

Sweet Moments – Celebrating with Easy & Yummy Homemade Desserts
Your Step-by-Step Cookbook on 60 Delicious & Easy Dessert Recipes

JASMINE LAWRENCE

Text Copyright © Jasmine Lawrence

All rights reserved. No part of this guide may be reproduced in any form without permission in writing from the publisher except in the case of brief quotations embodied in critical articles or reviews.

Legal & Disclaimer

The information contained in this book and its contents is not designed to replace or take the place of any form of medical or professional advice; and is not meant to replace the need for independent medical, financial, legal or other professional advice or services, as may be required. The content and information in this book has been provided for educational and entertainment purposes only.

The content and information contained in this book has been compiled from sources deemed reliable, and it is accurate to the best of the Author's knowledge, information and belief. However, the Author cannot guarantee its accuracy and validity and cannot be held liable for any errors and/or omissions. Further, changes are periodically made to this book as and when needed. Where appropriate and/or necessary, you must consult a professional (including but not limited to your doctor, attorney, financial advisor or such other professional advisor) before using any of the suggested remedies, techniques, or information in this book.

Upon using the contents and information contained in this book, you agree to hold harmless the Author from and against any damages, costs, and expenses, including any legal fees potentially resulting from the application of any of the information provided by this book. This disclaimer applies to any loss, damages or injury caused by the use and application, whether directly or indirectly, of any advice or information presented, whether for breach of contract, tort, negligence, personal injury, criminal intent, or under any other cause of action.

You agree to accept all risks of using the information presented inside this book.

You agree that by continuing to read this book, where appropriate and/or necessary, you shall consult a professional (including but not limited to your doctor, attorney, or financial advisor or such other advisor as needed) before using any of the suggested remedies, techniques, or information in this book.

Table of Contents

Introduction

Chapter 1: Common and Essential Ingredients for Desserts Making

Chapter 2: Essential Equipment for Desserts Making

Chapter 3: Helpful Tips in Preserving and Storing Desserts for Later Consumption

Chapter 4: 60 Delicious & Easy Homemade Dessert Recipes

- 1) Cinnamon Coffeecake
- 2) Homemade Brownies
- 3) Pear & Almond Tarts
- 4) Chocolate Chip Cookies
- 5) Cranberry Bread Pudding
- 6) Coconut Crepe Cake
- 7) Raspberry Crumble Bars
- 8) Caramel Chocolate Cake
- 9) Coconut Tres Leches Cake
- 10) Peach Pie
- 11) S'mores Cupcakes
- 12) Cannoli Tart
- 13) Carrot Cake
- 14) Blueberry Steamed Pudding
- 15) Almond & White Chocolate Croissant Pudding
- 16) Cinnamon Baked Apples
- 17) Crescent Churros
- 18) Chocolate Oat Bars
- 19) Cinnamon Apple Pie Bread
- 20) Baked Ricotta & Raspberry
- 21) Cinnamon Tortilla Chips
- 22) Gingerbread Cupcakes
- 23) Apple Pie Egg-Rolls
- 24) Spiced Red Wine Plums
- 25) Apple Empanadas
- 26) Potato Casserole
- 27) Granola & Apple Muffins
- 28) Macadamia Coffee Cookies
- 29) Cinnamon & Apple Tea Cake
- 30) Pavlova Almond Stack
- 31) Oreo Truffles
- 32) No-Bake Cheesecake
- 33) Chocolate Mug Cake

- 34) Oreo Lemon Cheesecake
- 35) Cheesecake Margarita Bites
- 36) Crunch Bars
- 37) Cannoli Cones
- 38) Tiramisu
- 39) Chocolate Oatmeal Bars
- 40) Caramel Frappuccino Pops
- 41) Pina Colada Lush
- 42) Lemon Ginger Roll
- 43) Fudge Graham Parfaits
- 44) Scotcheroots
- 45) French Silk Pie
- 46) Semifreddo with Honeyed Peaches
- 47) Cheesecake Parfaits
- 48) Chocolate Marshmallow Treats
- 49) Oreo Cheesecake
- 50) Vanilla Crème Brûlée
- 51) Chocolate Pretzel Bars
- 52) Homemade Almond Joys
- 53) Almond Chex Mix
- 54) Tapioca pudding
- 55) Cream Lemon Mousse
- 56) Buckeye Bars
- 57) Snickers Pie
- 58) Layered Swiss Roll
- 59) S'mores Cheesecake
- 60) Granola Truffles

Conclusion

Final Words

Check Out Other Books

Introduction

This book explicitly outlines in detail the basic knowledge anyone who is a dessert enthusiast, chef or avid sweet tooth person will want to know about the fundamentals of dessert making. The contents in this book were researched and structured for housewives, working professionals, as well as others who enjoy making delicious homemade desserts for their loved ones. Due to limited or no time to spare on searching for tasty, yet easy to make recipes on both baked and no-bake desserts, hence the reason for this book

With this book, you will get acquainted with the common ingredients that is widely used in the preparation of any dessert recipes, be it baked or no-bake. Also, you will immerse yourself in a wealth of knowledge on practical and easy to follow step-by-step directions of preparation. What's more is that you will learn the elementary skills of dessert making, common and essential ingredients for dessert making, essential equipment, as well as helpful tips in preserving, storing, or freezing desserts for consumption at a much later time such as family gathering, or preparation for parties.

With all the wealth of experiences, knowledge and healthy, delicious and simple recipes condensed into this book, you are sure to start operating on an intermediate to expert level even if you are just a beginner. Enjoy!

Chapter 1: Common and Essential Ingredients for Desserts Making

In the world of baking, the list is endless, however the common and basic ingredients will be outlined in this chapter. Also, depending on your available kitchen or pantry space as well as expertise, you can stock up a wide range or list of baking ingredients. For beginners or for those just setting up their space, this chapter will help you narrow down your list to the basic you need to keep hands on daily, and everything other than those listed in this chapter are so to speak, icing on the cake. Although there are a lot of store-cupboard or pantry staples that are worth being made available, you can whip up a dessert whenever you wish. The listed ingredients have lengthy shelf life. Hence, even though you are not a frequent baker, they are the ingredients you would not mind stocking up.

Flour: There are diverse kinds of flour, from plain flour, self-raising flour, almond flour, whole-wheat flour etc. The basic flour for baking is plain flour. Self-raising flour is made from the mixture of plain flour and small amount of baking powder. For instance, if a recipe states plain flour, you would see it specifies a raising agent like bicarbonate soda or baking powder to bring about a good rise. Some other flours such as whole-wheat meal, almond flour etc. are denser in texture, hence it is unsuitable for cake recipes, and however it can be mixed with self-raising or plain flours.

Butter: This is commonly used in cake recipes and is known to be all-round useful item in the fridge. With varieties ranging from unsalted butter, salted butter etc. It imparts unique flavors and is great for creamed cakes when beaten together with sugar to integrate air into the mixture for production of a light textured cake.

Cocoa: Mostly used in chocolate-based recipes, it provides the distinct chocolate flavor, texture and appearance. It has the advantage of not requiring to be melted. Cocoa is totally stable. Oftentimes, few tablespoons of cocoa are sometimes used to replace flour together with melted chocolate to bring about texture and flavor to the recipe.

Chocolate: This is worth having in your pantry for making chocolate mug cakes or crumbling up to use as chips for rich chocolaty toppings for cake. Unless otherwise stated, most recipes use plain chocolate which is about 40% solids of cocoa. (Free tip: for variety you might want to stock up milk and white chocolate for flavors).

Eggs: Known for its flexibility in use, eggs are used as a binding ingredient, beaten to make creamy dessert, as well as used in batters of cake to trap in air.

Sugar: This includes confectioners' sugar, brown sugar, granulated sugar, caster sugar, icing sugar etc. Caster sugar is commonly used in cake making especially for creamed cake because its fine texture blends perfectly well. While icing sugar is the main ingredient for buttercream (sugar blended with icing sugar) and glacé icing (i.e. water mixed with icing sugar). Also, it is beneficial to have a variety of brown sugars both dark and light soft brown sugar and muscovado. All these sugars possess their unique flavor and mostly found in fruit and other richly seasoned cakes.

Sunflower Oil: Can be used for many culinary uses. It is also ideal for baking as it possess a mild flavor which gives room for the flavor of other ingredients to come about.

Vanilla Extract: This is a pantry essential. Although it is best to buy the natural vanilla beans rather than buying the cheaper version, vanilla essence extract that is. The flavor of the vanilla beans is much preferred. Although it is much preferred to purchase the vanilla bean because of the natural unadulterated flavor, rather than buying the cheaper versions i.e. vanilla essence.

Spices: Mostly used spices in baking include ground mixed spices, ground cinnamon, ground nutmeg, ground ginger etc. The above mentioned are worth stocking while other as mentioned in the recipes can be gotten later.

Salt: Commonly used in everyday baking and cooking. The varieties include kosher salt, sea salt, rock salt etc.

Chapter 2: Essential Equipment for Desserts Making

The followings are the basic equipment you cannot do without having when preparing desserts:

Sieve: A wafer-thin sieve made from plastic or metal is perfect for sifting icing sugar and flour. Sifting your flour is highly recommended when making a cake. It can be much simple to use a mini tea strainer to dust surfaces and adorn desserts with cocoa or icing sugar.

Food Processor: This equipment is multi-purpose, as it works with sweet and savory. Effectively functions in the mixing up of rubbing butter or fat into flour when preparing pastries.

Baking Parchment: Also known as silicone paper, these are non-stick paper perfect for lining cake and other pastries. Known to be greaseproof and moisture-proof, it is mostly used to line baking trays and tins. Can be used at any temperature i.e. freezer, room temperature, and oven.

Whisk: Manufactured to aerate and give volume to food, they are quite essential in cake making. Always handy when whisking eggs, whipping cream, folding in flour, taking out lumps in sauces etc. Whisk can be either electric or manual, you can employ the services of food mixer if you can take up the cost.

Pans: This may include cheesecake pans, tart pans, muffin pans, quiche pans, hamburger buns pan etc. Having varied sizes and different purposes, pans are essentials as they are suitable for bake and no-bake dessert recipes.

Measuring Spoons: Oftentimes people over- or underestimate the size of a tablespoon or teaspoon. Measuring spoons can make certain a perfect amount to be used. For those who make use of American recipes, it is also worth purchasing a set of measuring cups as well to avert complicated conversions.

With the above mentioned fundamental both in ingredients, equipment, storage as well as preservative tips, you are sure to be on the right track regardless of your level of difficulty in baking.

Chapter 3: Helpful Tips in Preserving and Storing Desserts for Later Consumption

The most sought after storing and preserving tips for dessert is *Freezing*. Besides maintaining its texture and taste, freezing one's dessert helps preserve it from breeding germs that causes food poisoning. After baking, allow to cool at room temperature before going ahead with your preservation and storing techniques to prevent dessert from losing its taste. Below are some easy and helpful tips to follow:

Never ever refrigerate a sponge cake: It only dries the cake out. However, if you need to store for a much longer period, keep in an air-tight container at room temperature. Here is the twist, you CAN freeze your cake if you want to store for more than three days. However, allow it to thaw at room temperature when ready to eat. Freezing your cake helps seal in the needed moisture, while refrigerating dries out the moisture. The only downside to freezing of cake and allowing it to thaw at room temperature is the icing aesthetics does not remain the same.

Go easy on the frostings: in cases where you make frostings with whipped cream, custard, eggs, cream cheese and chocolate, you would have to consume that same day even after refrigerating. In the same vein, you need to return it into the fridge after serving.

Triple wrap desserts: supposing your unfrosted cakes contains perishables such as fruits, refrigerate it after carefully wrapping it three times. Cheesecakes can also be preserved when triple wrapped with plastic wrap. You can do this by allowing your baked dessert to cool down, then wrap with cling film, followed by foil, and finally freezer bag. Prior to refrigerating, squeeze out the excess air. Each time you are ready to eat, allow to be at room temperature before wrapping it again.

Power of twinning: Supposing you bake a pie, there is always room for another. The effort needed to whip up another is not labor-intensive. Hence, it is better to prepare ingredients for two, consume one and then triple wrap the other. This is to minimize exposure to different temperatures often.

Chapter 4: 60 Delicious & Easy Homemade Dessert Recipes

1) Cinnamon Coffeecake



Servings: One cake

Time: 50 minutes

Ingredients:

1 tablespoon ground cinnamon

2 cups all-purpose flour

½ teaspoon salt

½ cup melted butter

½ teaspoon baking soda

1 cup sour cream

2 large eggs, room temperature

¼ cup chopped walnuts

1 teaspoon vanilla extract

2 cups sugar, divided

Instructions:

1. Preheat the oven to 180°C. In a medium bowl, add in sugar and cream butter, whisk until mixture is light fluffy. Whisk in egg (one at a time) beating well after each addition. Mix in vanilla. Mix in flour, salt, and baking soda. Then add in sour cream alternately whisking to keep batter smooth.

2. Scoop 1/3 of batter into a lined 8-inch tube pan. Mix in cinnamon, sugar and chopped nuts. Sprinkle 1/3 of cinnamon and nuts mixture over the batter in the pan. Do this again for another layer and repeat for two more times. Then bake in the oven at 350°C for 45-50 minutes until a skewer inserted comes out clean.
3. Allow to cool at room temperature for 15 minutes before taking out of the pan, then place on a wire rack to cool totally.

2) Homemade Brownies



Servings: 15

Time: 50 minutes

Ingredients:

1/4 cup unsweetened cocoa powder

1 egg

1/6 teaspoon baking powder

1/6 teaspoon salt

1/4 cup butter

1/2 teaspoon vanilla extract

1/2 cup white sugar

1/4 cup all-purpose flour

Frosting:

1/2 tablespoon honey

2 tablespoons butter, softened

1/2 cup confectioners' sugar

1/2 teaspoon vanilla extract

2 tablespoons unsweetened cocoa powder

Instructions:

1. Preheat your oven to 175°C. Line an 8-inch pan with parchment paper. In a medium saucepan, melt half cup butter. Take out heat, add in eggs, sugar, and vanilla. Mix in cocoa, baking powder, flour, and salt. Pour batter on lined pan. Bake for 20-25 minutes (Don't overcook).
2. For frosting: mix softened butter, honey, vanilla extract, cocoa, and confectioners' sugar till smooth. Allow brownies to cool at room temperature.

3) Pear and Almond Tarts



Servings: 6

Time: 50 minutes

Ingredients:

1 tablespoons plain flour

30g unsalted butter, softened

2 sheets frozen butter puff pastry, thawed

Yolk of 1 egg

¾ cup (60g) almond meal

¼ teaspoon vanilla extract

¼ cup (60ml) maple syrup

1/6 cup superfine sugar

1 (220g) firm green pears, peeled, cored, thinly sliced.

Instructions:

1. Preheat oven to 200°C. For the frangipane, add sugar, butter and vanilla into food processor, and process for a minute till creamy and pale. Pour in egg yolk, flour and almond meal, process to mix.
2. Press 2 pastry sheets to make a thick sheet, repeat for remaining sheets. Cut 6 rounds with a 10cm pastry cutter. Layer on lined baking tray. Scoop 1 tablespoon of frangipane smoothly on each pastry and top with pear. Drizzle with maple syrup and bake for 10 minutes. Dip pastry brush into maple syrup and brush.

- 3.** Bake for another 5-8 minutes till golden and puffed. Allow to cool and drizzle with syrup.

4) Chocolate Chip Cookies



Servings: 20 cookies

Time: 30 minutes

Ingredients:

½ cup salted butter, softened

1 cup chocolate chips

½ cup white granulated sugar

1 teaspoon pure vanilla extract

2 cups all-purpose flour

½ cup light brown sugar

1 large egg

½ teaspoon sea salt

¼ teaspoon baking powder

½ teaspoon baking soda

Instructions

1. Preheat oven to 170°C. Line baking tray with parchment paper. Combine in a bowl salt, flour, baking soda, and baking powder.
2. In another bowl, mix butter and sugar till well-combined. Whisk in vanilla and eggs till fluffy. Add in the flour mixture and mix. Add the chocolate chips and combine.

3. Scoop 3 dough into a ball and place separately on the lined pan. Bake for 6-8 minutes, remove when just starting to turn brown.
4. Allow to cool for two minutes on baking tray before moving to cooling rack.

5) Cranberry Bread Pudding



Servings: one (8-inch) bread pudding

Time: 1 hour

Ingredients:

¼ loaf French bread, shredded

½ tablespoon vanilla

¼ cup sugar

½ cup brown sugar, firmly packed

1/6 cup rum extract

1 cup half and half

½ cup pecans, chopped

½ cup cranberries, chopped coarsely

1 cup whole milk

2 eggs, beaten

Maple syrup (optional)

Instructions

1. Mix in a medium bowl with pecans, bread, and cranberries, gently toss. Mix in milk and half and half, pour mixture into bread mixture.
2. Refrigerate for 45 minutes. Mix rum extract, eggs, vanilla, and sugar, stir. Pour egg mixture over chilled bread and stir to mix. Pour mixture into a greased 8-inch square dish.

3. Bake uncovered for 45-50 minutes till slightly browned and set.
4. Allow to cool at room temperature, top with syrup.

6) Coconut Crepe Cake



Servings: One cake

Time: 40 minutes

Ingredients:

1 cup whole milk

1/6 granulated sugar

1 cup all-purpose flour

3 eggs, 4 egg yolks

1/2 teaspoon kosher salt

1/2 teaspoon lemon zest

1/2 teaspoon lemon zest

1/2 teaspoon coconut extract

1/2 stick unsalted butter, melted

Filling:

1 cup mascarpone

1 (14 oz.) can coconut cream

1/2 tablespoon lemon juice

1/2 cup confectioners' sugar

1/2 teaspoon lemon zest

1/2 teaspoon kosher salt

Toasted coconut flakes, confectioners' sugar and lemon zest (Garnish)

Instructions:

1. In a blender, mix all crepe ingredients and process till smooth. Pour content into bowl and refrigerate for 40 minutes. Grease 9-inch skillet over medium-high heat and add crepe batter to pan and swirl to coat total surface with thin batter layer.
2. Cook crepe till golden brown and flip. Transfer to plate to cool when cooked. Repeat till batter is finished, refrigerate crepe for 40 minutes. While chilling, whisk coconut cream with electric mixer till soft peaks form.
3. Add rest of filling ingredients and mix till smooth. Layer the cake. Once crepe is chilled, grease springform pan with butter, place a crepe on the bottom and scoop ¼ cup filling, spread with offset spatula evenly, continue till all crepe is exhausted.
4. Cover with plastic wrap and chill for 3 hours till filling is set. Take out crepe cake from springform pan and garnish.

7) Raspberry Crumble Bars



Servings: 12-15 bars

Time: 1 hour

Ingredients:

1 (12 oz.) bags frozen raspberries, thawed

½ tablespoon cornstarch

¼ cup granulated sugar

Juice of ½ lemon

1 tablespoon flour

Crumble layer:

2 cups rolled oats

2 cups brown sugar

2 cups flour

¼ teaspoon salt

½ teaspoon baking powder

1 cup melted salted butter

Instructions:

1. Preheat oven to 170°C. Drain of the frozen raspberry in a colander by running water over it for a minute. Leave to drain out. Then mix in a bowl, the raspberries, cornstarch, flour, sugar, and lemon juice.

2. Combine the flour, oats, butter, sugar, salt, and baking powder to form crumble mixture. Press down into a lined 9-inch pan and bake for 8 minutes. Then layer raspberry mixture on top of the baked crumble. Add the rest of the crumble and bake for 20-25 minutes.
3. Take out from oven, cool at room temperature and chill for 1-3 hours in oven. You may choose to cut into squares at room temp before chilling.

8) Caramel Chocolate Cake



Servings: One cake

Time: 1 hr. 40 minutes

Ingredients:

1 cup self-rising flour

1 cup plain flour

1 cup caster sugar

3 eggs

1 teaspoon sea salt flakes

1 teaspoon vanilla extract

½ teaspoon bicarbonate soda

¼ cup cocoa

¼ cup vegetable oil

1 cup butter milk

380g can caramel top 'n' fill

Chocolate Frosting:

200g butter, softened

350g dark chocolate, melted, cooled

¼ cup pure icing sugar

1/6 cup cocoa powder, sifted

Instructions:

1. Preheat oven to 180°C. Grease cake pans and line base and sides with parchment paper. Sift cocoa, sugar, flour, soda, and salt into large bowl.
2. Combine using electric mixer at low speed. Add in oil, buttermilk, eggs, ½ cup cold water and vanilla. Increase mixer speed to medium and mix for 3 minutes or till batter is smooth.
3. Divide batter between the pans and bake for 30 minutes or till skewer comes out clean. Allow to cool on a wire rack. For frosting, whisk cocoa and warm water till dissolved. Mix in butter and sugar till fluffy and pale, and beat till well mixed.
4. Mix caramel and salt in a small bowl. Use serrated knife to trim cake tops. Slice cake into half horizontally, place one on plate and spread with caramel mixture.
5. Top the other cake with caramel mixture, repeat process for all cakes. Spread the top and sides with frostings.

9) Coconut Tres Leches Cake



Servings: 1 cake

Time: 1 hour 15 minutes

Ingredients:

½ cup all-purpose flour

1 teaspoon baking powder

¼ teaspoon coconut extract

4 large eggs, separated

1/6 teaspoon kosher salt

2 cups, heavy cream, divided

1 can sweetened condensed milk

1 can coconut milk, divided

2 tablespoons dark rum

Toasted coconut flakes

½ cup and 3 tablespoons granulated sugar, divided

Instructions:

1. Preheat oven to 170°C. Grease 9-inch pan lightly. In a bowl, whisk flour, salt and baking powder. Using the bowl of an electric mixer, beat sugar and egg yolks on medium speed till fluffy and pale.
2. Add coconut extract and coconut milk. Then put speed on low and add in flour. Pour cake batter into bowl. Beat eggs on medium speed till soft peaks form. Add in sugar gradually till stiff peaks form. Add in 1/3 of egg mixture into batter. Scoop batter

into prepared pan and spread uniformly. Bake for 20 minutes or till skewer comes out clean.

3. Take out from oven. While cooling cake, add condensed milk, rum, heavy cream, and coconut milk in a bowl. Pierce warm cake with skewer severally. Gently pour milk mixture over cake top. Allow the liquid to be soaked in, then pour more, the cake will absorb it all. Use plastic wrap to cover cake and chill overnight.
4. Upon serving, whip heavy cream, sugar and dark rum in a bowl till stiff peaks form. Spread over the cake and garnish with toasted coconut flakes.

10) Peach Pie



Servings: 6

Time: 40 minutes

Ingredients:

1 tablespoon sugar

1 tablespoon butter

Pastry for a double-crust-8-inch pie

4 cups fresh peaches, washed, peeled and sliced

½ cup sugar

¼ teaspoon cinnamon

1/3 cup all-purpose flour

Instructions:

1. Preheat oven to 220°C. Combine a bowl of sugar, flour, cinnamon and mix in the peaches. Pour mixture into butter-greased pastry pan.
2. Cover top with crust, seal the edges and cut splits in it. Sprinkle with sugar. Cover edges with foil to avoid over browning.
3. Bake for 35-40 minutes but take out foil in the last 10 minutes of baking. Bake till juice starts to bubble through the splits in the crust.

11) S'mores Cupcake



Servings: 10 cupcakes

Time: 40 minutes

Ingredients:

1/4 cup unsweetened cocoa powder

3/4 cup all-purpose flour

1/4 teaspoon baking powder

1/6 teaspoon salt 1 large egg

1/4 cup granulated sugar

3/4 teaspoon baking powder

1/4 cup buttermilk

1 teaspoon vanilla extract

1/4 cup vegetable oil

1/4 cup packed light brown sugar

Marshmallow filling:

1/4 teaspoon vanilla extract

1/8 teaspoon salt

1 tablespoon heavy cream

1/8 cup unsalted butter,
2/3 cup marshmallow crème
1 cup confectioners' sugar

Milk chocolate frosting:

1/2 teaspoon vanilla extract
1/4 cup unsalted butter, softened to room temperature
1/8 cup unsweetened cocoa powder

Instructions

1. Preheat oven to 200°C. Line a 10-cup muffin with cupcake liners. Mix in a large bowl of flour, baking soda, salt, cocoa powder, salt, and baking powder.
2. In another bowl, whisk brown sugar, eggs, oil and vanilla together till smooth. Pour 1/2 of wet ingredients into dry ingredients and stir in buttermilk. Do the same for the rest of dry ingredients, avoid over-mixing.
3. Spoon the batter into liners halfway to avoid spilling. Bake for 15 minutes till skewer comes out clean and allow to cool at room temperature.
4. For filling, mix marshmallow crème, butter, vanilla and cream with stand mixer till smooth. Stir in salt and confectioners' sugar and increase speed of mixer from low to high. Refrigerate till ready to pipe. Sift confectioners' sugar and cocoa powder. In another bowl, mix butter on medium till creamy for 1 minute. Add in sifted cocoa powder and confectioners' sugar gently alternately with vanilla and heavy cream. Mix all on low speed, then increase speed to high for 1 minute till well combined.
5. Layer the cupcakes. Use a sharp knife to bore hole at the center of cake. Scoop 1 teaspoon of marshmallow filling and top with the removed cupcake. Repeat for other cupcakes. Then pipe the frosting depending on your choice

12) Cannoli Tart



Servings: 10

Time: 30 minutes

Ingredients:

1 cup sifted flour

½ tablespoon milk

1 egg

¼ teaspoon salt

¼ cup + 1 teaspoon sugar

½ teaspoon cinnamon

¼ cup cold butter

For Filling:

2 cups ricotta cheese

1 egg

1 teaspoon sugar

1 teaspoon amaretto

¼ cup chocolate chips

Chocolate sauce and powdered sugar

Instructions

1. Preheat oven to 170°C. In a bowl, add sugar, cinnamon, flour, and salt and whisk. Cut in cold butter till mixture has crumb-like mixture. Mix in milk and eggs and

knead into ball. Place dough in-between two parchment papers and roll out dough to fit dish pie pan.

2. Grease pan with cooking spray. Carefully place dough into the pan and freeze while preparing the filling.
3. Mix egg, amaretto, ricotta, and sugar till combined. Stir in chocolate chips and pour mixture into crust. Bake for 20 minutes till crust turns golden brown and filling is slightly puffed. Let the tart chill for 2-3 hours. Serve cold at room temperature. Sprinkle with powdered sugar and garnish with chocolate sauce.

13) Carrot cake



Servings: 1 cake

Time: 1 hour 40 minutes

Ingredients:

1 cup all-purpose flour

½ teaspoon kosher salt

3 large eggs

1 teaspoon baking soda

½ teaspoon vanilla extract

2 cups peeled, grated carrots

¼ cup raisins

1 cup canola oil

1 teaspoon ground cinnamon

½ cup granulated sugar

½ cup coarsely chopped pecans

½ cup lightly packed brown sugar

For Frosting:

8 ounces cream cheese

¼ powdered sugar

¼ cup coarsely chopped pecans

¼ cup heavy whipping cream.

Instructions

1. Preheat oven to 180°C. Line 9-inch pans with parchment paper. Whisk cinnamon, baking soda, and salt in another bowl.
2. In a separate bowl mix oil, vanilla and eggs, then whisk in eggs one at a time till mixed. Use rubber spatula to scrape the bottoms of the bowl and add in dry ingredients mixture. Add in raisins, nuts and carrots. Pour batter into the lined cake pans bake for 30-35 minutes till inserted skewer comes out clean. Remove from oven and allow to cool, then place on cooling racks to cool completely.
3. Whisk cream cheese in a bowl with hand mixer till creamy. Whisk in powdered sugar, till it becomes fluffy. Place in refrigerator till cake is ready for frosting.
4. When cake is cooled completely, add frosting to the top of the first cake. Place the other cake on it and decoratively swirl the rest of the frosting. Toss nuts on top.

14) Blueberry Steamed Pudding



Servings: 4

Time: 10 minutes

Ingredients:

2 tablespoons golden syrup

½ cup frozen or fresh thawed blueberries

Butter for greasing

½ cup butter

½ cup castor sugar

2 teaspoons vanilla essence

2 large eggs, beaten

1½ tablespoons milk

1½ cups self-rising flour

Custard to serve.

Instructions

1. Grease 9-inch pudding basin with butter. Scoop 2 tablespoons of golden syrup into bottom of bowl and top with ½ cup frozen or fresh blueberries. Whisk the castor sugar and butter together. Add in vanilla essence and slightly beaten eggs and stir.
2. Fold in the self-rising flour and milk to make a dropping consistency. Scoop batter onto the blueberries.
3. Cover the baking bowl with pleated parchment paper and secure with strings. Steam for all pudding servings for 1 hour in a sauce pan containing boiling water with the lid on.

4. Add more water if needed. When ready, invert into a serving dish and serve with custard and berries.

15) Almond & White Chocolate Croissant Pudding



Servings: 6

Time: 30 minutes

Ingredients:

4 croissants

10g butter

¼ cup raspberry jam

80g frozen raspberry

80g white chocolate, chopped coarsely

¼ cup caster sugar

6 Eggs

¾ cup thickened cream

1 cup milk

Instructions:

1. Preheat oven to 180°C. Grease ovenproof dish lightly. Split croissants to half with serrated knife. Cut the half into another half in crossways. Spread butter lightly on each croissant. Spread jam over the butter, layer the croissant, raspberries and chocolate in prepared dish. Whisk sugar, milk and cream in a big jug till well mixed.
2. Transfer the egg mixture uniformly over the croissant. Allow to soak for 10 minutes. Place the baking dish in a bigger roasting pan and transfer enough boiling water into the pan to come halfway to the sides of dishes.

3. Bake for 20-25 minutes or till custard sets. Take out from the oven to cool.

16) Cinnamon Baked Apples



Servings: 6

Time: 40 minutes

Ingredients:

½ teaspoon butter

2 teaspoon ground cinnamon

2 teaspoons vanilla sugar

½ teaspoon ground nutmeg

2 teaspoons vanilla sugar

3 tablespoons water

5 large apples, peeled, cored and sliced

Instructions

1. Preheat oven to 175°C. Grease a big baking dish with butter. Mix all the dry ingredients in a bowl.
2. Arrange about one-third of the apples in the greased dish, sprinkle with one-third of the dry ingredients mixture. Do the same layer two more times.
3. Bake in oven for 25 minutes. Pour water over apples and keep baking till apples become tender.

17) Crescent Churros



Servings: 10

Time: 25 minutes

Ingredients:

1 tablespoon sugar

½ teaspoon ground cinnamon

1 can (8 ounces) Pillsbury refrigerated crescent rolls

1 tablespoons margarine or butter

Instructions

1. Heat oven to 180°C. Mix cinnamon and sugar in a small bowl. Unroll crescent rolls dough and separate into rectangles. Press each into 1-inch rectangle and pressing holes into seal. Brush 2 rectangle tops with melted butter. Sprinkle with half of sugar mixture.
2. Top with remaining rectangle and gently press edges and brush top with melted butter. With a pizza cutter or knife, cut rectangle into stack. Twist each strip 3-4 times and place on cooking sheet. Bake in oven for 8-10 minutes till crisp and golden.
3. Brush the top with melted butter and drizzle with sugar mixture.

18) Chocolate Oat Bars



Servings: 10 bars

Time: 2 hours

Ingredients:

1 cup quick oats

1/6 cup virgin coconut oil

1/4 teaspoon pure vanilla extract

1/2 cup + 1 tablespoons peanut butter

1/6 cup cocoa powder

1/6 teaspoon salt

1/6 cup + 2 tablespoons pure agave, honey or maple syrup

Instructions

1. Line a 9-inch square pan with parchment paper. Mix in syrup, peanut butter and coconut oil. Heat oil till peanut butter and oil are melted till can be easily stir.
2. Whisk in salt and vanilla extract till smooth. Stir in cocoa powder and quick oats till coated evenly. Smoothen into pan and press down hard with spoon. Freeze till set.

19) Cinnamon Apple Pie Bread



Servings: 10

Time: 1 hour 15 minutes

Ingredients:

2 cups all-purpose flour

1 egg

1 tablespoon vegetable oil

½ teaspoon ground cinnamon

½ teaspoon salt

½ cup white sugar

2 teaspoons baking powder

1 cup diced apples

1 cup milk

½ teaspoon ground cloves

Instructions

1. Preheat oven to 175°C. Grease 9-inch loaf pan lightly. Mix sugar, flour, baking soda, cinnamon, cloves and salt. In another bowl, mix all wet ingredients together till well combined.

2. Stir in milk mixture into flour mixture, fold apples in and transfer into greased pan. Bake in preheated oven for 1 hour till loaf springs back when lightly touch.
3. Remove from oven and cool in pan for 8 minutes. Then remove from pan to wire rack.

20) Baked Ricotta & Raspberry



Servings: 5

Time: 25 minutes

Ingredients:

300g Original Ricotta

1 egg

¼ punnet raspberries

¼ teaspoon cinnamon

Mascarpone or double cream

1/6 cup honey

¼ vanilla bean

Zest of one lemon

Instructions

1. Preheat oven to 170°C. Mix together the eggs, cinnamon, ricotta, vanilla bean, and honey in a large bowl. Mix till well combined.
2. Divide mixture evenly between 5 ramekins till three-quarter full. Distribute raspberries and put in the oven. Bake for 20 minutes till pudding has risen and turning golden.
3. Take out from oven and allow to cool at room temperature. Serve with mascarpone or cream.

21) Gingerbread Cupcakes



Servings: 10

Time: 20 minutes

Ingredients:

Ground cinnamon

1 tablespoons powdered sugar

1¼ cups heavy whipping cream

48 gingersnap cookies or any thicker cookies of your choice

Pure vanilla extract

For salted caramel sugar

Maldon sea salt flakes

¾ cup granulated sugar

Instructions

1. Using an electric mixer, mix cream, vanilla, and sugar. Prepare 10 jumbo cupcake liners and place one ginger snap or cookie choice at the base of each. Top it with a scoop of whipped cream, then layer with a second cookie. Do this again till each cupcake liner has four cookies topped with whipped cream. Sprinkle with ground cinnamon.
2. Keep in fridge overnight or for 6 hours. This will make cupcake easy to slice and maintain its cake semblance texture.

3. To prepare salted caramel sugar, line a baking sheet with parchment paper. Add $\frac{3}{4}$ cup sugar into a bottomed pan and evenly spread.
4. Allow to heat on medium-high heat with careful watching. Sugar starts to liquefy and use a high heat spatula to separate the lumps. When completely liquefied having the color with a semblance of a shiny penny, take out from the heat. Pour content evenly onto parchment paper and sprinkle sea salt flakes generously.
5. In about 4 minutes or less, sugar will be hardened, then crush the sugar and sprinkle on each cupcake.

22) Cinnamon Tortilla Chips



Servings: 50

Time: 20 minutes

Ingredients:

¼ cup butter

6 (10 inch) flour tortillas

1 tablespoon ground cinnamon

¼ cup granulated sugar

Instructions

1. Preheat oven to 350°C. Use parchment paper or tin foil to line 2 cookies sheets and cooling racks.
2. Microwave butter for 1 minute in a bowl with lid till melted. Wedge up the slacks of tortillas and toss tortillas in the melted butter. Toss vigorously till coated evenly. In another bowl, mix the sugar and cinnamon.
3. Pour the sugar mixture on the buttered tortillas. Cover with lid and shake. Detach any stuck tortillas and shake again till well coated.
4. Layer tortillas over cooling racks and bake for 10 minutes at 350°C. At first, cookies will be soft but upon cooling it crisps up. Let it cool at room temperature and store in airtight container.

23) Apple Pie Egg-Rolls



Servings: 10

Time: 30 minutes

Ingredients:

2 cups apples, peeled and diced

2 teaspoons flour

¾ teaspoon cinnamon

½ teaspoon lemon juice

2 tablespoons sugar

Canola oil for frying

10 Egg roll wrappers.

Instructions

1. Mix all the ingredients for filling and combine well. Scoop 2 tablespoons of fillings to the middle of each wrapper.
2. Bend in the sides and roll wrapper firmly. Secure the tips of wrapper with dab of water. Preheat oil to 300°C.
3. Fry for 3-5 minutes till crispy and golden brown. Dust with powdered sugar.

24) Spiced Red Wine Plums



Servings: 2

Time: 25 minutes

Ingredients:

4 medium plums, stoned and halved

1 cinnamon stick

1 cup Shiraz

½ star anise

2 cloves

Vanilla ice-cream to serve

¼ cup 80g brown sugar, lightly packed

Instructions

1. Preheat oven to 160°C. Arrange plums in a single layer ovenproof dish. Pour in the spices. Pour in a bowl of sugar and red wine, stir till sugar dissolves.
2. Pour on the layered plums. Bake for 20 minutes in preheated oven till plums become tender. Serve warm with vanilla ice-cream.

25) Apple Empanadas



Servings: 12

Time: 1 hour 15 minutes

Ingredients:

3 large apples, peeled and diced

1/8 teaspoon ground cinnamon

1/2 tablespoon lemon juice

3/4 cup brown sugar

1/2 teaspoon vanilla extract

1/8 teaspoon ground cloves

Dough:

2 cups all-purpose flour

2 tablespoons turbinado sugar

1 egg white

Pinch of kosher salt

1 tablespoon cold water

1/4 cup sugar

1 large egg

1/2 cup butter.

Instructions

1. Add all filling ingredients in a medium pot. Cook on medium heat and stir frequently till apples are tender and absorbed all liquid and sugar. Pour cooked apple mixture into a bowl and set aside.
2. Preheat oven to 170°C. In a food processor, mix in sugar, flour, eggs, salt, water, butter and pulse till clumpy-like dough forms. On a floured workspace, knead dough into a ball. Cut into 3 pieces and cut each again into another 3 smaller pieces, totaling 12. Roll each into balls with your palm. On a floured workspace, roll each ball with rolling pin into 6-inch flat disk. Place on a lined baking sheet.
3. Scoop 2 tablespoons of filling into the flat disk and fold using index finger till sealed firmly, press down with fork if you choose to. Place empanadas in lined baking sheet, poke holes on top of empanadas with fork.
4. Brush with egg white and turbinado sugar. Bake for 20-25 minutes till light brown.

26) Potato Casserole



Servings: 6

Time: 40 minutes

Ingredients:

1 cup grated Cheddar

Pinch of black pepper and garlic salt

4 large russet potatoes

½ cup milk

¼ cup sour cream

6 ounces sliced bacon

¼ cup mayonnaise

¼ stick unsalted butter

Pinch of salt

Nonstick cooking spray.

Instructions

1. Preheat oven to 200°C. Grease baking dish with cooking spray. Peel potatoes and cut into cubes of about 1-inch. Add salt and water to potatoes and boil in a pressure cooker and allow to boil. Remove from heat and simmer for 5 minutes. Whilst potatoes are cooking, on another stove top cook bacon in a skillet till cooked through.
2. In a mixer bowl, add butter, garlic, cream, pepper, salt, cheese, sour cream, milk, and mayonnaise, and whip till mixed. Drain off potato liquid and add to mixer bowl. Mix

the mixture till potatoes are smoothened. Add mixture to baking dish. Add in the cooked bacon and drizzle cheese.

3. Bake in the oven for 15-20 minutes or till casserole is heated through and cheese melted.

27) Granola & Apple Muffins



Servings: 10

Time: 40 minutes

Ingredients:

2 cups self-rising flour

3 small apples

1 egg

½ cup fresh dates, pitted and chopped

¼ cup sultanas

¼ cup extra-virgin olive oil

½ teaspoon ground cinnamon

¾ cup caster sugar

1 cup granola

1 teaspoon vanilla extract

¾ cup milk

Maple syrup.

Instructions

1. Preheat oven to 180°C.

2. Mix in a bowl the sugar, granola, cinnamon, flour, sultanas, and the chopped dates till well mixed. Stir in eggs, milk, oil, apple and vanilla. In a 10-capacity muffin tins, line with parchment and scoop in mixture and garnish with granola.
3. Bake for 20-25 minutes or till cooked through. Take out from tins and set aside to cool on wire rack.
4. Top with maple syrup.

28) Macadamia Coffee Cookies



Servings: 24

Time: 20 minutes

Ingredients:

1 tablespoon water

1/6 cup canola oil

1/2 cup macadamia nuts, chopped

1 cup chocolate-covered coffee beans, chopped finely

1/2 package double chocolate chunk cookie mix

Instructions

1. In a big bowl, mix cookie mix, oil, eggs and water till well combined. Add nuts and coffee beans, stir. Scoop a tablespoon of mixture into 2-inch lined baking sheets.
2. Bake at 6-8 minutes or till set. Place on wire racks to cool.

29) Cinnamon & Apple Tea Cake



Servings: 8

Time: 25 minutes

Ingredients:

¼ cup caster sugar

¼ cup milk

1 egg

1 teaspoon vanilla extract

1 small apple

½ cup self-rising flour

50g butter, softened

Topping:

¼ teaspoon ground cinnamon

10g butter, melted

1 teaspoon caster sugar

Instructions

1. Preheat oven to 160°C. Grease cake pan and line with parchment paper. Beat eggs, sugar, butter and vanilla using an electric mixer till combined. Stir half milk and flour.
2. Do the same for milk and flour. Scoop mixture over pan. Smoothen up and layer apple slices.
3. Bake for 20 minutes till skewer comes out clean. Leave in pan for 5 minutes, then invert pan to a wire rack.

4. Mix topping ingredients in a bowl except butter. Brush cake with butter and dust the cinnamon mixture using a sieve over the cake.

30) Pavlova Almond Stack



Servings: 8

Time: 1 hour

Ingredients:

Egg-white of 2 eggs

½ cup caster fine sugar

1 peach, sliced

1 tablespoon cornflour, sifted

1 teaspoon white vinegar

1/6 cup dessert wine

¼ cup flaked almonds

½ cup single cream

Instructions

1. Preheat oven to 150°C.
2. Use electric mixer to whisk egg white till stiff peaks form. Add sugar and whisk till glossy and stiff. Add in vinegar and cornflour till combined. Pour mixture into lined baking trays and sprinkle with nuts.
3. Bake for 50 minutes at 120°C. Remove heat and let Pavlovas cool in the oven completely. Whisk cream till soft peaks form and spread over Pavlova.
4. Arrange dessert wine and peach in a bowl and toss to combine. Layer on Pavlova and serve.

31) Oreo Truffles



Servings: 10

Time: 1 hour

Ingredients:

1 (8 ounces) package OREO chocolate sandwich cookies, crumbled

1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, melted

1 (8 ounce) package Philadelphia Cream cheese, Softened

Instructions

1. Crumble 8 of the cookies in a food processor to fine crumbs, set aside for later use. (You can also crumble the Oreo cookies in a resalable plastic bag in the absence of a food processor).
2. Crush the rest of the remaining cookies and place in a medium-sized bowl. Add cream cheese, combine till well blended. Then roll mixture into 40 balls with your palm.
3. Dip balls into melted chocolate, place on parchment lined baking sheet.
4. Sprinkle the balls with fine crumbs set aside. Freeze until firm for 35-50 minutes.

32) No-Bake Cheesecake



Servings: 10

Time: 2 hours 30 minutes

Ingredients:

1 cup graham cracker crumbs

1 teaspoon lemon juice

¼ teaspoon ground cinnamon

¼ cup packed brown sugar

¼ cup butter, melted

1 (8 oz.) package cream cheese

¼ cup white sugar

½ pint heavy whipping cream

1 (20-oz) can cherry pie filling,

1 can frozen mixed berries

Instructions

1. In a medium bowl, combine graham cracker crumbs, cinnamon and brown sugar. Mix in melted butter. Press firmly to the bottom of an 8-inch springform pan. Freeze till firm.
2. In another bowl, whisk lemon juice and cream cheese till soft. Add in whipping cream and whisk with electric mixer till batter is thick. Add in sugar and beat till stiff. Pour mixture into crust and pour in pie filling. Refrigerate overnight.
3. Take out from springform pan when ready to serve. Top with thawed mixed berries.

33) Chocolate Mug Cake



Servings: 2

Time: 10 minutes

Ingredients:

1/4 cup all-purpose flour

1/8 teaspoon salt

1 tablespoon unsweetened cocoa powder

1/4 cup white sugar

1/8 teaspoon vanilla extract

1 tablespoon milk

2 tablespoons water

1 teaspoon canola oil

1/8 teaspoon baking soda

Instructions

1. Combine cocoa powder, flour, salt, baking soda, and sugar in a microwave heat-proof mug. Stir in canola oil, milk, vanilla extract and water.
2. Cook in microwave for 1 minutes 30 seconds or till cake is done in the middle of the mug.

34) Oreo Lemon Cheesecake



Servings: 2

Time: 10 minutes

Ingredients:

8 lemon Oreo cookies, crushed

1 (8 oz.) package cream cheese, softened

Zest of 1 lemon

1 tablespoon freshly squeezed lemon juice

2 tablespoons lemon jello powder

¼ teaspoons vanilla extract

½ (8 oz.) tub frozen whipped topping.

Instructions

1. Divide Oreo crumbs equally between serving dishes and press firmly to bottom of dishes, refrigerate.
2. Beat cream cheese in an electric bowl mixer till smooth. Mix in vanilla, lemon zest and juice till well-combined.
3. Fold whipped topping till no leftover streaks. Spoon the filling into each dish and cover with plastic wrap.
4. Refrigerate for 1-2 hours before serving. Garnish with whipped topping if desired.

35) Cheesecake Margarita Bites



Servings: 12

Time: 1 hour

Ingredients:

1 cup crushed pretzels

2 tablespoons granulated sugar

¼ cup (1 stick) unsalted butter, melted

1 tablespoon tequila

½ cup powdered sugar

14 ounces cream cheese, softened

Zest and juice of 1 lime.

½ teaspoon vanilla extract

Pinch of kosher salt

Instructions

1. Line a 9-inch baking dish with parchment paper. Mix butter, granulated sugar, and pretzels till well mixed. Press in a uniform layer to the bottom of dish. Freeze for 8-10 minutes.
2. In the interim, mix cream cheese and sugar with a hand mixer till fluffy and light. Add in lemon zest and juice, vanilla, tequila, and salt till smooth and creamy. Spread mixture on top of crust and drizzle with lime zest.
3. Freeze for 50 minutes or till set. When firm, take out of baking dish and cut into 12 bite-size chunks.

36) Cannoli Cones



Servings: 10

Time: 10 minutes

Ingredients:

12 sugar cones

¼ melted chocolate

8 ounces cream cheese, softened to room temperature

¼ cup whole milk ricotta

½ teaspoon cinnamon

1 cup heavy cream

½ cup mini chocolate chips

¾ cup powdered sugar

Instructions

1. Dip the tip of each sugar cone in melted chocolate. Position the cones upright in tall glasses of shot while chocolate sets.
2. In another bowl, beat ricotta, cinnamon, cream cheese, and powdered sugar till smooth. Gently add heavy cream and whisk till fluffy and light. Fold in chocolate chips.

3. Pour contents into a piping bag and pipe mixture into coated sugar cones.

37) Crunch Bars



Servings: 10

Time: 10 minutes

Ingredients:

½ cup almond butter

1 cup chocolate chips

¼ cup sticky sweetener of choice

2 cups nuts and seeds you desire e.g. pepitas, almonds, cashews etc.

¼ cup coconut oil

Instructions

1. Line an 8-inch baking dish with parchment paper.
2. In a microwave heat-proof bowl, mix chocolate chips, sticky sweetener, almond butter, and coconut oil, then melt till well mixed. Pour in seeds/nuts you desire and mix till well mixed.
3. Transfer the crunch bar mixture into the lined baking dish and spread using spatula. Freeze till firm.

38) Tiramisu:



Servings: 10

Time: 30 minutes

Ingredients:

1 cup (16 ounces) strong coffee or espresso at room temperature

¼ cup sugar

1 pack Lady Fingers

1 teaspoon Brandy (optional)

½ cup mascarpone cheese, room temperature

1 cup heavy whipping cream

½ teaspoon vanilla extract

Instructions

1. Whisk the whipping cream vanilla, and sugar till soft peak starts to form. Add amaretto (if using) and mascarpone cheese. Whisk till the stiff peaks.
2. Immerse the Lady fingers in the coffee mixture and place in a 7x7 inch pan to form the first layer. About 7 cookies can be fit into each layer. Don't soak for too long to avoid falling apart. Quick immersion of the lady fingers will do.
3. Repeat process for the second layer of cream mixture and lady fingers. Drizzle cocoa powder over the top with sieve. Freeze for 1-3 hours.

39) Chocolate Oatmeal Bars



Servings: 14

Time: 2 hours

Ingredients:

1/4 cup semisweet chocolate chips

1/4 cup fat-free sweetened condensed milk

1/2 cup whole-wheat flour

1/4 cup old-fashioned oats

1/4 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon vanilla

1/6 teaspoon salt

3/4 cup packed brown sugar

1/8 soybean oil

1 teaspoon butter, softened

1 egg

Instructions

1. Melt chocolate chips and milk in 1-quart heavy saucepan on low heat and stir occasionally.
2. Preheat oven to 300°C. Spray 8-inch or 9-inch baking dish with cooking spray. Combine oats, flour, baking soda, powder and salt in a big bowl. In another bowl, stir in vanilla, egg, brown sugar, flour and whisk with fork till smooth. Reserve half cup of dough for topping.

3. Press the leftover dough in pan. Pour in chocolate mixture over dough. Add 1 tablespoon oats and butter to reserve dough. Mix with pastry fork till it crumbles. Drop little spoon-full of oat mixture evenly over chocolate mixture.
4. Cook for 20 minutes till golden brown and firm. Allow to cool for 1 hour and cut into squares.

40) Caramel Frappuccino Pops



Servings: 10

Time: 20 minutes

Ingredients:

1 cup milk

2 tablespoons instant coffee

½ cup Cool Whip, thawed

½ bottle caramel magic shell

½ (3.4 ounce) package instant vanilla pudding

½ bottle chocolate fudge magic shell

Instructions

1. Beat together the coffee and milk granules till dissolved. Stir in pudding mix. Gently fold in Cool Whip. Scoop the mixture into 10 cavity Popsicle molds.
2. Place the pop mold cover on and insert sticks to the mixture and freeze overnight.
3. Dip pops mold into warm water to loosen the Popsicle. Carefully slide them out and place back on a lined tray. Prepare the caramel magic shell according to package directions. Pour into jar that the Popsicle can still fit inside.
4. Dip each pop and allow excess drip off. Put back in an ice bath or freezer to harden up.

41) Pina Colada Lush



Servings: 10

Time: 2 hours

Ingredients:

15 golden Oreos

2 tablespoons unsalted butter, melted

6 ounces cream cheese

1/6 cup powdered sugar

1/4 cup toasted coconut

1/2 cup skimmed milk

6 ounces whipping topping

6 ounces crushed pineapple, drained

3.4 ounces coconut pudding mix

Cherries for garnish

Instructions

1. Crush the Oreos and combine with melted butter, then press down on a baking dish. Combine cream cheese, powdered sugar, crushed pineapple and whipped topping till well mixed. Distribute over Oreo crust.
2. Mix coconut pudding mix and milk, allow to sit for 10-15 minutes before spreading uniformly on cream cheese layer.

3. Top with whipped topping and garnish with toasted coconut. Refrigerate for 2-3 hours before serving.

42) Lemon-Ginger Roll



Servings: 10

Time: 20 minutes

Ingredients:

20 NABISCO Ginger snaps

½ cup cold fat-free milk

1 cup thawed light whipped topping

1 pack lemon instant pudding mix.

Instructions

1. Beat milk and pudding mix in a bowl for 1-2 minutes. Add in whipped topping and stir. Spread 1 teaspoon mixture on each cookie. Stack and arrange on edge of platter.
2. Frost with leftover pudding mixture. Refrigerate overnight or for 6 hours.

43) Chocolate Fudge Graham Parfaits



Servings: 10

Time: 20 minutes

Ingredients:

1 cup fat-free cottage cheese

1 teaspoon vanilla

4 teaspoons sugar

1 teaspoon packed brown sugar

2 tablespoons graham cracker crumbs

1 cup fat-free chocolate ice-cream

1 tablespoon semisweet chocolate chips, divided

Instructions

1. Mix in a food processor, sugar, cheese, vanilla, and brown sugar. Blend till smooth. Stir in with wooden spoon $\frac{1}{2}$ tablespoon chocolate chips.
2. Scoop about one-quarter ice-cream into each glass cup. Garnish with one tablespoon cheese mixture. Drizzle graham cracker crumbs on top. Do this for every layer. Freeze for 20 minutes to firm.
3. Garnish with mini chips and cracker crumbs.

44) Scotcheroos



Servings: 20

Time: 20 minutes

Ingredients:

4 cups crispy rice cereal

10 ounces package semi-sweet chocolate chips

10 ounces bags butterscotch chips

½ cup granulated sugar

½ cup light corn syrup

½ cup creamy peanut butter

Instructions

1. Grease a 9-inch baking pan. Pour cereal in a mixing bowl. Bring corn syrup and sugar to boil in a large saucepan.
2. Remove from heat and stir in peanut butter immediately till smooth. Pour mixture over rice cereal and mix. Pour mixture into baking pan.
3. Place coconut chips in a micro-wave bowl and microwave till chips is completely melted. Spread on top of bars and let it to cool completely before cutting to bars.

45) French Silk Pie



Servings: 5

Time: 30 minutes

Ingredients:

½ teaspoon vanilla extract

1 large egg

¾ cup sugar

1 sheet refrigerated pie pastry

1 ounce unsweetened chocolate, melted

1 teaspoon confectioners' sugar

¾ cup heavy cream

¼ cup butter, softened

Chocolate curls and whipped cream (optional)

Instructions

1. Divide pastry into half. Refrigerate other half for later use. Roll out other half on a lightly floured surface of pie plate and flute the edges.
2. Line with a thick foil the shell. Cook for 3 minutes at 450°C. Take out the foil and bake till crust is golden brown. Cool on wire rack. In a saucepan, add eggs and sugar and blend well. Cook and stir on low heat till it coats the back of spoon.
3. Take out from heat and stir in vanilla and chocolate. In another bowl, cream butter till fluffy and light. Stir in chocolate mixture for 5 minutes till fluffy and light. In

another bowl, beat cream till it starts to thicken. Add in confectioners' sugar and mix till stiff peaks form.

4. Fold in chocolate mixture. Pour mixture into crust and freeze for 4-5 hours. Garnish with chocolate curls if desired.

46) Semifreddo with Honeyed Peaches



Servings: 6

Time: 20 minutes

Ingredients:

½ tablespoon honey

6 ounces sour cream

1/6 cup small fresh mint leaves

2 ripe peaches, sliced thinly

1 tablespoons fresh lime juice

1/6 cup shelled unsalted pistachios

1/6 cup confectioners' sugar

Instructions

1. Line 8-inch loaf pan with plastic wrap allowing overhang on the sides. Beat sour cream with electric mixer till soft peaks form. Whisk in sugar to mix.
2. With mixer on low speed, beat cream till stiff peaks form. Fold in pistachios and pour content into pan. Freeze for 4-6 hours.
3. Before serving, whisk honey and lime juice to prepare peach topping. Add peaches and toss for 5 minutes to combine and release juice. Invert the semifreddo on a plate.
4. Fold mint into peach mixture and scoop juices over semifreddo.

47) Cheesecake Parfaits



Servings: 15

Time: 25 minutes

Ingredients:

1/2 tablespoon lemon juice

6 shortbread cookies, crumbled

1 1/2 cups sliced strawberries

1/4 cup blueberries

1/2 tablespoon milk

1 pack of cream cheese, softened

3/4 cup Cool Whip Lite topping

1/4 cup sugar.

Instructions

1. Pour into a medium bowl, milk, cream cheese, lemon juice, and sugar. Combine ingredients until blended.
2. Add in the cool whip topping and stir to smooth out the cream cheese texture. Scoop a cookies crumb and press down to create bottom layer.
3. Top with cream cheese mixture. Add in strawberries to the layer and repeat the same process and top with blueberries.

48) Chocolate Marshmallow Treats



Servings: 15

Time: 15 minutes

Ingredients:

4 cups crisp rice cereal

4 tablespoons unsalted butter

1 bag mini marshmallow

1 ounce bittersweet chocolate

¼ cup unsweetened cocoa

Instructions

1. Grease 8-inch square pan. Line base and sides with parchment paper.
2. Combine in a large saucepan cocoa, butter and marshmallow. Cook over medium heat, stir occasionally till melted. Then stir in cereal.
3. Press rice mixture into pan and drizzle with melted chocolate. Allow to cool at room temperature and cut into 15 bars.

49) Oreo Cheesecake



Servings: 10

Time: 2 hours

Ingredients:

1 cup Oreo baking crumbs, finely crushed

3 cups 700g plain cream cheese

22-24 Oreo cookies, crushed

3 tablespoons butter, melted

2 cups whipped cream

1 cup powdered sugar

Chocolate sauce for garnish

Instructions

1. Mix Oreo crumbs and melted butter. Hard press the mixture to springform pan to form base.
2. On high speed, whip the cream cheese till creamy and smooth. Whip in powdered sugar on high speed till well mixed. Fold coarsely crushed Oreos and whipped cream into cheese mixture till well mixed.
3. Pour cream cheese into springform pan. Refrigerate cheesecake for 2-4 hour and leave at room temperature for 10-20 minutes.

4. Garnish with chocolate sauce, Oreos cookies and whipped cream.

50) Vanilla Crème Brûlée



Servings: 5

Time: 2 hours

Ingredients:

1 cup light or heavy cream

4 egg yolks

1 teaspoon vanilla extract

1/8 teaspoon salt

1/4 cup sugar

Instructions

1. Preheat oven to 180°C. Mix cream, salt and vanilla extract. Cook over low heat till hot. Allow to sit for 1 minute.
2. In another bowl, whisk sugar and yolks till light. Stir in a quarter of cream into mixture. Then pour mixture into ramekins, put ramekins in a baking dish filled with boiling water halfway to the sides of dish.
3. Cook for 20-30 minutes till center is set barely. Cool and refrigerate overnight or for few days. Before serving, top with sugar and custard.
4. Broil the content in the ramekins till sugar melts or browns. Serve within 2 hours.

51) Chocolate Pretzel Bars



Servings: 10

Time: 30 minutes

Ingredients:

10 ounce package semisweet chocolate chips, divided

6 ounce mini pretzel twists

9 ounce Kraft caramel bits

Sea salt.

Instructions

1. Line a baking rimmed dish with parchment paper. Melt the chocolate chips in a microwave-safe bowl and stir till smooth.
2. Spread chocolate on parchment paper evenly and add the pretzel twists on top. Spread carefully into the chocolate. Add in a microwave bowl caramel bits and microwave till melted.
3. Pour over the pretzel twists. Sprinkle with sea salt. Freeze till firm. Cut into pieces as desired.

52) Homemade Almond Joys



Servings: 15

Time: 1 hour

Ingredients:

1 cup mini marshmallow

¼ cup light corn syrup

10 ounces bags milk chocolate chips

5 ounces bags shredded sweetened coconut

20-25 roasted almonds

¼ teaspoon vanilla extract

Pinch of salt

Instruction

1. In a saucepan, add in marshmallow, salt, corn syrup and cook over low-medium heat. Stir occasionally till marshmallow melts.
2. Remove from heat and stir in vanilla and chocolate. Pour mixture into a bowl and freeze for 1-2 hours or till chilled. Take out mixture from fridge and roll into logs.
3. Place almond on each log and press down. Line parchment paper on cookie sheet and freeze. Slowly melt the chocolate in a microwave. Into the melted chocolate, dip each coconut logs and place on the chilled lined cooking sheet. Leave chocolate to set.

53) Almond Chex Mix



Servings: 4

Time: 20 minutes

Ingredients:

2 cups sliced almonds

½ teaspoon almond extract

¾ cup butter, cubed

½ package Rice Chex

½ cup light corn syrup

Instructions

1. In a large bowl, place the almonds and cereal in it. Combine butter, sugar and corn syrup in a saucepan.
2. Cook over low-medium heat and stir frequently.
3. Remove from heat and add vanilla extract.
4. Pour corn-syrup mixture on top of cereal mixture and mix. Scoop onto lined wax paper and spread. Then toss to break apart.

54) Tapioca pudding



Servings: 2

Time: 10 minutes

Ingredients:

2 cups whole milk

½ teaspoon vanilla extract

¼ cup granulated sugar

2 tablespoons instant tapioca

1 egg

Instructions

1. In a medium sauce pan, add in egg and milk and whisk till combined. Stir in tapioca and sugar and set aside.
2. Turn heat to medium and bring to full boil. Take out from heat and add vanilla. Stir.
3. Cover pudding surface with plastic wrap and cool for 10-15 minutes.

55) Cream Lemon Mousse



Servings: 4

Time: 10 minutes

Ingredients:

½ cup heavy cream

½ tablespoon unflavored gelatin

½ teaspoon lemon extract

1 tablespoon boiling water

¼ cup granulated sugar

1 tablespoon fresh lemon juice

Instructions

1. Add gelatin over cold water and stir. Set aside. Then add boiling water, stir till gelatin dissolves completely.
2. Combine in a mixing bowl lemon juice, heavy cream, granulated sugar and lemon extract. Whisk with electric mixer until stiff peaks form. Add in gelatin mixture and combine.
3. Pipe into serving dishes. Chill for at least an hour.

56) Buckeye Bars



Servings: 5

Time: 1 hour

Ingredients:

For crust:

4 tablespoons unsalted butter

½ cup chocolate graham cracker

Peanut butter layer:

1 teaspoon extract

½ cup heavy cream

¾ cup creamy peanut butter

½ cup powdered sugar

1 teaspoon vanilla extract

6 ounces cream cheese, softened

Chocolate ganache:

¼ cup heavy cream

¼ cup chocolate chips

Instructions

1. Using a food processor or blender, process the graham crackers into crumbs. Grab a small mixing bowl and mix the processed crackers with melted butter till well mixed.

Line your 8-inch pan with parchment paper and press the cracker batter to the sides and bottom of the pan. Refrigerate for 45-60 minutes. For the peanut butter filling, mix in a medium bowl cream cheese, vanilla extract, peanut butter, powdered sugar and whisk using an electric mixer till well mixed.

2. In another bowl, whisk the heavy cream till it forms peak stiff. Add the beaten heavy cream to the peanut butter mixture and stir to mix well. Evenly smooth out the filling on the crust top. Cover with plastic wrap and freeze for 4 hours. And for the chocolate ganache, pour the chocolate chips in a heat-safe bowl.
3. In a small saucepan, heat the heavy cream over low heat before it begins to boil. Empty the heavy cream over the chocolate chips and set aside to cool at room temperature for 1-2 minutes. Smoothen it using a wooden spatula.
4. Let the ganache sit at room temperature for 15 minutes, just before adding it to bars. Cover using plastic bars and place in the fridge to freeze till the ganache is properly set.
5. Cut into desired shapes, if desired you may garnish with melted peanut butter.

57) Snickers Pie



Servings: 6

Time: 10 minutes

Ingredients:

6 ounces cream cheese, softened

¼ cup chunky peanut butter

½ cup powdered sugar

4 snickers bars, chopped

½ graham cracker pie crust

4 ounces cool whip, thawed

Instructions

1. Combine cream cheese, powdered sugar and chunky peanut butter in a bowl. Fold in cool whip, then snickers.
2. Spread uniformly in the crust and freeze for 2 hours.

58) Layered Swiss Roll



Servings: 8

Time: 1 hour

Ingredients:

13 double stuffed Oreos, crushed into tiny bits

1 cup cold heavy whipping cream

6 ounces block cream cheese, softened to room temperature

¼ cup powdered sugar

1 (13 ounces) boxes Little Debbie Swiss Roll cake, each cut into six slices

Instructions

1. Line 8-inch spring form pan with plastic wrap and place aside. Beat powdered sugar and cream cheese in a large bowl using an electric mixer until creamy and smooth, then place aside.
2. Take out the beaters, then in another bowl, beat heavy cream till stiff peak forms. Fold in cream cheese mixture till totally blended and smooth. Fold in Oreos pieces till mixed. Line the sides, bottom and upside of the springform pan with Swiss Roll slices. Scoop the filling at the center and evenly spread.
3. Top with the leftover Swiss Roll slices to cover. Protect with plastic wrap and freeze for hours. When ready to serve, turn the pan onto a cake and take out the plastic wrap.

59) S'mores Cheesecake



Servings: 5

Time: 1 hour

Ingredients:

For crust:

2 tablespoons butter, melted

1/2 cup graham cracker crumbs

1/2 tablespoon granulated sugar

For cheesecake filling:

6 ounces cream cheese, room temperature,

1/6 cup confectioner's sugar

20 regular marshmallows

6 ounce container of frozen whipping topping, thawed

1/4 teaspoon vanilla extract.

For Ganache:

2 ounces heavy cream

2 ounces semisweet chocolate, chopped

For topping:

4 giant roasters, toasted

Instructions:

1. In a bowl, stir in the crumbled cracker, melted butter and sugar. In 6 serving dishes, share the crackers mixture and press down to the bottom to form a layer of crust. In the interim, put the serving dishes in the fridge and prepare the cheesecake.
2. In a medium sized bowl, place the marshmallows and microwave on high for 35-50 seconds. Once the marshmallows puffs and melts, use a buttered spoon to stir till smooth, then put on one side.
3. In another bowl, use an electric mixer to whip the cream cheese for a minute, pour in the vanilla and confectioners' sugar and whip for 45 seconds. Then with a buttered spoon, scoop the melted marshmallows into the cream cheese mixture and whip for 30 seconds.
4. Pipe or spoon the cheesecake filling into the cracker crust and put back into the refrigerator while you prepare the ganache. Pour in the chopped chocolate into a heat-safe bowl and let the cream boil on a medium-high heat.
5. Pour mixture over the chocolate and set aside for 50 minutes, and whisk to mix. Scoop the chocolate ganache on cheesecake layer and put back into the refrigerator until ready for your treat. When ready, top with toasted giant roaster.

60) Granola Truffles.



Servings: 10

Time: 15 minutes

Ingredients:

½ teaspoon vanilla extract

2 cups granola

1/6 teaspoon almond extract

2 ounces cream cheese

6 ounces white chocolate, melted

½ teaspoon oil

Dark chocolate (optional).

Instructions

1. Line baking sheet with parchment paper. Place vanilla, cream cheese, almond extract, granola and vanilla in food processor. Pulse till well blended.
2. Scoop mixture into balls of uniform bites and place on sheet. Chill for 30 minutes. Immerse in white chocolate and trickle with dark chocolate.
3. Freeze for additional 10-15 minutes till hardened.

Conclusion

There is nothing sweeter than celebrating your special occasions, organizing friends/family get-togethers etc. with homemade desserts. However, finding the right recipes with non-expensive ingredients and easy preparation processes can be difficult and time consuming. We hope that with this book (and with all the recipes in it), we were successful in making your dessert-making life easier and more fulfilling, and you will never run out of ideas in creating new and tasty desserts.

Final Words

I would like to thank you for purchasing my book. If you have enjoyed this book and would like to share your positive thoughts, please click the “Post eBook Review” button below and take a few minutes of your time to give me a review on my Amazon book page! (Please note that Amazon may ask you to login before you are allowed to post a review).

[Post eBook Review](#)

-- *Jasmine Lawrence*

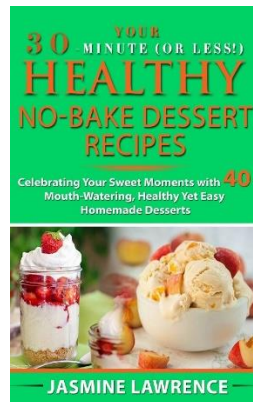
Check Out Other Books

Go here to check out other related books that might interest you:



Delicious & Healthy Meal Prep within 40 Minutes or Less

<http://amazon.com/dp/B07K5WFJL6>



Your 30-Minute (or Less!) Healthy No-Bake Dessert Recipes

<http://amazon.com/dp/B07MD9L3N9>