

Italian Fennel Taralli

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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

Growing 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.

Ingredients

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

Instructions

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.

Baked gorgonzola stuffed pears

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When it comes to creating an easy fall appetizer that's as elegant as it easy to make. baked gorgonzola- stuffed pears are the perfect choice. The natural sweetness of ripe pears with the creamy bold creamy flavors of gorgonzola, and the crunch of walnuts resulting in an appetizer that's delicious. When baked the pears become tender, while the gorgonzola melts into a creamy, tangy deliciousness. Whether served as a starter or a elegant snack these baked gorgonzola stuffed pears are sure to become a favorite for their simplicity and flavor.

What to use for this baked gorgonzola 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.

Ingredients

- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme
- 4 Tbsp. honey

Instructions

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 . ENJOY!!!!

Warm winter apple cake

Warm winter apple cake

This warm winter apple cake is a moist, easy and delicious dessert. The perfect sweet and spicy cake, with large chunks of sweet apples and chopped walnuts. Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowl ...YIKES, another day or two the apples would have ended up in the compost pile. Every time I make this I wonder why I don't make it more often, it's one of my favorite cakes.

The smell from the apples and spices while the cake is baking fill your home with the most cozy, comforting aroma.

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

Things to know about this warm winter cake

Apples: Go for a firmer sweet variety. I used gravenstien honey crisp or gala apples work well in this recipe and offer a slightly tart contrast.

Olive oil: Use a good quality extra virgin olive oil. It will make all the difference.

Flour : the recipe calls for all purpose flour, you can use half whole wheat for a nuttier flavor. Or use gluten free and up the amount by 1/2 cup.

Glaze: You can top this winter apple cake with a wet glaze, or even a caramel glaze or keep it simple and just use a dusting

of powder sugar.

If you make this apple cake please leave me a comment on your experience with this recipe. I love hearing from you. It's my favorite part and it helps others too. THANKS!!!

The cake pan is a 10 cup bundt pan.

Ingredients

1. 2 1/2 cups flour
2. 3 teaspoon baking powder
3. 1/2 teaspoon baking soda
4. 4 eggs
5. 1 1/2 cups sugar
6. 3/4 cup extra virgin olive oil
7. 3 cups un peeled apples cut in medium dice
8. 1 cup chopped walnuts
9. 2 teaspoon each , cinnamon, all spice, and vanilla

1. INSTRUCTIONS

1, Heat oven to 350 degrees coat a 10 cup bundt pan with non stick cooking spray. Beat eggs, sugar, vanilla and oil until light
2. Combine baking powder and spices with flour
3. Add flour to liquid ingredients
4, Mix until well blended
5. Add apples and walnuts mix just until blended
Bake in a 350 degree oven for 45 minutes or until a tooth pick comes out clean cool 20 minutes before running knife along pan to loosen the cake invert on a cake dish
Drizzle cooled cake with a simple glaze, for the glaze: mix 2 cups of powder sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon drizzle over cooled cake or dust with powder sugar....Enjoy!!!!

Italian Crostata jam tart

Italian crostata Jam tart

Crostata is an Italian jam tart (know as crostata de marmellate in Italy) with a light pastry crust, jam or fruit filling and a lattice top. Marmellata means jam in Italian , which is what crostatas are filled with. apricot, raspberry, cherry and my personal favorite strawberry. Crostate di marmellata is one of the most popular homemade Italian desserts. And something you will find in most Italian kitchens and all over cafes in Italy.

Things to know about This Italian crostata jam tart

Italian crostata jam tarts recipes (crostata de marmellata in Italian) usually features a filling of homemade jam made from the season's latest harvest. Since this is a recipe to make year-round and some of us don't regularly made our own jam a good quality store- bought jam works well.

Some crostata recipes use oil instead of butter for the crust. I have used both oil and butter and my preference is butter.

Traditionally crostatas have a plain unsugar top, I like to sprinkle the top lightly with powder sugar for a pretty effect. If you like easy desserts that come together quickly and use a few ingredients try one of my Bundt cakes mandarin Bundt cake or lemon blueberry ricotta Bundt cake.

Ingredients

- 2 cups of flour more for the work surface
- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

Instructions

1. Add the baking powder to the flour mix until well combined place on a work surface.
2. Make a well in the center add the eggs, sugar, vanilla, lemon juice and zest, beat with a fork or whisk until well blended. Then add the cubed cold butter. Using your hands in the shortest amount of time and as quickly as possible adding a little flour on the work surface to prevent the dough from sticking knead the pasta frolla into a smooth soft ball. Wrap in elastic wrap and refrigerate for a least one hour or overnight.
3. After you have chilled the dough let it come to room temperature for 10 to 15 minutes. Preheat your oven to 375-degrees and grease a 8 inch tart pan with butter.
4. Then cut the dough into 2 parts one into 1/3 for the the lattice top set aside. Take the remaining 2/3 piece of Italian pastry dough and on a lightly floured work surface roll out the dough into 1/4 inch thick circle. Wrap the dough around the rolling pin and unwrap over the tart pan pressing into shape, cut off excess and add to the reserved dough. Roll out the reserved dough into a circle 1/4 inch thick cut into 10 equal size strips.
5. Spread the pastry crust with the jam . Lay 5 of the dough strips over the jam in a diagonal pattern. Lay the

remaining 5 pieces in a diagonal patter in the opposite direction forming a diamond pattern.

6. Bake in a preheated oven for 35 to 40 minutes. let cool slightly before cutting. ENJOY!!!!

Apple cinnamon zeppole Fritters

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These Easy Cinnamon Apple zeppole Fritters are luscious deep fried donuts filled with apples, full of cinnamon flavor and covered in sugary goodness or a simple glaze.

You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself

before setting them out they disappear really quick.

I love apple recipes, but honestly who doesn't? After all with so many different varieties I like to use them in sweet and savory recipes.

What variety of apple you use doesn't matter much. unless you prefer one variety over another. In this Easy Cinnamon Apple zeppole Fritter recipe I used what I had 1 Gala and 2 golden delicious.

3 Tips When Making Apple zeppole Fritters

The first tip when making these Easy Cinnamon Apple zeppole Fritters is the oil you use. Canola oil is the best oil for frying because of it's high smoke point, neutral flavor and high value.

Second. the oil temperature needs to be between 360 and 375 degrees for the fritters to cook all the way through keeping them crispy on the outside and fluffy on the inside. It's a good idea to invest in a food thermometer or a counter top electric fryer!!!

Third, These Easy Cinnamon Apple Fritters with a generous amount of sugar with still warm or make a simple glaze by mixing 1 cup of powdered sugar with 1 tsp. vanilla and 1 Tbs. of water to drizzle over the fritters.

And lastly please leave me a comment if you make these easy Apple fritter recipe and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice

- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk
- 2 Tbs. melted butter

Instructions

1. Chop the pitted unpeeled apples into small pieces add the juice from one lemon. 1 tsp. of cinnamon and 1 Tbsp. of sugar . Set aside while you make the batter
 2. In a large saute pan bring the oil to 350 degrees over moderate heat
 3. Mix the flour. baking powder, cinnamon and cloves
 4. In a clean bowl beat the egg whites with a pinch of salt until stiff set aside in a separate bowl beat the egg yolks with the sugar until light and fluffy then mix in the milk, vanilla and melted butter
 5. Slowly whisk flour mixture into the egg mixture
 6. Mix in the apples
 7. Fold in the egg whites
 8. Drop by heaping Tablespoons into hot oil being sure the oil is hot and not do overcrowd the pan
 9. Fry 4 to 5 minutes per side or until golden brown
 10. Drain on paper towels sprinkle generously with powder sugar will warm. ENJOY!!!
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Classic Italian Apple cake

Classic Italian Apple cake

Classic Italian apple cake Torte di mele can be found in most Italian kitchens. It's soft , fluffy and easy to make with just a few ingredients you probably already have on hand.

I grew up with my Mama making this cake, but she never measured the ingredients and just make it by eye and look of the batter. Italians are like that, myself included we cook by sight and feel. But you don't have too. This is my mama's torte di mele recipe, that I am so happy to share with you.

One day while she was making the cake I grabbed a pen and wrote the the recipe out as she making the cake.

Why I love this classic Italian apple cake

First, you only need a few recognizable ingredients. No ingredients that you can't pronoun. And it's make with ingredients you probably already have on hand.

Second, the cake is made all in one bowl. There is no separating of the eggs and everything is mixed in one bowl.

Third, It looks so pretty with the sliced apples and powder sugar on top.

And lastly you can make it ahead of time for easy entertaining.

Here is the link to the springform pan and an olive canola oil blend.

Ingredients

- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

Instructions

1. Preheat your oven to 350- degree
 2. Star by cutting your apples into small dice. add 2 Tablespoons of sugar and a squeeze of lemon. Set aside while preparing the batter.
 3. In a large bowl beat the eggs with the sugar until light and fluffy. Add the oil, vanilla and the juice and zest from one lemon mix until well combined.
 4. Mix the baking powder and salt with the flour. add to the egg mixture, mix only until well combined. Then mix in the diced apples.
 5. Grease an 8 inch springform pan, add the cake batter. Slice one unpeeled apple thin and line the top of the cake with the apples, sprinkle with 1 Tbsp. of sugar and bake in a pre heated oven for 35 to 40 minutes.
 6. Let cool slightly before removing from the pan. Sprinkle with powder sugar. ENJOY!!!
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Baked vegetarian zucchini meatballs

baked vegetarian zucchini meatballs

This easy vegetarian baked zucchini meatball recipe is another perfect way to enjoy the bountiful summer harvest of zucchini.

Also known as polpette di zucchini, these vegetarian meatballs are full of flavor. They are made with fresh summer zucchini and creamy ricotta cheese. these zucchini meatballs are a delicious way to add more vegetables to your diet.

The zucchini adds a light delicious flavor and keeps the “meatballs” moist and tender.

Tips and tricks for this vegetarian baked zucchini meatball recipe

First grate the zucchini I use a hand grater then add salt and let it sit to extract as much liquid as possible. Zucchini has a high water content, this is an important step to insure your meatballs don't become soggy.

Use a binder, because zucchini adds moisture, you will need a good binder to keep the meatballs together eggs and breadcrumbs work well. If you want a gluten free option almond flour can be used in place of breadcrumbs.

Bake the meatballs before cooking them in the marinara sauce.

this step also helps to extract moisture and adds a crispy crust.

One more tip you can use any marinara sauce you like, but one of the staples I always have on hand is my easy marinara sauce whether it's in my refrigerator or freezer. Having this marinara sauce on hand is a meal prep savor.

Ingredients

- 2 medium zucchini
- 1 egg
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 1/2 cup flour
- 2 Tsp. finely minced garlic
- 1/2 cup finely chopped onions
- 1 Tbsp. salt
- Salt and pepper to taste
- 1/3 cup chopped Italian parsley
- 3 cups of my easy marinara sauce

Instructions

1. Start by grating the zucchini into a bowl salt with the one Tbsp. of salt and let sit for at 30 minutes. Then using your hands squeeze out as much of the liquid as possible. Then pat the zucchini dry with paper towels. Toss the extracted water.
2. Add the rest of the ingredients to a bowl. mix well before adding the zucchini.
3. With slightly wet hands roll the mixture into golf size balls. Bake on a lightly oiled cookie sheet in a preheated 375- degree oven for 12 to 15 minutes.
4. Bring the marinara sauce to a slow simmer add the zucchini meatballs and simmer 30 minutes longer. Top

with grated parmesan and fresh basil leaves. ENJOY!!

Lemon Ciambellone bundt cake

Lemon ciambellone bundt cake

This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It's delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most Italian homes. It's the cake my mother made for company and family. I don't ever remember visiting family or friends where they didn't bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

A few variations for this Lemon Ciambellone bundt cake

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please

leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

Instructions

1. Preheat your oven to 350-degrees
 2. In a large bowl beat the eggs with the sugar until light and double in volume
 3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
 4. Mix the baking powder with the flour. slowly add the flour mixture to the egg mixture. Mix only until all ingredients are well combined.
 5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 to 50 minutes. Or until an inserted toothpick comes out clean.
 6. Let cool for 15 minutes before removing from the pan.
 7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon. ENJOY!!!
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Plum Cake Recipe

Plum Cake Recipe

This Plum cake recipe is one of my favorite Summer dessert. We have a plum tree loaded with the most delicious Italian plums. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

And what would summer be without a plum cake? I love summer fruit desserts, what I don't like is spending a lot of time making them.

This Plum Cake comes together quick, is simple and can be on your table in an hour.

Plums tend to sink to the bottom in cakes, in this recipe we put them on top of the batter. I like to use a spring form pan for this recipe, it releases the cake easily and makes a pretty presentation. To make it more elegant for special occasions, I drizzle it with a lemon glaze, sprinkle it with powdered sugar and almonds.

Oh and don't forget the ice cream... Summer is exciting, not only for warm, lazy days laying in the hammock daydreaming, although I love these simple pleasures,

I look forward to the fruits and vegetables of the Summer. My food becomes more relaxed, not so fussy in Summer. This recipe is a perfect example, using fresh plums.

What's on Top This Plum Cake Recipe

The beautiful thing about this Plum cake recipe is you can

keep it real simple like I did ,and top it with powdered sugar. Or you can a little more fancy and make a simply glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice.

And if you want to really dress it up serve it warm with a scoop of vanilla ice cream.

Plain or fancy your going to love this recipe!!! Please leave me a comment, let me know your experience with this recipe. And please don't forget to tag me on Instagram, I love hearing from you!!!

Ingredients

4 cups unpeeled sliced plums

1 cup sugar

2 eggs

1 stick of butter room temperature

juice from two lemons

1/2 cup sour cream

1 1/2 cups flour

3 teaspoon baking powder

2 Tbs lemon rind

1 Tablespoons each vanilla, cinnamon and nutmeg

Instruction

Heat oven to 350

Grease a 9 inch spring from pan with butter

Beat sugar and butter until light

Add eggs and beat until pale about 1 minute

Add sour cream, vanilla and lemon juice mix well

Combine baking powder, nutmeg and cinnamon with flour

Mix until just blended

Pour into greased pan

Mix plums with 1/3 cup sugar 2 Tbs. of flour, 1 Tablespoon each cinnamon, lemon rind and lemon juice

Pour plum mixture over cake batter

Bake in a 350 degree oven for 1 hour

Make a glaze of powder sugar and lemon juice to drizzle over cooled cake or sprinkle with powdered sugar

Enjoy!!!!!!

Lemon blueberry ricotta Bundt cake

Lemon blueberry ricotta Bundt cake

It's no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This

lemon blueberry ricotta bundt cake is easy and it doesn't need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

Tips For making this Lemon blueberry ricotta Bundt cake

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn't produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

Ingredients

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon

- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- pinch of salt
- powdered sugar

Instructions

1. Beat the eggs, sugar and ricotta until light
2. add the oil, vanilla and the lemon rind and juice
3. Mix well
4. Add the flour and baking powder mix until just well blended
5. Fold in the blueberries
6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
7. Sprinkle cooled cake with powdered sugar