

Easy 4-Ingredient Strawberry Jam

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There's nothing quite like making a batch of homemade strawberry jam – it fills the kitchen with the sweetest smell and always reminds me of how simple ingredients can create something really special. This easy 4-ingredient strawberry jam recipe uses just strawberries, sugar, orange slices, and one clever little trick: a whole apple simmered in the pot to naturally thicken the jam without any added pectin. The apple does its job and is removed before jarring, leaving you with pure, vibrant strawberry flavor.

It's an old-school method I love – no fuss, no fancy ingredients – just a beautifully rich jam that's perfect on toast, spooned over yogurt, or tucked into a dessert like my *Crostata di Marmellata*. It's one of those recipes that feels good to make and even better to share. Make it with me!!!!

Things to Know About This Easy 4 Ingredient Strawberry Jam Recipe

What Makes This Jam So Special – Simple Ingredients, Natural Thickening, and Big Flavor

This recipe is all about celebrating simplicity. Using just four everyday ingredients – fresh strawberries, sugar, orange slices, and a whole apple – it creates a wonderfully thick, naturally set jam without any store-bought pectin. The apple

is the secret helper: it releases natural pectin during cooking and is removed before you jar the jam, leaving pure strawberry flavor with the perfect texture.

You don't need any fancy equipment or ingredients, just a bit of patience as the jam gently simmers to perfection. Whether you're new to making jam or an old pro, this recipe is approachable, delicious, and perfect for preserving the sweet taste of summer all year long. If you love the fresh taste of strawberries use this easy 4 -ingredient strawberry jam in for the filling My Crostata di marmellata

Ingredients

- 2 Lbs. fresh strawberries , washed, hulled and sliced
- 1 1/2 cups of granulated sugar
- 1 medium unpeeled apple sliced in quarters
- 1 unpeeled orange cut in slices

Instructions

- 1. Prep the Fruit:** wash the apple leave the peel on , it contains the most pectin. Wash the strawberries thoroughly, then slice them for a chunky texture or blend them for a smooth jam
- 2. Combine the ingredients:** In a medium sauce pan combine the strawberries, sugar, apple and orange slices. Let sit for 15-20 minutes to allow the strawberries to release it's juices
- 3. Cook the Jam:** Bring to a boil over medium high heat, stirring often . Reduce the heat to a keep a slow simmer, stir frequently to prevent sticking. Continue cooking until the jam has thicken.(20-25 minutes)
- 4. Jar and store:** Spoon the hot jam into 3 -4 eight oz. sterilized jars. Let cool to room temperature then refrigerate. Lasts about 2-3 weeks. ENJOY!!!!

Easy lemon tiramisu with lemon curd

Easy lemon tiramisu with lemon curd

Introducing easy lemon tiramisu with lemon curd. The most delicious twist on a classic Italian dessert. The layers of mascarpone cream and lemon curd is the perfect balance between tangy and sweet. Now that the weather is warming up bring on the lemon! Instead of the chocolate and coffee, this recipe is made with layers of zesty mascarpone cream, lemon curd and ladyfingers dipped in a simple lemon syrup, for a bright, delicious fresh taste.

Things to know about this Easy lemon tiramisu with lemon curd recipe

1. It's light and tangy: Unlike traditional coffee and chocolate tiramisu, this lemon version is bright and citrusy, perfect for spring and summer.
2. No baking : There is no baking perfect when you want something sweet without turning on the oven.
3. Make ahead friendly; I love anything that can be make ahead of time. Lemon tiramisu actually taste better after chilling for several hours or overnight.

4. Make it easier: You can use store- bought lemon curd to save time. But homemade lemon curd is really easy to make and adds an extra special touch. And it can be made up to 3 days ahead of time.
5. You can freeze lemon tiramisu, but it taste best fresh. If you do freeze it wrap it tightly.
6. Mascarpone cheese is ideal for tiramisu because of it's rich creamy texture. If you can't find it , you can substitute full-fat cream cheese softened with a little heavy cream. If you love lemon desserts try these other easy recipes. Lemon ricotta cookies or my Italian lemon knot cookies
7. If you make this easy lemon tiramisu , please leave me a comment on your experience with this recipe. I love hearing from you , and it helps others. THANKS!!!

Ingredients

▪ FOR THE LEMON CREAM

- 2 cups heavy cream
- 2 cups mascarpone cheese
- 1 /2 cup powder sugar
- 1 cup lemon curd
- 24 lady fingers

▪ FOR THE LEMON CURD

- 3 eggs
- 1/2 cup granulated sugar
- 1/2 cup lemon juice
- 1/2 stick of butter cut into pieces

▪ FOR THE SIMPLE SYRUP (to soak the lady fingers)

- 1 cup fresh lemon juice
- 1/2 cup water
- 1/2 cup sugar

Instructions

MAKE THE SIMPLE SYRUP

1. In a small pan add the lemon juice, water and sugar simmer until the sugar dissolves. (2- 3 minutes) Let cool

2. MAKE THE LEMON CREAM

3. In a bowl, whip the cold cream until stiff peaks form. In another bowl mix the mascarpone cheese, powder sugar and 1 cup of lemon curd until smooth.

4. Gently fold the whipped cream into the mascarpone – lemon curd until well combined. Be careful not to deflate the cream

5. MAKE THE LEMON CURD

6. In a small sauce pan over whisk the eggs, lemon juice, zest, sugar until smooth

7. Place the pan over medium low heat and cook stirring continuously , making sure to scrap down the sides.

8. Continue cooking until the lemon curd mixture thickens enough to coat the back of a spoon 4-5 minutes. DO NOT LET IT BOIL, reduce the heat if you need to.

9. Take it off the heat and immediately whisk in the butter, a piece at a time, until fully melted and the curd is silky. Let cool before adding the mascarpone cream.

10. ASSEMBLE THE TIRAMISU

11. Quickly dip each lady finger into the lemon simple syrup. Don't soak them it's just a quick dip. They should be moist not soggy.

12. Arrange a layer of dipped lady fingers in the bottom of a 9 x9 inch casserole dish .

13. Spread half of the lemon cream over the lady fingers. Repeat with another layer of dipped ladyfingers, then the remaining lemon cream.

14. Top with the remaining lemon curd.

15. Cover and refrigerate for at least 4 hours or preferably

overnight.

16. Garnish with lemon zest and a dusting of powder sugar if desired. ENJOY!!!

Lemon Ricotta Cookies

Lemon Ricotta Cookies

These Lemon Ricotta Cookies are an Italian spring classic . But they are so easy to make you'll want to make them part of your cookie repertoire to enjoy any time of the year!!! Made with ricotta these cookies have a moist , cake- like texture that melts in your mouth. Bright lemon zest and juice add a refreshing tang, and the simple sugar and lemon juice glaze adds just the right amount of sweetness. Perfect for Easter, Mother's Day or when your craving a sweet treat.

Be sure to put some aside for yourself these cookies will disappear quickly and leave family and friends craving more.

They should almost come with a warning CAUTION can be additive!!!

How to store Lemon Ricotta Cookies

These Lemon Ricotta cookies are freezer friendly in an air tight container, meaning you can make them way ahead of when you plan to serve them.

Another thing is you can frost them before freezing or you can ice them the day you plan to serve them. Either way these

Lemon Ricotta Cookies taste best at room temperature and look real pretty on your table served on a decorative plate.

Cookies make great Christmas gifts, package them up in festive boxes up for sharing or mailing to family and friends, for a delicious gift straight from the heart!! Please leave me a comment about your experience with this cookie recipe. And please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Ingredients

- 1 stick butter at room temperature
- 1 1/2 cups sugar
- 1 egg
- 1 teaspoon vanilla
- 1/4 teaspoon almond flavoring
- Juice from 2 lemons
- 1 tablespoon lemon rind
- 1 cup ricotta cheese
- 2 3/4 cups flour
- 2 teaspoons baking powder

Instructions

1. Pre heat oven to 375
2. Beat the sugar with the butter until light and fluffy
3. Add in the eggs and continue beating until well blended
4. Add in the ricotta, vanilla, almond extract, lemon juice and lemon rind mix until light
5. Mix the baking powder with the flour
6. Mix flour mixture into the wet ingredients mix just until the flour is well incorporated
7. Drop by Tablespoon unto a lightly buttered cookie sheet
8. Bake 10 to 12 minutes or until lightly brown

9. Make a lemon glaze by mixing 3 cups powdered sugar with 2 tablespoons of lemon juice
 10. Dip cooled cookies into the lemon glaze decorate with sprinkles
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Italian Lemon knot cookies

Italian Lemon knot cookies

These soft and zesty Italian lemon knot cookies are one of my favorites. Bright with fresh lemon, dipped in a sweet lemon glaze and full of delicious flavor. I always put some away for my self before sharing with others, these tend to disappear quickly.

I make them around this time of year, especially because we have a lemon tree that's so prolific in the spring, I'm always looking for ways to use the harvest. They have the most tender, cake-like texture that just melts in your mouth- perfect with a cup of coffee or espresso.

Things to know about this Italian Lemon knot cookie recipe

These Italian lemon knot cookies are best enjoyed fresh, but they store beautifully too. Once the glaze has fully set, keep them in an airtight container at room temperature up to 4-5 days. If your stacking them, place parchment paper between the layers to prevent sticking. Their soft, cake-like texture holds up well without drying out.

This cookies are also freezer- friendly! You can freeze the unglazed cookies for up to 2-3 months- just let them cool completely and store in a sealed container or freezer bag. When you're ready to serve , thaw at room temp. and glaze fresh for that bright, just baked taste.

You can also freeze them fully prepared and glazed- just let the glaze set completely first, then layer them between parchment paper in an airtight freezer container. Thaw at room temperature when ready to enjoy, and they'll taste just as fresh.

If you love cookies as much as I do Check out my lemon ricotta cookies or my Italian gluten free walnut cookies or my personal favorite Italian almond cantucci

Ingredients

- 3 1/2 cups flour
- 1 Tbsp. baking powder
- 1 cup sugar
- 3 eggs
- 1/2 stick room temperature butter
- 2 teaspoon vanilla extract
- Juice and zest from 2 lemons
- 1/3 cup milk
- FOR THE LEMON GLAZE
- 2 cups powder sugar
- 2-3 Tbsp. lemon juice

Instructions

1. Line baking sheets with parchment paper
2. In a bowl wisk together the flour , sugar, and baking powder set aside
3. In a separate bowl with a hand mixture beat the sugar with the butter until light. Add the eggs one at a time

, beating well after each one. Stir in the vanilla, milk, lemon zest and juice.

4. Gradually mix in the flour, then move to a lightly floured smooth surface and knead the dough until smooth. Cover and let rest in the fridge for at least one hour or overnight.
 5. Then preheat your oven to 350 degrees.
 6. Take a heaping tablespoon of dough , roll it into a rope about 6 inches long, and tie a loose knot. Place on the baking sheets 1 inch apart.
 7. Bake for 10-12 minutes or until lightly golden on the bottom . The cookies should stay pale on top. Let cool.
 8. Make the glaze. in a bowl mix the powder sugar with 2-3 tablespoons of lemon juice until smooth. Dip the cooled cookies in the glaze top with sprinkles if desired.
- ENJOY!!

Italian Easter Rice pie

Italian Easter Rice pie

Italian Easter rice pie known as torta di riso di Pasqua in Italian is a classic Italian dessert that is commonly served at Easter. This classic Italian sweet pie is made with creamy arborio rice, ricotta cheese, eggs, sugar and often flavored with citrus. Then baked in a buttery crust until golden, the result is a custard-like texture lightly sweetened. Italian Easter rice pie was originally created as a way to use up pantry staples like rice, milk, cheese and eggs during lent. Traditionally made on holy Saturday . the pie is chilled overnight and served on Easter Sunday, either as a light

breakfast with coffee or as sweet treat after an Easter meal.

Make this Italian Easter rice pie recipe manageable.

Italian Easter rice pie isn't as easy as some of my other desserts it takes a little time, but it is so worth the time and effort. Between making the crust, and cooking the rice it's definitely a recipe with a few parts to it. But don't let that scare you off.

The key is to break it down into manageable steps. You can cook the rice ahead of time and prep the crust in advance. Once those are ready, the rest comes together more easily. Think of it as a weekend baking project- a recipe that makes you slow down, maybe put some music on , and enjoy the rhythm of cooking.

If your looking for more Easter Recipes try My rosemary garlic seared lambchops or my delicious spaghetti pie or for a delicious Easter breakfast treat try my easy crepe recipe.

Ingredients

- For the pasta frolla (pastry dough)
- 3 1/2 cups of flour
- 1 cup sugar
- 2 teaspoon baking powder
- 2 eggs + 2 egg yolks
- 1/2 stick room temperature butter
- zest from one lemon (about 1 Tbsp.)
- FOR THE FILLING
- 1 cup arborio rice
- 3 cups milk
- 1 lemon and 1 piece orange peel
- 2 Tbsp. butter
- 2 cups ricotta

- 3 eggs
- 1 cup sugar
- 1/2 cup candied citron or candied lemon peel
- 1/2 teaspoon cinnamon
- 2 teaspoon vanilla extract
- powder sugar for dusting

Instructions

1. MAKE THE PASTA FROLLA (the pastry dough)
2. In a food processor add the flour, sugar, and baking powder. Pulse until well combined.
3. Add the eggs, egg yolks, and butter and pulse until , large moist crumbs start to form (1-2 minutes)
4. Remove dough from the food processor onto a smooth surface. And with your hands knead the dough gently into a smooth ball. Wrap in plastic wrap and refrigerate for at least one hour .
5. MAKE THE FILLING
6. Add the rice, orange peel, vanilla and cinnamon to the milk. Simmer over medium high heat for 30 minutes, stirring often to keep the mixture from sticking to the pan, cook until the rice is cooked and most of the milk as been absorbed. Remove the orange peel. Add the butter to the rice and cook for an additional 5 minutes. Then spread out on a baking tray and let cool.
7. If the ricotta has a lot of liquid in it , drain it in a colander
8. In a large bowl , beat the ricotta with the sugar until light, then add the eggs one at a time beating until well combined after each addition. Then add the orange extract and mix until well combined.
9. Once the rice has cooled completely, add it to the ricotta mixture slowly a few spoons at a time. Mix with a wooden spoon until the rice is fully incorporated into the filling. Set aside
10. Preheat your oven to 350 degrees. Grease a 8 inch

springform pan or pie pan.

11. On a lightly floured surface cut the dough in half roll out one half of the dough to about 1/2 inch thick. Transfer to the prepared pan, and cut off any hanging edges. fill with the filling.
 12. Roll out the remaining dough to 1/2 inch thickness and cut into 10 about 6 inch long strips, make a lattice pattern with the dough strips.
 13. Bake the Pie for 50-60 minutes, or until the edges are golden. Let the pie cool then dust with powder sugar. ENJOY!!!
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How to make homemade crepes

How to make homemade crepes

Don't be intimidated by making homemade crepes they are so very easy to make. Though it may seem complicated making restaurant- quality crepes at home isn't very difficult. With just a few simple ingredients and minimal prep these from the diner crepes can be ready to enjoy. These homemade crepes are thin and delicate with the most buttery crisp edges. Easy to make with no special equipment needed just a blender and a regular 9 inch skillet, and they're ready for your choice of sweet or savory filling and toppings.

This crepes were on our menu at the two dinners we had, and I have eaten my fair share learning a lot along the way. My recipe hasn't changed, but my method has. At the restaurants we mixed the batter in a large bowl because of the amount of batter we went through, but at home you can put all the

ingredients into a blender and blend until smooth. How easy is that?

Things to know about how to make homemade crepes

Don't you worry if your first crepe fails, in the restaurant we used to say that the first crepe fail goes to the cook. The reason ? A pan not hot enough to receive the batter. To prevent this from happening heat the pan before and after adding the butter for almost a minute before adding the batter for a perfect , beautiful first crepe. Or maybe you mess it up on purpose so you can eat the first crepe.

Other reason for failed crepes is the consistency of the batter is crucial- it should be silky smooth, and pourable, like heavy cream. If it's too thick, the crepes will be dense and hard to spread in the pan, too thin , and they'll tear or cook unevenly. To achieve the perfect consistency, blend your ingredients thoroughly, to avoid lumps, then let the batter rest for at least one hour to allow the flour to fully absorb the liquid and the gluten to relax. If the batter seems to thick after resting add a tablespoon or two of milk or water , until it flows easily but still lightly coats the spoon.

Mastering the consistency of crepe batter may take a little practice, but once you get it right, you'll be flipping perfect crepes every time. Whether you're filling them with sweet jam or savory cheese, it all starts with a smooth, silky batter. Be patient, let the batter rest and adjust as needed – it's a few simple steps that make a big difference. Ready to give it a try? Grab your ingredients, mix up a batch and let your first crepe set the tone . Don't forget to share your creations- tag me on Instagram so I can see your crepe creations . I love hearing from you it's my favorite part, and it helps others. ENJOY!!!

Ingredients

- 3 eggs
- (1/3 cup sugar for sweet crepes)
- 1 1/3 cup milk
- 3 Tbsp. melted butter
- 1 teaspoon vanilla
- scant 1 cup of flour
- pinch of salt

Instructions

1. Add the eggs, (sugar if making sweet crepes omit for savory crepes), melted butter, flour and vanilla to a blender, blend until smooth (about 2-3 minutes) transfer to a bowl, cover and refrigerate for it least 1 hour or up to 2 days.
 2. Preheat a 9 inch non-stick skillet over medium high heat, add 1 teaspoon butter, briefly whisk batter then pour 1/4 cup of the batter in the center of the pan, tilting the pan in a circular motion to help the batter to cover the bottom of the pan in an even circle. Cook until top is set and bottom golden brown about 1 minute flip and cook on the other side until cooked about 1 minute more.
 3. Using a spatula fold the crepes in quarters. Transfer to a plate. Repeat the process with the remaining batter for a total of 8 crepes.
 4. Serve with fresh berries and confection sugar. ENJOY!!!
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Classic Italian taralli Dolce

Classic Italian taralli Dolce

This classic Italian taralli dolce recipe yields a lightly sweet, unleavened biscotti with a crispy texture achieved through first boiling the taralli and then baking the ring shaped dough right on the oven grates. Growing up in an off the boat Italian family Taralli sweet or salty have always been a part of my favorite snacks. Some may say I have a taralli obsession, I have to agree. If this is any indication of my obsession I have made these taralli dolce three times in the last two weeks and each time I ended up eating them before they were glazed. They are additive .

If your unfamiliar with taralli, think ring- shaped fat bread sticks, usually make during Easter. You can enjoy them in a variety of flavors. my favorites are taralli Dolce and on the salty savory side taralli with fennel. This is my family recipe a simple yeast- free taralli my mother would make something she would ice them and top them with colorful sprinkles.

Things to know about this Classic Italian Taralli Dolce recipe

Taralli are typically made with the most basic ingredients, such as flour, water, olive oil and either salt or sugar. Sometimes additional ingredients are added like fennel seeds, black pepper, or red pepper flakes. Here are some variations.

Add a generous pinch of red pepper flakes to the dough for spicy tartalli.

For the most classic flavored fennel tarelli (I have linked

the recipe)and my personal favorite omit the sugar, vanilla and add 1 tablespoon of salt and 3-4 tablespoons of fennel to the dough.

Omit the sugar and add 1 Tablespoon of salt and 2-3 Tablespoons of finely minced rosemary.

In certain parts of Italy , taralli are a hugely popular local food. Locals love making them at home or grabbing some from nearby bakeries.

Making Classic Italian taralli dolce at home is easy and so much fun to make!!Best of all, you don't need any special equipment, fancy ingredients or cooking skills. follow the simple steps and before you know it, you will be making Classic Italian Tarali dolce without referring to the recipe. ENJOY!!!!

If you make these Taralli Dolce please leave a comment about your experience with the recipe. And please tag me on Instagram with your creations. I love hearing from you , and it helps others. THANKS!!!

Ingredients

- 3 cups all-purpose flour
- 4 eggs
- 1 cup sugar
- 1/2 cup olive oil
- 1/3 cup marsala wine
- Juice and zest from one lemon
- 1 Tbsp. Vanilla
- 4 cups water for boiling + 1lemon

Instructions

1. Start by beating the eggs and sugar until light and fluffy and double in volume about five minutes.

2. Add the liquid ingredients oil, wine, lemon juice and zest continue beating until well combined.
3. Add the flour a little at a time mix until combined, when the dough becomes too hard for the mixer transfer to a lightly floured surface, knead the dough until smooth (about 5 minutes). Cover and let rest 10 minutes
4. Fill a deep pan with water add a sliced lemon bring to a low boil.
5. Preheat your oven to 400 degrees
6. Cut the dough into 12 equal pieces roll into ropes about 10 inches long and form into circles pinch the ends tightly to seal.
7. Add a sliced lemon to the water. Boil in lightly boiling water in batches. Immediately use a spoon to unstick the taralli from the bottom of the pot. Boil until they come to the surface (about 5 minutes). Let dry on a tea towel.
8. Bake directly on the oven grates at 400 degrees for 10 minutes.
Lower the heat to 325 degrees and continue baking an additional 30 minutes. Let cool slightly before glazing with a loose mixture of powder sugar and lemon juice.
ENJOY!!!!

Lemon Italian Sponge Cake, Pan di Spagna

Lemon Italian Sponge Cake

The Italian name for this classic Lemon Italian sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.

In my Italian upbringing this was the cake my Mom make often.

If the sponge cake was for a special occasion a birthday, a birth or a bridal shower the cake was fancied up with a variety of different fillings, frosted and decorated according to season or celebration.

Most often a simply syrup of some rum or alcohol was poured over the cake while still warm. Other times, it was a simple one layer sponge cake doused with a sugary lemony simple syrup. In this lemon Italian sponge cake recipe there is no alcohol or simple lemon syrup. Honestly I simply forgot this step, although the cake was delicious anyway.

For the simple lemon syrup boil 1/2 cup sugar with 1/4 cup lemon juice until the sugar is dissolved and the liquid has a syrupy continece about 5 minutes then pour over the warm cake layers,

3 ways to Make this lemon Italian Sponge cake Easy

Want to make this Italian sponge more easy?? One way You can do that is 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.

The second way you can speed things up, when you make this lemon sponge cake instead of the whipped cream frosting you can use whipped topping, although the whipped cream version is

sure easy to make.

And third this Lemon Italian Sponge Cake may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be made the day before, then assembled and frosted the day you plan to serve it.

One more thing, be sure to use the right size cake pan. I can't tell you how many times I've ruined food by using the wrong size pan.

Ingredients

FOR THE CAKE

- 6 eggs
- 1 1/3 cups sugar
- 1 1/2 cups flour
- 4 teaspoons baking powder
- 1 Tbsp. vanilla extract
- Juice and zest from 1 lemon
- For the lemon filling Ingredients:
- 2 cups milk
- rind and juice from 1 lemon
- 1 egg + 2 egg yolks
- 1/2 cup of sugar
- 2 Tbsp. cornstarch
- 2 Tbsp. butter

Instructions

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 about 5 minutes
4. Add the lemon juice, zest and vanilla. Mix until well combined
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. Make the lemon cream. 1. In a saucepan over medium heat combine the milk and lemon peel. When the milk starts to steam remove from the heat (do not allow milk to come to a boil) 2. Wisk the eggs with sugar until well combined (about 1-2 minutes). 3. Add the corn starch to the egg mixture. 4. Wisk continuously until the egg mixture becomes light. (about 5 minutes). 5. Remove the lemon peel from the milk. 6. Add a ladle of the hot milk to the egg mixture while whisking continuously. Gradually add all the hot milk while stirring. Transfer the mixture back to the saucepan and over medium heat, wisk for 5 minutes or until the cream thickens. remove from the heat let cool slightly before adding the butter and lemon juice whisk until well combined. Cover with plastic wrap . Let cool completely.
 9. When the cake is still warm you can pour rum or a simple syrup over the layers. (optional)
 10. layer with the lemon cream
 11. Frost with stabilized whipped cream
 12. For the stabilized whip cream frosting mix 1 tsp plain gelatin with 1 Tbls. water In a mixing beat 2 cups of heavy whipping cream until soft peaks form then slowly add 1/2 cup powdered sugar, the gelatin and 1 Tbls vanilla
 13. Decorate with pistachios and sliced berries.
ENJOY!!!!
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Italian almond cantucci cookies

Italian almond Cantucci cookies

Few cookies capture the essence of Italy quite like cantucci. These twice-baked almond biscotti come from the heart of Tuscany, where I was born, and have been a beloved treat for centuries. Their signature crunch, nutty aroma, and subtle sweetness make them a favorite accompaniment to a glass of Vin Santa, the traditional Italian dessert wine. Cantucci also known as biscotti di Prato, originated in the town of Prato, just outside of Florence. Historically, they were baked with simple ingredients like flour, sugar, eggs, and almonds, without any oil or butter. This technique gave them their long shelf life, making them a staple in Italian households for generations. Over time, different regions of Italy have added their own spin on the classic, incorporating flavors like anise, chocolate, and citrus zest.

Good to know about Italian Almond cantucci cookies

What sets cantucci apart from other cookies is their twice-baked process. The dough is first shaped into logs and baked until golden. Then after a brief cooling period, the logs are sliced and baked again. This second bake is what gives them their characteristic crispness, making them ideal for dipping into coffee or wine.

In Italy, cantucci are more than just a cookie: they are a

tradition. Served during holidays, family gatherings, and special occasions, they symbolize warmth and hospitality. Their simplicity and satisfying crunch make them a versatile treat, whether enjoyed as a midday snack or a sweet ending to a meal.

Making cantucci at home is a rewarding experience, filling the kitchen with the comforting scent of toasted almonds and baked goods. While the classic version remains a favorite, experimenting with variations- such as dipping them in melted dark chocolate or adding dried fruit- can them a personal touch.

Whether enjoyed the traditional way with a glass of Vin Santo or simply alongside a morning espresso, Italian Almond Cantucci cookies are a delightful taste of Italy that never goes out of style.

Ready to experience the authentic taste of Tuscany? Bake a batch of cantucci today, and if you do, be sure to tag me or leave me a comment- I'd love to see your creations!!!

Ingredients

- 1 1/2 cups almonds skin on
- 2 1/2 cups all purpose flour
- 1 1/3 cups sugar
- the juice and zest from one lemon
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 Tbsp. vanilla extract
- 1/2 stick melted butter

Instructions

1. Preheat your oven to 350

2. Spread the almonds on a baking sheet and toast in the oven for 10-12 minutes. Let cool. Then roughly chop the almonds. Leave the oven on.
 3. Line a large baking sheet or two smaller ones with parchment paper.
 4. In a bowl add the flour, sugar, lemon zest, salt and baking powder. Whisk to combine.
 5. Make a well in the center of the dry ingredients.
 6. Break the eggs into the well and add the vanilla and cooled melted butter.
 7. Whisk together the wet ingredients slowly incorporating part of the dry ingredients.
 8. Before the dry ingredients are completely mixed in with wet ingredients use your hands to finish incorporating the dry ingredients.
 9. As the mixture starts to come together add the almonds.
 10. Turn out onto a lightly floured surface and knead lightly. The dough should be firm but soft.
 11. Divide the dough into 4 equal parts.
 12. Roll each part into a 10 inch log. If the almonds pop out poke them back into the dough and smooth the surface.
 13. Bake the logs in the middle oven rack for 20-25 minutes until golden brown. Remove from the oven and let cool on the baking sheets for 10 minutes.
 14. Reduce the oven temperature to 300 degrees.
 15. While still warm, cut each log into 12-15 slices.
 16. Arrange cut side up, onto the lined baking sheets. Return to the oven for 12-15 minutes.
 17. Cool on a wire rack and store in an airtight container.
- ENJOY!!!
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Fluffy lemon ricotta pancakes

Fluffy lemon ricotta pancakes

Bright, zesty, and melt-in-your-mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day.

Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you're hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

Why you 'll love this fluffy lemon ricotta pancake recipe

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle

of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to see how you enjoy them!

Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

Instructions

1. In a bowl whisk together flour, sugar, baking powder and baking soda
2. In another bowl whisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
3. Gently fold wet ingredients into the dry – mix only until combined DON'T OVERMIX the batter should not be smooth
4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.

6. Serve with butter, maple syrup, powder sugar or fresh berries. ENJOY!!!