

Reese's Swirl Pudding Frosting - The Easiest Chocolate Peanut Butter Dream

Reese's Swirl Cool Whip and Pudding Frosting: No-Bake, Light, and Addictively Delicious



TIME
10 min

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INGREDIENTS

- 1 box instant chocolate pudding mix (3.9 oz)
- 2 cups cold milk
- 1 cup Cool Whip (thawed)
- $\frac{1}{2}$ cup creamy peanut butter
- $\frac{1}{4}$ cup powdered sugar
- $\frac{1}{4}$ cup crushed Reese's Peanut Butter Cups (for topping)

Substitutions & Notes:

pudding Flavor: Swap chocolate for vanilla or white chocolate if you want a different twist.

Cool Whip: Homemade whipped cream works in a pinch-just make sure it's stabilized.

Topping: Try chopped nuts, mini chocolate chips, or crushed Oreos instead of Reese's.

Instructions:

1. Mix the Pudding:
2. Make the Peanut Butter Swirl:
3. Fold in Cool Whip:
4. Combine with Pudding:
5. Chill and Top:

Tips for Success:

Use cold milk for the pudding to set properly.

Chill before using as a frosting for firmer, pipeable texture.

For a layered dessert, spoon this into cups and alternate with crushed cookies or brownies.

Serving Ideas:

Edible Cookie Dough

No-Bake Oreo Cream Pie

Brownie Batter Dip

Storage:

Fridge: Keep covered in the refrigerator for up to 4 days.

Freezer: Not recommended-Cool Whip can become grainy when thawed.

More Recipes You'll Love:

Big Family Banana Pudding - another Cool Whip favorite.

Monster Cookie Energy Balls - for a protein-packed sweet snack.

Final Thoughts:

DIRECTIONS

1. **Mix the Pudding:** Whisk the pudding mix and cold milk in a medium bowl until smooth and slightly thickened. Let it sit for 5 minutes.? Duration: 5 minutes
2. **Make the Peanut Butter Swirl:** In another bowl, mix the peanut butter and powdered sugar until smooth and creamy.? Duration: 2 minutes
3. **Fold in Cool Whip:** Gently fold the Cool Whip into the peanut butter mixture until fully incorporated and fluffy.? Duration: 1 minute
4. **Combine with Pudding:** Add the thickened chocolate pudding to the peanut butter-Cool Whip mixture. Gently stir to blend-don't overmix if you want visible swirls!?. Duration: 1-2 minutes
5. **Chill and Top:** Refrigerate for 30 minutes to let the frosting set. Before serving, top with crushed Reese's Peanut Butter Cups.? Duration: 30 minutes chilling
6. **Tips for Success:** Use cold milk for the pudding to set properly.
7. **Chill before using as a frosting for firmer, pipeable texture.**
8. **For a layered dessert,** spoon this into cups and alternate with crushed cookies or brownies.
9. **Serving Ideas:** Use this frosting to top chocolate cupcakes, layer cakes, or cookie bars. Or serve it as a dip with:
10. **Edible :** Cookie Dough
11. **No-Bake :** Oreo Cream Pie
12. **Brownie :** Batter Dip
13. **Storage:** Fridge: Keep covered in the refrigerator for up to 4 days.

14. Freezer: Not recommended-Cool Whip can become grainy when thawed.
15. More Recipes You'll Love: Big Family Banana Pudding - another Cool Whip favorite.
16. Monster : Cookie Energy Balls - for a protein-packed sweet snack.
17. Final Thoughts: This Reese's Swirl Cool Whip and Pudding Frosting is your secret weapon for easy, crowd-pleasing desserts. It's rich yet airy, chocolatey yet peanut-buttery, and oh-so versatile. Whether you're slathering it on a cake or scooping it up with fruit, one taste and you'll be hooked.

SWAPS & NOTES

pudding Flavor: Swap chocolate for vanilla or white chocolate if you want a different twist.

Cool Whip: Homemade whipped cream works in a pinch-just make sure it's stabilized.

Topping: Try chopped nuts, mini chocolate chips, or crushed Oreos instead of Reese's.

Mix the Pudding Whisk the pudding mix and cold milk in a medium bowl until smooth and slightly thickened.

TIPS FOR SUCCESS

Use cold milk for the pudding to set properly.

Chill before using as a frosting for firmer, pipeable texture.

For a layered dessert, spoon this into cups and alternate with crushed cookies or brownies.

Serving Ideas Use this frosting to top chocolate cupcakes, layer cakes, or cookie bars.

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

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