

## The Ultimate Strawberry Banana Pudding: A Creamy No-Bake Delight

is the creamy, dreamy upgrade you didn't know you needed.



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### INGREDIENTS

**Vanilla Wafers (2 boxes):** These provide the essential "crunch" and soak up the pudding juices.

**Bananas (6 to 8):** Ensure they are ripe but still firm. Save the overripe, mushy ones for this chocolate chip banana bread.

**Strawberries (1 container):** Fresh, sliced strawberries are best here.

**Milk (2 cups):** Whole milk provides the richest texture.

**French Vanilla Pudding (5 oz. box):** French vanilla adds a deeper flavor than plain vanilla.

**Cream Cheese (8 oz. package):** Softened to room temperature for easy blending.

**Sweetened Condensed Milk (14 oz. can):** The "secret weapon" for a silky consistency.

**Frozen Whipped Topping (12 oz. container):** Thawed, or use an equal amount of homemade sweetened whipped cream.

### DIRECTIONS

- 1. Prepare the : Base Layer:** Take a 13x9 inch baking dish. Line the bottom with one full bag (or box) of Vanilla Wafers. Slice your bananas and layer them evenly over the cookies.
- 2. Mix the : Pudding:** In a medium bowl, combine the cold milk and the French Vanilla pudding mix. Use a handheld electric mixer to blend well until it starts to thicken. Set this aside.
- 3. Create the : Cream Base:** In a separate large bowl, beat the softened cream cheese and sweetened condensed milk together. Mix until the consistency is completely smooth and no lumps remain.
- 4. Fold and : Combine:** Gently fold the thawed whipped topping into the cream cheese mixture. Once incorporated, add the pudding mixture into the cream cheese mixture. Stir until everything is well blended and a uniform pale yellow color.
- 5. Final : Assembly:** Pour the creamy mixture over the cookies and bananas in the dish. Spread it out to the edges. Add your chopped strawberries over the top, then cover the entire surface with the remaining Vanilla Wafers.
- 6. The : Chill Factor:** Cover the dish and refrigerate for at least 4 hours, though overnight is best. This allows the cookies to soften into a cake-like texture.

### SWAPS & NOTES

**The Cookies:** While Vanilla Wafers are traditional, you can use Chessmen butter cookies or even crushed graham crackers for a

different texture.

The Fruit: If strawberries aren't in season, you can swap them for raspberries or blueberries.

The Pudding: If you can't find French Vanilla, regular Vanilla or even White Chocolate pudding mix works beautifully.

Step-by-Step Instructions Prepare the Base Layer: Take a 13x9 inch baking dish.

## TIPS FOR SUCCESS

**Softened Cream Cheese:** Make sure your cream cheese is truly at room temperature.

If it's cold, you'll end up with tiny white lumps in your pudding.

**Cold Milk:** Use very cold milk for the pudding mix to ensure it sets properly.

**Banana Browning:** To keep bananas from browning too quickly, you can toss the slices in a little bit of lemon juice before layering, though the pudding seal usually protects them well enough.

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

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