

Decadent Chocolate Strawberry Indulgence Cup - A Sweet Moment of Bliss in Every Spoonful

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TIME
10 min

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INGREDIENTS

- 1 cup strawberries, hulled and sliced
- 1 tablespoon sugar
- 1 cup chocolate pudding (store-bought or homemade)
- 1 cup whipped cream
- 1/2 cup chocolate chips
- Mint leaves for garnish (optional)

DIRECTIONS

- 1. Prepare the Strawberries:** In a small bowl, toss the sliced strawberries with sugar and let them sit for 10 minutes to macerate. This softens the berries and creates a sweet syrup that adds even more flavor to the layers.
- 2. Start with a Layer of Pudding:** In your favorite dessert cup or small glass, spoon a layer of chocolate pudding into the bottom. Smooth it out so you have a rich, chocolatey base.
- 3. Add the Sweetened Strawberries:** Spoon a layer of the macerated strawberries (with a bit of the syrup) over the pudding. This fruity layer adds brightness and natural sweetness.
- 4. Top with Whipped Cream:** Add a generous layer of whipped cream on top of the strawberries. The lightness of the whipped cream balances the richness of the pudding.
- 5. Sprinkle Chocolate Chips:** Add a handful of chocolate chips over the whipped cream for a little crunch and extra chocolatey goodness.
- 6. Repeat the Layers:** If your glass allows, repeat with more layers of pudding, strawberries, and whipped cream. The more layers, the better the indulgence!
- 7. Garnish:** Top with a few more chocolate chips and a fresh mint leaf for a pretty, refreshing finish.
- 8. Serve and Enjoy:** You can serve immediately for a soft, fresh dessert or refrigerate for 20 minutes to let the layers settle and the flavors mingle. Either way, they're irresistible.

