

Banana Pudding Tacos Are the No-Bake Dessert Everyone Talks About

1 teaspoon cinnamon, optional



OVEN
375°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 8 small flour tortillas
- 2 tablespoons melted butter
- 1/4 cup granulated sugar
- 1 teaspoon cinnamon, optional
- 1 package instant vanilla pudding mix
- 2 cups cold milk
- 1 cup whipped topping or freshly whipped cream
- 2 ripe bananas, sliced
- 1/2 cup crushed vanilla wafer cookies
- Extra whipped topping, for garnish

DIRECTIONS

1. Preheat your oven to 375°F.
2. Brush both sides of each tortilla lightly with melted butter.
3. In a small bowl, mix the sugar and cinnamon. Sprinkle the mixture over the tortillas.
4. Drape the tortillas over two bars of your oven rack or arrange them between the cups of an upside-down muffin tin so they bake into a taco shape.
5. Bake for 7 to 10 minutes, or until lightly golden and crisp. Let them cool completely.
6. In a mixing bowl, whisk together the instant pudding mix and cold milk until smooth and slightly thickened.
7. Fold in the whipped topping until the mixture is creamy and fluffy.
8. Spoon or pipe the pudding mixture into the cooled taco shells.
9. Add banana slices, then sprinkle generously with crushed vanilla wafers.
10. Finish with a dollop of whipped topping and serve right away.

SWAPS & NOTES

Small flour tortillas work especially well for this recipe because they crisp up nicely and hold their shape once baked.

Brushing them with butter and a little sugar gives them a sweet, churro-like finish that pairs beautifully with the creamy filling.

If you want an even richer texture, fold softened cream cheese into the pudding mixture before adding whipped topping.

For extra banana flavor, use banana cream pudding instead of vanilla.

TIPS FOR SUCCESS

Let the taco shells cool completely before filling them.

Warm shells can soften too quickly once the pudding goes in, and you want that crisp bite to stay intact as long as possible.

Pipe the filling instead of spooning it if you want a cleaner, more polished look.

This is especially helpful if you are making these for a party or dessert tray.

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

Original recipe: <https://chefmaniac.com/banana-pudding-tacos-are-the-no-bake-dessert-everyone-talks-about/>