

# Italian Easter Rice pie

## Italian Easter Rice pie

Italian Easter rice pie known as *torta di riso di Pasqua* in Italian is a classic Italian dessert that is commonly served at Easter. This classic Italian sweet pie is made with creamy arborio rice, ricotta cheese, eggs, sugar and often flavored with citrus. Then baked in a buttery crust until golden, the result is a custard-like texture lightly sweetened. Italian Easter rice pie was originally created as a way to use up pantry staples like rice, milk, cheese and eggs during lent. Traditionally made on holy Saturday, the pie is chilled overnight and served on Easter Sunday, either as a light breakfast with coffee or as sweet treat after an Easter meal.

## Make this Italian Easter rice pie recipe manageable.

Italian Easter rice pie isn't as easy as some of my other desserts it takes a little time, but it is so worth the time and effort. Between making the crust, and cooking the rice it's definitely a recipe with a few parts to it. But don't let that scare you off.

The key is to break it down into manageable steps. You can cook the rice ahead of time and prep the crust in advance. Once those are ready, the rest comes together more easily. Think of it as a weekend baking project- a recipe that makes you slow down, maybe put some music on, and enjoy the rhythm of cooking.

If your looking for more Easter Recipes try My rosemary garlic seared lambchops or my delicious spaghetti pie or for a

delicious Easter breakfast treat try my easy crepe recipe.

## Ingredients

- For the pasta frolla ( pastry dough)
- 3 1/2 cups of flour
- 1 cup sugar
- 2 teaspoon baking powder
- 2 eggs + 2 egg yolks
- 1/2 stick room temperature butter
- zest from one lemon ( about 1 Tbsp.)
- FOR THE FILLING
- 1 cup arborio rice
- 3 cups milk
- 1 lemon and 1 piece orange peel
- 2 Tbsp. butter
- 2 cups ricotta
- 3 eggs
- 1 cup sugar
- 1/2 cup candied citron or candied lemon peel
- 1/2 teaspoon cinnamon
- 2 teaspoon vanilla extract
- powder sugar for dusting

## Instructions

1. MAKE THE PASTA FROLLA (the pastry dough)
2. In a food processor add the flour, sugar, and baking powder. Pulse until well combined.
3. Add the eggs, egg yolks, and butter and pulse until , large moist crumbs start to form (1-2 minutes)
4. Remove dough from the food processor onto a smooth surface. And with your hands knead the dough gently into a smooth ball. Wrap in plastic wrap and refrigerate for at least one hour .
5. MAKE THE FILLING

6. Add the rice, orange peel, vanilla and cinnamon to the milk. Simmer over medium high heat for 30 minutes, stirring often to keep the mixture from sticking to the pan, cook until the rice is cooked and most of the milk as been absorbed. Remove the orange peel. Add the butter to the rice and cook for an additional 5 minutes. Then spread out on a baking tray and let cool.
  7. If the ricotta has a lot of liquid in it , drain it in a colander
  8. In a large bowl , beat the ricotta with the sugar until light, then add the eggs one at a time beating until well combined after each addition. Then add the orange extract and mix until well combined.
  9. Once the rice has cooled completely, add it to the ricotta mixture slowly a few spoons at a time. Mix with a wooden spoon until the rice is fully incorporated into the filling. Set aside
  10. Preheat your oven to 350 degrees. Grease a 8 inch springform pan or pie pan.
  11. On a lightly floured surface cut the dough in half roll out one half of the dough to about 1/2 inch thick. Transfer to the prepared pan, and cut off any hanging edges. fill with the filling.
  12. Roll out the remaining dough to 1/2 inch thickness and cut into 10 about 6 inch long strips, make a lattice pattern with the dough strips.
  13. Bake the Pie for 50-60 minutes, or until the edges are golden. Let the pie cool then dust with powder sugar.  
ENJOY!!!
-

# How to make homemade crepes

## How to make homemade crepes

Don't be intimidated by making homemade crepes they are so very easy to make. Though it may seem complicated making restaurant-quality crepes at home isn't very difficult. With just a few simple ingredients and minimal prep these from the diner crepes can be ready to enjoy. These homemade crepes are thin and delicate with the most buttery crisp edges. Easy to make with no special equipment needed just a blender and a regular 9 inch skillet, and they're ready for your choice of sweet or savory filling and toppings.

This crepes were on our menu at the two dinners we had, and I have eaten my fair share learning a lot along the way. My recipe hasn't changed, but my method has. At the restaurants we mixed the batter in a large bowl because of the amount of batter we went through, but at home you can put all the ingredients into a blender and blend until smooth. How easy is that?

## Things to know about how to make homemade crepes

Don't you worry if your first crepe fails, in the restaurant we used to say that the first crepe fail goes to the cook. The reason ? A pan not hot enough to receive the batter. To prevent this from happening heat the pan before and after adding the butter for almost a minute before adding the batter for a perfect , beautiful first crepe. Or maybe you mess it up on purpose so you can eat the first crepe.

Other reason for failed crepes is the consistency of the

batter is crucial- it should be silky smooth, and pourable, like heavy cream. If it's too thick, the crepes will be dense and hard to spread in the pan, too thin , and they'll tear or cook unevenly. To achieve the perfect consistency, blend your ingredients thoroughly, to avoid lumps, then let the batter rest for at least one hour to allow the flour to fully absorb the liquid and the gluten to relax. If the batter seems to thick after resting add a tablespoon or two of milk or water , until it flows easily but still lightly coats the spoon.

Mastering the consistency of crepe batter may take a little practice, but once you get it right, you'll be flipping prefect crepes every time. Whether you're filling them with sweet jam or savory cheese, it all starts with a smooth, silky batter. Be patient, let the batter rest and adjust as needed – it's a few simple steps that make a big difference. Ready to give it a try? Grab your ingredients, mix up a batch and let your first crepe set the tone . Don't forget to share your creations- tag me on Instagram so I can see your crepe creations . I love hearing from you it's my favorite part, and it helps others. ENJOY!!!

## Ingredients

- 3 eggs
- (1/3 cup sugar for sweet crepes)
- 1 1/3 cup milk
- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

## Instructions

1. Add the eggs, (sugar if making sweet crepes omit for savory crepes), melted butter, flour and vanilla to a blender, blend until smooth (about 2-3 minutes)

transfer to a bowl, cover and refrigerate for it least 1 hour or up to 2 days.

2. Preheat a 9 inch non-stick skillet over medium high heat, add 1 teaspoon butter, briefly whisk batter then pour 1/4 cup of the batter in the center of the pan, tilting the pan in a circular motion to help the batter to cover the bottom of the pan in an even circle. Cook until top is set and bottom golden brown about 1 minute flip and cook on the other side until cooked about 1 minute more.
  3. Using a spatula fold the crepes in quarters. Transfer to a plate. Repeat the process with the remaining batter for a total of 8 crepes.
  4. Serve with fresh berries and confection sugar. ENJOY!!!
- 

## **Classic Italian taralli Dolce**

## **Classic Italian taralli Dolce**

This classic Italian taralli dolce recipe yields a lightly sweet, unleavened biscotti with a crispy texture achieved through first boiling the taralli and then baking the ring shaped dough right on the oven grates. Growing up in an off the boat Italian family Taralli sweet or salty have always been a part of my favorite snacks. Some may say I have a taralli obsession, I have to agree. If this is any indication of my obsession I have made these taralli dolce three times in the last two weeks and each time I ended up eating them before they were glazed. They are addictive .

If your unfamiliar with taralli, think ring- shaped fat bread

sticks, usually make during Easter. You can enjoy them in a variety of flavors. my favorites are taralli Dolce and on the salty savory side taralli with fennel. This is my family recipe a simple yeast- free taralli my mother would make something she would ice them and top them with colorful sprinkles.

## **Things to know about this Classic Italian Taralli Dolce recipe**

Taralli are typically made with the most basic ingredients, such as flour, water, olive oil and either salt or sugar. Sometimes additional ingredients are added like fennel seeds, black pepper, or red pepper flakes. Here are some variations.

Add a generous pinch of red pepper flakes to the dough for spicy tartalli.

For the most classic flavored fennel tarelli (I have linked the recipe)and my personal favorite omit the sugar, vanilla and add 1 tablespoon of salt and 3-4 tablespoons of fennel to the dough.

Omit the sugar and add 1 Tablespoon of salt and 2-3 Tablespoons of finely minced rosemary.

In certain parts of Italy , taralli are a hugely popular local food. Locals love making them at home or grabbing some from nearby bakeries.

Making Classic Italian taralli dolce at home is easy and so much fun to make!!Best of all, you don't need any special equipment, fancy ingredients or cooking skills. follow the simple steps and before you know it, you will be making Classic Italian Tarali dolce without referring to the recipe. ENJOY!!!!

If you make these Taralli Dolce please leave a comment about

your experience with the recipe. And please tag me on Instagram with your creations. I love hearing from you , and it helps others. THANKS!!!

## Ingredients

- 3 cups all-purpose flour
- 4 eggs
- 1 cup sugar
- 1/2 cup olive oil
- 1/3 cup marsala wine
- Juice and zest from one lemon
- 1 Tbsp. Vanilla
- 4 cups water for boiling + 1lemon

## Instructions

1. Start by beating the eggs and sugar until light and fluffy and double in volume about five minutes.
2. Add the liquid ingredients oil, wine, lemon juice and zest continue beating until well combined.
3. Add the flour a little at a time mix until combined, when the dough becomes to hard for the mixer transfer to a lightly floured surface, knead the dough until smooth ( about 5 minutes). Cover and let rest 10 minutes
4. Fill a deep pan with water add a sliced lemon bring to a low boil.
5. Preheat your oven to 400 degrees
6. Cut the dough into 12 equal pieces roll into ropes about 10 inches long and form into circles pinch the ends tightly to seal.
7. Add a sliced lemon to the water. Boil in lightly boiling water in batches. Immediately use a spoon to unstick the taralli from the bottom of the pot. Boil until they come to the surface ( about 5 minutes). Let dry on a tea towel.

8. Bake directly on the oven grates at 400 degrees for 10 minutes.

Lower the heat to 325 degrees and continue baking an additional 30 minutes. Let cool slightly before glazing with a loose mixture of powder sugar and lemon juice.  
ENJOY!!!!

---

# Lemon Italian Sponge Cake, Pan di Spagna

## Lemon Italian Sponge Cake

The Italian name for this classic Lemon Italian sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.

In my Italian upbringing this was the cake my Mom make often.

If the sponge cake was for a special occasion a birthday, a birth or a bridal shower the cake was fancied up with a variety of different fillings, frosted and decorated according to season or celebration.

Most often a simply syrup of some rum or alcohol was poured over the cake while still warm. Other times, it was a simple one layer sponge cake doused with a sugary lemony simple syrup. In this lemon Italian sponge cake recipe there is no alcohol or simple lemon syrup. Honestly I simply forgot this step, although the cake was delicious anyway.

For the simple lemon syrup boil 1/2 cup sugar with 1/4 cup

lemon juice until the sugar is dissolved and the liquid has a syrupy consistency about 5 minutes then pour over the warm cake layers,

## 3 ways to Make this lemon Italian Sponge cake Easy

Want to make this Italian sponge more easy?? One way You can do that is by using vanilla pudding for the lemon cream filling. **Here's how:** follow the package directions on the package for the vanilla pudding substitute 1/4 of the milk with freshly squeezed lemon juice, it's that easy.

The second way you can speed things up, when you make this lemon sponge cake instead of the whipped cream frosting you can use whipped topping, although the whipped cream version is sure easy to make.

And third this Lemon Italian Sponge Cake may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be made the day before, then assembled and frosted the day you plan to serve it.

One more thing, be sure to use the right size cake pan. I can't tell you how many times I've ruined food by using the wrong size pan.

## Ingredients

### FOR THE CAKE

- 6 eggs
- 1 1/3 cups sugar
- 1 1/2 cups flour
- 4 teaspoons baking powder
- 1 Tbsp. vanilla extract
- Juice and zest from 1 lemon

- For the lemon filling Ingredients:
- 2 cups milk
- rind and juice from 1 lemon
- 1 egg + 2 egg yolks
- 1/2 cup of sugar
- 2 Tbsp. cornstarch
- 2 Tbsp. butter

## Instructions

1. Pre heat oven to 350 degrees
2. Grease 2 eight inch cake pans
3. Beat eggs and sugar until light and double in volume about 5 minutes
4. Add the lemon juice, zest and vanilla. Mix until well combined
5. Blend flour and baking powder together
6. Mix flour mixture into egg batter
7. Divide batter among the two cake pans
8. Bake for 30 minutes or until an inserted toothpick comes out clean. Make the lemon cream.
  1. In a saucepan over medium heat combine the milk and lemon peel. When the milk starts to steam remove from the heat ( do not allow milk to come to a boil)
  2. Wisk the eggs with sugar until well combined ( about 1-2 minutes).
  3. Add the corn starch to the egg mixture.
  4. Wisk continuously until the egg mixture becomes light. ( about 5 minutes).
  5. Remove the lemon peel from the milk.
  6. Add a ladle of the hot milk to the egg mixture while whisking continuously. Gradually add all the hot milk while stirring. Transfer the mixture back to the saucepan and over medium heat, wisk for 5 minutes or until the cream thickens. remove from the heat let cool slightly before adding the butter and lemon juice whisk until well combined. Cover with plastic wrap . Let cool completely.

9. When the cake is still warm you can pour rum or a simple syrup over the layers. (optional)
  10. layer with the lemon cream
  11. Frost with stabilized whipped cream
  12. For the stabilized whip cream frosting mix 1 tsp plain gelatin with 1 Tbls. water In a mixing beat 2 cups of heavy whipping cream until soft peaks form then slowly add 1/2 cup powdered sugar, the gelatin and 1 Tbls vanilla
  13. Decorate with pistachios and sliced berries.  
ENJOY!!!!
- 

## **Italian almond cantucci cookies**

## **Italian almond Cantucci cookies**

Few cookies capture the essence of Italy quite like cantucci. These twice-baked almond biscotti come from the heart of Tuscany, where I was born, and have been a beloved treat for centuries. Their signature crunch, nutty aroma, and subtle sweetness make them a favorite accompaniment to a glass of Vin Santa, the traditional Italian dessert wine. Cantucci also known as biscotti di Prato, originated in the town of Prato, just outside of Florence. Historically, they were baked with simple ingredients like flour, sugar, eggs, and almonds, without any oil or butter. This technique gave them their long shelf life, making them a staple in Italian households for

generations. Over time, different regions of Italy have added their own spin on the classic, incorporating flavors like anise, chocolate, and citrus zest.

## **Good to know about Italian Almond cantucci cookies**

What sets cantucci apart from other cookies is their twice-baked process. The dough is first shaped into logs and baked until golden. Then after a brief cooling period, the logs are sliced and baked again. This second bake is what gives them their characteristic crispness, making them ideal for dipping into coffee or wine.

In Italy, cantucci are more than just a cookie: they are a tradition. Served during holidays, family gatherings, and special occasions, they symbolize warmth and hospitality. Their simplicity and satisfying crunch make them a versatile treat, whether enjoyed as a midday snack or a sweet ending to a meal.

Making cantucci at home is a rewarding experience, filling the kitchen with the comforting scent of toasted almonds and baked goods. While the classic version remains a favorite, experimenting with variations- such as dipping them in melted dark chocolate or adding dried fruit- can them a personal touch.

Whether enjoyed the traditional way with a glass of Vin Santo or simply alongside a morning espresso, Italian Almond Cantucci cookies are a delightful taste of Italy that never goes out of style.

Ready to experience the authentic taste of Tuscany? Bake a batch of cantucci today, and if you do, be sure to tag me or leave me a comment- I'd love to see your creations!!!

# Ingredients

- 1 1/2 cups almonds skin on
- 2 1/2 cups all purpose flour
- 1 1/3 cups sugar
- the juice and zest from one lemon
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 Tbsp. vanilla extract
- 1/2 stick melted butter

# Instructions

1. Preheat your oven to 350
2. Spread the almonds on a baking sheet and toast in the oven for 10-12 minutes. Let cool. Then roughly chop the almonds Leave the oven on
3. Line a large baking sheet or two smaller ones with parchment paper.
4. In a bowl add the flour, sugar, lemon zest, salt and baking powder. Whisk to combine.
5. Make a well in the center of the dry ingredients.
6. Break the eggs into the well and add the vanilla and cooled melted butter.
7. Whisk together the wet ingredients slowly incorporating part of the dry ingredients.
8. Before the dry ingredients are completely mixed in with wet ingredients use your hands to finish incorporating the dry ingredients.
9. As the mixture starts to come together add the almonds.
10. Turn out unto a lightly floured surface and knead lightly. The dough should be firm but soft.
11. Divide the dough into 4 equal parts
12. Roll each part into a 10 inch log. If the almonds pot out poke them back into the dough and smooth the surface

13. Bake the logs in the middle oven rack for 20-25 minutes until golden brown. Remove from the oven and let cool on the baking sheets for 10 minutes
  14. Reduce the oven temperature to 300 degrees
  15. While still warm, cut each log into 12-15 slices.
  16. Arrange cut side up, onto the lined baking sheets. Return to the oven for 12-15 minutes.
  17. Cool on a wire rack and store in an airtight container.  
ENJOY!!!
- 

## **Fluffy lemon ricotta pancakes**

## **Fluffy lemon ricotta pancakes**

Bright, zesty, and melt-in-your mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day.

Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you're hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

## **Why you 'll love this fluffy lemon ricotta pancake recipe**

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

## TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to see how you enjoy them!

## Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

# Instructions

1. In a bowl whisk together flour, sugar, baking powder and baking soda
  2. In another bowl whisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
  3. Gently fold wet ingredients into the dry – mix only until combined DON'T OVERMIX the batter should not be smooth
  4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
  5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.
  6. Serve with butter, maple syrup, powder sugar or fresh berries. ENJOY!!!
- 

## Mandarin orange Bundt cake

## Mandarin orange Bundt cake

This recipe is all about the sweet and tangy goodness of mandarin orange bundt cake, a delicious cake full of citrus flavors. The addition of ricotta gives the cake an incredibly moist crumb, making each bite irresistibly rich and luscious.

Right now , citrus is really prolific in California, filling markets and backyards with an abundance of vibrant oranges, lemons and mandarins. There's something special about baking with fresh, seasonal fruit at it's peak- every bite bursts with natural sweetness and a hint of sunshine. If you have access to locally grown mandarin , this cake is the perfect

way to showcase their bright, zesty flavors.

Mandarin orange bundt cake has a timeless appeal, reminiscent of simple homemade cakes baked with love in family kitchens. The citrus flavor not only brighten up the cake but also bring a delicious flavor when combined with vanilla. Whether you remember a version of this cake from childhood or discovering it for the first time, it's appeal is undeniable.

## **Variations for this mandarin Orange bundt cake recipe**

One of the joys of baking is making a recipe truly yours. For an extra burst of texture and flavor, consider adding finely chopped nuts, shredded coconut or a hint of spice like cinnamon. Want a more citrus taste? A combination of mandarin and a touch of orange zest will enhance the flavor. The ricotta already makes this cake exceptionally rich and moist, but if you want more richness, a touch of honey or a mandarin glaze instead of powder sugar will take the cake next level.

A mandarin orange bundt cake is a simple yet stunning way to embrace the natural deliciousness and beauty of citrus. It's proof that sometimes, the most unassuming ingredients come together to create something delicious. Whether served as a breakfast treat, an afternoon snack or after dinner treat, this cake is bound to brighten any day!!! So go ahead, bake up a little sunshine and let the sweet smell of mandarin oranges and creamy ricotta fill your kitchen. ENJOY!!!!

## **Ingredients**

- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup light olive oil
- 1 cup ricotta cheese
- 2 Teaspoon vanilla

- 2 mandarin oranges peeled, seeded and pureed
- 2 cups flour
- 1 Tbsp. baking powder
- Powder sugar for serving

## Instructions

1. Set your oven to 350- degrees. Grease a 9.5 inch Bundt pan
2. Prepare the mandarins by peeling, seeding and pureeing. Set aside.
3. In a bowl beat the eggs with the sugar until light and fluffy 2-3 minutes. Add in the ricotta and beat 1 minute longer.
4. Add in the oil, pureed mandarin, and vanilla and mix until well combined.
5. Mix the baking powder with the flour. Slowly add the flour mixture to the egg mixture. Mix only until well combined.
6. Pour the cake batter into the prepared Bundt pan. Bake in the preheated oven for 35-40 minutes or until an inserted toothpick comes out clean
7. Let cool slightly before removing from the pan. Cool completely before dusting with powder sugar. ENJOY!!!!

---

## Tuscan bullseye heart cookies

## Tuscan bullseye heart cookies

Tuscan Bullseye heart cookies “occhi di Bue a cuoro, are a delightful Italian cookie perfect for Valentine’s Day or any

special occasion. These delicate, buttery shortbread cookies are filled with a luscious jam or chocolate and shaped into hearts for a romantic touch.

Originating in Tuscany, occhi di bue ( ox eyes) are a classic Italian pastry shop favorite, typically round with a small cutout revealing the filling inside. For this special version we-re adding a loving twist- heart shapes and a dusting of powder sugar for an irresistible finish.

Whether your making these Tuscan bullseyes heart cookies for your sweetheart, family or simply indulging in a little self-love, these cookies are a simple, elegant, way to share something sweet and delicious.

## **How to Keep this Tuscan bullseye heart cookie recipe easy**

Here's a prep plan to keep making Tuscan Bullseye cookies efficiently:

### **Tuscan Bullseye Cookies Prep Plan**

#### **1. Ingredient & Equipment Prep (1-2 Days Before Baking)**

- **Measure & Organize Ingredients:** Pre-measure flour, sugar, butter, eggs, vanilla extract, chocolate, and any additional ingredients.
- **Chop & Portion Fillings:** If using chocolate, nuts, or jam, have them chopped and portioned ahead of time.
- **Prepare Equipment:** Line baking sheets with parchment, set out mixing bowls, and ensure cookie cutters or shaping tools are clean and ready.

## 2. Dough Preparation (Night Before Baking)

- **Make the Dough:** Prepare and mix the cookie dough according to the recipe.
- **Chill for Easy Handling:** Wrap in plastic and refrigerate overnight for better texture and easier shaping.

## 3. Assembly & Baking (Baking Day)

- **Preheat & Set Up Workstation:** Ensure an efficient workflow for rolling, cutting, filling, and sealing the cookies.
- **Shape & Fill Cookies:** Roll out dough, cut shapes, and assemble with chocolate or preferred filling.
- **Bake in Batches:** Use pre-lined trays and bake efficiently in a preheated oven.

## 4. Cooling & Storage (Post-Baking)

- **Cool Completely:** Transfer baked cookies to a wire rack to cool before handling.
- **Store Properly:** Keep in an airtight container at room temperature or freeze extras with parchment layers.

# Ingredients

- 1 stick of butter
- 1 cup sugar
- Juice and zest from 1 lemon
- 2 Teaspoon vanilla
- 3 egg yolks
- 3 cups flour
- strawberry jam
- powder sugar

# Instructions

1. Preheat your oven to 350- degrees. Bring your butter to room temperature, Line a baking sheet with parchment paper.
2. In a bowl beat the butter with the sugar until light and fluffy ( about 2-3 minutes)
3. Add the egg yolks one at a time , beating until well combined. Then add in the vanilla, lemon zest, and lemon juice beat until well combined
4. Slowly add in the flour mixing only until well combined. Use your hands to form the dough into a smooth ball. Cover and let rest in the refrigerator for at least 30 minutes.
5. Bring the dough to room temperature. On a lightly floured board roll the dough to a 1/4 inch thickness,
6. Cut out the dough with a large heart shape cookie cutter. Then cut out half of the hearts with a smaller heart shaped cookie cutter.
7. lay the cookies on the prepared baking sheet. Bake in the preheated oven for 10-12 minutes.
8. Let cool then sprinkle the cut out hearts with powder sugar. Spread the uncut hearts with strawberry jam. Assembly the cookies place the powder sugar cutout one on top of the strawberry spread one. Press the cookies together lightly. ENJOY!!!!

---

# Classic Italian Zabaglione recipe

# Classic Italian zabaglione recipe

Zabaglione is a classic Italian dessert known for its light, airy texture and rich flavor. This simple yet luxurious custard is made with just three ingredients- egg yolks, sugar and marsala wine- whipped into a frothy delight. Whether served warm or chilled, this traditional treat is perfect on its own or pair it with fresh berries, biscotti crumb, or a dollop of whipped cream.

While often seen on the dessert menu in fine Italian restaurants, Zabaglione is surprisingly easy to make at home. With just a bowl a whisk and a few minutes of patience, you can achieve the same velvety, cloud-like texture that makes this dessert so special.

If your looking for a romantic dessert to impress your special someone, zabaglione is the perfect choice. Its an elegant way to end a Valentine's Day dinner. Serve it with fresh berries, and a sprinkle of crushed lady fingers for an irresistible, restaurant – quality treat at home. Plus, its warm and airy consistency makes it feel like a dessert made with love- perfect for celebrating romance or just because!!!!

## Why you will love this classic Italian zabaglione recipe

Authentic Italian recipe- A cherished dessert with deep roots in Italian cuisine

Minimal Ingredients -made with pantry staples, no heavy cream is required

Quick and easy- Ready in under 15 minutes with no baking involved.

Romantic and elegant- A perfect dessert for Valentine's Day or special occasions

Versatile- Enjoy as a dessert, breakfast treat or even as a sauce over cakes and fruit.

This classic Italian zabaglione recipe is the perfect way to bring a touch of Italian elegance to your dessert table. Whether you're making it for special occasion, a cozy night in or a romantic Valentine's Day dinner, it's velvety, delicate flavor make it an unforgettable treat. With just a few simple ingredients and a little whisking, you can create a restaurant – quality dessert at home- no fancy equipment needed.

So why not surprise your loved ones ( or yourself) with this classic Italian delight?

Have you tried making this Zabaglione ? let me know in the comments how you enjoyed it! And please don't forget to tag me on Instagram with your creations. I love hearing from you. It's my favorite part!!!

## Ingredients

- 4 egg yolks
- 1/2 cup of sugar
- 1/2 cup marsala wine
- A few lady fingers for topping

## Instructions

1. Prepare a Bain- Marie: In a heat proof bowl over simmering water add the egg yolks and sugar beating continuously.
2. Add the wine and vanilla continue beating until well blended and the zabaglione begins to thicken into a foamy custard
3. Put some fresh berries in a martini glass

4. pour the zabaglione over the berries, top with crushed lady fingers .ENJOY!!!

---

## **Italian olive oil almond cake**

## **Italian olive oil almond cake**

Italian olive oil almond cake( torta di mandole in Italian) is made with ground almonds and just a few pantry ingredients. This simple cake is then dusted with powder sugar and sliced almonds.

My version on this recipe is to mix finely ground almonds with flour for structure and baking powder to give the cake more rise. A little orange zest adds a hint of citrus and the almond extract adds to the almond flavor.

This almond cake can be made with either almond flour or finely ground almonds, offering flexibility while keeping its signature nutty flavor and moist texture. Almond flour provides a finer texture, resulting in a smoother crumb. It's perfect for a more refined bakery- style finish.

Grinding whole almonds at home adds a slightly coarser texture and a rustic look to the cake . to prepare , pulse the almonds in a food processor until they reach a fine meal-like consistency . Both options work in this recipe allowing you to choose based on your preference or ingredient availability.

# Here's a few tips to ensure your Italian olive oil almond cake turns out perfectly

Use room- temperature ingredients. bring the eggs to room temperature before starting. This helps the batter to mix evenly and creates a smooth texture.

Don't overmix the batter. Once you add the flour, almond flour or finely ground almonds mix gently just until well combined. Overmixing can make the cake dense and heavy.

Since almond cakes can be moist , use a toothpick to check the center for doneness. It should come out clean or with just few crumbs.

Let the cake cool completely. Almond cakes are delicate when warm. Allow the cake to cool 10-15 minutes remove removing the collar of the spring form pan.

Optional finishes: Dust the cake with powder sugar and top with cut almonds. You can also spread the cake with a thin layer of apricot jam then adding the almonds and powder sugar. This Italian olive oil almond cake is easy to make, uses just a few ingredients and it's delicious. ENJOY!!!!

## Ingredients

- 1 1/2 cups almond flour or finely ground almonds
- 1 cup all purpose flour
- 2 tsp. baking powder
- orange zest from 1 orange
- 1 teaspoon salt
- 1 1/2 cups sugar
- 3 large eggs
- 3/4 cup olive oil
- 1 Tbsp. almond extract

- sliced almonds and powder sugar for topping

## Instructions

1. Preheat your oven to 350- degrees. Grease a 9 inch spring form pan
2. In a bowl mix the almond flour or ground almonds, regular flour, salt and baking powder and orange zest.
3. In a separate bowl beat the eggs with the sugar until light and fluffy about 2 minutes. Add the oil and almond extract mix until well combined. Add the flour mixture and mix just until well combined.
4. Pour the cake batter into the prepared pan. Place in the center rack and bake for 30-35 minutes or until a toothpick inserted in the middle comes out clean. Let the cake cool before removing the collar.
5. Top with powder sugar and sliced almonds. ENJOY!!!!