



How the heck do I cook

PUDDING MOUSSE

Baxter
COMMUNITY CENTER

2 INGREDIENT PUDDING MOUSSE

SERVINGS: 5

PREPPING TIME: 2 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- 1 box instant pudding (any flavor and size)
- 2-3 cups heavy whipping cream

DIRECTIONS

1. Using a hand mixer, make the instant pudding according to the package directions, only substitute heavy cream for the milk.
2. After the pudding and heavy cream are well combined, place it in the refrigerator for a few minutes and then mix it again until it's super thick.
3. Store it in a covered container in your refrigerator for up to 2 weeks. You can also freeze it! I usually freeze half of it, and refrigerate the rest. It's a really nice, cold treat frozen with a slightly different texture.

NOTES:

Heavy cream will make the mousse very rich & thick. Try using half milk and half whipping cream for a slightly less thick outcome (or any ratio you'd like). If you're watching your sugar intake, try the sugar-free instant pudding. You can also use it as a dip or a spread for fruit, cookies or graham crackers.