

Easy Banana Pudding Truffles That Turn a Classic Dessert into Bite-Sized Treats

8 ounces cream cheese, softened



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Truffles:

11 ounces vanilla wafers

8 ounces cream cheese, softened

2 ripe bananas, mashed

For the Coating:

8 ounces white chocolate, melted

For Garnish:

Banana chips, optional

DIRECTIONS

1. **Make the Crumbs:** Add the vanilla wafers to a food processor and pulse until they form fine crumbs.
2. **Mix the Filling:** In a large bowl, combine the vanilla wafer crumbs, softened cream cheese, and mashed bananas. Stir until the mixture is well combined and forms a soft, dough-like consistency.
3. **Roll the Truffles:** Using a small cookie scoop or spoon, portion out the mixture and roll it into 1-inch balls. Place the truffles on a parchment-lined baking sheet or tray.
4. **Chill:** Freeze the truffle balls for about 15 minutes, or until they are firm enough to dip easily.
5. **Melt the White Chocolate:** While the truffles chill, melt the white chocolate in the microwave or over a double boiler, stirring until smooth.
6. **Dip the Truffles:** Using a fork or dipping tool, lower each truffle into the melted white chocolate. Let the excess drip off, then place the coated truffles back onto the parchment-lined tray.
7. **Garnish and Set:** Top each truffle with a banana chip if desired before the coating sets. Refrigerate the truffles for about 30 minutes, or until the white chocolate is firm.
8. **Serve:** Once fully set, transfer the truffles to a serving platter or airtight container and keep chilled until ready to serve.

SWAPS & NOTES

Ripe bananas are important here because they mash easily and

bring the best natural sweetness and flavor.

You want them soft and spotty, but not so overripe that the mixture becomes too wet.

If your bananas are especially large, you may want to start with

a little less and add more as needed to keep the truffle mixture easy to roll.

Vanilla wafers are the classic choice and really help deliver that signature banana pudding taste.

TIPS FOR SUCCESS

If the truffle mixture feels too soft to roll, chill it for a few extra minutes before shaping.

Since bananas can vary in size and moisture, a short chill can make a big difference in keeping things manageable.

Using a cookie scoop also helps keep the truffles uniform, which makes them look nicer and dip more evenly.

When coating the truffles, work in batches so the filling stays cold.

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

Original recipe: <https://chefmaniac.com/easy-banana-pudding-truffles-that-turn-a-classic-dessert-into-bite-sized-treats/>