



Banana Cream Cheesecake



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Introduction

If you're looking for a refreshing and delightful dessert to cool down on warm days, look no further than this no-bake Banana Cream Cheesecake. This incredible dessert features layers of creamy cheesecake, luscious banana pudding, and fresh banana slices, all nestled in a buttery graham cracker crust. It's an indulgent treat that will surely impress your family and friends!

Detailed Ingredients with measures

For the Crust and Topping:

- 1 cup unsalted butter, melted
- 1 ½ cups graham cracker crumbs (about 11 graham crackers)
- ¼ cup sugar

For the Filling:

- 1 (8 ounce) package cream cheese, softened
- ½ cup sugar
- 1 (8 ounce) package Cool Whip, thawed, divided
- 4 ripe but not brown bananas, sliced
- 1 ¾ cups milk
- 1 (3.4 ounce) package instant banana cream pie pudding mix

Prep Time

Preparation Time: 20 minutes

Cook Time, Total Time, Yield

Cook Time: 7 minutes

Total Time: 4 hours 27 minutes (including chilling)

Yield: Serves 10-12

Enjoy this cool and creamy cheesecake as a sweet end to your meal or a tasty treat any time of the day!



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Detailed Directions and Instructions

Make the Crust:

Preheat your oven to 350F (175C). Spray a 9-inch springform pan with oil. In a mixing bowl, combine the melted butter, graham cracker crumbs, and sugar until well mixed. Reserve 1/2 cup of the mixture for topping, then press the remaining mixture firmly into the bottom and slightly up the sides of the prepared pan. Bake for about 7 minutes, then allow to cool completely before filling.

Layer the Bananas:

Once the crust is cool, arrange half of the sliced bananas evenly over the crust. Set aside.

See also Vegetable Barley Soup

Prepare the Filling:

Using an electric mixer, beat together the softened cream cheese and sugar until smooth. Gently fold in 2 cups of Cool Whip until combined. Spread this mixture over the layer of bananas.

Add More Bananas:

Arrange the remaining banana slices over the cream cheese layer.

Make the Pudding Layer:

In a separate bowl, whisk together the milk and instant pudding mix. Let it sit for 2 minutes to thicken. Fold in the remaining Cool Whip, then spread this mixture over the bananas.

Finish and Chill:

Sprinkle the reserved crust crumbs on top. Refrigerate for at least 4 hours before slicing and serving. Enjoy!

Notes

Ripeness of Bananas:

Make sure to use ripe but not brown bananas for the best flavor and texture.

Cool Whip Alternatives:

If you prefer to make your own whipped cream, you can substitute with homemade whipped cream.

Springform Pan:

Using a springform pan makes it easier to remove the cheesecake once set.

Chilling Time:

For best results, allow the cheesecake to chill overnight, if possible, to fully set the layers.



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Cook techniques

Making the Crust

Combine melted butter, graham cracker crumbs, and sugar in a bowl. Press the mixture into the bottom and sides of a springform pan, then bake until set.

Layering Bananas

Slice ripe bananas and layer them evenly over the cooled crust to provide flavor and texture contrast.

Preparing the Filling

Beat softened cream cheese and sugar until smooth. Fold in Cool Whip gently to maintain its airy texture for a light filling.

Creating the Pudding Layer

Mix instant pudding with milk and let it thicken, then fold in more Cool Whip for added creaminess before spreading it over the bananas.

See also Creamy Chicken Carbonara Pasta

Chilling the Cheesecake

Refrigerate the assembled cheesecake for at least four hours to allow it to set properly and enhance the flavors.

FAQ

Can I use a different type of crust?

Yes, you can substitute the graham cracker crust with an Oreo crust or any other preferred cookie crust.

How do I store leftovers?

Leftovers can be stored in the refrigerator in an airtight container for up to 3 days.

Can I use fresh whipped cream instead of Cool Whip?

Absolutely! Fresh whipped cream can be used instead of Cool Whip for a homemade touch.

Is it possible to make this cheesecake ahead of time?

Yes, this cheesecake can be made a day in advance. Just ensure it stays refrigerated until serving.

Can I add more bananas?

You can certainly add more bananas for extra flavor; just be mindful of the balance with the other ingredients.



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Conclusion

This no-bake Banana Cream Cheesecake is a delightful treat that perfectly balances the creamy richness of cheesecake and the natural sweetness of bananas. It is an ideal dessert for warm days and is sure to impress your guests with its layers of flavor and texture. Whether served at a picnic, a family gathering, or just a cozy night in, this cheesecake will leave everyone craving more.

Banana Split Parfait

Layer custard, banana slices, whipped cream, and crushed nuts in a glass for a fun twist on the classic banana split.

Chocolate Banana Cream Pie

Combine the flavors of chocolate and bananas by making a chocolate crust filled with banana cream filling topped with whipped cream.

Pineapple Banana Smoothie

Blend ripe bananas with fresh pineapple, yogurt, and a splash of coconut milk for a tropical morning smoothie.

See also [Nutella Mousse](#)

Banana Bread Pudding

Transform stale bread by layering it with sliced bananas, custard, and spices, then baking it until golden and set.

Frozen Banana Bites

Dip banana slices in melted chocolate and freeze them for a delicious,

bite-sized snack that's perfect on hot days.

Caramel Banana Muffins

Add caramel sauce and chopped walnuts to banana muffin batter for a rich and decadent breakfast option.



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