

Chocolate Liqueur Pudding Cups

Recipe By *Naami Jearolmen*



Cooking and Prep:  20
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Watch this pudding disappear faster than you made it! This dessert can be frozen and served as a delicious frozen treat as well. Heaven!

Ingredients (6)

Main ingredients

- 2 cups (16 ounces) **Gefen Non-Dairy Whipped Topping**, unwhipped, divided
- 1 (3-ounce) box instant chocolate pudding mix
- 1/2 cup chocolate liqueur

Optional toppings

- shaved chocolate

nut crunch for topping

additional chocolate liqueur for topping

Start Cooking

Prepare the Pudding

1. In the bowl of an electric mixer, or using a hand mixer, beat one and a half cups liquid nondairy whipped topping.
2. Slowly add in pudding mix and chocolate liqueur. Continue to beat for one and a half to two minutes. Pudding will be much lighter in color than regular chocolate pudding and will have a somewhat mousse-like texture.
3. Place in dessert cups.

Prepare the Whipped Cream

1. Whip remaining nondairy whipped topping to top the pudding.

To Serve

1. Garnish with shaved chocolate or nut crunch. Drizzle with additional chocolate liqueur.