

Banana Pudding with Cheesecake Pudding

In this article, we're diving into a dessert that brings comfort and wow-factor in every bite. Banana pudding with cheesecake pudding combines layers of velvety cream cheese, banana cream pudding, and chunks of Nilla wafers, all nestled in a graham cracker crust.

Whether you're hosting Sunday dinner or showing off at a potluck, this creamy cheesecake twist on banana pudding is a guaranteed crowd-pleaser. We'll break down exactly how to make it, how it stands apart from classic versions, and answer your top questions. Get ready to explore the sweet, nostalgic layers of flavor waiting in every slice.

Banana pudding with cheesecake pudding

Table of Contents

Table of Contents

- [The Story Behind Banana Pudding with Cheesecake Pudding](#)
 - [A Dessert That Comes From Family, Then Gets a Brooklyn Twist](#)
- [Building the Perfect Banana Pudding Cheesecake Layer by Layer](#)
 - [Choosing the Right Base and Creamy Components](#)
 - [Highlighting Instant Pudding, Eggs, and Nilla Wafers](#)
- [How to Bake Banana Pudding Cheesecake to Creamy Perfection](#)
 - [Step-by-Step Instructions for Foolproof Results](#)
- [Toppings and Serving Tips That Make Banana Pudding with Cheesecake Pudding Unforgettable](#)
 - [How to Enhance Texture and Flavor Without Overcomplicating](#)
 - [Tips to Slice and Serve Perfectly Every Time](#)
- [Storing, Serving, and Making Ahead Without Sacrificing Quality](#)
 - [Proper Storage Tips for Banana Pudding with Cheesecake Pudding](#)
 - [Can You Freeze Banana Pudding with Cheesecake Pudding?](#)
- [Variations to Make Banana Pudding Cheesecake Uniquely Yours](#)
 - [Creative Twists for Flavor Exploration](#)
 - [Fun Presentation Ideas and Individual Servings](#)
- [Mistakes to Avoid and Tips for Perfect Banana Pudding with Cheesecake Pudding](#)
 - [Common Pitfalls and How to Fix Them](#)
 - [Bonus Tips for Consistent Results](#)
- [Conclusion:](#)
 - [What kind of pudding is used in banana pudding?](#)
 - [Can you put pudding mix in cheesecake?](#)
 - [Is banana cream pudding the same as banana pudding?](#)
 - [Can you mix pudding mix with cream cheese?](#)

The Story Behind Banana Pudding with Cheesecake Pudding

A Dessert That Comes From Family, Then Gets a Brooklyn Twist

Some of my best childhood memories started with a bowl of banana pudding. My abuela in the Bronx didn't use fancy ingredients. It was all about love, soft cookies, and that sweet banana smell that let you know something special was coming. Years later, in my Brooklyn kitchen, I wanted to bring that flavor back but take it somewhere new. That's how this recipe for **banana pudding with cheesecake pudding** was born.

It's the perfect blend of tradition and indulgence. The creamy richness of cheesecake meets the familiar comfort of banana pudding, layered in a buttery graham cracker crust. The real magic happens when banana cream instant pudding mixes with softened cream cheese. It creates a thick, silky base that feels luxurious without being too heavy. Stir in some crushed Nilla wafers, and you've got a dessert that tastes like it came from your grandma's kitchen but looks like it belongs in a bakery.

What I love most about **banana pudding with cheesecake pudding** is how it holds its own at any table. Whether it's a weekend dinner, a summer barbecue, or just a quiet night when you need a little joy, it delivers. It's easy to prep, no special equipment needed, and the end result is something that makes people pause between bites.

This recipe is part of what I call memory-based cooking. It's food that tells a story. The texture. The smell. The way that soft pudding meets a crunchy wafer. It all says home. If that's what you're craving, you'll also enjoy exploring banana-based recipes or my no-fuss cheesecake ideas.

Banana pudding with cheesecake pudding

Banana Pudding with Cheesecake Pudding: 5-Star Recipe & Tips

No reviews

- Author: [Aaron recipes](#)
- Total Time: [6 hours \(including chilling\)](#)
- Yield: [8 servings 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

Banana pudding with cheesecake pudding is a dreamy dessert combining a rich banana cream filling, a graham crust, and nostalgic Nilla wafers. It's layered comfort in every bite.

Ingredients

Copy to clipboard

Scale 1x 2x 3x

- ☐ 1 large graham cracker crust (10-inch)
 - ☐ 2 blocks full-fat cream cheese, softened
 - ☐ 2 eggs, room temperature
 - ☐ 1 cup sugar
 - ☐ 1 package banana cream instant pudding (NOT cook & serve)
 - ☐ 1 cup crushed Nilla wafers
 - ☐ Whipped cream (for topping)
 - ☐ Fresh banana slices (for topping)
 - ☐ Optional: caramel drizzle, chopped pecans
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Preheat oven to 300°F.
2. In a mixer, beat cream cheese and sugar for 2 minutes until smooth.
3. Add eggs one at a time, mixing gently.
4. Sprinkle in banana cream instant pudding and mix until thick.
5. Fold in Nilla wafers, keeping some chunky.
6. Spread batter into crust and smooth the top.
7. Bake for 55–60 minutes until set but still slightly jiggly.
8. Cool at room temperature, then refrigerate several hours or overnight.
9. Top with whipped cream and banana slices before serving.

Notes

Use instant pudding only, not cook-and-serve.

Let cream cheese and eggs come to room temp before mixing.

Slice with a warm knife for clean edges.

Best enjoyed within 3–4 days.

- Prep Time: 10 minutes
- Cook Time: 60 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 480
- **Sugar:** 32g
- **Sodium:** 420mg
- **Fat:** 30g
- **Saturated Fat:** 17g
- **Unsaturated Fat:** 10g
- **Trans Fat:** 0g
- **Carbohydrates:** 44g
- **Fiber:** 1g
- **Protein:** 7g
- **Cholesterol:** 110mg

Did you make this recipe?

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

Building the Perfect Banana Pudding Cheesecake Layer by Layer

Ingredients for banana pudding with cheesecake pudding

Choosing the Right Base and Creamy Components

The secret to making unforgettable banana pudding with cheesecake pudding lies in how the layers come together. Start with a 10-inch graham cracker crust. It gives you plenty of room for the thick, creamy filling. The crust strikes the perfect balance, crisp enough to hold the cheesecake and soft enough to offer that buttery, melt-in-your-mouth texture. If you like a more substantial base, press in extra graham cracker crumbs.

Full-fat cream cheese is essential. Let it sit at room temperature until softened. This allows it to blend smoothly, creating a rich and creamy batter without lumps. Avoid the microwave since it can over-soften or melt the cream cheese and throw off the structure. When paired with just the right amount of sugar, it lays the foundation for that dense, indulgent cheesecake layer.

If you enjoy bold desserts that bring texture and flavor together, my pistachio lemon bars offer a refreshing option worth exploring.

Highlighting Instant Pudding, Eggs, and Nilla Wafers

Banana cream instant pudding is what transforms this dessert into true banana pudding with cheesecake pudding. Make sure you grab the instant version. Cook and Serve requires heat and won't work in this recipe. Instant pudding thickens as it chills, giving you a firm yet creamy set that holds its shape when sliced.

Eggs bind the batter and contribute to that rich texture. Let them reach room temperature before mixing to help them incorporate more easily. Fold in the Nilla wafers last and keep some pieces chunky. They soften gently as the cheesecake bakes and chills, creating pockets of flavor that echo classic banana pudding.

If you love layered texture, you'll also want to check out my [strawberry shortcake dump cake](#) and the almond croissant cookie bars. Both offer that same satisfying contrast of creamy and crunchy.

How to Bake Banana Pudding Cheesecake to Creamy Perfection

Step-by-Step Instructions for Foolproof Results

The real magic of banana pudding with cheesecake pudding happens in the oven. To get that perfect creamy finish, preheat your oven to 300°F. This gentle temperature lets the cheesecake bake slowly, reducing cracks and keeping the texture smooth.

In your stand mixer, beat the softened cream cheese with sugar for about two minutes. It should turn fluffy and completely smooth. Next, add the eggs one at a time, mixing slowly after each one until just blended. Avoid overmixing, or you'll add too much air to the batter. Be sure to scrape down the sides of the bowl regularly to help everything mix evenly and create a smooth batter.

Now comes the banana cream instant pudding. This step is what gives banana pudding with cheesecake pudding its rich body and flavor. Add the pudding mix to your cream cheese batter and mix gently. The texture should start to thicken into a dense, creamy base. That's the key to helping it set properly without falling apart.

Fold in the Nilla wafers at the very end. Don't crush them too much. Leaving them slightly chunky gives banana pudding with cheesecake pudding that nostalgic texture in every bite. Spread the batter into your graham cracker crust, smooth the top, and place it on the center rack of your oven.

Bake for 55 to 60 minutes. The cheesecake will puff a little while baking, then settle as it cools. Once done, cool it at room temperature, then refrigerate for several hours. This resting time is when banana pudding with cheesecake pudding truly firms up and becomes sliceable.

Craving more texture-forward desserts? My strawberry shortcake dump cake is tender, bursting with fruity flavor, and absolutely irresistible. For a no-bake version, try the banana pudding cheesecake salad.

Folding Nilla wafers into cheesecake pudding mix

Toppings and Serving Tips That Make Banana Pudding with Cheesecake Pudding Unforgettable

How to Enhance Texture and Flavor Without Overcomplicating

Once your banana pudding with cheesecake pudding is fully chilled, the next step is adding those finishing touches that make it shine. This dessert already has a creamy richness, but thoughtful toppings create balance and a “wow” presentation.

Start with homemade whipped cream. Pipe it around the edges or cover the top completely. It gives the cheesecake a light, airy finish that contrasts the dense filling. Slice a couple of bananas just before serving, and place them over the whipped cream. This not only amplifies the banana flavor but also gives the dessert that fresh, eye-catching look.

Crushed Nilla wafers sprinkled on top bring back those nostalgic banana pudding vibes. For even more texture, add toasted pecans, white chocolate curls, or chopped walnuts. All of these options complement the smooth filling and highlight the crunch you want in every bite.

A little caramel drizzle across the top adds that golden color and just enough extra sweetness. For parties or family gatherings, create a toppings bar with bowls of banana slices, crushed cookies, and nuts so everyone can personalize their slice.

Tips to Slice and Serve Perfectly Every Time

When you're ready to serve banana pudding with cheesecake pudding, use a warm, sharp knife. Rinse it under hot water, dry it completely, then slice cleanly through the chilled layers. This gives you sharp, bakery-style edges with a neat cross-section of crust, filling, and wafer pieces.

If you love assembling beautiful desserts, try my pistachio lemon bars which layer sweet citrus and nutty flavors. For a chilled, no-bake version of this concept, the [banana pudding cheesecake delight recipe](#) delivers that creamy comfort with zero oven time.

Storing, Serving, and Making Ahead Without Sacrificing Quality

Proper Storage Tips for Banana Pudding with Cheesecake Pudding

Once you've wowed guests or satisfied your own craving, you'll want to store your banana pudding with cheesecake pudding the right way. Its texture and flavor depend entirely on being kept cold. Keep it fresh by wrapping it tightly in plastic wrap or placing it in an airtight container before refrigerating. Because of the pudding and cream cheese combo, it should never sit at room temperature for long. It stays fresh in the refrigerator for up to five days.

If you're prepping for a party, you can make banana pudding with cheesecake pudding a full day ahead. That extra chill time deepens the flavor and firms up the layers. The wafers gently soften, while the banana pudding sets into a rich, velvety texture that slices cleanly and beautifully. Just wait until you're ready to serve before adding fresh banana slices or whipped cream, so they stay fresh and vibrant.

If you love desserts you can make in advance, the almond croissant cookie bars are another great option that keeps well and travels easily.

Can You Freeze Banana Pudding with Cheesecake Pudding?

Yes, freezing works. You can freeze the entire cheesecake or portion it into individual slices for more convenient serving later on. Just wrap each portion in plastic wrap, then foil, and place in a freezer-safe container. While the texture might change slightly when thawed, banana pudding with cheesecake pudding still tastes incredible. Skip any toppings before freezing for best results.

Thaw it in the fridge overnight before serving. If you're planning to travel with it, pack it in a cooler with ice packs. It handles the trip well and still tastes fresh when you arrive. Another low-maintenance treat to explore is the banana pudding cheesecake salad, a no-bake favorite that holds up beautifully in the fridge.

Variations to Make Banana Pudding Cheesecake Uniquely Yours

Creative Twists for Flavor Exploration

Once you've mastered the classic banana pudding with cheesecake pudding, it's easy to start adding your own spin. This base is incredibly flexible, and just a few swaps can create an entirely new dessert experience. An easy way to elevate it is by changing up the crust. While the graham cracker version holds its place, try a Nilla wafer crust to double down on banana flavor. For a more indulgent option, a shortbread crust brings a rich, buttery depth to every bite.

Swirling in peanut butter or Nutella before baking adds a rich, nutty surprise that pairs perfectly with the banana flavor.

Want a tropical twist? Stir in a splash of rum extract and a bit of shredded coconut. It gives the cheesecake an island vibe while still honoring its classic banana cream roots.

For added texture, fold in crushed toffee, mini chocolate chips, or chopped pecans.

For something different and still creamy, the banana pudding cheesecake salad offers a chilled, no-bake version of this dessert. If you're looking for something less sweet, try the pistachio lemon bars which contrast tart citrus with a nutty base in a refreshing way.

Fun Presentation Ideas and Individual Servings

You don't need to serve this cheesecake as a full pie. Build it in individual jars or ramekins for easy party servings. Each one becomes a layered delight with crushed wafers, banana pudding, cheesecake, and whipped cream on top. You can also use a trifle dish to show off those beautiful layers for family-style events.

Another variation worth exploring is the [banana pudding cheesecake delight recipe], which leans toward a softer, spoonable finish. If bold flavors are more your thing, don't miss the almond croissant cookie bars packed with layers and crunch.

Slice of banana pudding cheesecake on a plate

Mistakes to Avoid and Tips for Perfect Banana Pudding with Cheesecake Pudding

Common Pitfalls and How to Fix Them

Even the best bakers run into trouble, and banana pudding with cheesecake pudding has a few common traps you'll want to avoid. One of the biggest mistakes is using the wrong pudding type. Always reach for banana cream **instant pudding**, not the cook-and-serve version. The instant kind thickens without heat and sets your batter properly. If your filling turns runny, that's likely the issue.

Another common pitfall is using cream cheese straight from the fridge. Cold cream cheese doesn't blend well and can cause lumps in your batter. That affects the final texture, making banana pudding with cheesecake pudding less smooth and more dense than it should be. Let your cream cheese rest at room temperature for 30 to 45 minutes before mixing. Do the same for eggs. Room-temperature eggs incorporate more evenly and support a creamier bake.

Avoid overbaking. This cheesecake should have a slight jiggle in the center when you pull it from the oven. It continues setting as it cools, especially during its chill time. If it feels firm all over, it's overbaked and may develop cracks or dry patches. Don't panic if cracks appear. Whipped cream, banana slices, or a few crushed Nilla wafers will easily hide any imperfections.

Bonus Tips for Consistent Results

Use a water bath if your oven tends to cook unevenly or run hot. It's not required, but it adds insurance against overbaking. A springform pan also helps with easy serving and clean edges. When it's time to slice, run your knife under hot water and wipe it clean between cuts. This trick delivers those picture-perfect slices banana pudding with cheesecake pudding deserves.

Want more desserts that deliver bakery-worthy results without stress? My [strawberry shortcake dump cake](#) can be served warm or chilled, while the banana pudding cheesecake salad skips the oven completely and still steals the show.

Conclusion:

Banana pudding with cheesecake pudding isn't just a dessert. It's a nostalgic, creamy experience layered with flavor and heart. From the rich graham cracker crust to the silky banana pudding-infused cheesecake and those iconic Nilla wafers, every bite delivers a balance of smooth, crunchy, and sweet. It's an easy crowd-pleaser that also happens to look beautiful on the table.

Whether you're baking this for a weekend gathering or prepping ahead for a special event, the process is simple, and the results are unforgettable. You can serve it classic, layer it in jars, or make it your own with fun twists like peanut butter swirls or toasted coconut.

For more crowd-pleasing desserts, check out my almond croissant cookie bars or explore fruity layers in the strawberry shortcake dump cake. If you're craving something no-bake and fast, the banana pudding cheesecake salad is another option that brings all the flavor with zero oven time.

From my kitchen to yours, I hope this dessert brings just as much joy to your table as it always does to mine.

For more recipes, Please follow me on [Pinterest](#).

What kind of pudding is used in banana pudding?

Traditional banana pudding uses either banana-flavored instant pudding or a homemade vanilla custard base with banana slices added. For this cheesecake version, the best option is banana cream instant pudding. It sets without cooking and delivers consistent banana flavor throughout. Make sure you avoid cook-and-serve pudding unless your recipe is heat-based.

Can you put pudding mix in cheesecake?

Yes, and it's a game changer. Adding pudding mix to cheesecake batter thickens the texture while enhancing the flavor. In this recipe, banana cream pudding adds structure without baking complications. It makes the filling denser and silkier, which is ideal for a pudding-style cheesecake. This trick also works well with other instant pudding flavors if you're experimenting.

Is banana cream pudding the same as banana pudding?

Not quite. Banana cream pudding typically refers to the instant mix used to flavor pies and layered desserts. Banana pudding, on the other hand, often includes sliced bananas, Nilla wafers, and whipped topping or custard layered together. The banana cream flavor is just one component, while banana pudding is the full dessert concept. This recipe brings them together in one perfect hybrid.

Can you mix pudding mix with cream cheese?

Absolutely. In fact, that's one of the secrets to making this banana pudding cheesecake recipe so rich and stable. When combined with softened cream cheese, instant pudding mix helps create a firm texture that slices cleanly and holds its shape. Just make sure you mix thoroughly so there are no lumps, and always scrape down your bowl to keep everything smooth.