

crescent amaretti cookies

Crescent amaretti cookies

This classic Italian crescent amaretti cookies may be the easiest cookies recipe you will ever make.

Not only are these almond cookies easy to make, they are gluten free and there is no butter in these delicious cookies.

That's right this recipe for crescent amaretti cookies uses almond flour.

Giving them a delicate texture and nutty flavor. These cookies are often dusted with powder sugar and are popular during festive occasions. But they are so easy to make you will want to make them often.

tips when making crescent amaretti cookies.

First after making the dough chill it for at least thirty minutes. Chilled dough is easier to handle and shape.

Second whip the egg whites until stiff peaks form to provide a light life to the cookies.

Third cool the cookies slightly before dusting with powder sugar.

These cookies keep well in an air tight container at room temperature for several days, or you can freeze them, and dust with powder sugar when your ready to serve.

One more thing these amaretti cookies don't have to be shaped into a crescent , you can make them round , by taking about a

tablespoon of batter rolling into a ball, and placing a whole almond in the center before baking.

Ingredients

- 3 egg whites
- 3 cups almond flour
- 1 cup sugar
- 2 tablespoon almond extract
- 1 /2 cup powder sugar
- 1 cup sliced almonds

Instructions

1. Beat the egg whites until stiff
2. In a bowl 3 cups almond flour, the sugar and the almond extract
3. Fold the whites into the almond flour mixture until well combined
4. shape into two inch rope press into the the sliced almonds then form into a crescent shape
5. Bake in a 350- degree oven for ten minutes
6. Let the cookie cool before sprinkling with powder sugar.
EnJoy!!!

Gluten Free Italian walnut cookies

Gluten free Italian walnut cookies

Hello Everyone!!! I didn't think gluten free and Italian cookies could be in the same sentence. Not only are these Italian walnut cookies gluten free, there is no flour or butter in these nutty cookies. Oh and the best part this cookie recipe only needs five ingredients, if you count the powder sugar they are rolled in!!!

Three tips for success when making gluten free Italian walnut cookies

First start with fresh high -quality walnuts and other ingredients. using fresh walnuts will enhance the flavor and texture of your cookies.

Second insure that the walnuts are finely ground to incorporate them evenly into the dough. This will prevent large chunks from affecting the texture of the cookies and ensure a consistent taste in every bite.

And lastly you can adjust the amount of sugar in this gluten free Italian walnut cookie recipe to fit your lifestyle and taste. Experimentation with different ratios will help you find the perfect balance for your taste preference.

And please don't forget to tag me on Instagram if you make these gluten free Italian walnut cookies. I love hearing from you. It's my favorite part!!!

Ingredients

- 3 cups finely ground walnuts
- 1 1/3 cups of sugar

- 2 Tablespoons vanilla extract
- 2 egg whites slightly beaten
- powder sugar for rolling walnut half for decoration

Instructions

1. Start by grinding the walnuts in a food processor until very fine
 2. stir in the sugar and vanilla and pulse until well combined
 3. add the egg whites
 4. Drop by tablespoon in powder sugar
 5. With the tablespoon place on a parchment covered cookie sheet
 6. place a walnut half in the center
 7. Bake in a preheated 350-degree oven for seven to 10 minutes. Enjoy!!!!
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orange thumbprint cookie recipe

Orange Thumbprint cookie recipe

Orange zest thumbprint cookie are full of citrus flavors. These irresistible treats are not only pretty to look at but also delicious to eat. Buttery cookie delights baked, rolled in powder sugar and filled with jam. These tangy orange thumbprint cookie delights will brighten your day.

Variations for this orange thumbprint cookie recipe

The first variable in this orange thumbprint cookie recipe is the jam you use can be any jam or jelly that fits your lifestyle and taste. I used orange marmalade to compliment the orange flavorings in the cookie dough.

Second I used the juice and zest from one orange you can use the juice and zest from one lemon if you like, or a combination of both orange and lemon. Lastly be sure to hide some of these orange cookies for yourself. they tend to disappear quickly.

Here is a link to the hand juicer I use
<https://amzn.to/3HguDfN>

Ingredients

- 1 stick of butter
- 1 cup sugar
- 1 egg
- juice and zest from one orange
- 1 tablespoon vanilla extract
- 2 1/2 cups of flour
- 1 teaspoon baking powder
- orange marmalade
- power sugar

Instructions

1. Start by beating in a bowl the butter with the sugar until light and fluffy
2. Add the egg, vanilla and the juice and zest from the orange beat until well blended
3. Mix the baking power with the flour

4. Add the flour mixture to the bowl and mix just until well combined
 5. Roll the dough into golf size balls press your thumb in the center
 6. line a cookie sheet with parchment paper bake the cookies in a preheated 350-degree oven for 7 to 10 minutes
 7. cool the cookies slightly then roll in the power sugar and fill the centers with the orange marmalade, DELICIOUS!!!!
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Ciambella Italian Bundt cake

Ciambella Italian Bundt Cake

Hello everyone

Ciambella is an easy Italian Bundt cake found in most Italian kitchens. This Italian bundt cake is light and full of lemon flavors.

Most of you know although I am an admirer of fancy towering layer cakes, I am a baker of simple cakes. And a lover of bundt cakes because of how easy they are versatile and easy they are to make. You could make a bundt cake everyday for a week and not repeat the same recipe.

This Italian bundt cake is easy to make and uses few ingredients, you probably already have on hand.

This Ciambella Italian bundt cake recipe is my most requested cake recipe not only because it's easy but it's delicious. It's

an impressive cake with not too much effort!!!

Tips for success when making Ciambella Italian Bundt cake

The first tip

When making this Ciambella Italian bundt cake is to beat the eggs and sugar until light. This process takes about 5 minutes.

Second

Be sure to preheat your oven before baking. Baking temperatures can vary depending on your oven check after 35 minutes for doneness by inserting a toothpick in the center and if it comes clean the cake is done. It's the old fashion way that still works.

Third the right pan is important.

If the pan is too big or too small for this recipe your cake will either be too flat or the batter will be spilling over. A lot of you wanted to know what bundt pan I used. Here is the link to the decorative bundt pan I used in this recipe.

And lastly if you make this recipe please leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 5 Eggs
- 1 1/2 cups of sugar
- 1 cup vegetable oil
- 1 cup water
- lemon zest and juice from 2 lemons
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour

- 1 Tablespoon baking powder

Instructions

1. Preheat oven to 375 degrees
 2. beat the eggs with the sugar until light and double in volume about 3 minutes
 3. Add the lemon zest, juice , oil , water and vanilla beat until mixed well
 4. Mix the sifted flour with the baking powder. Add to the egg mixture slowly mixing just until well incorporated.
 5. Bake in a preheated 375 degree oven 35 to 40 minutes.
 6. Dust with powder sugar. ENJOY!!!
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Easy Cranberry Sauce in Minutes

Easy Cranberry Sauce in Minutes

You won't believe how quick this Easy Cranberry Sauce comes together. It takes just minutes to make, and taste so much better than store bought you won't be buying store anymore.

Fresh cranberries, oranges and cinnamon make this a favorite Thanksgiving side. Cranberry sauce is under rated. I love it and can't image Turkey without Cranberry Sauce, they go together like peas in a pod.

And because it's so easy to make- don't save making it only

on Thanksgiving, it's a perfect bruschetta topping and delicious over ice cream!!

Things to about this Easy Cranberry Sauce in Minutes recipe

I love easy recipes that come together quickly, use few ingredients and taste delicious. This Easy Cranberry Sauce has the trifecta

for recipe love. It's one of those recipes you just put in the pot and stir occasionally.

I will say that it does taste better the day after you make or even two days before you plan on serving it.

To add a festive touch to your holiday table serve this Easy Cranberry Sauce in a pretty serving bowl.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!! And if your looking for more easy side dishes try my roasted parmesan broccoli side dish

Ingredients

- 1 lb. fresh cranberries
- 1 cup orange juice
- 1 cup sugar
- 2 cinnamon sticks
- 1 tablespoon orange rind
- 2 oranges peeled and pitted cut in small dice

Instructions

1. Rinse the cranberries

2. put all ingredients in medium saucepan
 3. Simmer covered 15 minutes
 4. Remove cinnamon sticks
 5. Refrigerate over night
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Almond Biscotti – Easy Classic Italian Cookie Recipe

Almond Biscotti – Easy Classic Italian Cookie Recipe

Almond biscotti are buttery, soft and chewy. There is no butter in these buttery Italian flavored cookies.

These biscotti are made with ground almonds, egg whites, almond flavoring, sugar and just a little bit of flour. I roll these cookies in powdered sugar and press a whole almond in the center before baking.

Biscotti are one of my weaknesses (I have a few) so I always put some aside for myself , they tend to disappear quickly!!!

A few tips when you make these Almond Biscotti – Easy Classic Italian Cookie Recipe

Tip number one: When you make these almond biscotti be sure to grind the almonds to a fine consistency. You can use almond flour in this cookie recipe if you increase the amount by 1/2

cup.

Second: Beat the egg whites until frothy before adding the almond flavoring. Then continue beating until stiff.

Third: Refrigerate the biscotti dough until chilled before rolling in the powdered sugar.

Lastly if you make these delicious almond biscotti leave me a comment, and please don't forget to tag me on Instagram. I love hearing from you it's my favorite part. If you love cookies as much as I do Try my gluten free Italian walnut cookies.

Ingredients

- 3 egg whites
- 2 1/2 cups finely ground almonds
- 1/2 cup flour
- 3/4 cups sugar
- 1 teaspoons baking soda
- 1 tablespoon almond flavoring
- 1 cup powder sugar
- Whole almonds

Instructions

1. Pre heat your oven to 375 degrees
2. In a blender grind the almonds until fine
3. Add the cream of tartar to the egg whites. beat until almost stiff before adding in the almond flavoring. Continue beating until stiff.
4. In a separate bowl mix the ground almonds, sugar, flour, and the baking soda.
5. Fold the egg whites into the almond mixture
6. refrigerate the dough until chilled
7. Then roll into balls and roll in the powdered sugar.

8. Place on parchment paper press a whole almond in the center of each biscotti.
 9. Bake in a 375degree oven for 7 to 10 minutes. ENJOY !!!
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Twice baked Almond Biscotti

Twice baked Almond Biscotti

Almond biscotti are a kind of twice-baked cookie, and this versatile recipe is one of my favorites. I've made them with sliced almonds, and with pistachios, oranges, and cranberries for the holidays. I've dipped the cooled biscotti in melted chocolate for my chocolate-loving family and friends.

In this recipe I used hazelnuts, but you can use what you like. Whether you use almonds or hazelnuts, they need to be chopped small, for easier slicing, I love my Henckel knife set. Every home kitchen should be equipped with a good set of kitchen knives. Start with a basic chef knife and build your collection, when it's feasible.

Biscotti for all occasions

These Italian cookies are cake-like, until they are baked the second time, then they are deliciously crispy and crunchy and perfect for dipping in coffee. They're great for sharing with friends and these almond biscotti are pretty enough to add to your any celebration's dessert table.

If you make these classic Italian cookies please leave me a comment, and don't forget to tag me on Instagram. That's my favorite part: your experience with my recipes! Cookies are my

weakness, if you feel the same try some of my other favorites
lemon ricotta cookies or my personal favorite Italian lemon
knot cookies.

Ingredients

- 3 eggs
- 1 stick room temperature butter
- 1 1/2 c. sugar
- 1 Tbsp. each vanilla and almond extract
- 2 1/2 c. flour (if using gluten-free flour, increase by 1/3 cup)
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 2 c. sliced almonds

Instructions

1. Combine eggs, butter, sugar, and extracts together and blend until light and fluffy
2. Add the baking powder and baking soda into the flour
3. Sift the dry ingredients into the egg mixture and mix until just smooth.
4. If you want to add almonds, hazelnuts, or other add-ins, fold them in now.
5. Dust your hands and your work surface with flour, and then form the dough into two logs about two inches across and one inch thick
6. Bake in a 350° F oven until firm, about 20 minutes
7. Remove logs from the oven, then lower oven temperature to 200° F
8. Cut logs on a diagonal
9. Return cut logs to the oven for an additional 15 minutes of baking or until they are golden brown and crispy.
ENJOY!

Marbled Ciambella Italian bundt cake

Marbled Ciambella Italian Bundt cake

This marbled Ciambella Italian bundt cake is a take on the my classic lemon Ciambella bundt cake. My most requested shared and saved recipe.

There's nothing better than an easy cake recipe that uses few ingredients and comes together pretty quickly.

I love pretty, fancy, layer cakes but never mastered the art of cake decorating. So I stick with what I know, cakes that are easy to make and taste like the Italian bakery down the street.

Tips for success when making this Marbled ciambella Italian bundt cake

The first tip when you make these marbled Italian bundt cake is to beat the sugar and eggs together until light and fluffy before adding the rest of the liquid ingredients.

Second after adding the flour only mix until well incorporated. Over mixing after adding flour produces a dense cake.

Third to get an even marbled look alternative between the white and the chocolate batter swirling with a fork beginning and ending with the white batter.

Lastly the right size pan is important no matter what your cooking, but especially so in baking. The right size bundt pan can make the difference between success and failure when making this marbled Italian bundt cake.

Ingredients

- 5 eggs
- 1 3/4 cups sugar
- 1 cup canola and olive oil blend
- 1 cup water
- zest and juice from 1 orange
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- 1/2 cup unsweetened cocoa powder

Instructions

1. Preheat your oven to 375 degrees
2. Grease your Bundt pan
3. Beat the eggs with the sugar until light and fluffy
4. Add the orange zest, juice, oil and water beat until well blended
5. Mix the flour with the baking powder add the the egg batter a little at a time just until mixed well.
6. Set aside 1 1/2 cup of the batter dissolve the cocoa powder in 2 tablespoons of warm water.
7. pour half of the white egg batter in prepared pan then add the chocolate batter using a fork swirl the chocolate batter into the white batter.
8. Continue the process with the white and chocolate batter.

9. Bake in a preheated 375 degree oven for 40 to 45 minutes.
 10. Let cool slightly before removing from pan.
 11. Sprinkle with powdered sugar. ENJOY!!!
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Peaches and cream Cake

Peaches and Cream Cake

This Peaches and cream cake recipe is one of my favorite Summer dessert.

We have a peach tree loaded with the most delicious peaches. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

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

This peaches and cream Cake comes together quick, is simple and can be on your table in an hour, and it's deliciously easy to make.

Peaches 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 in season fresh peaches.

What's on Of Top This Peaches and Cream Cake

The beautiful thing about this Peaches and cream cake recipe is you can keep it real simple like I did ,and top it with powdered sugar and slivered almonds. Or you can get a little more fancy and make a simple glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice, to drizzle over the cake while still warm.

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 easy and delicious Peach cake recipe!!!

Make it and then 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 peaches
- 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
 - **Instructions**
 - Heat oven to 350
 - Grease a 9 inch spring form 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 peaches with 1/3 cup sugar 2 Tbs. of flour, 1
Tablespoon each cinnamon, lemon rind and lemon juice
 - Pour peach 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 and
almonds.Enjoy!!!!
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Vanilla Yogurt Sugar Cookies

Vanilla Yogurt Sugar Cookies

Don't let the heart shape of these Vanilla Yogurt Sugar cookies fool you into thinking they are only for Valentines Day. These sugar cookies are my go to recipe when ever am making cutout cookies, the only thing that changes are the shape and flavoring.

Use this recipe to make Saint Patrick's Day Shamrock cookies sprinkle with some green sprinkles and you have the perfect recipe for any Holiday cutout cookie

The dough in this recipe is easy to roll out, the cookies are crisp on the outside and chewy on the inside full of delicious buttery flavoring, that make this recipe a winner!!!!

3 Tips When Making Vanilla Yogurt Sugar Cookies

The first tip when you make these Vanilla Yogurt Sugar cookies is, the dough needs to be refrigerated and sit at room temperature for 10 minutes for easy rolling.

Two don't overmix the dough once the flour is mixed in, overmixing at this point produces tough cookies.

And 3 use the right size cookie sheet, this allows for even air flow and even baking.

One more thing if you make this cookies please leave me a comment., and please don't forget to tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!!

Ingredients

- 1 stick butter at room temperature
- 3/4 cup sugar
- 1 egg
- 1/2 cup plain Greek yogurt
- 2 1/2 cups flour
- 1 tsp baking powder
- 1/2 tsp. baking soda
- 2 Tbs. vanilla
- **FOR THE ROYAL ICING Ingredients**
- 3 egg whites
- 3 cups powdered sugar
- 1 tsp. vanilla
- Red food coloring

- Desired sprinkles for decorations

Instructions

1. Preheat oven to 375
2. Cream the butter and sugar together until light
3. Add the yogurt, egg and vanilla mix until well blended
4. Mix the baking powder and baking soda together
5. Slowly mix the flour mixture with the liquid ingredients
6. Mix just until all ingredients are well incorporated
7. Gather dough into 2 balls flatten into disks, wrap in saran wrap and chill for 2 hours or overnight
8. Take out one disk at a time let sit for a few minutes at room temperature
9. On a lightly floured board roll dough out to 1/4 inch thickness, cut out into different shape hearts
10. Bake for 8 to 10 minutes
11. Cool completely before frosting with royal icing
12. INSTRUCTIONS FOR THE ROYAL ICING
13. In an non reactive bowl on high speed beat the egg whites until frothy, add the vanilla then slowly add the powdered sugar will mixing on medium speed
14. Divide into 3 bowls leave 1 white 1 add 1 drop of red food coloring for a pink shade. In the third bowl add enough red food coloring to get a deep red shade. Decorate with sprinkles while still wet or let dry completely to add a top coat of royal icing using a tooth pick to draw patterns in different shades.