

## Banana Cheesecake Pudding Cones: The No-Bake Dessert Everyone Wants First

Banana Cheesecake Pudding Cones: The Fun No-Bake Dessert That Always Gets Attention



**Banana Cheesecake Pudding Cones**  
you will need  
• 1 package (2.4 oz / 69g) instant banana pudding mix  
• 1 1/2 cups cold milk  
• 1 cup heavy whipping cream

TIME

**10 to 15 min**

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SOURCE

**ChefManiac**

### INGREDIENTS

8 waffle cones or sugar cones  
1 package instant banana pudding mix  
1 1/2 cups cold milk  
8 ounces cream cheese, softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
1 cup whipped topping, plus more for garnish if desired  
1 to 2 bananas, sliced  
1/2 cup crushed vanilla wafers  
Caramel sauce or honey drizzle, optional  
Mini chocolate chips or sprinkles, optional for topping

### DIRECTIONS

1. Prepare the pudding: In a medium bowl, whisk together the banana pudding mix and cold milk until it begins to thicken. Let it sit for a few minutes so it can fully set.
2. Make the cheesecake mixture: In a separate mixing bowl, beat the softened cream cheese until smooth. Add the powdered sugar and vanilla extract, and mix until creamy and well combined.
3. Fold everything together: Gently fold the prepared banana pudding into the cream cheese mixture. Then fold in the whipped topping until the filling is light, fluffy, and smooth.
4. Fill the cones: Spoon or pipe the banana cheesecake pudding filling into the cones. Add a few banana slices inside each cone if you want extra banana texture throughout.
5. Add the toppings: Top each cone with more filling if needed, then sprinkle with crushed vanilla wafers. Finish with whipped topping, mini chocolate chips, or a drizzle of caramel sauce if desired.
6. Chill briefly and serve: For the best texture, chill the filled cones for 10 to 15 minutes before serving. Serve soon after filling so the cones stay crisp.

### SWAPS & NOTES

Instant banana pudding is the easiest option here and gives the filling its signature flavor quickly.

If you want an even stronger banana taste, you can fold in a little mashed ripe banana, but do not overdo it or the filling

can become too loose.

Cream cheese should be softened before mixing so the filling turns out smooth and creamy.

Full-fat cream cheese gives the best cheesecake flavor and texture, though reduced-fat can work in a pinch.

## TIPS FOR SUCCESS

The biggest trick with this recipe is timing.

Because the filling is soft and creamy, the cones are best assembled not too far in advance.

That way they keep their crunch and do not soften from the moisture in the filling.

Using a piping bag or zip-top bag with the corner snipped off makes filling the cones much easier and neater than spooning alone.

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Original recipe: <https://chefmaniac.com/banana-cheesecake-pudding-cones-the-no-bake-dessert-everyone-wants-first/>