

Banana Pudding Poke Cake Recipe Made Easy

Banana pudding poke cake is that cozy kind of dessert that has everyone coming back for seconds. It starts with a tender yellow cake, soaked in smooth banana pudding, then topped with a light whipped layer and a scattering of crushed Nilla Wafers. The first time I made it for a family barbecue, it was gone in minutes.

My abuela always said banana and vanilla were made for each other, and this cake proves her right. It is cool, creamy, and filled with southern charm. Whether you are serving a crowd or just indulging yourself, this recipe never misses. Time to bake, poke, and pour on the pudding, Because this one is all about big flavor and pure fun in every bite.

Table of Contents

Table of Contents

- [The Story Behind This Southern Inspired Classic](#)
- [Why Everyone Falls in Love With It](#)
- [Simple Layers Big Flavor](#)
- [The Power of Make Ahead Desserts](#)
- [Why the Poke Technique Makes All the Difference](#)
- [Creamy Without Being Soggy](#)
- [How to Slice and Plate Like a Pro](#)
- [Make It a Showstopper Dessert](#)
- [How to Store It Right](#)
- [How Long It Lasts and When to Serve It](#)
- [Creative Flavor Combos That Still Keep It Classic](#)
- [Make It Yours and Make It Often](#)
- [It is the Dessert People Do Not Forget](#)
- [Why It Belongs in Your Go To Dessert Rotation](#)
- [Frequently Asked Questions about Banana Pudding Poke Cake](#)
- [How long is banana pudding poke cake good for?](#)
- [How long is poke cake good for in general?](#)
- [Does adding pudding to cake make it moist?](#)
- [Why is poke cake sometimes soggy?](#)

Why Banana Pudding Poke Cake Feels Like Home

The Story Behind This Southern Inspired Classic

The first time I made banana pudding poke cake, it was not for a big occasion. It was just a laid back Sunday dinner with friends. I had a box of cake mix, some pudding, and a craving for

something cool and nostalgic. The moment I poured that creamy banana pudding into the warm cake, I knew I had found something special.

It took me right back to summers in the Bronx, where banana pudding was always around. But adding cake to the mix? That took it to a whole new level.

Banana Pudding Poke Cake – 3 Creamy Layers to Love

No reviews

- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [12 servings](#) [1x](#)

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Description

Banana pudding poke cake is a soft, creamy dessert made with yellow cake mix, instant banana pudding, and whipped topping. It's cool, comforting, and incredibly easy to prepare for any gathering.

Ingredients

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- ☐ 1 box yellow cake mix
- ☐ Ingredients to make cake: eggs, oil, water (as listed on box)
- ☐ 2 (3.4 oz) packages instant banana pudding
- ☐ 4 cups cold milk (whole or 2% preferred)
- ☐ 8 oz tub frozen whipped topping, thawed
- ☐ 20 vanilla wafers, crushed
- ☐ [Cook Mode](#) Prevent your screen from going dark

Instructions

1. Bake the yellow cake according to package directions for a 9×13-inch pan.
2. Let it cool slightly, then poke large holes throughout with a wooden spoon handle.
3. Whisk together pudding mix and cold milk until smooth but still pourable.
4. Pour pudding evenly over the cake, focusing on the holes.
5. Gently spread the pudding to push it into the holes and level the surface.
6. Refrigerate cake for 2 hours to let pudding set.
7. Top with whipped topping and spread evenly.
8. Sprinkle crushed Nilla wafers on top just before serving.

Notes

Serve chilled for best texture.

Add sliced bananas between pudding and whipped topping if desired.

Wait to add wafers until serving to keep them crunchy.

- Prep Time: 25 minutes
- Cook Time: 30 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
 - **Calories:** 270
 - **Sugar:** 26g
 - **Sodium:** 405mg
 - **Fat:** 6g
 - **Saturated Fat:** 2g
 - **Unsaturated Fat:** 2g
 - **Trans Fat:** 0g
 - **Carbohydrates:** 46g
 - **Fiber:** 1g
 - **Protein:** 5g
 - **Cholesterol:** 0mg
-

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Banana pudding poke cake is what I call a no stress crowd pleaser. It is the kind of dessert that makes people close their eyes and smile on the first bite. You do not need any fancy skills to make it. Just a spoon, a few ingredients, and a little chill time. That is the magic of this cake, It lets the flavors do all the work.

I once served it alongside my [pecan dump cake](#), and together they turned dessert into the star of the night.

Why Everyone Falls in Love With It

It is easy to understand why banana pudding poke cake is a favorite at potlucks, holidays, and even weeknight dinners. The warm cake, the cool pudding soaking into every bite, and the creamy whipped topping all come together for a dessert that is soft, sweet, and totally comforting.

And let us not forget those crushed Nilla Wafers on top. They add just the right crunch and a comforting hint of nostalgia. When I want to go all in, I pair it with my [Dubai chocolate cake](#) for a bold and rich contrast. But no matter what, banana pudding poke cake always steals the spotlight.

It just has that something special, A blend of texture, flavor, and memory that makes every bite feel like home.

Why Banana Pudding Poke Cake Works So Well

Simple Layers Big Flavor

There is real genius in how banana pudding poke cake comes together. The yellow cake gives it structure, but everything changes the moment you poke holes and pour in the banana pudding. The pudding sinks into the warm cake, filling every pocket with soft, sweet flavor that melts in your mouth. Each forkful feels like a little surprise.

What I love most is how each layer gets its moment. The soft cake, creamy banana pudding, airy whipped topping, and crunchy cookies all work in harmony. It is comforting, flavorful, and just sweet enough. That is why this cake does not need any frostings or extras. It already says everything it needs to.

Sometimes I add a thin layer of sliced bananas between the pudding and the topping for extra freshness and texture. It is optional, since bananas can brown quickly, but it adds a nice touch. When serving a crowd, I often bring out my [magic custard cake](#) too, but the poke cake always steals the show.

The Power of Make Ahead Desserts

One of the reasons banana pudding poke cake is a regular in my kitchen is how easy it is to make ahead. In fact, it gets better the next day after the pudding has had time to soak in and settle.

I always say the fridge does the hard work here. Just bake, poke, pour, and chill. The more time it rests, the better the texture and flavor become. You can prepare it in the morning and serve it in the evening without any stress. It is the perfect dessert for both busy days and special occasions.

Mastering the Texture of Banana Pudding Poke Cake

Why the Poke Technique Makes All the Difference

The real magic is in the poke. This simple technique transforms a basic cake into something rich and flavorful. By creating deep holes, the banana pudding is able to seep into the cake instead of just sitting on top. That means every bite is moist and packed with flavor without being too heavy.

I use the end of a wooden spoon to poke clean, deep holes right after the cake comes out of the oven. Timing is important. You want it warm enough to absorb the pudding but not so hot that it causes the pudding to separate. That sweet spot makes all the difference.

If you love that soft, melt-in-your-mouth texture, be sure to try my angel food cake shortcake. It plays with similar layers and creaminess in every bite.

Creamy Without Being Soggy

People often ask if banana pudding poke cake gets soggy. Not if you make it the right way. The secret is to pour the pudding while it is still pourable but not too thick, and then let the cake chill for at least two hours before adding the whipped topping. This allows the pudding to firm up while keeping the cake from becoming too soggy.

The result is a tender yet stable dessert with a creamy center and clean, firm slices. To add the perfect finishing touch, sprinkle crushed wafers just before serving. That extra crunch gives it the ideal balance and takes this dessert to a whole new level.

Serving Banana Pudding Poke Cake Right Every Time

How to Slice and Plate Like a Pro

If you want to impress your guests, serve banana pudding poke cake with clean, bakery style slices. The key is chilling. Let the cake rest in the fridge for at least two hours. Overnight is even better. Then use a sharp knife dipped in hot water to make smooth cuts through the layers. Wipe the blade between slices for those crisp edges.

What I love most about banana pudding poke cake is how effortlessly beautiful it looks. One square on a plate, topped with a little extra crushed Nilla Wafers, and you have a dessert that feels both relaxed and refined. If you are serving it buffet style, pair it with my [biscoff cookie butter pound cake](#). The warm spice of Biscoff plays perfectly against the soft banana flavor.

You can also serve smaller slices alongside something richer like [carrot bundt cake](#). The combination of creamy layers and warm spice delivers just the right balance. But to be honest, banana pudding poke cake is a standout all by itself. It does not need extras. It is the main attraction.

Make It a Showstopper Dessert

Looking to dress it up? Try adding sliced bananas under the whipped topping. A drizzle of caramel sauce or a light sprinkle of cinnamon adds extra flair without changing the recipe at its core.

It is also a great dessert to personalize. Some folks love using banana flavored whipped topping or folding in mini white chocolate chips. No matter how you customize it, the soul of banana pudding poke cake stays true. Soft cake, creamy pudding, and flavor that wraps around every bite.

Keeping Banana Pudding Poke Cake Fresh and Flavorful

How to Store It Right

If you have leftovers, And that is a big if, Storing banana pudding poke cake properly keeps it fresh and delicious. Wrap the dish securely with plastic wrap or transfer individual slices to airtight containers. It will stay fresh in the refrigerator for up to three days. After that, the wafers soften too much and any bananas may start to brown.

To keep the texture crisp, sprinkle the crushed wafers right before serving. That way every bite still has the creamy crunchy combo that makes this dessert so loved.

This is also one of my go to make ahead options for potlucks. I have made it the night before a family reunion and it was just as good the next day, just like my [strawberries and cream cheesecake cake](#), which is another favorite chilled dessert for a crowd.

How Long It Lasts and When to Serve It

Banana pudding poke cake tastes best fresh, but you have a two to three day window where it really shines. After that, the texture begins to shift. If you are making it for an event, plan to serve it the same day or the next. Chill it fully before cutting, and do not skip the cooling time. That bit of patience adds up to a softer, sweeter bite every time.

Whether you are serving a group or sneaking a forkful from the fridge, banana pudding poke cake never lets you down. It is creamy, cool, and completely irresistible, Every single time.

Fun Twists on Banana Pudding Poke Cake You Will Want to Try

Creative Flavor Combos That Still Keep It Classic

Once you have mastered the traditional banana pudding poke cake, the fun really begins. This dessert makes the perfect base for your own twist. You can switch the yellow cake mix with vanilla or spice cake for a new flavor. Want to go bold? Add a layer of caramelized bananas. I even experimented with a chocolate base once and served it next to my [peanut butter jelly poke cake](#). That combo had everyone coming back for more.

One of my favorite variations is sprinkling mini chocolate chips or swirling in a bit of peanut butter just before adding the whipped topping. The secret is balance. Too many extras can take attention away from the banana and pudding layers, which are the heart of the cake.

Make It Yours and Make It Often

What makes banana pudding poke cake so customizable is its dependable structure. The pudding sets beautifully, the cake stays firm, and the whipped topping adds that soft finishing touch.

For a cozy twist, I like serving it with a slice of my [oatmeal cake with coconut frosting](#). The mix of banana cream and toasted coconut made for an ideal weekend baking duo.

Why Banana Pudding Poke Cake Is Always the Star of the Table

It is the Dessert People Do Not Forget

When the topic of favorite potluck desserts comes up, banana pudding poke cake is always on the list. Maybe it is the classic flavors, maybe the chilled pudding layer, Or maybe it is how quickly it disappears. It's cool, creamy, tender, and filled with a nostalgic sweetness.

Once I started sharing this at events, it quickly became my most requested dessert, even more than my [cake with Reeses](#), which usually grabs attention. Still, banana pudding poke cake often wins out because of its comforting simplicity.

Why It Belongs in Your Go To Dessert Rotation

Banana pudding poke cake checks all the right boxes. It is easy to make, requires no complicated steps, and is guaranteed to impress. Perfect for birthdays, casual dinners, or when guests drop in unexpectedly.

You can stick with the classic version or tailor it to suit any occasion. Either way, once you make it, you will understand why this dessert earns a permanent place in your recipe lineup.

Conclusion: A Classic Made for Real Life Moments

Banana pudding poke cake is not just a dessert. It is a memory waiting to happen. Whether you are sharing it at a barbecue, bringing it to a gathering, or just craving something sweet after a long day, this recipe always delivers. It is soft, creamy, and full of nostalgic flavor that feels just right.

What sets banana pudding poke cake apart is more than just its flavor, It's the simplicity. No special equipment or tricky steps needed. Just a box of cake mix, instant pudding, and some chill time in the fridge. It is the kind of dessert that becomes a signature recipe without any fuss.

The layers of pudding, whipped topping, and cookie crunch blend beautifully with that sweet banana flavor to create something unforgettable. And since it is easy to customize and perfect for making ahead, it is the kind of dessert you will want to make again and again.

From busy parents to beginner bakers, anyone can turn this into a showstopping treat. If you have not made banana pudding poke cake yet, now is your moment. Let the cake cool, poke the holes, pour in the pudding, and give it the care it deserves.

It is more than a dessert. It is comfort food that brings people together.

Now go bake it. And remember to chill. The wait makes every spoonful better.

Love this recipe? Follow me on [Pinterest](#) for more bold nostalgic desserts and easy meals that bring people together.

Want to cook along with me in real time? Subscribe to my [YouTube channel](#) for step by step tutorials and kitchen tips.

I share the kind of soulful food that is made for real life, Fun, flavorful, and full of heart.

Let us keep cooking, connecting, and celebrating good food together. See you online.

Frequently Asked Questions about Banana Pudding Poke Cake

How long is banana pudding poke cake good for?

Banana pudding poke cake stays fresh for about two to three days in the refrigerator. After that, the texture begins to change. The pudding may loosen, and if you have added fresh banana slices, they might start to brown. For best results, cover the cake tightly with plastic wrap or store it in an airtight container. This helps lock in moisture and keeps the creamy texture intact.

How long is poke cake good for in general?

Most poke cakes, including banana pudding poke cake, will last up to four days in the fridge. Because they are made with moist fillings like pudding or gelatin, they need to stay chilled to hold their shape. You can make them up to 24 hours in advance, which makes them great for potlucks and parties. Just wait to add toppings like crushed wafers until right before serving to keep them crisp.

Does adding pudding to cake make it moist?

Yes, it definitely does. The pudding fills the poked holes in the cake, locking in moisture from top to bottom. In banana pudding poke cake, it transforms a basic yellow cake into a rich, creamy dessert with banana flavor in every bite. That is why poke cakes are considered foolproof for beginner bakers. They are almost impossible to dry out.

Why is poke cake sometimes soggy?

Poke cake can become soggy if the pudding is too thin or if the cake is too hot when you add the filling. For banana pudding poke cake, the best method is to let the cake cool slightly, then pour the pudding while it is still pourable but not fully set. Chill the cake for at least two hours before adding whipped topping. This allows the pudding to settle and firm up, giving you a creamy texture without a soggy base.