



# Creamy KFC-Style Chocolate Parfait Copycat

## The First Bite That Stole My Heart

I still remember my first taste of this parfait. The cool pudding, the crunch of graham crackers—pure joy. It was at a summer picnic, and I scraped the cup clean. **Ever wondered how you could turn this treat into something unforgettable at home?** Now, I make it for lazy Sundays and last-minute desserts. Trust me, it's easier than you think.

## My Messy (But Delicious) First Try

My first attempt was a comedy of errors. I forgot to melt the butter and ended up with lumpy crumbs. The pudding was too runny because I

rushed the whisking. **But here's the thing: even imperfect homemade beats store-bought.** Cooking teaches patience—and rewards it with sweetness. Have you ever had a kitchen fail that turned out okay?

## Why This Parfait Works

– The graham crackers add a toasty crunch that balances the creamy pudding. – Whipped topping lightens the rich chocolate, making each bite dreamy. **Which flavor combo surprises you most—crunchy-smooth or sweet-salty?** Share your favorite pairings below!

## A Sweet Slice of History

This parfait is a twist on classic American diner desserts from the 1950s. Back then, layered treats were all the rage. \*Did you know graham crackers were originally meant to curb “unhealthy” cravings?\* Now they’re the star of indulgence. What’s your go-to retro dessert? Let’s chat in the comments!



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**Ingredients:**

Ingredient	Amount	Notes
Graham cracker sheets	7	
Unsalted butter	1/4 cup (1/2 stick) Melted	
Whole milk	2 cups	
Instant chocolate pudding	3.9 ounce box	
Whipped topping (Cool Whip or Reddi Whip)	2 cups	
Chocolate sprinkles	1/8 cup	Divided use

**How to Make Creamy KFC-Style Chocolate Parfait****Step 1**

See also Beurre Blanc The Classic French Butter Sauce

Crush graham crackers in a food processor. Pulse until fine crumbs form. This creates the perfect base. Melt butter and mix it in. (Hard-learned tip: Freeze crackers for 5 minutes first—they crumble easier!)

**Step 2** Whisk milk and pudding mix in a bowl. Keep stirring until thick. Let it sit 2 minutes. The pudding should coat a spoon. **Step 3** Press crumbs into parfait cups. Save a bit for topping. Pack them down lightly. This stops pudding from sinking. **Step 4** Layer pudding over crumbs. Smooth it gently. Top with whipped cream. Finish with sprinkles for crunch. **What's your favorite parfait topping? Share below!** **Cook Time:** 0 minutes **Total Time:** 10 minutes **Yield:** 4 servings **Category:** Dessert, No-Bake

## 3 Fun Twists on This Parfait

**Peanut Butter Lover's** Swap chocolate pudding for peanut butter cup flavor. Add crushed Reese's on top. **Berry Blast** Use vanilla pudding instead. Layer fresh strawberries between cream and crumbs. **S'mores Style** Add mini marshmallows to the crumbs. Torch them lightly before serving. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Parfait

Serve with shortbread cookies on the side. Garnish with a mint leaf. Pair with cold milk or coffee. For adults, try a shot of Baileys in the coffee. **Which would you choose tonight?**



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### Storing and Serving Tips

Keep parfaits fresh by chilling them up to 2 days. Cover cups with plastic wrap to avoid spills. Freezing isn't ideal—whipped topping gets icy. \*Fun fact\*: Graham crumbs stay crisp if layered just before serving. Batch-cook the pudding and crumbs separately for quick assembly later. Why this matters: Prepping parts ahead saves time for busy nights. Ever tried doubling the recipe for a crowd? Share your twist below!

See also Bacon Ranch Cheddar Cheese Ball Delight

### Troubleshooting Common Hiccups

Pudding too runny? Whisk longer—it thickens as it sits. Crumbs too dry? Add a smidge more butter. Whipped topping deflating? Fold it gently into the pudding. My grandkids once over-mixed and got soup—patience is key! Skip the sprinkles if kids might fuss over texture. Why this matters: Small tweaks make desserts foolproof. Which fix helped you most? Tag me in your kitchen wins!

### Your Questions, Answered

**Q: Can I use gluten-free graham crackers?** A: Yes! Swap equal parts—tastes just as cozy. **Q: How far ahead can I assemble these?** A: Best within 4 hours to keep layers pretty. **Q: Any whipped cream swaps?** A: Fresh whipped cream works, but add a sugar splash. **Q: Can I halve the recipe?** A: Absolutely—use small jars for cute single servings. **Q: Nutty crunch instead of sprinkles?** A: Try crushed peanuts or toasted coconut. Yum!

## Let's Dish Together

Nothing beats sharing sweet wins. Whip these up, then snap a pic! Tag **Savory Discovery on Pinterest** so I can cheer you on. Your kitchen stories? My favorite reads. Happy cooking! —Elowen Thorn