Pizzicati Italian pinch cookies

Pizzicati Italian Pinch Cookies

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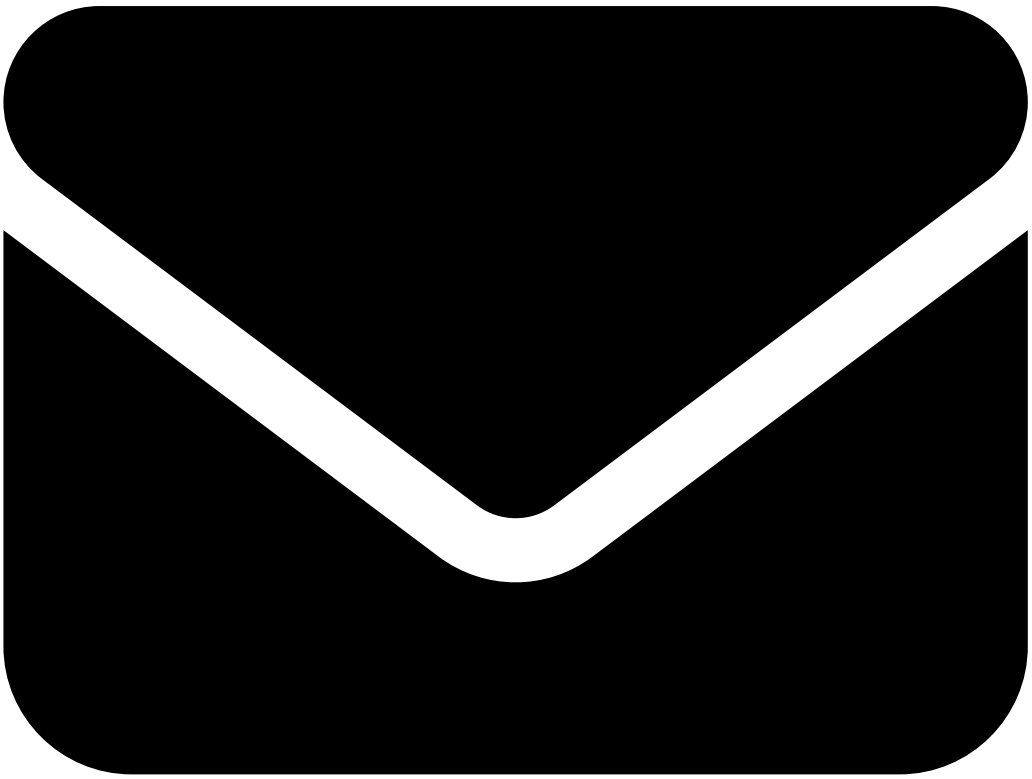




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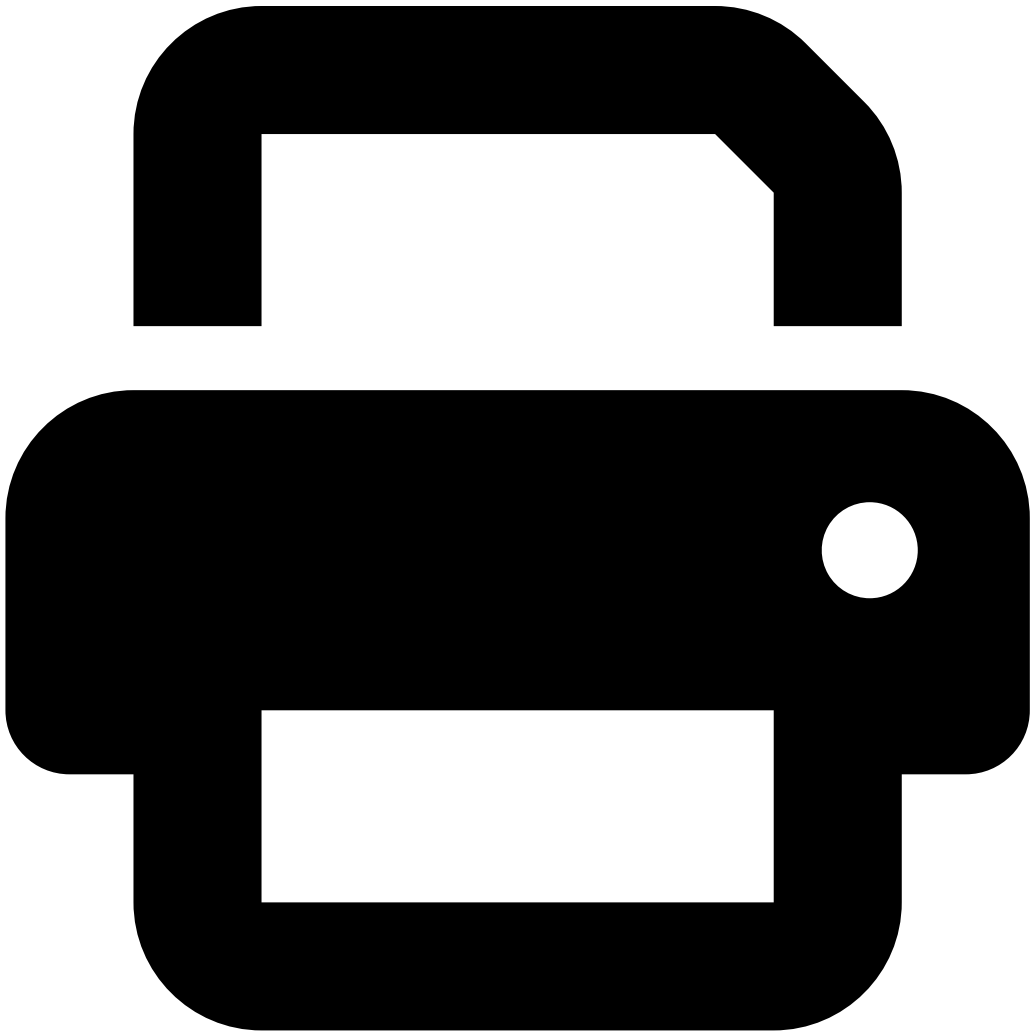

Pizzicati, also known as Italian pinch cookies, are a delicious treat that brings a touch of charm to any cookie tray. These buttery , flaky cookies are named for their unique shape, formed by pinching the dough around a sweet jam filling. Perfectly in texture and flavor pizzicati cookies are fun to 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.

Storage

Room Temperature: Store completely cooled cookies in an airtight container for **up to 5 days**.

Freezer: Freeze baked cookies in an airtight freezer-safe container for **up to 2 months**. Thaw at room temperature before serving. You can also freeze the unbaked dough for up to 2 months; thaw overnight in the refrigerator before rolling and shaping.

More Italian Desserts

If you love traditional Italian cookies and desserts, try my **Cantucci Cookies**, **Lemon Ricotta blue berry bundt cake**, and **Lemon Tiramisu**. For more sweet Italian favorites, browse my **Italian Dessert Recipes**.

Pizzicati Italian Pinch Cookies



Pizzicati are delicate Italian pinch cookies with a tender, buttery texture and a sweet jam filling tucked inside. Their name comes from the Italian word *pizzicare*, meaning “to pinch,” which describes the simple way the dough is folded around the filling. These charming little cookies are perfect with coffee or tea and make a beautiful addition to an Italian dessert table.

- 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

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 unto 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.

Keep the dough chilled. Pizzicati dough is delicate, and working with it while it’s cold makes it much easier to roll, fill, and pinch closed. Don’t overfill the cookies with jam—a small amount is all you need. Too much filling can leak out as they bake.

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Italian Rainbow Cookies (Italian Christmas Cookies)

Italian Rainbow Cookies (Italian

Christmas Cookies)

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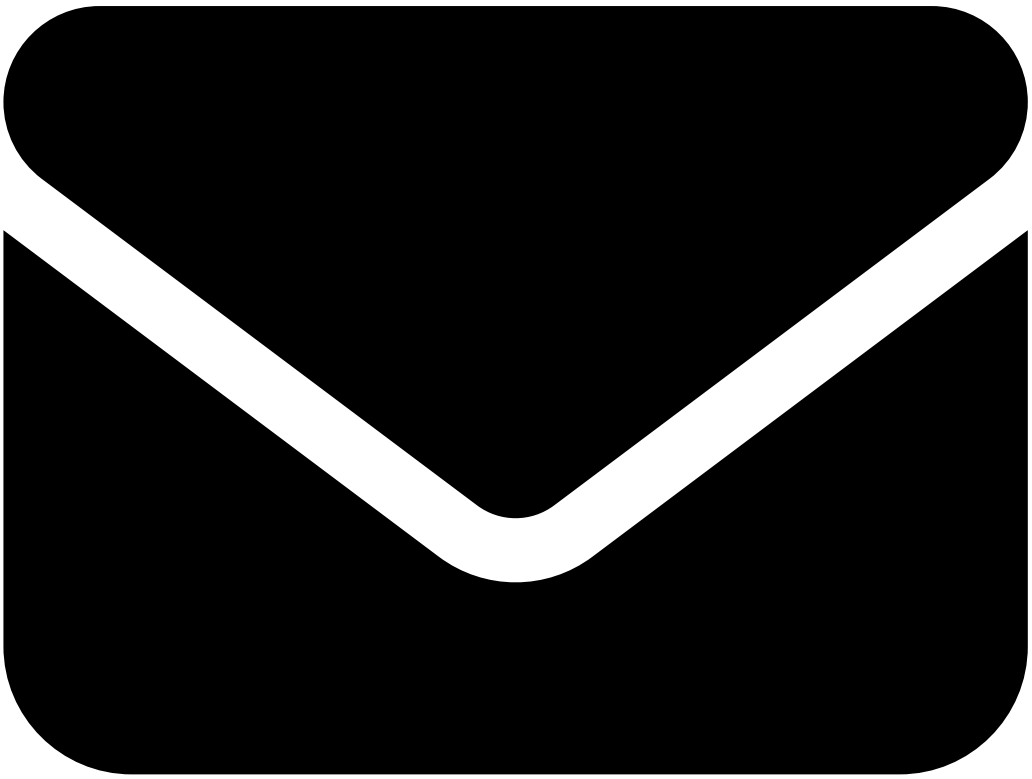




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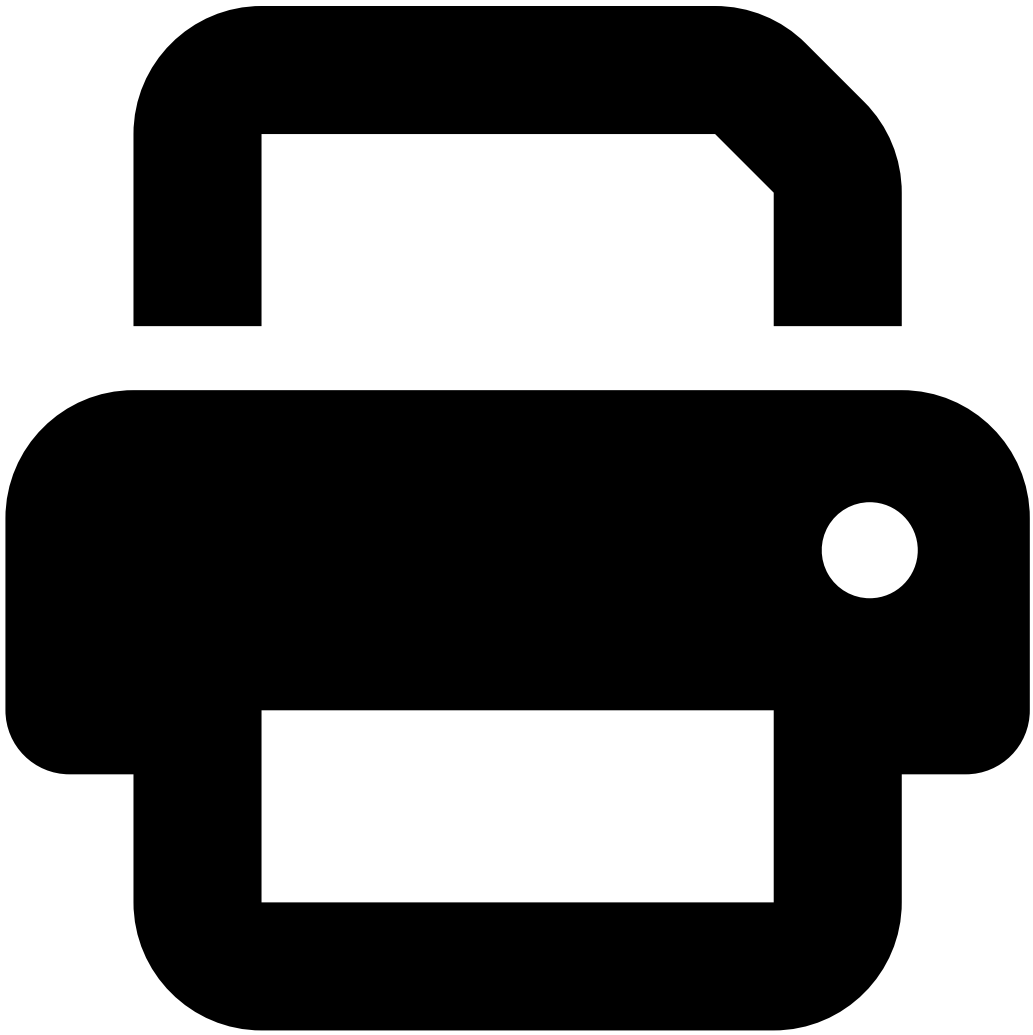

Italian rainbow Christmas cookies , also known as tricolor cookies, are a delicious festive cookie that blends flavor, color and tradition. These iconic treats, often associated with Italian – American bakeries, are not actually cookies in the traditional sense but rather delicate almond sponge cakes 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.

Storage

Store Italian Rainbow Cookies in an airtight container in the refrigerator for **up to 1 week**. The flavor and texture actually improve after the layers have had time to soften and the flavors meld together. Let them sit at room temperature for a few minutes before serving.

They can also be **frozen for up to 2–3 months**. Wrap well

and place in an airtight freezer-safe container. Thaw overnight in the refrigerator.

If you love classic Italian and Italian-American desserts, try some of my other sweet recipes:

- **Italian Panna Cotta** – a simple, creamy Italian dessert made with just a few ingredients.
- **Lemon Blueberry Semifreddo** – light, creamy, and perfect for making ahead.
- **Italian Ricotta Cookies** – soft, tender cookies with a delicious ricotta-based dough.
- **Italian Almond Cookies** – a simple almond treat that's perfect with coffee or tea. crisp, twice-baked cookies perfect for dipping in coffee.

Italian Rainbow Cookies (Italian Christmas Cookies)



These Italian Rainbow Cookies are a classic Italian-American Christmas cookie made with colorful almond cake layers, raspberry or apricot jam, and a smooth chocolate coating. Beautiful, festive, and perfect for holiday cookie trays.

- 1 cup sugar

- 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

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.

For clean, beautiful layers, chill the assembled cookie well before cutting. Use a sharp serrated knife and gently trim the

edges first, then cut into even squares. This gives you those distinct colorful layers and clean chocolate-coated edges.
cookies
Italian

Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli

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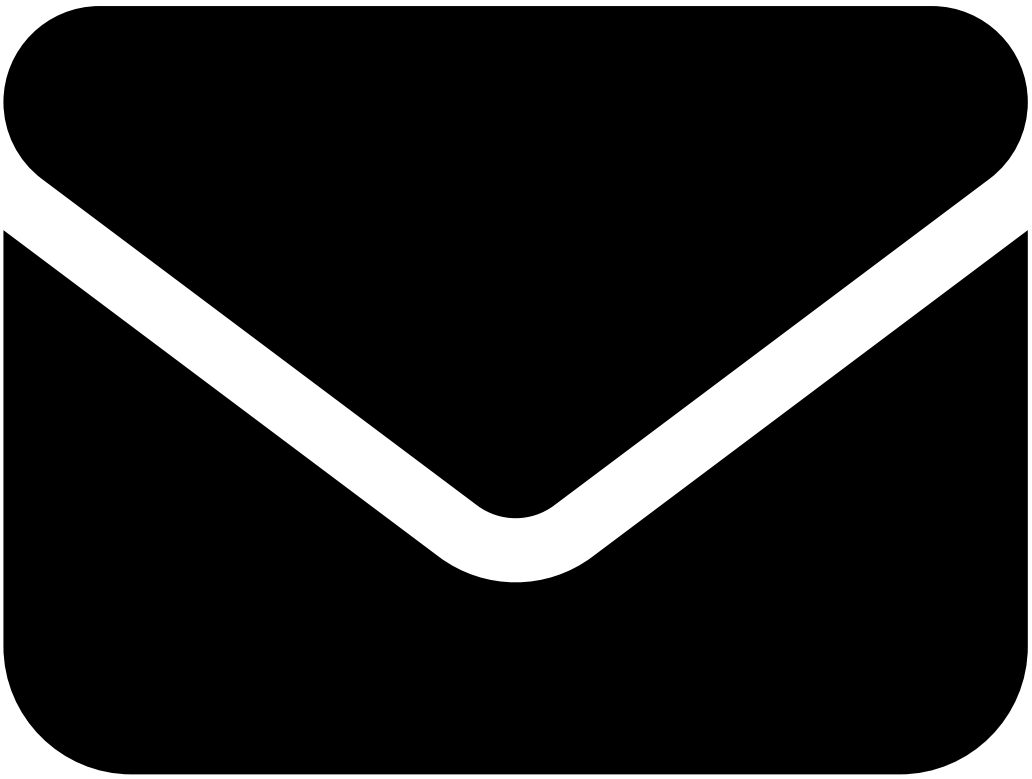




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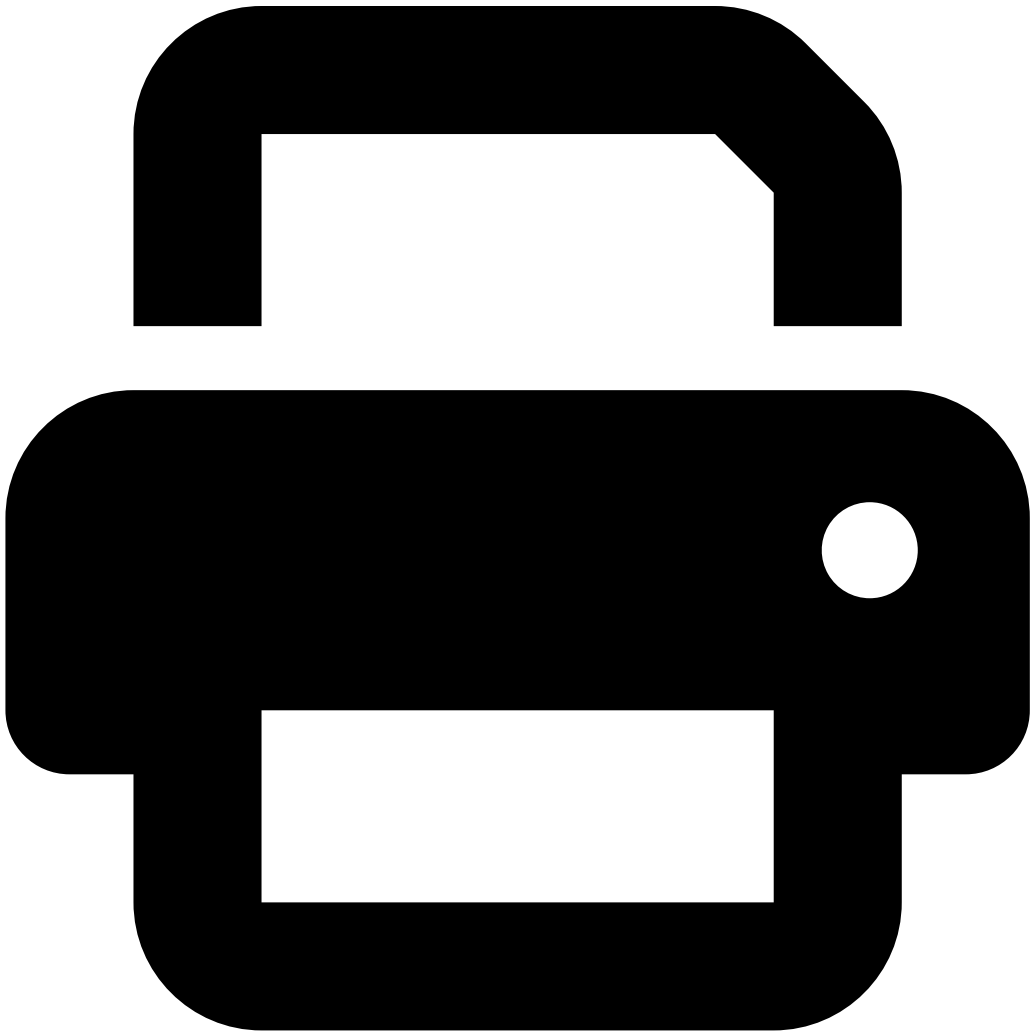

Authentic Italian Christmas Struffolli, also know as honey balls, is an Italian Christmas dessert that brings up cherished holiday family memories for me and many Italian families. These golden , bite size balls of sweet dough are a hallmark of traditional Italian celebrations. deep- fried to perfection, they are crispy on the outside, soft and chewy on the inside. Once fried they are generously coated with a warm honey, sugar creating a sweet 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.

Storage

Store struffoli in an airtight container at room temperature for **up to 3 days**. Keep them covered so they don’t dry out. For the best texture, I recommend serving them within the first couple of days.

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If you love traditional Italian Christmas desserts, try some of my other holiday favorites:

- **Italian Rainbow Cookies** – colorful almond cake layers with jam and chocolate.

- **Italian Panna Cotta** – a simple, creamy Italian dessert that's perfect for entertaining.
- **Italian Biscotti** – crisp, classic cookies made for dipping into coffee.
- **Lemon Blueberry Semifreddo** – a make-ahead dessert that's light, creamy, and refreshing.

Authentic Italian Struffoli Recipe (Christmas Honey Balls)



Authentic Italian Struffoli are small, golden balls of fried dough tossed in warm honey and decorated with colorful sprinkles. This traditional Italian Christmas dessert is festive, delicious, and a favorite for holiday gatherings.

- 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

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 lest 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.

Keep the dough balls small and fry them in batches so they cook evenly and become light and golden. Toss them in the warm honey while they’re still slightly warm so the honey coats every piece.

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Cranberry orange ricotta cookies

Cranberry Orange Ricotta Cookies

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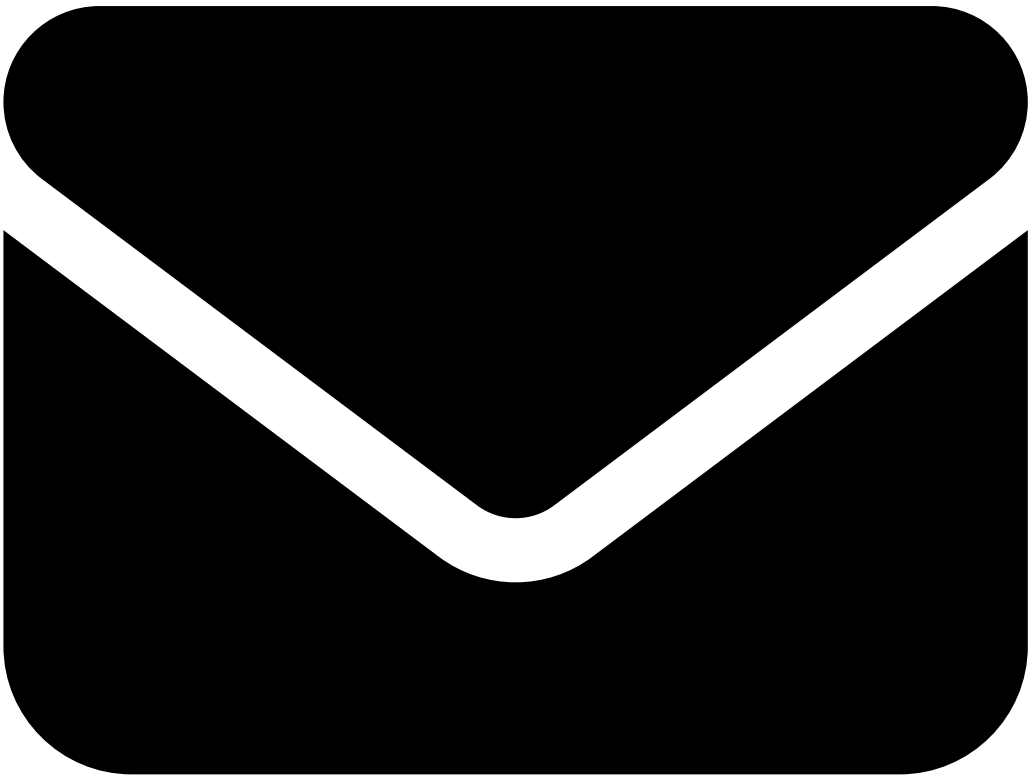




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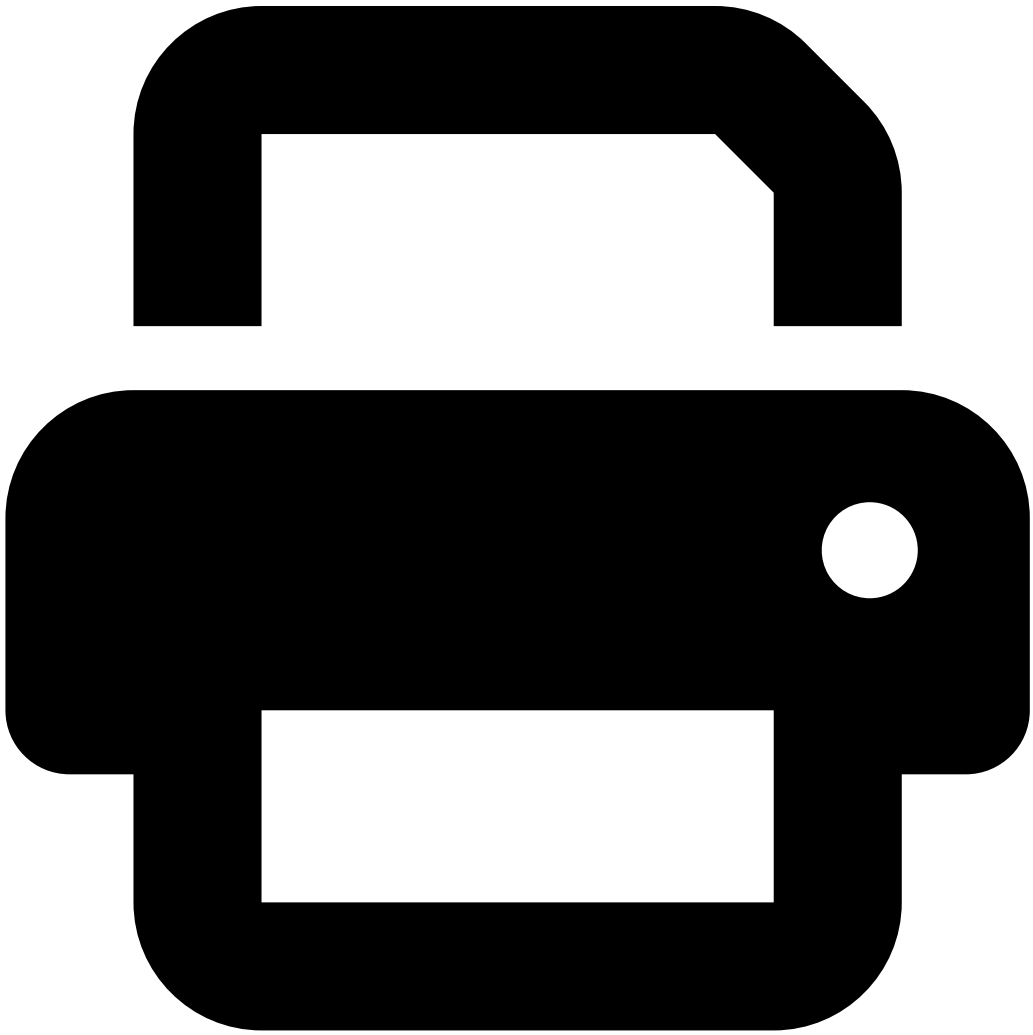

These cranberry, orange ricotta cookies are full of holiday cheer. The scent of oranges with the sweetness of cranberries feels like a warm hug from a loved one on a chilly December night. Passed down from memories of bustling family gatherings, they combine the delicate tang of citrus with the creamy 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.

Storage

Store the cookies in an airtight container at room temperature for **3–4 days**. If glazed, place parchment between layers to keep them from sticking. They can also be frozen, unglazed, for **up to 2 months**. Thaw completely before glazing.

If you love soft, traditional Italian-inspired cookies, try these next:

- **Italian Rainbow Cookies** – colorful almond layers with jam and chocolate.
- **Italian Struffoli** – golden little balls of fried dough coated in honey and sprinkles.
- **Italian Biscotti** – crisp, classic cookies perfect with coffee.

Helpful Baking Tools

- **Baking Sheets** – A good-quality rimmed baking sheet is a kitchen essential for cookies and other baked goods.
- **Parchment Paper** – Makes removing cookies easy and helps with cleanup.

- **Cookie Scoop** – Helps make evenly sized cookies so they bake at the same rate.
- **Cooling Rack** – Allows air to circulate around the cookies so they cool without becoming soggy underneath.

Cranberry Orange Ricotta Cookies



These Cranberry Orange Ricotta Cookies are soft, tender Italian-inspired cookies filled with dried cranberries and fresh orange flavor. Topped with a simple orange glaze, they’re a beautiful addition to a Christmas cookie tray or holiday dessert table.

- 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

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 per heated 375-degree oven for 10 -12 minutes.
5. Let cool before drizzling with the powder sugar glaze and topping with sprinkles.

Don’t overbake these cookies. Ricotta keeps the cookies wonderfully soft, so take them out when the edges are just set and lightly golden. Let them cool completely before adding the orange glaze.
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Spiced chocolate walnut cookies

Spiced Chocolate Walnut

Cookies

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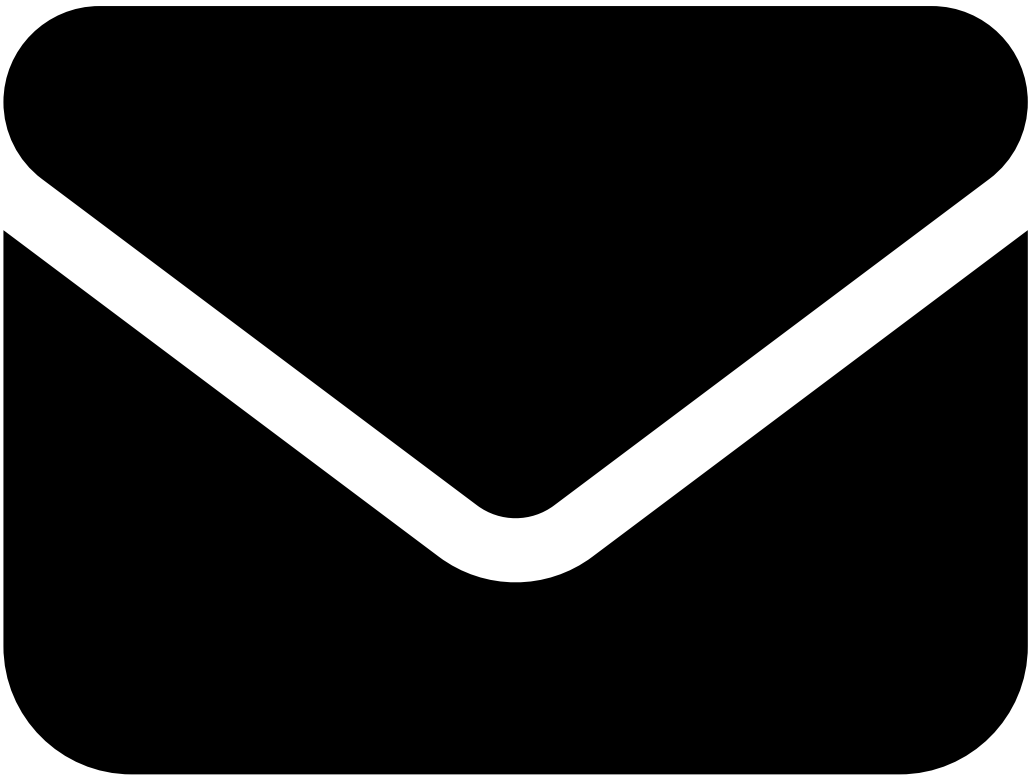




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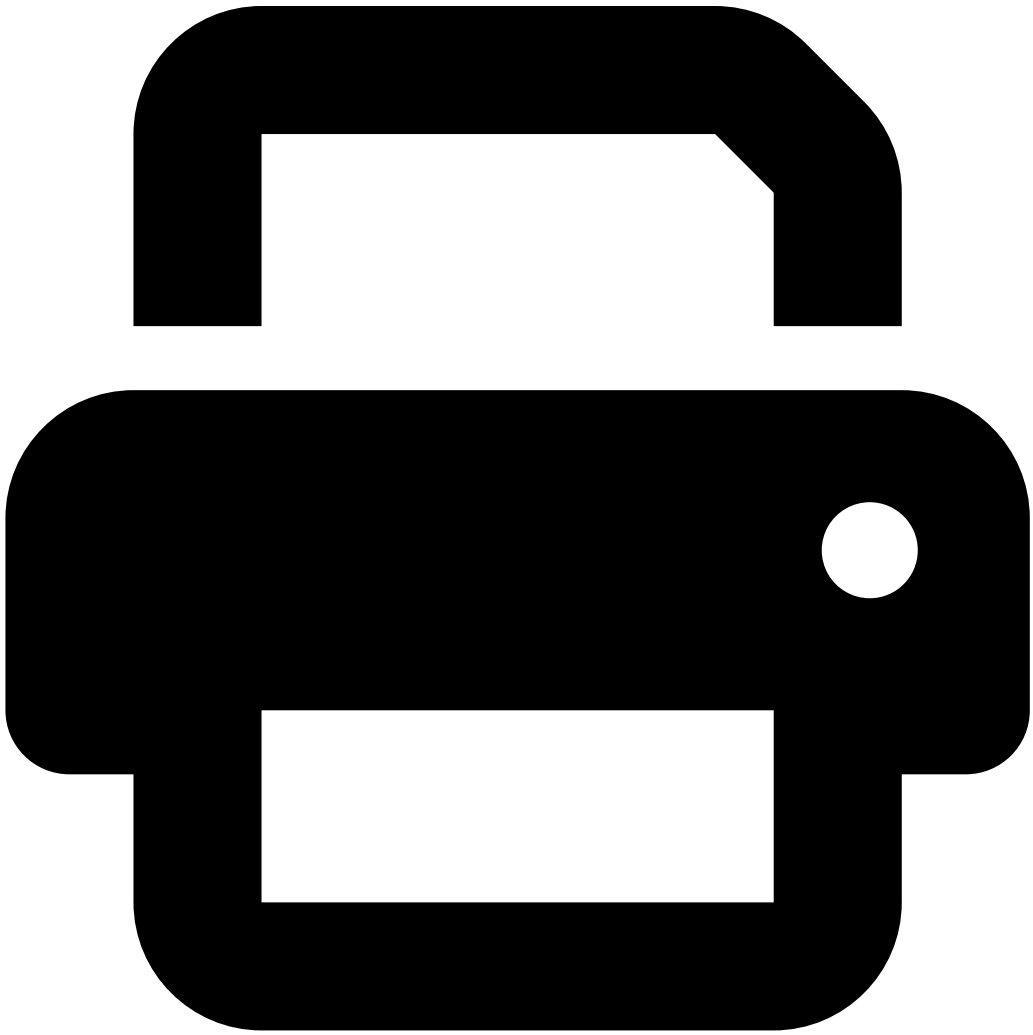

The holidays are a time for nostalgia and sweet indulgence, and what better way to capture the seasons magic than spiced chocolate walnut cookies. These rich , flavorful treats combine the warmth of holiday spices, the crunch of walnuts, and the decadence of chocolate, creating a cookie that feels as 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!!
   If you love homemade cookies, be sure to try more of my Italian-inspired favorites. From soft, almond-flavored amaretti to crisp, twice-baked biscotti, there’s always something sweet baking in my kitchen.

   Italian Ricotta Cookies] – Soft, tender cookies made with ricotta cheese and finished with a sweet glaze. They have a delicate texture and are a favorite for holiday cookie trays.

   Amaretti Cookies– Soft and chewy Italian almond cookies with a deliciously rich almond flavor. A classic Italian treat that’s perfect with coffee.

   Twice-Baked Biscotti– Crisp, golden Italian cookies baked twice for that signature crunch. Perfect for dipping into your morning coffee or enjoying as an afternoon treat.

   Try these delicious Italian-inspired cookies next and bring a little taste of Italy to your kitchen!

Baking Tools You’ll Need

A few simple kitchen tools make baking these cookies easy. Here are some of the items I use in my kitchen:

- **Baking Sheets**– Heavy-duty baking sheets for evenly baked cookies.
- **Parchment Paper** – Makes cleanup easy and helps keep cookies from sticking.
- **cookie scoop** – Helps you portion the dough evenly so the cookies bake at the same rate.
- **Wire Cooling Rack**– Lets the cookies cool properly without becoming soggy underneath.

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Spiced Chocolate Walnut Cookies



These Spiced Chocolate Walnut Cookies are rich, chocolatey, and full of warm spices. Loaded with crunchy walnuts and a delicious chocolate flavor, these homemade cookies are perfect for holiday baking, cookie exchanges, or enjoying with a cup of coffee. Easy to make and full of cozy flavor, they’re a delicious treat for any occasion.

- 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

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.

Don’t overbake these cookies. Take them out when the edges are set but the centers still look slightly soft. They’ll continue to bake on the hot baking sheet and stay deliciously tender.
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Rustic Italian ricotta almond

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Rustic Italian Ricotta Almond Cake

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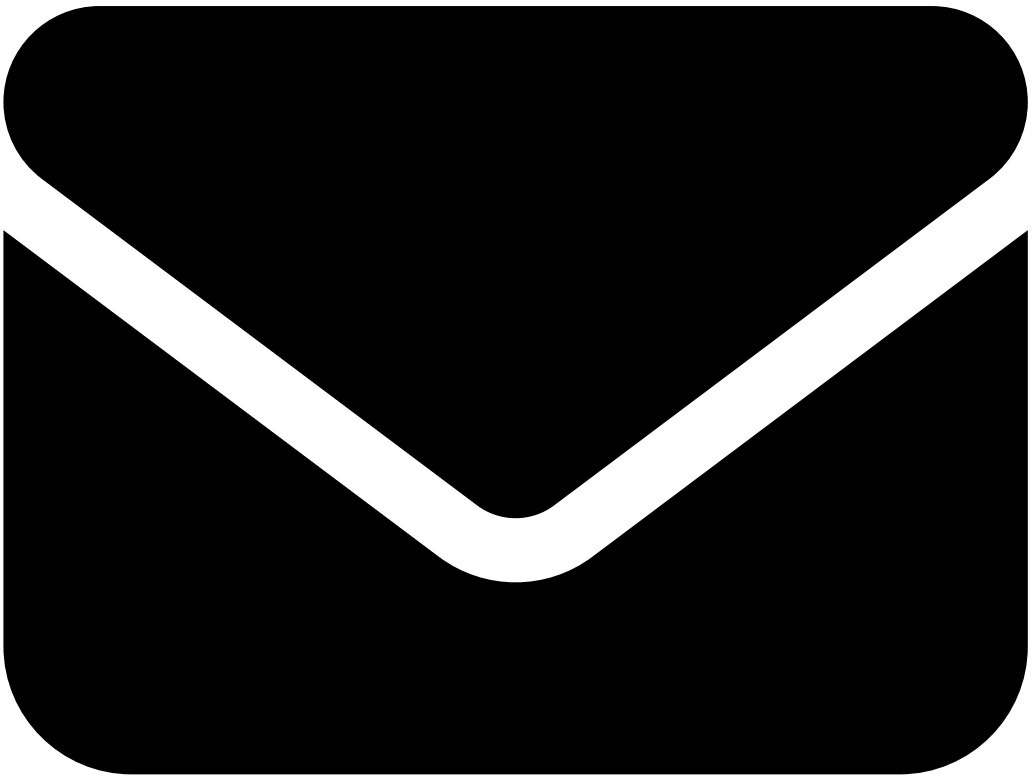




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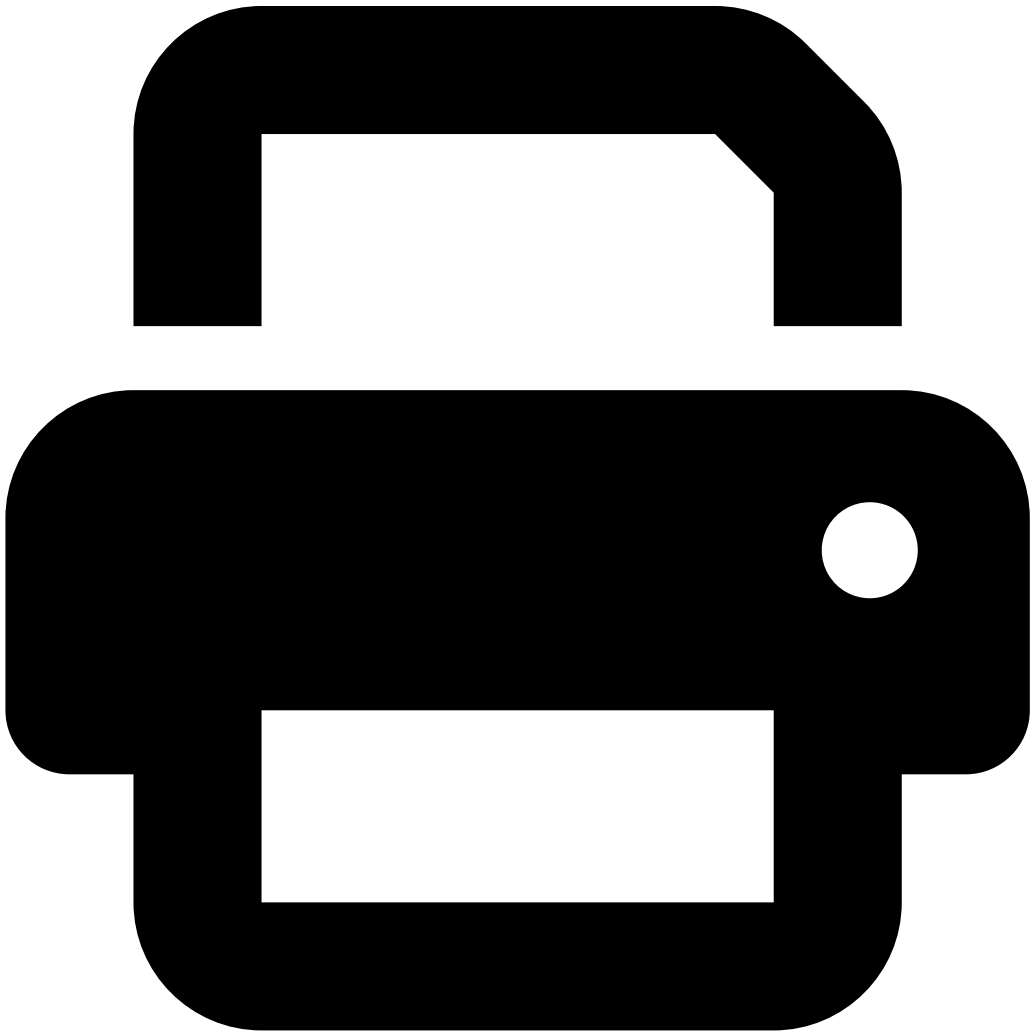

There is something special about Italian desserts- simple, elegant and always full of flavor. Among these treasures is one of my favorites rustic Italian ricotta almond cake. A treat that brings together the delicate nuttiness of almonds and the rich creaminess of ricotta. This cake is a piece of Italian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

The beaty of this cake is it’s 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

- Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
- Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.
- 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.

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.

Ricotta gives this cake its soft, moist texture while almond flour adds a subtle nutty flavor. For the best texture, use **whole-milk ricotta** and drain off any excess liquid before adding it to the batter.

Storage

Store covered at room temperature for up to **2 days**, or refrigerate for up to **5 days**. Bring refrigerated cake to room temperature before serving for the best texture.

Freezing

Wrap individual slices tightly and freeze for up to **3 months**. Thaw overnight in the refrigerator or at room temperature.

What to Serve With It

- Fresh berries
- Powdered sugar
- Whipped cream

- Freshly sliced fruit
- Espresso or Italian coffee

More Italian-inspired desserts to try:

Italian Rainbow Christmas Cookies Colorful almond-layered cookies with rich chocolate and a classic Italian bakery flavor.

Cranberry Orange Ricotta Cookies– Soft, tender ricotta cookies with bright orange and tart cranberries.

Lemon Blueberry Semifreddo A creamy frozen Italian dessert bursting with fresh lemon and blueberries.

Struffoli Little balls of fried dough tossed in honey and topped with festive sprinkles.

Italian Panna Cotta Little balls of fried dough tossed in honey and topped with festive sprinkles.

Rustic Italian Ricotta Almond Cake



This rustic Italian ricotta almond cake is soft, moist, and lightly sweet with a delicate almond flavor. Made with creamy ricotta and almond flour, it’s an easy Italian-inspired dessert that’s perfect with coffee, tea, or for a simple after-dinner treat.

- 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

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 40-45 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.

Don’t overmix the batter once the flour is added. Mix just until everything is combined to keep the cake tender and moist.
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ricotta almond cake

Three ingredient caramel sauce

Three Ingredient Caramel Sauce

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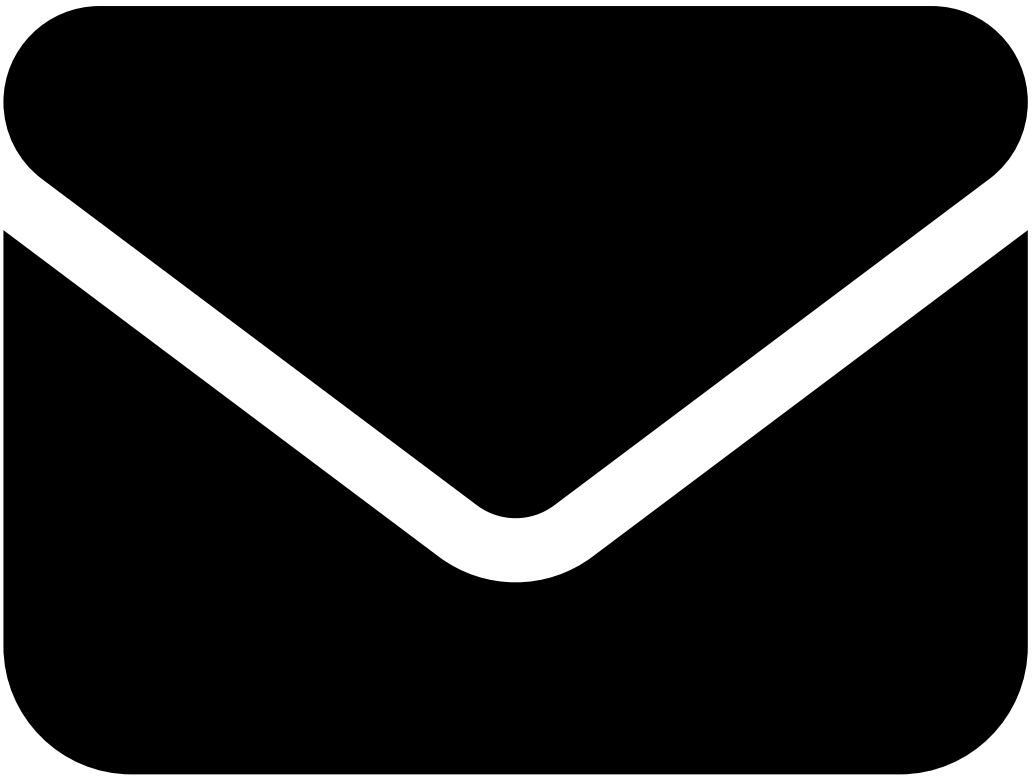




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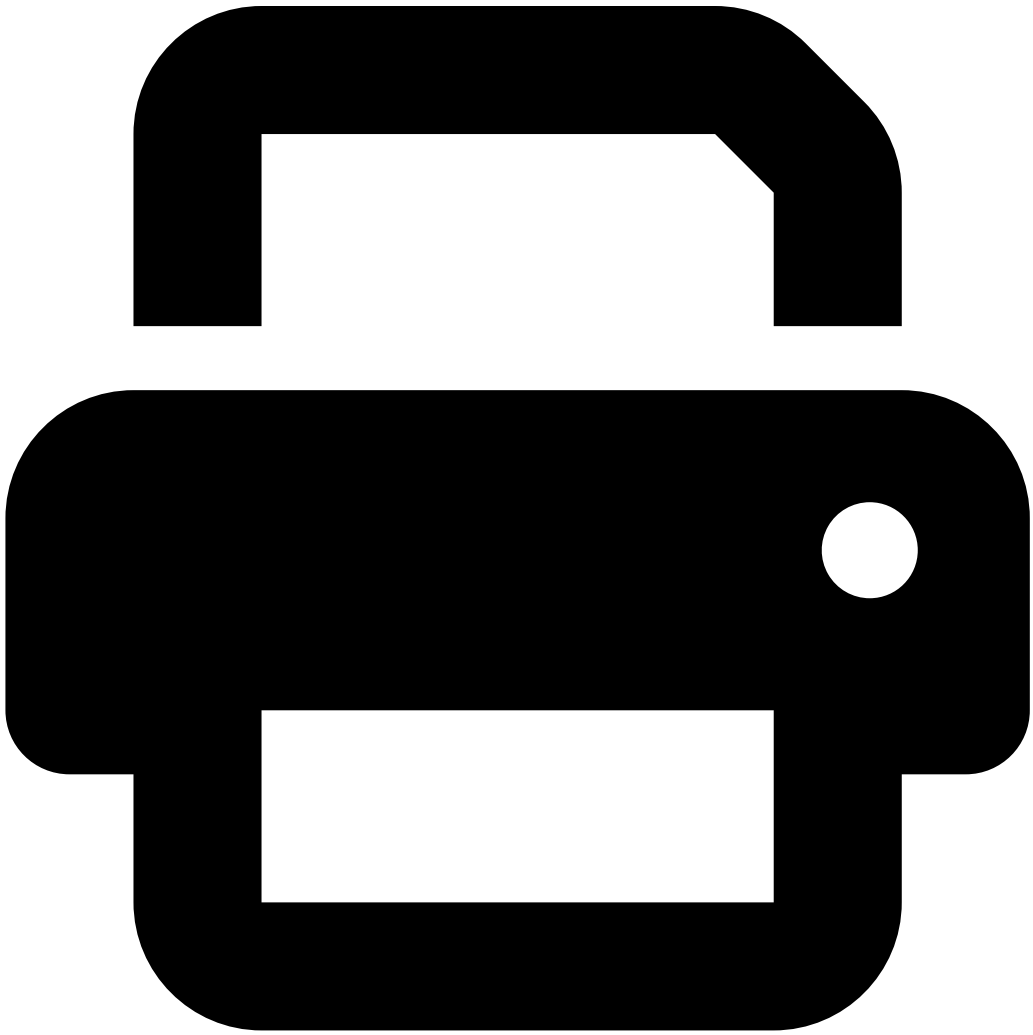

I almost didn’t write this three ingredient caramel sauce recipe. It felt almost too simple to share. But then I realized the often the easiest recipes the ones you can whip up with minimal effort and ingredients deliver the most flavor. This caramel sauce is exactly that: rich, buttery and velvety smooth 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?

Storage

Store cooled caramel sauce in an airtight container in the refrigerator for up to **2 weeks**. Reheat gently in the microwave or in a saucepan over low heat, adding a small splash of cream if needed to loosen the sauce.

How to Use It

Drizzle over **ice cream, cheesecake, apple desserts, pancakes, waffles, brownies, cakes, or fresh fruit**. It also makes a delicious topping for your morning coffee.

Make Ahead

The caramel sauce can be made several days ahead and refrigerated. Warm gently before serving.

Try More Easy Dessert Recipes

If you love making simple desserts from scratch, you’ll want to try a few more of my favorites. This **Three-Ingredient Caramel Sauce** is especially good drizzled over my PUREED APPLE

walnut BUNDT Cake or a scoop of your favorite ice cream.

And if you're looking for more Italian-inspired sweets, check out my **Spiced Chocolate Walnut Cookies**, **Italian Amaretti Cookies,** and **Twice-Baked Italian Biscotti**

A few kitchen tools I use and recommend:

- **Heavy-bottomed saucepan** – helps the caramel cook evenly without hot spots.
- **Silicone spatula** – perfect for stirring and scraping every bit of caramel from the pan.
- **Glass storage jar** – convenient for refrigerating and reheating homemade caramel sauce.

Three Ingredient Caramel Sauce



A rich, buttery homemade caramel sauce made with just three simple ingredients. This easy caramel sauce comes together quickly and is perfect for drizzling over desserts, fruit, ice cream, cakes, and more.

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

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)



Keep a close eye on the caramel as it cooks. Once the butter, brown sugar, and cream come together, stir continuously until smooth and glossy. The sauce will thicken as it cools, so don’t cook it too long trying to make it thick in the pan.
Dessert
American
homemade caramel sauce

Pumpkin spice bundt cake

Pumpkin Spice Bundt Cake

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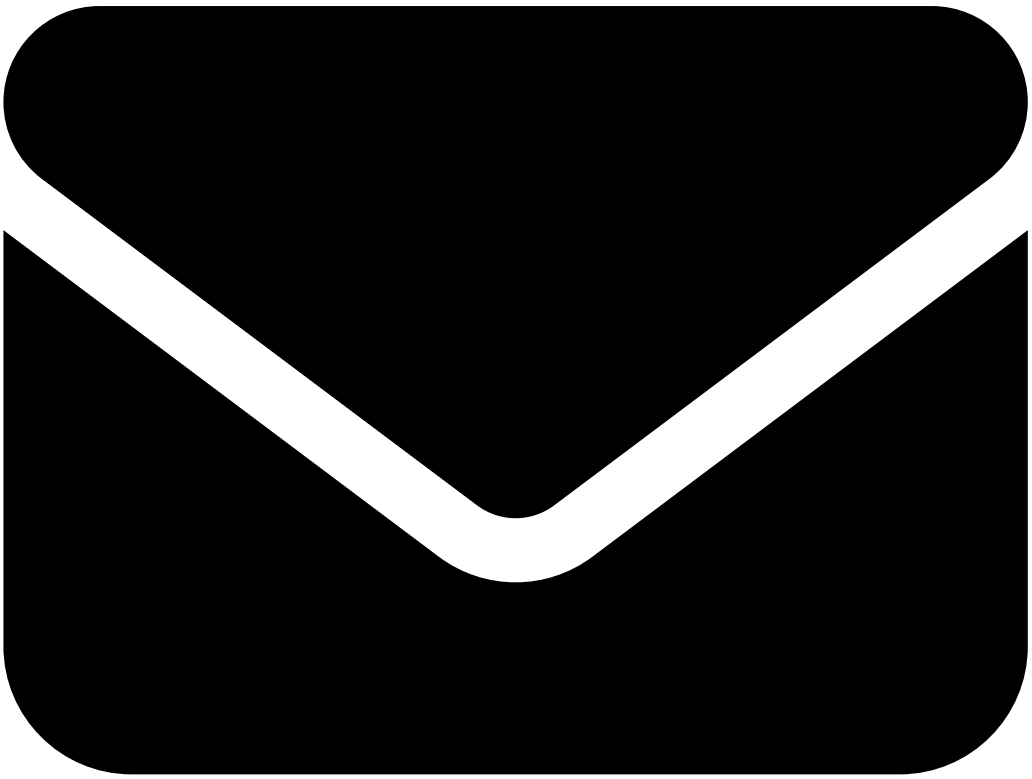




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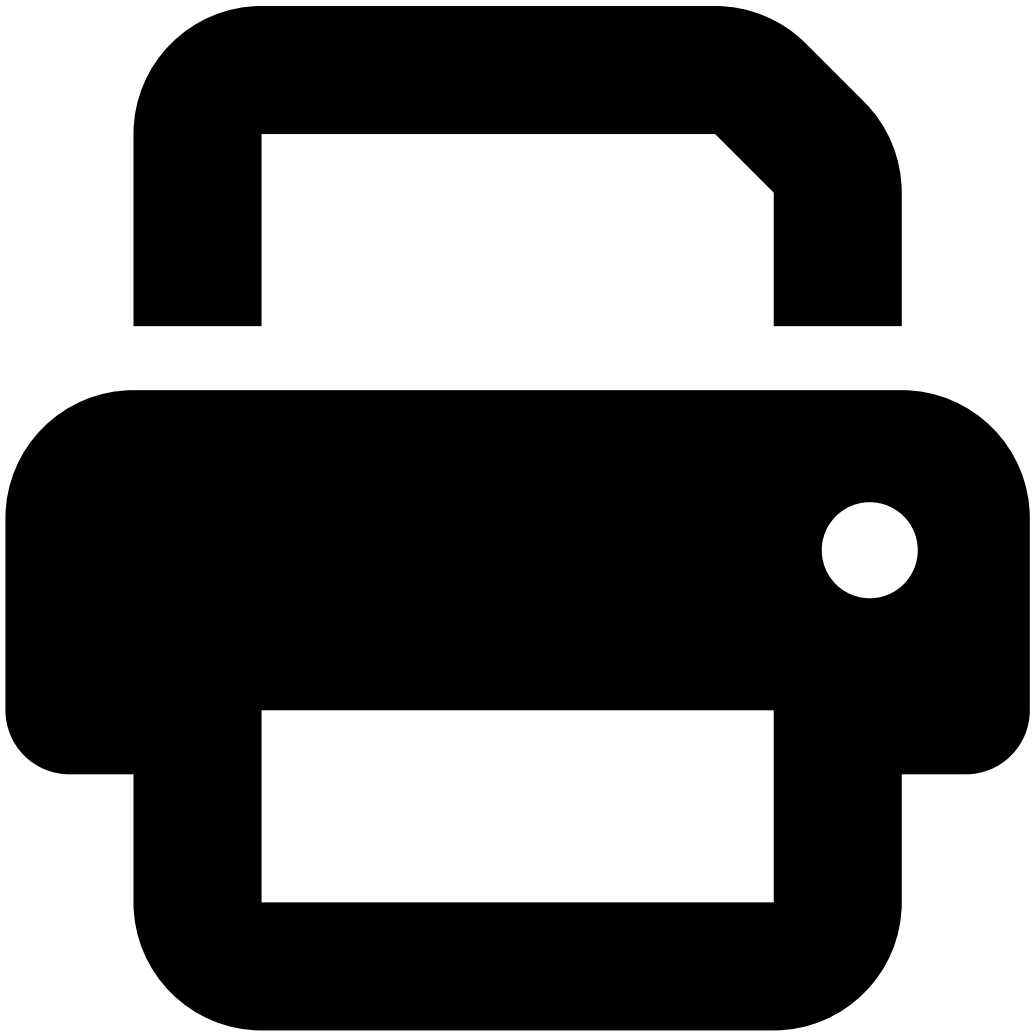

There is nothing quite like the comforting flavors of pumpkin pie during the holiday season-but what if you could enjoy those same warm spices in a moist and beautifully presented bundt cake? This pumpkin spice bundt cake combines the best of both worlds. full of rich spiced flavors of a classic pumpkin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

Storage

Store the completely cooled cake covered at room temperature for up to **3 days**, or refrigerate if topped with a cream cheese or dairy-based frosting. The unfrosted cake can also be wrapped tightly and frozen for up to **3 months**.

Serving Suggestion

Serve with powdered sugar, vanilla glaze, cream cheese glaze, or a dollop of whipped cream. It’s also delicious with a cup of coffee or espresso.

Make Ahead

Bake the Bundt cake a day ahead and keep it tightly covered at room temperature. Add the glaze or powdered sugar shortly before serving.

More Fall Baking You’ll Love

If you love the warm spices and cozy flavors in this Pumpkin Spice Bundt Cake, try some of my other fall favorites, including **Rustic Italian Ricotta Almond Cake**, **Spiced Chocolate Walnut Cookies**, and Pureed apple and walnut cake. They're all perfect for a fall dessert table or a cozy afternoon with coffee.

Kitchen Tools for This Recipe

- Bundt pan
- Silicone spatula
- Fine-mesh sieve for dusting with powdered sugar
- Wire cooling rack
- Cake stand for serving

Pumpkin Spice Bundt Cake



This Pumpkin Spice Bundt Cake is a moist, tender fall cake filled with warm cinnamon and pumpkin spice flavors. It's easy to make, beautiful enough for a holiday table, and delicious served with a dusting of powdered sugar or a simple glaze.

- 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 (baking powder)
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

1. Preheat your oven to 350- 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. 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.

Tip text

Don’t overmix the batter once the flour is added. Mix just until the ingredients are incorporated for a tender, moist cake. Be sure to generously grease and flour your Bundt pan, especially around all the details and curves, so the cake releases easily.
Appetizer
Mediterranean
pumpkin spice bundt cake,

Italian Fennel Taralli

Italian Fennel Taralli

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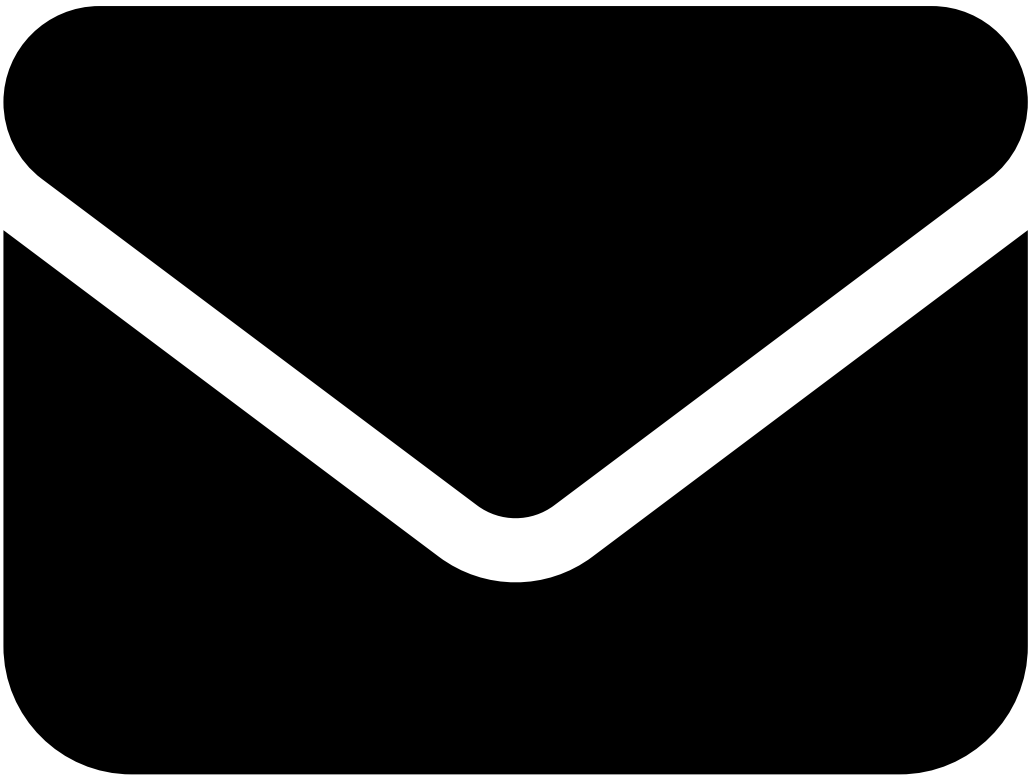




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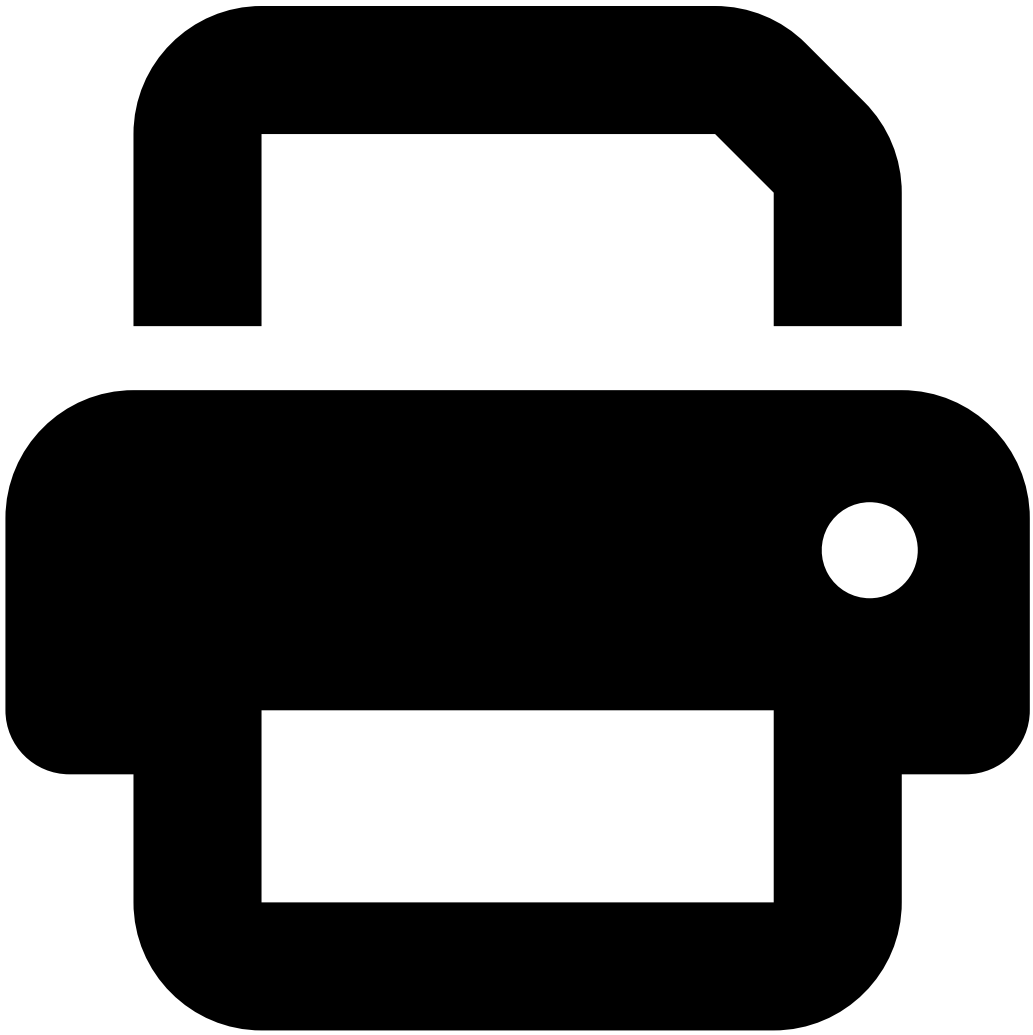

Taralli, a classic Italian crunchy salty snack. kind of like a bread stick, shaped in a circle. They are made with a few simple ingredients, flour. olive oil and wine, and flavored with different herbs, like rosemary, oregano. or my personal favorite fennel seeds.
Growing up with them I remember the smell of the fennel seeds baking and the unique twist of each ring. They’re such a classic Italian snack, perfect with a glass of wine or just a bite between meals. In every crunchy bite of Italian fennel taralli there is a connection to Italy’s rich culinary heritage and comforting reminders of childhood.

here are some ways to eat Italian fennel taralli

Growning up, you’d see the adults enjoying Taralli – those crunchy fennel- flavored snacks with a glass of red wine. They

would dunk the taralli in the wine, letting them soak up a bit of the rich flavors before savoring every bite. it was a classic pairing, bring together the savory fennel with the earthy depth of red wine, creating a taste of tradition. Taralli are versatile and can be enjoyed in more ways than just dunking in wine. They pair beautifully with a spread of Italian cheeses and cured meats, the perfect alternative to breadsticks.

Try dipping taralli in extra virgin olive oil seasoned with balsamic vinegar, black pepper and oregano. Or serve taralli with a variety of dips like olive tapenade, artichoke dip or even whipped ricotta. Enjoy taralli alongside a bowl of soup. they add a crunchy contrast to creamy soups. I use them crumbled over salads for extra crunch.

Whether you’re sharing them with friends or savoring them solo, Italian fennel taralli bring a little taste of Italian tradition.

More Italian Appetizers to Try

If you love traditional Italian snacks and small bites, be sure to try some of my other favorites. **Bruschetta** is always a classic, while **Italian Marinated Fried Zucchini** makes a delicious savory appetizer. For something easy and a little more indulgent, try my spinach and potato frittata muffins

Taralli are also perfect for putting together an easy Italian aperitivo spread. Serve them with your favorite cheeses, olives, cured meats, and a glass of something refreshing.

Kitchen Favorites

A sturdy **large mixing bowl** makes working with the taralli dough easy, while a good **large baking sheet** gives them plenty of room to bake evenly and become perfectly crisp.

Italian Fennel Taralli



These traditional Italian Fennel Taralli are crisp, lightly crunchy, and flavored with aromatic fennel seeds. They’re a classic Italian snack that’s perfect with an aperitivo, served alongside cheese and olives, or simply enjoyed on their own.

- 3 cups of flour
- 1 tsp. baking powder
- 1 Tbsp. salt
- 1 Tbsp. fennel seeds
- 1/2 cup olive oil
- 1 cup white wine

1. Start by combining the flour, salt , baking powder and fennel seeds in a bowl. Make a well in the center add the olive oil and white wine.

2. combine using your hands until a dough starts to form. Then knead the dough until smooth about 5 minutes. form into a disk cover and let rest for 30 minutes,
3. Meanwhile preheat your oven to 375 – degrees and bring a large pot of water to a boil add 1 Tbsp. of salt.
4. Flour a work surface lightly cut the dough into 15 equal pieces . roll the dough into pencil thin 6 inch ropes. Form into a circle. pressing the ends together tightly using your hands.
5. Drop a few Tarelli at a time into the boiling salted water. Once they float to the top, about 5 minutes

remove and set a clean kitchen towel to dry out. Repeat the process until all the tarelli are boiled. Then let them dry completely before baking in the preheated oven for 15to 20 minutes or until golden brown and crispy.

The key to crisp taralli is making sure they are fully dried during baking. Allow them to cool completely before storing so they maintain their signature crunch.
Snack
Italian
Italian Fennel Taralli

Baked gorgonzola stuffed pears

Baked Gorgonzola Stuffed Pears

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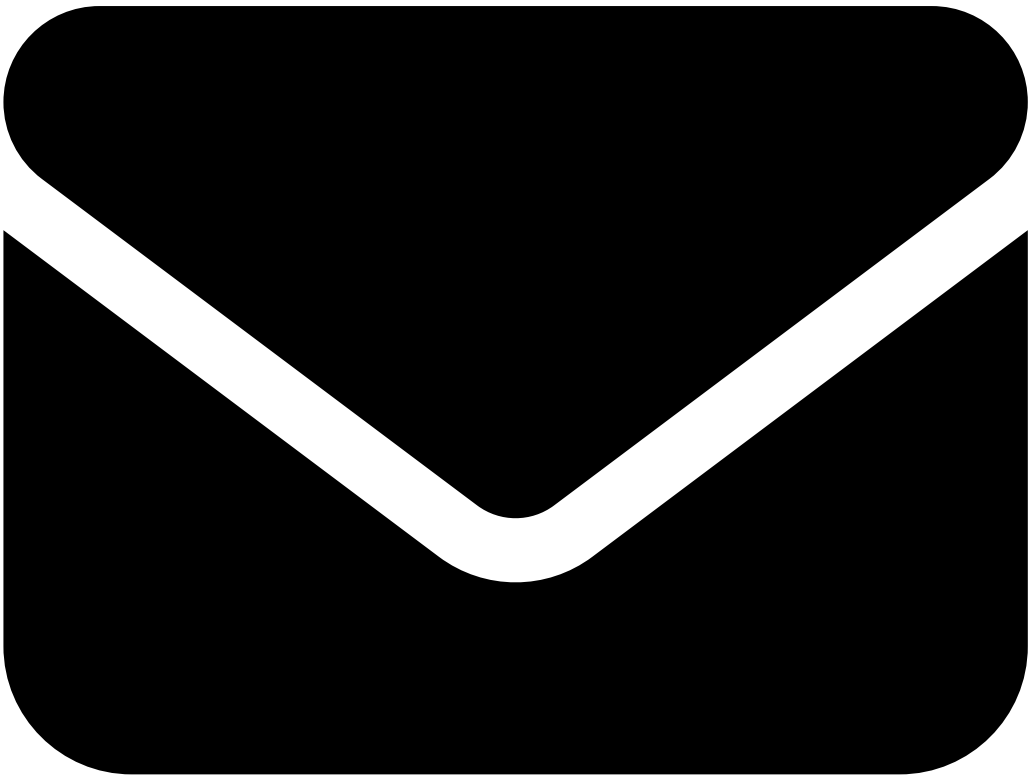




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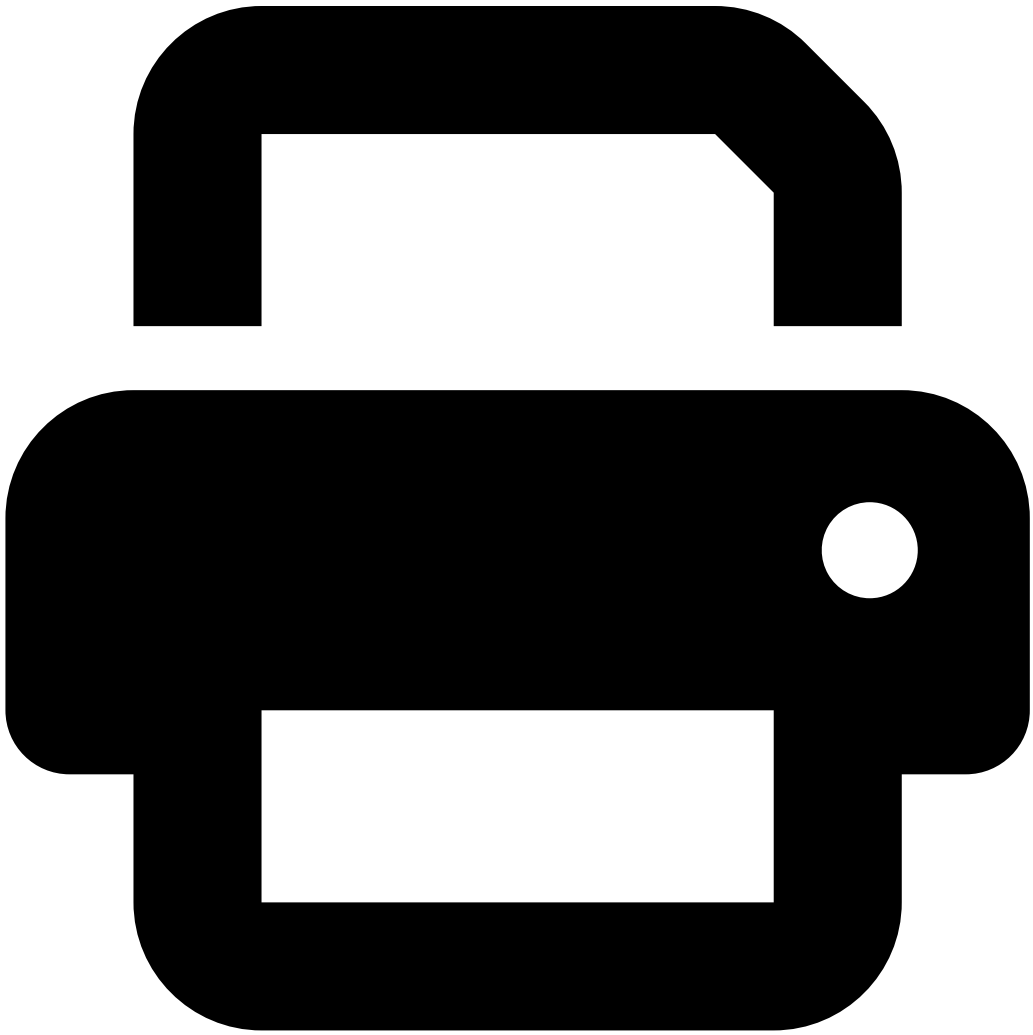

When you’re looking for an easy fall appetizer that feels elegant but is simple to make, these Baked Gorgonzola Stuffed Pears are the perfect choice. Sweet, ripe pears are filled with creamy, tangy Gorgonzola cheese and crunchy walnuts, then baked until the pears are tender and the cheese is warm and delicious.

The combination of sweet pears, bold Gorgonzola, and toasted walnuts creates a beautiful balance of flavors and textures. This easy baked pear appetizer is perfect for fall entertaining, holiday gatherings, or a simple starter when you want something a little special without spending hours in the kitchen.

Serve these Gorgonzola stuffed pears warm as an elegant appetizer or alongside a cheese board for an impressive seasonal bite.

Things to know about this baked stuffed pear recipe

Choose slightly underripe pears and large ones. This recipe is perfect for those stone-hard pears. Roasting the pears softens them up without making them mushy. The best ones for roasting are Anjou, bosc or my personal favorite Bartlett. They all retain their shape and flavor when baked.

Gorgonzola the star ingredient in this recipe adds a creamy, tangy flavor. You can use regular or dolce (a milder, creamier version) or blue cheese is a good substitute.

The walnuts add crunch and a nutty flavor i chop them fine you can also leave some whole to place on top of the pears.

The honey adds sweetness to balance the gorgonzola, maple syrup does the same thing.

A sprinkle of fresh thyme or rosemary adds a hint of earthy flavor that complements the pears and cheese.

Storage & Reheating

Storage: Store leftover baked Gorgonzola stuffed pears in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat gently in a 350°F oven until warmed through, about 10–15 minutes. I recommend reheating them in the oven rather than the microwave so the pears and cheese keep their best texture.

More Recipes You’ll Love

If you love simple, seasonal appetizers like these **Baked Gorgonzola Stuffed Pears**, be sure to try some of my other Italian-inspired appetizers and easy entertaining recipes. They’re perfect for putting together a beautiful spread for

family and friends.

Looking for more ideas for your table?
Try my onion, spinach and potato muffin frittata, baked ricotta with roasted tomatoes, or crispy Italian potato scarpaccia for more dishes that are perfect for sharing.

A few kitchen favorites:

Baking Dish
Chef’s Knife
Serving Platter

Baked Gorgonzola Stuffed Pears



These Baked Gorgonzola Stuffed Pears are an easy and elegant fall appetizer made with sweet, tender pears, creamy Gorgonzola cheese, and crunchy walnuts. Baked until warm and golden, they’re perfect for holiday entertaining, dinner parties, or a simple seasonal starter.

- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme fresh or dried chopped fine
- 1 Tbsp. sage fresh or dried chopped fine
- 4 Tbsp. honey

1. Set your oven to 375-degrees

2. Start by washing the pears and drying. Then cut in half and scoop out the seeds.
3. Mix the gorgonzola, chopped walnuts, thyme and 2 Tbsp. of the honey.
4. Fill the cavities of the pears with the filling. Roast in the preheated oven for 20 -30 minutes. Then drizzle the pear halves remaining honey .

Choose pears that are ripe but still firm. They should hold their shape while baking rather than becoming too soft. A small spoon or melon baller makes it easy to create an even cavity for the Gorgonzola filling.

Appetizer, Dessert, Side Dish

American, Italian, Mediterranean

Stuffed Pears