

Banana Pudding Rice Krispies: A No-Bake Dessert Mashup

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2 min

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INGREDIENTS

3 tbsp butter
300g (10 oz) mini marshmallows
180g (6 cups) Rice Krispies cereal
1 package instant banana pudding mix (3.4 oz or 96g size)
480ml (2 cups) milk (cold, for the pudding)
2 ripe bananas, sliced
240ml (1 cup) whipped cream (store-bought or freshly whipped)
Honey, for drizzling (optional, but recommended)

Swaps and Notes:

Marshmallows: Mini marshmallows melt more quickly and evenly, but large marshmallows cut into smaller pieces will also work.

Rice Krispies: While Rice Krispies are traditional, other crispy rice cereals can be used.

Banana Pudding Mix: Ensure you use instant pudding mix, not the cook-and-serve variety. Other pudding flavors like vanilla or butterscotch could be fun to experiment with, but banana is truly special here.

Milk: Any type of milk (dairy or non-dairy) will work for the pudding, but whole milk will yield the creamiest result.

Bananas: Use ripe bananas (with a few brown spots) for the best sweetness and flavor. Slice them just before assembling to prevent browning.

Whipped Cream: Store-bought whipped topping is convenient, but freshly whipped cream (heavy cream whipped with a little sugar and vanilla) adds an extra touch of decadence.

Toppings: Beyond honey, a sprinkle of crushed vanilla wafers, a dusting of cinnamon, or a few chocolate shavings would be delicious additions.

For another incredible no-bake dessert, consider my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).

DIRECTIONS

1. **Making this layered dessert is surprisingly simple and requires no oven time!**
2. **Melt : Butter & Marshmallows:** In a large saucepan, melt the 3 tbsp butter over low heat. Once melted, add the 300g mini marshmallows and stir continuously until they are completely melted and smooth. Remove the saucepan from the heat immediately.
3. **Coat : Rice Krispies:** Add the 180g (6 cups) Rice Krispies cereal to the melted marshmallow mixture. Stir quickly and thoroughly with a wooden spoon or spatula until all the cereal is fully coated.
4. **Press into : Pan:** Press the marshmallow-coated Rice Krispies mixture evenly into a greased (or parchment-lined) 9x13-inch baking pan. For easy pressing, use a buttered spatula, the back of a spoon, or a piece of wax paper to flatten the mixture firmly and evenly. Allow the Rice Krispies layer to cool completely at room temperature, which will make it firm and crunchy.
5. **Prepare : Pudding:** While the Rice Krispies cool, in a medium bowl, whisk together the 1 package instant banana pudding mix and 480ml (2 cups) cold milk until the mixture is smooth and begins to thicken. Continue whisking for about 2 minutes to ensure it sets properly.
6. **Layer : Pudding:** Once the Rice Krispies layer is completely cool and set, spread the prepared banana pudding evenly over the top, covering the entire surface.
7. **Add : Bananas:** Arrange the sliced bananas neatly in a single layer over the banana pudding.

8. Top with : Whipped Cream: Add a generous layer of whipped cream over the sliced bananas, spreading it gently to the edges of the pan.
9. Drizzle & : Serve: Just before serving, drizzle honey (if using) artfully over the top of the dessert. Slice and serve immediately.

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