

Easy No-Bake Banana Pudding That Always Disappears Fast

The Best Banana Pudding Ever



TIME
20 min

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INGREDIENTS

- 2 boxes vanilla wafers
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 (5-ounce) box French vanilla pudding mix
- 1 (8-ounce) package cream cheese
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping, thawed, or an equal amount of sweetened whipped cream

DIRECTIONS

1. Layer the cookies and bananas: Line the bottom of a 13x9-inch dish with one bag of vanilla wafers. Add a layer of sliced bananas over the cookies.
2. Prepare the pudding mixture: In a large bowl, combine the milk and French vanilla pudding mix. Blend well using a handheld electric mixer until smooth and beginning to thicken.
3. Mix the cream cheese layer: In another bowl, beat the cream cheese and sweetened condensed milk together until smooth and fully combined.
4. Fold in the whipped topping: Gently fold the whipped topping into the cream cheese mixture until light and fluffy.
5. Combine the filling: Add the cream cheese mixture to the pudding mixture and stir until everything is fully blended and smooth.
6. Assemble the pudding: Pour the banana pudding mixture over the cookies and bananas in the dish. Spread it evenly, then top with the remaining vanilla wafers.
7. Chill and serve: Refrigerate until ready to serve. For the best texture and flavor, chill for at least 4 hours so the cookies can soften and the layers can set.

SWAPS & NOTES

French vanilla pudding gives this banana pudding an extra warm, rich flavor, but regular vanilla pudding can work in a pinch.

The cream cheese adds body and tang, which helps balance the

sweetness and gives the filling a thicker, more luxurious texture.

Frozen whipped topping keeps things easy and light, but sweetened homemade whipped cream is a great substitute if you want a more from-scratch feel.

For the bananas, choose fruit that's ripe but still firm enough

to slice cleanly.

TIPS FOR SUCCESS

Make sure the cream cheese is softened before mixing so the filling turns out smooth and lump-free.

Cold cream cheese can leave little bits throughout the pudding, which you want to avoid.

Use a handheld mixer for both the pudding and cream cheese mixture to get the smoothest texture possible.

And once everything is assembled, give it enough time to chill.

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