

Chocolate Mousse Filled Pizzelle

Chocolate Mousse Filled Pizzelle

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!!!

Ingredients For the Pizzelle

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

• Ingredients For the Chocolate Mousse

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

• Instruction For the Pizzelle

- Heat Pizzelle iron
- Beat eggs with sugar, until light
- Add melted butter, vanilla and anise extract
- Combine baking powder with flour
- Add flour to liquid ingredients
- Mix until well blended
- Drop by tablespoon on to hot pizzelle iron
- Press the iron shut
- Bake 3 to 4 minutes

- While still warm fold the Pizzelle cookies into a cannoli shape
 - Repeat with remaining dough
 - Sprinkle with powdered sugar
 - **Instructions For the Chocolate Mousse**
 - Whip the heavy cream to soft peaks, then chill
 - Melt the chocolate: put the chocolate, coffee and butter in the top of a double boiler over hot steamy water stirring frequently until smooth
 - Remove chocolate from heat let cool until still warm to the touch
 - Whip the egg whites until foamy and beginning to hold it's shape
 - Slowly add in the sugar and whip until the egg whites form stiff peaks
 - Add the egg yolks to the cooled chocolate mix well
 - Gently fold in 1/3 of the whipped cream to thin and loosen the chocolate
 - 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
 - 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 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

Ingredients

- 1 stick of butter
- 1 cup water
- 1 cup flour

- 3 eggs
- 1/4 cup sugar
- 1 Tablespoon vanilla
- 2 3.5oz. vanilla instant pudding mix
- 2 cups heavy cream
- 1 cup milk
- 1/2 cup butter

Instructions

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 powdered sugar
 10. keep refrigerated until ready to serve
-

Peppermint Hot Chocolate

Peppermint Hot Chocolate

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!!!!

Ingredients

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

Instructions

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
-

Italian Pizzelle Cookies

Italian Pizzelle Cookies

No Italian Holiday is without these crisp, thin, buttery Italian Pizzelle Cookies.

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.

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

Things To know When Making Italian Pizzelle Cookies

The first thing to know when making these Italian 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. These cookies are easy, quick, delicious and use

few ingredients, the only thing you need is a pizzella iron.

And while still hot , you have a few seconds to shape them into different curvy shapes, these Italian Pizzelle cookies made great waffle cones for ice cream too!!!

These classic Italian Pizzelle cookies don't need much more than a dusting of powdered sugar.

If you need a company's coming quick dessert top them with vanilla ice cream, and drizzle some chocolate sauce over the top, sprinkle with chopped almonds for a decant flare.

You will want to make these quick, versatile cookies more often than for the holidays, when you make them, please leave me a comment, that's my favorite part....

Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons each vanilla and anise
- 1/2 cup melted butter
- **Instruction**
- Heat pizzelle iron
- Beat eggs with sugar, until light
- Add melted butter, vanilla and anise extract
- Combine baking powder with flour
- Add flour to liquid ingredients
- Mix until well blended
- Drop by tablespoon on to hot pizzelle iron
- Press the iron shut
- Bake 3 to 4 minutes
- Repeat with remaining dough
- Sprinkle with powdered sugar.....Enjoy!!!!

Roasted Fruit Pie

Roasted Fruit Pie

This Roasted Fruit Pie is perfect for your Thanksgiving table, and so easy when you use store bought pie crusts. Sure nothing beats homemade, but at this time of year semi homemade can be a real time saver. In this rustic one crust recipe I roasted apples, pears and grapes. You can add or subtract from this combination of ingredients, to fit your lifestyle and taste or what you have on hand.

Am not a fan of double crusted pies, I prefer a crumble topping. And one more thing there's no rule you have to bake a pie in a pie pan. I used a 9.5 inch tart pan that goes from oven to table, to dishwasher, and it's easier to cut prettier slices.

Speaking of ovens this is another recipe that I baked in my Toaster oven/ air fryer using the confection option, right now it's on sale. [click the link](#) it will take you there.

The Why's Of This Roasted Fruit Pie

In this Roasted fruit Pie I like to roast the fruit before baking. Roasted the fruit sweetens the it and caramelizes it to a golden tenderness.

I also bake the pie in a shallow tart/quiche pan for a firmer filling, and more often than not I prebake the crust before filling, I don't like soggy crusts And I use A crumble

topping because personally I don't like that much dough.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram I love hearing from you !!!!

Ingredients

- 1 ready made pie crust
- 3 unpeeled cored apples thinly sliced
- 2 unpeeled cored pears thinly sliced
- 2 cups red grapes
- 1 cup sugar
- 3 Tablespoons melted butter
- 2 teaspoon each cinnamon, allspice and vanilla
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 stick cold butter
- 1 teaspoon cinnamon
- 1 egg yoke slightly beaten

Instructions

1. Preheat oven to 375
2. unfold prepared one pie crust in 10 inch round pan tart pan reserve the other
3. Pick crust with fork and prebaked for 10 minutes
4. Meanwhile in a medium bowl toss the fruit with the melted butter spices and 1 tablespoon of flour
5. Roast the fruit mixture for 20 minutes
6. Fill the prebaked crust with the roasted fruit mixture
7. Cut the reserved pie crust into 9 straight thin stripes interwind three stripes to form a braid repeat with remaining strips
8. Wrap the braided pie crust around the tart pan brush with egg yolk
9. Make the crumble mixture by mixing the flour with the brown sugar and cinnamon, Mix in the butter mix to form

a crumbly mixture

10. Top pie with crumble mixture

11. Bake in 375 for 30 minutes or until golden brown

Brown Butter Apple Tart

Brown Butter Apple Tart

This easy brown butter apple tart , has everything you want in a dessert. A chewy almond short bread crust, followed by a custard like filling, topped with apples, brushed with brown butter and baked to a golden deliciousness.

As much as I like layer, piled to the sky cakes, I like simple rustic cakes that don't require hours to prepare or need special ingredients. I save those fancy cakes for Birthdays. Although this cake is simple in nature, it is packed with Fall flavors that will have your house smelling like warm apple pie.

What Apples for Brown Butter Tart

There are 7,500 varieties of apples in the world, 2,500 in the united states. Your not going to see these many varieties in the grocery store.

With this many different kinds of apples the possibilities are endless, I used honey crisp in this Brown Butter Apple Tart, Use what you like and have on hand, even mix different kinds.

One more thing I used a 10 inch tart pan that goes from oven

to table, you can also use a 9 inch square pan.

Ingredients

- 1 1/2 cups flour
- 1/2 cup almond flour
- 1/2 cup brown sugar
- 1/3 cup almonds
- 1/2 cup cold butter cut up
- 1/4 cup butter
- And so forth
- 1/2 teaspoon each cinnamon and allspice
- 2 eggs beaten
- 1/2 cup sugar
- 1/3 cup apple juice
- 1/4 cup cream
- 2 Tablespoons flour
- 3 medium apples cored and thinly sliced

Instructions

1. Preheat oven to 350
2. Butter a 10 inch tart pan
3. In a food processor combine the 1 1/2 cup flour, almond flour, almonds and brown sugar cover and pulse
4. Add the butter pulse until crumbly
5. Pat mixture into prepared pan
6. Bake 15 minutes
7. Meanwhile make the spice brown butter by melting the 1/4 cup butter in a small sauce pan until brown about 10 minutes add the spices and set aside
8. for filling mix the eggs, granulated sugar, 2 Tablespoons of flour and the cream
9. Pour filling over hot crust bake 15 minutes
10. Arrange apples in a circular design overlapping as necessary brush with the brown butter

11. Bake 10 to 15 minutes or until apples are tender.

Easy Strawberry Bars

Easy Strawberry Bars

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 powdered 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

Ingredients

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

Instructions

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

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 made 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!!!!

Ingredients for the cake

- 8 eggs
- 1 1/2 cups flour
- 1 1/2 cup sugar
- 4 teaspoons baking powder
- 4 teaspoons vanilla extract
- juice and zest from 1 lemon

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
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 the lemon cream RECIPE IN STORY
11. Frost with with whipped cream frosting RECIPE IN STORY
12. decorate with fresh berries and silvered almonds

Apple Cheesecake

This apple cheesecake is moist, easy and a delicious dessert. It's the perfect sweet and spicy cake, with chunks of sweet apples in a cream cheese filling with a melt-in-your-mouth cookie crust.

The recipe was inspired by two things: one, I had apples that I needed to use, and two, truthfully I wanted something more exciting than your average apple cake.

Although apple cake is one of my favorite cakes, it can be a bit predictable. I was having two ladies over for lunch, one I never met, so I wanted something more exciting. Introducing: an apple cheesecake with a cookie crust, featuring all the flavors of an apple cake, but better!

You can use any variety of sweet apples you like or have on hand. In this recipe, I used Red Delicious and Gala.

In addition to leaving you with a delicious cheesecake, this apple cheesecake recipe will fill your home with the most cozy, comforting aroma of apples and spices.

I used a 9-inch spring form pan with a removable bottom. Grease the pan to prevent sticking. It's also better if you cool the apple cheese cake completely before slicing.

I don't know about you, but for me, I like simple, easy desserts that taste delicious, come together in less than an hour, but have your friends thinking it took hours. This is one of those cakes. It's simple and so delicious, you'll want to make it often.

This cake freezes well for a ready-to-make dessert and keeps fresh for a day or two covered in the refrigerator .

If you make this cake, please leave me a comment and tag me on Instagram.

Ingredients

Apple Cheesecake Cookie Crust

1 stick butter

1 1/2 cups flour

2 teaspoon baking powder

1/2 teaspoon baking soda

1 egg

1 cups sugar

2 teaspoon each cinnamon, allspice, and vanilla

Apple Cheesecake Filling

2 packages 4 oz cream cheese

2 eggs

1 cup sugar

3 unpeeled sweet apples, grated

1 Tablespoon each vanilla and cinnamon

Instructions

1. Heat oven to 350° F

2. Coat a 9-inch spring form pan with nonstick cooking spray

3. Beat eggs, sugar, vanilla and butter together until light

4. Combine dry ingredients

5. Add dry ingredients to liquid ingredients

6. Mix until well blended

7. Pour crust into the prepared spring form pan

8. Then mix filling ingredients together except for the apples until light

9. Add the apples and mix just until blended
10. Bake in a 350° F oven for 45 minutes or until a toothpick comes out clean
11. Cool for 20 minutes
12. Drizzle cooled cake with a simple glacé

Apple Cheesecake Glacé

Mix 2 cups powdered sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon

Drizzle the mixture over over a cooled cake and enjoy!

Four Ingredient Crème Brûlée



Four Ingredient Crème Brûlée: Only four ingredients are all it takes to create this restaurant-worthy crème Brûlée.

Eggs, cream, sugar, and vanilla come together to make this classic, elegant dessert with a rich, silky custard and a crisp caramelized sugar top.

What is crème Brûlée?

Crème Brûlée is a traditional French dessert featuring a smooth vanilla custard base topped with a layer of caramelized sugar that's torched until crisp and golden.

You can brown the sugar in your oven broiler or use a kitchen torch, another way is to heat up a metal spoon and touch the sugared tops a few times, with the back of the spoon.

Whatever method you use to caramelize the sugar topping, it is best that the custards are chilled before hitting the tops with heat. To add another depth of flavor,

I caramelized some sliced strawberries by cooking them in 2 tablespoons of sugar for 10 minutes, and topped the Crème Brûlée with them. You don't have to.

This dessert is easy, quick and delicious, it's a special dessert but it's so easy you'll want to make it often.



Using the right size ramekins is important to ensure even cooking, I use 6 oz. ramekins and be sure the baking pan is deep enough for the water to bath the ramekins 3/4 of the way up.

I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than an hour, but has your friends thinking it took hours, this is one of those desserts. It's simple and so delicious you'll want to make it often.



If you like easy desserts that are easy, use few ingredients and delicious try my classic Italian zabaglione recipe

If you make this 4 ingredient Creme Brulee dessert, please leave me a comment and tag me on Instagram.

Ingredients

4 egg yolks

2 cups heavy cream

1 vanilla bean or 1 tablespoon vanilla extract

1 cup sugar divided reserve 1/2 cup for topping

Instruction

Heat oven to 350 degrees

Heat cream and vanilla bean until hot but not boiling

Remove vanilla bean if using vanilla extract add it now

Beat egg yolks and 1/2 cup sugar

Slowly pour heated cream into egg and sugar mixture

Whisk until well blended

Pour mixture into 4 6- ounce ramekins and place in a baking dish

Fill baking pan 3/4 of the way with boiling water

Bake 30 to 40 minutes or until centers are set...chill

Before serving sprinkle each custard with remaining sugar
broil until sugar is hardened and caramelized....Enjoy!!!!

