



# Simply Delish™

EVERYDAY IS DESSERT DAY

# Vegan

## RECIPE BOOK

EDITION 2



# CHOCOLATE CHIA PUDDING

PREPPING TIME

20  
MINUTES

SETTING TIME

2  
HOURS

SERVINGS

1

RECIPE BY



@lauraleabanced

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## QUICK & EASY!

### INGREDIENTS:

- ½ cup **Simply Delish Natural Chocolate Pudding**
- 15 oz full-fat coconut milk
- 2 tbsp. @lakanto monk fruit
- 1 tsp. vanilla extract
- ⅓ cup chia seeds

### INSTRUCTIONS:

1. In a mixing bowl, whisk together ½ cup **Simply Delish Natural Chocolate Pudding** & one 15 ounce can of full-fat coconut milk.
2. Add 2 tbsp. @lakanto monk fruit & 1 tsp. vanilla extract.
3. Stir in ⅓ cup chia seeds, then continue to stir every 2-3 mins for 15 minutes before refrigerating.
4. Refrigerate at least 2 hours before enjoying! If you'd like, top with toasted coconut chips and @conutbutter.



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# TAPIOCA PUDDING

PREPPING TIME

5

MINUTES

SETTING TIME

0

MINUTES

SERVINGS

1

RECIPE BY



@klean.kate

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## QUICK & EASY!

### INGREDIENTS:

- 1 sachet **Simply Delish Natural Vanilla Pudding**
- 1¼ cups unsweetened non-dairy milk
- 1 package @miraclenoodle rice (as the tapioca pearls)
- Optional: 2 eye droplets @oooflavors cinnamon danish swirl flavor
- Ground cinnamon for topping

### INSTRUCTIONS:

1. In a stand mixer, make the **Simply Delish Natural Vanilla Pudding** mix according to box instructions using the unsweetened non-dairy milk.
2. As the pudding is whipping together, add in the cinnamon danish swirl flavor drops.
3. Once the pudding is fully incorporated, fold in one drained package of @miraclenoodle rice.
4. Serve immediately topped with ground cinnamon or store in an air tight container in the fridge.



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# PEACH DATE BITES

PREPPING TIME

15

MINUTES

SETTING TIME

10

MINUTES

SERVINGS

3

RECIPE BY



@simply\_basil

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## QUICK & EASY!

## INGREDIENTS:

- 25 pitted dates
- ¼ cup almond flour
- ¼ cup unsweetened coconut flakes
- 2 tbsp sunflower seed butter
- 1 tbsp **Simply Delish Natural Peach Jel Dessert**



## INSTRUCTIONS:

1. Add all ingredients in the food processor and pulse until everything is well combined.
2. Using a small cookie scoop (or a measuring spoon), scoop the dough and mold into bite-sized portions.
3. Store in the fridge in an airtight container.
4. Serve & enjoy!



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# CHOCOLATE BANANA PARFAIT

PREPPING TIME

20  
MINUTES

SETTING TIME

2  
HOURS

SERVINGS

4

RECIPE BY



@paleoprettygirl

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## QUICK & EASY!

## INGREDIENTS:

- 1 sachet **Simply Delish Natural Chocolate Pudding**
- 1¼ cups dark chocolate almond milk
- Sliced bananas
- @mydandies All Natural & Vegan Vanilla Marshmallows



## INSTRUCTIONS:

1. In a mixing bowl, add 1 sachet **Simply Delish Natural Chocolate Pudding** with 1¼ cups Dark Chocolate Almond Milk. Use a hand held beater to mix for 2 minutes. Let stand for 5 minutes.
2. Layer **Simply Delish Natural Chocolate Pudding** with sliced bananas and @mydandies All Natural & Vegan Vanilla Marshmallows.
3. Toast the top layer of marshmallows



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# TROPICAL ICE CREAM POPS

PREPPING TIME

5

MINUTES

SETTING TIME

2

HOURS

SERVINGS

4

RECIPE BY



@paleoprettygirl

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## QUICK & EASY!

### INGREDIENTS:

- 1 sachet **Simply Delish Natural Vanilla Pudding**
- 1¼ cups unsweetened almond milk
- Sliced bananas

### INSTRUCTIONS:

1. Add 1 sachet **Simply Delish Natural Vanilla Pudding** with Unsweetened Almond Milk (make per package instructions) & add sliced bananas.
2. Fill into molds, freeze & enjoy.



This recipe can be enjoyed with  
any Simply Delish Natural  
Pudding Flavors!



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# CHOCOLATE MOUSSE CHEESECAKE BARS

PREPPING TIME

2

HOURS

SETTING TIME

4

HOURS

SERVINGS

9

RECIPE BY



@feliciasfabfoodz

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## QUICK & EASY!

### INGREDIENTS:

#### CRUST:

- 1 cup unsweetened coconut flakes
- 1 cup dates (soaked)
- ½ cup raw almonds (soaked)
- 2 tbsp cacao powder
- ¼ cup oat flour
- ½ tsp salt

#### CASHEW CHEESECAKE LAYER:

- 1 cup raw cashews (soaked)
- ¼ cup full fat canned coconut milk
- 2 tbsp melted coconut oil
- 3 tbsp maple syrup
- Juice of ¼ lemon
- 1 tsp vanilla extract

#### CHOCOLATE MOUSSE LAYER:

- 1 sachet **Simply Delish Natural Chocolate Pudding**
- 1¼ cups full fat canned coconut milk

### INSTRUCTIONS:

1. Soak cashews, almonds and dates in boiling hot water for 1 hour minimum. Strain and pat dry.
2. Prepare the crust: combine all ingredients in a good blender or food processor and pulse until fully combined. Transfer to a lined 6x6 baking dish, and press into a flat layer.
3. Prepare the cheesecake layer: combine all ingredients in a blender and blend until smooth. Pour on top of crust and spread evenly.
4. Place the dish in the freezer for 1 ½ - 2 hours.
5. Prepare the chocolate mousse layer: using a hand mixer, whisk 1 sachet **Simply Delish Natural Chocolate Pudding** and coconut milk for approx. 2 minutes. Place in fridge until the bottom two layers are ready.
6. Once the bottom 2 layers have set, remove from freezer and spread the mousse layer on top.
7. Place it back in the freezer for another 1 ½ - 2 hours.
8. Slice into 9 bars and enjoy!



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# BANANA ORANGE RUM JEL SHOTS

PREPPING TIME

10

MINUTES

SETTING TIME

1

HOUR

SERVINGS

4

RECIPE BY



@ketocoffeeandlipstick

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## QUICK & EASY!

### INGREDIENTS:

- ½ cup White Rum
- 1 sachet **Simply Delish Natural Orange Jel Dessert**
- 1 tbsp ChocZero Banana Syrup
- 1¼ cups boiling water
- Silicone mold or shot glasses of your choice

### INSTRUCTIONS:

1. Mix the White Rum & 1 sachet **Simply Delish Natural Orange Jel Dessert** together.
2. Add 1 tbsp ChocZero Banana Syrup and continue mixing.
3. Add boiling water and mix.
4. Pour into silicone molds or shot glasses and allow to set. Best when served cold!
5. Serve & enjoy!



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# VEGAN SUMMER BERRY TRIFLE

PREPPING TIME

20  
MINUTES

SETTING TIME

5  
MINUTES

SERVINGS

8

RECIPE BY



@plantbasedmomma

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## QUICK & EASY!

### INGREDIENTS:

- 2 sachets **Simply Delish Natural Vanilla Pudding**
- 1 loaf Abe's Pound Cake, Original Flavor (can substitute with any vegan cake recipe)
- 2 containers So Delicious Coco Whip, mildly thawed
- 1 tsp. vanilla extract
- Fresh berries of choice - This recipe uses strawberries and blueberries

### INSTRUCTIONS:

1. Make **Simply Delish Natural Vanilla Pudding** according to box instructions.
2. Cut Abe's Pound Cake into 1 inch cubes and layer on the bottom of the dish.
3. Spread pudding evenly with a spoon, over bread cubes.
4. Spoon a layer of coco whip over pudding and layer fruit. Continue to spoon 2-3 more layers, depending on the size of your dish.
5. Finish with berries on top and serve immediately, or cover and refrigerate.
6. Serve and enjoy!



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# VANILLA COFFEE POPSICLES

PREPPING TIME

**20**  
MINUTES

SETTING TIME

**8**  
HOURS

SERVINGS

**12**

RECIPE BY



@paleoprettygirl

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## QUICK & EASY!

### INGREDIENTS:

- "Mentalist Bulletproof" coffee
- Cinnamon, ground 1 tsp
- 1 sachet **Simply Delish Natural Vanilla Pudding**
- 1¾ cups unsweetened almond milk
- ⅓ cup chia seeds

### INSTRUCTIONS:

1. In a coffee cup, add 1 tsp Cinnamon, ground.
2. In a Keurig, create 1 cup of black coffee using "Bulletproof's Mentalist" Coffee pod.
3. Add unsweetened almond milk or cream of choice to black coffee.
4. Pour coffee into twelve popsicle molds until half full.
5. In a separate large bowl combine & mix (use an electric mixer for creamy results) 1 sachet **Simply Delish Natural Vanilla Pudding** and almond milk for two minutes.
6. Pour prepared pudding into popsicle molds until full.
7. Freeze overnight (maybe shorter time, I just happened to make them the day prior) & enjoy!!



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# STRAWBERRY PUDDING LOAF CAKE

PREPPING TIME

1 1/2  
HOURS

SETTING TIME

2  
HOURS

SERVINGS

8

RECIPE BY



@lauraleabalanced

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## QUICK & EASY! INGREDIENTS:

- 1 cup strawberries (blended)
- 1 cup strawberries (diced)
- 1/2 cup coconut oil
- 2 flax eggs (2 tbsp flax + 5 tbsp water)
- 2 tbsp maple syrup
- 1 tsp vanilla extract
- 1 cup almond flour
- 3/4 cup oat flour
- 2 tbsp coconut flour
- 2 tsp baking powder
- Pinch of salt

## FROSTING:

- 1 sachet **Simply Delish Natural Strawberry Pudding**
- 2 strawberries
- 1/4 cups oat milk

## INSTRUCTIONS:

1. Preheat oven to 350° Fahrenheit. Prepare flax eggs & set aside. Combine all dry ingredients. Combine all wet ingredients.
2. Mix wet and dry ingredients together and pour into prepared loaf pan.
3. Bake 50-60 min at 350°.
4. Cut into squares and frost!
5. Refrigerate at least 2 hours before enjoying! If you'd like, top with toasted coconut chips and @conutbutter.



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