

Lemon Meringue Fluff: A Light, No-Bake, and Zesty Dessert

1 box (3.4 oz) instant vanilla pudding mix



TIME
2 min

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INGREDIENTS

- 1 box (3.4 oz) instant vanilla pudding mix
- 1 1/2 cups cold milk
- 1 can (21 oz) lemon pie filling
- 1 tub (8 oz) whipped topping (like Cool Whip), thawed
- 1 cup mini marshmallows
- 1/2 cup crushed vanilla wafers or graham crackers (for topping)

Swaps and Notes:

pudding Mix: Instant vanilla pudding mix is the key to this recipe's quick preparation. You can use lemon pudding mix for an even more intense lemon flavor.

Milk: Whole milk works best for a rich, creamy pudding, but 2% milk will also work.

Lemon Pie Filling: A store-bought can of lemon pie filling is perfect for this recipe. You can also make your own from scratch if you prefer.

Whipped Topping: Cool Whip is ideal for this recipe as it holds its shape well and gives you that perfect fluffy texture.

Topping: Crushed vanilla wafers or graham crackers add a great crunchy contrast. You can also use crushed shortbread cookies or even a sprinkle of toasted coconut.

Instructions:

Make the Pudding: In a large bowl, whisk together the instant vanilla pudding mix and the cold milk

for about 2 minutes, until it starts to thicken.

Add the Lemon: Gently fold in the entire can of lemon pie filling until the mixture is smooth and evenly combined.

Fold in the Whipped Topping: Using a spatula, gently fold in the thawed whipped topping and the mini marshmallows. Be careful not to overmix, as you want to keep the mixture light and fluffy.

Chill: Transfer the mixture to a large serving bowl or individual cups. Cover and refrigerate for at least 4 hours, or until it is well chilled and set.

Serve: Just before serving, sprinkle the crushed vanilla wafers or graham crackers over the top for a crunchy garnish.

Tips for Success:

Chill Everything: For the best results, make sure your milk is very cold and your whipped topping is well-chilled. This helps the pudding set properly.

Don't Overmix: When you fold in the whipped topping and marshmallows, mix gently with a spatula. You want to keep the air in the mixture to maintain that light, fluffy texture.

Let It Set: Giving the fluff a few hours in the fridge is a crucial step. This allows the flavors to meld and the pudding to set completely, creating a firm but airy dessert.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 350

Protein: 5g

Fat: 15g

Carbohydrates: 50g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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8. **Let : It Set:** Giving the fluff a few hours in the fridge is a crucial step. This allows the flavors to meld and the pudding to set completely, creating a firm but airy dessert.
9. **Serving Suggestions and Pairings:** This Lemon Meringue Fluff is a complete dessert on its own, but it pairs wonderfully with a few simple additions. You can serve

it in a big bowl for a crowd, or in individual martini glasses or small cups for a more elegant presentation. Garnish with a few fresh berries or a sprinkle of lemon zest for a pop of color and flavor. For a fun, refreshing drink to go with it, a tall glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.

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15. This is a rich dessert, so it's best enjoyed as an occasional treat.
16. **Storage and Leftover Tips:** This dessert is perfect for making ahead! Store it in an airtight container in the refrigerator for up to 3 days. The crushed cookies will soften over time, so it's best to add them right before serving. This dessert does not freeze well.
17. **More Recipes You Will Love:** If you're a fan of easy and delicious desserts, you'll love some of my other creations. For a classic that's always a hit, try my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot. For another crowd-pleasing dessert, you can't go wrong with my recipe for This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd. And for something a little different and fun, my This Unicorn Poke Cake Became My Favorite Party Trick is a showstopper!
18. **Final Thoughts:** This Lemon Meringue Fluff is a recipe that is sure to become a staple in your dessert rotation. It's light, zesty, and incredibly easy to make. It's the perfect way to get all the delicious flavor of a classic lemon meringue pie without any of the work.
19. I'd love to know what your favorite no-bake desserts are! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy chilling!

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