

BE
PLAYFUL



THE

Angel
Delight

mousse

RECIPE BOOK



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BANOFFEE MOUSSE



This dessert is a twist on the classic flavour combination. Layers of butterscotch and banana – Angel Delight® Mousse, with biscuit crumb and banana in between.

Preparation Time: **5 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water
75g Angel Delight®
Butterscotch Mousse
75g Angel Delight®
Banana Mousse
200g Bird's® Biscuits, Base
10g cocoa powder
2 bananas
1 tbsp lemon juice


METHOD

1. Pour 175ml of the cold water into a mixing bowl fitted with a whisk attachment. Add the Angel Delight® Butterscotch Mousse and whisk for 30 seconds on slow speed. Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk).
2. Repeat with the Banana Angel Delight® Mousse and remaining 175ml cold water.
3. Slice the banana and add lemon juice to stop it going brown.
4. Pipe the Angel Delight® Mousse into pots, layering both flavours with a sprinkling of the biscuit crumb and some sliced banana between each flavour.
5. Refrigerate for one hour before serving.

Allergens:
Milk, Wheat, Barley

To make gluten free swap the biscuit crumb for a gluten free alternative.

DOUBLE CHOCOLATE POT

The image shows three glass bowls filled with a thick, light brown chocolate spread, piped in a swirl pattern. Each bowl is topped with several small, dark brown chocolate brownie cubes and a dusting of fine brown powder. The bowls are arranged on a solid blue background, with one in the foreground and two slightly behind it.

This is tasty, pieces of diced McDougall's® brownie, topped with Chocolate Angel Delight® Mousse and dusted with cocoa.

Preparation Time: **5 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water

150g Angel Delight®
Chocolate Mousse

250g McDougall's® Chocolate
Brownie, cooked

10g cocoa powder to
decorate

METHOD

1. Pour the cold water into a mixing bowl fitted with a whisk attachment. Add the Angel Delight® Chocolate Mousse and whisk for 30 seconds on slow speed.
2. Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk).
3. Dice the chocolate brownie into 1cm chunks and place half into the dishes or pots. Pipe the Angel Delight® on top with the remaining diced chocolate brownie and chill for one hour before serving.
4. To serve dust with cocoa powder.

Allergens:

Milk, Wheat, Egg, Soya

FROZEN ANGEL DELIGHT



All the flavours freeze well so the only question is which to try first? Feel free to serve as a frozen slice – from your tins or scoop and serve in a gluten free cone or with fruit.

Preparation Time: **5 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water

150g Angel Delight® Mousse
any flavours

10 ice-cream cones to serve
(optional)

5g sprinkles (optional)

METHOD

1. Pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Mousse and whisk for 30 seconds on slow speed.
2. Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk.)
3. Freeze for four hours before serving.

Allergens:
Milk, Wheat, Soya

To make gluten free swap the cones and sprinkles for gluten free cones and sprinkles.

STRAWBERRY JELLY ANGEL DELIGHT® POTS



This is a definite treat;
jelly and Angel Delight® Mousse
combo topped with fresh blueberries.

Preparation Time: **10 MINS** / Cooking Time: **5 MINS** / Serves: **10**

INGREDIENTS

- 130g** McDougall's®
Strawberry Jelly
Crystals
- 675ml** boiling water
- 150g** frozen summer berries,
defrosted
- 350ml** cold water
- 150g** Angel Delight®
Strawberry Mousse
- 25g** fresh blueberries
(optional)

METHOD

- 1.** Add the McDougall's® Jelly Crystals to boiling water and stir until they dissolve.
- 2.** Pour the solution into serving pots or bowls, and leave to set in the fridge.
- 3.** To make the Angel Delight® Mousse, pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Strawberry Mousse and whisk for 30 seconds on slow speed.
- 4.** Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk).
- 5.** Place the summer berries on top of the set jelly, then pipe the Angel Delight® Mousse on top. Chill for one hour.
- 6.** Top with fresh blueberries if you wish.

Allergens:
Milk

UNICORN MOUSSE

The image features three square glass cups filled with Unicorn Mousse. The mousse is a light pink color and is topped with a swirl of white whipped cream. The cream is decorated with small, colorful sprinkles in shades of yellow, pink, and green. The cups are arranged on a solid pink background, with one cup in the foreground and two others slightly behind it, creating a sense of depth.

Banana and strawberry layered Angel Delight® Mousse with fresh banana and diced strawberries, topped with sprinkles

Preparation Time: **15 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water

75g Angel Delight®
Strawberry Mousse

75g Angel Delight® Banana
Mousse

1 banana, diced

1 tbsp lemon juice

100g fresh strawberries,
diced

10g sprinkles (optional)

METHOD

1. Pour 175ml of the cold water into a mixing bowl fitted with a whisk attachment. Add the Angel Delight® Strawberry Mousse and whisk for 30 seconds on slow speed. Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk).
2. Repeat with the Banana Angel Delight® Mousse and remaining 175ml cold water.
3. Mix the banana with the lemon juice to stop it going brown. Divide the banana between the pots and add the diced strawberries.
4. Pipe the Angel Delight® Strawberry Mousse and Angel Delight® Banana Mousse in layers on top of the fresh fruit and chill for one hour.
5. Add sprinkles to serve if you wish.

Allergens:
Milk

JELLY RAINBOW POT



This is a fun pot, full of colour and flavour. We used three different McDougall's® jellies; lime, strawberry, – and orange, which we then topped with Angel Delight® Banana Mousse.

Preparation Time: **15 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

600ml boiling water

35g McDougall's® Lime Jelly

35g McDougall's®
Strawberry Jelly

35g McDougall's®
Orange Jelly

350ml cold water

150g Angel Delight® Banana
Mousse

METHOD

1. Bring the water to the boil. Add 200ml of boiling water to each of the jelly flavours and stir until it's dissolved. Leave them to set. Once set, stir with a fork to break it up and reserve until needed.
2. Pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Banana Mousse and whisk for 30 seconds on slow speed.
3. Scrape down, increase speed to high, and allow to whisk for 5 minutes (do not over-whisk).
4. Using a spoon, divide the three different jellies between the pots so they are layered in the pot. Then top with the Angel Delight® Banana Mousse and chill for one hour.

Allergens:
Milk

FRUIT MOUSSE POT

The image features three clear plastic containers arranged diagonally on a vibrant red background. Each container is filled with a swirl of white cream and a variety of fresh fruit. The fruit includes bright red strawberries, dark blue blueberries, and chunks of yellow and orange fruits, likely mango and pineapple. The containers are partially filled, with the top container being the most visible and the others receding into the background.

Mixed fruit topped with Banana Angel Delight® Mousse

Preparation Time: **15 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water

150g Angel Delight® Banana
Mousse

600g fresh or tinned fruit,
diced

METHOD

1. Pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Banana Mousse and whisk for 30 seconds on slow speed.
2. Scrape down, increase the speed to high, and allow to whisk for 5 minutes (do not over-whisk).
3. Chill for one hour.
4. Serve with the fruit.

Allergens:
Milk

BANANA CAKE



This spiced banana cake topped
with Angel Delight® Banana
Mousse is a real crowd pleaser

Preparation Time: **20 MINS** / Cooking Time: **35 MINS** / Serves: **24**

INGREDIENTS

750ml McDougall's Carrot
Cake Mix

335ml water

75ml vegetable oil

250ml banana, diced

175ml cold water

75g Angel Delight® Banana
Mousse

METHOD

1. Preheat the oven to 170°C/325°F/ Gas Mark 3. Oil your DS tin.
2. Place the carrot cake mix into a bowl fitted with a beater attachment. Blend in the 335ml of water and the vegetable oil, whilst mixing on slow speed, then mix for 2 minutes. Scrape down and mix for a further 4 minutes on medium speed. Add the banana towards the end of mixing.
3. Place the mix into the tin and allow the batter to rest for 15 minutes before baking.
4. Bake in the oven for 30-35 minutes until the cake has risen and is firm to the touch. Leave to cool.
5. To make the Banana Angel Delight® Mousse topping. Pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Banana Mousse and whisk for 30 seconds on slow speed.
6. Scrape down and whisk for a further 5 minutes on high speed. Leave to chill for one hour then pipe the Angel Delight® into rosettes on top of the cake before serving.

Allergens:

Wheat, Egg, Milk, Soya

CHOCOLATE ORANGE MOUSSE CAKE



Chocolate sponge flavoured with
orange zest and topped with mandarin
slices and a Chocolate Angel Delight®
Mousse layer. Serve sliced

Preparation Time: **15 MINS** / Cooking Time: **30 MINS** / Serves: **24**

INGREDIENTS

675ml McDougall's
Chocolate Sponge Mix
2 oranges, zested
300ml cold water (for cake)
350g tinned mandarins,
drained
350ml cold water
150g Angel Delight®
Chocolate Mousse

METHOD

1. Preheat the oven to 170°C/325°F/ Gas Mark 3. Oil your DS tin.
2. Place the Chocolate Sponge Mix into a bowl fitted with a beater attachment. Blend in the 300ml of water on slow speed and mix for 2 minutes. Scrape down, add the orange zest, and mix for a further 4 minutes on medium speed.
3. Place the mix into the tin and allow the batter to rest for 15 minutes before baking.
4. Bake in the oven for 25-30 minutes until risen and firm to the touch. Leave to cool.
5. To make the Angel Delight® Mousse topping. Pour the 350ml of cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Chocolate Mousse and whisk for 30 seconds on slow speed.
6. Scrape down and whisk for a further 5 minutes on high speed.
7. Once the cake is cool, top it with $\frac{3}{4}$ of the drained mandarin segments. Spread the Angel Delight® Mousse on top of the cake and finish it with the reserved mandarins. Place in the fridge for one hour before serving.

Allergens:

Wheat, Egg, Milk, Soya

STRAWBERRY CHEESECAKE MOUSSE



Layered biscuit with cream cheese and Angel Delight® Strawberry Mousse. Topped with fruit

Preparation Time: **10 MINS** / Cooking Time: **N/A** / Serves: **10**

INGREDIENTS

350ml cold water
300g cream cheese
150g Angel Delight®
Strawberry Mousse
150g Bird's® Biscuit Base
200g fresh strawberries,
diced

METHOD

1. Pour the cold water and cream cheese into a mixing bowl fitted with a whisk. Add the Strawberry Angel Delight® Mousse and whisk for 30 seconds on slow speed.
2. Scrape down and whisk for a further 5 minutes on high speed (do not over-whisk).
3. Divide the biscuit crumb between the pots and then top with the Angel Delight® Mousse and fresh strawberries.
4. Chill for one hour before serving.

Allergens:
Barley, Wheat, Milk

MOUSSE AND COOKIE

The image features three clear glass bowls filled with a thick, white, whipped mousse, arranged on a light-colored wooden surface. In the foreground, several cookies are visible, including dark chocolate cookies and light-colored cookies with dark specks, likely chocolate chips. The background is a solid, bright yellow color. The text 'MOUSSE AND COOKIE' is written in a large, white, hand-drawn style font across the top of the image.

Angel Delight® Mousse with fresh oat and fruit cookies

Preparation Time: **15 MINS** / Cooking Time: **10-15 MINS** / Serves: **20**

INGREDIENTS

500g McDougall's® Plain or
Chocolate Cookie Mix

70ml water

25g sultanas

25g oats

70ml water

700ml cold water

300g Angel Delight®
Strawberry Mousse

METHOD

1. Preheat the oven to 190°C/375°F/ Gas Mark 5.
2. Place the McDougall's® Cookie Mix into a bowl fitted with a beater attachment. Add the sultanas and oats and blend in the 70ml of water on slow speed. Mix for 30 seconds until a soft dough is formed. Do not over mix.
3. Roll the dough into a sausage shape and divide into 20 portions.
4. Lightly flatten each cookie onto a greased baking sheet.
5. Bake for 9-11 minutes for soft chewy Cookies, or 13-15 minutes for crunchier Cookies.
6. Leave the cookies on the tray for 2-3 minutes to firm up slightly before placing them on to a cooling rack.
7. To make the Angel Delight® Mousse, pour the cold water into a mixing bowl fitted with a whisk. Add the Angel Delight® Mousse and whisk for 30 seconds on slow speed.
8. Scrape down and whisk for a further 5 minutes on high speed.
9. Pipe into pots and chill for one hour before serving with the cookies.

Allergens:
Barley, Wheat, Milk





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