Italian Almond Brittle (Mandorle Croccanti)

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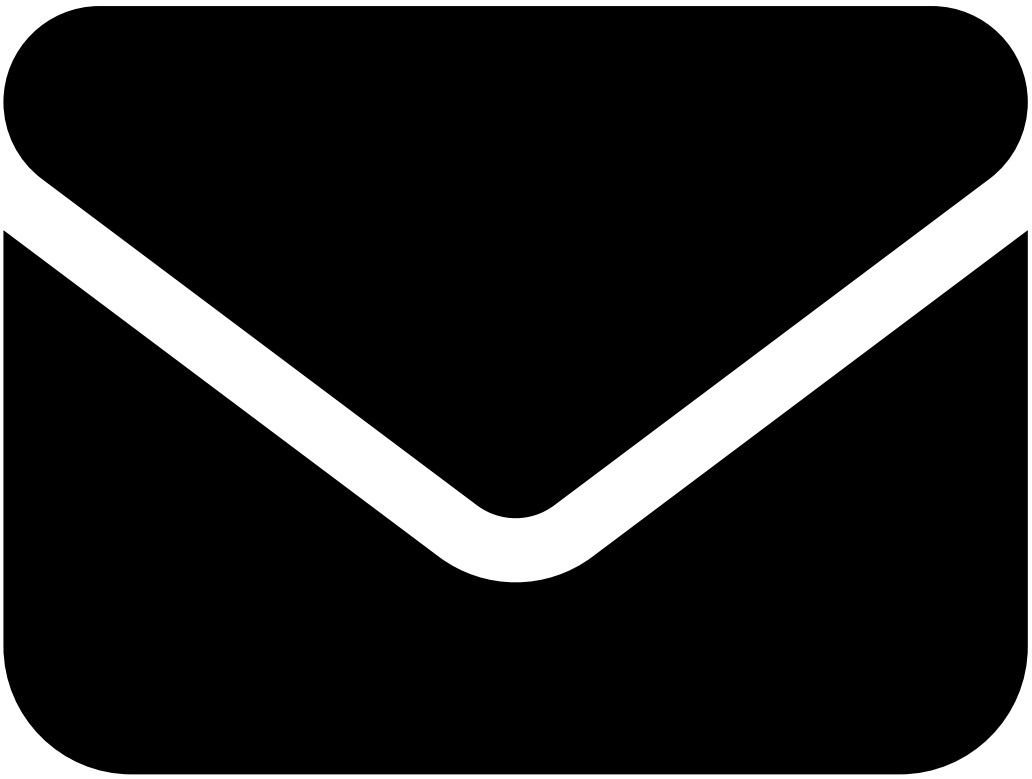




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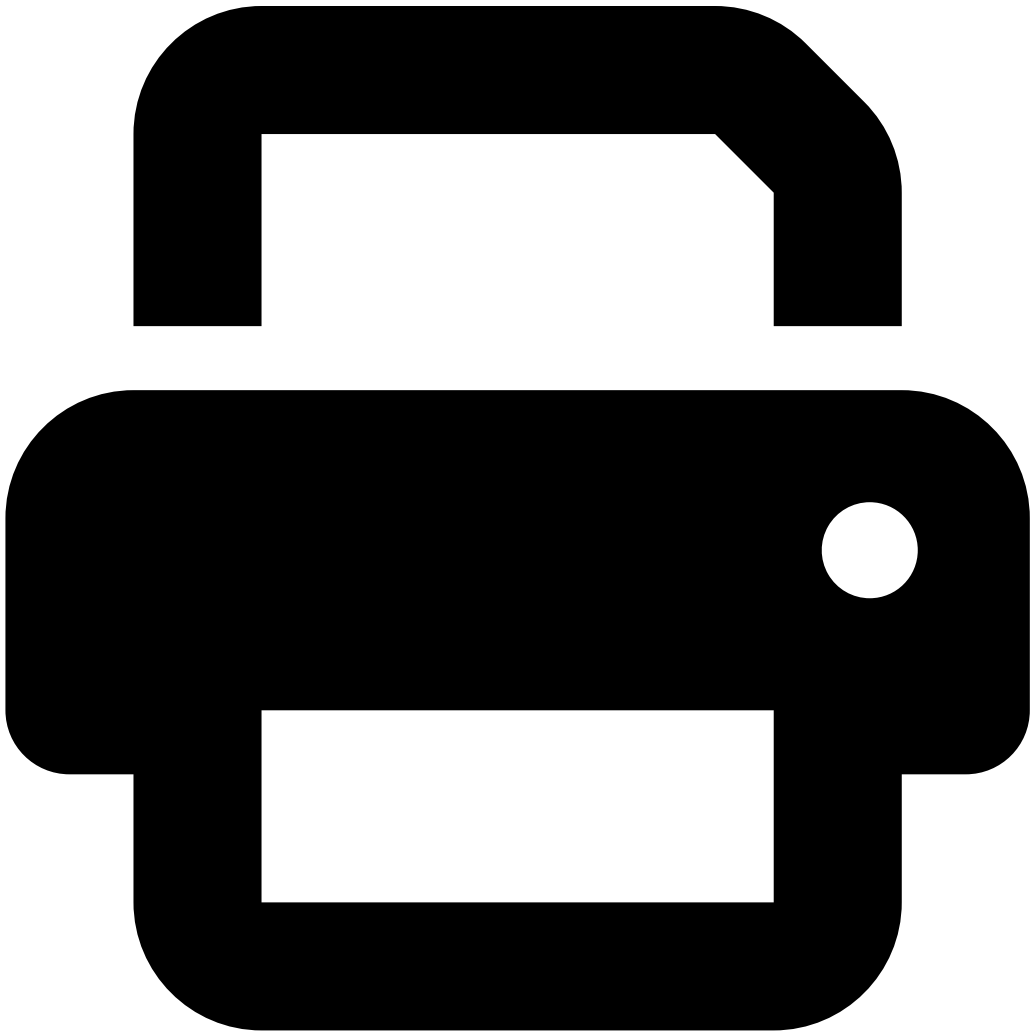

Mandorle Croccanti brings back some of my sweetest childhood memories growing up in Italy. I was raised on a farm, and we didn’t have the abundance of ingredients or conveniences that we have today. We made do with what we had, and often the simplest ingredients created the most memorable treats.

At Christmas, these crunchy caramel-coated almonds were something special. They were a treat we looked forward to, made with just a few simple ingredients, and often wrapped up and given as gifts to family and friends. There was something so special about receiving a homemade gift, especially one made with love.

Today, whenever I make Mandorle Croccanti, I’m reminded of those Christmases growing up on the farm. It’s amazing how a simple combination of almonds, sugar, and water can bring back so many memories. These are the kinds of traditional Italian recipes I love sharing because they carry a little piece of my

childhood and the traditions I never want to lose.

What Are Mandorle Croccanti?

Mandorle Croccanti translates to crunchy almonds in Italian. They are made by coating whole almonds in cooked sugar syrup that caramelizes into a hard, glossy coating.

Once cooled, the candy becomes crisp and crunchy and can be broken into irregular pieces. Depending on the region and family tradition, Italian almond brittle is also known as croccante alle mandorle.

Why You'll Love This Recipe

- **Simple ingredients:** You only need almonds, sugar, and water.
- **Wonderful crunch:** The caramel hardens around the almonds, creating a crisp candy.
- **Perfect for gifting:** Break it into pieces and package it in decorative bags or tins.
- **Make-ahead friendly:** Prepare it ahead of the holidays and store it in an airtight container.
- **Beautiful presentation:** Colorful nonpareils make this candy especially festive.

Chef's Tips for Perfect Almond Brittle

- Toasting the almonds first gives the finished candy a deeper, nuttier flavor.
- Have your baking sheet and parchment ready before making the caramel. Once the sugar reaches the right color, you need to work quickly.
- Watch the caramel carefully. It can go from golden to

burnt very quickly.
- Keep the almonds warm so they don’t cool the caramel too quickly when added.
- Never touch or taste hot caramel. It can cause serious burns.

Storage

Store Mandorle Croccanti in an airtight container at room temperature in a cool, dry place. Keep it away from humidity, which can cause the caramel to become sticky.

Properly stored, the brittle will keep for approximately 2–3 weeks.

Frequently Asked Questions

Can I make Mandorle Croccanti ahead of time?

Absolutely! This is a wonderful make-ahead candy. Prepare it several days before serving and store it in an airtight container.

Why is my almond brittle sticky?

Humidity is usually the culprit. Make sure the candy has cooled completely before storing it, and keep it in an airtight container.

Can I use sliced or slivered almonds?

Yes, although whole almonds give the candy its traditional rustic appearance and a satisfying crunch.

Do I need a candy thermometer?

A thermometer is helpful for consistency. The caramel should reach approximately 340°F, or a deep amber color, before adding the almonds.

Can I leave off the nonpareils?

Of course! The candy is delicious with just almonds and caramel. The sprinkles are an optional decorative touch.

More Italian Holiday Treats to Make

If you love traditional Italian sweets as much as I do, you'll want to add a few more homemade treats to your holiday baking list. Growing up in Italy, Christmas was about sharing what we had, preparing homemade goodies, and giving simple gifts made with love. These Mandorle Croccanti are a perfect example of that tradition.

If you're putting together an Italian Christmas cookie platter or making edible gifts for family and friends, try some of my other Italian favorites, including my Italian Amaretti Cookies, Homemade Italian Biscotti, and Italian Christmas Cookies.

To make these almond candies, a few kitchen essentials make the process easier. I recommend using a heavy-bottomed saucepan for even caramel cooking, a reliable candy thermometer to help monitor the temperature, and parchment paper for easy cleanup and removal once the candy hardens.

Kitchen tools you'll need:

- Heavy-bottomed saucepan
- Candy thermometer

  Parchment paper

- Decorative treat bags for gifting

Italian Almond Brittle (Mandorle Croccanti)



Mandorle Croccanti is a traditional Italian almond brittle made with whole almonds coated in golden homemade caramel. This crunchy Italian candy is easy to prepare and perfect for holiday dessert trays, gifting, and sharing.

- 2 cups whole raw almonds
- 1 cup granulated sugar
- 1/3 cup water
- 2 Tbsp. colorful nonpareils (optional)

1. Preheat oven to 350°F. Toast almonds for 8–10 minutes. Keep warm.
2. Combine sugar and water in a heavy saucepan.
3. Heat until sugar dissolves, then boil without stirring until the caramel reaches approximately 340°F and turns amber. Approximately 8–12 minutes
4. Quickly stir in the warm almonds.
5. Immediately spread onto a parchment-lined baking sheet.
6. Sprinkle with nonpareils while still hot.
7. Cool completely before cutting or breaking into pieces.

Chef’s Tip: Have your baking sheet lined with parchment paper and your almonds lightly toasted and warm before you begin making the caramel. Once the caramel reaches a golden amber color, work quickly to coat the almonds and spread the mixture before it hardens. Be careful when handling hot caramel, as it can cause serious burns. For the best crunch, allow the candy to cool completely before cutting or breaking it into pieces.

Tip text
Dessert
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Italian almond brittle

Italian Pizzelle Cookies (Classic Italian Waffle Cookies)

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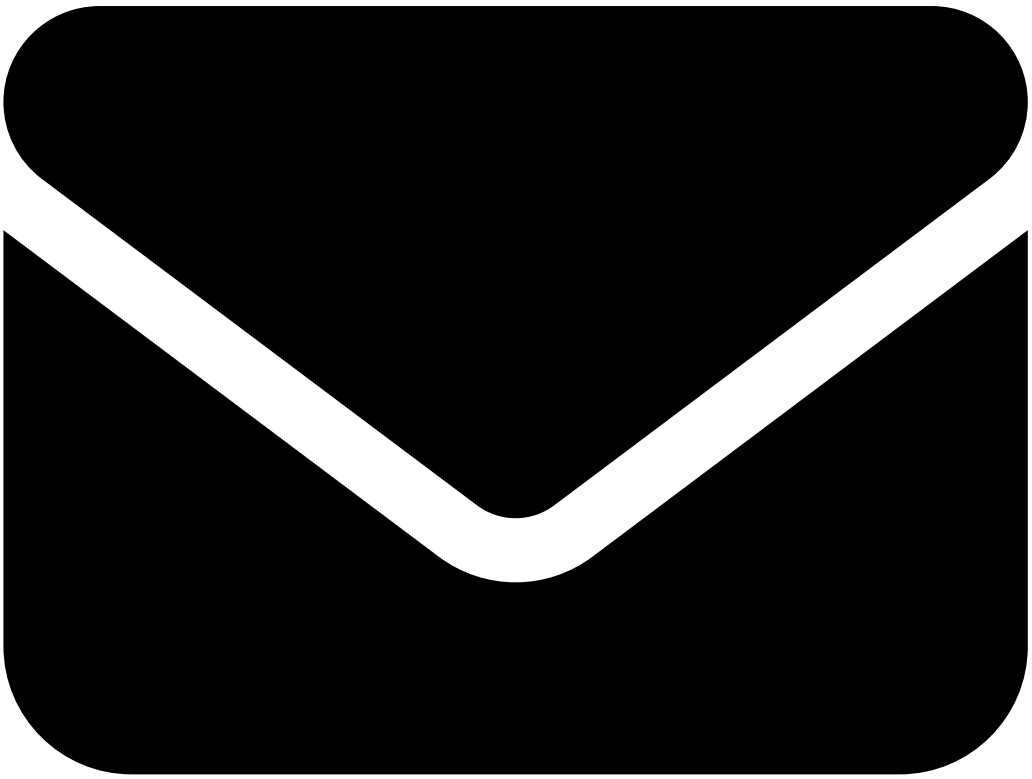




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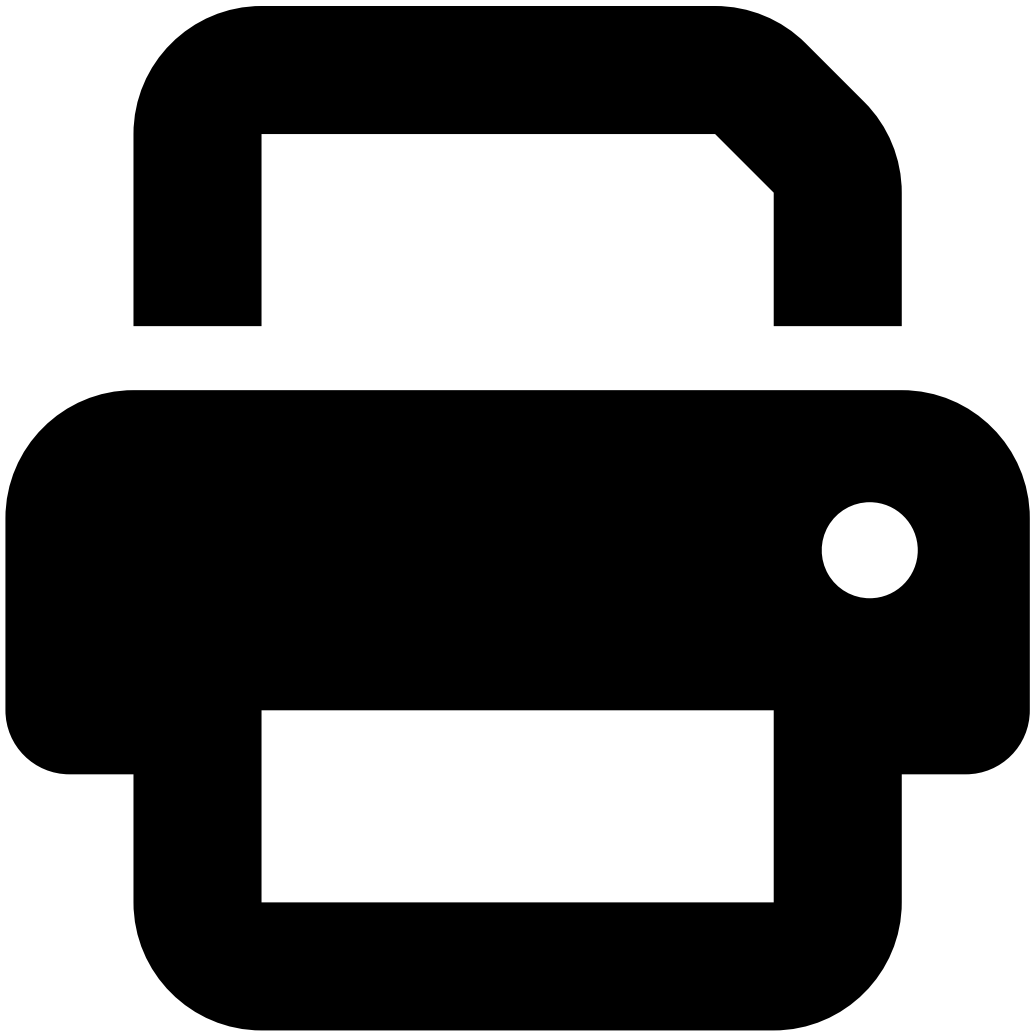

No Italian holiday or family celebration is complete without a plate of homemade Italian pizzelle cookies! These traditional Italian waffle cookies are thin, crisp, buttery, and beautifully patterned with their signature snowflake-like design.

Unlike traditional cookies that bake in the oven, pizzelle are cooked in a special **pizzelle iron**, which presses the batter into delicate, decorative wafers. They are surprisingly easy to make with just a few simple ingredients, making them a wonderful addition to your Italian cookie collection.

One of the best things about homemade pizzelle is how easily you can customize the flavor. Use vanilla extract for a classic taste, anise for that traditional Italian flavor, or try almond extract or chocolate for a delicious variation.

Whether you’re making them for a holiday gathering, a special

occasion, or simply to enjoy with your afternoon coffee, these classic Italian pizzelle cookies are a timeless treat you'll want to make again and again. All you need is a good pizzelle iron and a few pantry staples to bring this beloved Italian cookie tradition into your own kitchen.

Things To know When Making Italian Pizzelle Cookies

- **Preheat and grease your pizzelle iron.** The first thing to know when making homemade Italian pizzelle cookies is to make sure your pizzelle iron is fully heated and lightly greased before adding the batter. This helps the cookies cook evenly and release easily.
- **Adjust the texture to your liking.** The amount of butter and flour you use, along with how firmly your iron closes, can affect the thickness and texture of your pizzelle. I like mine thin and crispy, so I use a little less flour and add 2 extra tablespoons of butter.
- **Choose your favorite flavor.** You can substitute margarine or canola oil for the butter, but I prefer the flavor real butter gives these cookies. My favorite combination is vanilla and anise, just like the pizzelle I remember from my childhood. Almond extract is another delicious option, especially when you add finely ground almonds to the batter.
- **Shape them while they're hot.** If you want to get creative, you have a few seconds after removing the pizzelle from the iron to shape them. Roll them into cones for ice cream, or shape them into little bowls for serving dessert. Work quickly because they become crisp as they cool.
- **Keep the toppings simple or dress them up.** These traditional Italian waffle cookies are delicious with nothing more than a dusting of powdered sugar. For an easy dessert when company comes over, serve them with

vanilla ice cream, a drizzle of chocolate sauce, and a sprinkle of chopped almonds.

How to Store Italian Pizzelle Cookies

Let your pizzelle cool completely before storing them. Place them in an airtight container at room temperature, away from humidity, for up to 2 weeks. Avoid storing them while they're still warm, as trapped moisture can make them soft.

If your pizzelle lose some of their crispness, place them in a low oven for a few minutes, then let them cool completely before serving. You can also freeze the cooled cookies in an airtight, freezer-safe container for up to 2 months.

What to Serve With Pizzelle Cookies

If you love traditional Italian desserts as much as I do, try serving these pizzelle alongside my **Italian Crostata di Marmellata (Italian Jam Tart)** or **Apple Walnut Bundt Cake** for a beautiful homemade dessert spread. They're also wonderful with espresso, cappuccino, or a scoop of your favorite ice cream.

Make These Italian Pizzelle Cookies!

These classic Italian pizzelle cookies are easy to make, wonderfully versatile, and perfect for so much more than the holidays. Whether you prefer vanilla and anise, almond, or chocolate, there's a flavor for everyone.

If you make these pizzelle, please leave me a comment and let me know how they turned out and which flavor you love most. I love hearing from you! And if you enjoyed this recipe, please

give it a rating and share it with family and friends.

Italian Pizzelle Cookies (Classic Italian Waffle Cookies)



These traditional Italian pizzelle cookies are thin, crisp, and beautifully patterned with a classic waffle design. A beloved Italian cookie, pizzelle are perfect for Christmas, holidays, weddings, or enjoying with a cup of coffee. They also make a lovely homemade gift and are a favorite at Italian family gatherings.

- 3 eggs
- 1½ cup sugar
- 2 cups flour
- 2 tsp baking powder
- 2 tsp each vanilla and anise
- ½ cup melted butter

1. Heat pizzelle iron
2. Beat eggs with sugar, until light
3. Add melted butter, vanilla and anise extract
4. Combine baking powder with flour
5. Add flour to liquid ingredients

6. Mix until well blended
7. Drop by tablespoon on to hot pizzelle iron
8. Press the iron shut
9. Bake 3 to 4 minutes
10. Repeat with remaining dough
11. Sprinkle with powered sugar

Preheat your pizzelle iron thoroughly before cooking. Avoid overfilling it, and let the cookies cool on a flat surface so they become crisp. Cooking times can vary depending on your iron.
Dessert
Italian
Italian pizzelle cookies

Olive Oil apple Bundt Cake

Olive Oil apple Bundt Cake

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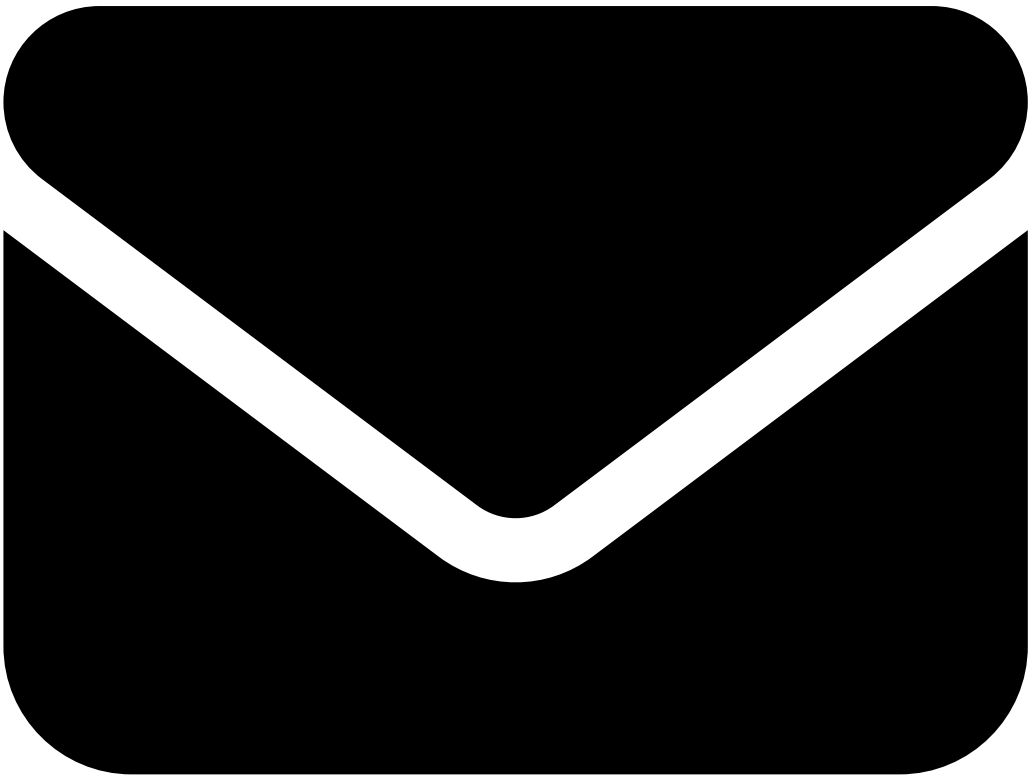




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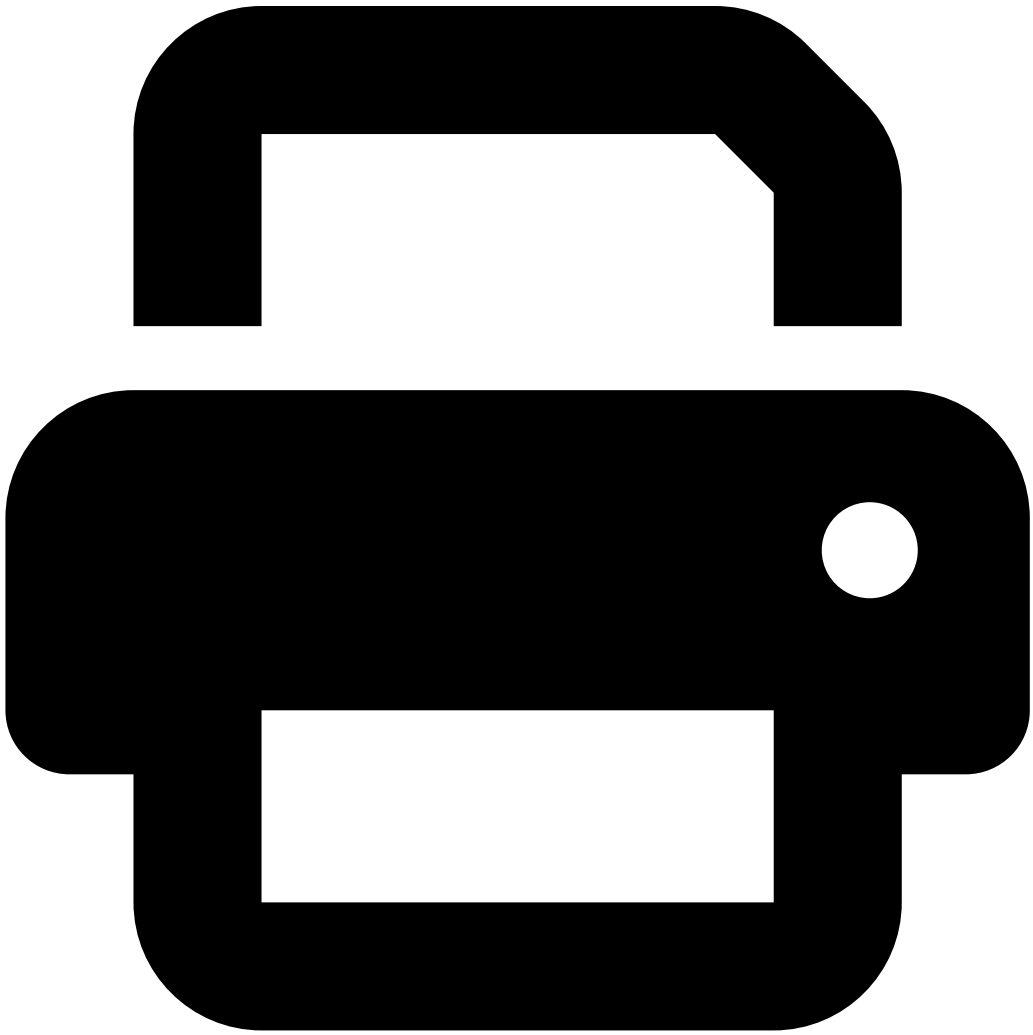

This olive oil apple Bundt cake is a moist, easy and delicious dessert. The perfect sweet and spicy cake, with large chunks of sweet apples and chopped walnuts. Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowl ….YIKES, another day or two the apples would have ended up in the compost pile. Every time I make this I wonder why I don't make it more often, it's one of my favorite cakes.
The smell from the apples and spices while the cake is baking fill your home with the most cozy, comforting aroma.

I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than a hour, but has your friends thinking it took hours, this is one of those cakes. It's simple and so delicious you'll want to make it often. This cake freezes well, for a ready make dessert and keeps fresh for a day or two covered on the counter

olive oil Apple Bundt Cake



This Olive Oil Apple Bundt Cake is a tender, moist homemade cake filled with sweet apples and the delicate fruity flavor of extra virgin olive oil. Perfect for fall and winter baking, this easy apple cake can be served warm with a dusting of powdered sugar or finished with a sweet vanilla or caramel glaze. Enjoy it with coffee or tea for a cozy dessert any time of year.

- 2 1/2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon baking soda
- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup extra virgin olive oil
- 3 cups un peeled apples cut in small dice
- 1 cup chopped walnuts
- 2 teaspoon each, cinnamon, all spice, and vanilla

1. **Prepare the oven and pan:** Preheat the oven to 350°F. Generously coat a 10-cup Bundt pan with nonstick cooking spray, making sure to cover all the crevices.
2. **Mix the wet ingredients:** In a large mixing bowl, beat the eggs, sugar, vanilla extract, and olive oil until the mixture is light and well combined.
3. **Combine the dry ingredients:** In a separate bowl, whisk together the flour, baking powder, and spices until

evenly combined.

4. **Make the cake batter:** Gradually add the dry ingredients to the wet ingredients, mixing until the batter is smooth and well blended. Avoid overmixing.

5. **Add the apples and walnuts:** Gently fold in the chopped apples and walnuts until evenly distributed throughout the batter.

6. **Bake the cake:** Pour the batter into the prepared Bundt pan and spread it evenly. Bake for about 45 – 50 minutes, or until a toothpick inserted into the center comes out clean.

7. **Cool and remove the cake:** Let the cake cool in the pan for 20 minutes. Carefully run a knife around the edges to loosen it, then invert the cake onto a serving plate. Allow it to cool completely before glazing.

8. **Prepare the cinnamon glaze:** In a small bowl, whisk together 2 cups of powdered sugar, 2 tablespoons of milk, and ½ teaspoon of cinnamon until smooth. If the glaze is too thick, add a little more milk, a few drops at a time

9. **Glaze and serve:** Drizzle the cinnamon glaze over the completely cooled apple Bundt cake. Alternatively, keep it simple with a light dusting of powdered sugar. Slice and serve.

Use firm apples such as Gravenstein, Honeycrisp, or Gala that hold their shape during baking. Choose a good-quality extra virgin olive oil with a mild, fruity flavor so it complements the apples without overpowering them
Dessert
Italian
olive oil apple cake,

Easy Homemade Zucchini Bread – Moist & Delicious

Easy Homemade Zucchini Bread – Moist & Delicious

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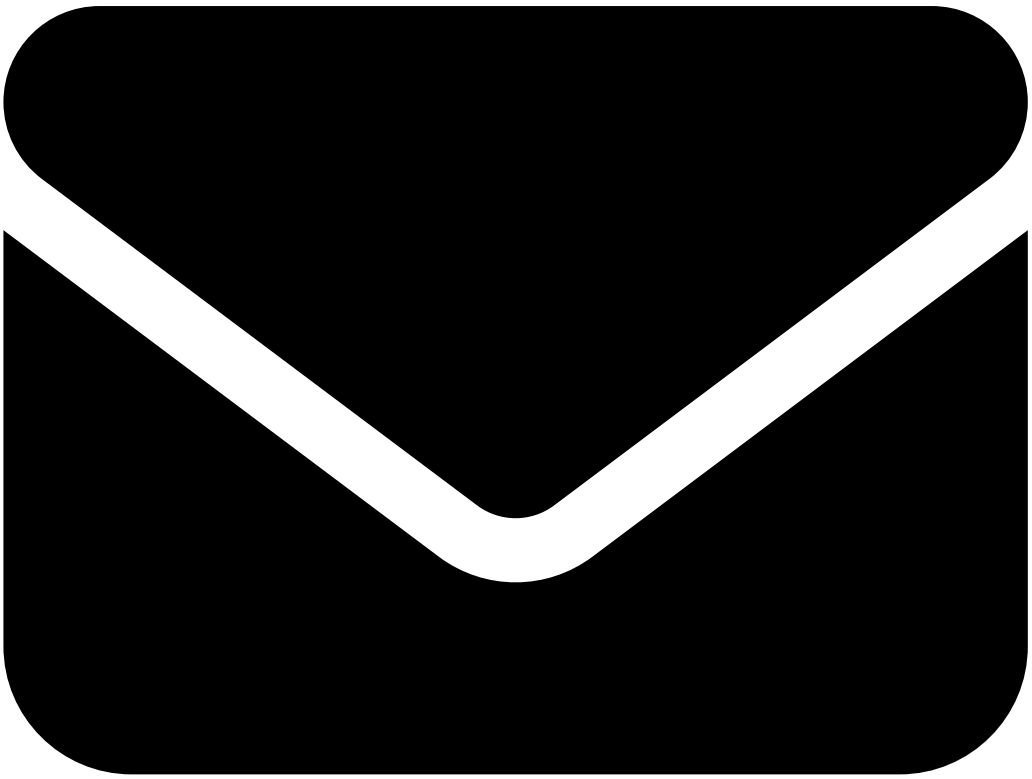




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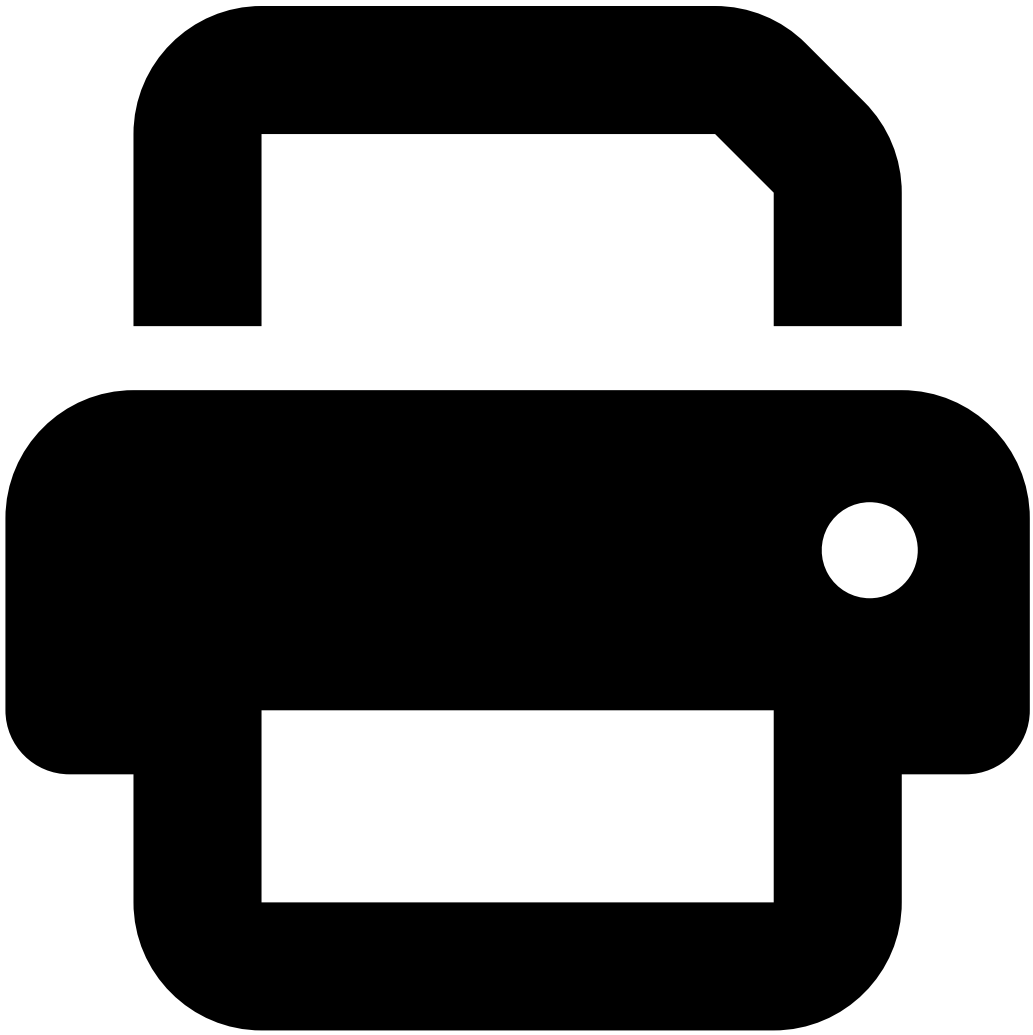

There is something about September that makes me want to bake. The garden is still giving us plenty of zucchini, but the days are starting to feel a little different, and suddenly I’m craving the warm spices and cozy aromas of fall.

This **easy homemade zucchini bread** is one of those recipes I make when I have more zucchini than I know what to do with. It’s simple, moist, lightly spiced with cinnamon and nutmeg, and comes together without any complicated steps. And if you have a garden overflowing with zucchini like I do, this is the perfect recipe to have on hand!

Why You’ll Love This Zucchini Bread

- **Easy to make** with simple pantry ingredients.
- **Moist and tender** thanks to plenty of freshly shredded zucchini.
- Warmly spiced with **cinnamon and nutmeg**.

- A great way to use up an abundance of fresh zucchini.
- Perfect for breakfast, an afternoon snack, or a simple homemade dessert.
- It freezes beautifully, so you can enjoy it later.

My Tips for the Best Zucchini Bread

- **Don’t overmix the batter.** Stir just until the flour disappears.
- Use freshly shredded zucchini for the best texture.
- Don’t squeeze all of the moisture out of the zucchini.
- Check the bread toward the end of the baking time since oven temperatures can vary.
- Let the loaf cool before slicing. I know it’s tempting to cut into it while it’s warm, but allowing it to cool helps the bread set properly.

What to Serve With Zucchini Bread

A thick slice of zucchini bread is delicious all by itself, but I especially love it with a cup of coffee in the morning or tea in the afternoon.

For something extra special, serve it slightly warm with a little butter.

Frequently Asked Questions

Do I need to peel the zucchini?

No. There is no need to peel zucchini before shredding it. The skin is tender and adds color to the finished bread.

Should I squeeze the zucchini dry?

Not completely. Zucchini contains a lot of water, but that moisture helps create a tender loaf. If your zucchini is extremely watery, give it a gentle squeeze, but don’t remove all of the moisture.

Can I freeze zucchini bread?

Yes! Zucchini bread freezes very well. Wrap the cooled loaf tightly or freeze individual slices for an easy grab-and-go breakfast or snack.

How do I know when zucchini bread is done?

Insert a toothpick into the center of the loaf. It should come out clean or with a few moist crumbs. If there is wet batter on the toothpick, continue baking and check again in a few minutes.

Have more zucchini from the garden?

Don’t let it go to waste! Try some of my other easy, homemade recipes that make the most of fresh seasonal ingredients. Browse my 15 zucchini recipes you’ll want to make.

If you’re looking for something savory, my creamy zucchini pasta is another delicious way to use fresh zucchini. Or my zucchini lasagna with Bolognese sauce

Easy Homemade Zucchini Bread –

Moist & Delicious



This easy homemade zucchini bread is moist, tender, and warmly spiced with cinnamon and nutmeg. Made with freshly shredded zucchini, olive oil, and simple pantry ingredients, it’s a delicious way to use up garden zucchini and makes the perfect breakfast, snack, or afternoon treat.

- 1 1/2 cups granulated sugar
- 1 cup light olive oil
- 3 large eggs
- 2 tsp. ground cinnamon
- 1 tsp ground nutmeg
- 1 Tbsp, vanilla
- 2 1/2 cups all purpose flour
- 2 tsp, baking soda
- 2 tsp. baking powder
- 3 cups shredded zucchini
- 1 cup chopped walnuts

1. Preheat oven to 350°F. Grease a standard loaf pan.
2. **Prepare the zucchini.** Shred the zucchini using the large holes of a box grater. Place the shredded zucchini on a clean paper towel and gently pat it dry to remove excess moisture. Do not squeeze it completely dry.
3. **Mix the wet ingredients.** In a large bowl, whisk together the sugar, light olive oil, and eggs. Add the vanilla, cinnamon, and nutmeg and mix well.

4. **Add the zucchini and walnuts.** Stir the shredded zucchini and **1 cup chopped walnuts** into the wet ingredients until evenly incorporated.
5. **Combine the dry ingredients.** In a separate bowl, whisk together the flour, baking soda, and baking powder.
6. **Make the batter.** Gradually add the dry ingredients to the zucchini mixture, stirring just until combined. Do not overmix.
7. **Bake.** Pour the batter into the prepared loaf pan and smooth the top. Bake for 45 -50 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
8. **Cool.** Let the bread cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely before slicing.

Don’t overmix the batter! Once you add the flour mixture, stir just until the ingredients are combined and you no longer see streaks of flour. Overmixing can develop the gluten and result in a dense, tough zucchini bread. A light hand will give you a softer, more tender loaf.
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Italian Fresh Peach Cake

(Torta di Pesche)

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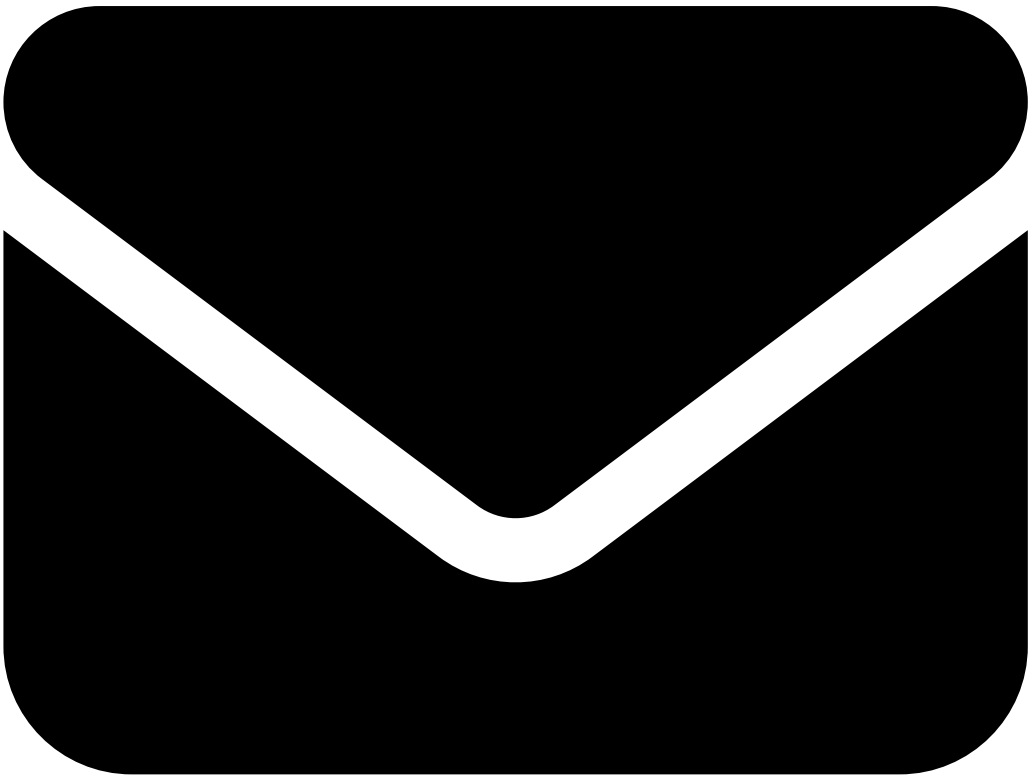




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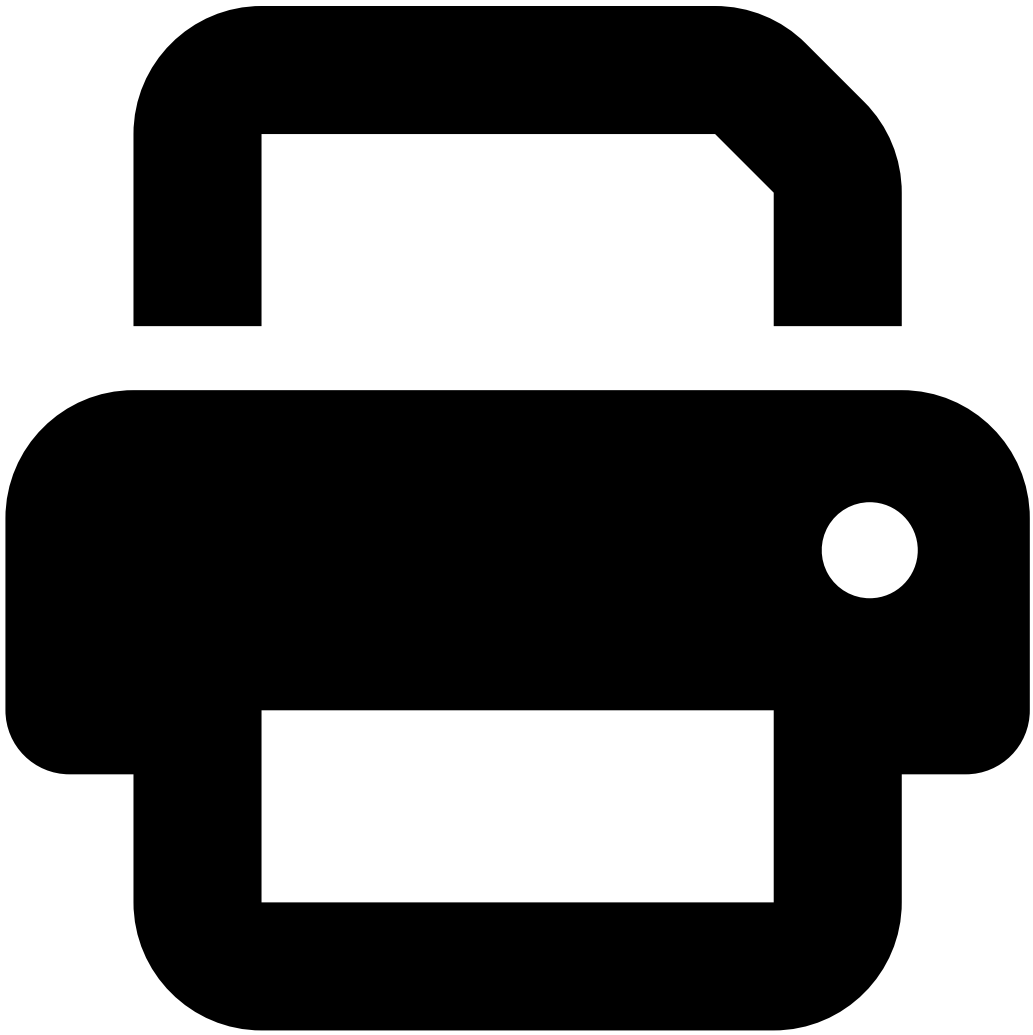

There is nothing I love more in August than baking with fresh summer peaches. When peaches are ripe, juicy, and full of flavor, I don’t think they need much fussing. A simple cake is all you need to turn them into something special.

This Italian Fresh Peach Cake is a rustic cake that’s tender, buttery, and lightly sweet, with plenty of fresh peaches baked right into the top. I slice the peaches with the skin on, toss them with a little flour, sugar, and lemon zest, and arrange all of them over the batter.

As the cake bakes, the peaches soften and naturally sink into the batter, blending into the cake and creating juicy pockets of peach throughout. I don’t push them down or try to arrange them perfectly. The oven does the work.

This is the kind of simple Italian dessert I love—nothing complicated, just good seasonal fruit, a tender cake, and a

little lemon to brighten everything.

It’s wonderful served with coffee in the afternoon, but it’s also simple enough for dessert after dinner.

Why You’ll Love This Peach Cake

- Made with fresh summer peaches
- Uses simple ingredients
- No need to peel the peaches
- The peaches naturally sink into the cake as it bakes
- Tender and buttery with a hint of lemon
- Easy enough for everyday baking
- Beautiful enough to serve to guests

Things to know before you make it

Leave the Peach Skins On

I use unpeeled peaches in this recipe. The skins soften as the peaches bake and add beautiful color to the finished cake.

Choose peaches that are ripe but still firm enough to slice.

Toss the Peaches With Flour and Sugar

Before adding the peaches to the cake, toss them gently with **1 tablespoon of flour, 1 tablespoon of sugar, and lemon zest**.

The flour helps absorb some of the juices released by the peaches as they bake, while the sugar brings out their natural sweetness.

Don’t Push the Peaches Into the Batter

This is one of the things I love about this cake.

Once your batter is in the springform pan, arrange all of the peaches over the top. Don’t press them down.

As the cake bakes, the peaches soften and naturally sink into the batter. Some will remain on top while others will become nestled into the cake.

Use a Springform Pan

A springform pan makes this rustic cake easy to remove once it has cooled.

I recommend lining the bottom with parchment paper and lightly greasing the sides before adding the batter.

Don’t Overmix the Batter

Once you add the flour, mix just until everything is incorporated. Overmixing can make the cake heavier than you want.

Use the right-size pan: I recommend a **9-inch springform pan** for this recipe; using a smaller or larger pan will change the cake’s thickness and baking time.

Let It Cool

The cake will be delicate when it first comes out of the oven, especially because of all the juicy peaches.

Let it cool before removing the sides of the springform pan and slicing.

How to Serve Italian Peach Cake

This cake doesn’t need much.

I love it simply dusted with powdered sugar and served with a cup of coffee or espresso.

For dessert, you can serve it with a scoop of vanilla gelato, whipped cream, or simply a few fresh peach slices.

Recipe Tips

Use ripe but firm peaches. Very soft peaches release more liquid and can make the center of the cake take longer to bake.

Don’t worry about how the peaches look before baking. Arrange them over the batter and let the oven do its work. They’ll soften and naturally settle into the cake.

Check the center for doneness. Because the peaches release moisture as they bake, the cake may need a little extra time depending on how juicy your peaches are.

Keep the cake refrigerated after cooling because of the sour cream. Bring it toward room temperature before serving for the best texture.

Frequently Asked Questions

Do I have to peel the peaches?

No. I prefer leaving the skins on. They soften during baking and add beautiful color to the cake.

Can I use nectarines?

Yes. Nectarines are an easy substitute for peaches and can also be left unpeeled.

Can I use canned peaches?

Fresh peaches are best for this recipe. Canned peaches contain considerably more moisture and can change the texture of the cake.

Can I make this cake ahead of time?

Yes. This cake is actually delicious the next day. Store it covered in the refrigerator and bring it closer to room temperature before serving.

More Italian Recipes to Try

If you love simple desserts made with fresh seasonal ingredients, here are a few more recipes from my kitchen you might enjoy.

Looking for another fruit-forward dessert? Try my Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)full of fresh lemon flavor

For another simple Italian dessert, my **Peaches al Forno** are a wonderful way to enjoy ripe summer peaches with very little effort.

And if you're looking for something savory to make while peaches are in season, try my **Grilled Peach and Burrata Salad**. Sweet grilled peaches, creamy burrata, peppery arugula, and pistachios make a beautiful summer dish.

Final Thoughts

This is one of those cakes that makes the most sense when peaches are at their summer best. It's simple, rustic, and doesn't try to hide the fruit under layers of frosting or complicated toppings. Just a tender lemon-scented cake, plenty of fresh peaches, and a little powdered sugar.

That's my kind of Italian dessert.

If you make this Italian Peach Cake, I'd love to hear how you liked it. Leave a comment below and let me know!

Italian Fresh Peach Cake Recipe



A rustic Italian-style cake made with fresh unpeeled peaches, butter, sour cream, lemon, and a simple tender batter. The peaches are arranged over the top and naturally sink into the cake as it bakes.

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 cup granulated sugar
- 1 stick butter
- 3 medium eggs
- 1 cup sour cream
- Juice and zest of 1 lemon

For the Peaches

- 3 cups fresh peaches, unpeeled and sliced
- 1 Tbsp. all-purpose flour
- 1 Tbsp. granulated sugar
- Additional lemon zest, to taste

1. Preheat the oven to **350°F**. Grease a 9-inch springform pan and line the bottom with parchment paper.
2. Place the sliced peaches in a bowl. Add 1 tablespoon flour, 1 tablespoon sugar, and additional lemon zest. Gently toss until the peaches are lightly coat. lLet sit while preparing the batter

3. In a medium bowl, whisk together the flour, baking powder, and sugar.

   In a separate large bowl, whisk the eggs, sour cream, melted butter, lemon juice, and lemon zest until smooth and well combined.

4. Gradually add the dry ingredients to the wet ingredients. Mix just until combined. Do not overmix.

5. Pour the batter into the prepared springform pan and smooth the top.

6. Add **all of the peaches over the top of the cake batter in a single layer**. Do not press them down.

7. Bake for approximately 40-45 **minutes**, or until the cake is golden and a toothpick inserted into the cake portion comes out clean or with a few moist crumbs.

8. Allow the cake to cool in the springform pan before removing the sides.

   Dust with powdered sugar before serving, if desired.

Dessert
Italian
Italian fresh peach cake

Italian Biscotti with Almonds

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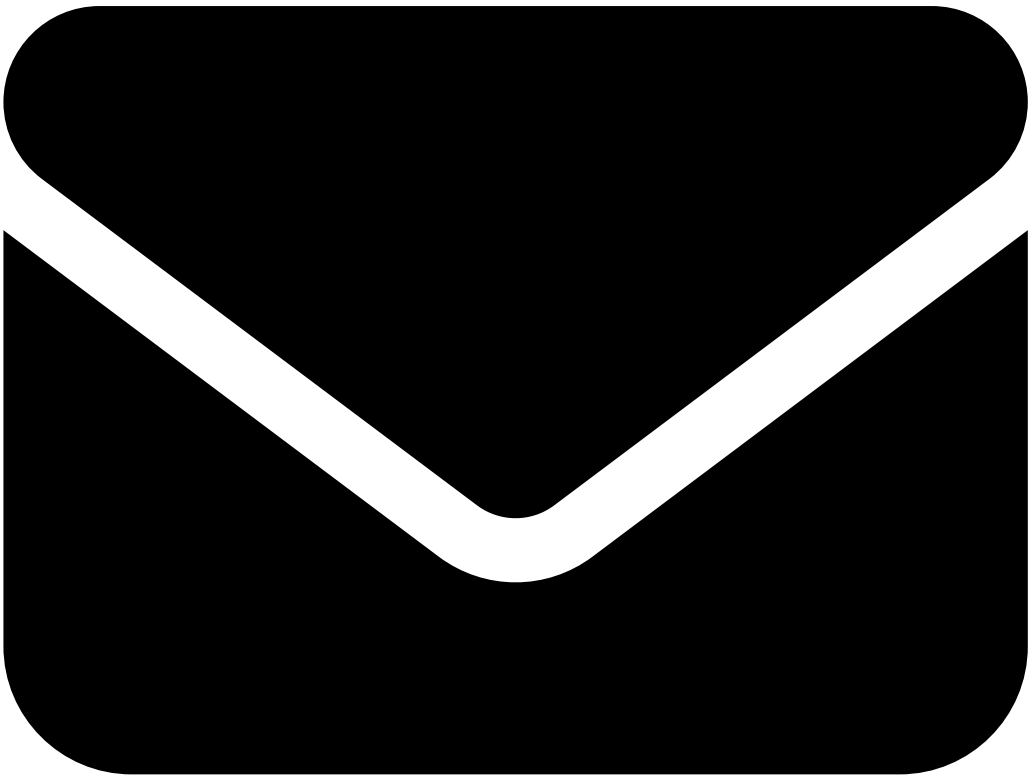




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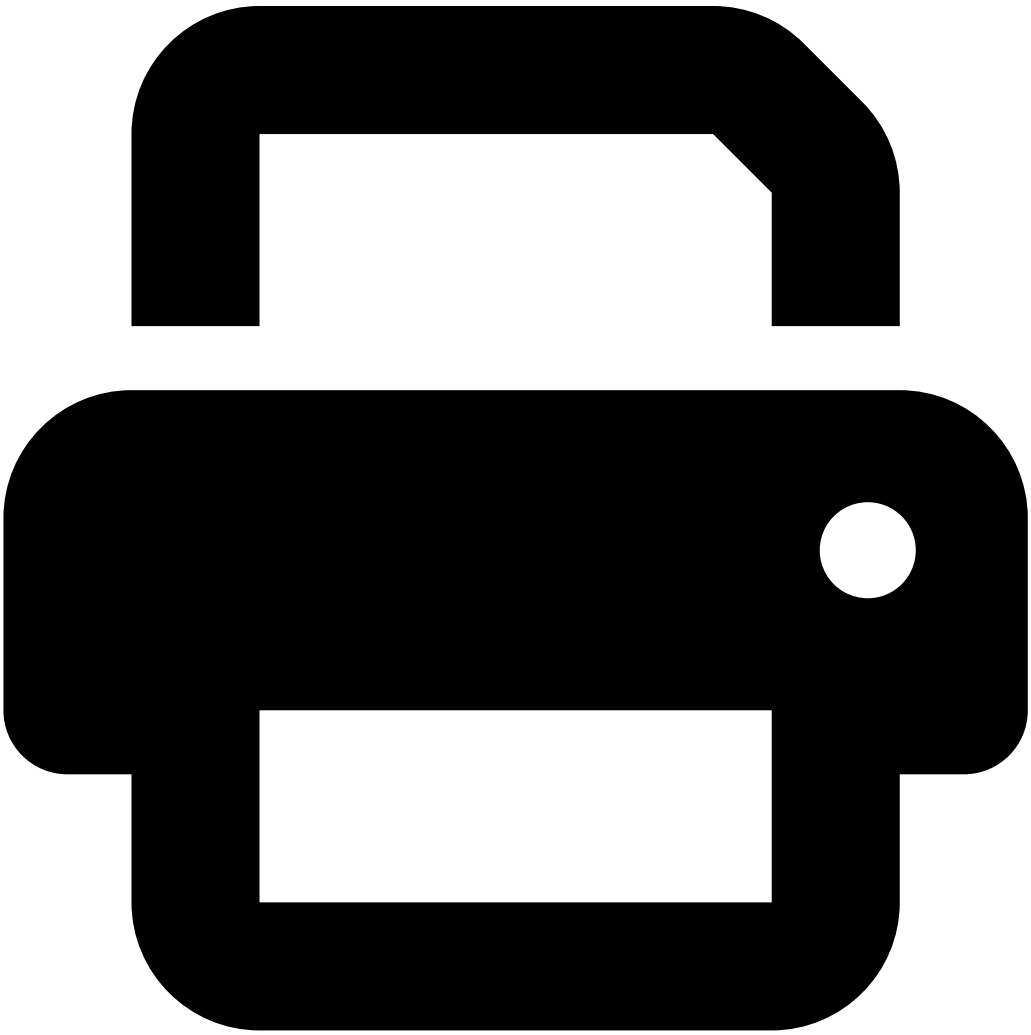

Italian Biscotti with Almonds

These Italian biscotti are a family recipe from my mother. They are the biscotti I grew up eating, and to me, they are what homemade biscotti should be.

My mother made these biscotti when I was growing up. They were simple homemade cookies made with butter, almonds, eggs, and a touch of vanilla and almond flavoring. The dough is shaped into logs, baked, sliced, and then baked again until golden and crisp.

I love recipes like this—the ones that aren’t complicated, but stay with you because they are connected to home and family. This is my mother’s recipe, and I’m happy to share it with you.

These biscotti are crisp on the outside, slightly tender inside, and full of buttery almond flavor. They’re perfect alongside a cup of coffee, espresso, or tea.

The butter gives these biscotti a rich, tender texture, while the chopped almonds add a little crunch to every bite. The combination of vanilla and almond flavoring gives them that unmistakable almond-cookie flavor.

They are crisp enough for dipping but not so hard that you need to dunk them to enjoy them.

And like so many of the Italian recipes I share, they are made with simple ingredients and don’t require anything complicated

Things to know about this Italian Biscotti with Almonds recipe

- **Baking sheet:** Use a **large, rimmed 13 x 18-inch half-sheet pan** lined with parchment paper. This gives the two biscotti logs enough room to spread slightly while baking.
- Let the baked logs cool for **10–15 minutes** before slicing so they are firm enough to cut cleanly.
- Use a **sharp knife** to slice the logs without breaking the biscotti.
- Slice them about **½-inch thick** for the best texture.
- The **second bake** gives the biscotti their signature crispness.
- Let the biscotti **cool completely** before storing.

Storage: Store cooled biscotti in an airtight container at room temperature for up to **2 weeks**. For longer storage, freeze them in an airtight container or freezer bag for up to **3 months**. Thaw at room temperature.

More Italian Desserts to Try

If you love these homemade Italian biscotti, here are a few more Italian sweets from my kitchen you might enjoy:

- **Italian Lemon Jam (Marmellata di Limoni)** – A bright, homemade lemon marmellata that's wonderful spread on toast, pastries, or served with Italian cookies.
- **Biscotti da Colazione (Italian Breakfast Cookies)** are simple, lightly sweet Italian cookies with a tender, crumbly texture—perfect for dipping into coffee or enjoying with your morning espresso.
- **Italian Cantucci** almond cookies– If you love the flavor of almonds, these are another simple Italian treat to add to your baking list. A classic twice-baked Tuscan almond cookie with a firmer, crunchier texture.
- **Traditional Italian S Cookies (Biscotti Esse)**

  –are delicate, buttery Italian cookies shaped into the classic "S" and lightly crisp around the edges. Perfect with coffee, tea, or as a simple afternoon treat.
- **Italian Christmas Cookies**– A collection of homemade Italian cookies perfect for holiday baking and sharing

A Taste of Home

Every time I make these biscotti, I think of my mother and the simple recipes she made for our family. There is something

special about keeping those recipes alive and passing them on, one batch at a time.

These Italian biscotti are easy to make, keep beautifully, and are perfect with a cup of coffee or espresso. I hope you enjoy my mother’s recipe as much as my family has.

Italian Biscotti with Almonds



These Italian almond biscotti are my mother’s classic family recipe. Made with butter, chopped almonds, vanilla, and almond flavoring, these twice-baked cookies are crisp, buttery, and perfect with coffee or espresso.

- 1 stick butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup chopped almonds
- 2-21/2 cups all-purpose flour
- 2 tsp baking powder
- pinch of salt
- 2 tsp vanilla extract
- 2 tsp almond extract

1. **Preheat the oven** to 350°F (175°C). Line a large baking sheet with parchment paper.
2. In a large bowl, **cream the softened butter and sugar**

until smooth and creamy.

3. Add the eggs, one at a time, mixing well after each addition. Add the vanilla and almond extracts and mix to combine.

4. In a separate bowl, whisk together the flour and baking powder. Gradually add the dry ingredients to the butter mixture, mixing until a soft dough forms.

5. Fold in the **chopped almonds**.

6. Divide the dough in half. Place each portion on the prepared baking sheet and shape into a log about **10–12 inches long and 2 inches wide**. Gently flatten the tops.

7. Bake for **20–25 minutes**, or until the logs are lightly golden and set.

8. Remove from the oven and allow the logs to cool for **10–15 minutes**.

9. Using a sharp knife, slice each log diagonally into approximately **½-inch slices**.

10. Lower the oven temperature to 300 degrees. Arrange the slices cut-side up on the baking sheet. Bake for another **8–10 minutes**. Turn the biscotti over and bake for another **5–8 minutes**, or until golden and crisp.

11. Remove from the oven and transfer to a wire rack. **Cool completely** before storing.

Dessert
Italian
Italian almond biscotti,

Lemon Blueberry Swirl Semifreddo

Lemon Blueberry Swirl Semifreddo

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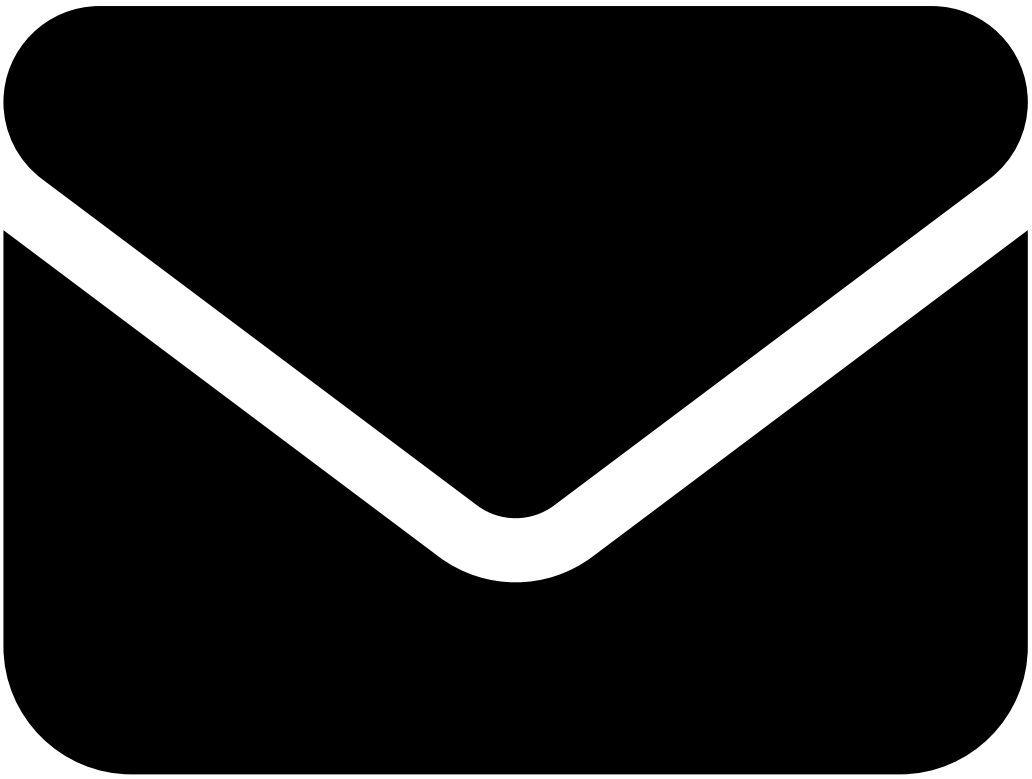




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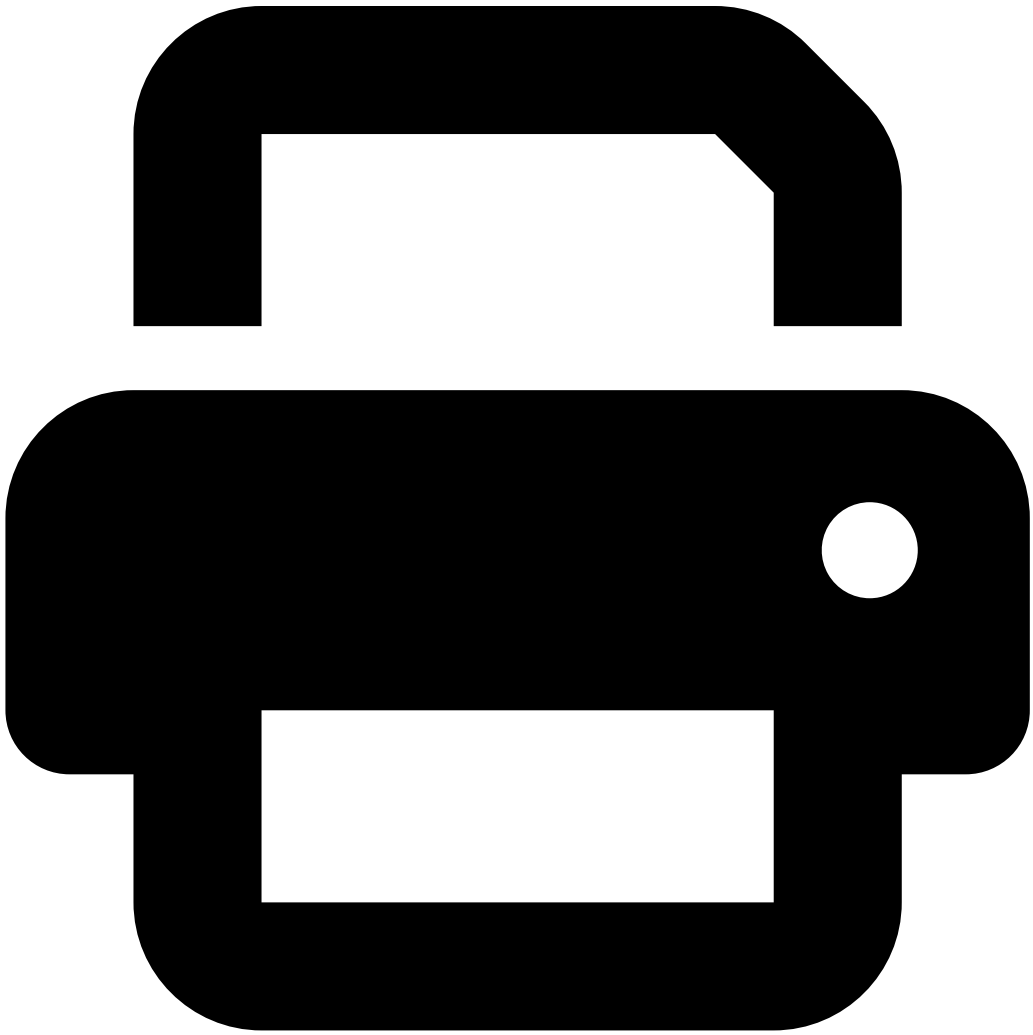

If you’re looking for an elegant dessert that’s surprisingly easy to make, this Lemon Blueberry Swirl Semifreddo is it. Semifreddo, which means “half frozen” in Italian, has a light, creamy texture that’s somewhere between ice cream and mousse. Bright lemon and a homemade blueberry swirl make this refreshing dessert perfect for summer dinners, holidays, or whenever you want to impress your guests without turning on the oven. Best of all, you don’t need an ice cream maker to make it.

Things to know about this Lemon Blueberry Swirl Semifreddo

- **Use fresh lemons.** Fresh lemon juice and zest give this semifreddo its bright, vibrant flavor.
- **Cool the blueberry swirl completely.** Warm puree will melt the whipped cream and affect the texture.

- **Don’t over-swirl.** A few gentle passes with a knife create beautiful ribbons of blueberry throughout the dessert.
- **Use cold heavy cream.** Very cold cream whips faster and creates the light, airy texture that makes semifreddo unique.
- **Freeze overnight if possible.** While six hours is enough, an overnight freeze gives the best texture and cleanest slices.
- **Slice with a warm knife.** Dip your knife in hot water and wipe it dry between slices for picture-perfect servings.
- **Make it ahead.** Semifreddo can be prepared up to one week in advance, making it an excellent dessert for entertaining.
- **Store properly.** Wrap tightly in plastic wrap and then foil to help prevent freezer burn.
- **Customize it.** Try raspberries, blackberries, strawberries, or a mixed berry swirl instead of blueberries for a delicious variation.

More Italian Desserts You’ll Love

- **Easy Lemon Tiramisu with Lemon Curd** – A bright and creamy twist on the classic Italian dessert, layered with lemon curd, mascarpone, and delicate ladyfingers.
- **Ciambelle (Italian Donuts)** – Soft, lightly sweet Italian donuts with a tender crumb, perfect for breakfast, brunch, or an afternoon coffee break.
- **Blueberry Ricotta Bundt Cake** – Moist ricotta cake bursting with juicy blueberries and finished with a simple glaze for an easy, elegant dessert.
- **Classic Tiramisu** – An authentic Italian favorite made with espresso-soaked ladyfingers, rich mascarpone cream, and a generous dusting of cocoa.
- **Affogato (Italian Ice Cream with Espresso)** – A simple

yet irresistible Italian dessert featuring creamy vanilla gelato topped with a shot of hot espresso

Did you make this Lemon Blueberry Swirl Semifreddo? I'd love to hear how it turned out! Leave a comment below and let me know if you stuck with the blueberry swirl or tried another fruit. If you enjoyed this recipe, please leave a □□□□□ rating—it helps others find my recipes. Don't forget to share your photos on social media and tag me so I can see your beautiful creations

Lemon Blueberry Swirl Semifreddo



A light, creamy Italian frozen dessert with bright lemon flavor and ribbons of homemade blueberry sauce. This no-churn semifreddo is elegant enough for entertaining but easy enough to make at home.

Blueberry Swirl

- 2 cups fresh blueberries
- 1/3 cup granulated sugar
- 1 Tbsp. lemon juice

Lemon Semifreddo

- 4 large egg yolk
- 1/2 cup granulated sugar
- 2 Tbsp water
- 2 Tbsp. finely grated lemon zest
- 1/4 cup freshly squeezed lemon juice
- 2 tsp vanilla extract
- pinch of salt
- 2 cups cold whipping cream

For Garnish (Optional)

- Fresh blueberries Lemon zest Fresh mint leaves Powdered sugar

1. ## Make the Blueberry Swirl

   In a small saucepan, combine the blueberries, sugar, and lemon juice. Cook over medium heat for 5 to 7 minutes, stirring occasionally, until the blueberries burst and become soft.

   Blend the mixture until smooth using an immersion blender or a standard blender. For an extra-smooth sauce, strain it through a fine-mesh sieve. Let the blueberry puree cool completely, then refrigerate until cold.

2. ## Make the Lemon Semifreddo

   Line a 9 x 5-inch loaf pan with plastic wrap, leaving

enough overhang to lift the semifreddo out after freezing.

In a heatproof bowl, whisk together the egg yolks, sugar, and water. Set the bowl over a saucepan of gently simmering water, making sure the bottom of the bowl does not touch the water. Whisk constantly for 5 to 7 minutes, or until the mixture is thick, pale, and reaches 160°F (71°C).

Remove the bowl from the heat and whisk in the lemon zest, lemon juice, vanilla extract, and salt. Allow the mixture to cool to room temperature.

In a separate large bowl, whip the heavy cream until stiff peaks form.

Fold one-third of the whipped cream into the cooled lemon mixture to lighten it. Gently fold in the remaining whipped cream until fully incorporated and no streaks remain.

3. ## Assemble

Spread one-third of the lemon mixture into the prepared loaf pan. Spoon several tablespoons of the chilled blueberry puree over the top.

Repeat the layers two more times, finishing with the remaining blueberry puree.

Using a butter knife or skewer, gently swirl the blueberry puree through the lemon mixture, taking care not to overmix.

Cover the pan with plastic wrap and freeze for at least 6 hours, or preferably overnight.

4. ### Serve

   Remove the semifreddo from the freezer about 10 minutes before serving. Lift it from the pan using the plastic wrap, slice with a warm knife, and garnish with fresh blueberries, lemon zest, and mint, if desired.

Dessert
Italian
lemon blueberry semifreddo, Italian semifreddo recipe, no churn Italian dessert, frozen lemon dessert, blueberry swirl dessert, easy summer dessert, make ahead frozen dessert, Italian lemon dessert

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Light & Fresh Italian Recipes for Summer

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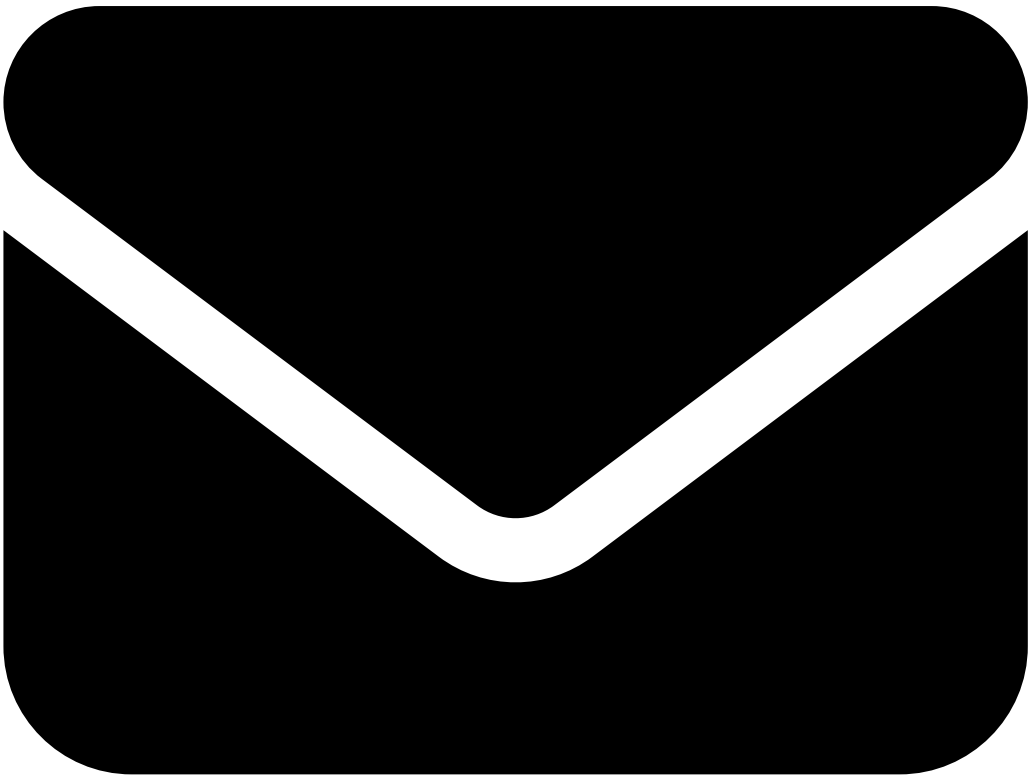




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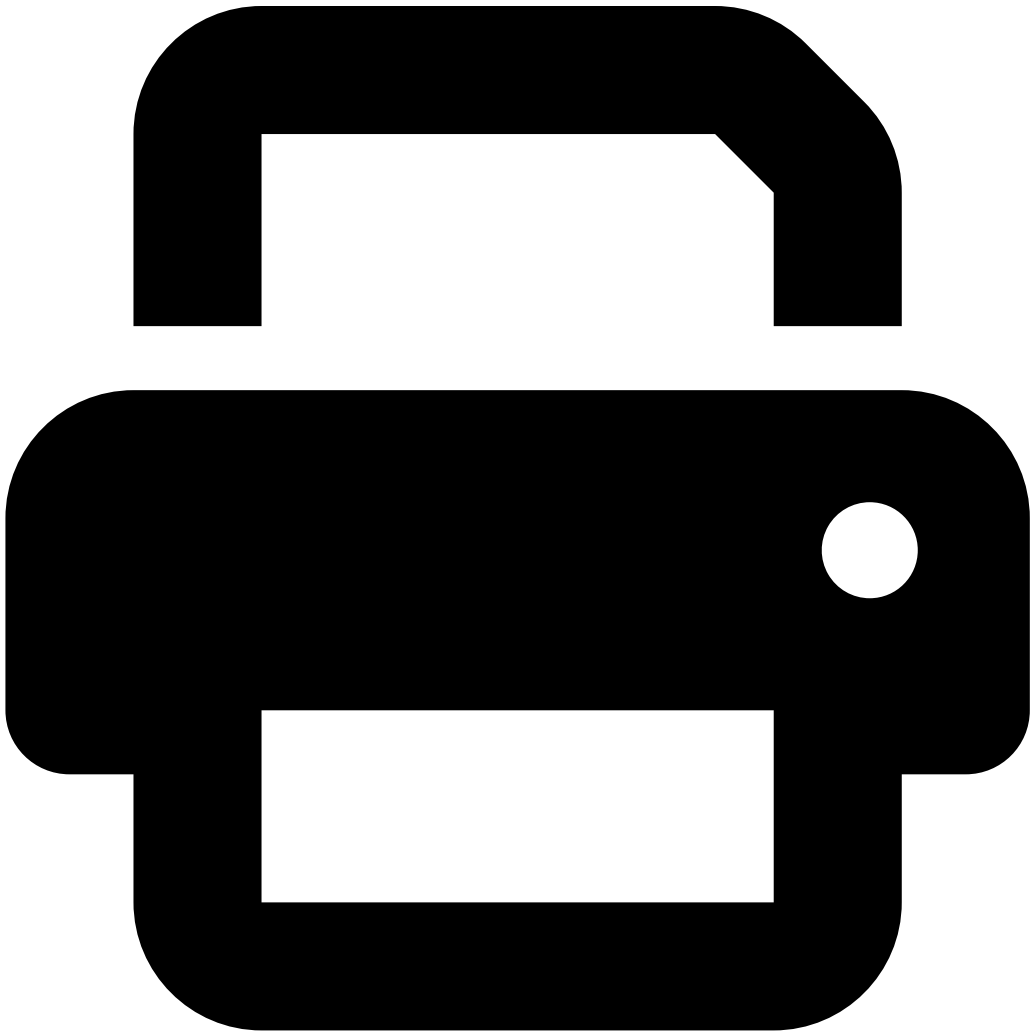

When the weather warms up, the way I cook shifts right along with it. I’m not looking for anything heavy or overcomplicated—I want food that feels fresh, simple, and full of flavor without spending all day in the kitchen.

That’s what Italian cooking does best this time of year. A few good ingredients—olive oil, garlic, lemon, fresh herbs—come together to make something that feels complete without doing too much.

These are the **light Italian recipes for warm weather** that I come back to again and again.

Orzo with Summer vegetables

Some meals just feel easy—especially when they come together

in one pan. This one-pan orzo with summer vegetables is one of those simple, feel-good recipes that checks all the boxes: quick to make, minimal cleanup, and full of fresh summer flavor.GO TO RECIPE

Shrimp Spaghetti with Tomato Basil Sauce

This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.GO TO RECIPE

Authentic Pasta al Limone (Italian Lemon Pasta)

Authentic Pasta al Limone made the Italian way—no cream, just lemon, butter, cheese, and pasta water for a silky, bright, and easy lemon pasta recipe.
GO TO RECIPE

Authentic Pasta Portofino

Inspired by the coastal village of Portofino, this dish brings together the bold freshness of basil, the sweetness of ripe tomatoes, and the richness of good olive oil. It’s often described as a cross between a tomato sauce and Pesto alla Genovese—but simpler, looser, and meant to taste like summer.

No cream. No mozzarella. Just real ingredients, handled the right way.

GO TO RECIPE

Tubettini Pasta Salad (Italian pasta fredda)

This authentic Italian tubettini pasta salad is loaded with fresh mozzarella, tomatoes, and savory Italian meats, all tossed in a simple olive oil dressing. The perfect light and flavorful summer pasta fredda for gatherings, picnics, or easy weeknight meals.
GO TO RECIPE

Authentic Italian Stuffed Tomatoes with Rice and Potatoes (Roman Recipe)

Authentic Italian stuffed tomatoes filled with rice, garlic, and basil, roasted with potatoes until tender and flavorful—just like in Rome.
GO TO RECIPE

Best Cod Francese Recipe – in 30 Minutes

A lightly battered, pan-fried cod fillet in an elegant lemon, butter and white wine sauce. It’s similar to chicken piccata—but without the capers and with a velvety, lemon-butter sauce. Ready in less than 30 minutes.GO TO RECIPE

Air fryer salmon Skewer Italian Spiedini

This air fryer salmon skewer Italian spiedini recipe uses simple ingredients you probably already have at home. Salmon is so versatile, it can be cooked in so many different ways. No air fryer? No problem, these salmon spiedini can be baked , grilled or pan-fried. And the best part is they can be on your table in minutes.GO TO RECIPE

Lemon Cod Piccata (Light Italian Seafood Dinner)

Light and flavorful **Cod Lemon Piccata** made with pan-seared

cod, lemon, butter, capers, and white wine. A quick Italian seafood dinner ready in 30 minutes.GO TO RECIPE

Easy chicken piccata

This Easy Chicken Piccata Recipe is so easy and quick, its prefect for family weeknight meals, but fancy enough for weekend dinner with friends.

Melt in your mouth chicken breast in a light creamy, lemony sauce made this recipe a restaurant favorite, I simplified the recipe for the home cook, no worries none of the flavor is lostGO TO RECIPE

Caprese stuffed chicken breast

this caprese stuffed chicken breast with asparagus is a must-try. Juicy chicken breast are packed with the classic flavors of caprese- fresh mozzarella, ripe tomatoes and fragrant basil – along with tender asparagus for a wholesome . satisfying dish that’s easy to make and delicious.GO TO RECIPE

Italian roasted lemon chicken and potato

This Italian roasted lemon chicken dinner is incredibly easy to make because it requires minimal prep, simple ingredients and a hands – free cooking method. The seasoning is as straightforward as mixing olive oil. lemon juice. garlic and herbs, then rubbing it into the chicken. There’s no complicated marinating or advanced techniques- just a few minutes of prep and the oven does the rest.GO TO RECIPE

Air fryer Chicken spiedini

Air fryer parmesan chicken spiedini are Italy’s version of skewers or kabobs. In this spiedini recipe boneless, skinless chicken thighs are marinated in a blend of Italian spices, cooked in the air fryer, and basted with a delicious garlic, parmesan butter sauce.GO TO RECIPE

Easy Italian Vinaigrette Recipe (Better Than Store-Bought)

Homemade Italian vinaigrette made with simple pantry ingredients. Fresh, budget-friendly, and better than store-bought—ready in minutes.

GO TO RECIPE

Watermelon Cucumber Feta Salad

When the weather warms up and watermelon starts showing up in every market bin, I can’t help but crave this bright and refreshing salad. This **Watermelon Cucumber, feta salad with and Lemon-Honey Dressing** is one of my go-to dishes during the warmer months. It’s light, vibrant, and incredibly refreshing—with just the right balance of sweet, salty, and tangy.
GO TO RECIPE

If you’re looking for easy summer meals that don’t feel heavy, this is a great place to start. Mix a light pasta with a fresh salad or something grilled, and you have a complete meal without overthinking it.

You can find all the full recipes linked above, along with more Italian-inspired dishes on the blog to keep your summer cooking simple and full of flavor.

Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)

Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)

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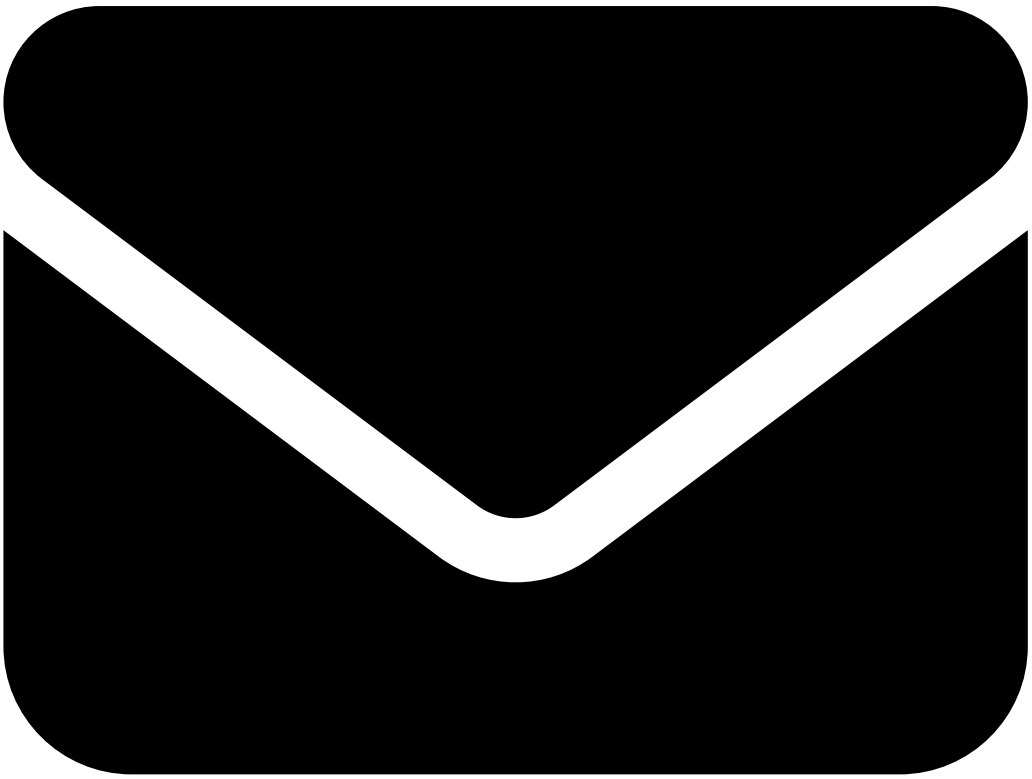




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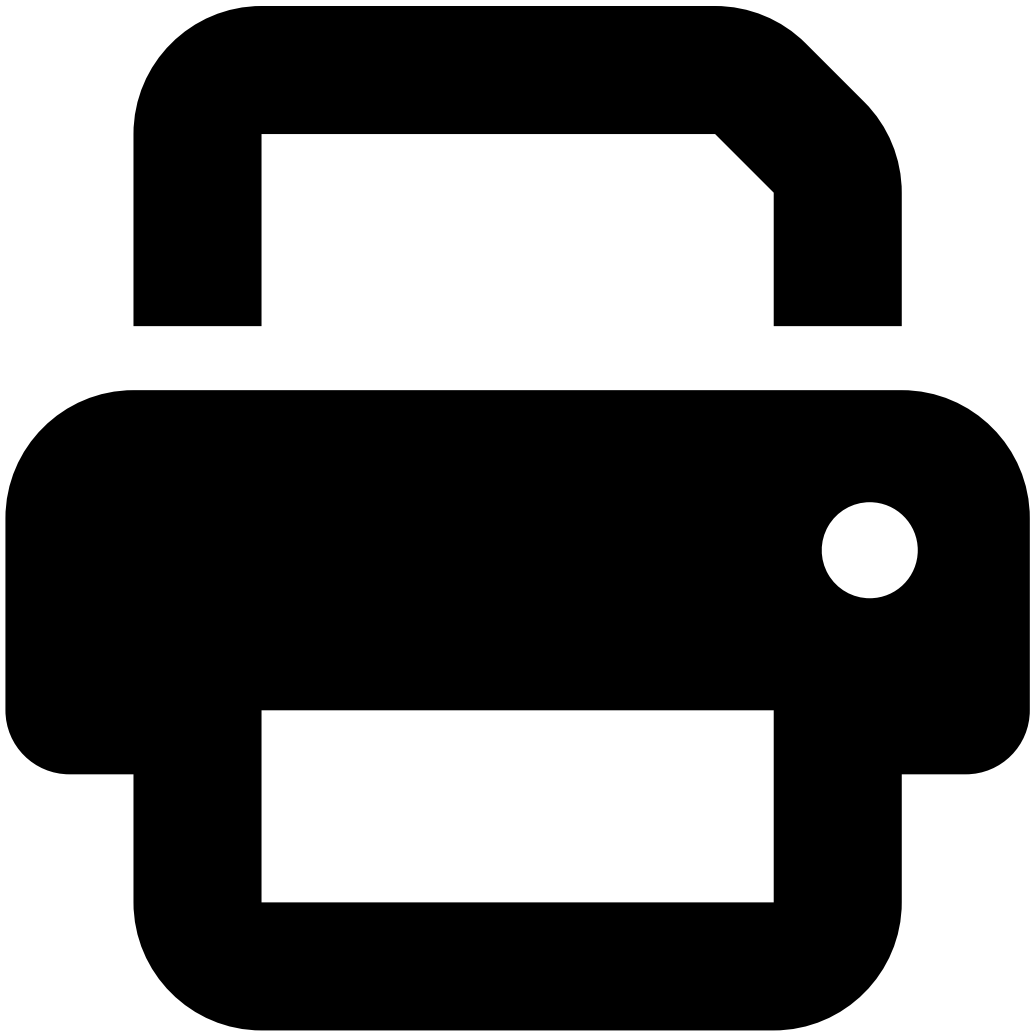

If you love lemon desserts that actually *taste like lemon*, this loaf is about to become your new obsession.

Instead of just using zest or juice, this recipe takes things further—whole lemons are blanched to soften the peel, then pureed into a silky citrus base. The result? A lemon loaf that is deeply fragrant, naturally tangy, and unbelievably moist with no artificial flavor needed.

The blanching step removes bitterness from the peel while keeping all the bright citrus oils that make lemon desserts so irresistible. When blended into the batter, the entire lemon becomes part of the flavor—nothing wasted, nothing muted.

This is the kind of loaf that works for everything: brunch, afternoon coffee, dessert, or even wrapped up as a gift. One slice and you'll understand why this method makes such a difference.



Things to know about this Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)

- The peel is what gives this loaf its bold lemon flavor—don’t skip blending it in.
- If your lemons are very thick-skinned, blanching twice helps reduce bitterness further.
- This loaf tastes even better the next day once the citrus oils settle.
- use the right size pan a standard 9 X 5 loaf pan works best

If you love bright, bakery-style citrus desserts, this lemon loaf is a must-bake. Save this recipe for later, and don’t forget to tag me when you make it—I love seeing your bakes come to life!

Storage Instructions

This lemon loaf stores beautifully and actually gets better as it sits.

- **Room Temperature:** Store in an airtight container for up to **2–3 days**. Keep it in a cool, dry place.
- **Refrigerator:** Store for up to **5–6 days**. Bring to room temperature before serving for best texture.
- **Freezer:** Wrap tightly in plastic wrap and foil, then

freeze for up to **2 months**. Thaw overnight in the fridge or at room temp.

 Tip: If glazed, let the glaze set completely before storing to prevent stickiness.

You might also love”:

- **Italian Breakfast Cookies** (perfect with coffee or tea)
- **Italian Donuts (Bomboloni-style)** (soft, fluffy, bakery-style treat)
- **Classic Tiramisu Recipe** (for your dessert lovers)
- **Lemon Ricotta Cake** (another bright citrus bake)
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Blanched & Pureed Lemon Loaf (Bakery-Style Citrus Cake)



This blanched and pureed lemon loaf is incredibly moist, bright, and packed with real lemon flavor. Made with whole lemons for a bold citrus punch, it’s the ultimate bakery-style lemon cake you can make at home.

- loaf pan

- 2 medium lemons
- 3 medium eggs
- 1 cup sugar
- 1/2 cup light olive oil
- 1 cup plain Greek yogurt
- 2 cups flour
- 2 tsp. baking powder
- 2 cups powder sugar (optional lemon glaze)
- 1 Tbsp. lemon juice (optional lemon glaze)

1. **Blanch the lemons** Place whole lemons in boiling water for 2–3 minutes. This softens the peel and reduces bitterness.
2. **Cool & prep** Let lemons cool slightly, then remove seeds and rough skin and ends.
3. **Puree** Blend whole lemons (peel included) until completely smooth and thick.
4. **Make the batter** Whisk eggs, sugar, yogurt, and oil together until smooth. Add the lemon puree.

5. **Dry ingredients** Fold in flour and baking powder until just combined—don’t overmix.
6. **Bake** Pour into a parchment lined loaf pan and bake at 350°F for 50–60 minutes, or until a toothpick comes out clean.
7. **Cool & glaze** Let cool completely before drizzling with lemon glaze if desired.

Dessert
Italian
Lemon loaf, cake

Biscotti da Colazione (Italian Breakfast Cookies)

Biscotti da Colazione (Italian Breakfast Cookies)

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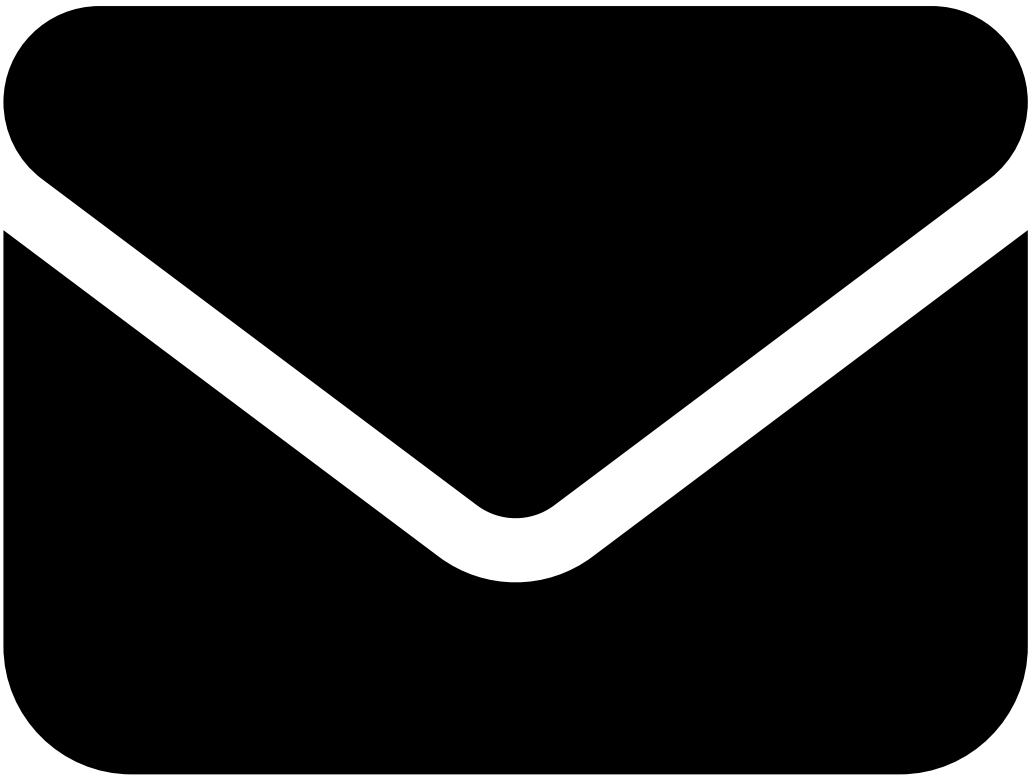




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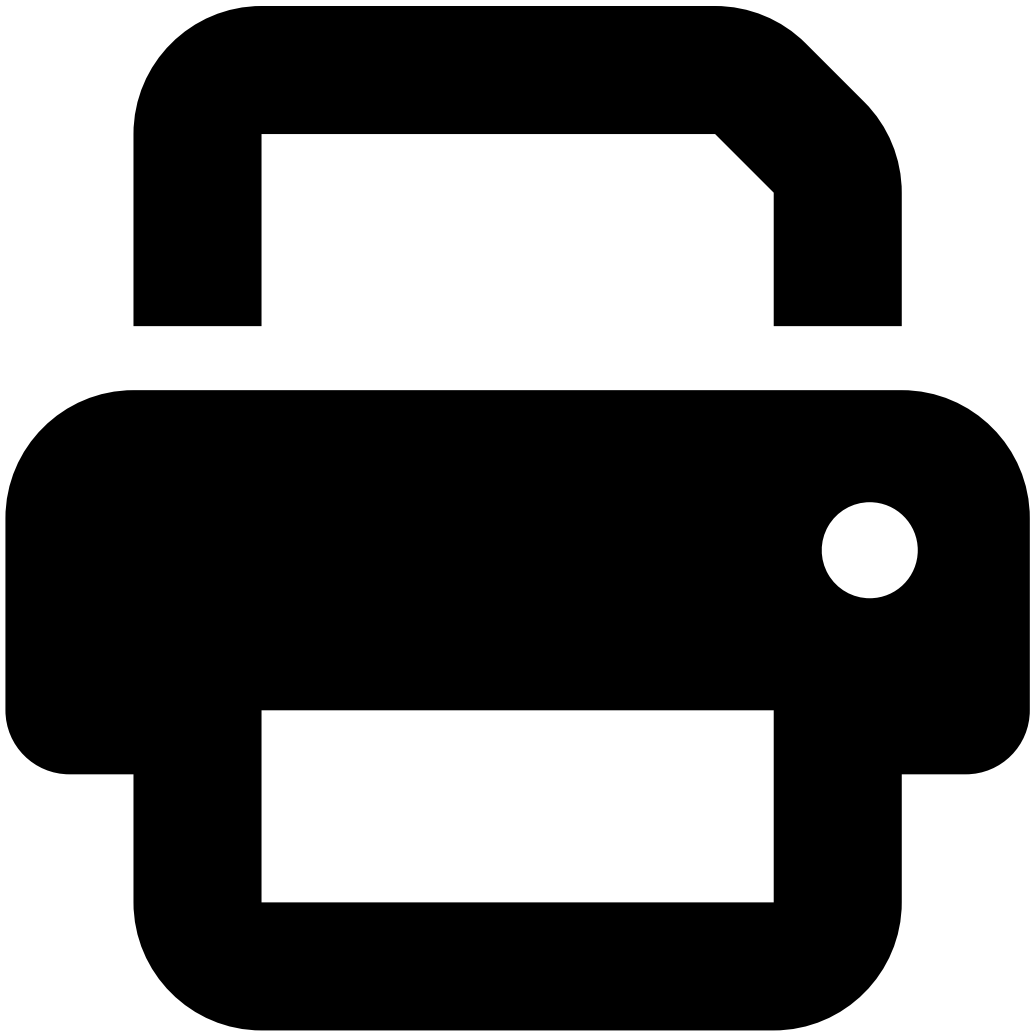

There’s nothing more comforting than a simple Italian **colazione** — a warm drink and a cookie made for dunking. These *biscotti da colazione* are exactly that: lightly sweet, soft yet sturdy, and kissed with lemon. They’re the kind of cookies you’d find on a Nonna’s kitchen table, ready to be dipped into cappuccino or a glass of warm milk.

Unlike overly sweet bakery cookies, these are meant to be simple and everyday. Rustic, unfussy, and absolutely perfect for slow mornings.

Things to know about this Biscotti da Colazione (Italian

Breakfast Cookies)

- The dough should be soft but not sticky – add a little flour if needed.
- Don’t overbake; these should stay tender inside.
- The glaze is optional but adds a classic bakery-style finish.

How to Serve

Traditionally enjoyed at breakfast, these cookies are best:

- Dunked in cappuccino
- Dipped into espresso
- Served with warm milk

This is true Italian *inzuppo* – simple, comforting, and meant to be savored slowly.

Storage

- Store in an airtight container at room temperature for up to 5 days
- Freeze for up to 2 months and thaw at room temp

Final Thoughts

These **biscotti da colazione** are a reminder that Italian baking doesn’t need to be complicated to be beautiful. With just a handful of ingredients, you get a cookie that feels nostalgic, comforting, and deeply rooted in tradition.

If you loved this recipe, be sure to check out my other Italian baking favorites like these

Traditional Italian S cookies

Italian braided lemon cookies

Or my personal favorite Italian almond cantucci cookies.

Biscotti da Colazione (Italian Breakfast Cookies)



Soft and lightly sweet, these *Biscotti da Colazione* are classic Italian breakfast cookies made for dunking in coffee or milk. Easy, authentic, and perfect for everyday baking.

- 3 cups all purpose flour
- 1 cup sugar
- 2 tsp Baking powder
- 2 large eggs
- 1/2 cup milk
- 1/2 cup neutral oil or light olive oil
- 1 Tbsp. vanilla extract
- 1 Tbsp. lemon zest (use the zest and juice from 1 lemon)
- 1 Tbsp. lemon juice
- pinch of salt
- 1 cup powder sugar (for optional glaze)
- 1 -2 Tbsp. milk or lemon juice (for optional glaze)

1. **Preheat oven** to 350°F (175°C) and line a baking sheet with parchment.
2. **Whisk eggs and sugar** until light, then mix in milk, oil, vanilla, and lemon zest.
3. **Combine dry ingredients** and add to the wet mixture to form a soft dough.
4. Move the dough to a lightly floured surface and knead the dough to a smooth constistency
5. **Shape the dough** by scooping about 2 tablespoons at a time and rolling into logs or ovals, about 2 **inches long and 1 inch thick**. Keep them slightly rustic – they shouldn’t be perfectly smooth. Place on the baking sheet with a little space between each. then **lightly sprinkle the tops with granulated sugar** for a classic bakery-style finish.
6. **Bake 12 -15 minutes** these cookies bake pale for added

color broil for a few minute, Keep a close eye they can over brown quickly

Dessert
Italian
Italian, cookie, breakfast