

# Italian Crostata jam tart

## Italian crostata Jam tart

Crostata is an Italian jam tart ( know as crostata de marmellate in Italy) with a light pastry crust, jam or fruit filling and a lattice top. Marmellata means jam in Italian , which is what crostatas are filled with. apricot, raspberry, cherry and my personal favorite strawberry. Crostate di marmellata is one of the most popular homemade Italian desserts. And something you will find in most Italian kitchens and all over cafes in Italy.

## Things to know about This Italian crostata jam tart

Italian crostata jam tarts recipes ( crostata de marmellata in Italian) usually features a filling of homemade jam made from the season's latest harvest. Since this is a recipe to make year-round and some of us don't regularly made our own jam a good quality store- bought jam works well.

Some crostata recipes use oil instead of butter for the crust. I have used both oil and butter and my preference is butter.

Traditionally crostatas have a plain unsugar top, I like to sprinkle the top lightly with powder sugar for a pretty effect. If you like easy desserts that come together quickly and use a few ingredients try one of my Bundt cakes mandarin Bundt cake or lemon blueberry ricotta Bundt cake.

## Ingredients

- 2 cups of flour more for the work surface

- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

## Instructions

1. Add the baking powder to the flour mix until well combined place on a work surface.
2. Make a well in the center add the eggs, sugar, vanilla, lemon juice and zest, beat with a fork or wisk until well blended. Then add the cubed cold butter. Using your hands in the shortest amount of time and as quickly as possible adding a little flour on the work surface to prevent the dough from sticking knead the pasta frolla into a smooth soft ball. Wrap in elastic wrap and refrigerate for a least one hour or overnight.
3. After you have chilled the dough let it come to room temperature for 10 to 15 minutes. Preheat your oven to 375-degrees and grease a 8 inch tart pan with butter.
4. Then cut the dough into 2 parts one into 1/3 for the the lattice top set aside. Take the remaining 2/3 piece of Italian pastry dough and on a lightly floured work surface roll out the dough into 1/4 inch thick circle. Wrap the dough around the rolling pin and unwrap over the tart pan pressing into shape, cut off excess and add to the reserved dough. Roll out the reserved dough into a circle 1/4 inch thick cut into 10 equal size strips.
5. Spread the pastry crust with the jam . Lay 5 of the dough strips over the jam in a diagonal pattern. Lay the remaining 5 pieces in a diagonal patter in the opposite direction forming a diamond pattern.
6. Bake in a preheated oven for 35 to 40 minutes. let cool slightly before cutting. ENJOY!!!!



---

# Classic Italian Apple cake

## Classic Italian Apple cake

Classic Italian apple cake Torte di mele can be found in most Italian kitchens. It's soft , fluffy and easy to make with just a few ingredients you probably already have on hand.

I grew up with my Mama making this cake, but she never measured the ingredients and just make it by eye and look of the batter. Italians are like that, myself included we cook by sight and feel. But you don't have too. This is my mama's torte di mele recipe, that I am so happy to share with you.

One day while she was making the cake I grabbed a pen and wrote the the recipe out as she making the cake.

# Why I love this classic Italian apple cake

First, you only need a few recognizable ingredients. No ingredients that you can't pronounce. And it's made with ingredients you probably already have on hand.

Second, the cake is made all in one bowl. There is no separating of the eggs and everything is mixed in one bowl.

Third, It looks so pretty with the sliced apples and powder sugar on top.

And lastly you can make it ahead of time for easy entertaining.

Here is the link to the springform pan and an olive canola oil blend.

## Ingredients

- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

## Instructions

1. Preheat your oven to 350- degree
2. Start by cutting your apples into small dice. add 2

Tablespoons of sugar and a squeeze of lemon. Set aside while preparing the batter.

3. In a large bowl beat the eggs with the sugar until light and fluffy. Add the oil, vanilla and the juice and zest from one lemon mix until well combined.
  4. Mix the baking powder and salt with the flour. add to the egg mixture, mix only until well combined. Then mix in the diced apples.
  5. Grease an 8 inch springform pan, add the cake batter. Slice one unpeeled apple thin and line the top of the cake with the apples, sprinkle with 1 Tbsp. of sugar and bake in a pre heated oven for 35 to 40 minutes.
  6. Let cool slightly before removing from the pan. Sprinkle with powder sugar. ENJOY!!!
- 

## **Baked vegetarian zucchini meatballs**

## **baked vegetarian zucchini meatballs**

This easy vegetarian baked zucchini meatball recipe is another perfect way to enjoy the bountiful summer harvest of zucchini.

Also known as polpette di zucchini, these vegetarian meatballs are full of flavor. They are made with fresh summer zucchini and creamy ricotta cheese. these zucchini meatballs are a

delicious way to add more vegetables to your diet.

The zucchini adds a light delicious flavor and keeps the “meatballs” moist and tender.

## **Tips and tricks for this vegetarian baked zucchini meatball recipe**

First grate the zucchini I use a hand grater then add salt and let it sit to extract as much liquid as possible. Zucchini has a high water content, this is an important step to insure your meatballs don't become soggy.

Use a binder, because zucchini adds moisture, you will need a good binder to keep the meatballs together eggs and breadcrumbs work well. If you want a gluten free option almond flour can be used in place of breadcrumbs.

Bake the meatballs before cooking them in the marinara sauce. this step also helps to extract moisture and adds a crispy crust.

One more tip you can use any marinara sauce you like, but one of the staples I always have on hand is my easy marinara sauce whether it's in my refrigerator or freezer. Having this marinara sauce on hand is a meal prep savor.

## **Ingredients**

- 2 medium zucchini
- 1 egg
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 1/2 cup flour
- 2 Tsp. finely minced garlic
- 1/2 cup finely chopped onions

- 1 Tbsp. salt
- Salt and pepper to taste
- 1/3 cup chopped Italian parsley
- 3 cups of my easy marinara sauce

## Instructions

1. Start by grating the zucchini into a bowl salt with the one Tbsp. of salt and let sit for at 30 minutes. Then using your hands squeeze out as much of the liquid as possible. Then pat the zucchini dry with paper towels. Toss the extracted water.
2. Add the rest of the ingredients to a bowl. mix well before adding the zucchini.
3. With slightly wet hands roll the mixture into golf size balls. Bake on a lightly oiled cookie sheet in a preheated 375- degree oven for 12 to 15 minutes.
4. Bring the marinara sauce to a slow simmer add the zucchini meatballs and simmer 30 minutes longer. Top with grated parmesan and fresh basil leaves. ENJOY!!

---

## Lemon Ciambellone bundt cake

## Lemon ciambellone bundt cake

This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It's delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most

Italian homes. It's the cake my mother made for company and family. I don't ever remember visiting family or friends where they didn't bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

## **A few variations for this Lemon Ciambellone bundt cake**

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please leave me a comment. I love hearing from you. It's my favorite part!!!

## **Ingredients**

- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

# Instructions

1. Preheat your oven to 350-degrees
  2. In a large bowl beat the eggs with the sugar until light and double in volume
  3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
  4. Mix the baking powder with the flour. slowly add the flour mixture to the egg mixture. Mix only until all ingredients are well combined.
  5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 to 50 minutes. Or until an inserted toothpick comes out clean.
  6. Let cool for 15 minutes before removing from the pan.
  7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon. ENJOY!!!
- 

## Lemon blueberry ricotta Bundt cake

## Lemon blueberry ricotta Bundt cake

It's no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This lemon blueberry ricotta bundt cake is easy and it doesn't need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

## **Tips For making this Lemon blueberry ricotta Bundt cake**

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn't produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

## **Ingredients**

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon
- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour

- 1 tablespoon baking powder
- pinch of salt
- powdered sugar

## Instructions

1. Beat the eggs, sugar and ricotta until light
2. add the oil, vanilla and the lemon rind and juice
3. Mix well
4. Add the flour and baking powder mix until just well blended
5. Fold in the blueberries
6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
7. Sprinkle cooled cake with powdered sugar

---

## Ciambella Italian Bundt cake

### Ciambella Italian Bundt Cake

Hello everyone

Ciambella is an easy Italian Bundt cake found in most Italian kitchens. This Italian bundt cake is light and full of lemon flavors.

Most of you know although I am an admire of fancy towering layer cakes, I am a baker of simple cakes. And a lover of bundt cakes because of how easy they are versatile and easy they are to made. You could make a bundt cake everyday for a week and not repeat the same recipe.

This Italian bundt cake is easy to make and uses few ingredients, you probably already have on hand.

This Ciambella Italian bundt cake recipe is my most request cake recipe not only because its easy but its delicious. It's an impressive cake with not too much effort!!!

## **Tips for success when making Ciambella Italian Bundt cake**

The first tip

When making this Ciambella Italian bundt cake is to beat the eggs and sugar until light. This process takes about 5 minutes.

Second

Be sure to preheat your oven before baking. Baking temperatures can vary depending on your oven check after 35 minutes for doneness by inserting a toothpick in the center and if it comes clean the cake is done. It's the old fashion way that still works.

Third the right pan is important.

If the pan is too big or too small for this recipe your cake will either be to flat or the batter will be spilling over. A lot of you wanted to know what bundt pan I used. Here is the link to the decorative bundt pan I used in this recipe.

And lastly if you make this recipe please leave me a comment. I love hearing from you. It's my favorite part!!!

## **Ingredients**

- 5 Eggs
- 1 1/2 cups of sugar

- 1 cup vegetable oil
- 1 cup water
- lemon zest and juice from 2 lemons
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 Tablespoon baking powder

## Instructions

1. Preheat oven to 375 degrees
  2. beat the eggs with the sugar until light and double in volume about 3 minutes
  3. Add the lemon zest, juice , oil , water and vanilla beat until mixed well
  4. Mix the sifted flour with the baking powder. Add to the egg mixture slowly mixing just until well incorporated.
  5. Bake in a preheated 375 degree oven 35 to 40 minutes.
  6. Dust with powder sugar. ENJOY!!!
- 

## Marbled Ciambella Italian bundt cake

## Marbled Ciambella Italian Bundt cake

This marbled Ciambella Italian bundt cake is a take on the my classic lemon Ciambella bundt cake. My most requested shared and saved recipe.

There's nothing better than an easy cake recipe that uses few ingredients and comes together pretty quickly.

I love pretty, fancy, layer cakes but never mastered the art of cake decorating. So I stick with what I know, cakes that are easy to make and taste like the Italian bakery down the street.

## **Tips for success when making this Marbled ciambella Italian bundt cake**

The first tip when you make these marbled Italian bundt cake is to beat the sugar and eggs together until light and fluffy before adding the rest of the liquid ingredients.

Second after adding the flour only mix until well incorporated. Over mixing after adding flour produces a dense cake.

Third to get an even marbled look alternative between the white and the chocolate batter swirling with a fork beginning and ending with the white batter.

Lastly the right size pan is important no matter what your cooking, but especially so in baking. The right size bundt pan can make the difference between success and failure when making this marbled Italian bundt cake.

## **Ingredients**

- 5 eggs
- 1 3/4 cups sugar
- 1 cup canola and olive oil blend
- 1 cup water
- zest and juice from 1 orange
- 1 Tablespoon vanilla

- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- 1/2 cup unsweetened cocoa powder

## Instructions

1. Preheat your oven to 375 degrees
2. Grease your Bundt pan
3. Beat the eggs with the sugar until light and fluffy
4. Add the orange zest, juice, oil and water beat until well blended
5. Mix the flour with the baking powder add the the egg batter a little at a time just until mixed well.
6. Set aside 1 1/2 cup of the batter dissolve the cocoa powder in 2 tablespoons of warm water.
7. pour half of the white egg batter in prepared pan then add the chocolate batter using a fork swirl the chocolate batter into the white batter.
8. Continue the process with the white and chocolate batter.
9. Bake in a preheated 375 degree oven for 40 to 45 minutes.
10. Let cool slightly before removing from pan.
11. Sprinkle with powdered sugar. ENJOY!!!