



## Chocolate Pudding Cups with Graham Cracker Crumbs

 2h  2 Servings

We believe you should indulge yourself every once in a while, especially if that indulgence involves a chocolatey sweet treat. That's #selfcare, right? Smooth chocolate pudding is layered with buttery graham cracker crumbs, then topped with Greek yogurt and chocolate chips. Grocery store pudding cups are no match for this recipe. We've got you covered! **261**

## WHAT WE SEND

- 3 oz vanilla pudding mix <sup>7,17</sup>
- 2 (¾ oz) unsweetened cocoa powder
- 3 oz graham cracker crumbs <sup>1</sup>
- 2½ oz confectioners' sugar
- 4 oz Greek yogurt <sup>7</sup>
- 3 oz chocolate chips <sup>6,7</sup>

## WHAT YOU NEED

- 1½ cups milk <sup>7</sup>
- 4 Tbsp unsalted butter <sup>7</sup>
- kosher salt

## TOOLS

- microwave
- 4 (8 oz) jars or glasses

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 530kcal, Fat 25g, Carbs 79g, Protein 9g



### 1. Make pudding

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



### 2. Make graham cracker mix

In a medium microwave-safe bowl, melt **4 tablespoons unsalted butter**. Add **¾ cup graham cracker crumbs** (save rest for own use, if any), **¼ cup confectioners' sugar**, and **¼ teaspoon salt**. Stir until crumbs are completely coated in butter. Set aside until step 5.



### 3. Make yogurt topping

In a separate medium bowl, whisk to combine **yogurt**, **remaining confectioners' sugar**, and **a pinch of salt** until smooth, 1–2 minutes.



### 4. Prep chocolate chips

Coarsely chop **chocolate chips**.



### 5. Assemble & serve

Divide **half of the graham cracker mixture** among 4 (8 oz) jars or glasses. Divide **pudding** among jars, then top with **remaining graham cracker mixture**. Spoon **yogurt** over top, then sprinkle with **chocolate chips**.

Cover and chill **chocolate pudding cups** for at least 2 hours before serving (store in fridge for up to 3 days). Enjoy!



### 6. Take it to the next level

We know it already has yogurt on top, but who can resist a little whipped cream? Simply whip some heavy cream in a bowl and place a dollop on top of the pudding cup before serving.