

# Boozie Banana Pudding Cheesecake

Credit: Adapted from "Banana Pudding Cheesecake", Life, Love, and Sugar

*Yield:* 6-10 Slices

*Prep Time:* 1 hour

*Cook Time:* 2 hours 50 minutes

*Total Time:* 3 hours 50 minutes

## Ingredients

### CRUST

- 1  $\frac{2}{3}$  cups graham crackers, crushed
- 1 tbsp sugar
- 4 tbsp salted butter, melted
- 1 tbsp instant banana cream pudding mix, dry
- $\frac{1}{2}$  tsp banana extract

### CHEESECAKE FILLING

- 1 cup banana pudding cream Moonshine
- 24 oz cream cheese, room temperature
- 1 cup sugar
- 3 tbsp all-purpose flour
- 3.4 oz instant banana cream pudding mix, dry
- $\frac{1}{4}$  cup sour cream
- $\frac{1}{3}$  cup heavy whipping cream
- 3 large eggs, room temperature
- $\frac{1}{2}$  tsp vanilla extract
- 1 cup mashed ripe bananas (2-3 bananas)

### BANANA PUDDING TOPPING

- 3.4 oz instant banana cream pudding mix, dry

- 1 ½ cups cold 2% milk
- ½ cup heavy whipping cream
- 1 tbsp banana pudding cream Moonshine

### WHIPPED TOPPING

- 1 ¼ cups heavy whipping cream, cold
- 6 tbsp powdered sugar
- 1 tsp vanilla extract
- vanilla wafer cookies, whole (As many as you like)

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## Instructions

### CRUST

- Preheat oven to 325°F. Line a 8-inch springform pan with parchment paper in the bottom.
- Combine the crust ingredients in a small bowl! Press the mixture into the bottom and up the sides of the springform pan.
- Bake the crust for 10 minutes, then set aside to cool.
  - Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in. Set prepared pan aside.

### CHEESECAKE FILLING

- Reduce oven temperature to 300°F.
- In a large bowl, beat the cream cheese, sugar, flour and pudding mix on low speed until well combined and smooth. Mixture will be sticky. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
- Add the sour cream and mix on low speed until well combined.
- Add the heavy whipping cream and Moonshine on low speed.
- Add the eggs one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined.
- Add the mashed banana and vanilla extract and mix on low speed until well combined. Mixture will be a little lumpy
- Pour the cheesecake batter into the crust.

- Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
- Bake for 1 hour 40 minutes. The center should be set, but still jiggly.
- Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.
- Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly.
- Remove the cheesecake from the oven and water bath wrapping and refrigerate until cool and firm, 5-6 hours or overnight.

## TOPPING

- When cooled and ready to serve, remove the cheesecake from the springform pan and place on a serving plate.
- To make the banana pudding topping, add the instant banana cream pudding mix into a small bowl and whisk in milk, heavy whipping cream and Moonshine for 2 mins. (Refrigerate for 5 mins)
- To make the whipped cream, add the heavy whipping cream, powdered sugar and vanilla extract to a large mixer bowl and whip on high speed until stiff peaks form.
- Spread a layer of banana pudding on top of the cheesecake, then pipe a layer of whipped cream swirls on top.
- Finish off the cheesecake with vanilla wafers on top.
- Slice, cut, and enjoy!
- Cheesecake is best when stored well covered in the fridge for 3-4 days.