat any time. Serve them with a cold glass of milk, a scoop of vanilla ice cream, or even alongside a classic bowl of actual banana pudding for a full banana dessert experience! My recipe for [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#) would be a perfect companion.
18. **Storage and Leftover Tips:** Store these Banana Pudding Rice Krispie Treats in an airtight container at room temperature for up to 3-4 days. To prevent sticking, you can layer them with parchment paper. If you notice they're getting a bit hard, you can warm them briefly in the microwave for a few seconds to regain some gooeyness. Freezing is not recommended as it can affect the texture.
19. **More Recipes You Will Love:** If you love the ease and deliciousness of these no-bake treats and the comforting flavors they offer, you'll definitely want to check out some of my other favorite recipes:
20. For another fantastic no-bake classic, try my : [These Old School No-Bake Cookies Never Fail Me \(And I've Made Them 100 Times!\)](#).

21. If you're a fan of bananas in desserts, my : This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas is a must-make.
22. For a quick and satisfying sweet craving, my : This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings is pure bliss.
23. And for a fun, campfire-inspired no-bake treat, try my This Smores Bark Is My Favorite No-Campfire Treat for Anytime Cravings.
24. Final Thoughts: These Banana Pudding Rice Krispie Treats are a testament to how simple ingredients and a little creativity can create a truly unforgettable dessert. They're fun to make, incredibly delicious, and packed with comforting flavors. Give them a try, and prepare for a wave of happy nostalgia and sweet indulgence!
25. What's your favorite classic dessert that you love to put a unique spin on? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Just ensure it's cooled and slightly thickened before adding.

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TIPS FOR SUCCESS

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

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