



Mint Chocolate Pudding Cups

with Cookie Crumble & Whipped Mascarpone



25min



2 Servings

We don't know who decided to combine mint and chocolate to create a forever iconic flavor, but we're forever in their debt. All our love for the combo inspired these creamy pudding cups topped with a chocolatey cookie crumble and fluffy mascarpone. We've got you covered!

WHAT WE SEND

- 3 oz vanilla pudding mix ¹
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz peppermint extract
- 2 (2½ oz) confectioners' sugar
- 5 oz all-purpose flour ²
- 3 oz mascarpone ¹
- 1 oz sour cream ¹

WHAT YOU NEED

- 1½ cups milk ¹
- 4 Tbsp butter ¹
- kosher salt

TOOLS

- rimmed baking sheet
- 4 (8 oz) jars or glasses

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 28g, Carbs 60g, Protein 9g



1. Make pudding

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium bowl, whisk together **pudding mix** and **2 tablespoons cocoa powder**. Whisk in **1½ cups milk** and **½ teaspoon peppermint extract** until completely smooth. Chill in fridge until step 5 (pudding will thicken as it chills).



2. Make cookie crumble dough

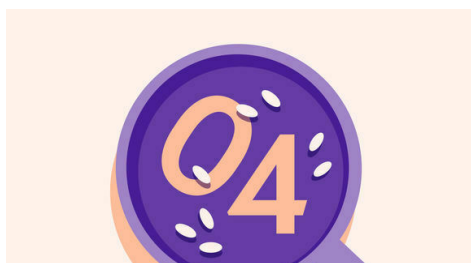
In a medium microwave-safe bowl, melt **4 tablespoons butter**. Stir in **⅓ cup confectioners' sugar**. Add **⅔ cup flour**, **remaining cocoa powder**, and **½ teaspoon salt**. Stir with a fork until **dough** is well combined and very crumbly.



3. Bake cookie crumble

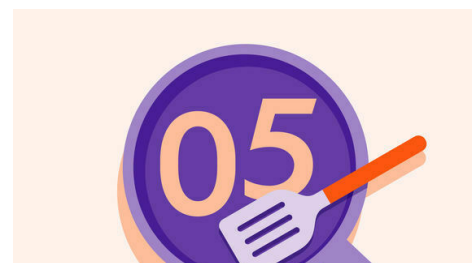
Evenly spread out **crumble dough** on prepared baking sheet. Bake on center oven rack, 8 minutes. Stir crumbles, moving outer edges to center to prevent burning. Continue baking until dry and crumbly, 5–8 minutes more. Let cool completely on sheet (crumbles will crisp as they cool).

Using your fingers, crush any larger pieces of the crumble.



4. Whip mascarpone

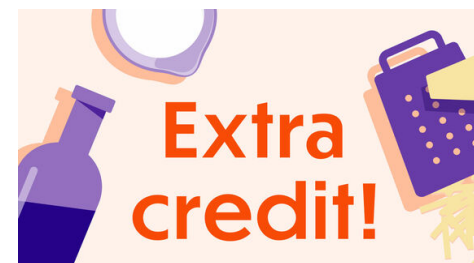
In a small bowl, whisk together **mascarpone**, **sour cream**, **3 tablespoons confectioners' sugar**, and **a pinch of salt**. Add **1 teaspoon water** at a time, as needed, until the texture of soft whipped cream.



5. Assemble & serve

Divide **half of the cookie crumble** among 4 (8 oz) jars or glasses. Divide **pudding** among jars, then top with **all but 2 tablespoons cookie crumble**. Spoon **whipped mascarpone** over top, then sprinkle with **remaining cookie crumble**.

Serve **mint chocolate pudding cups** immediately, or cover and chill in fridge at least 2 hours before serving. Enjoy!



6. Save 'em for later!

These pudding cups will last in the fridge for up to 3 days.