

Creamy Banana Pudding Cheesecake Cones in Waffle Cones

Banana Pudding Cheesecake Cones



BANANA PUDDING CHEESECAKE CONES
You Will Need
16 oz cream cheese, softened
1 cup powdered sugar
1/2 cup heavy whipping cream
...

TIME

10 to 15 min

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INGREDIENTS

For the Cheesecake Filling:

- 16 oz cream cheese, softened
- 1 cup powdered sugar
- 1/2 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 1 package (3.4 oz) instant banana pudding mix
- 1 1/2 cups cold milk

For the Cones:

- 10 to 12 waffle cones or sugar cones
- 1 cup crushed vanilla wafer cookies
- 2 tablespoons melted butter
- 2 bananas, sliced
- 1/2 cup whipped cream, for topping
- 1/4 cup caramel sauce or chocolate drizzle, optional

DIRECTIONS

1. Prepare the banana pudding: In a medium bowl, whisk the instant banana pudding mix with cold milk until thickened. Set it aside for a few minutes so it can fully set.
2. Make the cheesecake base: In a separate large mixing bowl, beat the softened cream cheese and powdered sugar until smooth and creamy.
3. Add the vanilla: Mix in the vanilla extract until well combined.
4. Combine the fillings: Fold the prepared banana pudding mixture into the cream cheese mixture until fully incorporated and smooth.
5. Make the wafer crunch: In a small bowl, stir together the crushed vanilla wafer cookies and melted butter until the crumbs are evenly coated.
6. Coat the cones: Lightly coat the inside of each cone with the vanilla wafer mixture. This adds flavor, a bit of crunch, and helps create a barrier that keeps the cones from getting soggy too quickly.
7. Fill the cones: Spoon or pipe the cheesecake-banana pudding mixture into the cones, layering in sliced bananas as you go.
8. Top and garnish: Finish each cone with whipped cream and a drizzle of caramel or chocolate sauce, if desired.
9. Chill before serving: Place the filled cones in the refrigerator for 20 to 30 minutes before serving for the best texture.

SWAPS & NOTES

This is an easy recipe to customize depending on your style and what you have on hand.

Waffle cones make a sturdier, more dramatic presentation, while sugar cones are a little lighter and easier to find.

Crushed graham crackers can work in place of vanilla wafers, but the wafers really reinforce that classic banana pudding flavor.

For extra banana flavor, you can add a few mashed banana spoonfuls to the filling, though this may slightly loosen the texture.

TIPS FOR SUCCESS

Use softened cream cheese so the filling blends up silky smooth without lumps.

Cold or partially softened cream cheese can leave the filling uneven.

A piping bag makes filling the cones much neater and faster, especially if you're serving these for a party.

If you don't have one, a zip-top bag with the corner snipped works well too.

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