



Unicorn Pudding Recipe

How to:

1. If using strawberries or any fruit, rinse and slice or dice them, making sure to remove the green stem first. Set aside.
2. Place the heavy whipping cream into a large mixing bowl and whip (using a stand mixer or a hand mixer) on high speed for 5 minutes, or until it is thick and peaks form.
3. Gently fold in the box of instant pudding (do not make it into pudding first...only add the mix to the whipping cream), gently stirring until combined.
4. Add the can of sweetened condensed milk.
5. Use the mixer to combine it with the whipping cream and pudding mixture on a low setting until it is smooth.
6. Evenly divide the pudding into three separate bowls or containers and add a few drops of one food coloring to one and stir until it's the color you want.
7. Repeat until you have your three pudding in the colors.. My pudding colors intensified overnight, so a little goes a long way!
8. Place a layer of the first pudding mixture color into the bottom of the trifle bowl. I started with blue.
9. Top with a single layer of vanilla wafers, chocolate chips (and fruit if using).
10. Spoon another layer of a different colored pudding mixture on top (I added pink next) and use a spatula to smooth it out flat.
11. Add another layer of vanilla wafers, strawberry slices (optional) and chocolate chips.
12. Spoon on the last color pudding (teal) and top with sprinkles and the cake topper if using.
13. Keep it covered in the refrigerator until you are ready to serve!

Quick tip: this is best when kept in the fridge overnight and eaten the next day. The pudding softens the vanilla wafers to be almost cake-like, the strawberry or fruit slices and chocolate chips give the pudding a delicious flavor. It also tastes great eaten right away too though.

Tips and Tricks:

- Make individual servings of this by spooning out smaller amounts of the layers into small glass containers like these on Amazon.com
- You can alter this recipe with adding different fruits or cookies. Banana slices instead of strawberries and chocolate chips would turn this into a delicious banana pudding!
- You can try dark chocolate chips or white chocolate chips for a new flavor twist too!
- This would make a great crowd dessert for special events like weddings, birthdays, holiday events and more!

Time to Put This Recipe Creation Together:

< 20 minutes

Servings: 10-15

Suggested kitchen tools: standing mixer or hand mixer, large mixing bowl, mixing bowl set (for mixing the colors), trifle bowl, spatulas, knife or strawberry slicing tool

The Ingredients

- 10 oz. semi-sweet mini chocolate chips
- 14 oz. can of sweetened condensed milk
- 9 oz. box of vanilla wafers
- 1-pint heavy whipping cream
- 3.5 oz. box of instant vanilla pudding
- Gel food coloring (I used Americolor Electric Pink gel food coloring, Americolor Teal gel food coloring and Americolor Electric Blue gel food coloring. Get them in this set on Amazon or at your local cake supply/hobby stores. Other gel food color brands will work too. Fun fact: when spooning this out into bowls, the colors will mix a bit and you'll see PURPLE pudding too...like a magical color changing unicorn!).
- The sprinkle sets I used: Mermaid Glam by Sprinkle Pop (Amazon.com) and Unicorn Sprinkles Mix by Sprinkle Pop (Amazon.com)
- Optional: pink and gold ball cake topper set (Amazon.com)
- Optional: 16 oz. strawberries, stem removed and sliced (or any fruit)



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