

Classic strawberry cheesecake

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Get ready to enjoy a slice of cheesecake heaven with this classic strawberry cheese cake. This indulgent treat combines a velvety cream cheese filling, buttery cookie cracker crust and a luscious homemade strawberry topping. It's the ultimate dessert for any occasion-birthdays, dinner parties or just because you deserve it.

This cheesecake is my husband's favorite dessert. Every year on his birthday I make this classic strawberry cheesecake just for him, complete with the fresh strawberry topping he likes the most. It's become a sweet tradition in our family, and seeing him enjoy a slice makes the occasion even more special.

Tips for success when making classic strawberry cheesecake

Use room temperature ingredients to achieve a creamy filling, make sure your cream cheese , eggs, cream and mascarpone are at room temperature before mixing. Cold ingredients can lead to a lumpy batter and uneven texture,

I am using a cookie base for the crust you can use ready made graham cracker crumbs and just mix in the butter and sugar.

Bake the cheesecake in a water bath to prevent cracks. Wrap the outside of your springform pan tightly with foil to keep water out, place it in a larger pan , and add hot water until it reaches halfway up the sides. The steam creates a gentle , even heat for perfectly smooth cheese cake.

Resist the urge to dig in right away! allow the cheese cake to chill in the refrigerator overnight. This gives the filling time to set up and the flavors to develop, resulting in a firm yet creamy texture that slices beautifully. With this tips your classic strawberry cheesecake will turn out beautiful and delicious.

Ingredients

- For the crust 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1 stick melted butter
- FOR THE FILLING
- 1 lb. cream cheese(2 blocks)
- 1 cups heavy cream
- 1 cup mascarpone cheese
- 3 eggs
- 1 cup sugar
- 2 tbsp. vanilla
- 2Tbsp. flour
- FOR THE STRAWBERRY TOPPING
- 2 cups cleaned and hulled strawberries sliced
- 1/2 cup sugar
- 2 Tbsp. water
- 2 Tbsp. cornstarch
- 1 tbsp. lemon juice

Instructions

1. preheat your oven to 350- degrees
2. Start by preparing the crust In a food processor add the graham crackers, butter and sugar . pulse until it looks like wet sand.
3. Press the mixture firmly into the bottom and a little up the sides of a 9 inch springform pan. Bake for 10 minutes, while you prepare the filling

4. MAKE THE FILLING

5. In a large bowl beat the softened cream cheese with the sugar beat until smooth , about 2-3 minutes
6. Mix in the cream, mascarpone and vanilla mix until well combined. Add the eggs one at a time on low speed. Mix in the flour.
7. Pour the filling into the prepared crust, smooth the top with a spatula. Place the springform pan in a water bath to prevent cracks. Wrap the spring form pan with tin foil and place in a larger pan. Fill the pan half way up with hot water .
8. Bake for 55-65 minutes. Or until the edges are firm and the center still jiggly.
9. Turn off the oven and leave the cheesecake inside with the oven door slightly opened for 1 hour.
10. Remove from the oven and let cool completely. Cover and refrigerate without the topping for at least 3 hours or overnight for the best flavor and texture. TOP when you are ready to serve.

11. MAKE THE STRAWBERRY TOPPING

12. In a small sauce pan add the prepared strawberries , sugar and water mix to combine. cook the mixture over medium heat stirring , until the strawberries release their juices. Thicken the glaze by mixing the cornstarch with 2 tbsp. of water to make a slurry. Add this to the sauce pan and stir well. Cook for another 3-4 minutes until the glaze thickens. Mix in the lemon juice.

Gorgonzola and brie pear tart

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A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great choices
2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others. THANKS!!!

Ingredients

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears

- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

Instructions

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don't let it get too warm or it will be harder to handle.
 2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
 3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
 4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the cheese with the rest of the pears and cheese.
 5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
 6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
 7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown. ENJOY!!!!
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Pizzicati Italian pinch cookies

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Pizzicati, also known as Italian pinch cookies, are a delicious treat that brings a touch of charm to any cookie tray. These buttery , flaky cookies are named for their unique shape, formed by pinching the dough around a sweet jam filling. Perfectly in texture and flavor pizzicati cookies are fun to make as they are to eat. Whether you are making them for your Christmas cookie tray or looking for simply indulgence these traditional pinch cookies are going to bring a taste of Italy to you.

These cookies are not only a testament to the art of Italian baking but also an invitation to get creative- choose your favorite jam, Nutella or even sweetened ricotta to make them your own.

Why your are going to love this pizzicati Italian pinch cookie recipe

You're going to love this recipe because it combines elegance with ease, creating a cookie that looks impressive but is incredibly easy to make. The dough comes together quickly in the food processor with pantry staples, and the filling options are endless, allowing you to customize each batch to suit your cravings or occasions. These pizzicati cookies are light, buttery and perfectly balanced with their sweet

centers, making them irresistible to both kids and adults. Whether you're an experienced baker or just starting this recipe is foolproof, bringing Italian baking to your kitchen.

Ingredients

- 1 1/2 cups of flour
- 1 tsp. baking powder
- zest from 1 lemon
- 3/4 cup powder sugar
- 1/2 stick cold butter
- 1 egg
- 1 cup your favorite jam
- powder sugar for dusting

Instructions

1. Add the flour, sugar, baking powder and lemon zest to a food processor fitted with a metal blade and mix briefly with a few pulses. Add cubed butter and pulse until you have a sandy mixture then add the egg and pulse just until well combined.
2. Transfer the dough onto a lightly floured work surface and knead the dough until you have a smooth consistency. Wrap in plastic wrap and refrigerate for at least 30 minutes.
3. Then bring the dough to room temperature place on a lightly floured broad and roll out until the dough is approximately 1/8 " thick. With a round cookie cutter or glass cup cut circles about 3 inches in diameter. Place a teaspoon of jam in the center of each circle.
4. Bring the sides of the dough together to close the circle, and pinch the ends firmly together to secure them.
5. Place the cookies on a parchment lined baking tray and bake in a pre heated oven for 13-15 minutes.

6. Let cool slightly before dusting with powder sugar.
ENJOY!!!!

Italian rainbow Christmas cookies

Italian rainbow Christmas cookies

Italian rainbow Christmas cookies , also known as tricolor cookies, are a delicious festive cookie that blends flavor, color and tradition. These iconic treats, often associated with Italian – American bakeries, are not actually cookies in the traditional sense but rather delicate almond sponge cakes layered with sweet jam. Each layer is vibrantly dyed in the colors of the Italian flag – green, white and red. Then the entire thing is coated with a thin layer of chocolate, adding richness that perfectly complements the nutty almond flavor and tart jam. Often enjoyed during the Christmas season.

Simplify Making these Italian rainbow cookies

Making Italian rainbow cookies can be simplified with a prep plan, turning what seems like an intimidating recipe into a manageable and enjoyable baking project. These cookies are all about layering and timing, so organization is key.

1. Gather your ingredients: Ensure you have everything

ready, including the almond paste, food coloring, fruit jam, and chocolate.

2. Prepare the pans and batter first: line three identical size baking pans with parchment paper, which makes transferring the layers easier. Mixing all the batter at once before dividing and coloring it speeds up the process.
3. Bake layers together: If you have three pans of the same size you can bake all the layers at once. If not, plan to bake back- to- back while cleaning or prepping other steps.
4. Allow the layers to cool: While the cakes cool, prepare the jam by warming it slightly in the microwave for easier spreading.
5. Assemble: Once the cakes are cooled, stack them with a thin layer of jam, using parchment paper or plastic wrap place a skillet gently on top to weigh the cakes down for even layers. Let the assembled cakes sit in the fridge for a few hours or overnight for the best results.
6. Top with the chocolate the next day: Once the layers are firm melt and spread the chocolate topping smoothly. Chill again briefly to harden the chocolate before slicing into squares. This prep plan divides the work into manageable steps and gives you time to focus on perfecting each step, ensuring your Italian rainbow cookies turn out as impressive as they are delicious.

Ingredients

- 1 cup sugar
- 1 8 oz. can almond paste
- 3 sticks butter, softened and divided
- 4 eggs separated
- 1/4 cup milk
- 2 teaspoon almond extract
- 2 cups all purpose flour

- 1/4 tsp. each red and green food coloring
- 1 cup raspberry jam
- 2 cups semisweet chocolate

Instructions

1. Preheat your oven to 350-degrees
 2. The first step is to separate the eggs . Then beat the egg whites in a mixer until soft peaks form . Set aside while preparing the batter.
 3. In a stand mixer or hand mixer combine the sugar with the almond paste and 1 stick of butter. Mix until smooth. Add the remaining 2 sticks of butter and continue mixing until smooth. Gradually add in the egg yolks, then the milk and almond extract mix until well combined. Add the flour and slowly mix until combined.
 4. Fold the egg whites into the cake batter.
 5. Divide the dough into thirds. Leaving 1 uncolored and adding one drop of green food coloring to 1 and 1 drop of red to another. Spread the dough on parchment lined quarter size pans. Bake for 10 -12 minutes. Let cool. Then spread each layer with raspberry jam. Put the layers together. Making the uncolored 1 the center. Then add a weight to press them down.
 6. Melt the chocolate in a bowl over simmering water. Frost the cooled cookies with the melted chocolate.
 7. Let set then cut the rainbow cookies into squares.
ENJOY!!!!!!
 8. And so on
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Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli, also known as honey balls, is an Italian Christmas dessert that brings up cherished holiday family memories for me and many Italian families. These golden, bite-size balls of sweet dough are a hallmark of traditional Italian celebrations. Deep-fried to perfection, they are crispy on the outside, soft and chewy on the inside. Once fried, they are generously coated with a warm honey-sugar glaze that holds them together in a mound or wreath shape.

Colorful sprinkles and sliced almonds turn this simple treat into a festive centerpiece for your holiday dessert table. Each bite offers a satisfying crunch followed by the sweetness of the honey, making it impossible to eat just one.

Tips for success when making Authentic Italian Christmas struffoli

1. **Uniform size dough balls:** Roll the dough into evenly sized balls, about the size of a marble. This ensures they fry evenly, resulting in a consistent texture.
2. **Maintain the right oil temperature:** Heat the oil to 350-degree F and monitor the temperature throughout frying. If the oil is too hot, the struffoli will brown too quickly and remain undercooked on the inside. Too cool,

and they will absorb excess oil becoming greasy instead of light and crispy.

3. Work quickly with warm honey: Coat the fried balls in the honey while still warm, This helps the honey to stick evenly and creates a glossy coating. Stir gently to cover all the dough balls with honey, add the sprinkles and almonds before the honey sets. This Authentic Italian Christmas stuffolli is more than just a dessert- it's a celebration of tradition and family. By following these simple tips ,you will create a delicious centerpiece for your holiday table. Whether enjoyed with a cup of coffee or as part of a Christmas spread, stuffolli brings Italy to the season.

Ingredients

- 3 cups flour
- 1/2 cup sugar
- 1 1/2 teaspoon baking powder
- Zest for one lemon and one orange
- 1/2 cup melted butter
- 3 eggs
- 1/3 cup white wine
- 2 cups honey
- 1/2 cup sugar
- sprinkles
- sliced almonds

Instructions

1. in a bowl blend the flour, baking powder, sugar, lemon and orange zest and blend well.
2. Make a well in the center of the flour mixture, add the eggs, butter and wine gather the flour mixture towards the center forming a ball . Then, on a lightly floured broad knead the dough until smooth. Wrap and let the

- dough rest in the refrigerator for at least 30 minutes.
3. Then flatten the dough and cut into strips roll into a rope then cut into small even dice roll into balls.
 4. Bring the oil to medium high heat fry the dough balls in batches until golden brown about 4-5 minutes. remove and drain on paper towels.
 5. To a large saute pan add the honey and sugar, Cook on low until the sugar melts.
 6. Then add the fried dough to the honey mixture. Stir to coat all the dough balls.
 7. Place a small glass in the center of a large dish. Add the honey balls in a circular pattern forming a wreath. Top with sprinkles and the sliced almonds. I tied some cooking twine into a bow, used cranberries and rosemary sprigs to add a festive touch. ENJOY!!!!!!
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Cranberry orange ricotta cookies

Cranberry orange ricotta cookies

These cranberry, orange ricotta cookies are full of holiday cheer. The scent of oranges with the sweetness of cranberries feels like a warm hug from a loved one on a chilly December night. Passed down from memories of bustling family gatherings, they combine the delicate tang of citrus with the creamy taste of ricotta, creating a balance between tradition and indulgence. Whether nestled on a festive cookie platter

or enjoyed with a cup of espresso or tea.

Three useful tips when making cranberry orange ricotta cookies

1. Use fresh Ingredients: For the best flavor use fresh orange zest and juice. They provide a bright tangy kick that complements the sweetness of the cranberries and the creamy ricotta. You can use whole milk or low fat ricotta in this recipe.
2. Don't overmix the dough: Ricotta cookies have a tender cake-like texture. Overmixing the dough after the flour has been added can develop too much gluten, resulting in denser cookies. Mix just until the ingredients are combined for the lightest results.
3. Chill the dough: I believe all cookie doughs should be chilled. This is especially true for ricotta cookies. The dough can be sticky due to the ricotta, so chilling it for 30 minutes makes it easier to handle and ensures the cookies hold their shape while baking. Chilling cookie dough also helps to develop flavor. Cranberry orange cookies are the perfect blend of festive flavors and soft texture, making them a standout festive treat for the holiday season.

Ingredients

- 1 stick of room temperature butter
- 1 1/2 sugar
- 1 cup of ricotta
- 1 egg
- 1 Tbsp. vanilla
- zest and juice from 1 small orange
- 2 1/2 cups of flour
- 1 tsp. baking powder
- 1 tsp. baking soda

- 2 cups dried cranberries
- powder sugar glaze 2 cups powder sugar juice from one orange.
- Sprinkles

Instructions

1. In a bowl start by creaming the butter and sugar together until light.
2. Add the ricotta, egg, orange zest, vanilla and the juice from the orange. beat until light and fluffy.
3. Mix the baking powder and baking soda with the flour. Add the flour mixture to the butter mixture. Mix only until well combined. Then fold in the cranberries.
4. Drop by Tablespoon on a parchment lined cookie sheet bake in a pre heated 375-degree oven for 10 -12 minutes.
5. Let cool before drizzling with the powder sugar glaze and topping with sprinkles. ENJOY!!!!

Spiced chocolate walnut cookies

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The holidays are a time for nostalgia and sweet indulgence, and what better way to capture the seasons magic than spiced

chocolate walnut cookies. These rich , flavorful treats combine the warmth of holiday spices, the crunch of walnuts, and the decadence of chocolate, creating a cookie that feels as comforting as a crackling fire on a cold winter night.

Perfect for cookie exchange, dessert platters or enjoying with your favorite warm drink. These cookies are a holiday essential you will want to make more often than just the holiday season.

Tips when you make these spiced chocolate walnut cookies

1. Use fresh spices: Spices lose potency after some time. Fresh cinnamon, nutmeg and cloves deliver the best flavor.
2. Measure carefully: Avoid dense cookies by properly measuring the flour- don't pack it !
3. Chill the dough: Refrigerate the dough to prevent spreading and deepen flavors
4. Don't overbake: pull the cookies when the edges are set but the centers look slightly soft- they will firm up as they cool
5. Storing the cookies: Keep cookies soft by storing them with a slice of bread in an airtight container, or they can be frozen and thawed out when you are ready to serve. Follow this simple tips for cookies that are perfectly chewy, spicy and irresistible!!!!

Ingredients

- 1 stick of butter at room temperature
- 1 1/2 cups sugar
- 2 eggs
- 1 Tbsp. vanilla
- 2 1/2 cups flour

- 1/3 cup unsweetened chocolate cocoa
- 1 cup chopped walnuts
- 1 Tsp. each cinnamon + nutmeg + cloves
- 1 Tsp. baking powder
- 1 Tsp. baking soda
- 1 cup powder sugar

Instructions

1. Pre heat your oven to 375-degrees
2. In a bowl cream together the butter and sugar until light and fluffy.
3. Add in the vanilla and egg and mix until well combined
4. Mix the flour with the baking powder, baking soda, cinnamon, nutmeg, cloves and cocoa powder
5. Add the flour mixture to the egg mixture and mix until well mixed. Then mix in the walnuts.
6. Roll the cookie dough into tablespoon size balls. Roll in the powder sugar
7. bake on a parchment lined cookie sheet for 10 -12 minutes. ENJOY!!!

Rustic Italian ricotta almond cake

Rustic Italian ricotta almond

cake

There is something special about Italian desserts- simple, elegant and always full of flavor. Among these treasures is one of my favorites rustic Italian ricotta almond cake. A treat that brings together the delicate nuttiness of almonds and the rich creaminess of ricotta. This cake is a piece of Italian tradition, often shared during celebrations or afternoon coffee. It's light with a moist texture with subtle sweetness.

The beauty of this cake is its simplicity and rustic charm. It doesn't rely on heavy frostings or fancy decorations- just high-quality ingredients and a recipe passed down through generations. Whether you're recreating memories of family gatherings or exploring Italian culinary, rustic Italian Ricotta almond cake is one to try.

Three Tips for success when making Rustic Italian ricotta almond cake

1. Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
2. Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.
3. Incorporate air into the batter: Beat the eggs and sugar thoroughly to create a light and airy mixture. This step ensures the cake has a delicate crumb.
4. Don't overbake: Bake the cake just until the edges are golden and the center is set but slightly soft. Overbaking can make the cake dry and dense. Use a toothpick test to check- it should come out with a few moist crumbs, not wet batter. This rustic Italian ricotta almond cake is a delicious blend of easy and elegance , perfect for any occasion. let me know if you make it and your experience with the recipe. I love

hearing from you. It's my favorite part!!! Thanks!!!!

Ingredients

- 3 eggs
- 1 1/2 cups of sugar
- 1 stick room temperature butter
- 2 tsp. almond extract
- 2 cups ricotta cheese
- 2 cups of flour
- 1 Tbsp. baking powder
- 1 cup almonds finely chopped
- powder sugar and 1/2 cup sliced almonds

Instructions

1. Preheat your oven to 375-degrees
2. In a bowl beat the eggs and sugar until light and fluffy
3. Then add in the butter, ricotta and the almond extract and beat until well combined
4. Mix the baking powder with the flour
5. Add the flour to the egg mixture and mix until well combined. Fold in the chopped almonds.
6. pour the batter into a greased 8 inch spring form pan.
7. Bake in the a preheated 375-degree oven for 35-40 minutes or until a toothpick comes out clean.
8. Let cool slightly before removing from the pan.
9. Top with powder sugar and the sliced almonds. ENJOY!!!!

Three ingredient caramel

sauce

Three Ingredient caramel sauce

I almost didn't write this three ingredient caramel sauce recipe. It felt almost too simple to share. But then I realized the often the easiest recipes the ones you can whip up with minimal effort and ingredients deliver the most flavor. This caramel sauce is exactly that: rich, buttery and velvety smooth made with just three pantry ingredients. Whether you are drizzling it over my pumpkin pie bundt cake , pouring it over pancakes, or using it as a dip for apple slices, it's a recipe you will come back to time and time again.

Why this three ingredient caramel sauce is so good

A three- ingredient caramel sauce is a game changer because of it's simplicity and how delicious it is.

1: Minimal ingredients: Made with just sugar, butter and cream, it delivers a luxurious, buttery caramel flavor

2: Perfect texture: The combination of butter and cream creates a silky, pourable consistency that's perfect for drizzling over desserts like , ice cream , pancakes or your upcoming pumpkin pie bundt cake.

3; It's easy to make: With only three ingredients, it's foolproof and approachable, even for beginners. Plus you can make it in less than 15 minutes.

4: Customizable: Once you master the basic recipe, you can elevate it by adding a pinch of sea salt for salted caramel sauce or a splash of vanilla for extra flavor. It's simple, satisfying and versatile- what's not to love?

Ingredients

- 2 cups of sugar
- 1/2 stick of butter
- 1 cup heavy cream

Instructions

1. Start by adding the sugar to a non-stick pan. Cook the sugar over medium low heat until a golden amber color (about 5 minutes) stirring continuously with a wooden spoon.
 2. Add in the butter waiting until it melts before adding in the cream. Keep stirring the caramel sauce until all the sugar is melted. And the sauce is velvety smooth (about 4-5 minutes) ENJOY!!!!
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Pumpkin spice bundt cake

Pumpkin spice bundt cake

There is nothing quite like the comforting flavors of pumpkin pie during the holiday season-but what if you could enjoy those same warm spices in a moist and beautifully presented bundt cake? This pumpkin spice bundt cake combines the best of both worlds. full of rich spiced flavors of a classic

pumpkin pie in a show stopping dessert that's perfect for holiday gatherings.

My husband is not a fan of pumpkin pie. This pumpkin pie bundt cake is a delicious alternative to the classic pumpkin pie, especially for those who aren't fans of its custard texture but still like the warm flavors. This cake bridges the gap deliciously, full of all the fall flavors in a bundt cake form.

Key points of this pumpkin spice bundt cake

1. Moist and delicious: Thanks to the pumpkin puree the cake stays moist and rich.
2. Warm spices: The cake is spiced with the traditional pumpkin pie blend, making every bite comforting and nostalgic
3. No custard texture: unlike pumpkin pie, this cake doesn't have the creamy pudding- like consistency, which may be unappealing to some (like my husband)
4. It's pretty: The bundt cake adds elegance, making it a showstopper for holiday gatherings.
5. Versatile toppings: Enhance it with a dusting of powder sugar , caramel sauce or a dollop of whipped cream. Share the joy of this pumpkin pie bundt cake with family and friends and make every gathering a little sweeter. ENJOY!!!!

Ingredients

- 3 eggs
- 1 1/2 cups of sugar
- 1 cup canola oil
- 1 cup pumpkin puree
- 1 Tbsp. vanilla

- 2 1/2 cups of flour
- 2 Tbsp, baking powder
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

Instructions

1. preheat your oven to 375- degrees
2. In a bowl beat the eggs with the sugar until light and fluffy. Then add the oil, pumpkin and vanilla and mix until well blended
3. Mix the flour with the baking powder, pumpkin spice and cinnamon
4. Add the flour mixture to the egg mixture and mix only until well combined.
5. G pour into a 9 cup greased bundt pan. Bake in a preheated 375- degree oven for 35- 40 minutes or until a tooth pick comes out clean
6. Let the cake cool slightly before removing from the pan.
7. Top with powder sugar or caramel sauce. ENJOY!!!!