



Eggless Chocolate Banana Biscuit Pudding

Introduction

If you're looking for a delightful dessert that combines the rich flavors of chocolate with the

natural sweetness of bananas, then the Eggless Chocolate Banana Biscuit Pudding is the perfect treat for you. This no-bake dessert is simple to make and incredibly satisfying, making it an ideal choice for any occasion. Whether you're hosting a gathering or just want to indulge in something sweet, this pudding is sure to impress.

Detailed Ingredients with measures

- 200g chocolate biscuits
- 2 ripe bananas, sliced
- 3 cups milk
- 1/4 cup cocoa powder
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/4 cup chocolate chips
- 1 teaspoon vanilla extract

Prep Time

The prep time for this delicious pudding is approximately 15 minutes. You can have everything ready to go in no time, making it an excellent option for a last-minute dessert.

Cook Time, Total Time, Yield

The cook time for this recipe is about 10 minutes. After preparing, you will need to let the pudding chill for several hours, ideally overnight. The total time from start to finish, including chilling, is approximately 6 hours. This recipe yields 6 to 8 servings, depending on portion sizes and appetite. Enjoy this delightful dessert with family and friends!



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Detailed Directions and Instructions

Step 1: Prepare the Ingredients

Gather all the necessary ingredients for the eggless chocolate banana biscuit pudding. Make sure to have ripe bananas, cocoa powder, and any other required ingredients ready for use.

Step 2: Crush the Biscuits

Take your biscuits and crush them into small pieces. You can use a rolling pin or a food processor to make this task easier.

Step 3: Make the Chocolate Mixture

In a mixing bowl, combine cocoa powder, sugar, and milk. Stir the mixture until it is smooth and well combined. This will be the chocolate sauce for your pudding.

Step 4: Prepare the Bananas

Slice the ripe bananas into thin pieces. Ensure the bananas are evenly sliced to create a consistent texture in the pudding.

Step 5: Layer the Ingredients

In a serving dish, start layering the ingredients. Begin with the crushed biscuits, followed by a layer of the chocolate mixture, and then a layer of banana slices. Repeat this process until all ingredients are used, finishing with a layer of chocolate sauce on top.

Step 6: Chill the Pudding

Cover the dish with plastic wrap or a lid and place it in the refrigerator. Allow the pudding to chill for a few hours, preferably overnight, to let the flavors meld together.

Step 7: Serve and Enjoy

Once chilled, take the pudding out of the refrigerator. Garnish with additional banana slices or chocolate shavings if desired. Serve in individual cups or directly from the dish and enjoy your eggless chocolate banana biscuit pudding.

Notes

Note 1: Ripe Bananas

Using ripe bananas is crucial as they provide the necessary sweetness and flavor for the pudding.

Note 2: Biscuit Choices

You can choose any type of sweet biscuits that you prefer. Digestive biscuits, Marie biscuits, or any plain sweet biscuit will work well.

Note 3: Adjusting Sweetness

Feel free to adjust the amount of sugar in the chocolate mixture according to your taste preferences.

Note 4: Storing Leftovers

If you have leftovers, store them in the refrigerator in an airtight container for a couple of days. Enjoy it chilled!

Note 5: Vegan Option

This recipe is naturally vegan if you use plant-based milk.



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Cook techniques



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