



Eggless Mango Biscuit Pudding



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Introduction

Eggless Mango Biscuit Pudding is a delightful dessert that marries the tropical sweetness of mangoes with the comforting texture of biscuits. Perfect for warm weather, this pudding is an easy-to-make treat that brings a burst of flavor to any gathering. Its eggless nature makes it ideal for vegetarians and those avoiding eggs, while its simple preparation allows even novice bakers to whip it up with ease.

Detailed Ingredients with measures

- Biscuits: 250 grams
- Ripe mangoes: 2 medium-sized
- Condensed milk: 1 cup
- Whipping cream: 1 cup
- Milk: 1 cup
- Vanilla extract: 1 teaspoon
- Gelatin (optional): 2 teaspoons

Prep Time

The preparation time for this delightful pudding is approximately 20 minutes.

Cook Time, Total Time, Yield

- Cook time: 10 minutes
- Total time: 30 minutes (plus chilling time)

- Yield: Serves 6-8 people

This delicious dessert can be chilled for a couple of hours in the refrigerator to allow the flavors to meld together, ensuring a creamy and delectable pudding that will satisfy any sweet tooth. Enjoy this exquisite Eggless Mango Biscuit Pudding at your next gathering or as a sweet treat at home!



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Detailed Directions and Instructions

Step 1: Prepare the Mango Pudding

In a saucepan, combine milk, sugar, and cornstarch. Mix well to ensure there are no lumps. Cook this mixture on medium heat, constantly stirring until it thickens.

Step 2: Add Mango Flavor

Once the milk mixture has thickened, add mango pulp and vanilla extract. Stir well to combine, ensuring the mango flavor is evenly distributed.

Step 3: Cool the Pudding

Remove the saucepan from heat and allow the pudding to cool at room temperature. Once cooled, transfer it to the refrigerator to chill for at least 30 minutes.

See also [Gluten-Free Gingerbread Cookies](#)

Step 4: Prepare the Biscuit Layer

While the pudding is chilling, crush the biscuits into a fine powder. You can use a food processor or place them in a zip-lock bag and crush them with a rolling pin.

Step 5: Layer the Pudding and Biscuit

Once the pudding is completely chilled, take it out of the refrigerator. In serving glasses or a dish, start layering the crushed biscuits followed by the mango pudding. Repeat this process until you use all the pudding and biscuits.

Step 6: Final Chill

After assembling the layers, cover the glasses or dish with plastic wrap and refrigerate for another 1-2 hours to allow the flavors to meld.

Step 7: Serve

Before serving, you can top the mango biscuit pudding with fresh mango slices or whipped cream for an extra touch.

Notes

Note 1: Biscuit Choices

You can use any plain or semi-sweet biscuits. Digestive biscuits work particularly well for this recipe.

Note 2: Mango Ripeness

Select ripe mangoes for making the pulp, as they are sweeter and more flavorful.

Note 3: Storage

This dessert can be stored in the refrigerator for up to 3 days, but it is best enjoyed fresh.

Note 4: Vegetarian Alternative

Ensure that the biscuits you choose are suitable for vegetarians if that's a dietary requirement.



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Cook techniques

Layering

Layering is essential for creating a beautiful and delicious pudding. Start with a layer of biscuits, followed by a layer of mango mixture, and repeat until all ingredients are used. This technique not only enhances the presentation but also ensures every bite has balanced flavors.

See also [Loaded Cheeseburger with Onion Rings](#)

Chilling

Allow the pudding to chill for several hours or overnight. Chilling helps the layers set properly and melds the flavors together, resulting in a creamy, cohesive dessert.

Whipping

When preparing the mango mixture, whipping the cream until soft peaks form will give the pudding a light and airy texture. Be careful not to over-whip, as this can lead to a grainy consistency.

Assembly

When assembling the pudding, make sure to break the biscuits into smaller pieces if needed. This ensures that the biscuits soak up the mango puree and maintain a delightful texture instead of becoming overly soggy.

Garnishing

Finish the pudding with a garnish of fresh mango slices or a sprinkle of chopped nuts for added texture and visual appeal. This final touch

elevates the dessert and enhances its presentation.

FAQ

Can I use other fruits instead of mango?

Yes, you can substitute mango with other fruits like strawberries, bananas, or even mixed berries based on your preference.

How long can I keep the pudding in the fridge?

The pudding can be stored in the refrigerator for up to 3-4 days. Ensure it's covered to maintain freshness.

Can I make this pudding vegan?

Yes, you can make this pudding vegan by replacing dairy cream with coconut cream or a plant-based whipped topping and using vegan biscuits.

What type of biscuits work best for this recipe?

Digestive biscuits, Marie biscuits, or any plain, slightly sweet biscuits work well for this pudding.

Is it necessary to use whipped cream?

Whipped cream adds a light and creamy texture to the pudding, but you can omit it if you prefer a denser dessert.

See also [Pumpkin Snickerdoodles](#)



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Conclusion

The Eggless Mango Biscuit Pudding is a delightful dessert that combines the tropical flavor of mangoes with the comforting texture of biscuits. This creamy treat can be a showstopper at any gathering, offering a perfect balance of sweetness and richness. It's an excellent option for vegetarians and those avoiding eggs, making it inclusive for everyone to enjoy.

More recipes suggestions and combination

Mango Chia Seed Pudding

Combine the tropical taste of mango with the health benefits of chia seeds for a refreshing and nutritious dessert.

Pineapple Coconut Biscuit Pudding

Swap mango for pineapple and add coconut cream to create a tropical twist on the classic biscuit pudding.

Banana Nut Biscuit Delight

Incorporate ripe bananas and crushed nuts to enhance the flavor and texture of the pudding.

Chocolate Biscuit Pudding

Add cocoa powder or melted chocolate to the biscuit layers for an indulgent chocolate version.

Berry Layered Parfait

Use mixed berries in place of mango for a vibrant and colorful pudding that is bursting with flavor.



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