

No-Bake Banana Pudding Cheesecake: This Easy Dessert Combines Two Southern Favorites

2 cups crushed vanilla wafer cookies



TIME
20 to 30 min

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INGREDIENTS

For the Crust:

2 cups crushed vanilla wafer cookies
6 tablespoons melted butter
2 tablespoons sugar

For the Filling:

16 ounces cream cheese, softened
1 cup powdered sugar
1 package instant banana pudding mix
1 1/2 cups cold milk
1 teaspoon vanilla extract
1 1/2 cups whipped topping, plus more for garnish

For the Layers and Topping:

2 to 3 ripe bananas, sliced
Extra vanilla wafers
Crushed vanilla wafers for garnish
Additional whipped topping, optional

DIRECTIONS

- 1.** Step 1: Make the crust: In a medium bowl, combine the crushed vanilla wafers, melted butter, and sugar. Stir until the crumbs are evenly coated. Press the mixture firmly into the bottom of a 9-inch springform pan or pie dish. Refrigerate while you prepare the filling.
- 2.** Step 2: Prepare the pudding mixture: In a separate bowl, whisk together the banana pudding mix and cold milk until it begins to thicken. Let it sit for a couple of minutes.
- 3.** Step 3: Make the cheesecake filling: In a large mixing bowl, beat the softened cream cheese until smooth. Add the powdered sugar and vanilla extract, then mix until creamy. Fold in the banana pudding mixture, then gently fold in the whipped topping until the filling is light and fluffy.
- 4.** Step 4: Assemble the dessert: Spread half of the filling over the chilled crust. Add a layer of sliced bananas and a few vanilla wafers if desired. Spread the remaining filling on top and smooth the surface.
- 5.** Step 5: Chill until set: Cover and refrigerate for at least 4 hours, or until the cheesecake is firm enough to slice. Before serving, top with more whipped topping, crushed vanilla wafers, and extra banana slices if you like.

SWAPS & NOTES

Vanilla wafers are the classic choice for that unmistakable banana pudding flavor, but graham crackers can also work if needed.

Banana pudding mix gives the filling its signature flavor, though vanilla pudding mix plus fresh banana slices can work in a pinch.

Be sure to use bananas that are ripe but still firm enough to slice cleanly.

Overripe bananas can become too soft and watery in the layers.

TIPS FOR SUCCESS

Softened cream cheese is key to a smooth filling, so do not skip that step.

If the cream cheese is too cold, the filling can end up lumpy instead of silky.

For the cleanest slices, chill the dessert thoroughly before cutting.

You can even pop it in the freezer for 20 to 30 minutes before serving if you want sharper edges.

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