

Cool Whip Pudding Frosting - The Creamy Retro Treat You Need

Cool Whip and Pudding Frosting - Just Like Grandma Used to Make!



TIME
2 min

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INGREDIENTS

1 package (3.4 oz) instant pudding mix (any flavor)

2 cups milk

1 container (8 oz) Cool Whip, thawed

Optional: Sprinkles, chocolate shavings, or crushed cookies for garnish

Ingredient Notes & Swaps:

pudding Flavor Ideas: Try chocolate, vanilla, banana cream, lemon, or cheesecake flavors depending on your cake.

Cool Whip: Make sure it's thawed in the fridge-not the microwave-for the perfect foldable texture.

Milk: Use whole milk for richness or 2% for a lighter version. Almond or oat milk also works with most instant puddings.

Add-ins: Stir in crushed Oreos, mini chocolate chips, or freeze-dried berries for extra flair.

Step-by-Step Instructions:

1. Mix the Pudding:

Combine the instant pudding mix and 2 cups milk.

Whisk for 2 minutes until the pudding thickens.

2. Fold in Cool Whip:

Gently fold in the Cool Whip using a rubber spatula.

Be careful not to overmix-you want to keep it fluffy!

3. Chill the Frosting:

Cover the bowl and refrigerate for at least 30

minutes.

This helps the frosting set and thicken up beautifully.

4. Frost and Decorate:

Spread the frosting over cakes, cupcakes, cookies, or dessert bars.

Top with sprinkles, chocolate curls, or fruit if desired.

5. Serve and Enjoy:

Slice and serve!

Store leftovers in the fridge for up to 3 days.

Tips for Success:

Don't skip chilling: It helps the texture firm up for easier spreading.

Double the batch: This frosting is so light, you might want more than you think-especially for layer cakes.

Frost only cooled cakes: Warm cake + whipped topping = melted mess.

Serving Suggestions and Pairings:

Old-School No-Bake Cookies for a full throwback dessert spread

Big Family Banana Pudding if you love creamy layers

Easy Cake Mix Cookies topped with this frosting = instant party win

Edible Cookie Dough for dipping into extra frosting on the side

Grasshopper Pie if you love Cool Whip-forward desserts

DIRECTIONS

1. Mix the Pudding: In a mixing bowl:
2. Combine the instant pudding mix and 2 cups milk.
3. Whisk for 2 minutes until the pudding thickens.
4. Fold in Cool Whip: Gently fold in the Cool Whip using a rubber spatula.
5. Be careful not to overmix-you want to keep it fluffy!
6. Chill the Frosting: Cover the bowl and refrigerate for at least 30 minutes.
7. This helps the frosting set and thicken up beautifully.
8. Frost and Decorate: Spread the frosting over cakes, cupcakes, cookies, or dessert bars.
9. Top with sprinkles, chocolate curls, or fruit if desired.
10. Serve and Enjoy: Slice and serve!
11. Store leftovers in the fridge for up to 3 days.
12. Tips for Success: Don't skip chilling: It helps the texture firm up for easier spreading.
13. Double the batch: This frosting is so light, you might want more than you think-especially for layer cakes.
14. Frost only cooled cakes: Warm cake + whipped topping = melted mess.
15. Serving Suggestions and Pairings: This retro frosting shines with just about anything, but here are some nostalgic pairings to bring it full circle:
16. Old-: School No-Bake Cookies for a full throwback dessert spread
17. Big : Family Banana Pudding if you love creamy layers
18. Easy : Cake Mix Cookies topped with this frosting = instant party win

19. Edible : Cookie Dough for dipping into extra frosting on the side
20. Grasshopper : Pie if you love Cool Whip-forward desserts
21. Storage & Leftovers: Fridge: Store frosted desserts in the refrigerator for up to 3 days.
22. Freezer: You can freeze it, but the texture will soften upon thawing.
23. Make : Ahead: Prepare the frosting up to 24 hours in advance-just give it a quick stir before using.
24. More Recipes You'll Love: Love easy, retro-style desserts? Don't miss:
25. Old : School No-Bake Cookies

SWAPS & NOTES

& Swaps Pudding Flavor Ideas: Try chocolate , vanilla , banana cream , lemon , or cheesecake flavors depending on your cake.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cool-whip-pudding-frosting-the-creamy-retro-treat-you-need/>