



No-Bake Chocolate Biscuit Pudding



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Introduction

If you're someone who loves desserts but doesn't have access to an oven, fear not! There are plenty of delicious desserts that can be made without one. This article compiles a variety of easy, no-oven dessert recipes that are perfect for satisfying your sweet tooth. Whether you're short on time or simply don't want to heat up your kitchen, these creative treats will impress your family and friends.

Detailed Ingredients with measures

For each recipe, here is a list of ingredients you'll typically need:

1. No-Bake Cheesecake:

- 200g digestive biscuits
- 100g unsalted butter
- 400g cream cheese
- 100g powdered sugar
- 200ml heavy cream
- 1 tsp vanilla extract

2. Chocolate Mousse:

- 200g dark chocolate
- 3 eggs
- 100g sugar
- 200ml heavy cream

3. Fruit Trifle:

- 200g sponge cake or ladyfingers
- 500g mixed berries

- 400ml vanilla custard
- 250ml whipped cream

4. No-Bake Cookies:

- 100g oats
- 50g peanut butter
- 100g chocolate chips
- 50g honey

5. Chia Seed Pudding:

- 100g chia seeds
- 500ml almond milk
- 50g honey or maple syrup
- Fresh fruits for topping

Prep Time

The preparation time for these no-bake desserts can vary, but most can be made in under 30 minutes. Gathering your ingredients and following the steps will ensure you have a delicious treat ready in no time.

Cook Time, Total Time, Yield

- For the no-bake cheesecake, the cook time is minimal, but chilling it for at least 4 hours is essential for best flavor and texture. The total time including chilling is approximately 4 hours and 30 minutes, yielding 8 servings.
- The chocolate mousse requires about 15 minutes to prepare, with a chilling time of 1 hour. This will give you about 4 servings.

- For the fruit trifle, preparation takes around 20 minutes, and it benefits from chilling for about 1 hour. This also yields 6 servings.
- The no-bake cookies can be made in about 10 minutes, with a refrigeration time of about 20 minutes, giving you around 12 cookies.
- The chia seed pudding requires 10 minutes of prep and should chill for at least 2 hours, yielding approximately 4 servings.

Each of these no-oven desserts is not only simple to prepare but also delicious, offering a fantastic way to indulge in sweetness without the need for baking!



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Detailed Directions and Instructions

Chocolate Mousse

1. Whip heavy cream until it forms soft peaks and set aside.
2. Melt dark chocolate in a microwave or on a double boiler, allowing it to cool slightly.
3. Fold a little whipped cream into the melted chocolate to lighten it.
4. Gently fold in the remaining whipped cream until well combined.
5. Spoon the mixture into serving glasses and refrigerate for at least 2 hours before serving.

See also Crescent Roll Breakfast Casserole

Fruit Custard

1. In a saucepan, mix custard powder with sugar and a little milk to create a smooth paste.
2. Gradually add the remaining milk and cook over medium heat, stirring continuously until thickened.
3. Remove from heat and allow to cool completely.
4. Fold in your choice of chopped fruits.
5. Serve chilled in individual bowls.

Rice Pudding

1. Rinse rice and soak it in water for 30 minutes.
2. In a pot, boil milk and add the soaked rice.
3. Cook the mixture on low heat, stirring frequently until the rice is soft and the pudding thickens.
4. Sweeten with sugar and add cardamom for flavor.
5. Serve warm or chilled, garnished with nuts.

Chocolate Dhokla

1. In a bowl, mix gram flour, cocoa powder, sugar, and baking soda.
2. Gradually add yogurt and water to create a smooth batter.
3. Pour the batter into a greased steaming tray.
4. Steam for about 15-20 minutes until cooked through.
5. Cool and cut into pieces; serve with chocolate sauce.

Microwave Mug Cake

1. In a microwave-safe mug, mix flour, sugar, cocoa powder, baking powder, and a pinch of salt.
2. Add milk, oil, and vanilla extract, stirring until combined.
3. Microwave on high for about 1 minute or until the cake is set.
4. Let it cool slightly before serving, optionally topping with whipped cream or chocolate sauce.

Choco Lava Cake

1. Melt chocolate and butter together in a bowl and let cool.
2. Whisk eggs and sugar until light and fluffy.
3. Fold the cooled chocolate mixture into the egg mixture.
4. Add flour and mix until combined.
5. Pour into ramekins and bake in a microwave for 30-40 seconds for a molten center.

Ice Cream Cake

1. Line a cake tin with plastic wrap.
2. Layer crushed cookies at the bottom and press down firmly.
3. Spread a layer of softened ice cream on top and freeze until firm.
4. Repeat layers of cookies and ice cream until tin is full.
5. Freeze thoroughly before removing from the tin and slicing.

See also Nutella Stuffed French Toast

Peanut Butter and Banana Sandwich

1. Spread peanut butter on a slice of bread.
2. Layer banana slices on top of the peanut butter.
3. Place another slice of bread on top and press down gently.
4. Cut into quarters and serve.

Notes

Chocolate Mousse

- Use high-quality dark chocolate for better flavor.
- Ensure the whipped cream is cold for better stability.

Fruit Custard

- You can use any seasonal fruits for this recipe.
- Adjust sugar according to the sweetness of the fruits used.

Rice Pudding

- Cooking time may vary, so adjust based on the rice type.
- You can add raisins or other dried fruits for added flavor.

Chocolate Dhokla

- Make sure to steam the batter properly for fluffy texture.
- You can serve it with a side of chocolate sauce for dipping.

Microwave Mug Cake

- Adjust cooking time based on your microwave's wattage.

- Add chocolate chips for extra gooeyness.

Choco Lava Cake

- Ensure the ramekins are well greased to avoid sticking.
- Serve immediately after cooking for the best molten effect.

Ice Cream Cake

- Use your favorite ice cream flavors for fun variations.
- Allow the cake to soften slightly before slicing for easy serving.

Peanut Butter and Banana Sandwich

- For a twist, add honey or cinnamon on top of the banana.
- Experiment with different types of bread for varied texture.



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Cook techniques

Chilling

Chilling is essential for desserts like mousse and cheesecake. It allows the flavors to meld and the textures to set properly.

No-Bake Methods

Utilize techniques that require refrigeration or freezing instead of baking. Common no-bake desserts include cheesecakes, panna cotta, and energy bites.

Layering

Layering ingredients can enhance both the presentation and flavor of many cold desserts. It's perfect for trifles and parfaits.

Gelatin Usage

Gelatin helps to set many no-bake desserts. It's important to dissolve it correctly in warm liquids before combining it with other ingredients.

Whipping

Whipping cream or egg whites can create light and airy textures for desserts, making them feel indulgent without baking.

Crushing and Binding

Crushing biscuits or cookies to form a base can substitute for traditional pie crusts. Combining them with butter or other binders creates a sturdy foundation.

Infusing Flavors

Infusing flavors into liquids or cream can elevate your no-bake desserts. Use herbs, spices, or citrus to impart complex tastes.

See also [Chicken Broccoli Potato Casserole](#)

Proportioning

Accurate proportioning of ingredients is critical in no-bake desserts to ensure they set correctly and achieve the desired texture.

FAQ

Can I use a regular oven for no-bake desserts?

No-bake desserts are specifically designed to be made without an oven.

How long do no-bake desserts need to chill?

Chilling times vary, but many need at least 4 hours or overnight to set properly.

Can I substitute gelatin with another thickening agent?

Yes, you can use alternatives like agar-agar or cornstarch, but adjustments may be necessary for consistency.

What is the best way to store no-bake desserts?

Store them in an airtight container in the refrigerator to maintain freshness and texture.

Are no-bake desserts less complicated than baked ones?

While they can be simpler to prepare, they still require attention to detail for the best results.

Do no-bake desserts taste different from baked ones?

Yes, no-bake desserts often have a lighter texture and different flavor experiences compared to baked goods.



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Conclusion

Creating delicious desserts without an oven proves that baking can be simple and accessible. These no-bake recipes are perfect for anyone looking to satisfy their sweet tooth effortlessly. Whether you're preparing for a gathering or enjoying a sweet treat at home, these desserts are sure to impress and delight.

More recipes suggestions and combination

Chocolate Mousse

A rich and creamy chocolate mousse is a classic no-bake dessert that can be made in minutes.

Fruit Trifle

Layered with sponge cake, cream, and fresh fruits, a fruit trifle is a refreshing option that can be customized with your favorite flavors.

Cheesecake Cups

Mini cheesecake cups are perfect for portion control and can be made with a variety of toppings, from fruit to chocolate.

No-Bake Energy Bites

These healthy energy bites made with oats, nut butter, and sweeteners are great for a quick snack or dessert.

Rice Pudding

Creamy rice pudding can be made in various flavors and is a comforting

dessert that requires no baking.

Panna Cotta

A silky-smooth panna cotta can be infused with different flavors and served with a fruit coulis for a sophisticated touch.

No-Bake Brownies

Decadent no-bake brownies can satisfy your chocolate cravings and are easy to whip up in a hurry.

Chocolate Bark

Customize chocolate bark with nuts, dried fruits, or candy for a simple yet delightful treat.



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