

NO-BAKE BANANA CHEESECAKE

INGREDIENTS:

FOR WALNUT-PECAN VANILLA WAFER CRUST:

325 g (about 3 cups) crushed vanilla wafer crumbs
100 g (1 cup) toasted walnuts and pecans, finely chopped (½ each)
50 g (¼ cup) packed light brown sugar
2 tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp fine sea salt
150 g (10 ½ tbsp) salted butter, melted or browned

FOR CARAMELIZED BANANAS:

400 g (about 4 or 5) ripe but firm bananas, sliced
400 g (2 cups, packed) dark brown sugar
115 g (8 tbsp) salted butter, softened
240 ml (1 cup) half-and-half
Tiny pinch flaky sea salt (plus more to taste)

FOR BANANA BOURBON CHEESECAKE FILLING:

680 g (24 oz) full-fat cream cheese, room temp
200 g (1 cup) granulated sugar
180 ml (¾ cup) sour cream, room temp
3 tsp LorAnn Banana Bakery Emulsion
1 tbsp LorAnn Reserve Natural Organic Madagascar Bourbon Vanilla Bean Paste
360 ml (1 ½ cups) heavy cream, cold
2 tsp powdered gelatin (optional, for extra stability) + 60 ml (¼ cup) cold water

FOR BOURBON VANILLA MASCARPONE WHIPPED CREAM:

226 g (8 oz) mascarpone cheese, cold
240 ml (1 cup) heavy cream, cold
50 g (½ cup) powdered sugar
1 tsp LorAnn Reserve Pure Organic Madagascar Bourbon Vanilla Extract

FOR TOPPING:

Reserved caramel sauce (from banana layer)
Fresh banana slices (tossed in lemon juice to prevent browning)
Optional: extra toasted nuts or vanilla wafer crumbs



DIRECTIONS:

For Crust:

1. In a large bowl, combine wafer crumbs, chopped walnuts and pecans, brown sugar, cinnamon, nutmeg, and salt.
2. Pour in melted or browned butter and mix until evenly moistened.
3. Press firmly into the bottom of a 9-inch springform pan, creating a crust about 1 inch thick.
4. Chill in the fridge while you make the banana layer.

For Caramelized Bananas:

1. In a medium saucepan, combine brown sugar, butter, half-and-half, and a tiny pinch of flaky sea salt.
2. Bring to a simmer over medium heat, stirring occasionally.
3. Reduce heat to low and cook for about 8 minutes, until slightly thickened and darker in color.
4. Stir in sliced bananas and cook for 1-2 minutes until softened but still holding shape.
5. Spoon most of the banana-caramel mixture over the chilled crust, spreading evenly.
6. Reserve about ½ cup caramel sauce (with minimal bananas) for topping.
7. Chill the pan while you make the filling.

For Cheesecake Filling:

1. If using gelatin: Sprinkle gelatin over cold water in a small bowl, let sit 5 minutes, then gently melt in the microwave for 10 seconds until liquid.
2. In a large mixing bowl, beat cream cheese and sugar on medium speed until smooth and fluffy, about 2 minutes.
3. Mix in sour cream, LorAnn Banana Emulsion, and LorAnn Bourbon Vanilla Bean Paste.
4. In a separate bowl, whip heavy cream to stiff peaks. If using gelatin, mix the melted gelatin into the cream cheese mixture before folding in the whipped cream.
5. Gently fold whipped cream into the cream cheese mixture until fully combined.
6. Pour over the chilled banana layer and smooth the top.
7. Cover and refrigerate at least 6 hours, preferably overnight.

For Mascarpone Whipped Cream:

1. In a medium bowl, beat mascarpone, heavy cream, powdered sugar, and LorAnn Bourbon Vanilla Extract until medium-stiff peaks form.
2. Keep chilled until ready to serve.

Assembly & Serving:

1. Remove cheesecake from the springform pan and place on a serving plate.
2. Top with big dollops or swirls of mascarpone whipped cream.
3. Arrange fresh banana slices over the top.
4. Drizzle generously with reserved caramel sauce.
5. Slice with a sharp knife dipped in hot water and wiped dry for clean cuts.

Notes

- ~ Bananas in caramel layer should be just softened, not mushy, so they hold their shape in slices.
- ~ Stability: Gelatin is optional but recommended if you need very clean, tall slices for presentation.
- ~ Storage: Keep covered in the fridge up to 3 days. Add fresh bananas right before serving.