



No-Bake Easy Eggless Banoffee Pudding



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Introduction

The No-Bake Easy Eggless Banoffee Pudding is a delightful dessert that combines the flavors of banana, toffee, and cream, all in a simple and quick recipe. Perfect for those who are seeking a rich, decadent treat without the hassle of baking, this pudding is sure to impress both family and friends. With its creamy texture and the delightful crunch of biscuits, this dessert is not only delicious but also visually appealing.

Detailed Ingredients with measures

- Digestive biscuits - 200 grams
- Unsalted butter - 100 grams, melted
- Sweetened condensed milk - 1 can (400 grams)
- Fresh cream - 400 ml
- Ripe bananas - 2, sliced
- Dark chocolate or cocoa powder - for garnish

Prep Time

Preparation time for this dish is approximately 20 minutes. This makes it an easy option for a last-minute dessert.

Cook Time, Total Time, Yield

- Cook Time: 0 minutes
- Total Time: 20 minutes
- Yield: Serves 4-6 people

This easy banoffee pudding is a perfect addition to your dessert repertoire, providing a scrumptious option that will leave everyone wanting more.



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Detailed Directions and Instructions

Prepare the Biscuit Base

Crush the biscuits into fine crumbs using a food processor or by placing them in a ziplock bag and rolling over them with a rolling pin.

Mix with Butter

In a bowl, combine the biscuit crumbs with melted butter. Mix well until the mixture resembles wet sand.

Set the Biscuit Base

Press the mixture into the bottom of a serving dish or individual jars to form a firm base. Use the back of a spoon to flatten it evenly. Refrigerate for at least 30 minutes to set.

See also Honey Garlic Chicken Skewers

Make the Caramel Layer

In a saucepan, combine sweetened condensed milk and butter over medium heat. Stir continuously for about 5-7 minutes until the mixture thickens and turns a caramel color.

Cool the Caramel

Once the caramel has thickened, remove it from the heat and allow it to cool slightly before using.

Prepare the Banana Layer

Slice the bananas into thin rounds.

Assemble the Pudding

Spread a layer of caramel over the chilled biscuit base. Place a layer of banana slices over the caramel.

Add the Whipped Cream

Whip the cream until soft peaks form, then spoon or pipe it over the banana layer.

Finish with Chocolate Shavings

Grate chocolate and sprinkle it generously on top of the whipped cream.

Chill Before Serving

Refrigerate the assembled banoffee pudding for at least an hour before serving, allowing the flavors to meld.

Notes

Banana Ripeness

Choose ripe bananas for the best flavor and sweetness.

Storing the Pudding

This pudding can be stored in the refrigerator for up to 2 days, but it's best enjoyed fresh.

Customization Options

Feel free to add a layer of chocolate or nuts for added texture and flavor.

Vegan Option

For a dairy-free version, substitute regular butter and cream with plant-based alternatives.



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Cook techniques

Layering

Layering is essential in creating visually appealing desserts like banoffee pudding. Alternate layers of biscuits, banana, and cream to build texture and flavor.

Chilling

Chilling the dessert in the refrigerator allows the flavors to meld and the pudding to set, resulting in a more satisfying texture.

Whipping

Whipping cream to the right consistency is crucial for achieving a light and airy texture. Aim for stiff peaks for the best results.

See also [Toffee Caramel No-Bake Cheesecake](#)

Crushing Biscuits

Crushing biscuits evenly helps create a uniform base that holds together well. Use a food processor or a ziplock bag and a rolling pin for convenience.

Using Ripe Bananas

Using ripe bananas enhances the flavor and sweetness of the pudding. Look for bananas that are speckled with brown spots for the best taste.

FAQ

Can I use other fruits instead of bananas?

Yes, you can experiment with other fruits like strawberries or mangoes, but keep in mind that it will change the flavor profile.

How long can I store the banoffee pudding in the fridge?

The banoffee pudding can be stored in the refrigerator for up to 2-3 days, but it's best enjoyed fresh.

Is it possible to make this dessert vegan?

Yes, you can make this dessert vegan by using coconut cream or a dairy-free whipped topping and ensuring the biscuits are suitable for a vegan diet.

What can I use instead of digestive biscuits?

You can use graham crackers, crushed cookies, or any biscuit of your choice that can form a solid base.

Do I need to bake the pudding?

No, this is a no-bake dessert, so there is no need for baking; chilling in the refrigerator is sufficient.



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Conclusion

This no-bake eggless banoffee pudding is a delightful and easy dessert that combines layers of creamy banana, rich toffee, and a light, fluffy whipped cream topping. It's perfect for any occasion and sure to impress your guests with its delicious flavors and elegant presentation. Plus, its easy preparation makes it a great choice for beginner bakers and busy individuals alike. Enjoy every spoonful of this indulgent treat!

See also [Air Fryer Apple Pie Bombs](#)

More recipes suggestions and combination

Chocolate Banana Pudding

Combine the flavors of chocolate and banana for a rich and creamy dessert.

Coconut Cream Delight

Use coconut milk and shredded coconut to create a tropical twist on traditional pudding.

Fruit Cheesecake Parfait

Layer cream cheese filling with mixed berries and graham cracker crumbs for a fruity cheesecake experience.

Caramel Apple Trifle

Substitute bananas with caramelized apples and add layers of sponge cake for a seasonal treat.

Mocha Tiramisu

Infuse coffee flavors with cocoa and layers of mascarpone cheese for a sophisticated pudding option.

Pineapple Upside Down Cake Pudding

Incorporate pineapples and cherries into a layered pudding that mimics the classic upside-down cake.



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