

Better Than Banana Pudding: The Layered Chocolate Peanut Butter Dream Trifle

Decadent Chocolate Peanut Butter Banana Dream Trifle



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups heavy cream: Ensure it is very cold for the best volume.

1/4 cup powdered sugar: To sweeten the whipped cream.

1 teaspoon vanilla extract: Pure vanilla is best here.

1 package (3.9 oz) instant chocolate pudding mix: For that deep cocoa flavor.

2 cups cold milk: To set the pudding.

1 cup creamy peanut butter: Avoid the "natural" stir-style for this recipe; you want the stabilized kind for better structure.

1/2 cup additional powdered sugar: To thicken the peanut butter layer.

3 large bananas: Ripe but firm (look for yellow with just a few brown spots).

1 box (14.4 oz) graham crackers: Crushed into fine crumbs.

1/2 cup mini chocolate chips: For little bursts of texture.

Chopped peanut butter cups: The ultimate garnish.

DIRECTIONS

- 1. The Creamy Whip:** Start by making your whipped cream. In a large, chilled glass bowl, beat the heavy cream, 1/4 cup powdered sugar, and vanilla extract. Use a hand mixer or stand mixer until stiff peaks form. Stiff peaks mean when you lift the whisk, the cream stands straight up without drooping. Set this aside in the fridge.
- 2. Pudding Magic:** In a separate bowl, whisk the instant chocolate pudding mix with 2 cups of cold milk for about two minutes. Let it sit for 5 minutes until it thickens into a firm, spoonable consistency.
- 3. Peanut Butter Bliss:** This is the secret layer! Combine the creamy peanut butter and the remaining 1/2 cup of powdered sugar. Use your mixer to beat them until smooth and luscious. It should be thick but pliable.
- 4. Layered Perfection:** Grab your glass trifle dish. Start with a foundational layer of crushed graham crackers (about 1/3 of your crumbs). Follow this with half of the chocolate pudding, a layer of sliced bananas, and then a generous spread of the whipped cream.
- 5. Peanut Butter Dollops:** Since the peanut butter mixture is thick, don't try to spread it like frosting or you'll tear the whipped cream. Instead, drop small spoonfuls (dollops) over the whipped cream layer. Sprinkle a handful of mini chocolate chips over the top.
- 6. Repeat and Build:** Continue the layers: graham crackers, pudding, bananas, whipped cream, and peanut butter dollops until you reach the top. Your final layer should always be a thick, beautiful cloud of whipped cream.

7. Final Garnish & Chill: Top the trifle with the chopped peanut butter cups and the remaining mini chocolate chips. Place the entire dish in the refrigerator for at least 2 hours. This allows the graham crackers to soften slightly and the flavors to marry into one cohesive "dream."

SWAPS & NOTES

The Base: If you want to lean even harder into the chocolate theme, swap the graham crackers for crushed Oreo cookies or even my Chocolate Chip Cookie Bites.

The Fruit: If bananas aren't your thing, sliced strawberries also pair beautifully with chocolate and peanut butter.

The Peanut Butter: If you have a nut allergy in the family, sunflower butter works as a 1:1 replacement.

The Creamy Whip Start by making your whipped cream.

TIPS FOR SUCCESS

Chill your bowl: Put your mixing bowl and beaters in the freezer for 10 minutes before whipping the cream; it will fluff up much faster.

Banana Prep: To prevent the bananas from browning if you are making this a day in advance, toss the slices in a little bit of lemon juice.

Even Layers: Use a large spoon to press the layers against the glass so the "stripes" of the trifle look professional from the outside.

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

Original recipe: <https://chefmaniac.com/better-than-banana-pudding-the-layered-chocolate-peanut-butter-dream-trifle/>