

Whipped Pudding Frosting That's Light, Fluffy, and Ridiculously Easy

1 box (3.4 oz) instant vanilla pudding mix



Cool Whip & Pudding Frosting
You Will Need
1 box (3.4 oz) instant vanilla pudding mix
2 tablespoons powdered sugar
½ cup cold milk

TIME

15 to 20 min

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ChefManiac

INGREDIENTS

- 1 box (3.4 oz) instant vanilla pudding mix
- 2 tablespoons powdered sugar
- ¾ cup cold milk
- 1 teaspoon vanilla extract
- 1 tub (8 oz) Cool Whip, thawed

DIRECTIONS

1. In a medium bowl, combine the instant vanilla pudding mix, powdered sugar, cold milk, and vanilla extract.
2. Stir until the mixture is smooth and begins to thicken. This should happen pretty quickly.
3. Gently fold in the thawed : Cool Whip until everything is fully combined and the frosting is light and fluffy.
4. Use immediately to frost cupcakes, cookies, cakes, or any dessert that needs an easy creamy topping.
5. That's it. No complicated steps, no extra equipment, and no stress.

SWAPS & NOTES

Instant vanilla pudding is the key here, so make sure you are using instant pudding mix and not the cook-and-serve kind.

That quick-thickening texture is what helps the frosting set up properly.

You can swap the vanilla pudding for another instant pudding flavor if you want to change the profile.

Cheesecake, white chocolate, or even lemon can be fun variations depending on the dessert you're frosting.

TIPS FOR SUCCESS

Use a gentle hand when folding in the Cool Whip.

Stirring too aggressively can knock out some of the airiness that makes this frosting so good.

If you want a slightly thicker consistency for piping, chill the frosting for 15 to 20 minutes before using it.

That extra rest time can help it firm up a bit.

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

Original recipe: <https://chefmaniac.com/whipped-pudding-frosting-thats-light-fluffy-and-ridiculously-easy/>