



Mango Mousse cake

NIBBLEDISH CONTRIBUTOR

Ingredients

(ingredients in italic are what is needed to make the store bought mixes)

- A pack of cake mix
- *Eggs*
- *Milk or water*
- *Vegetable oil*
- A pack of Robinson Mango Jello Mix
- *Boiling Water*
- Cold Water*
- A pack of Robinson Mango Pudding mix
- Boiling Water*
- Half a cup of mango,slice in small pieces
- 500mL of 35% whipping cream

Instructions

Always wanted to make this...since forever, I'm sooo glad I finally made it and it taste really great ^^ I still need to work very hard on making it look good but :p

Totally made this recipe up out of no where... I love making my own mousse so :D

Tips: Use a deep pan since you will be making at least 3 layers. Great if you have two same size + shape pans.

1. Follow the instruction on cake mix with the amount of ingredients needed,bake it according to directions in pan(tip:put wax paper at the bottom of the pan for a easy lifting of cake and clean up.)

2. Follow the instruction for jello. Pour it at the bottom of pan 2. Refrigerate till solid.

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3. Beat whipping cream until creamy. Scoop 1/3 for later use.
 4. Follow the instruction for pudding, only add 1/3 of the amount of water they instruct you to.
 5. Fold pudding mixture into whipping cream, and add slice mango
 6. Spread whipping cream mixture onto solid jello , refrigerate until firm
 7. cut a thin layer of the cake, lay it on top of the firm whipping cream mixture
 8. Repeat step if trying to create multi-layer cake
 9. Flip the pan over a plate and decorate with whipping cream, fruit.
 - 10 (optional) for a nice wrinkly surface, scoop the jello off the pan instead of having it at the bottom of the pan and lay on top of the whipping cream mixture afterwards.