

Indulgent Chocolate Peanut Butter Lover's Pudding - A Rich, Creamy Dessert You'll Crave

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TIME
10 min

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INGREDIENTS

- 1 box of chocolate pudding mix
- 2 cups milk
- 1/2 cup creamy peanut butter
- 1/4 cup powdered sugar
- Whipped cream (for topping)
- Chocolate shavings or chips (for garnish)

DIRECTIONS

- 1. Mix the Chocolate Pudding:** In a large mixing bowl, combine the chocolate pudding mix and milk. Whisk for about 2 minutes, until the mixture is smooth and begins to thicken. Let it sit for a minute to set slightly.
- 2. Stir in the Peanut Butter:** Add the creamy peanut butter to the pudding and stir until it's fully incorporated. The peanut butter adds a silky richness and makes the pudding even more luscious.
- 3. Sweeten It Up:** Sprinkle in the powdered sugar and mix well until everything is smooth and sweetened to perfection. Taste and adjust if needed - sometimes I sneak in just a touch more peanut butter if I'm feeling indulgent.
- 4. Spoon into Serving Cups:** Divide the pudding evenly into individual serving cups or bowls. I love using small glass jars for presentation.
- 5. Add the Finishing Touches:** Top each serving with a generous dollop of whipped cream, then sprinkle with chocolate shavings or chocolate chips for an extra touch of sweetness and texture.
- 6. Chill and Enjoy:** Place the pudding cups in the refrigerator and chill for about 30 minutes. This allows the flavors to meld and the pudding to set into a smooth, creamy dessert that's worth the wait.

SWAPS & NOTES

It's creamy, perfectly sweet, and made with pantry staples that you probably already have on hand.

Plus, it chills into the perfect silky texture that feels luxurious with each spoonful.

