

# **Spiced chocolate walnut cookies**

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The holidays are a time for nostalgia and sweet indulgence, and what better way to capture the seasons magic than spiced chocolate walnut cookies. These rich , flavorful treats combine the warmth of holiday spices, the crunch of walnuts, and the decadence of chocolate, creating a cookie that feels as comforting as a crackling fire on a cold winter night.

Perfect for cookie exchange, dessert platters or enjoying with your favorite warm drink. These cookies are a holiday essential you will want to make more often than just the holiday season.

## **Tips when you make these spiced chocolate walnut cookies**

1. Use fresh spices: Spices lose potency after some time. Fresh cinnamon, nutmeg and cloves deliver the best flavor.
2. Measure carefully: Avoid dense cookies by properly measuring the flour- don't pack it !
3. Chill the dough: Refrigerate the dough to prevent spreading and deepen flavors
4. Don't overbake: pull the cookies when the edges are set but the centers look slightly soft- they will firm up as they cool

5. Storing the cookies: Keep cookies soft by storing them with a slice of bread in an airtight container, or they can be frozen and thawed out when you are ready to serve. Follow this simple tips for cookies that are perfectly chewy, spicy and irresistible!!!!

## Ingredients

- 1 stick of butter at room temperature
- 1 1/2 cups sugar
- 2 eggs
- 1 Tbsp. vanilla
- 2 1/2 cups flour
- 1/3 cup unsweetened chocolate cocoa
- 1 cup chopped walnuts
- 1 Tsp. each cinnamon + nutmeg + cloves
- 1 Tsp. baking powder
- 1 Tsp. baking soda
- 1 cup powder sugar

## Instructions

1. Pre heat your oven to 375-degrees
2. In a bowl cream together the butter and sugar until light and fluffy.
3. Add in the vanilla and egg and mix until well combined
4. Mix the flour with the baking powder, baking soda, cinnamon, nutmeg, cloves and cocoa powder
5. Add the flour mixture to the egg mixture and mix until well mixed. Then mix in the walnuts.
6. Roll the cookie dough into tablespoon size balls. Roll in the powder sugar
7. bake on a parchment lined cookie sheet for 10 -12 minutes. ENJOY!!!

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# **Rustic Italian ricotta almond cake**

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There is something special about Italian desserts- simple, elegant and always full of flavor. Among these treasures is one of my favorites rustic Italian ricotta almond cake. A treat that brings together the delicate nuttiness of almonds and the rich creaminess of ricotta. This cake is a piece of Italian tradition, often shared during celebrations or afternoon coffee. It's light with a moist texture with subtle sweetness.

The beauty of this cake is its simplicity and rustic charm. It doesn't rely on heavy frostings or fancy decorations- just high-quality ingredients and a recipe passed down through generations. Whether you're recreating memories of family gatherings or exploring Italian culinary, rustic Italian Ricotta almond cake is one to try.

## **Three Tips for success when making Rustic Italian ricotta almond cake**

1. Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
2. Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.

3. Incorporate air into the batter: Beat the eggs and sugar thoroughly to create a light and airy mixture. This step ensures the cake has a delicate crumb.
4. Don't overbake: Bake the cake just until the edges are golden and the center is set but slightly soft. Overbaking can make the cake dry and dense. Use a toothpick test to check- it should come out with a few moist crumbs, not wet batter. This rustic Italian ricotta almond cake is a delicious blend of easy and elegance , perfect for any occasion. let me know if you make it and your experience with the recipe. I love hearing from you. It's my favorite part!!! Thanks!!!!

## Ingredients

- 3 eggs
- 1 1/2 cups of sugar
- 1 stick room temperature butter
- 2 tsp. almond extract
- 2 cups ricotta cheese
- 2 cups of flour
- 1 Tbsp. baking powder
- 1 cup almonds finely chopped
- powder sugar and 1/2 cup sliced almonds

## Instructions

1. Preheat your oven to 375-degrees
2. In a bowl beat the eggs and sugar until light and fluffy
3. Then add in the butter, ricotta and the almond extract and beat until well combined
4. Mix the baking powder with the flour
5. Add the flour to the egg mixture and mix until well combined. Fold in the chopped almonds.
6. pour the batter into a greased 8 inch spring form pan.
7. Bake in the a preheated 375-degree oven for 35-40

- minutes or until a toothpick comes out clean.
8. Let cool slightly before removing from the pan.
  9. Top with powder sugar and the sliced almonds. ENJOY!!!!
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## **Three ingredient caramel sauce**

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I almost didn't write this three ingredient caramel sauce recipe. It felt almost too simple to share. But then I realized the often the easiest recipes the ones you can whip up with minimal effort and ingredients deliver the most flavor. This caramel sauce is exactly that: rich, buttery and velvety smooth made with just three pantry ingredients. Whether you are drizzling it over my pumpkin pie bundt cake , pouring it over pancakes, or using it as a dip for apple slices, it's a recipe you will come back to time and time again.

## **Why this three ingredient caramel sauce is so good**

A three- ingredient caramel sauce is a game changer because of it's simplicity and how delicious it is.

1: Minimal ingredients: Made with just sugar, butter and cream, it delivers a luxurious, buttery caramel flavor

2: Perfect texture: The combination of butter and cream creates a silky, pourable consistency that's perfect for drizzling over desserts like , ice cream , pancakes or your upcoming pumpkin pie bundt cake.

3; It's easy to make: With only three ingredients, it's foolproof and approachable, even for beginners. Plus you can make it in less than 15 minutes.

4: Customizable: Once you master the basic recipe, you can elevate it by adding a pinch of sea salt for salted caramel sauce or a splash of vanilla for extra flavor. It's simple, satisfying and versatile- what's not to love?

## Ingredients

- 2 cups of sugar
- 1/2 stick of butter
- 1 cup heavy cream

## Instructions

1. Start by adding the sugar to a non-stick pan. Cook the sugar over medium low heat until a golden amber color (about 5 minutes) stirring continuously with a wooden spoon.
  2. Add in the butter waiting until it melts before adding in the cream. Keep stirring the caramel sauce until all the sugar is melted. And the sauce is velvety smooth ( about 4-5 minutes) ENJOY!!!!
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# Pumpkin spice bundt cake

## Pumpkin spice bundt cake

There is nothing quite like the comforting flavors of pumpkin pie during the holiday season-but what if you could enjoy those same warm spices in a moist and beautifully presented bundt cake? This pumpkin spice bundt cake combines the best of both worlds. full of rich spiced flavors of a classic pumpkin pie in a show stopping dessert that's perfect for holiday gatherings.

My husband is not a fan of pumpkin pie. This pumpkin pie bundt cake is a delicious alternative to the classic pumpkin pie, especially for those who aren't fans of it's custard texture but still like the warm flavors. This cake bridges the gap deliciously, full of all the fall flavors in a bundt cake form.

## Key points of this pumpkin spice bundt cake

1. Moist and delicious: Thanks to the pumpkin puree the cake stays moist and rich.
2. Warm spices: The cake is spiced with the traditional pumpkin pie blend, making every bite comforting and nostalgic
3. No custard texture: unlike pumpkin pie, this cake doesn't have the creamy pudding- like consistency, which may be unappealing to some ( like my husband)
4. It's pretty: The bundt cake adds elegance, making it a showstopper for holiday gatherings.
5. Versatile toppings: Enhance it with a dusting of powder sugar , caramel sauce or a dollop of whipped cream.

Share the joy of this pumpkin pie bundt cake with family and friends and make every gathering a little sweeter. ENJOY!!!!

## Ingredients

- 3 eggs
- 1 1/2 cups of sugar
- 1 cup canola oil
- 1 cup pumpkin puree
- 1 Tbsp. vanilla
- 2 1/2 cups of flour
- 2 Tbsp, baking powder
- 2 Tsp. pumpkin pie spice
- 1 tsp. cinnamon

## Instructions

1. preheat your oven to 375- degrees
  2. In a bowl beat the eggs with the sugar until light and fluffy. Then add the oil, pumpkin and vanilla and mix until well blended
  3. Mix the flour with the baking powder, pumpkin spice and cinnamon
  4. Add the flour mixture to the egg mixture and mix only until well combined.
  5. G pour into a 9 cup greased bundt pan. Bake in a preheated 375- degree oven for 35- 40 minutes or until a tooth pick comes out clean
  6. Let the cake cool slightly before removing from the pan.
  7. Top with powder sugar or caramel sauce. ENJOY!!!!
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# **Baked gorgonzola stuffed pears**

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

## **What to use for this baked gorgonzola stuffed pear recipe**

Choose slightly underripe pears and large ones. This recipe is perfect for those stone-hard pears. Roasting the pears softens them up without making them mushy. The best ones for roasting are Anjou, bosc, or my personal favorite Bartlett. They all retain their shape and flavor when baked.

Gorgonzola, the star ingredient in this recipe, adds a creamy, tangy flavor. You can use regular or dolce (a milder, creamier version) or blue cheese is a good substitute.

The walnuts add crunch and a nutty flavor. I chop them fine, but you can also leave some whole to place on top of the pears.

The honey adds sweetness to balance the gorgonzola, maple syrup does the same thing.

A sprinkle of fresh thyme or rosemary adds a hint of earthy flavor that complements the pears and cheese.

## Ingredients

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

## Instructions

1. Set your oven to 375-degrees
  2. Start by washing the pears and drying. Then cut in half and scoop out the seeds.
  3. Mix the gorgonzola, chopped walnuts, thyme and 2 Tbsp. of the honey.
  4. Fill the cavities of the pears with the filling. Roast in the preheated oven for 20 -30 minutes. Then drizzle the pear halves remaining honey . ENJOY!!!!
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## Italian Crostata jam tart

### Italian crostata Jam tart

Crostata is an Italian jam tart ( know as crostata de marmellate in Italy) with a light pastry crust, jam or fruit

filling and a lattice top. Marmellata means jam in Italian , which is what crostatas are filled with. apricot, raspberry, cherry and my personal favorite strawberry. Crostate di marmellata is one of the most popular homemade Italian desserts. And something you will find in most Italian kitchens and all over cafes in Italy.

## Things to know about This Italian crostata jam tart

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

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

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

## Ingredients

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

# Instructions

1. Add the baking powder to the flour mix until well combined place on a work surface.
2. Make a well in the center add the eggs, sugar, vanilla, lemon juice and zest, beat with a fork or whisk until well blended. Then add the cubed cold butter. Using your hands in the shortest amount of time and as quickly as possible adding a little flour on the work surface to prevent the dough from sticking knead the pasta frolla into a smooth soft ball. Wrap in elastic wrap and refrigerate for a least one hour or overnight.
3. After you have chilled the dough let it come to room temperature for 10 to 15 minutes. Preheat your oven to 375-degrees and grease a 8 inch tart pan with butter.
4. Then cut the dough into 2 parts one into 1/3 for the the lattice top set aside. Take the remaining 2/3 piece of Italian pastry dough and on a lightly floured work surface roll out the dough into 1/4 inch thick circle. Wrap the dough around the rolling pin and unwrap over the tart pan pressing into shape, cut off excess and add to the reserved dough. Roll out the reserved dough into a circle 1/4 inch thick cut into 10 equal size strips.
5. Spread the pastry crust with the jam . Lay 5 of the dough strips over the jam in a diagonal pattern. Lay the remaining 5 pieces in a diagonal patten in the opposite direction forming a diamond pattern.
6. Bake in a preheated oven for 35 to 40 minutes. let cool slightly before cutting. ENJOY!!!!



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# Apple cinnamon zeppole Fritters

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

You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself before setting them out they disappear really quick.

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

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

# 3 Tips When Making Apple zeppole Fritters

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

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

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

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

## Ingredients

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice
- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk

- 2 Tbs. melted butter

## Instructions

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

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## Classic Italian Apple cake

## Classic Italian Apple cake

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

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

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

## **Why I love this classic Italian apple cake**

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

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

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

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

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

## **Ingredients**

- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt

- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

## Instructions

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

**baked vegetarian zucchini**

# meatballs

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

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

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

## Tips and tricks for this vegetarian baked zucchini meatball recipe

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

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

Bake the meatballs before cooking them in the marinara sauce. this step also helps to extract moisture and adds a crispy crust.

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

# Ingredients

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

# Instructions

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

## Lemon ciambellone bundt cake

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

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

## A few variations for this Lemon Ciambellone bundt cake

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

# Ingredients

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

# Instructions

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