

Mandarin orange Bundt cake

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This recipe is all about the sweet and tangy goodness of mandarin orange bundt cake, a delicious cake full of citrus flavors. The addition of ricotta gives the cake an incredibly moist crumb, making each bite irresistibly rich and luscious.

Right now, citrus is really prolific in California, filling markets and backyards with an abundance of vibrant oranges, lemons and mandarins. There's something special about baking with fresh, seasonal fruit at its peak- every bite bursts with natural sweetness and a hint of sunshine. If you have access to locally grown mandarin, this cake is the perfect way to showcase their bright, zesty flavors.

Mandarin orange bundt cake has a timeless appeal, reminiscent of simple homemade cakes baked with love in family kitchens. The citrus flavor not only brighten up the cake but also bring a delicious flavor when combined with vanilla. Whether you remember a version of this cake from childhood or discovering it for the first time, its appeal is undeniable.

Variations for this mandarin Orange bundt cake recipe

One of the joys of baking is making a recipe truly yours. For an extra burst of texture and flavor, consider adding finely chopped nuts, shredded coconut or a hint of spice like cinnamon. Want a more citrus taste? A combination of mandarin and a touch of orange zest will enhance the flavor. The ricotta already makes this cake exceptionally rich and moist, but if you want more richness, a touch of honey or a mandarin

glaze instead of powder sugar will take the cake next level.

A mandarin orange bundt cake is a simple yet stunning way to embrace the natural deliciousness and beauty of citrus. It's proof that sometimes, the most unassuming ingredients come together to create something delicious. Whether served as a breakfast treat, an afternoon snack or after dinner treat, this cake is bound to brighten any day!!! So go ahead, bake up a little sunshine and let the sweet smell of mandarin oranges and creamy ricotta fill your kitchen. ENJOY!!!!

Ingredients

- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup light olive oil
- 1 cup ricotta cheese
- 2 Teaspoon vanilla
- 2 mandarin oranges peeled, seeded and pureed
- 2 cups flour
- 1 Tbsp. baking powder
- Powder sugar for serving

Instructions

1. Set your oven to 350- degrees. Grease a 9.5 inch Bundt pan
2. Prepare the mandarins by peeling, seeding and pureeing. Set aside.
3. In a bowl beat the eggs with the sugar until light and fluffy 2-3 minutes. Add in the ricotta and beat 1 minute longer.
4. Add in the oil, pureed mandarin, and vanilla and mix until well combined.
5. Mix the baking powder with the flour. Slowly add the flour mixture to the egg mixture. Mix only until well combined.

6. Pour the cake batter into the prepared Bundt pan. Bake in the preheated oven for 35-40 minutes or until an inserted toothpick comes out clean
 7. Let cool slightly before removing from the pan. Cool completely before dusting with powder sugar. ENJOY!!!!
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Tuscan bullseye heart cookies

Tuscan bullseye heart cookies

Tuscan Bullseye heart cookies “occhi di Bue a cuoro, are a delightful Italian cookie perfect for Valentine’s Day or any special occasion. These delicate, buttery shortbread cookies are filled with a luscious jam or chocolate and shaped into hearts for a romantic touch.

Originating in Tuscany, occhi di bue (ox eyes) are a classic Italian pastry shop favorite, typically round with a small cutout revealing the filling inside. For this special version we-re adding a loving twist- heart shapes and a dusting of powder sugar for an irresistible finish.

Whether your making these Tuscan bullseyes heart cookies for your sweetheart, family or simply indulging in a little self-love, these cookies are a simple, elegant, way to share something sweet and delicious.

How to Keep this Tuscan bullseye

heart cookie recipe easy

Here's a prep plan to keep making Tuscan Bullseye cookies efficiently:

Tuscan Bullseye Cookies Prep Plan

1. Ingredient & Equipment Prep (1-2 Days Before Baking)

- **Measure & Organize Ingredients:** Pre-measure flour, sugar, butter, eggs, vanilla extract, chocolate, and any additional ingredients.
- **Chop & Portion Fillings:** If using chocolate, nuts, or jam, have them chopped and portioned ahead of time.
- **Prepare Equipment:** Line baking sheets with parchment, set out mixing bowls, and ensure cookie cutters or shaping tools are clean and ready.

2. Dough Preparation (Night Before Baking)

- **Make the Dough:** Prepare and mix the cookie dough according to the recipe.
- **Chill for Easy Handling:** Wrap in plastic and refrigerate overnight for better texture and easier shaping.

3. Assembly & Baking (Baking Day)

- **Preheat & Set Up Workstation:** Ensure an efficient workflow for rolling, cutting, filling, and sealing the cookies.
- **Shape & Fill Cookies:** Roll out dough, cut shapes, and assemble with chocolate or preferred filling.
- **Bake in Batches:** Use pre-lined trays and bake efficiently in a preheated oven.

4. Cooling & Storage (Post-Baking)

- **Cool Completely:** Transfer baked cookies to a wire rack to cool before handling.
- **Store Properly:** Keep in an airtight container at room temperature or freeze extras with parchment layers.

Ingredients

- 1 stick of butter
- 1 cup sugar
- Juice and zest from 1 lemon
- 2 Teaspoon vanilla
- 3 egg yolks
- 3 cups flour
- strawberry jam
- powder sugar

Instructions

1. Preheat your oven to 350- degrees. Bring your butter to room temperature, Line a baking sheet with parchment paper.
2. In a bowl beat the butter with the sugar until light and fluffy (about 2-3 minutes)
3. Add the egg yolks one at a time , beating until well combined. Then add in the vanilla, lemon zest, and lemon juice beat until well combined
4. Slowly add in the flour mixing only until well combined. Use your hands to form the dough into a smooth ball. Cover and let rest in the refrigerator for at least 30 minutes.
5. Bring the dough to room temperature. On a lightly floured broad roll the dough to a 1/4 inch thickness,
6. Cut out the dough with a large heart shape cookie

cutter. Then cut out half of the hearts with a smaller heart shaped cookie cutter.

7. lay the cookies on the prepared baking sheet. Bake in the preheated oven for 10-12 minutes.
 8. Let cool then sprinkle the cut out hearts with powder sugar. Spread the uncut hearts with strawberry jam. Assembly the cookies place the powder sugar cutout one on top of the strawberry spread one. Press the cookies together lightly. ENJOY!!!!
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Classic Italian Zabaglione recipe

Classic Italian zabaglione recipe

Zabaglione is a classic Italian dessert known for its light, airy texture and rich flavor. This simple yet luxurious custard is made with just three ingredients- egg yolks, sugar and marsala wine- whipped into a frothy delight. Whether served warm or chilled, this traditional treat is perfect on its own or pair it with fresh berries, biscotti crumb, or a dollop of whipped cream.

While often seen on the dessert menu in fine Italian restaurants, Zabaglione is surprisingly easy to make at home. With just a bowl a whisk and a few minutes of patience, you can achieve the same velvety, cloud-like texture that makes this dessert so special.

If your looking for a romantic dessert to impress your special someone, zabaglione is the perfect choice. Its an elegant way to end a Valentine's Day dinner. Serve it with fresh berries, and a sprinkle of crushed lady fingers for an irresistible, restaurant – quality treat at home. Plus, its warm and airy consistency makes it feel like a dessert made with love- perfect for celebrating romance or just because!!!!

Why you will love this classic Italian zabaglione recipe

Authentic Italian recipe- A cherished dessert with deep roots in Italian cuisine

Minimal Ingredients -made with pantry staples, no heavy cream is required

Quick and easy- Ready in under 15 minutes with no baking involved.

Romantic and elegant- A perfect dessert for Valentine's Day or special occasions

Versatile- Enjoy as a dessert, breakfast treat or even as a sauce over cakes and fruit.

This classic Italian zabaglione recipe is the perfect way to bring a touch of Italian elegance to your dessert table. Whether you're making it for special occasion, a cozy night in or a romantic Valentine's Day dinner, it's velvety, delicate flavor make it an unforgettable treat. With just a few simple ingredients and a little whisking, you can create a restaurant – quality dessert at home- no fancy equipment needed.

So why not surprise your loved ones (or yourself) with this classic Italian delight?

Have you tried making this Zabaglione ? let me know in the

comments how you enjoyed it! And please don't forget to tag me on Instagram with your creations. I love hearing from you. It's my favorite part!!!

Ingredients

- 4 egg yolks
- 1/2 cup of sugar
- 1/2 cup marsala wine
- A few lady fingers for topping

Instructions

1. Prepare a Bain- Marie: In a heat proof bowl over simmering water add the egg yolks and sugar beating continuously.
2. Add the wine and vanilla continue beating until well blended and the zabaglione begins to thicken into a foamy custard
3. Put some fresh berries in a martini glass
4. pour the zabaglione over the berries, top with crushed lady fingers .ENJOY!!!

Italian olive oil almond cake

Italian olive oil almond cake

Italian olive oil almond cake(torta di mandole in Italian) is made with ground almonds and just a few pantry ingredients. This simple cake is then dusted with powder sugar and sliced almonds.

My version on this recipe is to mix finely ground almonds with flour for structure and baking powder to give the cake more rise. A little orange zest adds a hint of citrus and the almond extract adds to the almond flavor.

This almond cake can be made with either almond flour or finely ground almonds, offering flexibility while keeping its signature nutty flavor and moist texture. Almond flour provides a finer texture, resulting in a smoother crumb. It's perfect for a more refined bakery- style finish.

Grinding whole almonds at home adds a slightly coarser texture and a rustic look to the cake . to prepare , pulse the almonds in a food processor until they reach a fine meal-like consistency . Both options work in this recipe allowing you to choose based on your preference or ingredient availability.

Here's a few tips to ensure your Italian olive oil almond cake turns out perfectly

Use room- temperature ingredients. bring the eggs to room temperature before starting. This helps the batter to mix evenly and creates a smooth texture.

Don't overmix the batter. Once you add the flour, almond flour or finely ground almonds mix gently just until well combined. Overmixing can make the cake dense and heavy.

Since almond cakes can be moist , use a toothpick to check the center for doneness. It should come out clean or with just few crumbs.

Let the cake cool completely. Almond cakes are delicate when warm. Allow the cake to cool 10-15 minutes remove removing the collar of the spring form pan.

Optional finishes: Dust the cake with powder sugar and top with cut almonds. You can also spread the cake with a thin layer of apricot jam then adding the almonds and powder sugar. This Italian olive oil almond cake is easy to make, uses just a few ingredients and it's delicious. ENJOY!!!!

Ingredients

- 1 1/2 cups almond flour or finely ground almonds
- 1 cup all purpose flour
- 2 tsp. baking powder
- orange zest from 1 orange
- 1 teaspoon salt
- 1 1/2 cups sugar
- 3 large eggs
- 3/4 cup olive oil
- 1 Tbsp. almond extract
- sliced almonds and powder sugar for topping

Instructions

1. Preheat your oven to 350- degrees. Grease a 9 inch spring form pan
2. In a bowl mix the almond flour or ground almonds, regular flour, salt and baking powder and orange zest.
3. In a separate bowl beat the eggs with the sugar until light and fluffy about 2 minutes. Add the oil and almond extract mix until well combined. Add the flour mixture and mix just until well combined.
4. Pour the cake batter into the prepared pan. Place in the center rack and bake for 30-35 minutes or until a toothpick inserted in the middle comes out clean. Let the cake cool before removing the collar.
5. Top with powder sugar and sliced almonds. ENJOY!!!!

Classic strawberry cheesecake

Classic Strawberry cheesecake

Get ready to enjoy a slice of cheesecake heaven with this classic strawberry cheese cake. This indulgent treat combines a velvety cream cheese filling, buttery cookie cracker crust and a luscious homemade strawberry topping. It's the ultimate dessert for any occasion-birthdays, dinner parties or just because you deserve it.

This cheesecake is my husband's favorite dessert. Every year on his birthday I make this classic strawberry cheesecake just for him, complete with the fresh strawberry topping he likes the most. It's become a sweet tradition in our family, and seeing him enjoy a slice makes the occasion even more special.

Tips for success when making classic strawberry cheesecake

Use room temperature ingredients to achieve a creamy filling, make sure your cream cheese, eggs, cream and mascarpone are at room temperature before mixing. Cold ingredients can lead to a lumpy batter and uneven texture,

I am using a cookie base for the crust you can use ready made graham cracker crumbs and just mix in the butter and sugar.

Bake the cheesecake in a water bath to prevent cracks. Wrap the outside of your springform pan tightly with foil to keep

water out, place it in a larger pan , and add hot water until it reaches halfway up the sides. The steam creates a gentle , even heat for perfectly smooth cheese cake.

Resist the urge to dig in right away! allow the cheese cake to chill in the refrigerator overnight. This gives the filling time to set up and the flavors to develop, resulting in a firm yet creamy texture that slices beautifully. With this tips your classic strawberry cheesecake will turn out beautiful and delicious.

Ingredients

- For the crust 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1 stick melted butter
- FOR THE FILLING
- 1 lb. cream cheese(2 blocks)
- 1 cups heavy cream
- 1 cup mascarpone cheese
- 3 eggs
- 1 cup sugar
- 2 tbsp. vanilla
- 2Tbsp. flour
- FOR THE STRAWBERRY TOPPING
- 2 cups cleaned and hulled strawberries sliced
- 1/2 cup sugar
- 2 Tbsp. water
- 2 Tbsp. cornstarch
- 1 tbsp. lemon juice

Instructions

1. preheat your oven to 350- degrees
2. Start by preparing the crust In a food processor add the graham crackers, butter and sugar . pulse until it looks like wet sand.

3. Press the mixture firmly into the bottom and a little up the sides of a 9 inch springform pan. Bake for 10 minutes, while you prepare the filling
 4. MAKE THE FILLING
 5. In a large bowl beat the softened cream cheese with the sugar beat until smooth , about 2-3 minutes
 6. Mix in the cream, mascarpone and vanilla mix until well combined. Add the eggs one at a time on low speed. Mix in the flour.
 7. Pour the filling into the prepared crust, smooth the top with a spatula. Place the springform pan in a water bath to prevent cracks. Wrap the spring form pan with tin foil and place in a larger pan. Fill the pan half way up with hot water .
 8. Bake for 55-65 minutes. Or until the edges are firm and the center still jiggly.
 9. Turn off the oven and leave the cheesecake inside with the oven door slightly opened for 1 hour.
 10. Remove from the oven and let cool completely. Cover and refrigerate without the topping for at least 3 hours or overnight for the best flavor and texture. TOP when you are ready to serve.
 11. MAKE THE STRAWBERRY TOPPING
 12. In a small sauce pan add the prepared strawberries , sugar and water mix to combine. cook the mixture over medium heat stirring , until the strawberries release their juices. Thicken the glaze by mixing the cornstarch with 2 tbsp. of water to make a slurry. Add this to the sauce pan and stir well. Cook for another 3-4 minutes until the glaze thickens. Mix in the lemon juice.
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Gorgonzola and brie pear tart

Gorgonzola and brie pear tart

A few ingredients and 20 minutes is all it takes to make this flaky, buttery gorgonzola and brie pear tarts. Sometimes, the most impressive dishes are the simplest to make. Perfect for appetizers, brunch or a light dessert, these puff pastry tarts are versatile as they are delicious.

Picture this, a base of flaky puff pastry on top a spread of fig jam and slices of creamy brie that melts into the flaky crust, crumbles of gorgonzola add a tangy twist. The star of the show? Thin slices of ripe juicy pears, their natural sweetness caramelizing slightly as they bake. Sweet and savory in every delicious bite.

Tips and variations for gorgonzola and brie pear tart

1. Pear perfection : Use ripe but firm pears for the best texture and flavor. Bartlett, bosc or Anjou are great choices
2. Cheese alternatives: swap gorgonzola for goat cheese or a milder blue cheese
3. Sweet or savory: Adjust the balance of taste with a touch more honey for sweetness or hot honey for a spicy kick. These gorgonzola and brie pear tarts are the perfect way to impress with minimal effort. Give them a try and let me know what you think. I love hearing from you. It's my favorite part and it helps others. THANKS!!!

Ingredients

- 1 sheet puff pastry
- 1/2 cup fig jam
- 2 ripe but firm bartlett pears
- 4 oz. brie cheese 1/2 of the wheel cut into thin slices
- 1/2 cup gorgonzola crumbles
- a few sprigs of fresh thyme
- 4 Tbsp. honey
- 1 egg yolk + 1 Tbsp. of water

Instructions

1. Thaw one the puff pastry at room temperature while prepping the other ingredients. Thaw until it unfolds without cracking. Don't let it get too warm or it will be harder to handle.
2. Preheat your oven to 375- degrees line a baking sheet with parchment paper.
3. Place your puff pastry on the prepared pan spread with the fig jam. To create a picture frame effect, fold the perimeter of the sheets over, , about 1/2 then press with a fork. Pierce the inner part of the pastry with a fork, like you would a piecrust.
4. Begin alternating the pears than a slice of brie continue the process of layering the pears then the cheese with the rest of the pears and cheese.
5. Brush the pear tart with the honey top with fresh thyme leaves then add the crumbled gorgonzola.
6. Make an egg wash by combining the egg yolk with the 1 Tbsp. of water. Brush the egg mixture over the edges of the puff pastry.
7. Bake in a 375- degree preheated oven for 18 -20 minutes. or until the pastry edges puff up and are golden brown. ENJOY!!!!

Pizzicati Italian pinch cookies

Pizzicati Italian pinch cookies

Pizzicati, also known as Italian pinch cookies, are a delicious treat that brings a touch of charm to any cookie tray. These buttery, flaky cookies are named for their unique shape, formed by pinching the dough around a sweet jam filling. Perfectly in texture and flavor pizzicati cookies are fun to make as they are to eat. Whether you are making them for your Christmas cookie tray or looking for simply indulgence these traditional pinch cookies are going to bring a taste of Italy to you.

These cookies are not only a testament to the art of Italian baking but also an invitation to get creative- choose your favorite jam, Nutella or even sweetened ricotta to make them your own.

Why you are going to love this pizzicati Italian pinch cookie recipe

You're going to love this recipe because it combines elegance with ease, creating a cookie that looks impressive but is incredibly easy to make. The dough comes together quickly in the food processor with pantry staples, and the filling

options are endless, allowing you to customize each batch to suit your cravings or occasions. These pizzicati cookies are light, buttery and perfectly balanced with their sweet centers, making them irresistible to both kids and adults. Whether you're an experienced baker or just starting this recipe is foolproof, bringing Italian baking to your kitchen.

Ingredients

- 1 1/2 cups of flour
- 1 tsp. baking powder
- zest from 1 lemon
- 3/4 cup powder sugar
- 1/2 stick cold butter
- 1 egg
- 1 cup your favorite jam
- powder sugar for dusting

Instructions

1. Add the flour, sugar, baking powder and lemon zest to a food processor fitted with a metal blade and mix briefly with a few pulses. Add cubed butter and pulse until you have a sandy mixture then add the egg and pulse just until well combined.
2. Transfer the dough onto a lightly floured work surface and knead the dough until you have a smooth consistency. Wrap in plastic wrap and refrigerate for at least 30 minutes.
3. Then bring the dough to room temperature place on a lightly floured board and roll out until the dough is approximately 1/8 " thick. With a round cookie cutter or glass cup cut circles about 3 inches in diameter. Place a teaspoon of jam in the center of each circle.
4. Bring the sides of the dough together to close the circle, and pinch the ends firmly together to secure

them.

5. Place the cookies on a parchment lined baking tray and bake in a pre heated oven for 13-15 minutes.

6. Let cool slightly before dusting with powder sugar.

ENJOY!!!!

Italian rainbow Christmas cookies

Italian rainbow Christmas cookies

Italian rainbow Christmas cookies , also known as tricolor cookies, are a delicious festive cookie that blends flavor, color and tradition. These iconic treats, often associated with Italian – American bakeries, are not actually cookies in the traditional sense but rather delicate almond sponge cakes layered with sweet jam. Each layer is vibrantly dyed in the colors of the Italian flag – green, white and red. Then the entire thing is coated with a thin layer of chocolate, adding richness that perfectly complements the nutty almond flavor and tart jam. Often enjoyed during the Christmas season.

Simplify Making these Italian rainbow cookies

Making Italian rainbow cookies can be simplified with a prep plan, turning what seems like an intimidating recipe into a manageable and enjoyable baking project. These cookies are all

about layering and timing, so organization is key.

1. Gather your ingredients: Ensure you have everything ready, including the almond paste, food coloring, fruit jam, and chocolate.
2. Prepare the pans and batter first: line three identical size baking pans with parchment paper, which makes transferring the layers easier. Mixing all the batter at once before dividing and coloring it speeds up the process.
3. Bake layers together: If you have three pans of the same size you can bake all the layers at once. If not, plan to bake back- to- back while cleaning or prepping other steps.
4. Allow the layers to cool: While the cakes cool, prepare the jam by warming it slightly in the microwave for easier spreading.
5. Assemble: Once the cakes are cooled, stack them with a thin layer of jam, using parchment paper or plastic wrap place a skillet gently on top to weigh the cakes down for even layers. Let the assembled cakes sit in the fridge for a few hours or overnight for the best results.
6. Top with the chocolate the next day: Once the layers are firm melt and spread the chocolate topping smoothly. Chill again briefly to harden the chocolate before slicing into squares. This prep plan divides the work into manageable steps and gives you time to focus on perfecting each step, ensuring your Italian rainbow cookies turn out as impressive as they are delicious.

Ingredients

- 1 cup sugar
- 1 8 oz. can almond paste
- 3 sticks butter, softened and divided
- 4 eggs separated

- 1/4 cup milk
- 2 teaspoon almond extract
- 2 cups all purpose flour
- 1/4 tsp. each red and green food coloring
- 1 cup raspberry jam
- 2 cups semisweet chocolate

Instructions

1. Preheat your oven to 350-degrees
 2. The first step is to separate the eggs . Then beat the egg whites in a mixer until soft peaks form . Set aside while preparing the batter.
 3. In a stand mixer or hand mixer combine the sugar with the almond paste and 1 stick of butter. Mix until smooth. Add the remaining 2 sticks of butter and continue mixing until smooth. Gradually add in the egg yolks, then the milk and almond extract mix until well combined. Add the flour and slowly mix until combined.
 4. Fold the egg whites into the cake batter.
 5. Divide the dough into thirds. Leaving 1 uncolored and adding one drop of green food coloring to 1 and 1 drop of red to another. Spread the dough on parchment lined quarter size pans. Bake for 10 -12 minutes. Let cool. Then spread each layer with raspberry jam. Put the layers together. Making the uncolored 1 the center. Then add a weight to press them down.
 6. Melt the chocolate in a bowl over simmering water. Frost the cooled cookies with the melted chocolate.
 7. Let set then cut the rainbow cookies into squares.
ENJOY!!!!!!
 8. And so on
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Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli, also known as honey balls, is an Italian Christmas dessert that brings up cherished holiday family memories for me and many Italian families. These golden, bite-size balls of sweet dough are a hallmark of traditional Italian celebrations. Deep-fried to perfection, they are crispy on the outside, soft and chewy on the inside. Once fried, they are generously coated with a warm honey-sugar glaze that holds them together in a mound or wreath shape.

Colorful sprinkles and sliced almonds turn this simple treat into a festive centerpiece for your holiday dessert table. Each bite offers a satisfying crunch followed by the sweetness of the honey, making it impossible to eat just one.

Tips for success when making Authentic Italian Christmas struffoli

1. **Uniform size dough balls:** Roll the dough into evenly sized balls, about the size of a marble. This ensures they fry evenly, resulting in a consistent texture.
2. **Maintain the right oil temperature:** Heat the oil to 350-degree F and monitor the temperature throughout frying. If the oil is too hot, the struffoli will brown too quickly and remain undercooked on the inside. Too cool,

and they will absorb excess oil becoming greasy instead of light and crispy.

3. Work quickly with warm honey: Coat the fried balls in the honey while still warm, This helps the honey to stick evenly and creates a glossy coating. Stir gently to cover all the dough balls with honey, add the sprinkles and almonds before the honey sets. This Authentic Italian Christmas stuffolli is more than just a dessert- it's a celebration of tradition and family. By following these simple tips ,you will create a delicious centerpiece for your holiday table. Whether enjoyed with a cup of coffee or as part of a Christmas spread, stuffolli brings Italy to the season.

Ingredients

- 3 cups flour
- 1/2 cup sugar
- 1 1/2 teaspoon baking powder
- Zest for one lemon and one orange
- 1/2 cup melted butter
- 3 eggs
- 1/3 cup white wine
- 2 cups honey
- 1/2 cup sugar
- sprinkles
- sliced almonds

Instructions

1. in a bowl blend the flour, baking powder, sugar, lemon and orange zest and blend well.
2. Make a well in the center of the flour mixture, add the eggs, butter and wine gather the flour mixture towards the center forming a ball . Then, on a lightly floured broad knead the dough until smooth. Wrap and let the

- dough rest in the refrigerator for at least 30 minutes.
3. Then flatten the dough and cut into strips roll into a rope then cut into small even dice roll into balls.
 4. Bring the oil to medium high heat fry the dough balls in batches until golden brown about 4-5 minutes. remove and drain on paper towels.
 5. To a large saute pan add the honey and sugar, Cook on low until the sugar melts.
 6. Then add the fried dough to the honey mixture. Stir to coat all the dough balls.
 7. Place a small glass in the center of a large dish. Add the honey balls in a circular pattern forming a wreath. Top with sprinkles and the sliced almonds. I tied some cooking twine into a bow, used cranberries and rosemary sprigs to add a festive touch. ENJOY!!!!!!
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Cranberry orange ricotta cookies

Cranberry orange ricotta cookies

These cranberry, orange ricotta cookies are full of holiday cheer. The scent of oranges with the sweetness of cranberries feels like a warm hug from a loved one on a chilly December night. Passed down from memories of bustling family gatherings, they combine the delicate tang of citrus with the creamy taste of ricotta, creating a balance between tradition and indulgence. Whether nestled on a festive cookie platter

or enjoyed with a cup of espresso or tea.

Three useful tips when making cranberry orange ricotta cookies

1. Use fresh Ingredients: For the best flavor use fresh orange zest and juice. They provide a bright tangy kick that complements the sweetness of the cranberries and the creamy ricotta. You can use whole milk or low fat ricotta in this recipe.
2. Don't overmix the dough: Ricotta cookies have a tender cake-like texture. Overmixing the dough after the flour has been added can develop too much gluten, resulting in denser cookies. Mix just until the ingredients are combined for the lightest results.
3. Chill the dough: I believe all cookie doughs should be chilled. This is especially true for ricotta cookies. The dough can be sticky due to the ricotta, so chilling it for 30 minutes makes it easier to handle and ensures the cookies hold their shape while baking. Chilling cookie dough also helps to develop flavor. Cranberry orange cookies are the perfect blend of festive flavors and soft texture, making them a standout festive treat for the holiday season.

Ingredients

- 1 stick of room temperature butter
- 1 1/2 sugar
- 1 cup of ricotta
- 1 egg
- 1 Tbsp. vanilla
- zest and juice from 1 small orange
- 2 1/2 cups of flour
- 1 tsp. baking powder
- 1 tsp. baking soda

- 2 cups dried cranberries
- powder sugar glaze 2 cups powder sugar juice from one orange.
- Sprinkles

Instructions

1. In a bowl start by creaming the butter and sugar together until light.
2. Add the ricotta, egg, orange zest, vanilla and the juice from the orange. beat until light and fluffy.
3. Mix the baking powder and baking soda with the flour. Add the flour mixture to the butter mixture. Mix only until well combined. Then fold in the cranberries.
4. Drop by Tablespoon on a parchment lined cookie sheet bake in a pre heated 375-degree oven for 10 -12 minutes.
5. Let cool before drizzling with the powder sugar glaze and topping with sprinkles. ENJOY!!!!