

Layered Banana Caramel Delight: The Only No-Bake Dessert You Need This Weekend

The Ultimate Banana Caramel Biscuit Pudding: A No-Bake Masterpiece



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15 min

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INGREDIENTS

Digestive Biscuits or Graham Crackers: 250 g (crushed into fine crumbs).
Unsalted Butter: 120 g (melted).
Ripe Bananas: 3-4 large ones, sliced into rounds.
Heavy Whipping Cream: 2 cups (must be very cold).
Powdered Sugar: $\frac{1}{2}$ cup.
Vanilla Extract: 1 tsp.

(Note: For a softer, more traditional texture, you can substitute this with 2 cups of prepared vanilla pudding.)

Caramel Sauce: $\frac{3}{4}$ cup (store-bought is fine, but high-quality matters!).

Garnish: Extra biscuit crumbs, banana slices, and a final caramel drizzle.

Swaps and Notes:

The Biscuits: If you can't find Digestive biscuits, Graham crackers are the standard US substitute. For a chocolatey twist, try using crushed Oreo cookies.

The Bananas: Ensure they are ripe but still firm. If they are too soft or brown, save them for this chocolate chip banana bread instead.

Caramel: If you want a deeper, saltier profile, use a Salted Caramel sauce.

Step-by-Step Instructions:

1. Prepare the Biscuit Base:
2. Whip the Cream:
3. Assemble the First Layer:

4. Repeat the Magic:

5. The Chill Factor:

Tips for Success:

Cold Tools: Chill your mixing bowl and beaters for 10 minutes before whipping the cream. It makes the process much faster.

Banana Browning: To keep your topping bananas from browning if you aren't serving immediately, toss the slices in a tiny bit of lemon juice.

Layering: If you want a more "rustic" look, you can serve these in individual mason jars!

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 420 kcal

Fat: 28g

Carbohydrates: 41g

Protein: 3g

Sugar: 24g (Note: Values are estimates based on standard ingredients.)

Storage and Leftover Tips:

More Recipes You Will Love:

Classic Big Family Banana Pudding

No-Bake Ice Cream Sandwich Cake

Chocolate Chip Banana Bread

DIRECTIONS

1. Prepare the Biscuit Base: Start by crushing your biscuits. You can use a food processor or go old-school with a freezer bag and a rolling pin. Mix the crumbs with the melted butter until it feels like wet sand. Press exactly half of this mixture firmly into the bottom of your glass dish. Pop it in the fridge for 10-15 minutes; this helps the base "set" so it doesn't crumble when you spread the cream.
2. Whip the Cream: In a chilled bowl, beat your cold heavy whipping cream, powdered sugar, and vanilla. You're looking for soft to medium peaks. Be careful not to over-beat, or you'll end up with sweetened butter!
3. Assemble the First Layer: Take your chilled base out of the fridge. Spread half of your whipped cream (or vanilla pudding) over the biscuits. Top this with a generous layer of banana slices, then drizzle about half of your caramel sauce over the fruit. Sprinkle a handful of your remaining biscuit crumbs over the caramel.
4. Repeat the Magic: Repeat the process: add the rest of the cream, another layer of bananas, the remaining biscuit crumbs, and a final, beautiful drizzle of caramel.
5. The Chill Factor: This is the hardest part: waiting. Refrigerate the pudding for at least 4 hours. If you can let it sit overnight, the biscuits will soften slightly into a cake-like texture that is absolutely divine.
6. Tips for Success: Cold Tools: Chill your mixing bowl and beaters for 10 minutes before whipping the cream. It makes the process much faster.

7. **Banana Browning:** To keep your topping bananas from browning if you aren't serving immediately, toss the slices in a tiny bit of lemon juice.
8. **Layering:** If you want a more "rustic" look, you can serve these in individual mason jars!
9. **Serving Suggestions and Pairings:** This pudding is rich, so a little goes a long way. I love serving this alongside a hot cup of coffee or a cold glass of milk. If you are hosting a dessert bar, it pairs beautifully with other handheld treats like these caramel apple pie cookies or even some old-school no-bake cookies for variety.
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15. **Storage and Leftover Tips:** Keep your Banana Caramel Biscuit Pudding covered with plastic wrap or in an airtight container in the refrigerator. It stays fresh for up to 2 days. I don't recommend freezing this dish, as the bananas will lose their texture and the cream may separate upon thawing.
16. **More Recipes You Will Love:** If you enjoyed this easy no-bake dessert, you have to try these other fan favorites:
 17. **Classic :** Big Family Banana Pudding
 18. **No-Bake :** Ice Cream Sandwich Cake
 19. **Chocolate :** Chip Banana Bread
20. **Final Thoughts:** This Banana Caramel Biscuit Pudding is the ultimate "cheat code" for a professional-tasting dessert without the stress of baking. Whether it's for a birthday or a Sunday dinner, it always clears the tray.
21. **Did you try this recipe?** I'd love to hear how it turned out! Leave a comment below or tag us on social media. Don't forget to follow Chefmaniac for more foolproof recipes and kitchen tips!

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

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