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 admire 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 made. 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 request cake recipe not only because its easy but its 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 to 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!!!

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 prefect 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

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

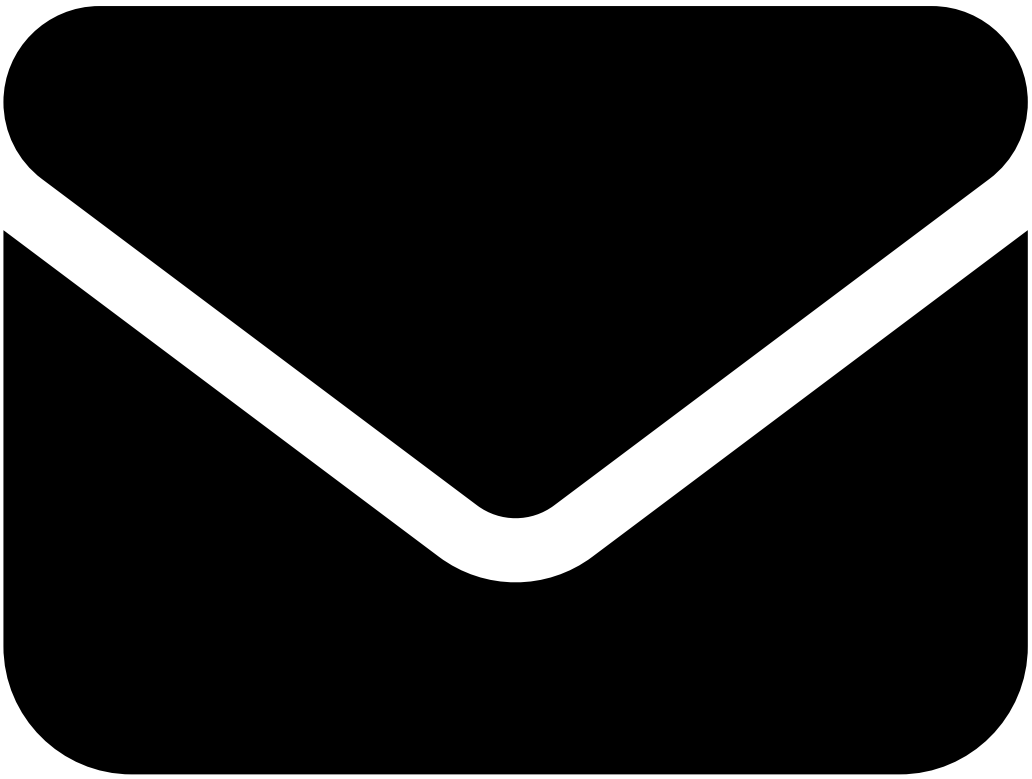
Instructions

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 disolve 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 swirle 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 t0 45 minutes.
10. Let cool slightly before removing from pan.
11. Sprinkle with powered sugar. ENJOY!!!

Peaches and Cream Cake

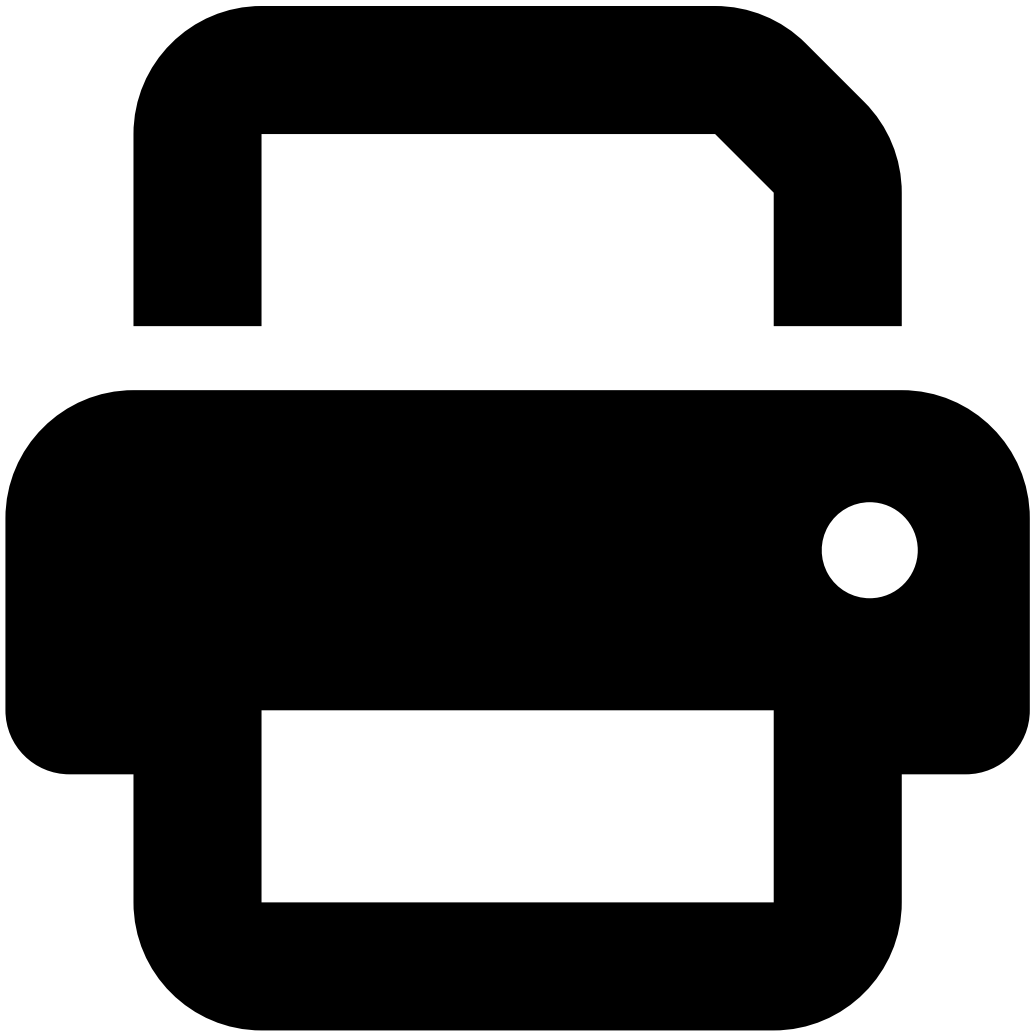
Peaches and Cream Cake

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.






SMS



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 glace, sprinkle it with powered 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 prefect 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 powered sugar and slivered almonds. Or you can get a little more fancy and make a simply 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!!!

Peaches and Cream Cake



A tender sour cream cake is topped with fresh cinnamon-spiced peaches and lemon zest, baked until golden, and finished with a sweet lemon glaze or powdered sugar.

- 4 cups unpeeled sliced peaches
- 1 cup sugar
- 2 eggs
- 1 stick of butter room temperature
- juice from two lemons
- ½ cup sour cream
- 1 ½ cups flour
- 3 tsp baking powder
- 2 tbsp lemon rind
- 1 tbsp each vanilla, cinnamon and nutmeg

1. Heat oven to 350
2. Grease a 9 inch spring from pan with butter
3. Beat sugar and butter until light
4. Add eggs and beat until pale about 1 minute
5. Add sour cream, vanilla and lemon juice mix well
6. Combine baking powder, nutmeg and cinnamon with flour Mix until just blended
7. Pour into greased pan
8. Mix peaches with 1/3 cup sugar 2 Tbs. of flour, 1 Tablespoon each cinnamon, lemon rind and lemon juice
9. Pour peach mixture over cake batter
10. Bake in a 350 degree oven for 1 hour
11. Make a glaze of powder sugar and lemon juice to drizzle

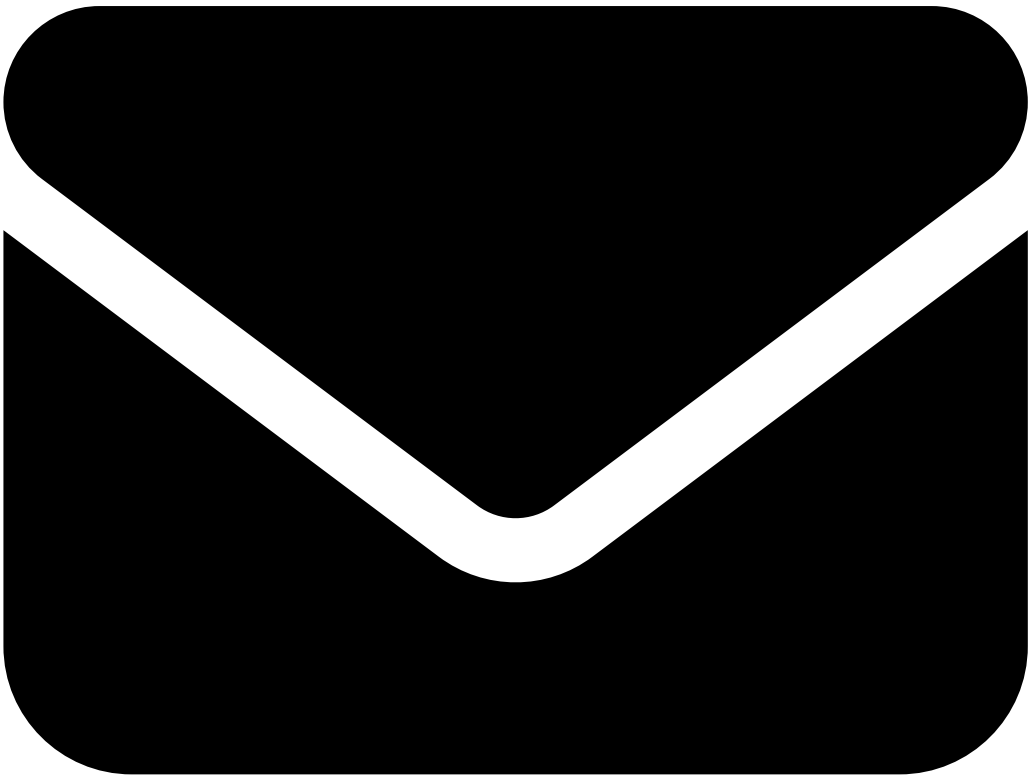
over cooled cake or sprinkle with powdered sugar and almonds.

Vanilla Yogurt Sugar Cookies

Vanilla Yogurt Sugar Cookies

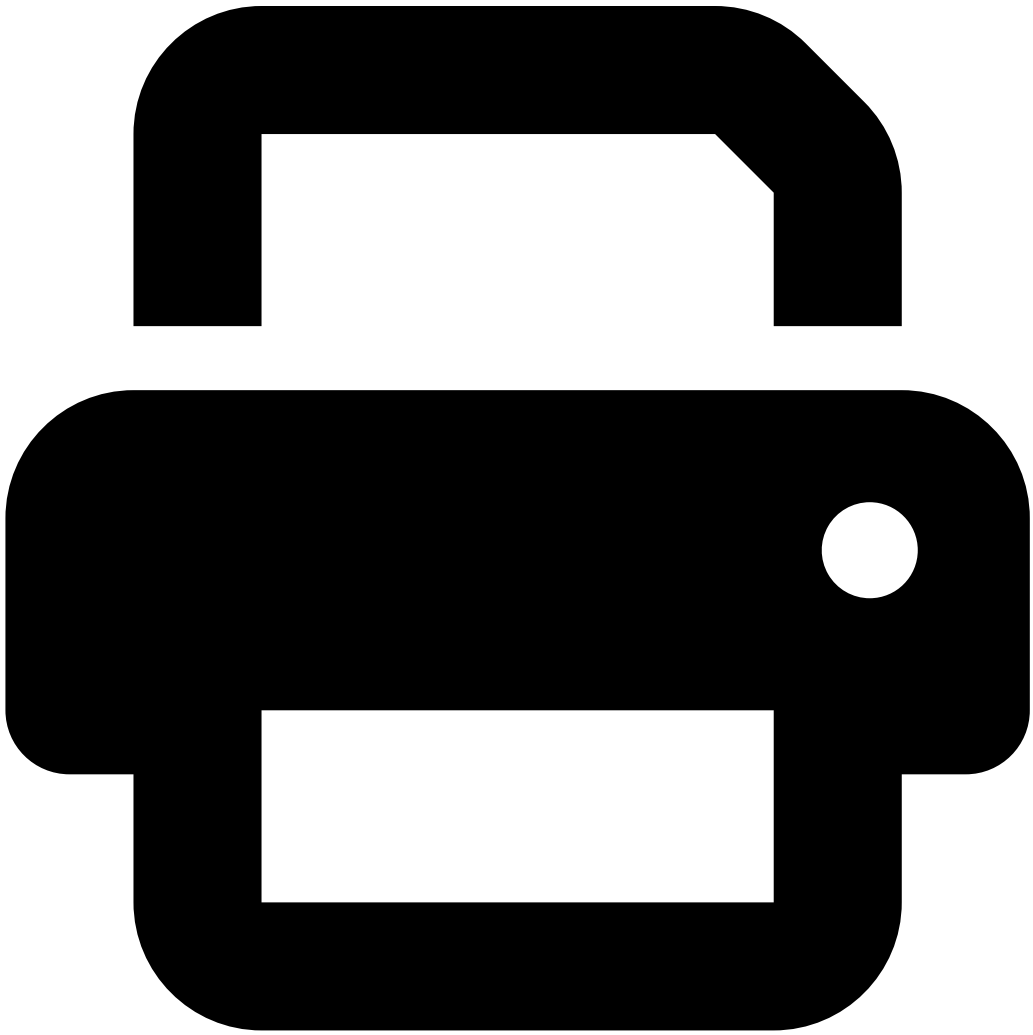
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



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 prefect 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!!!!

Vanilla Yogurt Sugar Cookies



Soft vanilla yogurt sugar cookies are cut into festive shapes and decorated with colorful royal icing and sprinkles for a sweet, beautiful treat.

FOR THE COOKIES

- 1 stick butter at room temperature
- ¾ cup sugar
- 1 egg
- ½ cup plain Greek yogurt
- 2 ½ cups flour
- 1 tsp baking powder
- ½ tsp baking soda
- 2 tbsp vanilla

FOR THE ROYAL ICING

- 3 egg whites
- 3 cups powdered sugar
- 1 tsp vanilla
- Red food coloring
- Desired sprinkles for decorations

FOR THE COOKIES:

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

FOR THE ROYAL ICING:

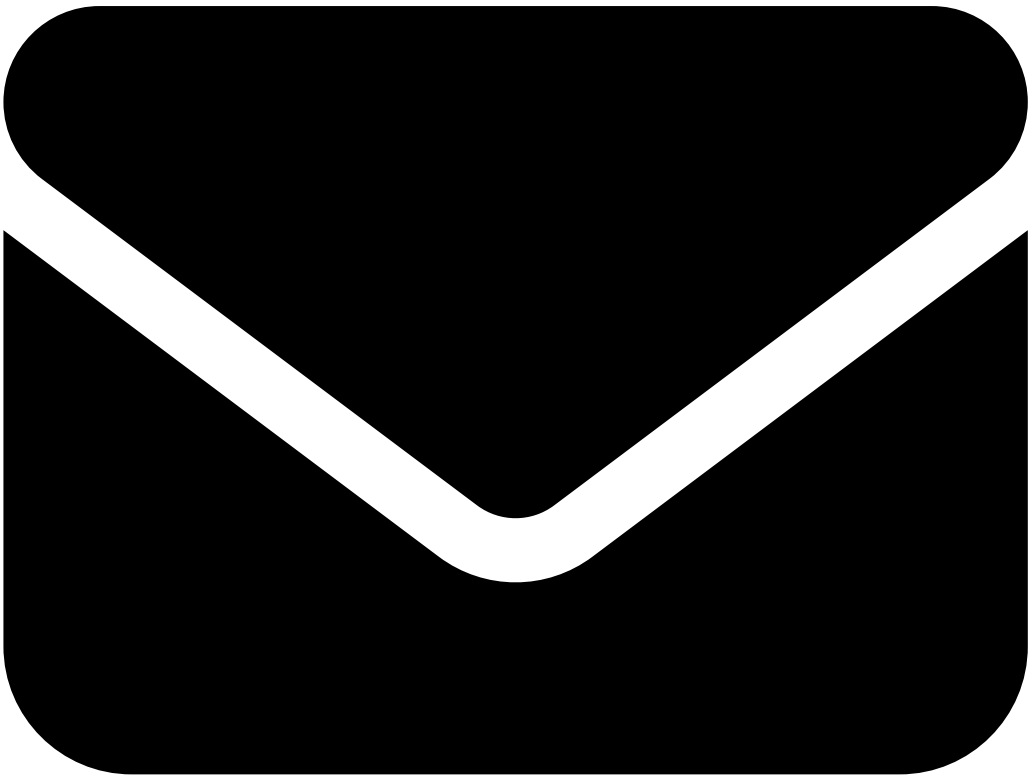
1. In an non reactive bowl on high speed beat the egg whites until frothy, add the vanilla then slowly add the powdered sugar will mixing on medium speed
2. Divide into 3 bowls leave 1 white 1 add 1 drop of red food coloring for a pink shade. In the third bowl add enough red food coloring to get a deep red shade.
3. 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.

Chocolate Mousse Filled Pizzelle

Chocolate Mousse Filled Pizzelle

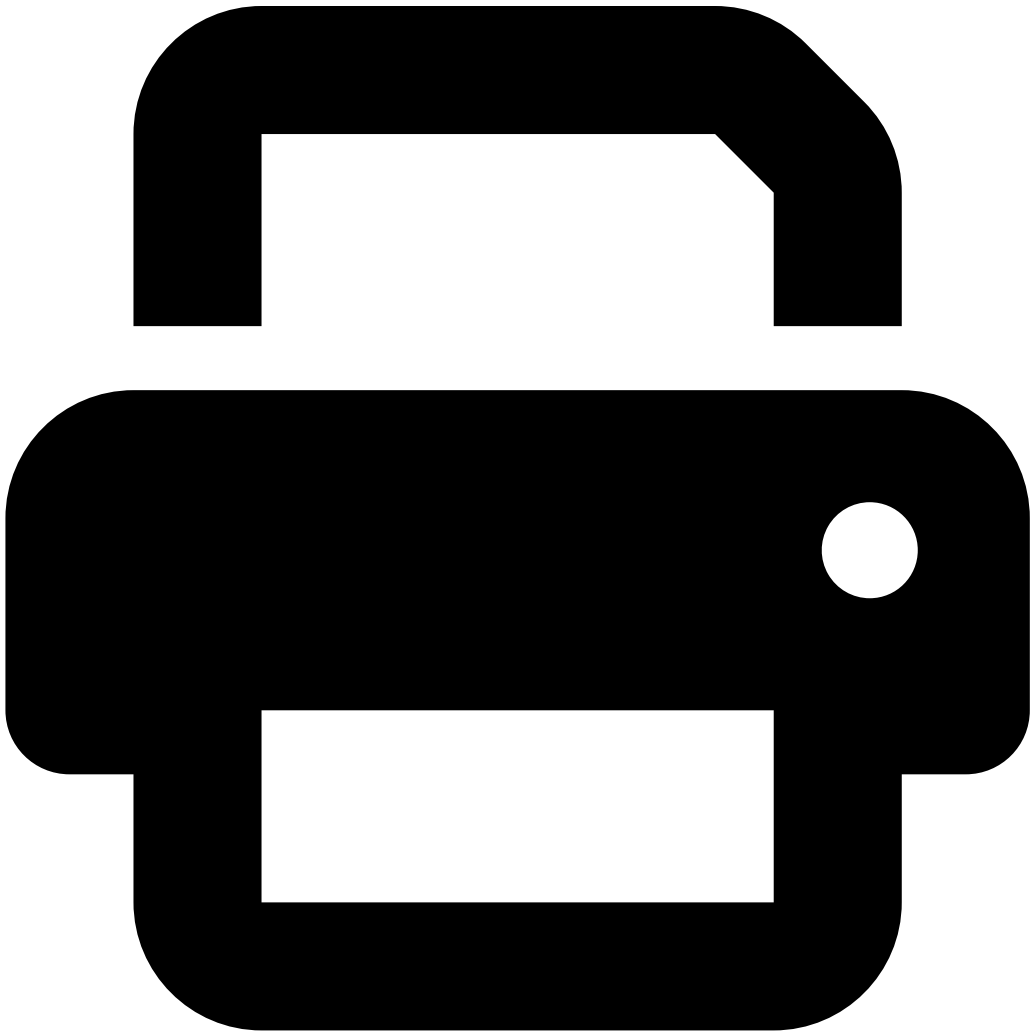
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



These Chocolate Mousse Filled Pizzelle are a sweet ending to a Valentine dinner or anytime you want a dessert everyone will love.
Delicate, thin, wafer like this recognizable Italian cookies aren’t baked in the oven, they get their shape by pressing the batter between the hot Pizzella Iron .

This easy, quick cookie can be flavored with vanilla, anise, almond extracts and even chocolate, and shaped into cones to hold delicious fillings.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron.

Things To know When Making

Chocolate Mousse Filled Pizzelle

The first thing to know when making these Chocolate Mousse Filled Pizzelle cookies is to be sure the pizzella iron is well oiled and hot.

Another thing is the amount of butter and how tightly you press the iron will determine the texture and thickness.

I like mine thin and crispy, so I add a little less flour, and 2 tablespoons more of butter. You can use margarine or canola oil in place of the butter, I like the flavor of real butter in cookies. As for the flavoring my favorite is that of my childhood, vanilla and anise. Sometimes I use almond extract and mix finely ground almonds in the mix. To form them into a cannoli , you have a few seconds while still hot to shape them into cylinder shapes, let them cool before filling with the chocolate mousse.

These cookies are easy, quick, delicious and use few ingredients, the only thing you need is a pizzella iron, to create restaurant quality desserts at a fraction of the cost without leaving home!!!

Chocolate Mousse Filled Pizzelle



Crisp Italian pizzelle are shaped into delicate cannoli shells and filled with rich chocolate mousse for an elegant, irresistible dessert.

For the Pizzelle

- 3 eggs
- 1 ½ cups sugar
- 2 cups flour
- 2 tsp baking powder
- 2 tsp each vanilla and anise
- ½ cup melted butter

For the Chocolate Mousse

- 1 cup cold heavy whipping cream
- 4 oz bittersweet chocolate
- 2 tbsp butter
- 2 tbsp strong coffee
- 3 eggs separated
- 1 tbsp sugar

For the Pizzelle

1. Heat Pizzelle iron

2. Beat eggs with sugar, until light
3. Add melted butter, vanilla and anise extract
4. Combine baking powder with flour
5. Add flour to liquid ingredients
6. Mix until well blended
7. Drop by tablespoon on to hot pizzelle iron
8. Press the iron shut
9. Bake 3 to 4 minutes
10. While still warm fold the Pizzelle cookies into a cannoli shape
11. Repeat with remaining dough
12. Sprinkle with powered sugar

For the Chocolate Mousse

1. Whip the heavy cream to soft peaks, then chill
2. Melt the chocolate: put the chocolate, coffee and butter

in the top of a double boiler over hot steamy water stirring frequently until smooth
3. Remove chocolate form heat let cool until still warm to the touch
4. Whip the egg whites until foamy and beginning to hold it’s shape
5. Slowly add in the sugar and whip until the egg whites form stiff peaks
6. Add the egg yolks to the cooled chocolate mix well
7. Gently fold in 1/3 of the whipped cream to thin and loosen the chocolate
8. Fold in 1/3 of the egg whites repeat until all the cream and eggs are incorporated into the chocolate chill for at least 2 hours or until set
9. Fill a Pastry bag with the chocolate mousse fill the Pizzelle cannoli with the chocolate mousse sprinkle with powdered sugar

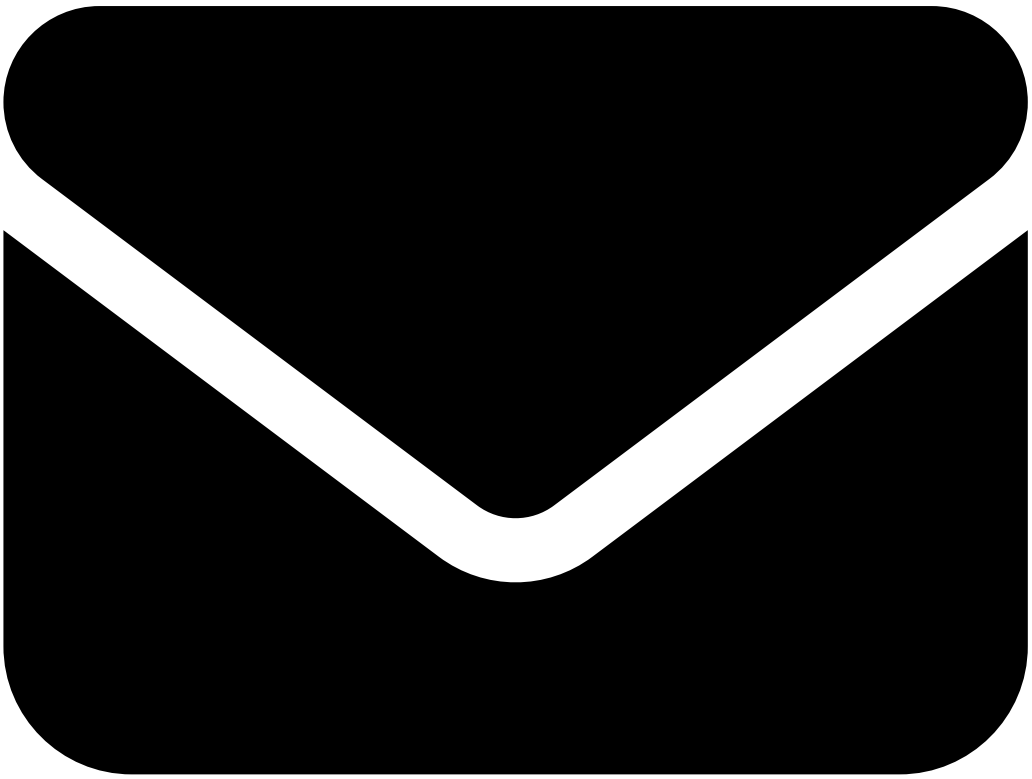
---

Christmas Cream Puffs

Christmas Cream Puffs

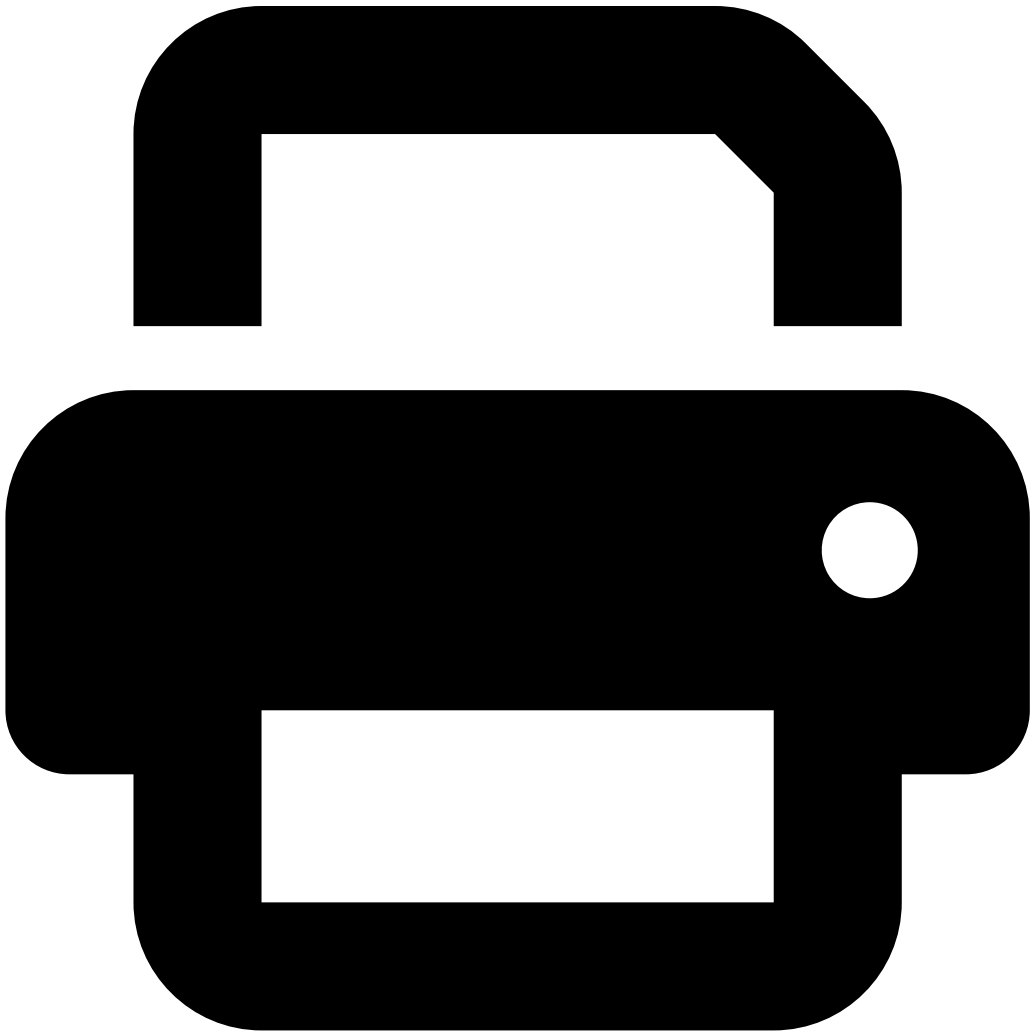
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This Christmas cream Puff recipe is so easy with such elegant results, sure to impress family and friends. Cream puffs are an iconic and well loved pastry that can be found in French and Italian bakeries, but they are surprisingly easy to make at home.

They require simple, inexpensive ingredients, about 1 hour of your time and basic kitchen tools, a medium pot, a wooden spoon, or a hand mixture and a pastry bag if you want to pipe the filling into the Cream puff shells, that’s all you need to make a decant restaurant quality dessert.

Three Tips When Making Christmas Cream Puffs

This Christmas Cream Puff recipe is easy. But to ensure success there are a few things to remember. First, to prevent the Cream puff shells from becoming soggy leave them in the

oven with the door slightly ajar and the oven off for 1 hour.

Second be sure to cool the puffs completely before filling, or even better fill them just before serving.

And third you can make the cream puff shells ahead of the time and freeze them filling them when you plan on serving them.

If you make this Christmas Cream puff recipe please be sure to 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!!! If you like more easy Italian inspired desserts try lemon Italian sponge cake, pane di spagna

Christmas Cream Puffs



Golden cream puffs are filled with silky vanilla cream, shaped into a festive Christmas tree, and finished with chocolate drizzle and powdered sugar.

- 1 stick of butter
- 1 cup water
- 1 cup flour
- 3 eggs
- ¼ cup sugar
- 1 tbsp vanilla
- 3.5 oz vanilla instant pudding mix (2 of these)
- 2 cups heavy cream

- 1 cup milk
- ½ cup butter

1. Mix together the vanilla pudding mix cream and milk cover and refrigerate to set
2. Preheat oven to 400°
3. In a large pot bring the water, vanilla and butter to a rolling boil
4. Mix flour with the sugar slowly mix into the water and butter mixture, stirring continually until the mixture forms a ball
5. Using a mixer beat in the eggs one at a time mixing well after each addition
6. Drop by Tablespoons on ungreased cookie sheet bake 20 to 25 minutes until golden brown
7. Turn the oven off open the door and leave the cream puffs in the oven with it off for one hour
8. Cool completely split them in half and fill them with the pudding mixture
9. Shape them into a Christmas tree drizzle with chocolate and sprinkle with powered sugar
10. Keep refrigerated until ready to serve

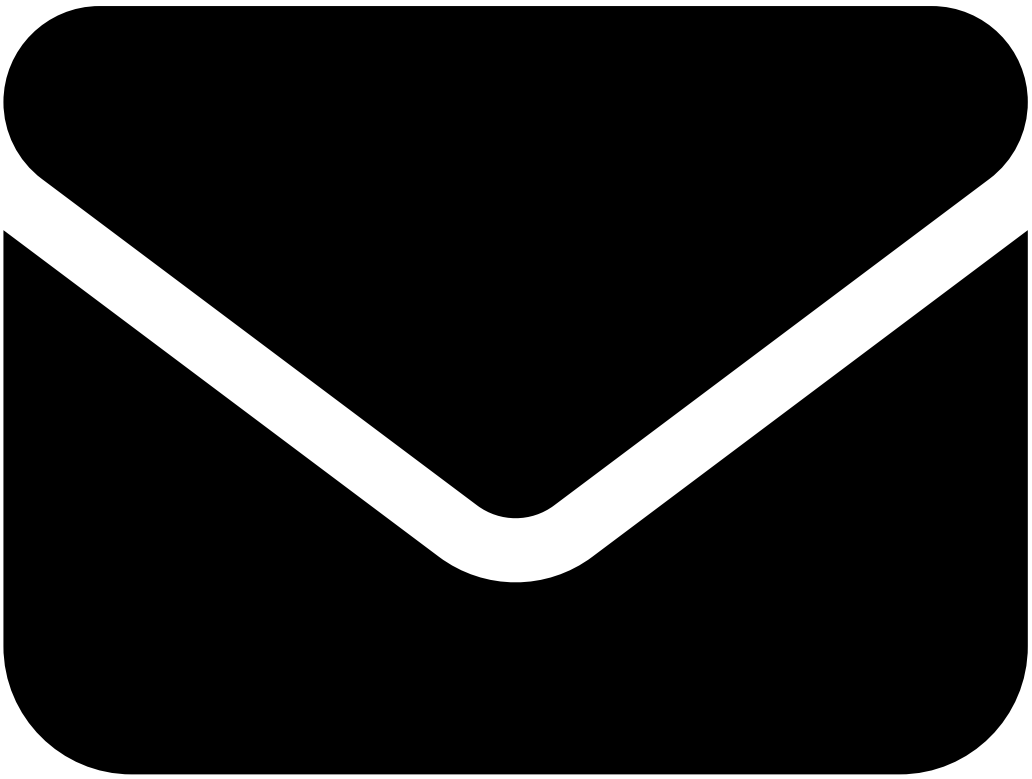
Peppermint Hot Chocolate

Peppermint Hot Chocolate

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my

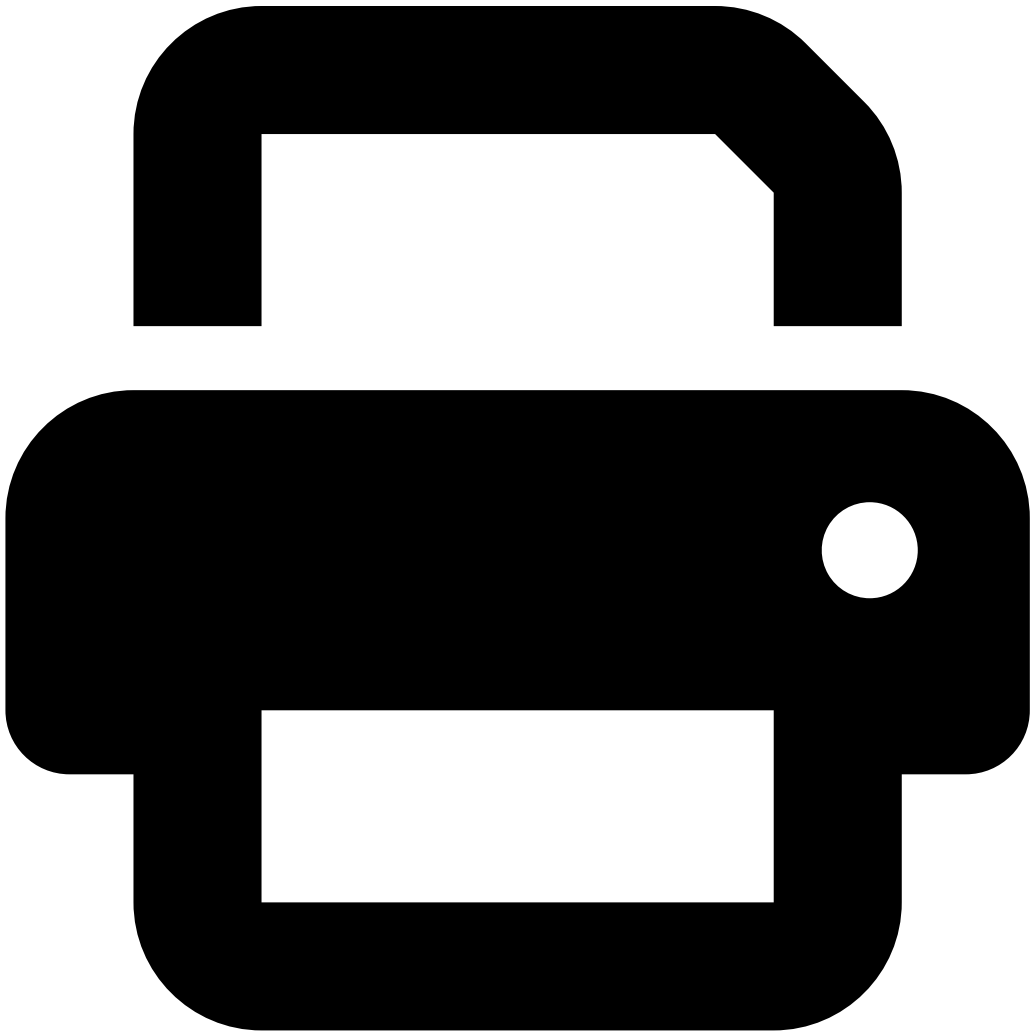
disclosure policy.








SMS



So it begins, my Christmas baking and tree decorating. When I start baking I make these Peppermint Hot Chocolate to really get in the spirit!!!These are not your typical powder mix hot chocolate.
No, no these Peppermint hot chocolate drinks are what dreams are made of. Real melted chocolate, milk, cream and full of peppermint flavor that screams Christmas is coming!!!

Pour them into pretty glass mugs to add a sparkle to your Holiday mood and be sure to add the candy canes when the hot chocolate is hot.

The heat melts the candy canes for extra peppermint flavor, that I love this time of year!!!!!

You Can Adult These Peppermint Hot

Chocolates

Oh yeah you can easily adult these Peppermint Hot chocolates. Here’s how, You can add any kind of liqueur you like. Brandy works particularly well in this recipe,

If your like me and are allergic to alcohol adult it up with some real strong coffee.

You could use espresso if you have an espresso machine, I still use my stove top espresso coffee maker like my mother did, it works perfectly or you can use regular coffee

But if your wanting espresso any time of the year, but don’t want the expense of a home espresso machine get the stove top one. I also used real whip cream, but you don’t have too. You can use what fits your lifestyle and taste.

If you make these holiday inspired drinks please leave me a comment and don’t forget to tag me on Instagram with your creations.

I love hearing from you, that’s my favorite part!!!!

Peppermint Hot Chocolate



Creamy milk and white chocolate are infused with peppermint, then blended with rich semi-sweet chocolate and cocoa for a festive drink finished with marshmallows and candy canes.

- 3 cups milk
- 1 cup heavy cream
- 1 cup white chocolate chips
- 1 cup semi sweet chocolate chips
- 3 tbsp unsweetened cocoa powder
- 1 tsp peppermint flavoring
- Peppermint Candy canes
- Whipped cream, candy canes and marshmallows for garnish

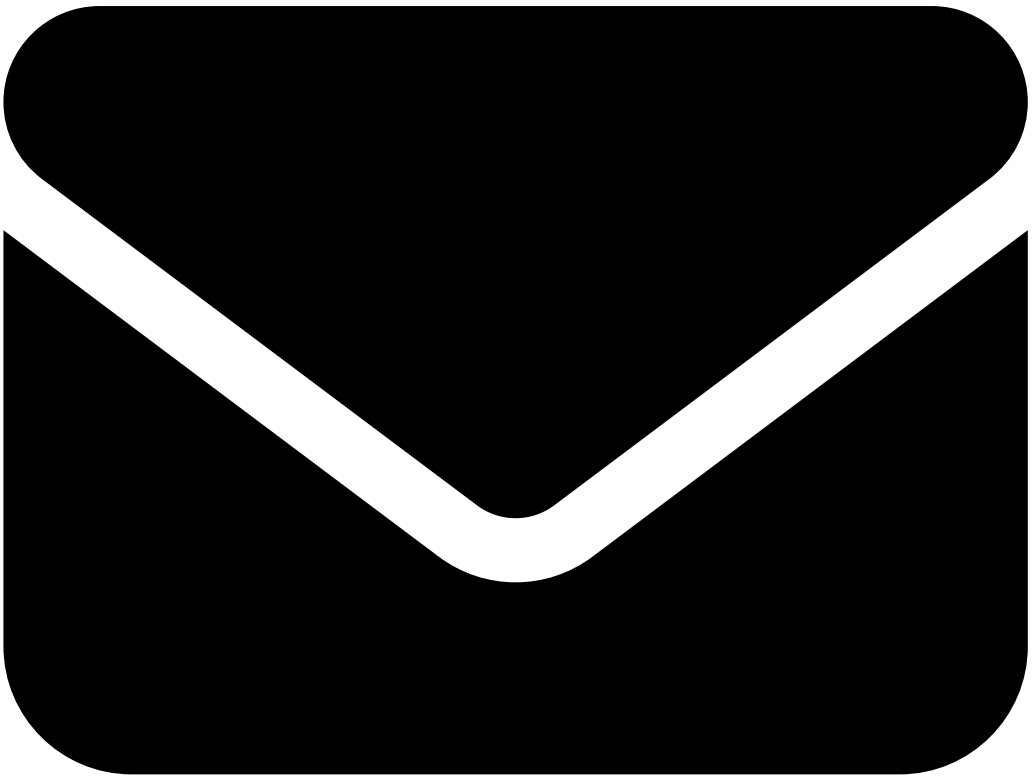
1. Combine the milk and heavy cream with the white chocolate and peppermint flavoring
2. Simmer over low heat until the chocolate is melted
3. Remove two cups for the white chocolate hot chocolate
4. Now to the remaining milk mixture
5. Add the chocolate and cocoa powder
6. And cook whisking until melted about 2 to 3 minutes
7. Ladle into mugs Add a few marshmallows and a candy cane in each
8. Reheat the White hot chocolate if necessary

Easy Strawberry Bars

Easy Strawberry Bars

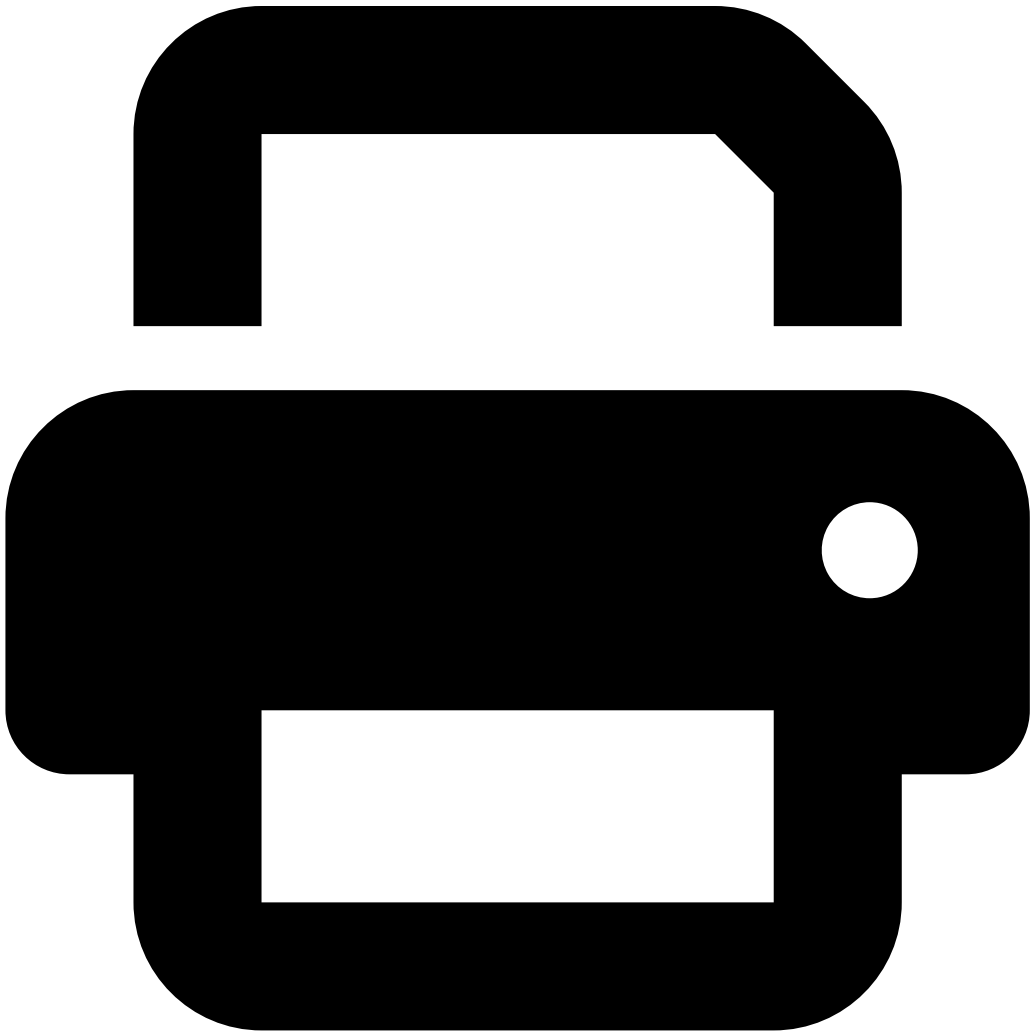
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



These easy strawberry bars are full of fresh strawberry taste. Loaded with good for you ingredients, oats, walnuts and fresh strawberries make this dessert a guilt free option if your craving sweet but still want something a bit more healthy.
We are heading towards the end of May and Memorial Day weekend, and hopefully a light at the end of this pandemic tunnel. I know it will all look different as we return to a new normal.

The comforting thing is food, and am happy to share this recipe with you all. Memorial day weekend has always been the unofficial start of Summer to me and the start of berry season.

And what better way to show case strawberries than these melt in your mouth super easy strawberry bars.

How To Make Easy Strawberry Bars

Start by cleaning the strawberries and cutting them in medium dice. Put the strawberries in a bowl with the white sugar, cinnamon, lemon zest and lemon juice set aside.

Then preheat your oven to 350 degrees, mean while in a bowl combine the oats and rest of ingredients, mix until well blended. Pat 3/4 of the crumb mixture in a 8 x 8 panspread the strawberry mixture over crust sprinkle top with reserved crumble, bake for 45 minutes. I topped my with a simple icing made by mixing 2 cups of powered sugar with 2 Tablespoons of lemon juice.

It’s better to let the bars cool off a bit before icing and cutting. This is another one of my versatile recipes, in this recipe you can use different berries to fit your lifestyle and taste or what you have on hand.

If you make this recipe please leave me a comment and don’t forget to tag me on Instagram, hearing your experience with my recipes is my favorite part. If your looking for more easy, delicious desserts try my Mandarin orange Bundt cake

Easy Strawberry Bars



Sweet strawberries are layered between a buttery oat crumble and baked until golden, then finished with a simple icing for a fruity dessert that's crisp, tender, and perfect with a cup

of coffee.

- 2 cups oats
- 1 cup flour
- 1 stick butter melted
- 3 cups cubed fresh strawberries
- ½ cup sugar
- 1 tbsp lemon rind
- juice from 1 lemon
- 1 cup chopped walnuts
- 1 cup brown sugar
- 1 tbsp each vanilla and cinnamon

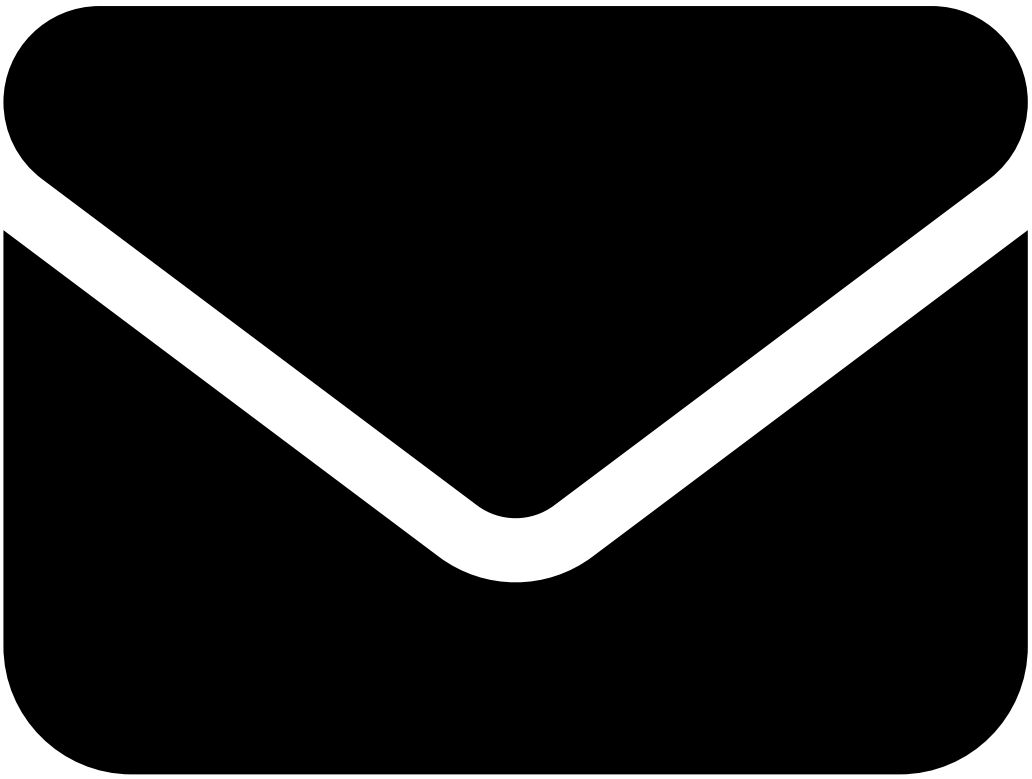
1. Preheat oven to 350
2. Mix strawberries with 1/2 cup white sugar, lemon rind, lemon juice, and 1 teaspoon vanilla set aside
3. In a bowl mix the oats, flour, baking powder, vanilla, butter, cinnamon, walnuts and brown sugar
4. Pat crumble mixture in bottom of 8 x 8 pan, lightly greased reserving 2 cups for crumble topping
5. Pour strawberry mixture over bottom layer
6. Sprinkle remaining crumble mixture over strawberries
7. Bake 45 minutes
8. Drizzle with simply icing
9. Cool before cutting

Italian Sponge Cake

Italian Sponge cake

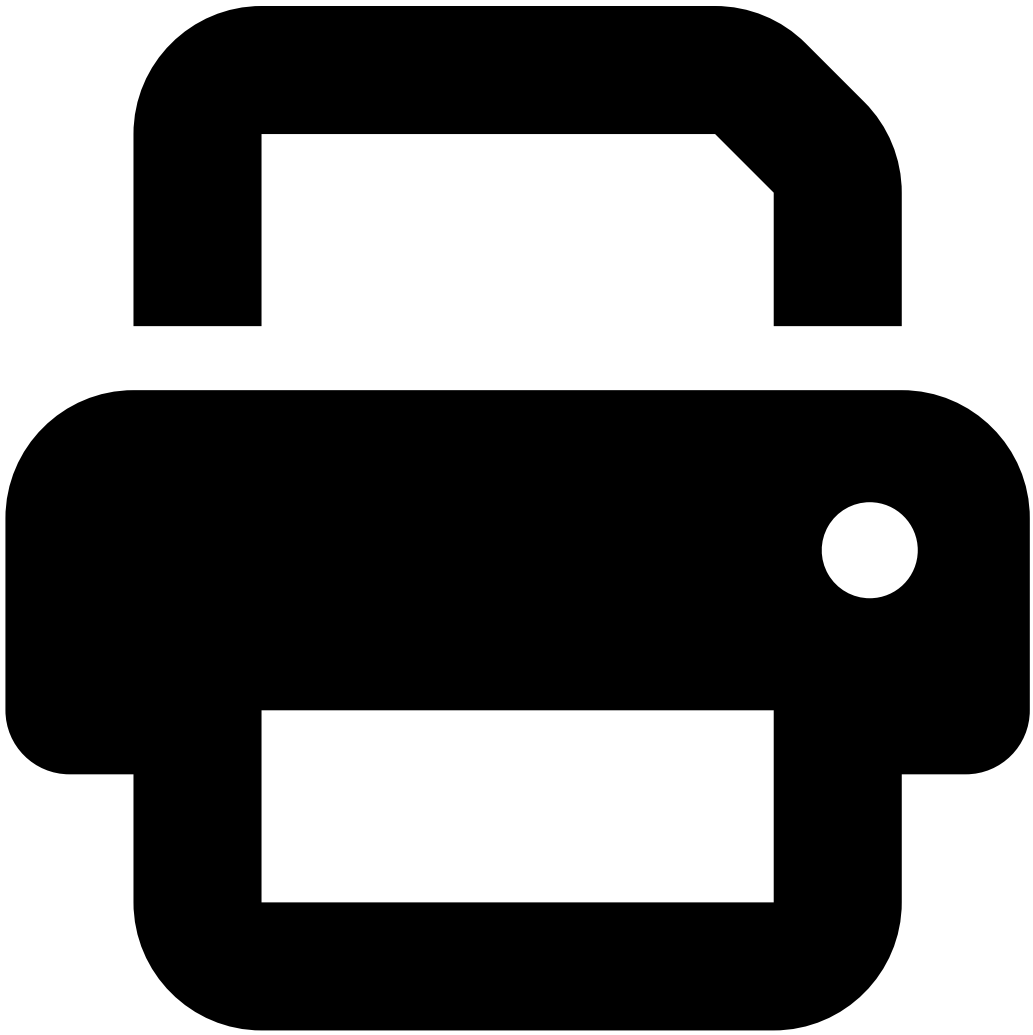
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



The Italian name for this classic sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.
It may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be make the day before, then assembled and frosted the day you plan to serve it.

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

Now for the whipped cream frosting: Dissolve 1 teaspoon unflavored gelatine with 4 teaspoons of warm water, cool completely.

Beat 2 cups heavy cream until almost stiff add 1 cup powdered

sugar and 3 teaspoons of vanilla extra, continue beating

until stiff, then mix in the cooled gelatine, your now stabilized whipped cream frosting will hold up for 2 to 3 days. Isn’t that exciting??

Steps to Success When Making Pan Di Spanaga Sponge Cake

- 1: Eggs should be at room temperature
- 2: Beat the eggs with the sugar until light and fluffy
- 3: Mix in the flour slowly while mixing
- 4: Use the right size cake pans I used 8 inch round cake pans
- 5: Bake the cake in two separate cake pans
- 6: cool completely before layering with the custard and frosting the sponge cake

And yes, you read the recipe correctly there is NO butter in the cake. The moistness comes from the eggs and the simple orange juice syrup. **For the simple syrup:**

Dissolve 1/2 cup of sugar with 1 cup of orange juice simmer until thickened and syrup consistency about 10 minutes. Pour the sweet syrup on the warm cake layers.

Traditionally the simple syrup is make with rum, because I don’t drink alcohol I use orange juice, you don’t have to use what fits your lifestyle and taste.

Pour the simple syrup over warm cake layer it soaks in better and you end up with a delicious, moist cake without the butter and a little less guilt.

Once you make this cake and see how easy and delicious it is, you’ll want to make it often. When you make this Pan Di Spagna, Italian sponge cake

Please leave me a comment, let me know your experience and don’t forget to tag me on Instagram, that’s my favorite part!

Italian Sponge Cake



- 8 eggs
- 1½ cups flour
- 1½ cup sugar
- 4 tsp baking powder
- 4 tsp vanilla extract
- 1 juice and zest from 1 lemon

1. Pre heat oven to 350 degrees
2. Grease 2 eight inch cake pans
3. Beat eggs and sugar until light and double in volume
4. Add vanilla
5. Blend flour and baking powder together
6. Mix flour mixture into egg batter
7. Divide batter among the two cake pans
8. Bake for 30 minutes or until an inserted toothpick comes out clean
9. Cool completely

10. Layer with cream
11. Frost with with whipped cream frosting
12. Decorate with fresh berries and silvered almonds