



Easter Basket Pudding Cups

These Easter basket pudding cups provide baking fun for the whole family!

48 cups    Easy  up to 15 Min.



Ingredients:

Easter Basket Pudding Cups:

1 package Dr. Oetker Pie Crust Mix
1 package Dr. Oetker Chocolate Pudding Supreme
1 package Candy coated chocolate eggs

Filling:

1 package Pudding Suprême
Chocolate
1.75 cup 2% Milk
Candy coated chocolate eggs

- 1 Preheat oven to 325° F (165°C). Lightly grease mini muffin tins and set aside.
- 2 Prepare Dr.Oetker Pie Crust Mix according to package.
- 3 Roll dough into tablespoon sized balls and place in pre greased mini muffin tins. Press the dough into the bottom of the tin and up the sides using your fingers, the top of a bottle, or a shot glass.
- 4 Bake according to package, or until outer edges are browned slightly. Allow to cool completely in pan.
- 5 Prepare instant chocolate pudding according to package.
- 6 Fill cups and top with Candy coated chocolate eggs or candy of choice.

Tips

- You can swap out the Dr Oetker Chocolate pudding supreme and try one of our other delicious flavours! Available in Vanilla and English Toffee

