

5-Ingredient No-Bake Strawberry Twinkie Cake

No-Bake Strawberry Twinkie Dessert - An Easy Layered Crowd-Pleaser



TIME
15 min

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INGREDIENTS

- 9 Twinkies, unwrapped
- 1 (3.4 oz) box instant vanilla pudding
- 1 1/2 cups whole milk
- 16 oz fresh strawberries (divided)
- 8 oz whipped topping, thawed

DIRECTIONS

- 1.** Layer the Base: Arrange the unwrapped Twinkies snugly in a single layer in an 8x8 baking dish, covering the bottom completely.
- 2.** Make the Pudding: In a medium bowl, whisk the instant pudding mix and milk for about 3 minutes until thick and creamy.
- 3.** Spread the Creamy Layer: Pour and spread the pudding evenly over the Twinkies, making sure every piece is fully covered.
- 4.** Prep the Strawberries: Dice 3-4 strawberries (about 1/3 - 1/2 cup) and set aside. Slice the remaining strawberries into 1/4-inch slices.
- 5.** Add the Fruit Layer: Arrange the sliced strawberries in a single, even layer over the pudding. Slightly overlap them for full coverage.
- 6.** Top with Whipped Cream: Gently spread the whipped topping over the strawberries using a spatula, smoothing into an even layer.
- 7.** Finish with Fresh Berries: Sprinkle the reserved diced strawberries over the top for a fresh, colorful finish.
- 8.** Chill to Set: Refrigerate for 1-2 hours until the pudding firms up and the layers hold together beautifully when sliced.

SWAPS & NOTES

Milk: Whole milk makes the pudding extra creamy, but 2% works fine.

Whipped topping: You can reduce to 4-6 ounces if you prefer a lighter finish.

Fresh berries: Always pat strawberries dry if they're extra juicy.

Flavor twist: Try banana pudding instead of vanilla for a fun variation.

