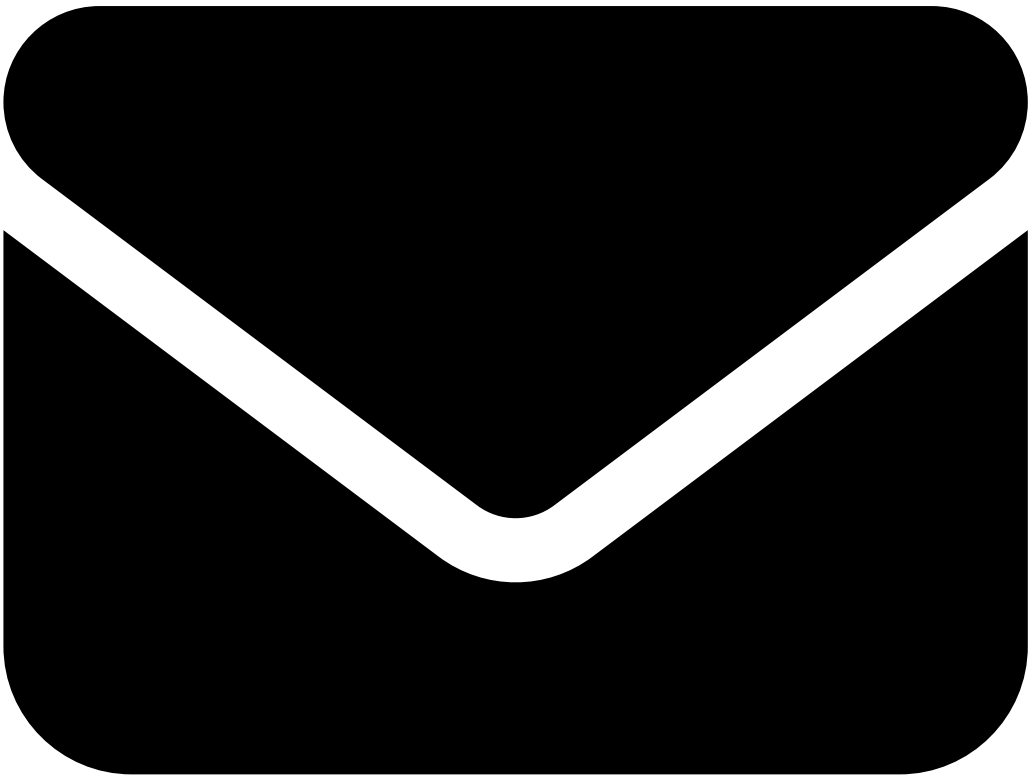
Olive Oil apple Bundt Cake

Olive Oil apple Bundt Cake

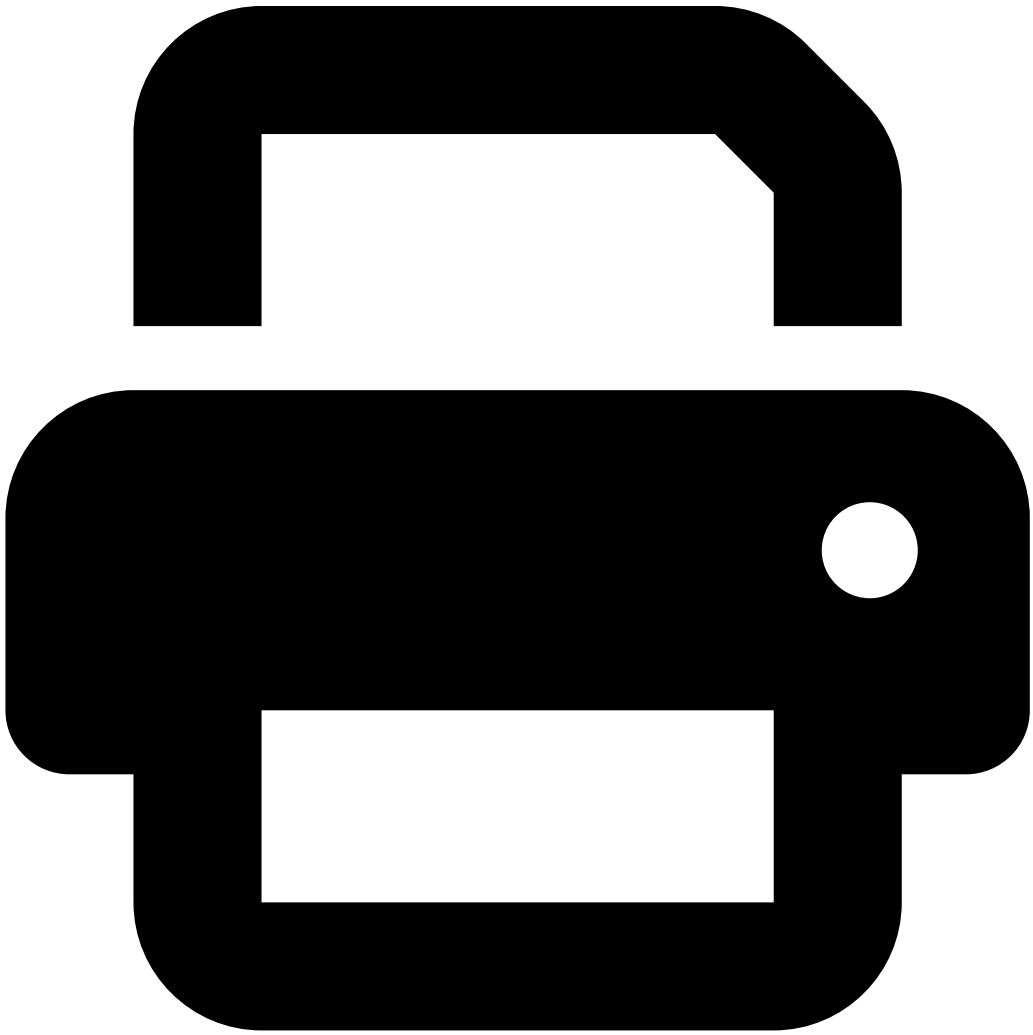
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SMS



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.

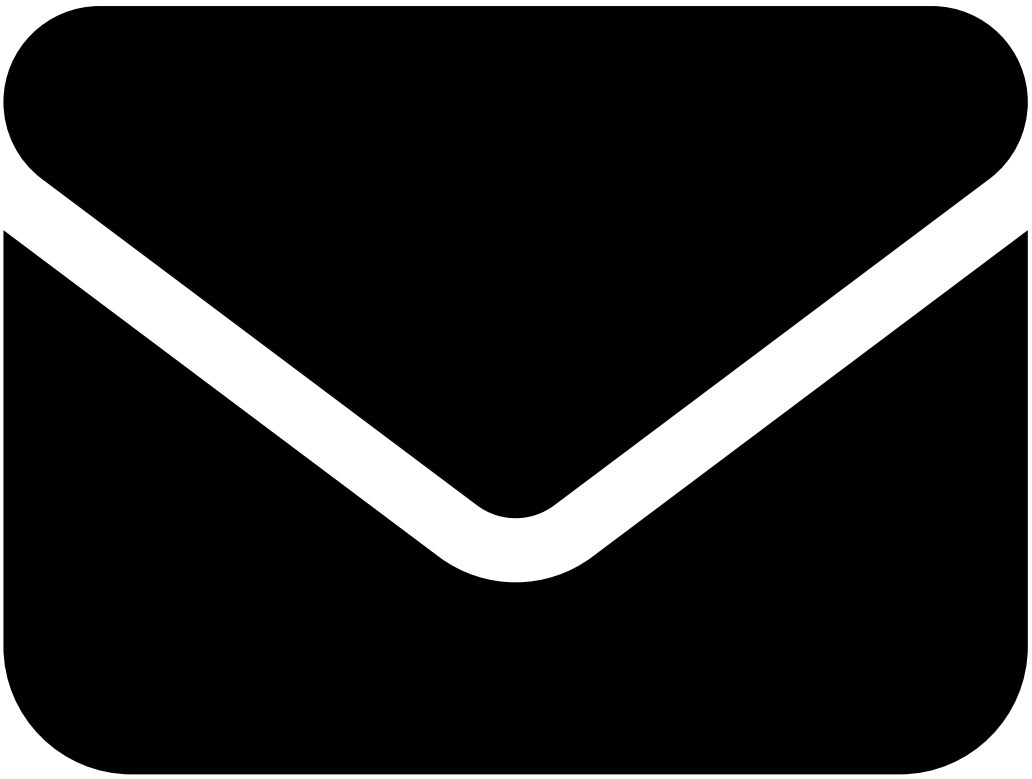
Use firm apples such as Gravenstein, Honeycrisp, or Gala that hold their shape during baking. Choose a good-quality extra virgin olive oil with a mild, fruity flavor so it complements the apples without overpowering them
Dessert
Italian
olive oil apple cake,

Easy Homemade Zucchini Bread – Moist & Delicious

Easy Homemade Zucchini Bread – Moist & Delicious

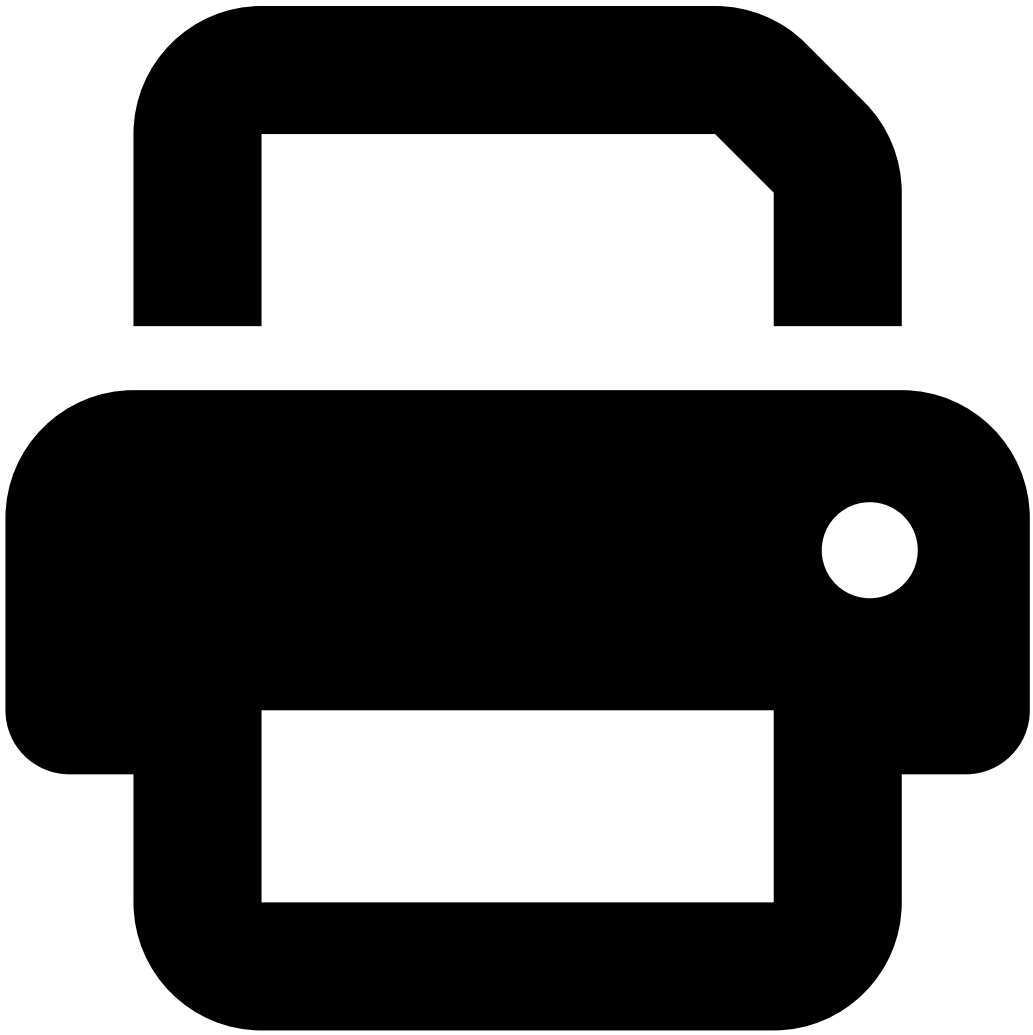
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There is something about September that makes me want to bake. The garden is still giving us plenty of zucchini, but the days are starting to feel a little different, and suddenly I’m craving the warm spices and cozy aromas of fall.

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.

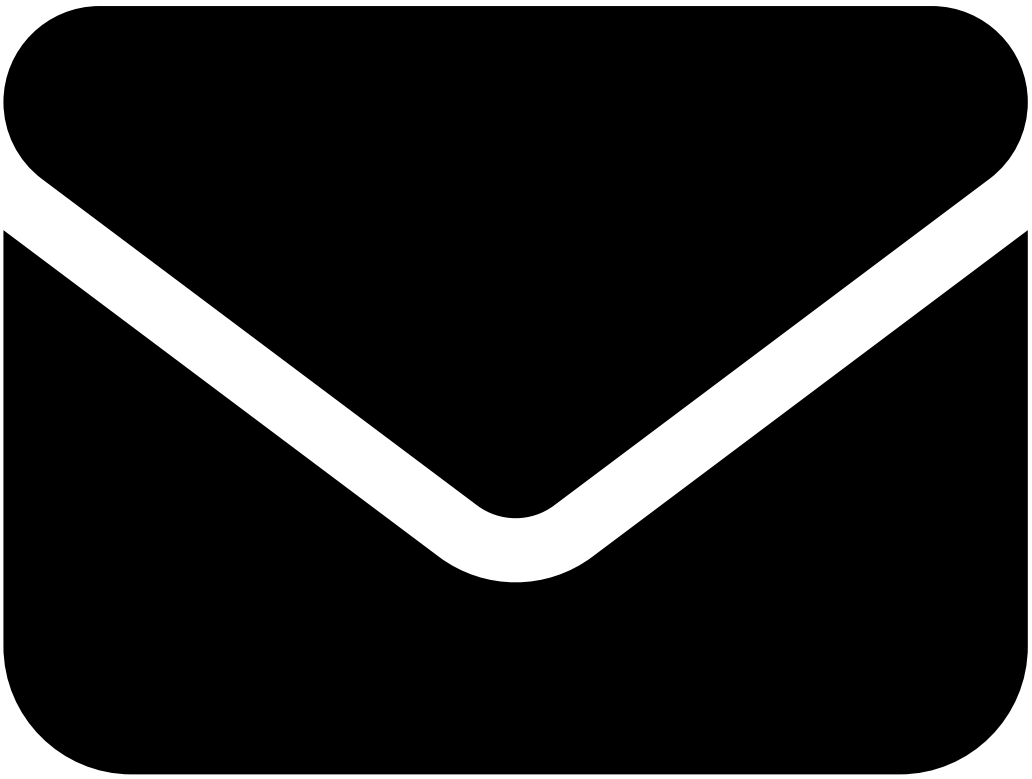
Don’t overmix the batter! Once you add the flour mixture, stir just until the ingredients are combined and you no longer see streaks of flour. Overmixing can develop the gluten and result in a dense, tough zucchini bread. A light hand will give you a softer, more tender loaf.
cake, Dessert
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homemade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

Italian Fresh Peach Cake

(Torta di Pesche)

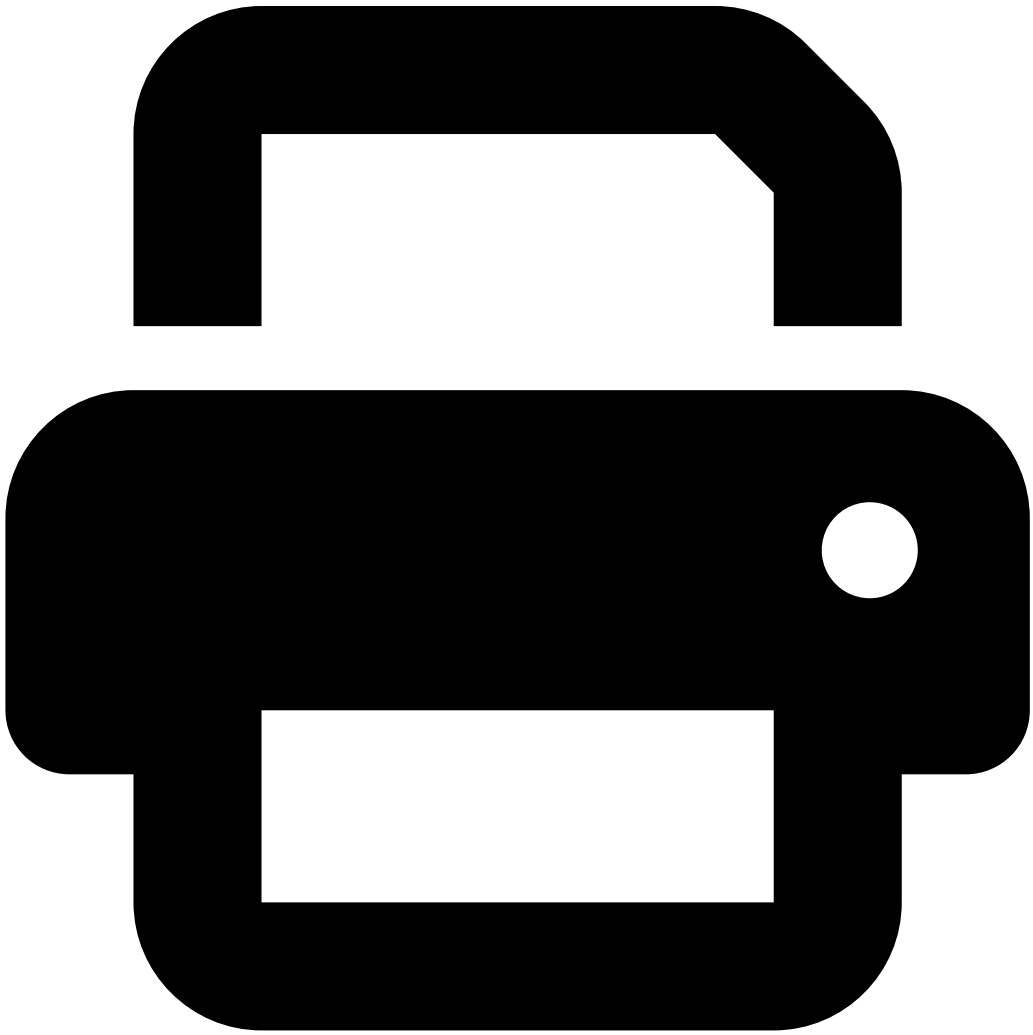
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SMS



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.

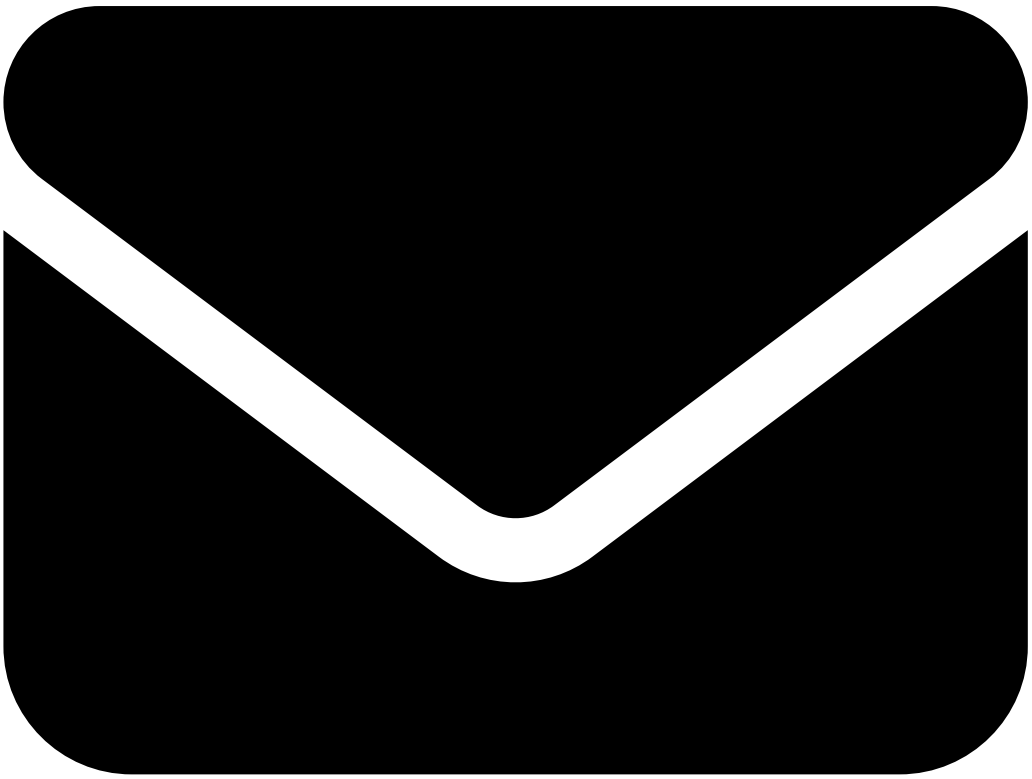
Dessert
Italian
Italian fresh peach cake

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

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

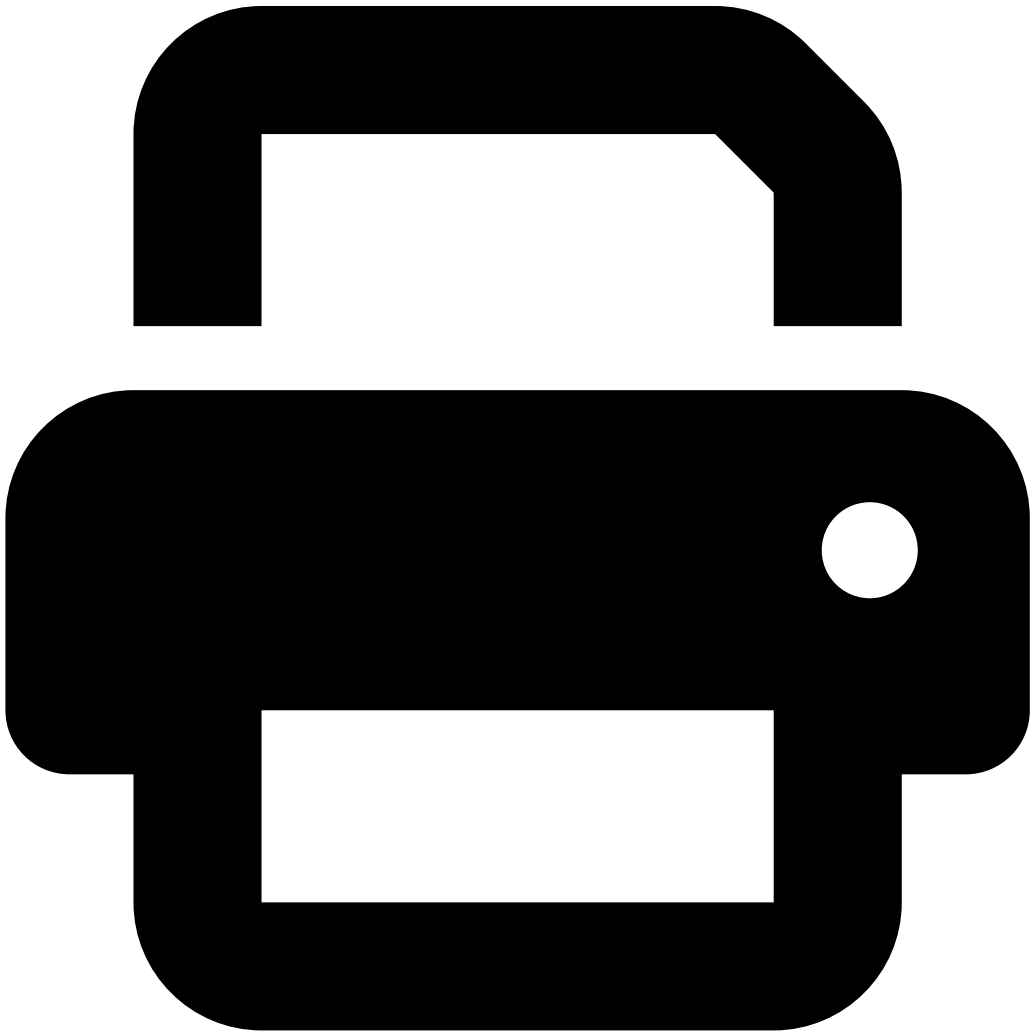
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If you love lemon desserts that actually *taste like lemon*, this loaf is about to become your new obsession.

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)
- 
- 

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.

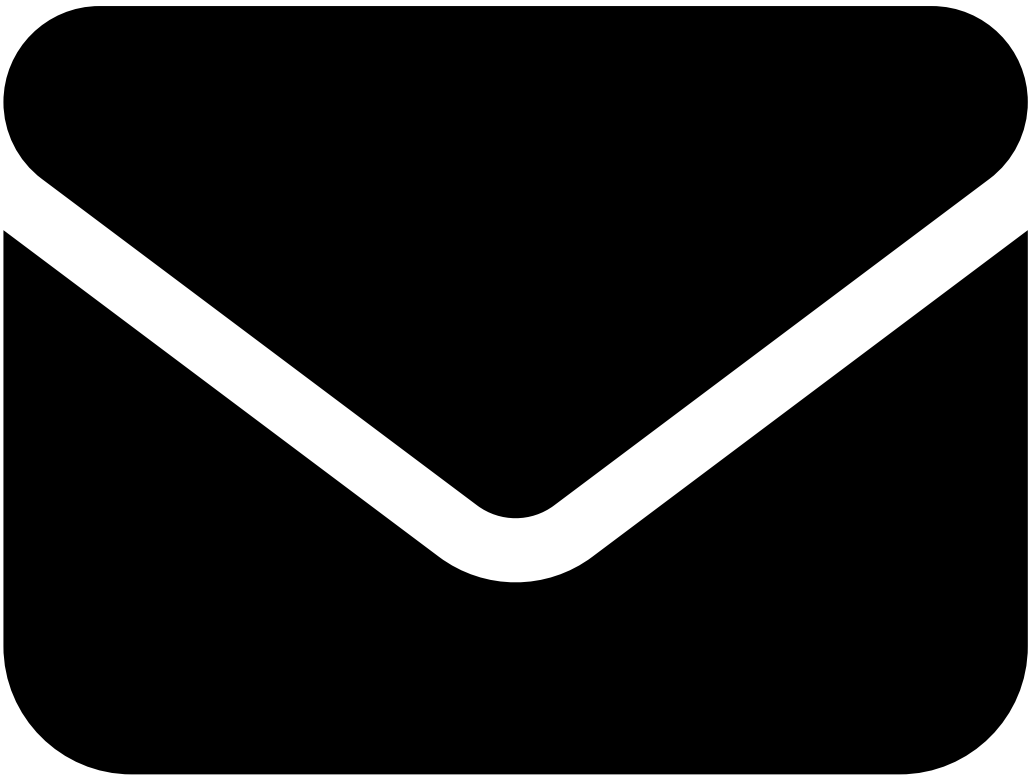
Dessert
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Lemon loaf, cake

Italian Ricotta Pie (Crostata di Ricotta)

Italian Ricotta Pie (Crostata di Ricotta)

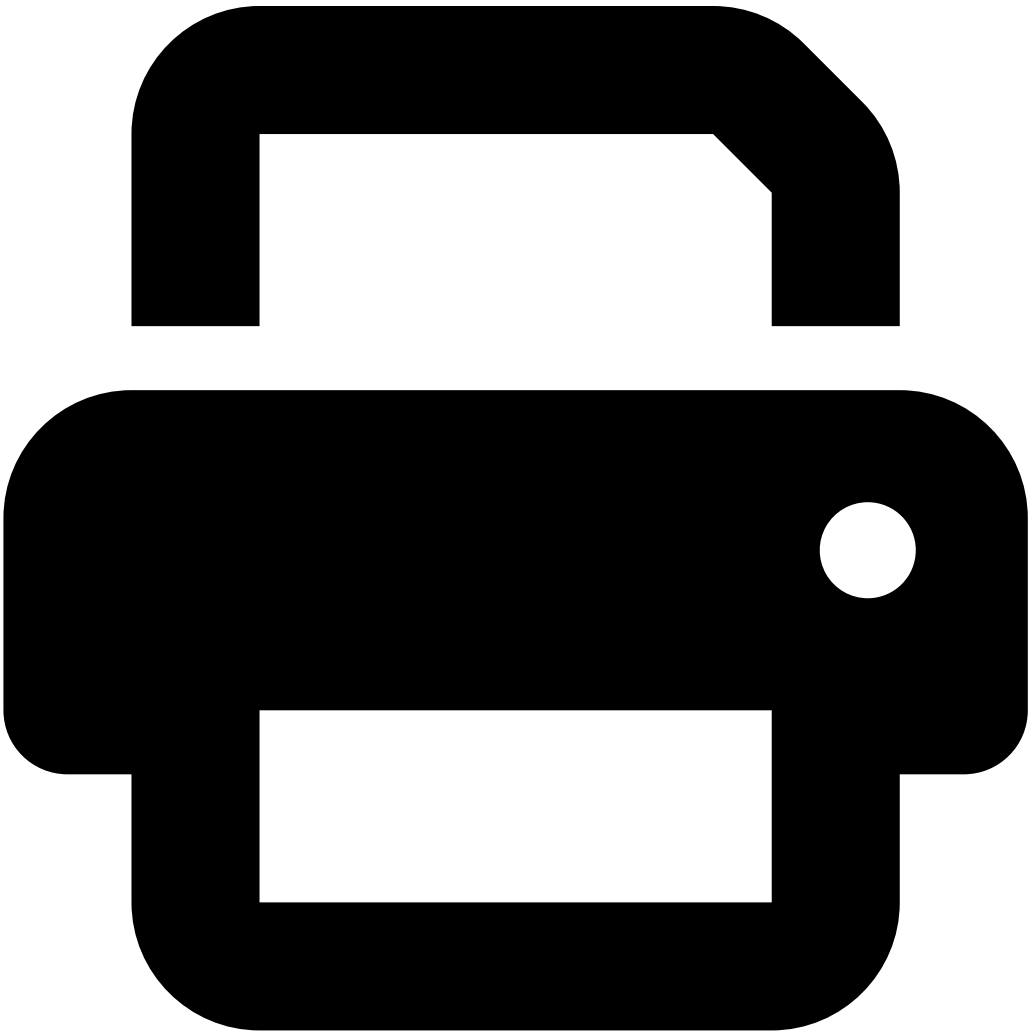
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Italian Ricotta Pie is a classic rustic dessert found in many Italian homes, especially around holidays like Easter. It’s made with **pasta frolla**, a tender Italian sweet pastry dough, and filled with creamy sweetened ricotta scented with orange zest and studded with chocolate. The result is a pie that’s rich but not overly sweet, with a delicate citrus aroma and a buttery crust.

This dessert has roots in southern Italian baking traditions where ricotta is commonly used in pastries. Draining the ricotta is key—it creates a thick, velvety filling that slices beautifully and holds its shape. Paired with the crisp, cookie-like pasta frolla, it becomes a simple but elegant dessert perfect for holidays, Sunday dinners, or with an afternoon espresso.

Things to know about this Italian Ricotta Pie (Crostata di Ricotta)

- **Drain the ricotta well:** This prevents a watery filling and keeps the pie creamy.
- **Use whole milk ricotta:** It gives the richest flavor and texture.
- **Let it cool completely:** Cutting too early can cause the filling to be soft.
- **Even better the next day:** Like many Italian desserts, the flavors deepen after resting overnight in the refrigerator.

Serving Suggestions

Serve Italian Ricotta Pie slightly chilled or at room temperature. A light dusting of powdered sugar on top makes it beautiful and simple. It pairs perfectly with espresso, cappuccino, or a small glass of sweet dessert wine.

Storage

Store the pie covered in the refrigerator for **up to 4 days**. Because of the ricotta filling, it should always be kept chilled.

Love traditional Italian baking? Try these recipes next on the blog:

- Italian ricotta Cookies
- Traditional Southern Italian Cavatelli
- Tuscan Kale and Potatoes

They’re simple, authentic recipes that bring classic Italian flavors right into your kitchen.

Italian Ricotta Pie (Crostata di Ricotta)



This traditional Italian ricotta pie features a buttery pasta frolla crust filled with sweetened ricotta, eggs, orange zest, and chocolate chips for a creamy, classic Italian dessert.

- 2 1/2 cups flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1 stick cubed cold butter
- 1 1 egg
- 1 1 egg yolk
- 1 Tbsp. lemon zest
- 1 Tbsp. vanilla
- For The ricotta filling
- 2 cups well drained whole milk ricotta
- 3/4 cup sugar

- 1 Tbsp. grated orange zest
- 2 large eggs
- 1 tsp. vanilla extract
- 1 cup semi- sweet chips or chopped dark chocolate
- 1 cup jam (an additional layer)

1. ## 1. Drain the Ricotta

   Place the ricotta in a fine mesh strainer or cheesecloth over a bowl. Cover and refrigerate for **at least 1 hour or overnight** to remove excess moisture.

2. ## 2. Make the Pasta Frolla

   In a large bowl whisk together the flour, sugar, baking powder, and salt.

   Add the cold butter and work it into the flour mixture with your fingers or a pastry cutter until the mixture resembles coarse crumbs.

   Add the egg, egg yolk, vanilla, and lemon zest. Mix just until a dough forms.

   Shape the dough into a disk, wrap in plastic wrap, and refrigerate for **30–60 minutes**.

3. ## 3. Make the Ricotta Filling

   In a bowl combine the drained ricotta and sugar until smooth.

   Add the eggs, orange zest, and vanilla and mix until fully combined.

   Fold in the chocolate chips.

4. ## 4. Assemble the Pie

   Preheat oven to **350°F (175°C)**.

   Roll out about ⅔ **of the pasta frolla** and press it into a **9-inch pie dish or tart pan**, bringing the dough up the sides.

   Spread the **jam evenly over the bottom crust**.

   Pour the ricotta filling over the jam layer and smooth the top.

   Roll out the remaining dough and cut into strips to create a **lattice pattern** over the filling.

5. ## 5. Bake

   Bake for **40–50 minutes**, or until the crust is golden and the filling is set.

   Allow the pie to **cool completely for about 2 hours** before slicing.

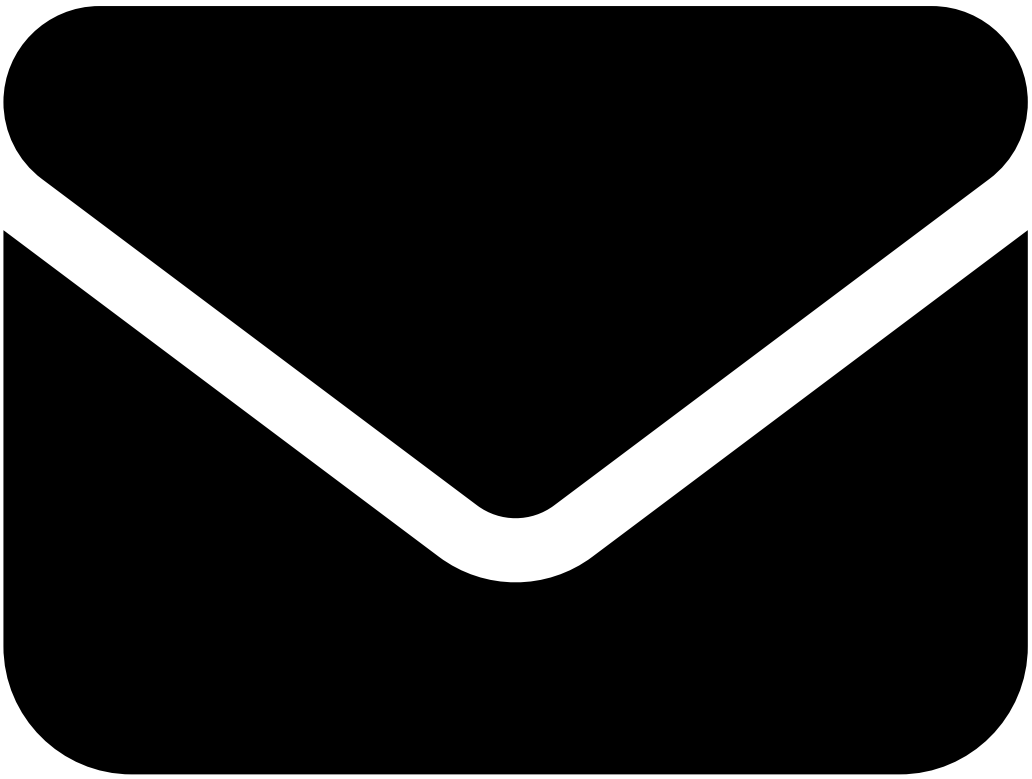
Dessert
Italian
Italian, ricotta, pie

Ciambelle (Unfilled Italian Donuts)

Ciambelle (Unfilled Italian Donuts)

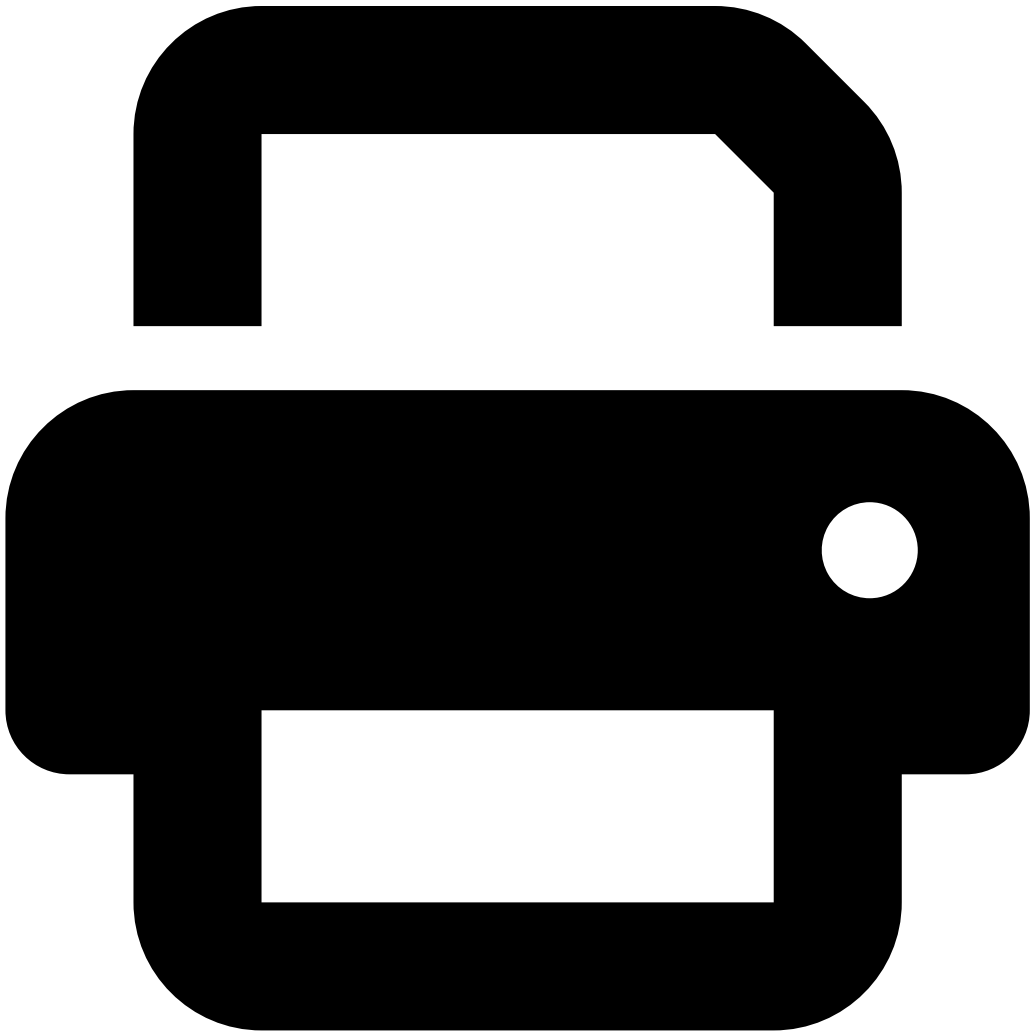
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SMS



In Italy, **Ciambelle** are the kind of simple pastry that never goes out of style. Long before elaborate glazes and over-the-top toppings, these golden ring donuts were made with basic pantry ingredients, lightly scented with lemon zest, fried until perfectly puffed, and rolled in sugar. Their name comes from the Italian word *ciambella*, meaning “ring,” and versions of these sweet breads have been part of Italian home baking for generations.

You’ll find them in neighborhood bakeries, at festivals, and on Sunday mornings alongside a strong espresso. They aren’t meant to be flashy — they’re meant to be comforting.

At our restaurant, we served them warm with espresso, just as they would in Italy. There’s something special about that pairing — the slight bitterness of the coffee against the soft, sweet dough. It’s simple, authentic, and unforgettable.

These Ciambelle are exactly that: traditional, unfussy, and rooted in real Italian baking.

Things to know about these Ciambelle (Unfilled Italian Donuts)

- Lemon zest is the signature Italian flavor – don’t skip it.
- The dough should be soft and slightly tacky but not sticky.
- Fry at 350°F for even cooking and that golden exterior.
- These are best enjoyed fresh the same day.
- You can bake them, but frying gives the classic texture and flavor.

Storage

- Store at room temperature in an airtight container for up to 2 days.
- Reheat briefly in the microwave (8–10 seconds) to soften.
- They can be frozen (without the sugar coating) for up to 1 month. Thaw, warm slightly, then roll in fresh sugar before serving.
- If you love traditional Italian baking, be sure to check out my other classic recipes and bring even more authentic flavors into your kitchen.

Traditional Italian Esse cookies (S cookies)

Classic favorite Italian Tiramisu recipe a real pick you

up dessert

Or my personal favorite Pureed Apple and walnut bundt

And if you make these Ciambelle, leave a comment and let me know – I love seeing your creations!

Ciambelle (Unfilled Italian Donuts)



- 3½ cups all-purpose flour ((440g))
- 2¼ tbsp active dry yeast ((1 packet))
- ¾ cup warm milk ((110°F))
- ½ cup sugar
- 2 pcs egg ((room temperature))
- 4 tbsp unsalted butter (softened)
- ½ tbsp salt
- 1 tbsp vanilla extract
- Zest and juice of 1 lemon
- 1 cup granulated sugar ((for coating))
- 4 cups frying oil (canola extra virgin olive oil blend)

1. ## Activate the Yeast

   In a small bowl, combine warm milk, 1 tablespoon of the sugar, and yeast. Let sit 5–10 minutes until foamy.

2. ## Make the Dough

   In a large bowl (or stand mixer):

   • Combine flour, remaining sugar, and salt.

   • Add eggs, vanilla, lemon zest, and yeast mixture.

   • Mix until combined.

   • Add softened butter and knead 8–10 minutes until smooth and elastic.

   • The dough should be soft but not sticky.

3. ## First Rise

   Place in a lightly oiled bowl, cover, and let rise 1–1½ hours until doubled.

4. ## Shape the Rings

   • Turn dough onto a floured surface.

   • Roll to about ½-inch thickness.

   • Cut circles using a 3-inch cutter.

   • Cut a small hole in the center (or use your finger to stretch gently).

   • Place on parchment squares.

   Cover loosely and let rise again 30–45 minutes.

5. ## Fry

   In a deep fry pan Heat oil to 350°F (175°C).Fry 1–2 at a time, about 1–2 minutes per side, until golden brown.

   Do not overcrowd.

6. **Coat**

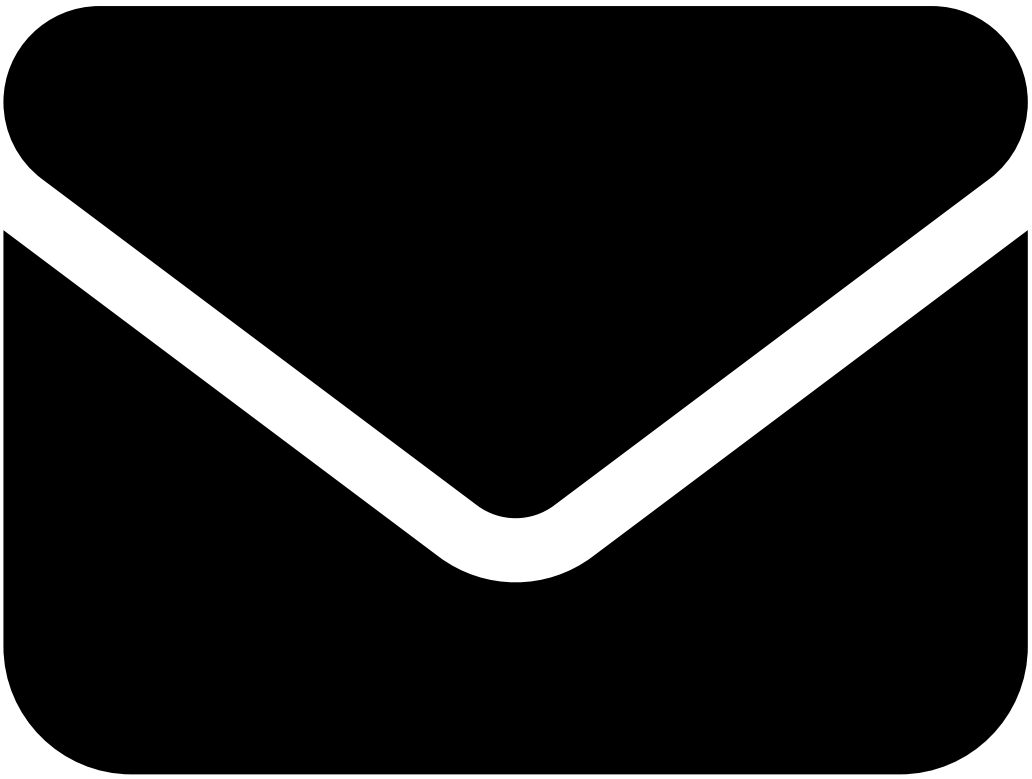
   While still warm, roll in granulated sugar.

Classic Italian Tiramisu recipe

Classic Italian Tiramisu recipe

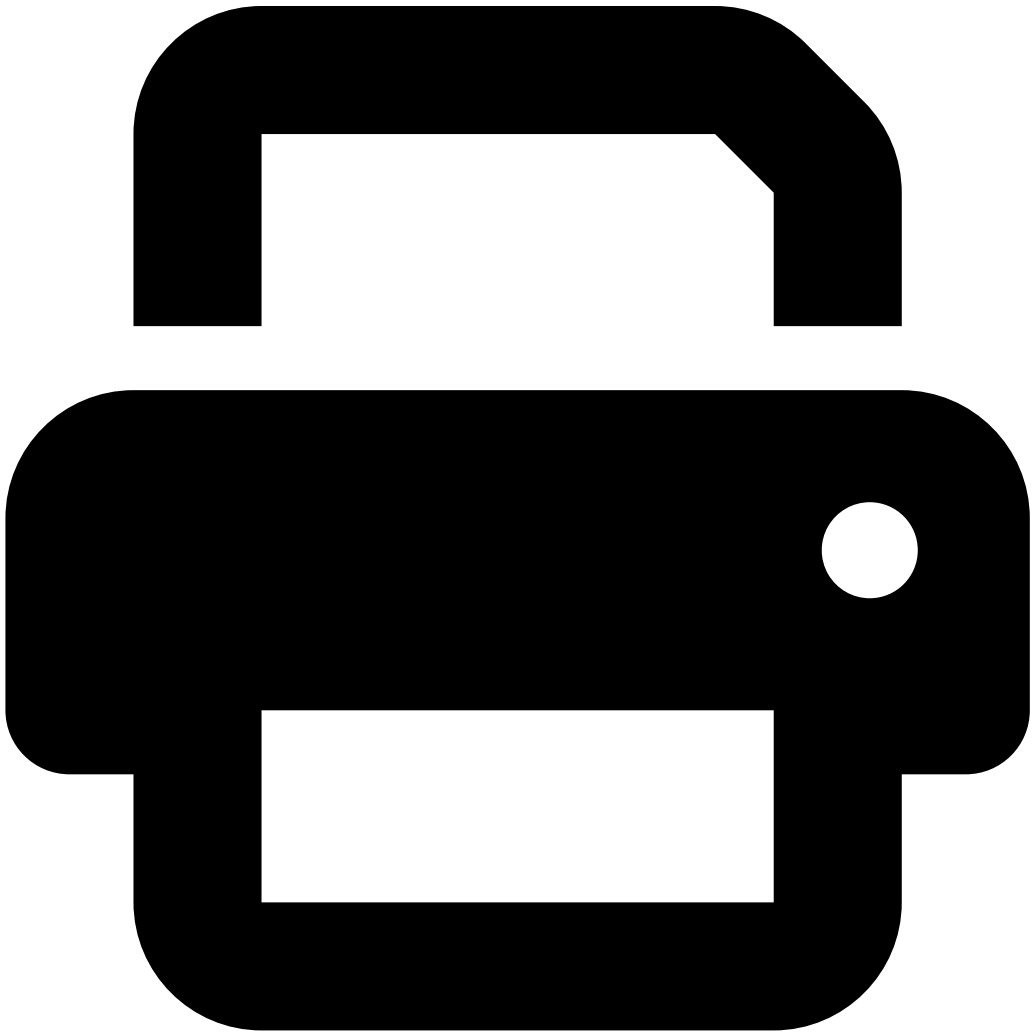
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Classic Italian Tiramisu is one of Italy’s most iconic desserts, made with layers of espresso-soaked ladyfingers and a delicate mascarpone cream. The modern version is widely believed to have originated in the Veneto region, in the city of Treviso, and was popularized in the late 1960s at the renowned restaurant **Le Beccherie**. This dessert was also a staple in my own restaurant, where we prepared it using the traditional zabaglione water-bath method—simple ingredients, proper technique, and patience—just as it’s meant to be served in Italian kitchens and classic trattorias.

Things to know about this Classic Italian Tiramisu recipe

- **Make it ahead:** Tiramisu improves with time. For best flavor and structure, make it **at least 6 hours ahead**, or ideally the day before serving.

- **No baking required:** The only cooking involved is gently tempering the egg yolks over a water bath (zabaglione method).
- **Food-safe eggs:** The water bath brings the yolks to a safe temperature while keeping the cream light and silky.
- **Mascarpone matters:** Use full-fat mascarpone and keep it cold until ready to fold in—this prevents a loose or grainy filling.
- **Cocoa timing:** Always dust the cocoa powder **just before serving** to keep it dry and vibrant.

Tips for Success

- **Whisk constantly over the water bath:** Gentle heat and steady whisking create a smooth, stable zabaglione—never rush this step.
- **Do not over-soak the ladyfingers:** A quick dip (1–2 seconds) is enough. Too much espresso will collapse the layers.
- **Fold, don’t stir:** When combining whipped cream with the mascarpone mixture, fold gently to keep the tiramisu light.
- **Chill thoroughly:** Proper chilling allows the layers to set and flavors to meld—this is key to clean slices.
- **Use quality espresso:** Strong, freshly brewed espresso gives tiramisu its signature depth and balance.
- Storage

- **Refrigeration:** Store tiramisu covered in the refrigerator for up to **3 days**. The flavor actually improves after the first day.
- **Best container:** Keep it tightly wrapped or in an airtight container to prevent it from absorbing fridge odors.
- **Freezing:** While tiramisu *can* be frozen for up to **1 month**, the texture of the mascarpone cream is best when enjoyed fresh. If freezing, wrap well and thaw overnight in the refrigerator.
- **Serving after storage:** Always dust with fresh cocoa powder **right before serving**, especially if it has been refrigerated or frozen.

If You Loved This Recipe…

If you enjoyed this **classic Italian tiramisu**, be sure to explore more traditional Italian desserts and restaurant-style recipes on the blog. You may also like:

- **Italian Amaretti Cookies**– soft, almond-rich, and perfect with espresso
- **Italian Wedding Cookies** – a holiday and bakery classic
- **Lemon Tiramisu**– a summer favorite with a lemon curd, elegant finish
- **Italian Crostata with Jam** – simple, rustic, and timeless

Classic Italian Tiramisu recipe



This **Classic Italian Tiramisu** is an authentic no-bake Italian dessert made with delicate layers of espresso-soaked ladyfingers, a rich and creamy mascarpone filling, and a generous dusting of cocoa powder. Light, silky, and perfectly balanced between sweet and bold coffee flavors, this timeless dessert is surprisingly easy to make and tastes even better after chilling overnight. Whether you're serving it for a holiday, dinner party, or special family meal, this traditional tiramisu is always a crowd favorite.

- 8 x 8–inch square dish, at least 2 inches deep

- 6 large egg yolks (room temperature)
- ¾ cup granulated sugar
- 1 cup 8 oz mascarpone cheese, cold
- 1½ cups heavy cream (cold)
- 2 cups strong espresso (cooled)
- 2 Tbsp Marsala wine or dark rum (optional but traditional)
- 30 savoiardi (ladyfingers)
- Unsweetened cocoa powder (for dusting)
- Dark chocolate shavings (optional)

1. ## Make the Zabaglione (Water Bath Method)

   Bring a few inches of water to a gentle simmer in a saucepan.

   In a heatproof bowl, whisk egg yolks and sugar until combined.

   Place the bowl over the simmering water (do not let the bowl touch the water).

   Whisk constantly for 5-6 **minutes**, until thick, pale, and warm to the touch (about 160°F / 71°C).

   Remove from heat and allow to cool slightly.

2. ## Add Mascarpone

   Gently whisk mascarpone into the warm zabaglione until smooth and creamy.

   Set aside.

3. ## Whip the Cream

   In a separate bowl, whip cold heavy cream to **stiff peaks**.

   Fold gently into the mascarpone mixture, keeping the cream light and airy.

4. ## Prepare the Espresso

   Stir Marsala wine (or rum) into the cooled espresso.

5. ## Assemble

   Quickly dip each ladyfinger into the espresso (1–2

seconds per side).

Arrange a single layer in an 8×8-inch dish.

Spread half of the mascarpone cream evenly over the cookies.

Repeat with another layer of dipped ladyfingers and finish with remaining cream.

6. ## Chill

   Cover and refrigerate **at least 4–6 hours**, preferably overnight for best flavor and structure.

7. ## Finish & Serve

   Dust generously with cocoa powder just before serving.

   Add chocolate shavings if desired

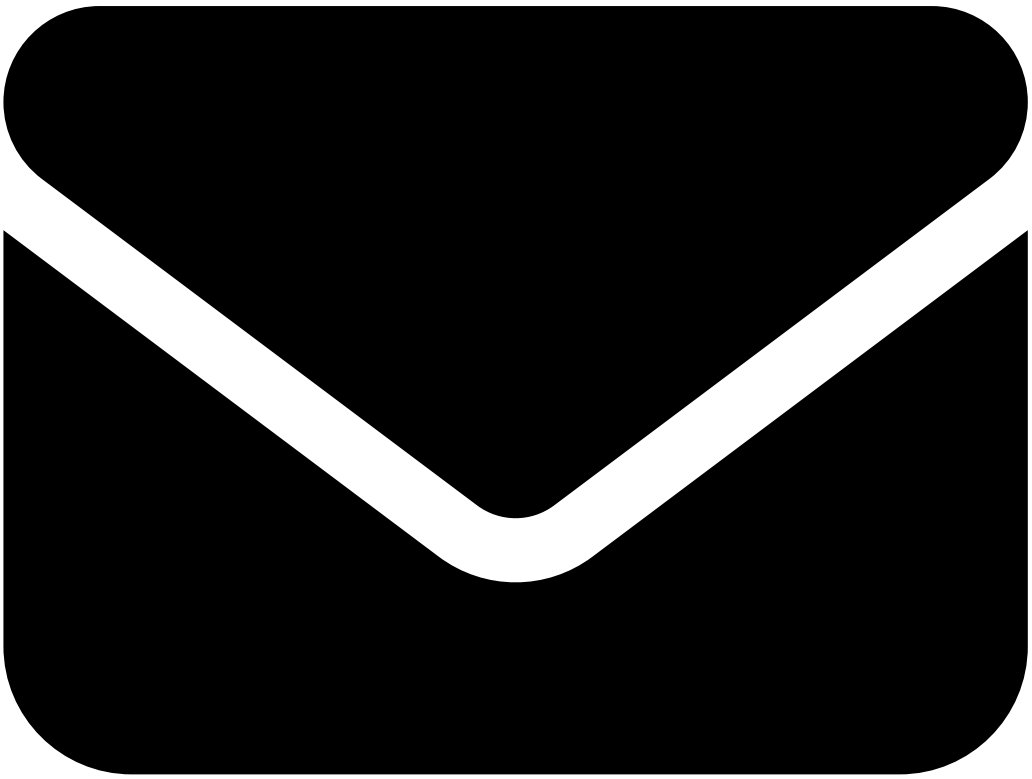
Dessert
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how to make authentic Italian tiramisu

Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring

Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring

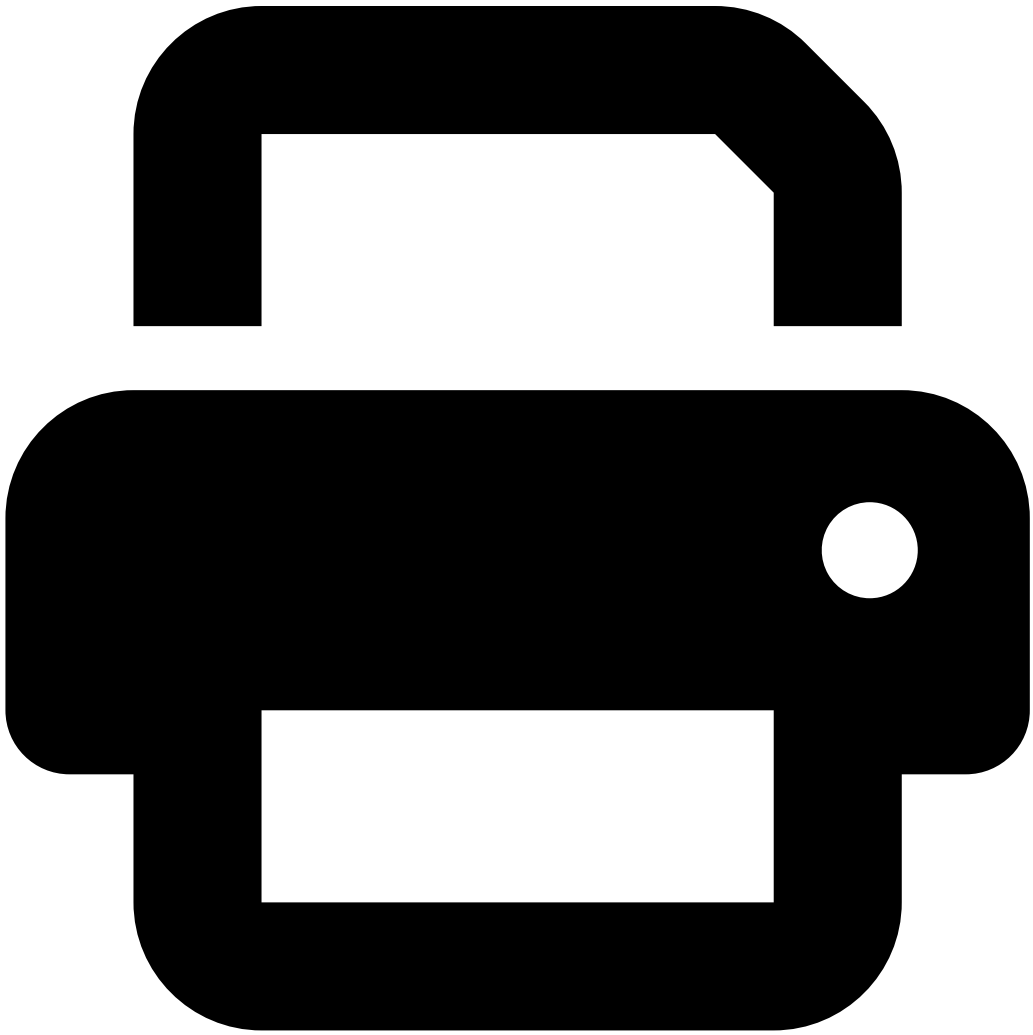
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Even though I’m from Northern Italy, I’ve grown to love and appreciate the beautiful traditions of the South—especially thanks to my Sicilian sister-in-law. Every Christmas, she brings a gorgeous **Buccellato Siciliano**, a stunning fig and nut pastry ring that fills the whole house with the aromas of honey, citrus, and warm spices. Watching her make it over the years inspired me to create my own version, honoring her family’s recipe while adding a touch of my northern Italian style. This festive pastry is rustic, impressive, and truly one of the most special holiday desserts to come out of Sicily.

Things to know about Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring

Buccellato is truly a *labor of love*—from soaking the figs to

chopping the nuts and carefully mixing the sweet, spiced filling. Rolling out the dough, spreading the filling evenly, and shaping it into the signature ring takes patience, but every step adds to its incredible flavor and charm. This isn't a recipe for rushing—it's a holiday tradition, meant to be savored, shared, and enjoyed with family.

How to Cut for the Classic Look:
Once the ring is shaped and brushed with egg wash, use a sharp paring knife to create the traditional open slits. Start with **long diagonal cuts** evenly spaced around the ring, then add **shorter slashes** in between for a feathered effect. These cuts let the filling peek through during baking and give the Buccellato its iconic rustic, bakery-style appearance. Don't worry about perfection—the charm is in its handmade look.

Making Buccellato is more than just baking; it's a way to bring a little Sicilian holiday magic into your home.

Ready to bring a taste of Sicily to your holiday table? If you make this Buccellato Siciliano, be sure to **leave a comment** and **rate the recipe** – I love hearing how my readers bring these Italian traditions to life!
Share your beautiful pastry with me on Instagram by tagging **@lorianasheacooks** and don't forget to check out my other festive Italian Christmas recipes here:

- 10 Italian Christmas cookies you must make

Buccellato Siciliano Christmas Fig & Nut Pastry Ring



Buccellato Siciliano is a traditional Sicilian Christmas pastry ring filled with a rich mixture of dried figs, nuts, raisins, honey, candied orange peel, and warm spices, all wrapped in a tender, buttery pastry. Baked until golden and beautifully decorated with its signature slits, this festive dessert is a cherished holiday tradition that brings family and friends together. While it takes a little extra time to prepare, every bite is filled with authentic Sicilian flavor, making it a truly memorable centerpiece for your Christmas table.

PASTRY DOUGH

- 3 cups all-purpose flour
- ½ cup sugar
- 1 cup cold unsalted butter, cubed
- 2 large eggs
- 1 tsp vanilla extract
- 1 orange zest
- Pinch of salt
- 1 – 2 tbsp cold water (only if needed)

FIG & NUT FILLING

- 2 cups **dried figs**, chopped (soaked in Marsala 20–30 min, drained)
- ¾ cup raisins

- 1 cup walnuts, chopped
- 1 cup pistachios, chopped
- ½ cup almonds, chopped
- ½ cup candied orange peel (cedro), chopped
- ½ cup honey
- ⅓ cup sugar
- 1 orange zest
- 1 tsp cinnamon
- ½ tsp clove
- 2 – 4 tbsp Marsala or the soaking liquid (optional, only if the mixture is too thick)

Make the Dough

1. Mix flour + sugar + salt + orange zest.
2. Cut in the cold butter until crumbly.
3. Add eggs + vanilla.
4. Knead just until smooth.
5. Wrap and chill **30 minutes**.

Make the filling:

1. Combine the soaked figs, raisins, nuts, candied orange peel.
2. Add honey, sugar, cinnamon, clove, and orange zest.
3. Pulse a few times in a food processor OR mix by hand for a chunkier filling.
4. Add a spoonful of the Marsala soaking liquid only if you need to loosen it.
5. Filling should be thick, sticky, and spreadable – not wet.

Assemble:

1. Roll chilled dough into a large rectangle (about ¼-inch thick).
2. Spread the filling evenly, leaving a border.
3. Roll the dough up like a jelly roll.
4. Form into a ring and pinch ends to seal.
5. Make small decorative cuts on top (the traditional “Sicilian feathering”).
6. Brush with egg wash.

Bake:

1. **350°F (175°C)**

   35–45 minutes, until deeply golden.

Decorate (Optional)

1. Warm apricot jam + a splash of water and brush over the top

   Add candied fruit or pistachios

   Dust with powdered sugar

Dessert
Italian
Italian pastry recipe

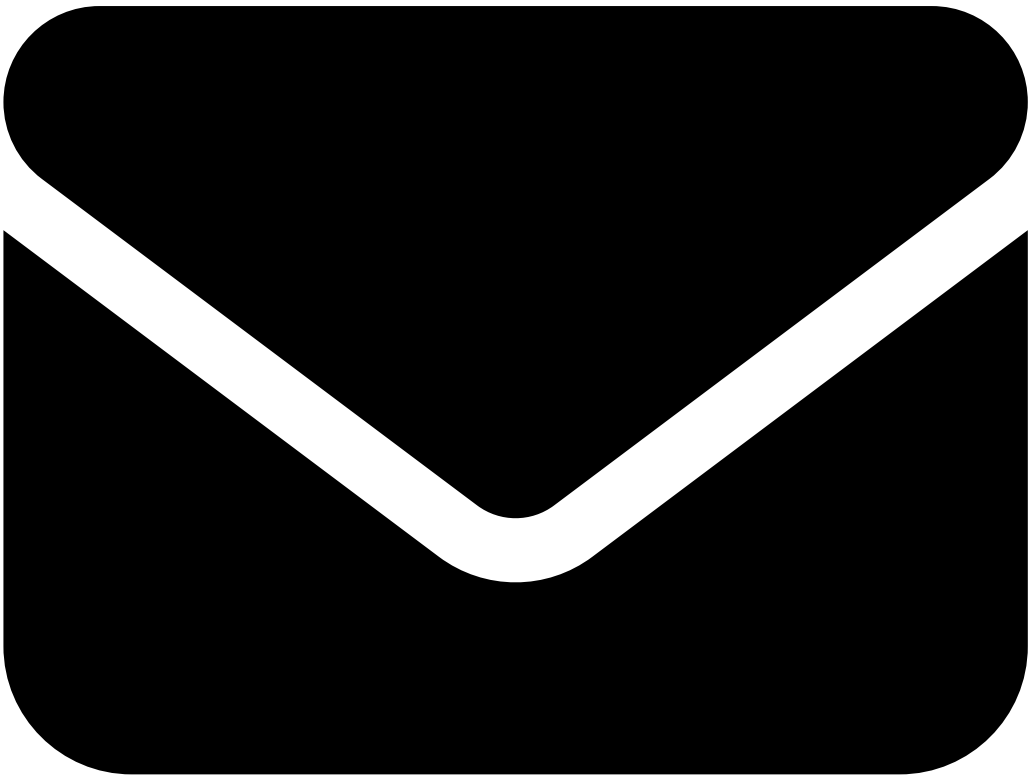
Easy Cannoli Cake with Ricotta Mascarpone Frosting

Easy Cannoli Cake with Ricotta Mascarpone Frosting

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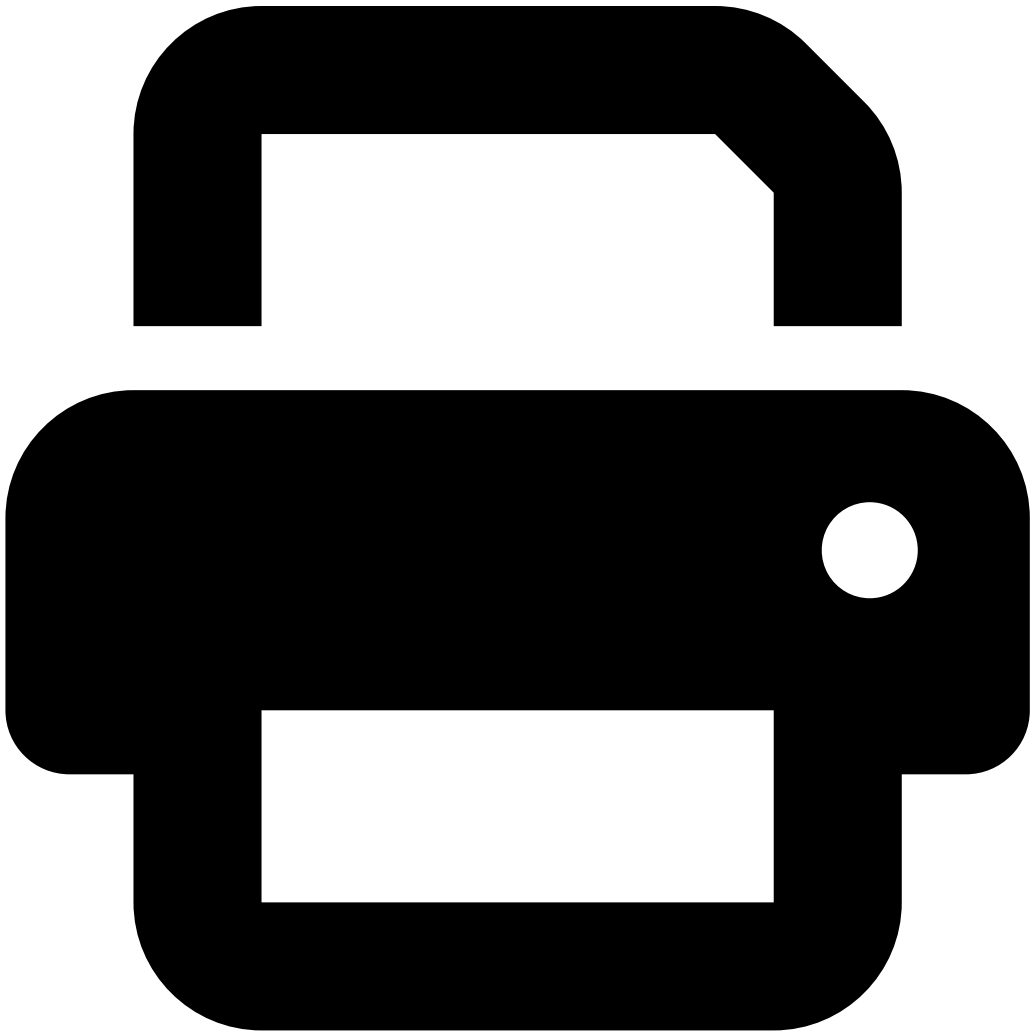









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This Cannoli Cake started as a little kitchen experiment inspired by one of my favorite Italian desserts – the classic Sicilian cannoli. I wanted all that creamy ricotta flavor, a hint of cinnamon, and those sweet little chocolate chips, but in a simple, homemade cake that didn’t require frying shells or piping filling. So I baked a basic yellow cake – soft, buttery, and lightly sweet – and layered it with a rich ricotta mascarpone frosting that doubles as the filling.

The idea comes straight from Sicily, where cannoli were first created centuries ago as a special treat during Carnevale – a time of celebration and abundance before Lent. The traditional version uses crispy pastry shells filled with sweet ricotta cream, often flavored with orange zest, cinnamon, and chocolate. When Italian immigrants brought their beloved cannoli to America, bakers started finding new ways to enjoy those same flavors – and that’s how Cannoli Cake was born.

It’s a modern Italian-American twist on a Sicilian classic, combining all the familiar flavors of the original dessert in a soft, moist layer cake that’s perfect for birthdays, holidays, or Sunday dinners. Each bite tastes like home — creamy, comforting, and unmistakably Italian.

Things to know about this Easy Cannoli Cake with Ricotta Mascarpone Frosting

This Cannoli Cake is best made with **well-drained ricotta** — if your ricotta is watery, place it in a fine mesh sieve or cheesecloth overnight to remove excess liquid. This ensures the frosting stays thick, creamy, and easy to spread between the cake layers.

For the most authentic texture, **sprinkle the mini chocolate chips** between the layers and on top of the frosting instead of mixing them into the filling. This gives every bite a little crunch without weighing down the creamy filling.

Chilling the cake for at least **1 hour** after assembling helps the frosting set and makes slicing cleaner, especially if you want neat, even layers. The cake keeps beautifully in the refrigerator for up to **3 days**, making it a perfect make-ahead dessert for parties or holiday gatherings. Bring it to **room temperature for 15–20 minutes** before serving to enjoy the full creamy texture and flavor.

For a little extra flair, try **sprinkling chopped pistachios** on top or a **light drizzle of chocolate sauce** just before serving — it makes the cake look bakery-perfect without any extra effort.

If you love classic Italian desserts with a modern twist, be sure to try my Crostata Italian jam tart or Amaretti Cookies next — both pair perfectly with a slice of this Cannoli Cake

and a cup of espresso!

Easy Cannoli Cake with Ricotta Mascarpone Frosting



This Easy Cannoli Cake with Ricotta Mascarpone Frosting captures all the beloved flavors of a classic Italian cannoli in a beautiful, simple layer cake. Moist vanilla cake is paired with a creamy frosting made with sweet ricotta, mascarpone, and hints of citrus and chocolate for an elegant dessert that feels special without being complicated. Perfect for birthdays, holidays, or any occasion where you want to bring the flavors of an Italian pastry shop to your table.

For the Yellow Cake

- 2½ cups all-purpose flour
- 2½ tsp. baking powder
- ½ tsp. salt
- ¾ cup unsalted butter, softened
- 11/3 cups granulated sugar
- 4 large eggs, room temperature
- 1 cup whole milk, room temperature
- 1 Tbsp vanilla extract

For the Cannoli Frosting (used for both filling and topping)

- 1½ cups whole milk ricotta, drained overnight if watery
- 1 cup mascarpone cheese (or cream cheese for a firmer texture)
- 1 cup powdered sugar
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- ½ cup mini chocolate chips (plus extra for garnish)

1. ## Baking Tip: How to Get a Tall, Sliceable Cake

   For that beautiful bakery-style Cannoli Cake with two thick layers, bake the batter in **one 9-inch round cake pan with high sides (at least 2½–3 inches deep)**. You can also use an **8-inch round pan that's 3 inches deep** for an even taller result – just extend the baking time to about **45–50 minutes**, checking with a toothpick at 40 minutes.

   Once baked, **cool the cake completely**, then **chill it for 30 minutes** before slicing it horizontally. This helps the cake stay firm and gives you a clean, even cut for layering with the creamy cannoli filling.

2. **Preheat oven:**

   Set oven to **350°F (175°C)**. Grease and flour one 9-inch round cake pan (or two 8-inch if you prefer thinner layers).

3. **Make the yellow cake:**

   In a bowl, whisk together flour, baking powder, and salt.In a large bowl, cream the butter and sugar until light and fluffy, about 3 minutes.

Beat in eggs one at a time, then stir in vanilla.Add the dry ingredients alternately with the milk, beginning and ending with the dry mixture.

Pour the batter into the prepared pan and bake for **35–40 minutes**, or until a toothpick comes out clean.

Cool completely, then **slice the cake horizontally in half** to create two layers.

4. **Make the cannoli frosting:**

   In a mixing bowl, beat ricotta, mascarpone, powdered sugar, vanilla, and cinnamon until smooth and creamy.

5. **Assemble the cake:**

   Place the bottom half of the cake on a serving plate and spread a thick layer of the frosting.

   Sprinkle haft the chocolate chips over the filling.Add the top cake layer and spread the remaining frosting all over the top and sides.

   Decorate with the remaining mini chocolate chips (and chopped pistachios for color optional)

6. **Chill before serving:**

   Refrigerate for at least **1 hour** before slicing to help the frosting set

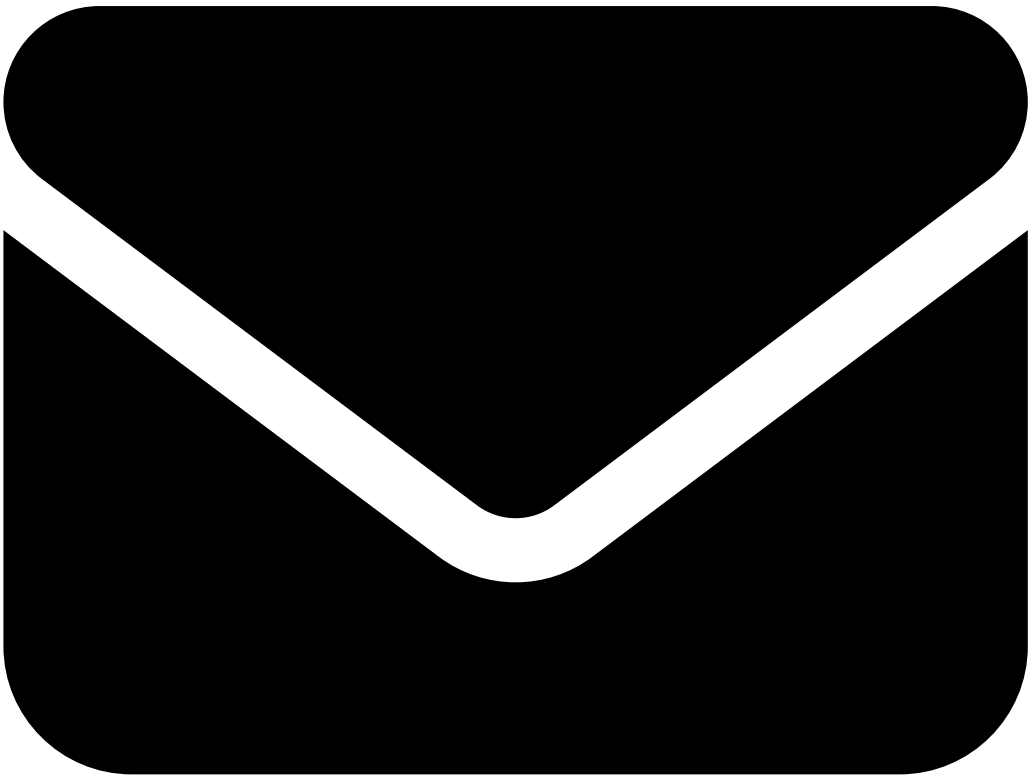
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Peach Tart with Lattice Crust – Italian Crostata

Peach Tart with Lattice Crust – Italian Crostata

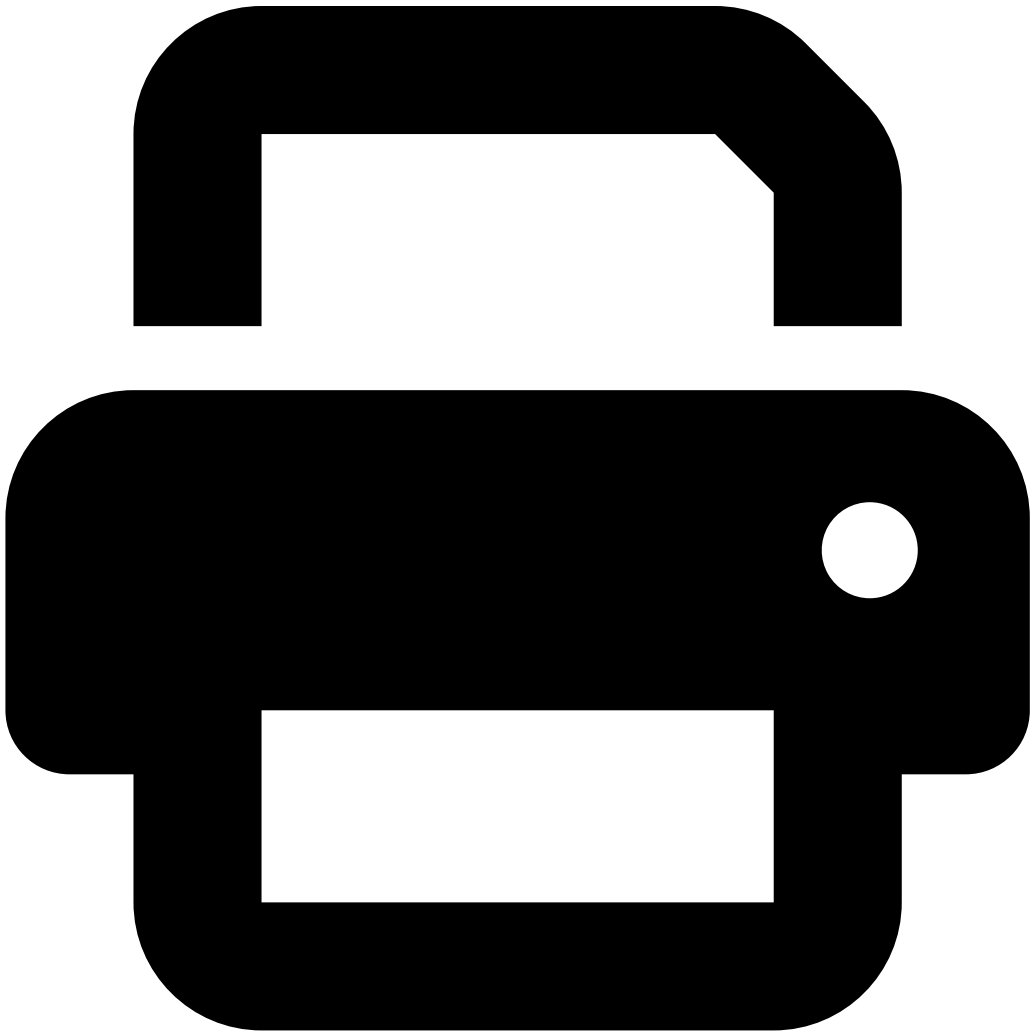
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SMS



If you saw my Instagram recently, you caught a glimpse of this golden, lattice-topped **peach crostata**—and now I’m sharing the full recipe! This rustic Italian jam tart, baked in a 9-inch tart pan, pairs **juicy fresh peaches** with sweet **peach jam** for a dessert that’s as delicious as it is beautiful. The lattice top adds a touch of classic charm, making it perfect for summer gatherings, brunch, or any special occasion. Follow along to learn how to make this simple yet stunning **homemade peach tart** from scratch.

Things to know about this Peach Tart with Lattice Crust – Italian Crostata

- **Rustic & Elegant:** The lattice top gives it a charming, rustic look while still looking impressive for guests.

- **Fresh & Jammy:** Combines fresh peach slices with sweet peach jam for a layered, flavorful filling.
- **Easy to Make:** No special equipment needed—just a 9-inch tart pan and basic kitchen tools.
- **Perfect for Any Occasion:** Great for summer desserts, brunch, or as a sweet centerpiece for gatherings.
- **Make Ahead Friendly:** Can be baked in advance and served at room temperature; keeps well for 1–2 days.
- **Customizable:** Swap peaches for seasonal fruits like plums, apricots, or berries.
- **Italian-Inspired:** A classic rustic crostata style that's simple yet authentically Italian.
- "If you enjoy this peach crostata, you'll love my other rustic desserts too—don't miss the Italian Crostata jam tart and Plum Cake recipes for more homemade Italian sweetness!"

Traditional Peach Crostata with Lattice Top



Traditional peach crostata with a buttery homemade pastry crust, sweet peach filling, and a classic lattice top. A

rustic Italian dessert that highlights fresh seasonal peaches and is perfect served with coffee, tea, or a scoop of gelato.

- 2 cups all-purpose flour (plus more for work surface)
- 2 tsp baking powder
- 1 cup granulated sugar
- 1 stick (½ cup unsalted butter, softened)
- 2 large eggs
- 1 tbsp vanilla extract
- Juice and zest of 1 lemon
- 2 cups peach jam
- 2 fresh peaches (thinly sliced)

1. **Preheat oven** to 350°F (175°C). Grease or line a 9-inch tart pan with parchment paper.
2. **Make the dough:**

   In a large bowl, combine flour, baking powder, and sugar.

   Cut in the cold butter until the mixture resembles coarse crumbs.

   Make a well in the center, add eggs, vanilla, lemon juice, and zest and whisk. Start to incorporate in the dry ingredients. Then transfer to a lightly floured smooth surface and knead the dough to a smooth consistency (3-4 minutes) cover the dough and let it rest for 30 minutes for easier rolling.
3. **Roll out dough for base:**

   Roll out 2/3 of the dough into a circle slightly larger than 9 inches.

   Carefully press into the tart pan, letting the edges hang slightly over the rim.

4. **Add the filling:**

   Spread peach jam evenly over the dough, leaving a 1-inch border.

   Arrange fresh peach slices on top of the jam.

5. **Create the lattice top:**

   Roll out the remaining 1/3 of dough into 10 thin strips.

   Lay strips over the filling in a crisscross pattern.

   Fold the edges of the base dough over the lattice strips, pressing gently.

6. **Bake:**

   Brush the dough edges and lattice with a little beaten egg for a golden finish.

   Bake 35–40 minutes, or until crust is golden and filling is bubbly.

7. **Cool & serve:**

   Let the crostata cool in the tart pan for 15–20 minutes before slicing.

   Serve warm or at room temperature, optionally with vanilla gelato or whipped cream.

Dessert
Italian
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