

Choco Fever Dream

Creamy Vanilla Pudding Fruit Salad

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Pudding Base

- [ ] 1 packet vanilla pudding mix (about 85 g)
- [ ] 2 cups whole milk (or dairy-free alternative)
- [ ] 1 tsp pure vanilla extract

Fruit Mix

- [ ] 2 cups mixed fresh fruit (strawberries, blueberries, kiwi, mango)
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp honey (optional)

Optional Toppings

- [ ] Fresh mint leaves, torn
- [ ] Extra drizzle of honey

Instructions

1. In a saucepan, whisk together the pudding mix, milk, and vanilla extract; heat gently, stirring until thick, then remove from heat and let cool slightly.
2. While the pudding cools, rinse and dice the fruit; toss with lemon juice and honey if using, then set aside.
3. Once the pudding reaches room temperature, fold the fruit mixture in gently, preserving the fruit's shape.
4. Cover the bowl and chill in the refrigerator for at least 15 minutes.
5. Before serving, garnish with mint leaves and an optional honey drizzle for extra sparkle.

Nutrition per serving

210 kcal	6 g	38 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pudding seems too runny, let it set a bit longer in the fridge.
- For extra texture, sprinkle toasted coconut or chopped nuts on top.
- Avoid over-mixing; you want distinct fruit pockets.