

Choco Fever Dream

Strawberry Shortcake Pudding Cups

15 min Prep time	**5 min** Cook time	**20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Components

- [ ] 1 cup fresh strawberries, hulled and chopped
- [ ] 2 tbsp granulated sugar (optional)
- [ ] 1 tsp lemon zest
- [ ] 1 cup shortcake biscuits or vanilla sponge cake, crumbled
- [ ] 2 packets (3½ oz each) instant vanilla pudding mix
- [ ] 2 cups cold milk
- [ ] 1 cup heavy whipping cream, lightly whipped
- [ ] Fresh strawberry slices for garnish

Instructions

1. Wash and hull the strawberries, then blend them with sugar and lemon zest until smooth; set aside.
2. Prepare the vanilla pudding according to package directions using cold milk; let it firm up for a couple of minutes.
3. Fold the lightly whipped cream into the set pudding, creating a light, airy base.
4. In each serving cup, layer a spoonful of shortcake crumbs, then a layer of pudding, followed by strawberry puree; repeat until cups are full.
5. Top each cup with a fresh strawberry slice and a sprinkle of crumbs; chill for at least 1 hour before serving.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pudding seems too thick, whisk in a splash of cold milk.
- Store the assembled cups covered in the refrigerator; they stay fresh for up to 2 days.
- For added texture, toast the shortcake crumbs lightly before layering.