SEO Template for new content

Target keywords: cool whip frosting, how to make cool whip frosting, cool whip frosting recipe, coolwhip frosting

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **cool whip frosting, how to make cool whip frosting, cool whip frosting recipe, coolwhip frosting**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **cool whip frosting, how to make cool whip frosting, cool whip frosting recipe, coolwhip frosting**

Text

• Try to acquire backlinks from the following domains: [dasdekoherzalaufhochdeutsch.blogspot.com](http://dasdekoherzalaufhochdeutsch.blogspot.com), [tipsformom.com](http://tipsformom.com), [freedirectorysite.com](http://freedirectorysite.com), [biggsisters.com](http://biggsisters.com), [vintagepatina.blogspot.com](http://vintagepatina.blogspot.com), [pet-and-animal-blog.blogspot.com](http://pet-and-animal-blog.blogspot.com), [couponsbuy.net](http://couponsbuy.net), [secretsofasouthernkitchen.com](http://secretsofasouthernkitchen.com), [researchbay.com](http://researchbay.com), [thesugarqueenbakes.blogspot.com](http://thesugarqueenbakes.blogspot.com), [alexbecker.org](http://alexbecker.org), [toto-recipe.com](http://toto-recipe.com), [whatifgodsaysno.blogspot.com](http://whatifgodsaysno.blogspot.com), [bestappsfinder.com](http://bestappsfinder.com), [foodmag.top](http://foodmag.top), [afoodtray.com](http://afoodtray.com), [eurekster.com](http://eurekster.com), [specialrecipetoday.com](http://specialrecipetoday.com), [amazingcookingguide.com](http://amazingcookingguide.com)

• Enrich your text with the following semantically related words: **thaw cool whip, frostings in an airtight, easy recipe, cream cheese, store cool whip frosting, easy frosting, leftover frosted, whipped topping, cake or cupcakes, mixing bowl, sheet cakes, vanilla extract, whipping cream, stored in the fridge, whip frosting recipe, hand mixer, baked goods, light and fluffy, cool whip frosting ingredients, whipped cream frosting**

• Focus on creating more informative content. Recommended text length: **970.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **68.42484710862075**

• Add at least one of your target keywords: **cool whip frosting, how to make cool whip frosting, cool whip frosting recipe, coolwhip frosting**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

cool whip frosting

1. <https://www.cupcakesandcutlery.com/cool-whip-frosting/>

2. <https://www.food.com/recipe/cool-whip-frosting-108808>

3. <https://www.nospoonnecessary.com/cool-whip-frosting/>

4. <https://www.allrecipes.com/recipe/8465/cool-whipped-frosting/>

5. <https://www.gonnawantseconds.com/cool-whip-frosting/>

6. <https://spaceshipsandlaserbeams.com/cool-whip-frosting/>

7. <https://www.wikihow.com/Make-Cool-Whip-Frosting>

8. <https://thebestblogrecipes.com/cool-whip-frosting/>

9. <https://melaniemakes.com/chocolate-cool-whip-frosting/>

10. <https://izzycooking.com/cool-whip-frosting/>

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7. <https://www.wikihow.com/Make-Cool-Whip-Frosting>

8. <https://www.cdkitchen.com/recipes/recs/33/Cool_Whip_Frosting3308.shtml>

9. <https://izzycooking.com/cool-whip-frosting/>

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See how competitors write about targeted keywords:

**how to make cool whip frosting**

**1.** <https://www.cupcakesandcutlery.com/cool-whip-frosting/>

Print Recipe
 If you want to make a delicious, homemade frosting from scratch that is super easy, this recipe is for you.
 Make this light and fluffy Cool Whip Frosting. With yummy vanilla flavor and just 4 ingredients, this is the perfect way to finish a cake or cupcakes.
 This Cool Whip Frosting Recipe uses simple ingredients to create the best topping for all your baked goods!
 I’m not a skilled baker. And I suck at decorating cakes. But what I do excel at is knowing delicious desserts . I like to find frosting recipes that are easy, tasty and great for all skill levels to make. Cool Whip Frosting is bomb.
 Do people still say that? I’m 44. My natural inclination was to say “the bomb” but I KNOW that’s over.
 Why this recipe works
 Cool Whip is such a hard-working dessert ingredient. But I feel like it’s totally underrated. From topping pie to creating nostalgic desserts, like my favorite Strawberry Angel Food Cake dessert , it’s super versatile.
 One of my favorite ways to use it is to create frosting with Cool Whip from scratch. It’s sweet and creamy and is such a good way to decorate sheet cakes.
 While I typically use my favorite Buttercream Frosting recipe to ice all of my boozy cupcakes (because it’s easy to modify the flavor), I love to use this recipe for easy Cool Whip frosting when I’m looking for something basic and easy.
 You should also take a glance at my Russian Buttercream Recipe to see if you might be into it for next time.
 This frosting isn’t as sweet as a traditional frosting which is great for people who don’t traditionally like frosting. It’s also not one of the thicker frostings. (It may not pipe as well as other frostings but I’m not sure because I refrain from piping at all costs…).
 I also don’t hate to eat it right off the spoon. If you aren’t a fan of the way Cool Whip tastes, you won’t like the taste of this Cool Whip Frosting. You should know that going in.
 Ingredient Notes
 Just a few ingredients and a hand mixer is all you need to make this yummy vanilla frosting.
 Scroll down to the end of the post for a printable recipe card with full measurements and more detailed instructions.
 Cool Whip has its own distinct flavor that is really tasty but adding dry vanilla pudding powder really levels up the taste. While I haven’t used vanilla extract in my recipe, you can add it if you want to drive that vanilla flavor home even more.
 Milk helps to make this frosting the perfect consistency and powdered sugar sweetens it up perfectly. I used whole milk because that is what I always have on hand.
 If you don’t have milk you could substitute heavy whipping cream .
 And if you can’t find a tub of Cool Whip or don’t love the flavor, you could always make your own whipped cream by mixing cold heavy cream until medium peaks form, then follow the rest of the recipe as shared here. It will really elevate this recipe and make it taste more homemade.
 How to thaw Cool Whip Fast
 While the best way to thaw Cool Whip is in the fridge for 4 hours. But it will keep fresh in the fridge for about 2 weeks (that’s a long time!) so you can thaw it when you remember.
 But if you do happen to forget, there are a few ways you can thaw it quicker. The tub is not microwavable so you’ll need to move the Cool Whip into a heat-safe bowl.
 Use the defrost setting on the microwave in 30 second intervals. Take care not to stir too much as that can break down the Cool Whip and cause it to become watery.
 Or you can leave it in the container and try running it until room temperature water for a few minutes to get it to soften.
 While Cool Whip is pretty thick when just out of the freezer, even allowing it to thaw for 1 to 2 hours in the fridge would allow you to be able to make this great frosting.
 How to make Cool Whip Frosting
 It’s really so easy! I’m not a scratch baker, so this easy recipe suits my skill level perfectly!
 1. Add dry ingredients
 Grab a large bowl and add dry vanilla pudding mix.
 Add the powdered sugar to the bowl.
 2. Add wet ingredients
 Add the milk to the bowl.
 3. Mix to combine
 Mix on low speed, with a hand mixer , until blended.
 4. Let it set
 Let mixture stand 3 minutes. This will allow the pudding powder to start to activate and thicken up. This will help the structure of the frosting.
 The picture above shows how thick it gets. These are the marks left from the hand mixer that I left sitting in the bowl as it thickened.
 5. Fold in Cool Whip
 Fold in thawed Cool Whip. Make sure it’s well blended. Then stop. Try not to over mix!
 6. Chill it
 Place the frosting into an air-tight container when finished, and in the fridge, until you need to use it. Because you are using thawed Cool Whip, it will be a bit loose immediately after mixing.
 The above, is a terrible photo, but I quickly put the Cool Whip Frosting into a plastic storage bag and cut the corner off and piped some into a circle to show you how stiff it is after it’s been in the fridge for about an hour.
 As it warms up, it will likely lose its firm shape.
 Storage
 Keep this yummy vanilla pudding Cool Whip Frosting in the fridge until ready to frost the cake or cupcakes.
 Store any leftovers in the refrigerator as well.
 Yield
 It makes about 4 cups of frosting which should cover a standard-sized, home-baked cake or 24 cupcakes.
 Tips
 This frosting has a slight yellow color from the vanilla pudding. If you are looking for a bright white frosting, this is not it.
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract. Or try peanut butter. YUM!
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 For best results, don’t over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Add some food coloring to give your homemade frosting the perfect color to match your party decor.
 Frequently asked questions
 How do you store Cool Whip Frosting?
 Store the frosting in an air-tight container in the fridge for up to 10 hours. Re-mix is for 20 seconds before using.
 How do you make Cool Whip Frosting thicker?
 If you follow the directions, and let the pudding, milk and sugar sit after mixing, it should thicken up and be fine. If it still seems to runny, put it in the fridge to set up for 15 minutes. If still too runny, try adding a bit of cream cheese, powdered pectin, cornstarch or more powdered sugar.
 This recipe is so delish. Give it a try next time you want to frost a dessert recipe. You won’t believe how good this frosting is on chocolate cupcakes.
 Related Recipes
 Angel Food Cake with Peaches Recipe
 Frozen Peanut Butter Pie
 Strawberries Romanoff Dip and Prosecco
 Strawberry Jello Cupcakes
 Add the dry vanilla pudding mix, powdered sugar and milk to a medium mixing bowl.
 Mix on low speed, with a hand mixer , until blended.
 Let mixture stand 3 minutes so the pudding can begin to thicken.
 Fold in thawed Cool Whip.
 Refrigerate until ready to use.
 Notes
 The vanilla powder will give the frosting a slight yellow tint. If you’re hoping for a stark white color, this is not it!
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract.
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 You don’t want to over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Once you frost the cake or cupcakes, keep them in the fridge until ready to serve.
 The Cool Whip Frosting can be made ahead of time and stored in an air-tight container in the fridge for about 10 hours.
 Refrigerate any leftover frosted desserts.
 Nutrition
 Serving: 1cup | Calories: 227kcal | Carbohydrates: 45g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Cholesterol: 14mg | Sodium: 214mg | Potassium: 127mg | Fiber: 1g | Sugar: 36g | Vitamin A: 173IU | Calcium: 114mg | Iron: 1mg
 Tried this Recipe? Pin it for Later!Mention @CupcakesCutlery or tag #cupcakescutlery !
 More Easy Dessert Recipes

**2.** <https://www.allrecipes.com/recipe/8465/cool-whipped-frosting/>

Potassium 42mg
 1%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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 Add Your Photo

**3.** <https://www.food.com/recipe/cool-whip-frosting-108808>

2
 See 2 Replies
 I made a cake but that's icing and my son Fred who is 38 years old said it was the best he's ever eaten! The next day he asked me to make another one because he had eaten all of that one. He does not usually like cake but he said that frosting what's the best he had ever

**4.** <https://spaceshipsandlaserbeams.com/cool-whip-frosting/>

Spaceships and Laser Beams
 This Cool Whip frosting is one of the best things ever and is utterly addictive. It’s a light, creamy and fluffy frosting that is incredibly simple to make, and it goes perfectly with nearly any cake or cupcake.
 Cool Whip Frosting Ingredients
 1 (3.4-ounce) box instant pudding (whatever flavor frosting you need)
 4 tablespoons of powdered sugar
 ¾ cup cold whole milk
 1 (8-ounce) tub of Cool Whip whipped topping, thawed
 SUBSTITUTIONS AND ADDITIONS
 PUDDING: You can use any flavor of instant pudding in this creamy frosting.
 COLOR: Add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 COOL WHIP: Sugar-free Cool Whip can be substituted for the regular version and makes this frosting just as delicious.
 How to Make This Cool Whip Frosting Recipe
 OUR RECIPE DEVELOPER SAYS
 Don’t forget to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe.
 STEP ONE: Using a medium-sized mixing bowl and a hand mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 PRO TIP:
 If it is humid where you are, make sure to sift the powdered sugar before using it.
 STEP TWO: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 STEP THREE: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 PRO TIP:
 If your kitchen is particularly warm, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods.
 How To Serve
 This delicious frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes. Of course, every cake needs ice cream on the side and our vanilla ice cream or birthday cake ice cream are two sweet choices.
 Our strawberry cream cheese frosting is another excellent choice to frost all of your baked goods. Our vanilla cupcakes are the perfect dessert to use this fluffy frosting on.
 MORE COOL WHIP RECIPES
 Strawberry Cool Whip Pie
 Storage
 IN THE FRIDGE: Keep any leftovers of this whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip frosting is every bit as creamy and delicious as traditional frosting, but it takes less time to make. Plus, it’s a great way to use up any extra Cool Whip you have on hand. Whether you’re making a cake, cupcakes, or cookies, Cool Whip frosting is sure to be a hit.
 FREQUENTLY ASKED QUESTIONS
 Can I turn this into colored frosting?
 This easy recipe can be changed to your desired color with just a few drops of food coloring.
 Do I have to keep cakes with this Cool Whip frosting in the fridge?
 Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw for about an hour in the fridge before using it.
 More Recipes You’ll Love

**5.** <https://www.nospoonnecessary.com/cool-whip-frosting/>

No Spoon Necessary
 Home » Dessert » Cool Whip as Frosting!
 Cool Whip as Frosting!
 Jump to Recipe ↓ Print Recipe ❒
 If you’re on the hunt for a whipped cream icing that holds up in the heat, look no further than this Cool Whip Frosting recipe. You can transform a tub of your favorite frozen whipped topping into a stable, thick, and ultra-creamy frosting with the addition of just 1 ingredient in 5 minutes — no pudding mix required! It’s legitimately the easiest homemade dessert topping !
 Quick Navigation - Table of Contents
 Nutrition
 About this cool whip frosting recipe
 When it comes to cakes and cupcakes, the frosting is always my favorite part. While I love ethereally light and fluffy whipped cream on my hot chocolate, pies, and ice cream sundaes, it just doesn’t have the staying power for most cakes.
 I’ve been on the prowl trying to find a way to replicate the taste and texture of chantilly (I mean, even the word is a delight!) as a way to decorate my baked goods, and I’ve finally cracked the code.
 Why this dessert topping recipe works
 This Cool Whip frosting for cake is:
 Quick & Easy. This creamy dessert topping comes together in less than 5 minutes in just one bowl!
 Made With Only 2 Ingredients. You can make this easy frosting recipe with just 2 simple ingredients – Cool Whip and Cream of Tartar.
 Perfectly Stable (even in hot weather). Adding 1 basic ingredient – cream of tartar – provides sturdy structure and gives this frosting staying power.
 Still Lusciously Creamy! Unlike pudding mixes, adding cream of tartar doesn’t alter the flavor of cool whip. Just sweet, dessert flavors!
 Super Versatile! This 2-ingredient frosting is absolutely delicious on just about any dessert or sweet confections! Use this sweet mixture on everything from cakes and cupcakes to mousse, pies and parfaits!
 What is stable whipped cream?
 Whether you’re hosting an outdoor party or need a DIY wedding cake that’ll last long enough for the pictures, finding just the right icing for your confections can be a bit tricky. For all my cake connoisseurs out there, I’m sure you’re happy to debate the pros and cons of Swiss meringue vs Italian meringue, or buttercream frosting vs whipped cream.
 While I tend to like any and all frostings (just hand me a spoon and leave me be, mm-kay?), the delicate, airy nature of whipped cream may be delicious, but it just isn’t frosting material. It isn’t strong enough to pipe with a decorative tip, and it starts to melt and separate within hours of whipping it.
 The solution? Stabilized whipped cream. Stable whipped cream comes in many forms, adding anything to your chantilly — from gelatin to cream cheese, marshmallow fluff to instant pudding mix — in an attempt to make it stable enough to last anywhere from a few hours to a few days.
 This particular recipe for Cool Whip frosting is genius because it has all the flavor of stabilized whipped cream, but takes just 2 ingredients to make. As an added bonus? It’s the most stable frosting I’ve ever come across, with the exception of royal icing. And, that’s saying a LOT.
 Cool whip frosting ingredients
 As promised, your ingredient list for this Cool Whip without pudding is quite short. Here’s what you’ll need:
 Cool Whip – Anybody else hear The Capitols playing in their minds? Or is it just me? Find this lightly sweetened, light-as-air whipped topping in the freezer section of any major super market.
 Substitution – While I’m a faithful follower of this iconic brand, basic logic leads me to believe this should also work with store brands and potentially even the vegan ones. (If you give them a try, let me know how they turn out in the comments below!)
 Cream of Tartar – Most often used as a stabilizer for egg white (or aquafaba) meringues, this byproduct of winemaking is essentially just a powdered acid.
 Substitution – You can swap in 4x as much fresh lemon juice for the cream of tartar, but note that you’ll get quite a pronounced lemon flavor if you do!
 Vanilla Extract – While technically optional, an extra splash of vanilla adds a ton of depth to your frosting.
 Substitution – Depending on what you’re frosting, you might also consider using other extractives like almond, lemon, mint, or maple.
 How to make cool whip frosting for cake
 Transforming a tub of cool whip into frosting is easier than pie! Here’s how it’s done:
 Partially thaw cool whip: Transfer the tub of cool whip from the freezer to the refrigerator and let partially thaw for 1 hour.
 Beat cool whip: Transfer the partially thawed cool whip to a large mixing bowl or bowl of a stand mixer. Using a handheld mixer or stand mixer with wire whip, beat the cool whip on low speed for 1 minute.
 Add cream of tartar: To the bowl, add the tartar along with the vanilla, if using. Beat on low for 2-4 minutes, or until the topping is super thick, creamy and resembles of frosting in texture.
 Enjoy! Use this recipe for cool whip frosting as a substitute for any creamy frosting, like buttercream – good on cupcakes, cakes, cookies, ice cream sundaes, pies and more! OR use as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins, cinnamon toast, waffles, pancakes, and much more!
 FAQ: cool whip as frosting
 Can you pipe Cool Whip on a cake?
 If you’ve ever wondered if you can use Cool Whip as frosting for cake, I’m pleased to report that now you can! This amazingly simple recipe uses just 2 ingredients — Cool Whip and cream of tartar — to make the creamiest, dreamiest whipped cream frosting around. The addition of acid in the form of cream of tartar acts as a stabilizer, turning what is usually far too soft for piping into a gorgeously firm frosting that’s perfect for piping.
 Can you add food coloring to this recipe for Cool Whip frosting?
 You can absolutely add a few drops of food coloring! That said, I suggest using a gel-based food dye as it has more pigment and less liquid than the regular one. This way, you don’t have as high of a risk of breaking the frosting even if you’re after a super vibrant hue.
 Do I need to refrigerate cakes decorated with Cool Whip frosting?
 Yes, this homemade cool whip frosting should be refrigerated. Unfortunately, homemade frostings have no preservatives or additives like the canned frostings found at the grocery store. Therefore, any leftover cool whip frosted desserts, such as sheet cakes and cupcakes, should be stored in an airtight container in the fridge. Before enjoying, transfer your dessert from the refrigerator to the counter and let sit at room temperature for 20-30 minutes to remove any harsh chill.
 Serving cool whip frosting without pudding
 Use as a substitute for any creamy frostings, like buttercream or other stabilized whipped cream recipes. It works well on cupcakes, cakes , cookies , ice cream sundaes , ice cream cakes, pies , and more!
 You can also use it as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins , cinnamon toast , waffles , pancakes , hot chocolate, and anything else that would benefit from a dollop of creamy goodness.
 Storing cool whip as frosting
 Store homemade frostings in an airtight container in the refrigerator for up to 7 days. If you have frosted a cake using this recipe, it can stay at room temperature for up to 2 hours before refrigerating the leftovers.
 You can store any leftover frosting in the freezer for up to 4 weeks.
 If you have a cake, cupcakes or any dessert that needs a frosting that can hold up to the heat, look no further than this insanely easy, reliably delicious Cool Whip dessert recipe. It’s seriously lick-the-bowl good!
 Until next time, friends! I hope you stay healthy, happy, and well-frosted.
 Cheyanne
 Craving MORE? Follow all the deliciousness on Facebook , Pinterest and Instagram !
 More easy dessert toppings!
 If you love this Cool Whip frosting, try these yummy fan favorites next:
 Chocolate Granola (yummy on its own or sprinkled on ice cream or Greek yogurt!)
 Easy Blueberry Butter (amazing fruit sauce for desserts and more!)
 How to make recipe for cool whip frosting!👇
 Servings: 24-25 servings
 Recipe Yield: enough frosting for a 9x13 cake, two 9-inch layer cakes, or 24 cupcakes
 Nutritional information is an approximation based upon 24 servings. Exact information will depend upon the brands of ingredients and precise measurements used.
 Nutrition
 Calories: 0.2kcal | Carbohydrates: 0.05g | Protein: 0.001g | Fat: 0.002g | Saturated Fat: 0.001g | Cholesterol: 0.01mg | Sodium: 0.1mg | Potassium: 10mg | Sugar: 0.01g | Vitamin A: 0.1IU | Calcium: 0.1mg | Iron: 0.003mg
 @No Spoon Necessary. All images and content are under copyright protection. Please do not use any images without prior permission. Also, please do not publish this recipe without prior consent. To reference this recipe, link directly to this post.
 45 shares

**6.** <https://www.gonnawantseconds.com/cool-whip-frosting/>

Cool Whip Frosting
 JUMP TO RECIPE
 This Cool Whip frosting is sweet, airy, easy, and reliable. It’s a great alternative to the standard buttercream. Cool Whip, we know it, we love it. Now get ready to frost with it! This has everything going for it. Let’s be honest—it’s just plain fun. Summer’s coolest treat is now your favorite frosting.
 Easy Cool Whip Frosting Recipe
 Do The Cool Whip!! If Cool Whip isn’t something you usually have in the freezer– this frosting will make you reconsider. This is my go-to, no-brainer frosting for so many reasons. Easy to make in minutes, with a texture that is lighter than buttercream and less sugary sweet. It’s the best.
 It’s also my favorite for making cupcakes with the kids. It’s perfect for a soft swoop of frosting that says – Yes! I am beautiful… but also effortless!
 So keep it cool this summer—and whip up some frosting for your favorite family treat.
 On your phone? Get the web story here .
 Ingredient You’ll Need
 Tips
 Flavors: This frosting works well with other flavors of pudding mix, too.
 Refrigerate: After making the frosting, I like to refrigerate it for about 1 hour so it will firm up a bit before using it.
 Piping: The cool whip makes the frosting softer than a traditional buttercream, so it doesn’t hold piping shapes as well. That said, yes you can pipe it. It’s important that you refrigerate before piping it so it has a chance to firm up so it will hold the piping shape. Once piped, I keep my cupcakes in the fridge so the frosting will maintain its shape.
 Color: If you’re looking for pure white frosting, this isn’t your best choice. It has a slight yellow cast from the vanilla pudding.
 Mixing: Over mixing can break down the ingredients so just mix until combined.
 Storing + Freezing + Make-Ahead
 How Long Can You Keep This In The Fridge? This frosting can be stored in the fridge for 3 days .
 Can You Freeze This? Leftovers can be kept in the freezer for a month . Thaw it in the fridge for an hour before using.
 Make-Ahead Tips: This can be made ahead and stored in the refrigerator for 6-8 hours.
 How to Make Cool Whip Frosting
 1. Beat pudding mix, confectioner’s sugar, milk, and vanilla until smooth.
 2. Add the Cool Whip.
 3. Gently fold the Cool Whip. Refrigerate.
 See complete instructions below.

**7.** <https://www.wikihow.com/Make-Cool-Whip-Frosting>

Method 1 of 7:
 Classic Cool Whip Frosting
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/d\/db\/Make-Cool-Whip-Frosting-Step-1-Version-5.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-1-Version-5.jpg","bigUrl":"\/images\/thumb\/d\/db\/Make-Cool-Whip-Frosting-Step-1-Version-5.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-1-Version-5.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 1
 Combine the pudding mix, milk, and vanilla. Using a medium-sized bowl, pour out pudding mix, then add the milk and vanilla. Whisk the ingredients together until they’re well blended and it mixture begins to thicken. [1] X Research source
 You can substitute in almond extract in place of the vanilla extract for a sophisticated flavor variation. [2] X Research source
 You can substitute other flavored pudding mixes in place of the vanilla for variety, like chocolate, butterscotch, cheesecake, etc.
 2
 Fold in the whipped topping. Add the whipped topping to the ingredients in the bowl. Using a spatula, fold the ingredients together gently to combine.
 When adding the whipped topping, it’s important to fold it in gently rather than stir it in to maintain the consistency. [3] X Research source
 Be sure the ingredients are thoroughly mixed so that the frosting is a uniform color and not streaked.
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 Advertisement
 3
 Spread the frosting. Using a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, using a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Powdered Sugar Cool Whip Frosting
 1
 Combine milk, pudding mix, and sugar. Using a medium-sized bowl, add the milk, pudding mix, and sugar. Whisk until the ingredients are combined and the mixture begins to thicken (approximately 2 minutes). [4] X Research source
 You can substitute in any flavor of pudding mix you like in place of the vanilla, like lemon, cheesecake, or banana.
 2
 Fold in whipped topping. Using a spatula, fold the whipped topping into the mixture.
 Gently combine until the ingredients are thoroughly incorporated.
 You can also stir in several drops of food coloring if you choose.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","bigUrl":"\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Begin spreading the frosting over your desired dessert, several tablespoons at a time, using a spatula. After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can use this frosting for a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 You can also optionally run a butter knife or spatula over the frosting to create a wave-like design.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Cream Cheese Cool Whip Frosting
 1
 Combine the cream cheese, cool whip, sugar, and vanilla. Stir the softened cream cheese together with the cool whip, then add the sugar and vanilla and stir until all ingredients are thoroughly combined. [5] X Research source
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 2
 Spread the frosting. With a spatula, spread the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and make sure it’s evenly distributed over the surface.
 You can use this frosting to top a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative to using a spatula, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Extra-Rich Cream Cheese Cool Whip Frosting
 1
 Whip the cream cheese and butter together. The addition of butter to the cream cheese is a key part of what makes this frosting so rich. [6] X Research source
 Using a hand mixer and a large bowl or a standing mixer, whip the softened cream cheese and butter at medium speed until well combined.
 2
 Add the vanilla and sugar. The additional powdered sugar in this recipe is the other key component to its richness.
 Add the vanilla and then the powdered sugar--one cup at a time--and mix at medium speed until well combined.
 3
 Add the whipped topping. Gently combine the whipped topping with the existing mixture to round out the frosting.
 Using a low-medium speed, add the whipped topping.
 Mix until light and fluffy.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/5\/5d\/Make-Cool-Whip-Frosting-Step-12-Version-3.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-12-Version-3.jpg","bigUrl":"\/images\/thumb\/5\/5d\/Make-Cool-Whip-Frosting-Step-12-Version-3.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-12-Version-3.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 4
 Frost the dessert. You can use this frosting to top a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 With a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time.
 After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can run a butter knife or spatula over the spread frosting to create a wave-like design if you like.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Pineapple Cool Whip Frosting
 1
 Combine the whipped topping, pudding mix, and canned pineapple. The canned pineapple supplies the moisture and sweetness provided by the milk and sugar in classic cool whip frosting recipes. [7] X Research source
 In a medium bowl, add the whipped topping, the package of pudding mix, and the drained pineapple.
 Stir thoroughly to combine.
 2
 Spread the frosting. Spread the frosting over your desired dessert with a spatula, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on your dessert of choice, like, for example, angel food cake or pineapple cupcakes.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 Advertisement
 Strawberry Cool Whip Frosting
 1
 Liquify the strawberries. This step is key to producing a well-integrated strawberry flavor. [8] X Research source
 Place the stemmed strawberries into a food processor and pulse until the strawberries are liquified.
 2
 Combine strawberry liquid and pudding mix. In a medium bowl, combine the strawberry liquid and strawberry pudding mix.
 Mix the two until they’re thoroughly combined.
 3
 Fold in the whipped topping. Once the strawberry liquid and pudding mix have been combined, gently fold in the whipped topping.
 Continue combining until all of the ingredients are well-combined and a uniform color.
 4
 Spread over your dessert. Use a butter knife or spatula to spread the frosting, several tablespoons at a time, over the surface of the dessert.
 Or, if you prefer, use a pastry bag (or plastic storage bag with a small hole in one corner) equipped with a frosting tip to frost your dessert.
 You can use this frosting for cupcakes, shortcake, angel food cake, sheet cake, brownies, or refrigerator pies.
 Advertisement
 Peanut Butter Cool Whip Frosting
 1
 Combine the pudding mix and milk. Mix these two ingredients together first to establish a base for the frosting.
 In a medium bowl, add the pudding mix and milk.
 Whisk until the ingredients are combined and the mixture begins to thicken (about 2 minutes).
 2
 Add the peanut butter, sugar, and whipped topping. Combine the remaining ingredients to complete the frosting.
 Stir in the peanut butter and sugar until well-combined.
 Gently fold in the whipped topping to combine.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","bigUrl":"\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Add the frosting to the top of the dessert, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 You can spread this frosting on your dessert of choice, including, for example, cupcakes or refrigerator pies.
 Advertisement

**8.** <https://www.cdkitchen.com/recipes/recs/33/Cool_Whip_Frosting3308.shtml>

REVIEW:
 August 23, 2017
 Love this super easy frosting! I've made it with different flavors of the pudding. Nice, light flavor that everyone loves. Not overly sweet.
 guest REVIEW:
 September 16, 2016
 My family absolutely loved this frosting! It was a big hit! I added a little extra powdered sugar and it turned out great!
 Anonymous REVIEW:
 July 18, 2016
 Super easy recipe! I've made it twice now. Once with vanilla as directed and once with butterscotch. Delish!
 Guest Foodie REVIEW:
 If you mix it too much it loses consistency what can I do?
 Yum REVIEW:
 Try it with banana cream pudding on a strawberry cake!
 mechanic
 Add the mix dry (unprepared)
 Crys0904 REVIEW:
 May 21, 2012
 I made this frosting for my daughter's 3rd birthday cupcakes. I substituted vanilla pudding mix for Cheesecake pudding mix and it was a HUGE hit! The leftover was used for fruit dip. Many people have asked me for the recipe since the party. I'll definitely be making this again!
 shar REVIEW:
 March 7, 2012
 Love this frosting! How can I make it a thicker consistancy without it getting too sweet?
 jenmiren
 Feb 14, 2012
 February 15, 2012
 I used the smaller size box of pudding but when i went to the store I realized it comes in 2 sizes what size box of pudding should be used in this recipe? It was yummy with the 4 serving box but I am wondering if I used the right size thank you
 jenmiren
 REVIEW:
 February 14, 2012
 Love this frosting I used it on cupcakes I used a apple corer to take out the center of each cupcake filled the cupcake with this frosting then frosted the top of them with it as well then I put sprinkles on .... they looked so fun and everyone at work loved!!!! them I had a coworker ask me if I would make them again for her birthday :) yummy and sooooo easy
 jackie REVIEW:
 February 11, 2012
 So I made this for my boyfriends valentine cake, whipped cream frosting is his favorite. It was super easy to make and instead of milk I used the the juice from a 10oz jar of maraschino cherries and it came out amazing! The only thing I would change is maybe put less sugar it was a bit sweet for my taste otherwise a keeper :)
 Krystlnickel REVIEW:
 January 27, 2012
 I dont know if I did something wrong but I followed the recipe, except used 1/2 cup milk, I thought to make it thicker and my frosting is "soupy" I think if I spread on a cake now, it would run right off, what should I do? PLEASE HELP!!!!!!!!
 Tabby REVIEW:
 January 23, 2012
 I love that this gave me inspiration to make lightweight frosting. However, I learned that the recipe calls for over 3 oz. of instant pudding and it only needs 1small package (1oz) of pudding.
 CDKitchen Staff Reply:
 The small box of regular instant pudding \*IS\* 3.5 ounces. Sugar free instant pudding (the small size) is 1.5 ounces. This recipe does not say to use sugar free, but of course, you can. You just need to make that substitution yourself.
 Lily REVIEW:
 September 16, 2011
 Love this recipe. My other half wanted something else than the usual butter cream frosting. I used 1/2 cup milk and 1/3 cup powdered sugar made for a stiffer but super fluffy frosting. Thank you so much!!!! One quick question can I use chocolate cool whip and chocolate pudding or would that be too much chocolate flavor? Thanks again! :) :)
 mariegist
 REVIEW:
 May 26, 2011
 This is really lite. I didn't have a problem with this frosting being thick. Maybe because (not sure) I made my own whip cream and I made it very thick. You just need heavy whipping cream (1 cup),powder sugar(4 tbl),and vanilla extract which is optional (1 tsp) and mix with a mixer until it thickens up to your liking. I like making my own whip cream and personally thinks it taste better. Also I double the whip cream so it was 16 oz to the vanilla pudding mix and it tasted just fine. My kids loved it and it was easy to make with the kids.
 riss REVIEW:
 May 10, 2011
 This worked awesome for my sons birthday. I didn't want something as sweet as icing, and this was super yummy. I had to add food coloring to it to make it blue, and yellow. Also I am glad I read the other comments of letting it sit in a fridge over night because I had to swirl it on top of cupcakes
 crickettlegs REVIEW:
 February 23, 2011
 I needed a lighter tasting - not so sweet icing for an office birthday party for my boss - found this and tried it. It was great. I'm glad I read the reviews before I made it - I cut the milk in half so that I could use some of the icing to pipe around the edges. Using vanilla pudding makes the icing yellow - which turned out to be OK for my use this time. I made 2 sheet cakes and stacked them on top of each other - so I would suggest using 3 batches of icing the next time - and for anyone else that wants to make this. I'll let you know how everyone liked it later.
 Guest Foodie November 21, 2010
 I have been baking and decorating cakes for years. My family loves my frosting, but they would like me to learn how to make this frosting. My question is; when you mix this with less milk (1/4, 1/3 cup) does this allow for you to color with food coloring? And then allow you to be able to decorate with tips?
 PastryNinja REVIEW:
 August 30, 2010
 The mixture was both sweet but not too sweet and fluffy! I like the light and fluffiness. And for those who love the taste of cool whip-This is the recipe for you :) Thanks for posting!
 Guest Foodie REVIEW:
 August 15, 2010
 This is by far the best ever frosting. Since I made it I can no longer go back to traditional frosting's. I usually make the chocolate cake on the back of the Hersey coco box and then top it with this. You will love it! Very light and creamy without that heavy sugary flavor. A must try.
 Guest Foodie REVIEW:
 July 20, 2010
 This frosting is amazing. Sweet but light, easy but versatile-- very tasty! I tried it using the juice from a can of maraschino cherries in place of milk and it turned out great. Then I tried it adding chopped up maraschino cherries (I made two cakes) and it was amazing, too. I'll be keeping this recipe.
 Guest Foodie REVIEW:
 April 3, 2010
 Very easy and it tastes great! Definitely cut the milk to no more than 3/4 cup (I only used 1\2 actually) and keep adding powdered sugar bit by bit if you want to decorate. Thanks for sharing!
 Guest Foodie January 7, 2010
 I've decorated cakes for years and thought I would try something lighter, easier and delicious. This frosting fit however it was not appropiate for decorating. It is not for using your bag and tips and I had a hard time trying to get it to stay on the sides. Maybe I'll try adding more powder sugar the next time or find a way to incorporate a stiffer frosting with it.
 jima REVIEW:
 everyone loved it. So easy and very light!
 Mass Baker REVIEW:
 November 14, 2009
 I'm making a cake for my sisters baby shower (and what the pregnant girl wants, the pregnant girl gets!) And she wanted the cool whip type frosting. Well, I have a tendency to not totally read directions (and I'm making a double batch) and I accidently used regular sugar instead of powdered sugar!! It wasn't stiff enough for me, so I kept adding powdered sugar until I was happy, and set it in the fridge until the cake was cooled and ready to go. Everything turned out GREAT!! And I made a pregnant lady very happy (even with my oopsie!) It's a great frosting!! I'll be using it much more often!!
 MommyMJ REVIEW:
 July 17, 2009
 I found that if you make it the night before and stick it in the fridge over night it's thicker. Also I used 1/3 cup of powdered sugar instead of 1/4 and it was really tasty. A huge hit!
 Ms. B July 16, 2009
 I used cheesecake pudding on a white cake with strawberry jello and it was a HUGE hit with kids as well as adults. After cake is done, follow directions on jello, take a fork and poke holes in cake and pour jello juice onto cake and refrigerate cake for two hours then frost. I promise it will be the best cake your guests have ever eaten!!!
 Guest Foodie March 26, 2009
 does the cake have to be refrigerated? can I use an edible cake transfer on it for my kids' birthday cake?
 birthday March 1, 2009
 Recipe ID 33281, Cool Whip Frosting. Does a cake with this frosting have to be refrigerated? Also on 2008-11-20 By: Guest mimicookie: question how much milk did she use, she said she cut the 1 cup of mild down.
 Guest Foodie REVIEW:
 December 22, 2008
 Very easy to make and great for people that don't like the traditional very sugary frostings. I think it could maybe use a little tweaking, but a great start.
 Mimicookie REVIEW:
 November 20, 2008
 I have been decorating for 22 years so my family is tired of the traditional buttercream icing. I used this recipe on my grandson's cake. Everyone was very impressed with this frosting. It tasted great, was not heavy and rich like buttercream. I cut down on the milk to give the frosting more body for decorating. It worked great! I would highly recommend this recipe.
 spider069 REVIEW:
 August 25, 2008
 I used this to make a doll cake for my grandaughter, first one. This frosting made a BIG hit. I even put food coloring in to make it green as grandaughter wanted. And I don't cook!!
 Guest Foodie July 25, 2008
 The recipe does not say what size of packaged pudding to use: small or regular.
 CDKitchen Staff Reply:
 Actually, the size choices would be regular or large. If a recipe doesn't specify the exact size of a product, think about what the most common size is and that is usually your best guess. What is the most common size? Just look at the grocery store and see what there is the most of on the shelf. For this recipe, it'd be the smaller of the two sizes available. This trick isn't always 100% foolproof of course.
 jane REVIEW:
 June 8, 2008
 easy and quick to make but a lil more stiffness in the recipe would help to make detailed patterns on the cake !
 Guest Foodie REVIEW:
 April 13, 2008
 The recipe worked out wonderfully! My family aren't "frosting" fans and this was light, sweet and just perfect. I didn't add the vanilla though and thought that it was just fine without it. Maybe next time I will try whipping my own cream and adding a little powdered sugar because "Cool Whip" does have a distinct taste that one of my kids was not too fond of. However, I just love this recipe and can't wait to experiment with other flavors especially chocolate or cheesecake. Thank you!
 Guest Foodie REVIEW:
 March 3, 2008
 I used this frosting to decorate my son's birthday cake. It is very tasty, and easy to spread. It's a keeper! Thank you!
 Guest Foodie REVIEW:
 August 8, 2007
 Great frosting. I used White Chocolate pudding in the mix for a layered chocolate/peanut butter filled cake. Perfect with chunks of peanut butter cups.
 Guest Foodie REVIEW:

**9.** <https://izzycooking.com/cool-whip-frosting/>

IzzyCooking
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 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 The recipe uses just 4 simple ingredients and makes a fantastic topping for all of your baked goods. Although Cool Whip has its own distinct vanilla flavor, adding dry vanilla pudding powder really kicks the flavor up a notch.
 Table of Contents Show
 How to Make Cool Whip Frosting
 Combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula. Cover the bowl and refrigerate until ready to use.
 Tips and Tricks
 Frozen cool whip will thaw if you let it sit in the fridge for 1-2 hours. If you’re in a hurry, stick it in the microwave for 30-second intervals until it’s ready.
 If you want the frosting to have a thicker consistency, you can add cream cheese, cream of tartar, more powdered sugar, powdered pectin, or a little corn starch. However, it could alter the flavor.
 Be careful not to overmix this frosting because it can cause the ingredients to break down.
 If the frosting is too loose, let it chill in the fridge for about 15 minutes to firm up before frosting your baked treats.
 Frequently Asked Question
 How Do You Store Cool Whip Frosting?
 You can store the frosting in an airtight container in the fridge for 10 hours. Just be sure to stir several times before use.
 Does Frosting Made With Cool Whip Need To Be Refrigerated?
 Whether it’s homemade whipped cream, aerosol-based whipped topping, cool whip in its original container or a dessert, it needs to be refrigerated after sitting for 2 hours at room temperature.
 How to Thicken Cool Whip
 Adding powdered sugar to a cool whip will thicken it. But if your frosting is already sweet enough for your taste, try a teaspoon or two of cornstarch. It will absorb liquid without adding sweetener.
 Cool Whip Frosting Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 8 oz cool whip thawed
 ▢
 3.5 oz Instant vanilla pudding mix
 ▢
 ¾ cup milk make sure it’s cold
 ▢
 In a medium bowl, combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula.
 Cover the bowl and refrigerate until ready to use.
 Notes
 Cool Whip Frosting can be made ahead of time and stored in the fridge for about 8 hours in an air-tight container.
 Add food coloring to give your homemade frosting the perfect color match to your party decor.
 Author: Izzy

**10.** <https://thebestblogrecipes.com/cool-whip-frosting/>

The Best Blog Recipes
 You are here: Home » Dessert Recipes » Cool Whip Frosting
 Cool Whip Frosting
 MORE RECIPES: Best Buttercream Frosting Recipes | Pumpkin Cookies with Cream Cheese Frosting | Vanilla Trifle
 With a yummy vanilla flavor, this Cool Whip frosting is sweet, airy, and creamy. One of the best things ever, this easy-to-make frosting is the perfect way to finish a cake or cupcakes.
 Every bit as creamy and delicious as traditional frosting, Cool Whip frosting takes less time to make and makes frosting cakes or cupcakes almost effortless. It’s also a great way to use up any extra Cool Whip you have on hand!
 Cool Whip frosting is an easy way to make delicious, homemade frosting from scratch. This lip-smacking good frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes.
 Cool Whip Frosting Ingredients
 Instant pudding - whatever flavor frosting you need
 Sugar - powdered sugar
 Milk - whole milk
 Whipped topping
 You don’t have to stick with vanilla for your Cool Whip frosting, you can use any flavor of instant pudding in this creamy frosting. You can also add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 Make sure to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe. If it is humid where you are, you will also want to make sure to sift the powdered sugar before using it.
 If your kitchen is particularly warm, especially if you are making this in the summer, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods. Keep in mind that any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 How to Make Cool Whip Frosting
 FIRST STEP: Using a medium-sized mixing bowl and a handheld mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 SECOND STEP: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 THIRD STEP: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 Does frosting made with Cool Whip have to be refrigerated?
 This whipped cream frosting can be stored in an airtight container in the refrigerator for up to 3 days. Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge, as well
 Can I turn this into colored frosting?
 You can add a few drops of food coloring to give your homemade frosting the perfect color to match your party decor.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw in the fridge for about an hour before using it.
 How to Store Cool Whip Frosting
 IN THE FRIDGE: Store any leftover whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip Frosting

**cool whip frosting**

**1.** <https://www.cupcakesandcutlery.com/cool-whip-frosting/>

Print Recipe
 If you want to make a delicious, homemade frosting from scratch that is super easy, this recipe is for you.
 Make this light and fluffy Cool Whip Frosting. With yummy vanilla flavor and just 4 ingredients, this is the perfect way to finish a cake or cupcakes.
 This Cool Whip Frosting Recipe uses simple ingredients to create the best topping for all your baked goods!
 I’m not a skilled baker. And I suck at decorating cakes. But what I do excel at is knowing delicious desserts . I like to find frosting recipes that are easy, tasty and great for all skill levels to make. Cool Whip Frosting is bomb.
 Do people still say that? I’m 44. My natural inclination was to say “the bomb” but I KNOW that’s over.
 Why this recipe works
 Cool Whip is such a hard-working dessert ingredient. But I feel like it’s totally underrated. From topping pie to creating nostalgic desserts, like my favorite Strawberry Angel Food Cake dessert , it’s super versatile.
 One of my favorite ways to use it is to create frosting with Cool Whip from scratch. It’s sweet and creamy and is such a good way to decorate sheet cakes.
 While I typically use my favorite Buttercream Frosting recipe to ice all of my boozy cupcakes (because it’s easy to modify the flavor), I love to use this recipe for easy Cool Whip frosting when I’m looking for something basic and easy.
 You should also take a glance at my Russian Buttercream Recipe to see if you might be into it for next time.
 This frosting isn’t as sweet as a traditional frosting which is great for people who don’t traditionally like frosting. It’s also not one of the thicker frostings. (It may not pipe as well as other frostings but I’m not sure because I refrain from piping at all costs…).
 I also don’t hate to eat it right off the spoon. If you aren’t a fan of the way Cool Whip tastes, you won’t like the taste of this Cool Whip Frosting. You should know that going in.
 Ingredient Notes
 Just a few ingredients and a hand mixer is all you need to make this yummy vanilla frosting.
 Scroll down to the end of the post for a printable recipe card with full measurements and more detailed instructions.
 Cool Whip has its own distinct flavor that is really tasty but adding dry vanilla pudding powder really levels up the taste. While I haven’t used vanilla extract in my recipe, you can add it if you want to drive that vanilla flavor home even more.
 Milk helps to make this frosting the perfect consistency and powdered sugar sweetens it up perfectly. I used whole milk because that is what I always have on hand.
 If you don’t have milk you could substitute heavy whipping cream .
 And if you can’t find a tub of Cool Whip or don’t love the flavor, you could always make your own whipped cream by mixing cold heavy cream until medium peaks form, then follow the rest of the recipe as shared here. It will really elevate this recipe and make it taste more homemade.
 How to thaw Cool Whip Fast
 While the best way to thaw Cool Whip is in the fridge for 4 hours. But it will keep fresh in the fridge for about 2 weeks (that’s a long time!) so you can thaw it when you remember.
 But if you do happen to forget, there are a few ways you can thaw it quicker. The tub is not microwavable so you’ll need to move the Cool Whip into a heat-safe bowl.
 Use the defrost setting on the microwave in 30 second intervals. Take care not to stir too much as that can break down the Cool Whip and cause it to become watery.
 Or you can leave it in the container and try running it until room temperature water for a few minutes to get it to soften.
 While Cool Whip is pretty thick when just out of the freezer, even allowing it to thaw for 1 to 2 hours in the fridge would allow you to be able to make this great frosting.
 How to make Cool Whip Frosting
 It’s really so easy! I’m not a scratch baker, so this easy recipe suits my skill level perfectly!
 1. Add dry ingredients
 Grab a large bowl and add dry vanilla pudding mix.
 Add the powdered sugar to the bowl.
 2. Add wet ingredients
 Add the milk to the bowl.
 3. Mix to combine
 Mix on low speed, with a hand mixer , until blended.
 4. Let it set
 Let mixture stand 3 minutes. This will allow the pudding powder to start to activate and thicken up. This will help the structure of the frosting.
 The picture above shows how thick it gets. These are the marks left from the hand mixer that I left sitting in the bowl as it thickened.
 5. Fold in Cool Whip
 Fold in thawed Cool Whip. Make sure it’s well blended. Then stop. Try not to over mix!
 6. Chill it
 Place the frosting into an air-tight container when finished, and in the fridge, until you need to use it. Because you are using thawed Cool Whip, it will be a bit loose immediately after mixing.
 The above, is a terrible photo, but I quickly put the Cool Whip Frosting into a plastic storage bag and cut the corner off and piped some into a circle to show you how stiff it is after it’s been in the fridge for about an hour.
 As it warms up, it will likely lose its firm shape.
 Storage
 Keep this yummy vanilla pudding Cool Whip Frosting in the fridge until ready to frost the cake or cupcakes.
 Store any leftovers in the refrigerator as well.
 Yield
 It makes about 4 cups of frosting which should cover a standard-sized, home-baked cake or 24 cupcakes.
 Tips
 This frosting has a slight yellow color from the vanilla pudding. If you are looking for a bright white frosting, this is not it.
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract. Or try peanut butter. YUM!
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 For best results, don’t over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Add some food coloring to give your homemade frosting the perfect color to match your party decor.
 Frequently asked questions
 How do you store Cool Whip Frosting?
 Store the frosting in an air-tight container in the fridge for up to 10 hours. Re-mix is for 20 seconds before using.
 How do you make Cool Whip Frosting thicker?
 If you follow the directions, and let the pudding, milk and sugar sit after mixing, it should thicken up and be fine. If it still seems to runny, put it in the fridge to set up for 15 minutes. If still too runny, try adding a bit of cream cheese, powdered pectin, cornstarch or more powdered sugar.
 This recipe is so delish. Give it a try next time you want to frost a dessert recipe. You won’t believe how good this frosting is on chocolate cupcakes.
 Related Recipes
 Angel Food Cake with Peaches Recipe
 Frozen Peanut Butter Pie
 Strawberries Romanoff Dip and Prosecco
 Strawberry Jello Cupcakes
 Add the dry vanilla pudding mix, powdered sugar and milk to a medium mixing bowl.
 Mix on low speed, with a hand mixer , until blended.
 Let mixture stand 3 minutes so the pudding can begin to thicken.
 Fold in thawed Cool Whip.
 Refrigerate until ready to use.
 Notes
 The vanilla powder will give the frosting a slight yellow tint. If you’re hoping for a stark white color, this is not it!
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract.
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 You don’t want to over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Once you frost the cake or cupcakes, keep them in the fridge until ready to serve.
 The Cool Whip Frosting can be made ahead of time and stored in an air-tight container in the fridge for about 10 hours.
 Refrigerate any leftover frosted desserts.
 Nutrition
 Serving: 1cup | Calories: 227kcal | Carbohydrates: 45g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Cholesterol: 14mg | Sodium: 214mg | Potassium: 127mg | Fiber: 1g | Sugar: 36g | Vitamin A: 173IU | Calcium: 114mg | Iron: 1mg
 Tried this Recipe? Pin it for Later!Mention @CupcakesCutlery or tag #cupcakescutlery !
 More Easy Dessert Recipes

**2.** <https://www.food.com/recipe/cool-whip-frosting-108808>

2
 See 2 Replies
 I made a cake but that's icing and my son Fred who is 38 years old said it was the best he's ever eaten! The next day he asked me to make another one because he had eaten all of that one. He does not usually like cake but he said that frosting what's the best he had ever

**3.** <https://www.nospoonnecessary.com/cool-whip-frosting/>

No Spoon Necessary
 Home » Dessert » Cool Whip as Frosting!
 Cool Whip as Frosting!
 Jump to Recipe ↓ Print Recipe ❒
 If you’re on the hunt for a whipped cream icing that holds up in the heat, look no further than this Cool Whip Frosting recipe. You can transform a tub of your favorite frozen whipped topping into a stable, thick, and ultra-creamy frosting with the addition of just 1 ingredient in 5 minutes — no pudding mix required! It’s legitimately the easiest homemade dessert topping !
 Quick Navigation - Table of Contents
 Nutrition
 About this cool whip frosting recipe
 When it comes to cakes and cupcakes, the frosting is always my favorite part. While I love ethereally light and fluffy whipped cream on my hot chocolate, pies, and ice cream sundaes, it just doesn’t have the staying power for most cakes.
 I’ve been on the prowl trying to find a way to replicate the taste and texture of chantilly (I mean, even the word is a delight!) as a way to decorate my baked goods, and I’ve finally cracked the code.
 Why this dessert topping recipe works
 This Cool Whip frosting for cake is:
 Quick & Easy. This creamy dessert topping comes together in less than 5 minutes in just one bowl!
 Made With Only 2 Ingredients. You can make this easy frosting recipe with just 2 simple ingredients – Cool Whip and Cream of Tartar.
 Perfectly Stable (even in hot weather). Adding 1 basic ingredient – cream of tartar – provides sturdy structure and gives this frosting staying power.
 Still Lusciously Creamy! Unlike pudding mixes, adding cream of tartar doesn’t alter the flavor of cool whip. Just sweet, dessert flavors!
 Super Versatile! This 2-ingredient frosting is absolutely delicious on just about any dessert or sweet confections! Use this sweet mixture on everything from cakes and cupcakes to mousse, pies and parfaits!
 What is stable whipped cream?
 Whether you’re hosting an outdoor party or need a DIY wedding cake that’ll last long enough for the pictures, finding just the right icing for your confections can be a bit tricky. For all my cake connoisseurs out there, I’m sure you’re happy to debate the pros and cons of Swiss meringue vs Italian meringue, or buttercream frosting vs whipped cream.
 While I tend to like any and all frostings (just hand me a spoon and leave me be, mm-kay?), the delicate, airy nature of whipped cream may be delicious, but it just isn’t frosting material. It isn’t strong enough to pipe with a decorative tip, and it starts to melt and separate within hours of whipping it.
 The solution? Stabilized whipped cream. Stable whipped cream comes in many forms, adding anything to your chantilly — from gelatin to cream cheese, marshmallow fluff to instant pudding mix — in an attempt to make it stable enough to last anywhere from a few hours to a few days.
 This particular recipe for Cool Whip frosting is genius because it has all the flavor of stabilized whipped cream, but takes just 2 ingredients to make. As an added bonus? It’s the most stable frosting I’ve ever come across, with the exception of royal icing. And, that’s saying a LOT.
 Cool whip frosting ingredients
 As promised, your ingredient list for this Cool Whip without pudding is quite short. Here’s what you’ll need:
 Cool Whip – Anybody else hear The Capitols playing in their minds? Or is it just me? Find this lightly sweetened, light-as-air whipped topping in the freezer section of any major super market.
 Substitution – While I’m a faithful follower of this iconic brand, basic logic leads me to believe this should also work with store brands and potentially even the vegan ones. (If you give them a try, let me know how they turn out in the comments below!)
 Cream of Tartar – Most often used as a stabilizer for egg white (or aquafaba) meringues, this byproduct of winemaking is essentially just a powdered acid.
 Substitution – You can swap in 4x as much fresh lemon juice for the cream of tartar, but note that you’ll get quite a pronounced lemon flavor if you do!
 Vanilla Extract – While technically optional, an extra splash of vanilla adds a ton of depth to your frosting.
 Substitution – Depending on what you’re frosting, you might also consider using other extractives like almond, lemon, mint, or maple.
 How to make cool whip frosting for cake
 Transforming a tub of cool whip into frosting is easier than pie! Here’s how it’s done:
 Partially thaw cool whip: Transfer the tub of cool whip from the freezer to the refrigerator and let partially thaw for 1 hour.
 Beat cool whip: Transfer the partially thawed cool whip to a large mixing bowl or bowl of a stand mixer. Using a handheld mixer or stand mixer with wire whip, beat the cool whip on low speed for 1 minute.
 Add cream of tartar: To the bowl, add the tartar along with the vanilla, if using. Beat on low for 2-4 minutes, or until the topping is super thick, creamy and resembles of frosting in texture.
 Enjoy! Use this recipe for cool whip frosting as a substitute for any creamy frosting, like buttercream – good on cupcakes, cakes, cookies, ice cream sundaes, pies and more! OR use as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins, cinnamon toast, waffles, pancakes, and much more!
 FAQ: cool whip as frosting
 Can you pipe Cool Whip on a cake?
 If you’ve ever wondered if you can use Cool Whip as frosting for cake, I’m pleased to report that now you can! This amazingly simple recipe uses just 2 ingredients — Cool Whip and cream of tartar — to make the creamiest, dreamiest whipped cream frosting around. The addition of acid in the form of cream of tartar acts as a stabilizer, turning what is usually far too soft for piping into a gorgeously firm frosting that’s perfect for piping.
 Can you add food coloring to this recipe for Cool Whip frosting?
 You can absolutely add a few drops of food coloring! That said, I suggest using a gel-based food dye as it has more pigment and less liquid than the regular one. This way, you don’t have as high of a risk of breaking the frosting even if you’re after a super vibrant hue.
 Do I need to refrigerate cakes decorated with Cool Whip frosting?
 Yes, this homemade cool whip frosting should be refrigerated. Unfortunately, homemade frostings have no preservatives or additives like the canned frostings found at the grocery store. Therefore, any leftover cool whip frosted desserts, such as sheet cakes and cupcakes, should be stored in an airtight container in the fridge. Before enjoying, transfer your dessert from the refrigerator to the counter and let sit at room temperature for 20-30 minutes to remove any harsh chill.
 Serving cool whip frosting without pudding
 Use as a substitute for any creamy frostings, like buttercream or other stabilized whipped cream recipes. It works well on cupcakes, cakes , cookies , ice cream sundaes , ice cream cakes, pies , and more!
 You can also use it as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins , cinnamon toast , waffles , pancakes , hot chocolate, and anything else that would benefit from a dollop of creamy goodness.
 Storing cool whip as frosting
 Store homemade frostings in an airtight container in the refrigerator for up to 7 days. If you have frosted a cake using this recipe, it can stay at room temperature for up to 2 hours before refrigerating the leftovers.
 You can store any leftover frosting in the freezer for up to 4 weeks.
 If you have a cake, cupcakes or any dessert that needs a frosting that can hold up to the heat, look no further than this insanely easy, reliably delicious Cool Whip dessert recipe. It’s seriously lick-the-bowl good!
 Until next time, friends! I hope you stay healthy, happy, and well-frosted.
 Cheyanne
 Craving MORE? Follow all the deliciousness on Facebook , Pinterest and Instagram !
 More easy dessert toppings!
 If you love this Cool Whip frosting, try these yummy fan favorites next:
 Chocolate Granola (yummy on its own or sprinkled on ice cream or Greek yogurt!)
 Easy Blueberry Butter (amazing fruit sauce for desserts and more!)
 How to make recipe for cool whip frosting!👇
 Servings: 24-25 servings
 Recipe Yield: enough frosting for a 9x13 cake, two 9-inch layer cakes, or 24 cupcakes
 Nutritional information is an approximation based upon 24 servings. Exact information will depend upon the brands of ingredients and precise measurements used.
 Nutrition
 Calories: 0.2kcal | Carbohydrates: 0.05g | Protein: 0.001g | Fat: 0.002g | Saturated Fat: 0.001g | Cholesterol: 0.01mg | Sodium: 0.1mg | Potassium: 10mg | Sugar: 0.01g | Vitamin A: 0.1IU | Calcium: 0.1mg | Iron: 0.003mg
 @No Spoon Necessary. All images and content are under copyright protection. Please do not use any images without prior permission. Also, please do not publish this recipe without prior consent. To reference this recipe, link directly to this post.
 45 shares

**4.** <https://www.allrecipes.com/recipe/8465/cool-whipped-frosting/>

Potassium 42mg
 1%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**5.** <https://www.gonnawantseconds.com/cool-whip-frosting/>

Cool Whip Frosting
 JUMP TO RECIPE
 This Cool Whip frosting is sweet, airy, easy, and reliable. It’s a great alternative to the standard buttercream. Cool Whip, we know it, we love it. Now get ready to frost with it! This has everything going for it. Let’s be honest—it’s just plain fun. Summer’s coolest treat is now your favorite frosting.
 Easy Cool Whip Frosting Recipe
 Do The Cool Whip!! If Cool Whip isn’t something you usually have in the freezer– this frosting will make you reconsider. This is my go-to, no-brainer frosting for so many reasons. Easy to make in minutes, with a texture that is lighter than buttercream and less sugary sweet. It’s the best.
 It’s also my favorite for making cupcakes with the kids. It’s perfect for a soft swoop of frosting that says – Yes! I am beautiful… but also effortless!
 So keep it cool this summer—and whip up some frosting for your favorite family treat.
 On your phone? Get the web story here .
 Ingredient You’ll Need
 Tips
 Flavors: This frosting works well with other flavors of pudding mix, too.
 Refrigerate: After making the frosting, I like to refrigerate it for about 1 hour so it will firm up a bit before using it.
 Piping: The cool whip makes the frosting softer than a traditional buttercream, so it doesn’t hold piping shapes as well. That said, yes you can pipe it. It’s important that you refrigerate before piping it so it has a chance to firm up so it will hold the piping shape. Once piped, I keep my cupcakes in the fridge so the frosting will maintain its shape.
 Color: If you’re looking for pure white frosting, this isn’t your best choice. It has a slight yellow cast from the vanilla pudding.
 Mixing: Over mixing can break down the ingredients so just mix until combined.
 Storing + Freezing + Make-Ahead
 How Long Can You Keep This In The Fridge? This frosting can be stored in the fridge for 3 days .
 Can You Freeze This? Leftovers can be kept in the freezer for a month . Thaw it in the fridge for an hour before using.
 Make-Ahead Tips: This can be made ahead and stored in the refrigerator for 6-8 hours.
 How to Make Cool Whip Frosting
 1. Beat pudding mix, confectioner’s sugar, milk, and vanilla until smooth.
 2. Add the Cool Whip.
 3. Gently fold the Cool Whip. Refrigerate.
 See complete instructions below.

**6.** <https://spaceshipsandlaserbeams.com/cool-whip-frosting/>

Spaceships and Laser Beams
 This Cool Whip frosting is one of the best things ever and is utterly addictive. It’s a light, creamy and fluffy frosting that is incredibly simple to make, and it goes perfectly with nearly any cake or cupcake.
 Cool Whip Frosting Ingredients
 1 (3.4-ounce) box instant pudding (whatever flavor frosting you need)
 4 tablespoons of powdered sugar
 ¾ cup cold whole milk
 1 (8-ounce) tub of Cool Whip whipped topping, thawed
 SUBSTITUTIONS AND ADDITIONS
 PUDDING: You can use any flavor of instant pudding in this creamy frosting.
 COLOR: Add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 COOL WHIP: Sugar-free Cool Whip can be substituted for the regular version and makes this frosting just as delicious.
 How to Make This Cool Whip Frosting Recipe
 OUR RECIPE DEVELOPER SAYS
 Don’t forget to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe.
 STEP ONE: Using a medium-sized mixing bowl and a hand mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 PRO TIP:
 If it is humid where you are, make sure to sift the powdered sugar before using it.
 STEP TWO: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 STEP THREE: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 PRO TIP:
 If your kitchen is particularly warm, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods.
 How To Serve
 This delicious frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes. Of course, every cake needs ice cream on the side and our vanilla ice cream or birthday cake ice cream are two sweet choices.
 Our strawberry cream cheese frosting is another excellent choice to frost all of your baked goods. Our vanilla cupcakes are the perfect dessert to use this fluffy frosting on.
 MORE COOL WHIP RECIPES
 Strawberry Cool Whip Pie
 Storage
 IN THE FRIDGE: Keep any leftovers of this whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip frosting is every bit as creamy and delicious as traditional frosting, but it takes less time to make. Plus, it’s a great way to use up any extra Cool Whip you have on hand. Whether you’re making a cake, cupcakes, or cookies, Cool Whip frosting is sure to be a hit.
 FREQUENTLY ASKED QUESTIONS
 Can I turn this into colored frosting?
 This easy recipe can be changed to your desired color with just a few drops of food coloring.
 Do I have to keep cakes with this Cool Whip frosting in the fridge?
 Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw for about an hour in the fridge before using it.
 More Recipes You’ll Love

**7.** <https://www.wikihow.com/Make-Cool-Whip-Frosting>

Method 1 of 7:
 Classic Cool Whip Frosting
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 1
 Combine the pudding mix, milk, and vanilla. Using a medium-sized bowl, pour out pudding mix, then add the milk and vanilla. Whisk the ingredients together until they’re well blended and it mixture begins to thicken. [1] X Research source
 You can substitute in almond extract in place of the vanilla extract for a sophisticated flavor variation. [2] X Research source
 You can substitute other flavored pudding mixes in place of the vanilla for variety, like chocolate, butterscotch, cheesecake, etc.
 2
 Fold in the whipped topping. Add the whipped topping to the ingredients in the bowl. Using a spatula, fold the ingredients together gently to combine.
 When adding the whipped topping, it’s important to fold it in gently rather than stir it in to maintain the consistency. [3] X Research source
 Be sure the ingredients are thoroughly mixed so that the frosting is a uniform color and not streaked.
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 Advertisement
 3
 Spread the frosting. Using a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, using a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Powdered Sugar Cool Whip Frosting
 1
 Combine milk, pudding mix, and sugar. Using a medium-sized bowl, add the milk, pudding mix, and sugar. Whisk until the ingredients are combined and the mixture begins to thicken (approximately 2 minutes). [4] X Research source
 You can substitute in any flavor of pudding mix you like in place of the vanilla, like lemon, cheesecake, or banana.
 2
 Fold in whipped topping. Using a spatula, fold the whipped topping into the mixture.
 Gently combine until the ingredients are thoroughly incorporated.
 You can also stir in several drops of food coloring if you choose.
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 3
 Spread the frosting. Begin spreading the frosting over your desired dessert, several tablespoons at a time, using a spatula. After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can use this frosting for a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 You can also optionally run a butter knife or spatula over the frosting to create a wave-like design.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Cream Cheese Cool Whip Frosting
 1
 Combine the cream cheese, cool whip, sugar, and vanilla. Stir the softened cream cheese together with the cool whip, then add the sugar and vanilla and stir until all ingredients are thoroughly combined. [5] X Research source
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 2
 Spread the frosting. With a spatula, spread the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and make sure it’s evenly distributed over the surface.
 You can use this frosting to top a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative to using a spatula, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Extra-Rich Cream Cheese Cool Whip Frosting
 1
 Whip the cream cheese and butter together. The addition of butter to the cream cheese is a key part of what makes this frosting so rich. [6] X Research source
 Using a hand mixer and a large bowl or a standing mixer, whip the softened cream cheese and butter at medium speed until well combined.
 2
 Add the vanilla and sugar. The additional powdered sugar in this recipe is the other key component to its richness.
 Add the vanilla and then the powdered sugar--one cup at a time--and mix at medium speed until well combined.
 3
 Add the whipped topping. Gently combine the whipped topping with the existing mixture to round out the frosting.
 Using a low-medium speed, add the whipped topping.
 Mix until light and fluffy.
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 4
 Frost the dessert. You can use this frosting to top a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 With a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time.
 After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can run a butter knife or spatula over the spread frosting to create a wave-like design if you like.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Pineapple Cool Whip Frosting
 1
 Combine the whipped topping, pudding mix, and canned pineapple. The canned pineapple supplies the moisture and sweetness provided by the milk and sugar in classic cool whip frosting recipes. [7] X Research source
 In a medium bowl, add the whipped topping, the package of pudding mix, and the drained pineapple.
 Stir thoroughly to combine.
 2
 Spread the frosting. Spread the frosting over your desired dessert with a spatula, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on your dessert of choice, like, for example, angel food cake or pineapple cupcakes.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 Advertisement
 Strawberry Cool Whip Frosting
 1
 Liquify the strawberries. This step is key to producing a well-integrated strawberry flavor. [8] X Research source
 Place the stemmed strawberries into a food processor and pulse until the strawberries are liquified.
 2
 Combine strawberry liquid and pudding mix. In a medium bowl, combine the strawberry liquid and strawberry pudding mix.
 Mix the two until they’re thoroughly combined.
 3
 Fold in the whipped topping. Once the strawberry liquid and pudding mix have been combined, gently fold in the whipped topping.
 Continue combining until all of the ingredients are well-combined and a uniform color.
 4
 Spread over your dessert. Use a butter knife or spatula to spread the frosting, several tablespoons at a time, over the surface of the dessert.
 Or, if you prefer, use a pastry bag (or plastic storage bag with a small hole in one corner) equipped with a frosting tip to frost your dessert.
 You can use this frosting for cupcakes, shortcake, angel food cake, sheet cake, brownies, or refrigerator pies.
 Advertisement
 Peanut Butter Cool Whip Frosting
 1
 Combine the pudding mix and milk. Mix these two ingredients together first to establish a base for the frosting.
 In a medium bowl, add the pudding mix and milk.
 Whisk until the ingredients are combined and the mixture begins to thicken (about 2 minutes).
 2
 Add the peanut butter, sugar, and whipped topping. Combine the remaining ingredients to complete the frosting.
 Stir in the peanut butter and sugar until well-combined.
 Gently fold in the whipped topping to combine.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","bigUrl":"\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Add the frosting to the top of the dessert, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 You can spread this frosting on your dessert of choice, including, for example, cupcakes or refrigerator pies.
 Advertisement

**8.** <https://thebestblogrecipes.com/cool-whip-frosting/>

The Best Blog Recipes
 You are here: Home » Dessert Recipes » Cool Whip Frosting
 Cool Whip Frosting
 MORE RECIPES: Best Buttercream Frosting Recipes | Pumpkin Cookies with Cream Cheese Frosting | Vanilla Trifle
 With a yummy vanilla flavor, this Cool Whip frosting is sweet, airy, and creamy. One of the best things ever, this easy-to-make frosting is the perfect way to finish a cake or cupcakes.
 Every bit as creamy and delicious as traditional frosting, Cool Whip frosting takes less time to make and makes frosting cakes or cupcakes almost effortless. It’s also a great way to use up any extra Cool Whip you have on hand!
 Cool Whip frosting is an easy way to make delicious, homemade frosting from scratch. This lip-smacking good frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes.
 Cool Whip Frosting Ingredients
 Instant pudding - whatever flavor frosting you need
 Sugar - powdered sugar
 Milk - whole milk
 Whipped topping
 You don’t have to stick with vanilla for your Cool Whip frosting, you can use any flavor of instant pudding in this creamy frosting. You can also add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 Make sure to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe. If it is humid where you are, you will also want to make sure to sift the powdered sugar before using it.
 If your kitchen is particularly warm, especially if you are making this in the summer, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods. Keep in mind that any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 How to Make Cool Whip Frosting
 FIRST STEP: Using a medium-sized mixing bowl and a handheld mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 SECOND STEP: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 THIRD STEP: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 Does frosting made with Cool Whip have to be refrigerated?
 This whipped cream frosting can be stored in an airtight container in the refrigerator for up to 3 days. Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge, as well
 Can I turn this into colored frosting?
 You can add a few drops of food coloring to give your homemade frosting the perfect color to match your party decor.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw in the fridge for about an hour before using it.
 How to Store Cool Whip Frosting
 IN THE FRIDGE: Store any leftover whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip Frosting

**9.** <https://melaniemakes.com/chocolate-cool-whip-frosting/>

**10.** <https://izzycooking.com/cool-whip-frosting/>

IzzyCooking
 Jump to Recipe - Print Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 The recipe uses just 4 simple ingredients and makes a fantastic topping for all of your baked goods. Although Cool Whip has its own distinct vanilla flavor, adding dry vanilla pudding powder really kicks the flavor up a notch.
 Table of Contents Show
 How to Make Cool Whip Frosting
 Combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula. Cover the bowl and refrigerate until ready to use.
 Tips and Tricks
 Frozen cool whip will thaw if you let it sit in the fridge for 1-2 hours. If you’re in a hurry, stick it in the microwave for 30-second intervals until it’s ready.
 If you want the frosting to have a thicker consistency, you can add cream cheese, cream of tartar, more powdered sugar, powdered pectin, or a little corn starch. However, it could alter the flavor.
 Be careful not to overmix this frosting because it can cause the ingredients to break down.
 If the frosting is too loose, let it chill in the fridge for about 15 minutes to firm up before frosting your baked treats.
 Frequently Asked Question
 How Do You Store Cool Whip Frosting?
 You can store the frosting in an airtight container in the fridge for 10 hours. Just be sure to stir several times before use.
 Does Frosting Made With Cool Whip Need To Be Refrigerated?
 Whether it’s homemade whipped cream, aerosol-based whipped topping, cool whip in its original container or a dessert, it needs to be refrigerated after sitting for 2 hours at room temperature.
 How to Thicken Cool Whip
 Adding powdered sugar to a cool whip will thicken it. But if your frosting is already sweet enough for your taste, try a teaspoon or two of cornstarch. It will absorb liquid without adding sweetener.
 Cool Whip Frosting Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 8 oz cool whip thawed
 ▢
 3.5 oz Instant vanilla pudding mix
 ▢
 ¾ cup milk make sure it’s cold
 ▢
 In a medium bowl, combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula.
 Cover the bowl and refrigerate until ready to use.
 Notes
 Cool Whip Frosting can be made ahead of time and stored in the fridge for about 8 hours in an air-tight container.
 Add food coloring to give your homemade frosting the perfect color match to your party decor.
 Author: Izzy

**cool whip frosting recipe**

**1.** <https://www.cupcakesandcutlery.com/cool-whip-frosting/>

Print Recipe
 If you want to make a delicious, homemade frosting from scratch that is super easy, this recipe is for you.
 Make this light and fluffy Cool Whip Frosting. With yummy vanilla flavor and just 4 ingredients, this is the perfect way to finish a cake or cupcakes.
 This Cool Whip Frosting Recipe uses simple ingredients to create the best topping for all your baked goods!
 I’m not a skilled baker. And I suck at decorating cakes. But what I do excel at is knowing delicious desserts . I like to find frosting recipes that are easy, tasty and great for all skill levels to make. Cool Whip Frosting is bomb.
 Do people still say that? I’m 44. My natural inclination was to say “the bomb” but I KNOW that’s over.
 Why this recipe works
 Cool Whip is such a hard-working dessert ingredient. But I feel like it’s totally underrated. From topping pie to creating nostalgic desserts, like my favorite Strawberry Angel Food Cake dessert , it’s super versatile.
 One of my favorite ways to use it is to create frosting with Cool Whip from scratch. It’s sweet and creamy and is such a good way to decorate sheet cakes.
 While I typically use my favorite Buttercream Frosting recipe to ice all of my boozy cupcakes (because it’s easy to modify the flavor), I love to use this recipe for easy Cool Whip frosting when I’m looking for something basic and easy.
 You should also take a glance at my Russian Buttercream Recipe to see if you might be into it for next time.
 This frosting isn’t as sweet as a traditional frosting which is great for people who don’t traditionally like frosting. It’s also not one of the thicker frostings. (It may not pipe as well as other frostings but I’m not sure because I refrain from piping at all costs…).
 I also don’t hate to eat it right off the spoon. If you aren’t a fan of the way Cool Whip tastes, you won’t like the taste of this Cool Whip Frosting. You should know that going in.
 Ingredient Notes
 Just a few ingredients and a hand mixer is all you need to make this yummy vanilla frosting.
 Scroll down to the end of the post for a printable recipe card with full measurements and more detailed instructions.
 Cool Whip has its own distinct flavor that is really tasty but adding dry vanilla pudding powder really levels up the taste. While I haven’t used vanilla extract in my recipe, you can add it if you want to drive that vanilla flavor home even more.
 Milk helps to make this frosting the perfect consistency and powdered sugar sweetens it up perfectly. I used whole milk because that is what I always have on hand.
 If you don’t have milk you could substitute heavy whipping cream .
 And if you can’t find a tub of Cool Whip or don’t love the flavor, you could always make your own whipped cream by mixing cold heavy cream until medium peaks form, then follow the rest of the recipe as shared here. It will really elevate this recipe and make it taste more homemade.
 How to thaw Cool Whip Fast
 While the best way to thaw Cool Whip is in the fridge for 4 hours. But it will keep fresh in the fridge for about 2 weeks (that’s a long time!) so you can thaw it when you remember.
 But if you do happen to forget, there are a few ways you can thaw it quicker. The tub is not microwavable so you’ll need to move the Cool Whip into a heat-safe bowl.
 Use the defrost setting on the microwave in 30 second intervals. Take care not to stir too much as that can break down the Cool Whip and cause it to become watery.
 Or you can leave it in the container and try running it until room temperature water for a few minutes to get it to soften.
 While Cool Whip is pretty thick when just out of the freezer, even allowing it to thaw for 1 to 2 hours in the fridge would allow you to be able to make this great frosting.
 How to make Cool Whip Frosting
 It’s really so easy! I’m not a scratch baker, so this easy recipe suits my skill level perfectly!
 1. Add dry ingredients
 Grab a large bowl and add dry vanilla pudding mix.
 Add the powdered sugar to the bowl.
 2. Add wet ingredients
 Add the milk to the bowl.
 3. Mix to combine
 Mix on low speed, with a hand mixer , until blended.
 4. Let it set
 Let mixture stand 3 minutes. This will allow the pudding powder to start to activate and thicken up. This will help the structure of the frosting.
 The picture above shows how thick it gets. These are the marks left from the hand mixer that I left sitting in the bowl as it thickened.
 5. Fold in Cool Whip
 Fold in thawed Cool Whip. Make sure it’s well blended. Then stop. Try not to over mix!
 6. Chill it
 Place the frosting into an air-tight container when finished, and in the fridge, until you need to use it. Because you are using thawed Cool Whip, it will be a bit loose immediately after mixing.
 The above, is a terrible photo, but I quickly put the Cool Whip Frosting into a plastic storage bag and cut the corner off and piped some into a circle to show you how stiff it is after it’s been in the fridge for about an hour.
 As it warms up, it will likely lose its firm shape.
 Storage
 Keep this yummy vanilla pudding Cool Whip Frosting in the fridge until ready to frost the cake or cupcakes.
 Store any leftovers in the refrigerator as well.
 Yield
 It makes about 4 cups of frosting which should cover a standard-sized, home-baked cake or 24 cupcakes.
 Tips
 This frosting has a slight yellow color from the vanilla pudding. If you are looking for a bright white frosting, this is not it.
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract. Or try peanut butter. YUM!
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 For best results, don’t over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Add some food coloring to give your homemade frosting the perfect color to match your party decor.
 Frequently asked questions
 How do you store Cool Whip Frosting?
 Store the frosting in an air-tight container in the fridge for up to 10 hours. Re-mix is for 20 seconds before using.
 How do you make Cool Whip Frosting thicker?
 If you follow the directions, and let the pudding, milk and sugar sit after mixing, it should thicken up and be fine. If it still seems to runny, put it in the fridge to set up for 15 minutes. If still too runny, try adding a bit of cream cheese, powdered pectin, cornstarch or more powdered sugar.
 This recipe is so delish. Give it a try next time you want to frost a dessert recipe. You won’t believe how good this frosting is on chocolate cupcakes.
 Related Recipes
 Angel Food Cake with Peaches Recipe
 Frozen Peanut Butter Pie
 Strawberries Romanoff Dip and Prosecco
 Strawberry Jello Cupcakes
 Add the dry vanilla pudding mix, powdered sugar and milk to a medium mixing bowl.
 Mix on low speed, with a hand mixer , until blended.
 Let mixture stand 3 minutes so the pudding can begin to thicken.
 Fold in thawed Cool Whip.
 Refrigerate until ready to use.
 Notes
 The vanilla powder will give the frosting a slight yellow tint. If you’re hoping for a stark white color, this is not it!
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract.
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 You don’t want to over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Once you frost the cake or cupcakes, keep them in the fridge until ready to serve.
 The Cool Whip Frosting can be made ahead of time and stored in an air-tight container in the fridge for about 10 hours.
 Refrigerate any leftover frosted desserts.
 Nutrition
 Serving: 1cup | Calories: 227kcal | Carbohydrates: 45g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Cholesterol: 14mg | Sodium: 214mg | Potassium: 127mg | Fiber: 1g | Sugar: 36g | Vitamin A: 173IU | Calcium: 114mg | Iron: 1mg
 Tried this Recipe? Pin it for Later!Mention @CupcakesCutlery or tag #cupcakescutlery !
 More Easy Dessert Recipes

**2.** <https://www.food.com/recipe/cool-whip-frosting-108808>

2
 See 2 Replies
 I made a cake but that's icing and my son Fred who is 38 years old said it was the best he's ever eaten! The next day he asked me to make another one because he had eaten all of that one. He does not usually like cake but he said that frosting what's the best he had ever

**3.** <https://www.allrecipes.com/recipe/8465/cool-whipped-frosting/>

Potassium 42mg
 1%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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 Add Your Photo

**4.** <https://spaceshipsandlaserbeams.com/cool-whip-frosting/>

Spaceships and Laser Beams
 This Cool Whip frosting is one of the best things ever and is utterly addictive. It’s a light, creamy and fluffy frosting that is incredibly simple to make, and it goes perfectly with nearly any cake or cupcake.
 Cool Whip Frosting Ingredients
 1 (3.4-ounce) box instant pudding (whatever flavor frosting you need)
 4 tablespoons of powdered sugar
 ¾ cup cold whole milk
 1 (8-ounce) tub of Cool Whip whipped topping, thawed
 SUBSTITUTIONS AND ADDITIONS
 PUDDING: You can use any flavor of instant pudding in this creamy frosting.
 COLOR: Add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 COOL WHIP: Sugar-free Cool Whip can be substituted for the regular version and makes this frosting just as delicious.
 How to Make This Cool Whip Frosting Recipe
 OUR RECIPE DEVELOPER SAYS
 Don’t forget to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe.
 STEP ONE: Using a medium-sized mixing bowl and a hand mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 PRO TIP:
 If it is humid where you are, make sure to sift the powdered sugar before using it.
 STEP TWO: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 STEP THREE: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 PRO TIP:
 If your kitchen is particularly warm, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods.
 How To Serve
 This delicious frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes. Of course, every cake needs ice cream on the side and our vanilla ice cream or birthday cake ice cream are two sweet choices.
 Our strawberry cream cheese frosting is another excellent choice to frost all of your baked goods. Our vanilla cupcakes are the perfect dessert to use this fluffy frosting on.
 MORE COOL WHIP RECIPES
 Strawberry Cool Whip Pie
 Storage
 IN THE FRIDGE: Keep any leftovers of this whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip frosting is every bit as creamy and delicious as traditional frosting, but it takes less time to make. Plus, it’s a great way to use up any extra Cool Whip you have on hand. Whether you’re making a cake, cupcakes, or cookies, Cool Whip frosting is sure to be a hit.
 FREQUENTLY ASKED QUESTIONS
 Can I turn this into colored frosting?
 This easy recipe can be changed to your desired color with just a few drops of food coloring.
 Do I have to keep cakes with this Cool Whip frosting in the fridge?
 Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw for about an hour in the fridge before using it.
 More Recipes You’ll Love

**5.** <https://www.nospoonnecessary.com/cool-whip-frosting/>

No Spoon Necessary
 Home » Dessert » Cool Whip as Frosting!
 Cool Whip as Frosting!
 Jump to Recipe ↓ Print Recipe ❒
 If you’re on the hunt for a whipped cream icing that holds up in the heat, look no further than this Cool Whip Frosting recipe. You can transform a tub of your favorite frozen whipped topping into a stable, thick, and ultra-creamy frosting with the addition of just 1 ingredient in 5 minutes — no pudding mix required! It’s legitimately the easiest homemade dessert topping !
 Quick Navigation - Table of Contents
 Nutrition
 About this cool whip frosting recipe
 When it comes to cakes and cupcakes, the frosting is always my favorite part. While I love ethereally light and fluffy whipped cream on my hot chocolate, pies, and ice cream sundaes, it just doesn’t have the staying power for most cakes.
 I’ve been on the prowl trying to find a way to replicate the taste and texture of chantilly (I mean, even the word is a delight!) as a way to decorate my baked goods, and I’ve finally cracked the code.
 Why this dessert topping recipe works
 This Cool Whip frosting for cake is:
 Quick & Easy. This creamy dessert topping comes together in less than 5 minutes in just one bowl!
 Made With Only 2 Ingredients. You can make this easy frosting recipe with just 2 simple ingredients – Cool Whip and Cream of Tartar.
 Perfectly Stable (even in hot weather). Adding 1 basic ingredient – cream of tartar – provides sturdy structure and gives this frosting staying power.
 Still Lusciously Creamy! Unlike pudding mixes, adding cream of tartar doesn’t alter the flavor of cool whip. Just sweet, dessert flavors!
 Super Versatile! This 2-ingredient frosting is absolutely delicious on just about any dessert or sweet confections! Use this sweet mixture on everything from cakes and cupcakes to mousse, pies and parfaits!
 What is stable whipped cream?
 Whether you’re hosting an outdoor party or need a DIY wedding cake that’ll last long enough for the pictures, finding just the right icing for your confections can be a bit tricky. For all my cake connoisseurs out there, I’m sure you’re happy to debate the pros and cons of Swiss meringue vs Italian meringue, or buttercream frosting vs whipped cream.
 While I tend to like any and all frostings (just hand me a spoon and leave me be, mm-kay?), the delicate, airy nature of whipped cream may be delicious, but it just isn’t frosting material. It isn’t strong enough to pipe with a decorative tip, and it starts to melt and separate within hours of whipping it.
 The solution? Stabilized whipped cream. Stable whipped cream comes in many forms, adding anything to your chantilly — from gelatin to cream cheese, marshmallow fluff to instant pudding mix — in an attempt to make it stable enough to last anywhere from a few hours to a few days.
 This particular recipe for Cool Whip frosting is genius because it has all the flavor of stabilized whipped cream, but takes just 2 ingredients to make. As an added bonus? It’s the most stable frosting I’ve ever come across, with the exception of royal icing. And, that’s saying a LOT.
 Cool whip frosting ingredients
 As promised, your ingredient list for this Cool Whip without pudding is quite short. Here’s what you’ll need:
 Cool Whip – Anybody else hear The Capitols playing in their minds? Or is it just me? Find this lightly sweetened, light-as-air whipped topping in the freezer section of any major super market.
 Substitution – While I’m a faithful follower of this iconic brand, basic logic leads me to believe this should also work with store brands and potentially even the vegan ones. (If you give them a try, let me know how they turn out in the comments below!)
 Cream of Tartar – Most often used as a stabilizer for egg white (or aquafaba) meringues, this byproduct of winemaking is essentially just a powdered acid.
 Substitution – You can swap in 4x as much fresh lemon juice for the cream of tartar, but note that you’ll get quite a pronounced lemon flavor if you do!
 Vanilla Extract – While technically optional, an extra splash of vanilla adds a ton of depth to your frosting.
 Substitution – Depending on what you’re frosting, you might also consider using other extractives like almond, lemon, mint, or maple.
 How to make cool whip frosting for cake
 Transforming a tub of cool whip into frosting is easier than pie! Here’s how it’s done:
 Partially thaw cool whip: Transfer the tub of cool whip from the freezer to the refrigerator and let partially thaw for 1 hour.
 Beat cool whip: Transfer the partially thawed cool whip to a large mixing bowl or bowl of a stand mixer. Using a handheld mixer or stand mixer with wire whip, beat the cool whip on low speed for 1 minute.
 Add cream of tartar: To the bowl, add the tartar along with the vanilla, if using. Beat on low for 2-4 minutes, or until the topping is super thick, creamy and resembles of frosting in texture.
 Enjoy! Use this recipe for cool whip frosting as a substitute for any creamy frosting, like buttercream – good on cupcakes, cakes, cookies, ice cream sundaes, pies and more! OR use as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins, cinnamon toast, waffles, pancakes, and much more!
 FAQ: cool whip as frosting
 Can you pipe Cool Whip on a cake?
 If you’ve ever wondered if you can use Cool Whip as frosting for cake, I’m pleased to report that now you can! This amazingly simple recipe uses just 2 ingredients — Cool Whip and cream of tartar — to make the creamiest, dreamiest whipped cream frosting around. The addition of acid in the form of cream of tartar acts as a stabilizer, turning what is usually far too soft for piping into a gorgeously firm frosting that’s perfect for piping.
 Can you add food coloring to this recipe for Cool Whip frosting?
 You can absolutely add a few drops of food coloring! That said, I suggest using a gel-based food dye as it has more pigment and less liquid than the regular one. This way, you don’t have as high of a risk of breaking the frosting even if you’re after a super vibrant hue.
 Do I need to refrigerate cakes decorated with Cool Whip frosting?
 Yes, this homemade cool whip frosting should be refrigerated. Unfortunately, homemade frostings have no preservatives or additives like the canned frostings found at the grocery store. Therefore, any leftover cool whip frosted desserts, such as sheet cakes and cupcakes, should be stored in an airtight container in the fridge. Before enjoying, transfer your dessert from the refrigerator to the counter and let sit at room temperature for 20-30 minutes to remove any harsh chill.
 Serving cool whip frosting without pudding
 Use as a substitute for any creamy frostings, like buttercream or other stabilized whipped cream recipes. It works well on cupcakes, cakes , cookies , ice cream sundaes , ice cream cakes, pies , and more!
 You can also use it as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins , cinnamon toast , waffles , pancakes , hot chocolate, and anything else that would benefit from a dollop of creamy goodness.
 Storing cool whip as frosting
 Store homemade frostings in an airtight container in the refrigerator for up to 7 days. If you have frosted a cake using this recipe, it can stay at room temperature for up to 2 hours before refrigerating the leftovers.
 You can store any leftover frosting in the freezer for up to 4 weeks.
 If you have a cake, cupcakes or any dessert that needs a frosting that can hold up to the heat, look no further than this insanely easy, reliably delicious Cool Whip dessert recipe. It’s seriously lick-the-bowl good!
 Until next time, friends! I hope you stay healthy, happy, and well-frosted.
 Cheyanne
 Craving MORE? Follow all the deliciousness on Facebook , Pinterest and Instagram !
 More easy dessert toppings!
 If you love this Cool Whip frosting, try these yummy fan favorites next:
 Chocolate Granola (yummy on its own or sprinkled on ice cream or Greek yogurt!)
 Easy Blueberry Butter (amazing fruit sauce for desserts and more!)
 How to make recipe for cool whip frosting!👇
 Servings: 24-25 servings
 Recipe Yield: enough frosting for a 9x13 cake, two 9-inch layer cakes, or 24 cupcakes
 Nutritional information is an approximation based upon 24 servings. Exact information will depend upon the brands of ingredients and precise measurements used.
 Nutrition
 Calories: 0.2kcal | Carbohydrates: 0.05g | Protein: 0.001g | Fat: 0.002g | Saturated Fat: 0.001g | Cholesterol: 0.01mg | Sodium: 0.1mg | Potassium: 10mg | Sugar: 0.01g | Vitamin A: 0.1IU | Calcium: 0.1mg | Iron: 0.003mg
 @No Spoon Necessary. All images and content are under copyright protection. Please do not use any images without prior permission. Also, please do not publish this recipe without prior consent. To reference this recipe, link directly to this post.
 45 shares

**6.** <https://www.gonnawantseconds.com/cool-whip-frosting/>

Cool Whip Frosting
 JUMP TO RECIPE
 This Cool Whip frosting is sweet, airy, easy, and reliable. It’s a great alternative to the standard buttercream. Cool Whip, we know it, we love it. Now get ready to frost with it! This has everything going for it. Let’s be honest—it’s just plain fun. Summer’s coolest treat is now your favorite frosting.
 Easy Cool Whip Frosting Recipe
 Do The Cool Whip!! If Cool Whip isn’t something you usually have in the freezer– this frosting will make you reconsider. This is my go-to, no-brainer frosting for so many reasons. Easy to make in minutes, with a texture that is lighter than buttercream and less sugary sweet. It’s the best.
 It’s also my favorite for making cupcakes with the kids. It’s perfect for a soft swoop of frosting that says – Yes! I am beautiful… but also effortless!
 So keep it cool this summer—and whip up some frosting for your favorite family treat.
 On your phone? Get the web story here .
 Ingredient You’ll Need
 Tips
 Flavors: This frosting works well with other flavors of pudding mix, too.
 Refrigerate: After making the frosting, I like to refrigerate it for about 1 hour so it will firm up a bit before using it.
 Piping: The cool whip makes the frosting softer than a traditional buttercream, so it doesn’t hold piping shapes as well. That said, yes you can pipe it. It’s important that you refrigerate before piping it so it has a chance to firm up so it will hold the piping shape. Once piped, I keep my cupcakes in the fridge so the frosting will maintain its shape.
 Color: If you’re looking for pure white frosting, this isn’t your best choice. It has a slight yellow cast from the vanilla pudding.
 Mixing: Over mixing can break down the ingredients so just mix until combined.
 Storing + Freezing + Make-Ahead
 How Long Can You Keep This In The Fridge? This frosting can be stored in the fridge for 3 days .
 Can You Freeze This? Leftovers can be kept in the freezer for a month . Thaw it in the fridge for an hour before using.
 Make-Ahead Tips: This can be made ahead and stored in the refrigerator for 6-8 hours.
 How to Make Cool Whip Frosting
 1. Beat pudding mix, confectioner’s sugar, milk, and vanilla until smooth.
 2. Add the Cool Whip.
 3. Gently fold the Cool Whip. Refrigerate.
 See complete instructions below.

**7.** <https://www.wikihow.com/Make-Cool-Whip-Frosting>

Method 1 of 7:
 Classic Cool Whip Frosting
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/d\/db\/Make-Cool-Whip-Frosting-Step-1-Version-5.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-1-Version-5.jpg","bigUrl":"\/images\/thumb\/d\/db\/Make-Cool-Whip-Frosting-Step-1-Version-5.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-1-Version-5.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 1
 Combine the pudding mix, milk, and vanilla. Using a medium-sized bowl, pour out pudding mix, then add the milk and vanilla. Whisk the ingredients together until they’re well blended and it mixture begins to thicken. [1] X Research source
 You can substitute in almond extract in place of the vanilla extract for a sophisticated flavor variation. [2] X Research source
 You can substitute other flavored pudding mixes in place of the vanilla for variety, like chocolate, butterscotch, cheesecake, etc.
 2
 Fold in the whipped topping. Add the whipped topping to the ingredients in the bowl. Using a spatula, fold the ingredients together gently to combine.
 When adding the whipped topping, it’s important to fold it in gently rather than stir it in to maintain the consistency. [3] X Research source
 Be sure the ingredients are thoroughly mixed so that the frosting is a uniform color and not streaked.
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 Advertisement
 3
 Spread the frosting. Using a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, using a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Powdered Sugar Cool Whip Frosting
 1
 Combine milk, pudding mix, and sugar. Using a medium-sized bowl, add the milk, pudding mix, and sugar. Whisk until the ingredients are combined and the mixture begins to thicken (approximately 2 minutes). [4] X Research source
 You can substitute in any flavor of pudding mix you like in place of the vanilla, like lemon, cheesecake, or banana.
 2
 Fold in whipped topping. Using a spatula, fold the whipped topping into the mixture.
 Gently combine until the ingredients are thoroughly incorporated.
 You can also stir in several drops of food coloring if you choose.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","bigUrl":"\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Begin spreading the frosting over your desired dessert, several tablespoons at a time, using a spatula. After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can use this frosting for a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 You can also optionally run a butter knife or spatula over the frosting to create a wave-like design.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Cream Cheese Cool Whip Frosting
 1
 Combine the cream cheese, cool whip, sugar, and vanilla. Stir the softened cream cheese together with the cool whip, then add the sugar and vanilla and stir until all ingredients are thoroughly combined. [5] X Research source
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 2
 Spread the frosting. With a spatula, spread the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and make sure it’s evenly distributed over the surface.
 You can use this frosting to top a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative to using a spatula, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Extra-Rich Cream Cheese Cool Whip Frosting
 1
 Whip the cream cheese and butter together. The addition of butter to the cream cheese is a key part of what makes this frosting so rich. [6] X Research source
 Using a hand mixer and a large bowl or a standing mixer, whip the softened cream cheese and butter at medium speed until well combined.
 2
 Add the vanilla and sugar. The additional powdered sugar in this recipe is the other key component to its richness.
 Add the vanilla and then the powdered sugar--one cup at a time--and mix at medium speed until well combined.
 3
 Add the whipped topping. Gently combine the whipped topping with the existing mixture to round out the frosting.
 Using a low-medium speed, add the whipped topping.
 Mix until light and fluffy.
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 4
 Frost the dessert. You can use this frosting to top a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 With a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time.
 After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can run a butter knife or spatula over the spread frosting to create a wave-like design if you like.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Pineapple Cool Whip Frosting
 1
 Combine the whipped topping, pudding mix, and canned pineapple. The canned pineapple supplies the moisture and sweetness provided by the milk and sugar in classic cool whip frosting recipes. [7] X Research source
 In a medium bowl, add the whipped topping, the package of pudding mix, and the drained pineapple.
 Stir thoroughly to combine.
 2
 Spread the frosting. Spread the frosting over your desired dessert with a spatula, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on your dessert of choice, like, for example, angel food cake or pineapple cupcakes.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 Advertisement
 Strawberry Cool Whip Frosting
 1
 Liquify the strawberries. This step is key to producing a well-integrated strawberry flavor. [8] X Research source
 Place the stemmed strawberries into a food processor and pulse until the strawberries are liquified.
 2
 Combine strawberry liquid and pudding mix. In a medium bowl, combine the strawberry liquid and strawberry pudding mix.
 Mix the two until they’re thoroughly combined.
 3
 Fold in the whipped topping. Once the strawberry liquid and pudding mix have been combined, gently fold in the whipped topping.
 Continue combining until all of the ingredients are well-combined and a uniform color.
 4
 Spread over your dessert. Use a butter knife or spatula to spread the frosting, several tablespoons at a time, over the surface of the dessert.
 Or, if you prefer, use a pastry bag (or plastic storage bag with a small hole in one corner) equipped with a frosting tip to frost your dessert.
 You can use this frosting for cupcakes, shortcake, angel food cake, sheet cake, brownies, or refrigerator pies.
 Advertisement
 Peanut Butter Cool Whip Frosting
 1
 Combine the pudding mix and milk. Mix these two ingredients together first to establish a base for the frosting.
 In a medium bowl, add the pudding mix and milk.
 Whisk until the ingredients are combined and the mixture begins to thicken (about 2 minutes).
 2
 Add the peanut butter, sugar, and whipped topping. Combine the remaining ingredients to complete the frosting.
 Stir in the peanut butter and sugar until well-combined.
 Gently fold in the whipped topping to combine.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","bigUrl":"\/images\/thumb\/6\/66\/Make-Cool-Whip-Frosting-Step-21-Version-2.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-21-Version-2.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Add the frosting to the top of the dessert, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 You can spread this frosting on your dessert of choice, including, for example, cupcakes or refrigerator pies.
 Advertisement

**8.** <https://www.cdkitchen.com/recipes/recs/33/Cool_Whip_Frosting3308.shtml>

REVIEW:
 August 23, 2017
 Love this super easy frosting! I've made it with different flavors of the pudding. Nice, light flavor that everyone loves. Not overly sweet.
 guest REVIEW:
 September 16, 2016
 My family absolutely loved this frosting! It was a big hit! I added a little extra powdered sugar and it turned out great!
 Anonymous REVIEW:
 July 18, 2016
 Super easy recipe! I've made it twice now. Once with vanilla as directed and once with butterscotch. Delish!
 Guest Foodie REVIEW:
 If you mix it too much it loses consistency what can I do?
 Yum REVIEW:
 Try it with banana cream pudding on a strawberry cake!
 mechanic
 Add the mix dry (unprepared)
 Crys0904 REVIEW:
 May 21, 2012
 I made this frosting for my daughter's 3rd birthday cupcakes. I substituted vanilla pudding mix for Cheesecake pudding mix and it was a HUGE hit! The leftover was used for fruit dip. Many people have asked me for the recipe since the party. I'll definitely be making this again!
 shar REVIEW:
 March 7, 2012
 Love this frosting! How can I make it a thicker consistancy without it getting too sweet?
 jenmiren
 Feb 14, 2012
 February 15, 2012
 I used the smaller size box of pudding but when i went to the store I realized it comes in 2 sizes what size box of pudding should be used in this recipe? It was yummy with the 4 serving box but I am wondering if I used the right size thank you
 jenmiren
 REVIEW:
 February 14, 2012
 Love this frosting I used it on cupcakes I used a apple corer to take out the center of each cupcake filled the cupcake with this frosting then frosted the top of them with it as well then I put sprinkles on .... they looked so fun and everyone at work loved!!!! them I had a coworker ask me if I would make them again for her birthday :) yummy and sooooo easy
 jackie REVIEW:
 February 11, 2012
 So I made this for my boyfriends valentine cake, whipped cream frosting is his favorite. It was super easy to make and instead of milk I used the the juice from a 10oz jar of maraschino cherries and it came out amazing! The only thing I would change is maybe put less sugar it was a bit sweet for my taste otherwise a keeper :)
 Krystlnickel REVIEW:
 January 27, 2012
 I dont know if I did something wrong but I followed the recipe, except used 1/2 cup milk, I thought to make it thicker and my frosting is "soupy" I think if I spread on a cake now, it would run right off, what should I do? PLEASE HELP!!!!!!!!
 Tabby REVIEW:
 January 23, 2012
 I love that this gave me inspiration to make lightweight frosting. However, I learned that the recipe calls for over 3 oz. of instant pudding and it only needs 1small package (1oz) of pudding.
 CDKitchen Staff Reply:
 The small box of regular instant pudding \*IS\* 3.5 ounces. Sugar free instant pudding (the small size) is 1.5 ounces. This recipe does not say to use sugar free, but of course, you can. You just need to make that substitution yourself.
 Lily REVIEW:
 September 16, 2011
 Love this recipe. My other half wanted something else than the usual butter cream frosting. I used 1/2 cup milk and 1/3 cup powdered sugar made for a stiffer but super fluffy frosting. Thank you so much!!!! One quick question can I use chocolate cool whip and chocolate pudding or would that be too much chocolate flavor? Thanks again! :) :)
 mariegist
 REVIEW:
 May 26, 2011
 This is really lite. I didn't have a problem with this frosting being thick. Maybe because (not sure) I made my own whip cream and I made it very thick. You just need heavy whipping cream (1 cup),powder sugar(4 tbl),and vanilla extract which is optional (1 tsp) and mix with a mixer until it thickens up to your liking. I like making my own whip cream and personally thinks it taste better. Also I double the whip cream so it was 16 oz to the vanilla pudding mix and it tasted just fine. My kids loved it and it was easy to make with the kids.
 riss REVIEW:
 May 10, 2011
 This worked awesome for my sons birthday. I didn't want something as sweet as icing, and this was super yummy. I had to add food coloring to it to make it blue, and yellow. Also I am glad I read the other comments of letting it sit in a fridge over night because I had to swirl it on top of cupcakes
 crickettlegs REVIEW:
 February 23, 2011
 I needed a lighter tasting - not so sweet icing for an office birthday party for my boss - found this and tried it. It was great. I'm glad I read the reviews before I made it - I cut the milk in half so that I could use some of the icing to pipe around the edges. Using vanilla pudding makes the icing yellow - which turned out to be OK for my use this time. I made 2 sheet cakes and stacked them on top of each other - so I would suggest using 3 batches of icing the next time - and for anyone else that wants to make this. I'll let you know how everyone liked it later.
 Guest Foodie November 21, 2010
 I have been baking and decorating cakes for years. My family loves my frosting, but they would like me to learn how to make this frosting. My question is; when you mix this with less milk (1/4, 1/3 cup) does this allow for you to color with food coloring? And then allow you to be able to decorate with tips?
 PastryNinja REVIEW:
 August 30, 2010
 The mixture was both sweet but not too sweet and fluffy! I like the light and fluffiness. And for those who love the taste of cool whip-This is the recipe for you :) Thanks for posting!
 Guest Foodie REVIEW:
 August 15, 2010
 This is by far the best ever frosting. Since I made it I can no longer go back to traditional frosting's. I usually make the chocolate cake on the back of the Hersey coco box and then top it with this. You will love it! Very light and creamy without that heavy sugary flavor. A must try.
 Guest Foodie REVIEW:
 July 20, 2010
 This frosting is amazing. Sweet but light, easy but versatile-- very tasty! I tried it using the juice from a can of maraschino cherries in place of milk and it turned out great. Then I tried it adding chopped up maraschino cherries (I made two cakes) and it was amazing, too. I'll be keeping this recipe.
 Guest Foodie REVIEW:
 April 3, 2010
 Very easy and it tastes great! Definitely cut the milk to no more than 3/4 cup (I only used 1\2 actually) and keep adding powdered sugar bit by bit if you want to decorate. Thanks for sharing!
 Guest Foodie January 7, 2010
 I've decorated cakes for years and thought I would try something lighter, easier and delicious. This frosting fit however it was not appropiate for decorating. It is not for using your bag and tips and I had a hard time trying to get it to stay on the sides. Maybe I'll try adding more powder sugar the next time or find a way to incorporate a stiffer frosting with it.
 jima REVIEW:
 everyone loved it. So easy and very light!
 Mass Baker REVIEW:
 November 14, 2009
 I'm making a cake for my sisters baby shower (and what the pregnant girl wants, the pregnant girl gets!) And she wanted the cool whip type frosting. Well, I have a tendency to not totally read directions (and I'm making a double batch) and I accidently used regular sugar instead of powdered sugar!! It wasn't stiff enough for me, so I kept adding powdered sugar until I was happy, and set it in the fridge until the cake was cooled and ready to go. Everything turned out GREAT!! And I made a pregnant lady very happy (even with my oopsie!) It's a great frosting!! I'll be using it much more often!!
 MommyMJ REVIEW:
 July 17, 2009
 I found that if you make it the night before and stick it in the fridge over night it's thicker. Also I used 1/3 cup of powdered sugar instead of 1/4 and it was really tasty. A huge hit!
 Ms. B July 16, 2009
 I used cheesecake pudding on a white cake with strawberry jello and it was a HUGE hit with kids as well as adults. After cake is done, follow directions on jello, take a fork and poke holes in cake and pour jello juice onto cake and refrigerate cake for two hours then frost. I promise it will be the best cake your guests have ever eaten!!!
 Guest Foodie March 26, 2009
 does the cake have to be refrigerated? can I use an edible cake transfer on it for my kids' birthday cake?
 birthday March 1, 2009
 Recipe ID 33281, Cool Whip Frosting. Does a cake with this frosting have to be refrigerated? Also on 2008-11-20 By: Guest mimicookie: question how much milk did she use, she said she cut the 1 cup of mild down.
 Guest Foodie REVIEW:
 December 22, 2008
 Very easy to make and great for people that don't like the traditional very sugary frostings. I think it could maybe use a little tweaking, but a great start.
 Mimicookie REVIEW:
 November 20, 2008
 I have been decorating for 22 years so my family is tired of the traditional buttercream icing. I used this recipe on my grandson's cake. Everyone was very impressed with this frosting. It tasted great, was not heavy and rich like buttercream. I cut down on the milk to give the frosting more body for decorating. It worked great! I would highly recommend this recipe.
 spider069 REVIEW:
 August 25, 2008
 I used this to make a doll cake for my grandaughter, first one. This frosting made a BIG hit. I even put food coloring in to make it green as grandaughter wanted. And I don't cook!!
 Guest Foodie July 25, 2008
 The recipe does not say what size of packaged pudding to use: small or regular.
 CDKitchen Staff Reply:
 Actually, the size choices would be regular or large. If a recipe doesn't specify the exact size of a product, think about what the most common size is and that is usually your best guess. What is the most common size? Just look at the grocery store and see what there is the most of on the shelf. For this recipe, it'd be the smaller of the two sizes available. This trick isn't always 100% foolproof of course.
 jane REVIEW:
 June 8, 2008
 easy and quick to make but a lil more stiffness in the recipe would help to make detailed patterns on the cake !
 Guest Foodie REVIEW:
 April 13, 2008
 The recipe worked out wonderfully! My family aren't "frosting" fans and this was light, sweet and just perfect. I didn't add the vanilla though and thought that it was just fine without it. Maybe next time I will try whipping my own cream and adding a little powdered sugar because "Cool Whip" does have a distinct taste that one of my kids was not too fond of. However, I just love this recipe and can't wait to experiment with other flavors especially chocolate or cheesecake. Thank you!
 Guest Foodie REVIEW:
 March 3, 2008
 I used this frosting to decorate my son's birthday cake. It is very tasty, and easy to spread. It's a keeper! Thank you!
 Guest Foodie REVIEW:
 August 8, 2007
 Great frosting. I used White Chocolate pudding in the mix for a layered chocolate/peanut butter filled cake. Perfect with chunks of peanut butter cups.
 Guest Foodie REVIEW:

**9.** <https://thebestblogrecipes.com/cool-whip-frosting/>

The Best Blog Recipes
 You are here: Home » Dessert Recipes » Cool Whip Frosting
 Cool Whip Frosting
 MORE RECIPES: Best Buttercream Frosting Recipes | Pumpkin Cookies with Cream Cheese Frosting | Vanilla Trifle
 With a yummy vanilla flavor, this Cool Whip frosting is sweet, airy, and creamy. One of the best things ever, this easy-to-make frosting is the perfect way to finish a cake or cupcakes.
 Every bit as creamy and delicious as traditional frosting, Cool Whip frosting takes less time to make and makes frosting cakes or cupcakes almost effortless. It’s also a great way to use up any extra Cool Whip you have on hand!
 Cool Whip frosting is an easy way to make delicious, homemade frosting from scratch. This lip-smacking good frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes.
 Cool Whip Frosting Ingredients
 Instant pudding - whatever flavor frosting you need
 Sugar - powdered sugar
 Milk - whole milk
 Whipped topping
 You don’t have to stick with vanilla for your Cool Whip frosting, you can use any flavor of instant pudding in this creamy frosting. You can also add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 Make sure to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe. If it is humid where you are, you will also want to make sure to sift the powdered sugar before using it.
 If your kitchen is particularly warm, especially if you are making this in the summer, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods. Keep in mind that any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 How to Make Cool Whip Frosting
 FIRST STEP: Using a medium-sized mixing bowl and a handheld mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 SECOND STEP: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 THIRD STEP: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 Does frosting made with Cool Whip have to be refrigerated?
 This whipped cream frosting can be stored in an airtight container in the refrigerator for up to 3 days. Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge, as well
 Can I turn this into colored frosting?
 You can add a few drops of food coloring to give your homemade frosting the perfect color to match your party decor.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw in the fridge for about an hour before using it.
 How to Store Cool Whip Frosting
 IN THE FRIDGE: Store any leftover whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip Frosting

**10.** <https://izzycooking.com/cool-whip-frosting/>

IzzyCooking
 Jump to Recipe - Print Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 The recipe uses just 4 simple ingredients and makes a fantastic topping for all of your baked goods. Although Cool Whip has its own distinct vanilla flavor, adding dry vanilla pudding powder really kicks the flavor up a notch.
 Table of Contents Show
 How to Make Cool Whip Frosting
 Combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula. Cover the bowl and refrigerate until ready to use.
 Tips and Tricks
 Frozen cool whip will thaw if you let it sit in the fridge for 1-2 hours. If you’re in a hurry, stick it in the microwave for 30-second intervals until it’s ready.
 If you want the frosting to have a thicker consistency, you can add cream cheese, cream of tartar, more powdered sugar, powdered pectin, or a little corn starch. However, it could alter the flavor.
 Be careful not to overmix this frosting because it can cause the ingredients to break down.
 If the frosting is too loose, let it chill in the fridge for about 15 minutes to firm up before frosting your baked treats.
 Frequently Asked Question
 How Do You Store Cool Whip Frosting?
 You can store the frosting in an airtight container in the fridge for 10 hours. Just be sure to stir several times before use.
 Does Frosting Made With Cool Whip Need To Be Refrigerated?
 Whether it’s homemade whipped cream, aerosol-based whipped topping, cool whip in its original container or a dessert, it needs to be refrigerated after sitting for 2 hours at room temperature.
 How to Thicken Cool Whip
 Adding powdered sugar to a cool whip will thicken it. But if your frosting is already sweet enough for your taste, try a teaspoon or two of cornstarch. It will absorb liquid without adding sweetener.
 Cool Whip Frosting Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 8 oz cool whip thawed
 ▢
 3.5 oz Instant vanilla pudding mix
 ▢
 ¾ cup milk make sure it’s cold
 ▢
 In a medium bowl, combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula.
 Cover the bowl and refrigerate until ready to use.
 Notes
 Cool Whip Frosting can be made ahead of time and stored in the fridge for about 8 hours in an air-tight container.
 Add food coloring to give your homemade frosting the perfect color match to your party decor.
 Author: Izzy

**coolwhip frosting**

**1.** <https://www.cupcakesandcutlery.com/cool-whip-frosting/>

Print Recipe
 If you want to make a delicious, homemade frosting from scratch that is super easy, this recipe is for you.
 Make this light and fluffy Cool Whip Frosting. With yummy vanilla flavor and just 4 ingredients, this is the perfect way to finish a cake or cupcakes.
 This Cool Whip Frosting Recipe uses simple ingredients to create the best topping for all your baked goods!
 I’m not a skilled baker. And I suck at decorating cakes. But what I do excel at is knowing delicious desserts . I like to find frosting recipes that are easy, tasty and great for all skill levels to make. Cool Whip Frosting is bomb.
 Do people still say that? I’m 44. My natural inclination was to say “the bomb” but I KNOW that’s over.
 Why this recipe works
 Cool Whip is such a hard-working dessert ingredient. But I feel like it’s totally underrated. From topping pie to creating nostalgic desserts, like my favorite Strawberry Angel Food Cake dessert , it’s super versatile.
 One of my favorite ways to use it is to create frosting with Cool Whip from scratch. It’s sweet and creamy and is such a good way to decorate sheet cakes.
 While I typically use my favorite Buttercream Frosting recipe to ice all of my boozy cupcakes (because it’s easy to modify the flavor), I love to use this recipe for easy Cool Whip frosting when I’m looking for something basic and easy.
 You should also take a glance at my Russian Buttercream Recipe to see if you might be into it for next time.
 This frosting isn’t as sweet as a traditional frosting which is great for people who don’t traditionally like frosting. It’s also not one of the thicker frostings. (It may not pipe as well as other frostings but I’m not sure because I refrain from piping at all costs…).
 I also don’t hate to eat it right off the spoon. If you aren’t a fan of the way Cool Whip tastes, you won’t like the taste of this Cool Whip Frosting. You should know that going in.
 Ingredient Notes
 Just a few ingredients and a hand mixer is all you need to make this yummy vanilla frosting.
 Scroll down to the end of the post for a printable recipe card with full measurements and more detailed instructions.
 Cool Whip has its own distinct flavor that is really tasty but adding dry vanilla pudding powder really levels up the taste. While I haven’t used vanilla extract in my recipe, you can add it if you want to drive that vanilla flavor home even more.
 Milk helps to make this frosting the perfect consistency and powdered sugar sweetens it up perfectly. I used whole milk because that is what I always have on hand.
 If you don’t have milk you could substitute heavy whipping cream .
 And if you can’t find a tub of Cool Whip or don’t love the flavor, you could always make your own whipped cream by mixing cold heavy cream until medium peaks form, then follow the rest of the recipe as shared here. It will really elevate this recipe and make it taste more homemade.
 How to thaw Cool Whip Fast
 While the best way to thaw Cool Whip is in the fridge for 4 hours. But it will keep fresh in the fridge for about 2 weeks (that’s a long time!) so you can thaw it when you remember.
 But if you do happen to forget, there are a few ways you can thaw it quicker. The tub is not microwavable so you’ll need to move the Cool Whip into a heat-safe bowl.
 Use the defrost setting on the microwave in 30 second intervals. Take care not to stir too much as that can break down the Cool Whip and cause it to become watery.
 Or you can leave it in the container and try running it until room temperature water for a few minutes to get it to soften.
 While Cool Whip is pretty thick when just out of the freezer, even allowing it to thaw for 1 to 2 hours in the fridge would allow you to be able to make this great frosting.
 How to make Cool Whip Frosting
 It’s really so easy! I’m not a scratch baker, so this easy recipe suits my skill level perfectly!
 1. Add dry ingredients
 Grab a large bowl and add dry vanilla pudding mix.
 Add the powdered sugar to the bowl.
 2. Add wet ingredients
 Add the milk to the bowl.
 3. Mix to combine
 Mix on low speed, with a hand mixer , until blended.
 4. Let it set
 Let mixture stand 3 minutes. This will allow the pudding powder to start to activate and thicken up. This will help the structure of the frosting.
 The picture above shows how thick it gets. These are the marks left from the hand mixer that I left sitting in the bowl as it thickened.
 5. Fold in Cool Whip
 Fold in thawed Cool Whip. Make sure it’s well blended. Then stop. Try not to over mix!
 6. Chill it
 Place the frosting into an air-tight container when finished, and in the fridge, until you need to use it. Because you are using thawed Cool Whip, it will be a bit loose immediately after mixing.
 The above, is a terrible photo, but I quickly put the Cool Whip Frosting into a plastic storage bag and cut the corner off and piped some into a circle to show you how stiff it is after it’s been in the fridge for about an hour.
 As it warms up, it will likely lose its firm shape.
 Storage
 Keep this yummy vanilla pudding Cool Whip Frosting in the fridge until ready to frost the cake or cupcakes.
 Store any leftovers in the refrigerator as well.
 Yield
 It makes about 4 cups of frosting which should cover a standard-sized, home-baked cake or 24 cupcakes.
 Tips
 This frosting has a slight yellow color from the vanilla pudding. If you are looking for a bright white frosting, this is not it.
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract. Or try peanut butter. YUM!
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 For best results, don’t over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Add some food coloring to give your homemade frosting the perfect color to match your party decor.
 Frequently asked questions
 How do you store Cool Whip Frosting?
 Store the frosting in an air-tight container in the fridge for up to 10 hours. Re-mix is for 20 seconds before using.
 How do you make Cool Whip Frosting thicker?
 If you follow the directions, and let the pudding, milk and sugar sit after mixing, it should thicken up and be fine. If it still seems to runny, put it in the fridge to set up for 15 minutes. If still too runny, try adding a bit of cream cheese, powdered pectin, cornstarch or more powdered sugar.
 This recipe is so delish. Give it a try next time you want to frost a dessert recipe. You won’t believe how good this frosting is on chocolate cupcakes.
 Related Recipes
 Angel Food Cake with Peaches Recipe
 Frozen Peanut Butter Pie
 Strawberries Romanoff Dip and Prosecco
 Strawberry Jello Cupcakes
 Add the dry vanilla pudding mix, powdered sugar and milk to a medium mixing bowl.
 Mix on low speed, with a hand mixer , until blended.
 Let mixture stand 3 minutes so the pudding can begin to thicken.
 Fold in thawed Cool Whip.
 Refrigerate until ready to use.
 Notes
 The vanilla powder will give the frosting a slight yellow tint. If you’re hoping for a stark white color, this is not it!
 If you aren’t happy with the consistency of your frosting there are a few things you can add to make it thicker. Add some cream cheese, cream of tartar, more powdered sugar, powdered pectin or mix in a little corn starch. These may change the flavor a bit.
 For an extra flavor boost, you can add a splash of vanilla extract.
 Use other flavored dry pudding mixes to change up the flavor from vanilla to strawberry and beyond.
 You don’t want to over mix this frosting as it can cause the ingredients to break down.
 If the frosting seems to loose, put it in the fridge for about 15 minutes to firm up before frosting with Cool Whip frosting.
 Once you frost the cake or cupcakes, keep them in the fridge until ready to serve.
 The Cool Whip Frosting can be made ahead of time and stored in an air-tight container in the fridge for about 10 hours.
 Refrigerate any leftover frosted desserts.
 Nutrition
 Serving: 1cup | Calories: 227kcal | Carbohydrates: 45g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Cholesterol: 14mg | Sodium: 214mg | Potassium: 127mg | Fiber: 1g | Sugar: 36g | Vitamin A: 173IU | Calcium: 114mg | Iron: 1mg
 Tried this Recipe? Pin it for Later!Mention @CupcakesCutlery or tag #cupcakescutlery !
 More Easy Dessert Recipes

**2.** <https://www.food.com/recipe/cool-whip-frosting-108808>

2
 See 2 Replies
 I made a cake but that's icing and my son Fred who is 38 years old said it was the best he's ever eaten! The next day he asked me to make another one because he had eaten all of that one. He does not usually like cake but he said that frosting what's the best he had ever

**3.** <https://www.nospoonnecessary.com/cool-whip-frosting/>

No Spoon Necessary
 Home » Dessert » Cool Whip as Frosting!
 Cool Whip as Frosting!
 Jump to Recipe ↓ Print Recipe ❒
 If you’re on the hunt for a whipped cream icing that holds up in the heat, look no further than this Cool Whip Frosting recipe. You can transform a tub of your favorite frozen whipped topping into a stable, thick, and ultra-creamy frosting with the addition of just 1 ingredient in 5 minutes — no pudding mix required! It’s legitimately the easiest homemade dessert topping !
 Quick Navigation - Table of Contents
 Nutrition
 About this cool whip frosting recipe
 When it comes to cakes and cupcakes, the frosting is always my favorite part. While I love ethereally light and fluffy whipped cream on my hot chocolate, pies, and ice cream sundaes, it just doesn’t have the staying power for most cakes.
 I’ve been on the prowl trying to find a way to replicate the taste and texture of chantilly (I mean, even the word is a delight!) as a way to decorate my baked goods, and I’ve finally cracked the code.
 Why this dessert topping recipe works
 This Cool Whip frosting for cake is:
 Quick & Easy. This creamy dessert topping comes together in less than 5 minutes in just one bowl!
 Made With Only 2 Ingredients. You can make this easy frosting recipe with just 2 simple ingredients – Cool Whip and Cream of Tartar.
 Perfectly Stable (even in hot weather). Adding 1 basic ingredient – cream of tartar – provides sturdy structure and gives this frosting staying power.
 Still Lusciously Creamy! Unlike pudding mixes, adding cream of tartar doesn’t alter the flavor of cool whip. Just sweet, dessert flavors!
 Super Versatile! This 2-ingredient frosting is absolutely delicious on just about any dessert or sweet confections! Use this sweet mixture on everything from cakes and cupcakes to mousse, pies and parfaits!
 What is stable whipped cream?
 Whether you’re hosting an outdoor party or need a DIY wedding cake that’ll last long enough for the pictures, finding just the right icing for your confections can be a bit tricky. For all my cake connoisseurs out there, I’m sure you’re happy to debate the pros and cons of Swiss meringue vs Italian meringue, or buttercream frosting vs whipped cream.
 While I tend to like any and all frostings (just hand me a spoon and leave me be, mm-kay?), the delicate, airy nature of whipped cream may be delicious, but it just isn’t frosting material. It isn’t strong enough to pipe with a decorative tip, and it starts to melt and separate within hours of whipping it.
 The solution? Stabilized whipped cream. Stable whipped cream comes in many forms, adding anything to your chantilly — from gelatin to cream cheese, marshmallow fluff to instant pudding mix — in an attempt to make it stable enough to last anywhere from a few hours to a few days.
 This particular recipe for Cool Whip frosting is genius because it has all the flavor of stabilized whipped cream, but takes just 2 ingredients to make. As an added bonus? It’s the most stable frosting I’ve ever come across, with the exception of royal icing. And, that’s saying a LOT.
 Cool whip frosting ingredients
 As promised, your ingredient list for this Cool Whip without pudding is quite short. Here’s what you’ll need:
 Cool Whip – Anybody else hear The Capitols playing in their minds? Or is it just me? Find this lightly sweetened, light-as-air whipped topping in the freezer section of any major super market.
 Substitution – While I’m a faithful follower of this iconic brand, basic logic leads me to believe this should also work with store brands and potentially even the vegan ones. (If you give them a try, let me know how they turn out in the comments below!)
 Cream of Tartar – Most often used as a stabilizer for egg white (or aquafaba) meringues, this byproduct of winemaking is essentially just a powdered acid.
 Substitution – You can swap in 4x as much fresh lemon juice for the cream of tartar, but note that you’ll get quite a pronounced lemon flavor if you do!
 Vanilla Extract – While technically optional, an extra splash of vanilla adds a ton of depth to your frosting.
 Substitution – Depending on what you’re frosting, you might also consider using other extractives like almond, lemon, mint, or maple.
 How to make cool whip frosting for cake
 Transforming a tub of cool whip into frosting is easier than pie! Here’s how it’s done:
 Partially thaw cool whip: Transfer the tub of cool whip from the freezer to the refrigerator and let partially thaw for 1 hour.
 Beat cool whip: Transfer the partially thawed cool whip to a large mixing bowl or bowl of a stand mixer. Using a handheld mixer or stand mixer with wire whip, beat the cool whip on low speed for 1 minute.
 Add cream of tartar: To the bowl, add the tartar along with the vanilla, if using. Beat on low for 2-4 minutes, or until the topping is super thick, creamy and resembles of frosting in texture.
 Enjoy! Use this recipe for cool whip frosting as a substitute for any creamy frosting, like buttercream – good on cupcakes, cakes, cookies, ice cream sundaes, pies and more! OR use as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins, cinnamon toast, waffles, pancakes, and much more!
 FAQ: cool whip as frosting
 Can you pipe Cool Whip on a cake?
 If you’ve ever wondered if you can use Cool Whip as frosting for cake, I’m pleased to report that now you can! This amazingly simple recipe uses just 2 ingredients — Cool Whip and cream of tartar — to make the creamiest, dreamiest whipped cream frosting around. The addition of acid in the form of cream of tartar acts as a stabilizer, turning what is usually far too soft for piping into a gorgeously firm frosting that’s perfect for piping.
 Can you add food coloring to this recipe for Cool Whip frosting?
 You can absolutely add a few drops of food coloring! That said, I suggest using a gel-based food dye as it has more pigment and less liquid than the regular one. This way, you don’t have as high of a risk of breaking the frosting even if you’re after a super vibrant hue.
 Do I need to refrigerate cakes decorated with Cool Whip frosting?
 Yes, this homemade cool whip frosting should be refrigerated. Unfortunately, homemade frostings have no preservatives or additives like the canned frostings found at the grocery store. Therefore, any leftover cool whip frosted desserts, such as sheet cakes and cupcakes, should be stored in an airtight container in the fridge. Before enjoying, transfer your dessert from the refrigerator to the counter and let sit at room temperature for 20-30 minutes to remove any harsh chill.
 Serving cool whip frosting without pudding
 Use as a substitute for any creamy frostings, like buttercream or other stabilized whipped cream recipes. It works well on cupcakes, cakes , cookies , ice cream sundaes , ice cream cakes, pies , and more!
 You can also use it as a sweet whipped topping for your favorite bakery and breakfast goods, like muffins , cinnamon toast , waffles , pancakes , hot chocolate, and anything else that would benefit from a dollop of creamy goodness.
 Storing cool whip as frosting
 Store homemade frostings in an airtight container in the refrigerator for up to 7 days. If you have frosted a cake using this recipe, it can stay at room temperature for up to 2 hours before refrigerating the leftovers.
 You can store any leftover frosting in the freezer for up to 4 weeks.
 If you have a cake, cupcakes or any dessert that needs a frosting that can hold up to the heat, look no further than this insanely easy, reliably delicious Cool Whip dessert recipe. It’s seriously lick-the-bowl good!
 Until next time, friends! I hope you stay healthy, happy, and well-frosted.
 Cheyanne
 Craving MORE? Follow all the deliciousness on Facebook , Pinterest and Instagram !
 More easy dessert toppings!
 If you love this Cool Whip frosting, try these yummy fan favorites next:
 Chocolate Granola (yummy on its own or sprinkled on ice cream or Greek yogurt!)
 Easy Blueberry Butter (amazing fruit sauce for desserts and more!)
 How to make recipe for cool whip frosting!👇
 Servings: 24-25 servings
 Recipe Yield: enough frosting for a 9x13 cake, two 9-inch layer cakes, or 24 cupcakes
 Nutritional information is an approximation based upon 24 servings. Exact information will depend upon the brands of ingredients and precise measurements used.
 Nutrition
 Calories: 0.2kcal | Carbohydrates: 0.05g | Protein: 0.001g | Fat: 0.002g | Saturated Fat: 0.001g | Cholesterol: 0.01mg | Sodium: 0.1mg | Potassium: 10mg | Sugar: 0.01g | Vitamin A: 0.1IU | Calcium: 0.1mg | Iron: 0.003mg
 @No Spoon Necessary. All images and content are under copyright protection. Please do not use any images without prior permission. Also, please do not publish this recipe without prior consent. To reference this recipe, link directly to this post.
 45 shares

**4.** <https://www.allrecipes.com/recipe/8465/cool-whipped-frosting/>

Potassium 42mg
 1%
 \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
 \*\* Nutrient information is not available for all ingredients. Amount is based on available nutrient data.
 (-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.
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**5.** <https://www.gonnawantseconds.com/cool-whip-frosting/>

Cool Whip Frosting
 JUMP TO RECIPE
 This Cool Whip frosting is sweet, airy, easy, and reliable. It’s a great alternative to the standard buttercream. Cool Whip, we know it, we love it. Now get ready to frost with it! This has everything going for it. Let’s be honest—it’s just plain fun. Summer’s coolest treat is now your favorite frosting.
 Easy Cool Whip Frosting Recipe
 Do The Cool Whip!! If Cool Whip isn’t something you usually have in the freezer– this frosting will make you reconsider. This is my go-to, no-brainer frosting for so many reasons. Easy to make in minutes, with a texture that is lighter than buttercream and less sugary sweet. It’s the best.
 It’s also my favorite for making cupcakes with the kids. It’s perfect for a soft swoop of frosting that says – Yes! I am beautiful… but also effortless!
 So keep it cool this summer—and whip up some frosting for your favorite family treat.
 On your phone? Get the web story here .
 Ingredient You’ll Need
 Tips
 Flavors: This frosting works well with other flavors of pudding mix, too.
 Refrigerate: After making the frosting, I like to refrigerate it for about 1 hour so it will firm up a bit before using it.
 Piping: The cool whip makes the frosting softer than a traditional buttercream, so it doesn’t hold piping shapes as well. That said, yes you can pipe it. It’s important that you refrigerate before piping it so it has a chance to firm up so it will hold the piping shape. Once piped, I keep my cupcakes in the fridge so the frosting will maintain its shape.
 Color: If you’re looking for pure white frosting, this isn’t your best choice. It has a slight yellow cast from the vanilla pudding.
 Mixing: Over mixing can break down the ingredients so just mix until combined.
 Storing + Freezing + Make-Ahead
 How Long Can You Keep This In The Fridge? This frosting can be stored in the fridge for 3 days .
 Can You Freeze This? Leftovers can be kept in the freezer for a month . Thaw it in the fridge for an hour before using.
 Make-Ahead Tips: This can be made ahead and stored in the refrigerator for 6-8 hours.
 How to Make Cool Whip Frosting
 1. Beat pudding mix, confectioner’s sugar, milk, and vanilla until smooth.
 2. Add the Cool Whip.
 3. Gently fold the Cool Whip. Refrigerate.
 See complete instructions below.

**6.** <https://spaceshipsandlaserbeams.com/cool-whip-frosting/>

Spaceships and Laser Beams
 This Cool Whip frosting is one of the best things ever and is utterly addictive. It’s a light, creamy and fluffy frosting that is incredibly simple to make, and it goes perfectly with nearly any cake or cupcake.
 Cool Whip Frosting Ingredients
 1 (3.4-ounce) box instant pudding (whatever flavor frosting you need)
 4 tablespoons of powdered sugar
 ¾ cup cold whole milk
 1 (8-ounce) tub of Cool Whip whipped topping, thawed
 SUBSTITUTIONS AND ADDITIONS
 PUDDING: You can use any flavor of instant pudding in this creamy frosting.
 COLOR: Add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 COOL WHIP: Sugar-free Cool Whip can be substituted for the regular version and makes this frosting just as delicious.
 How to Make This Cool Whip Frosting Recipe
 OUR RECIPE DEVELOPER SAYS
 Don’t forget to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe.
 STEP ONE: Using a medium-sized mixing bowl and a hand mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 PRO TIP:
 If it is humid where you are, make sure to sift the powdered sugar before using it.
 STEP TWO: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 STEP THREE: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 PRO TIP:
 If your kitchen is particularly warm, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods.
 How To Serve
 This delicious frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes. Of course, every cake needs ice cream on the side and our vanilla ice cream or birthday cake ice cream are two sweet choices.
 Our strawberry cream cheese frosting is another excellent choice to frost all of your baked goods. Our vanilla cupcakes are the perfect dessert to use this fluffy frosting on.
 MORE COOL WHIP RECIPES
 Strawberry Cool Whip Pie
 Storage
 IN THE FRIDGE: Keep any leftovers of this whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip frosting is every bit as creamy and delicious as traditional frosting, but it takes less time to make. Plus, it’s a great way to use up any extra Cool Whip you have on hand. Whether you’re making a cake, cupcakes, or cookies, Cool Whip frosting is sure to be a hit.
 FREQUENTLY ASKED QUESTIONS
 Can I turn this into colored frosting?
 This easy recipe can be changed to your desired color with just a few drops of food coloring.
 Do I have to keep cakes with this Cool Whip frosting in the fridge?
 Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw for about an hour in the fridge before using it.
 More Recipes You’ll Love

**7.** <https://www.wikihow.com/Make-Cool-Whip-Frosting>

Method 1 of 7:
 Classic Cool Whip Frosting
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 1
 Combine the pudding mix, milk, and vanilla. Using a medium-sized bowl, pour out pudding mix, then add the milk and vanilla. Whisk the ingredients together until they’re well blended and it mixture begins to thicken. [1] X Research source
 You can substitute in almond extract in place of the vanilla extract for a sophisticated flavor variation. [2] X Research source
 You can substitute other flavored pudding mixes in place of the vanilla for variety, like chocolate, butterscotch, cheesecake, etc.
 2
 Fold in the whipped topping. Add the whipped topping to the ingredients in the bowl. Using a spatula, fold the ingredients together gently to combine.
 When adding the whipped topping, it’s important to fold it in gently rather than stir it in to maintain the consistency. [3] X Research source
 Be sure the ingredients are thoroughly mixed so that the frosting is a uniform color and not streaked.
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 Advertisement
 3
 Spread the frosting. Using a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, using a frosting tip, squeeze frosting onto your dessert.
 Advertisement
 Powdered Sugar Cool Whip Frosting
 1
 Combine milk, pudding mix, and sugar. Using a medium-sized bowl, add the milk, pudding mix, and sugar. Whisk until the ingredients are combined and the mixture begins to thicken (approximately 2 minutes). [4] X Research source
 You can substitute in any flavor of pudding mix you like in place of the vanilla, like lemon, cheesecake, or banana.
 2
 Fold in whipped topping. Using a spatula, fold the whipped topping into the mixture.
 Gently combine until the ingredients are thoroughly incorporated.
 You can also stir in several drops of food coloring if you choose.
 {"smallUrl":"https:\/\/www.wikihow.com\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/v4-460px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","bigUrl":"\/images\/thumb\/e\/e9\/Make-Cool-Whip-Frosting-Step-6-Version-3.jpg\/aid396427-v4-728px-Make-Cool-Whip-Frosting-Step-6-Version-3.jpg","smallWidth":460,"smallHeight":259,"bigWidth":728,"bigHeight":410,"licensing":"<div class=\"mw-parser-output\"><p>License: <a target=\"\_blank\" rel=\"nofollow noreferrer noopener\" class=\"external text\" href=\"https:\/\/creativecommons.org\/licenses\/by-nc-sa\/3.0\/\">Creative Commons<\/a><br>\n<\/p><p><br \/>\n<\/p><\/div>"}
 3
 Spread the frosting. Begin spreading the frosting over your desired dessert, several tablespoons at a time, using a spatula. After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can use this frosting for a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 You can also optionally run a butter knife or spatula over the frosting to create a wave-like design.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
 Advertisement
 Cream Cheese Cool Whip Frosting
 1
 Combine the cream cheese, cool whip, sugar, and vanilla. Stir the softened cream cheese together with the cool whip, then add the sugar and vanilla and stir until all ingredients are thoroughly combined. [5] X Research source
 At this point you can add several drops of food coloring if you’d like a colored frosting.
 2
 Spread the frosting. With a spatula, spread the frosting over your desired dessert, several tablespoons at a time. Once the entire surface is covered, use the spatula to smooth out the frosting and make sure it’s evenly distributed over the surface.
 You can use this frosting to top a variety of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 If you like, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 As an alternative to using a spatula, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze frosting onto your dessert.
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 Extra-Rich Cream Cheese Cool Whip Frosting
 1
 Whip the cream cheese and butter together. The addition of butter to the cream cheese is a key part of what makes this frosting so rich. [6] X Research source
 Using a hand mixer and a large bowl or a standing mixer, whip the softened cream cheese and butter at medium speed until well combined.
 2
 Add the vanilla and sugar. The additional powdered sugar in this recipe is the other key component to its richness.
 Add the vanilla and then the powdered sugar--one cup at a time--and mix at medium speed until well combined.
 3
 Add the whipped topping. Gently combine the whipped topping with the existing mixture to round out the frosting.
 Using a low-medium speed, add the whipped topping.
 Mix until light and fluffy.
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 4
 Frost the dessert. You can use this frosting to top a range of cakes and desserts, from angel food cake to cupcakes to sheet cakes.
 With a spatula, begin spreading the frosting over your desired dessert, several tablespoons at a time.
 After you’ve covered the surface of the dessert, use the spatula to smooth out the frosting and ensure that it’s evenly distributed.
 You can run a butter knife or spatula over the spread frosting to create a wave-like design if you like.
 Alternatively, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut in one of the corners) equipped with a frosting tip, then squeeze frosting onto the dessert.
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 Pineapple Cool Whip Frosting
 1
 Combine the whipped topping, pudding mix, and canned pineapple. The canned pineapple supplies the moisture and sweetness provided by the milk and sugar in classic cool whip frosting recipes. [7] X Research source
 In a medium bowl, add the whipped topping, the package of pudding mix, and the drained pineapple.
 Stir thoroughly to combine.
 2
 Spread the frosting. Spread the frosting over your desired dessert with a spatula, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 You can spread this frosting on your dessert of choice, like, for example, angel food cake or pineapple cupcakes.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
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 Strawberry Cool Whip Frosting
 1
 Liquify the strawberries. This step is key to producing a well-integrated strawberry flavor. [8] X Research source
 Place the stemmed strawberries into a food processor and pulse until the strawberries are liquified.
 2
 Combine strawberry liquid and pudding mix. In a medium bowl, combine the strawberry liquid and strawberry pudding mix.
 Mix the two until they’re thoroughly combined.
 3
 Fold in the whipped topping. Once the strawberry liquid and pudding mix have been combined, gently fold in the whipped topping.
 Continue combining until all of the ingredients are well-combined and a uniform color.
 4
 Spread over your dessert. Use a butter knife or spatula to spread the frosting, several tablespoons at a time, over the surface of the dessert.
 Or, if you prefer, use a pastry bag (or plastic storage bag with a small hole in one corner) equipped with a frosting tip to frost your dessert.
 You can use this frosting for cupcakes, shortcake, angel food cake, sheet cake, brownies, or refrigerator pies.
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 Peanut Butter Cool Whip Frosting
 1
 Combine the pudding mix and milk. Mix these two ingredients together first to establish a base for the frosting.
 In a medium bowl, add the pudding mix and milk.
 Whisk until the ingredients are combined and the mixture begins to thicken (about 2 minutes).
 2
 Add the peanut butter, sugar, and whipped topping. Combine the remaining ingredients to complete the frosting.
 Stir in the peanut butter and sugar until well-combined.
 Gently fold in the whipped topping to combine.
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 3
 Spread the frosting. Add the frosting to the top of the dessert, several tablespoons at a time. Once you’ve covered the entire surface, use the spatula to smooth out the frosting and ensure that it’s evenly distributed across the surface.
 If you choose, you can use a butter knife or the spatula to create a wave-like design in the frosting.
 Or, as an alternative, you can spoon the frosting into a pastry bag (or a plastic storage bag with a small hole cut from one of the corners), and, with a frosting tip, squeeze the frosting onto your dessert.
 You can spread this frosting on your dessert of choice, including, for example, cupcakes or refrigerator pies.
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**8.** <https://thebestblogrecipes.com/cool-whip-frosting/>

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 Cool Whip Frosting
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 With a yummy vanilla flavor, this Cool Whip frosting is sweet, airy, and creamy. One of the best things ever, this easy-to-make frosting is the perfect way to finish a cake or cupcakes.
 Every bit as creamy and delicious as traditional frosting, Cool Whip frosting takes less time to make and makes frosting cakes or cupcakes almost effortless. It’s also a great way to use up any extra Cool Whip you have on hand!
 Cool Whip frosting is an easy way to make delicious, homemade frosting from scratch. This lip-smacking good frosting is a great option for all your birthday cakes, cupcakes, or everyday cakes.
 Cool Whip Frosting Ingredients
 Instant pudding - whatever flavor frosting you need
 Sugar - powdered sugar
 Milk - whole milk
 Whipped topping
 You don’t have to stick with vanilla for your Cool Whip frosting, you can use any flavor of instant pudding in this creamy frosting. You can also add a few drops of food coloring to tint your frosting in a rainbow of delightful colors, depending on the color of cake or cupcakes you need.
 Make sure to thaw the Cool Whip ahead of time so that it is the right consistency for this recipe. If it is humid where you are, you will also want to make sure to sift the powdered sugar before using it.
 If your kitchen is particularly warm, especially if you are making this in the summer, you can return this Cool Whip pudding frosting to the refrigerator to re-chill periodically while frosting your baked goods. Keep in mind that any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge.
 How to Make Cool Whip Frosting
 FIRST STEP: Using a medium-sized mixing bowl and a handheld mixer on low speed, add the cold milk and powdered sugar. Beat for 30 seconds to combine.
 SECOND STEP: Sprinkle in the instant pudding mix and beat for 1 to 1½ minutes, until thickened. Set it aside for 3 minutes.
 THIRD STEP: Fold in the thawed whipped topping until thoroughly combined. Tightly cover, or transfer to an airtight container until ready to use.
 Does frosting made with Cool Whip have to be refrigerated?
 This whipped cream frosting can be stored in an airtight container in the refrigerator for up to 3 days. Any cakes or cupcakes decorated with this Cool Whip with pudding frosting need to be stored in the fridge, as well
 Can I turn this into colored frosting?
 You can add a few drops of food coloring to give your homemade frosting the perfect color to match your party decor.
 Can I store the leftover frosting in the freezer?
 This easy frosting can be kept in the freezer for up to one month. Let it thaw in the fridge for about an hour before using it.
 How to Store Cool Whip Frosting
 IN THE FRIDGE: Store any leftover whipped cream frosting in an airtight container for up to 3 days. Keep whatever you are decorating in the refrigerator, as well.
 IN THE FREEZER: You can freeze leftover frosting for up to a month. Just make sure to thaw it in the fridge for about an hour before using it.
 Cool Whip Frosting

**9.** <https://melaniemakes.com/chocolate-cool-whip-frosting/>

**10.** <https://izzycooking.com/cool-whip-frosting/>

IzzyCooking
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 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 The recipe uses just 4 simple ingredients and makes a fantastic topping for all of your baked goods. Although Cool Whip has its own distinct vanilla flavor, adding dry vanilla pudding powder really kicks the flavor up a notch.
 Table of Contents Show
 How to Make Cool Whip Frosting
 Combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula. Cover the bowl and refrigerate until ready to use.
 Tips and Tricks
 Frozen cool whip will thaw if you let it sit in the fridge for 1-2 hours. If you’re in a hurry, stick it in the microwave for 30-second intervals until it’s ready.
 If you want the frosting to have a thicker consistency, you can add cream cheese, cream of tartar, more powdered sugar, powdered pectin, or a little corn starch. However, it could alter the flavor.
 Be careful not to overmix this frosting because it can cause the ingredients to break down.
 If the frosting is too loose, let it chill in the fridge for about 15 minutes to firm up before frosting your baked treats.
 Frequently Asked Question
 How Do You Store Cool Whip Frosting?
 You can store the frosting in an airtight container in the fridge for 10 hours. Just be sure to stir several times before use.
 Does Frosting Made With Cool Whip Need To Be Refrigerated?
 Whether it’s homemade whipped cream, aerosol-based whipped topping, cool whip in its original container or a dessert, it needs to be refrigerated after sitting for 2 hours at room temperature.
 How to Thicken Cool Whip
 Adding powdered sugar to a cool whip will thicken it. But if your frosting is already sweet enough for your taste, try a teaspoon or two of cornstarch. It will absorb liquid without adding sweetener.
 Cool Whip Frosting Recipe
 Do you want to make a light and fluffy Cool Whip Frosting from scratch? This super easy recipe has a yummy vanilla flavor and is the perfect way to finish a cake or cupcakes.
 8 oz cool whip thawed
 ▢
 3.5 oz Instant vanilla pudding mix
 ▢
 ¾ cup milk make sure it’s cold
 ▢
 In a medium bowl, combine the dry vanilla pudding mix, milk, and powdered sugar.
 Use a hand mixer on a low speed to blend until combined. Approximately one minute.
 Remove the mixer and let the pudding thicken for 3 to 4 minutes.
 Fold in the thawed cool whip using a spatula.
 Cover the bowl and refrigerate until ready to use.
 Notes
 Cool Whip Frosting can be made ahead of time and stored in the fridge for about 8 hours in an air-tight container.
 Add food coloring to give your homemade frosting the perfect color match to your party decor.
 Author: Izzy