



No-Bake Mango Ice Cream Cake



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Introduction

No-bake desserts are a favorite for many, especially during the hot summer months. This No-Bake Mango Ice Cream Cake is a delightful treat that brings a delicious tropical flavor to your table. With layers of creamy mango ice cream and a buttery biscuit crust, it's the perfect dessert to impress your guests without spending hours in the kitchen.

Detailed Ingredients with measures

Mango puree - 2 cups
Heavy cream - 2 cups
Condensed milk - 1 cup
Digestive biscuits - 1 and ½ cups (crushed)
Unsalted butter - ½ cup (melted)
Gelatin - 2 teaspoons (optional for better firmness)
Fresh mango slices - for garnishing

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes
Total Time: 4 hours (including chilling time)
Yield: Serves 8-10 people



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Detailed Directions and Instructions

Step 1: Prepare the Base

Begin by crushing the biscuits in a food processor or placing them in a zip-lock bag and using a rolling pin to crush them into fine crumbs. Melt the butter and mix it with the biscuit crumbs until well combined, forming a sandy texture.

Step 2: Form the Cake Base

Press the biscuit mixture into the bottom of a springform pan to create an even layer. Ensure that it is tightly packed. Place the pan in the refrigerator to set while preparing the ice cream layer.

Step 3: Prepare the Ice Cream Mixture

In a large mixing bowl, combine the whipped cream, mango puree, and condensed milk. Gently fold these ingredients together until they are well incorporated, ensuring not to deflate the whipped cream.

Step 4: Assemble the Cake

Take the springform pan out of the refrigerator and pour the mango ice cream mixture over the biscuit base. Spread it evenly with a spatula and smooth the top.

See also [Instant Pot Grape Jelly Meatballs](#)

Step 5: Freeze the Cake

Cover the springform pan with plastic wrap or a lid and place it in the freezer. Allow it to freeze for at least 6 hours or overnight for the best results.

Step 6: Serve

Once the cake is fully set, remove it from the freezer and let it sit at room temperature for a few minutes to soften slightly. Carefully remove the sides of the springform pan and slice the cake for serving.

Notes

Note 1: Mango Puree

Make sure to use ripe mangoes for a rich and sweet flavor. You can blend the mangoes until smooth for the puree.

Note 2: Whipped Cream

If you prefer a sweeter taste, you can adjust the amount of condensed milk according to your preference.

Note 3: Biscuit Options

Digestive biscuits or graham crackers work well for the base, but you can experiment with similar types of biscuits as desired.

Note 4: Storage

The cake can be stored in the freezer for up to one month. Just ensure it is tightly wrapped or covered to prevent freezer burn.



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Cook techniques

Whipping Cream

Whipping cream is essential for achieving a light and airy texture in desserts. Ensure the cream is cold before whipping it, and stop whipping once you see soft peaks to avoid turning it into butter.

Layering

Layering is crucial when creating a cake. Pour your mixture carefully to avoid collapsing the layers beneath. Each layer should be level to ensure the cake remains stable and visually appealing.

Setting

Allowing the cake to set in the freezer or fridge is vital for the structure. This helps the layers firm up and ensures the cake holds its shape when sliced.

See also [Twice Baked Potatoes for Perfect Comfort Food](#)

Garnishing

Garnishing with fresh fruits or toppings adds visual appeal to the cake. Choose fruits that complement the flavors of your ice cream for a harmonious presentation.

FAQ

Can I use other fruits instead of mango?

Yes, you can substitute mango with other fruits like strawberries,

blueberries, or any other fruit you prefer.

How long can I store the no-bake mango ice cream cake?

You can store the cake in the freezer for up to a week. Just ensure it's well-covered to prevent freezer burn.

Can I make this cake in advance?

Absolutely! This cake is perfect for making a day ahead. Just keep it stored in the freezer until ready to serve.

Is there a dairy-free option for this recipe?

Yes, you can substitute the cream with a dairy-free alternative like coconut cream to make a dairy-free version of the cake.

What should I do if my layers are not separating easily?

If your layers are sticking, allow the cake to sit at room temperature for a few minutes before attempting to slice.



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Conclusion

The no-bake mango ice cream cake is a delightful and refreshing dessert that's perfect for warm weather or any gathering. Its creamy texture combined with the tropical flavor of mango makes it a favorite among dessert lovers. With simple ingredients and an easy preparation method, this cake is not only delicious but also a stress-free option for any occasion. Treat yourself and your loved ones with this indulgent dessert, and enjoy the burst of tropical delights it brings.

More recipes suggestions and combination

Mango Coconut Chia Pudding

Combine mango puree with coconut milk and chia seeds for a healthy and delicious dessert that's easy to prepare.

See also [Shrimp Avocado Salad Recipe for Fresh Flavors](#)

No-Bake Chocolate Cheesecake

For chocolate lovers, try making a no-bake cheesecake using rich chocolate and a graham cracker crust, perfect for a decadent treat.

Mango Banana Smoothie Bowl

Blend ripe mangoes and bananas for a refreshing smoothie bowl topped with fresh fruits, nuts, and seeds—a perfect breakfast or snack.

Frozen Yogurt Bark with Mango

Spread yogurt on a baking sheet, top it with chunks of mango and nuts, then freeze for a simple and healthy frozen treat.

Mango Mousse

Make a light and airy mango mousse with whipped cream and gelatin for a sophisticated dessert that will impress your guests.



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