

Zucchini Bread Recipes

Creamy Vanilla Pudding Fruit Salad

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pudding Base

- [ ] 1 package (3.4 oz) vanilla pudding mix
- [ ] 2 cups cold milk
- [ ] 1 tsp vanilla extract

Fruit Mix

- [ ] 1 cup strawberries, hulled and sliced
- [ ] 1 cup blueberries
- [ ] 1 cup pineapple chunks
- [ ] 1 cup seedless grapes, halved
- [ ] 1 medium apple, diced
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey (optional)
- [ ] Pinch of ground cinnamon

Instructions

1. In a medium bowl whisk together the vanilla pudding mix, cold milk, and vanilla extract until thickened, about 2 minutes.



2. While the pudding sets, place all prepared fruit in a large mixing bowl, drizzle with lemon juice, and toss gently.



3. If using, drizzle honey over the fruit and sprinkle a pinch of cinnamon, then give a light toss.



4. Fold the thickened pudding into the fruit mixture, being careful not to crush the berries.



5. Serve immediately in chilled bowls or glasses, or refrigerate for up to 30 minutes for a cooler bite.



6. Optional: top each serving with a dollop of whipped cream and a sprinkle of toasted coconut for extra richness.



Nutrition per serving

210 kcal	6 g	38 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra freshness, add a splash of orange zest just before serving.
- If the pudding seems too thick, whisk in a tablespoon of cold milk to loosen.
- Feel free to swap out berries for seasonal fruit like peaches or mangoes.