

Dessert Buddy: Dessert Recipes

1. Chocolate Cake

Ingredients:

- 1 ½ cups flour
- 1 cup sugar
- ½ cup cocoa powder
- 1 tsp baking powder
- ½ tsp baking soda
- ½ cup milk
- ½ cup vegetable oil
- 2 eggs
- 1 tsp vanilla extract

Steps:

1. Preheat oven to 350°F (175°C).
2. Mix dry ingredients in a bowl.
3. Add milk, oil, eggs, and vanilla; mix until smooth.
4. Pour batter into a greased pan.
5. Bake for 30–35 minutes or until a toothpick comes out clean.

Tips:

- For extra moist cake, add ¼ cup sour cream.
- Use cocoa powder without sugar for richer flavor.

2. Chocolate Brownies

Ingredients:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1/3 cup cocoa powder
- 1/2 cup flour
- 1/4 tsp salt
- 1/4 tsp baking powder

Steps:

1. Preheat oven to 350°F (175°C).
2. Melt butter and mix with sugar and eggs.
3. Add cocoa, flour, salt, and baking powder.
4. Pour into greased pan and bake 20–25 minutes.

Tips:

- Don't overbake for fudgy brownies.
- Add nuts or chocolate chips for variety.

3. Chocolate Chip Cookies

Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking soda
- ½ tsp salt
- 2 cups chocolate chips

Steps:

1. Preheat oven to 350°F (175°C).
2. Cream butter and sugar. Add eggs and vanilla.
3. Mix in flour, baking soda, and salt.
4. Stir in chocolate chips.
5. Drop spoonfuls onto baking sheet and bake 10–12 minutes.

Tips:

- Slightly underbake for soft cookies.
- Chill dough for thicker cookies.

4. Vanilla Cupcakes

Ingredients:

- 1 ½ cups flour
- 1 cup sugar
- 1 ½ tsp baking powder
- ¼ tsp salt
- ½ cup butter
- 2 eggs
- ½ cup milk
- 1 tsp vanilla extract

Steps:

1. Preheat oven to 350°F (175°C).
2. Mix dry ingredients in a bowl.
3. Beat butter, eggs, and vanilla. Combine with dry mix.
4. Add milk gradually, mix well.
5. Fill cupcake liners 2/3 full. Bake 18–20 minutes.

Tips:

- Frost after cupcakes are completely cooled.
- Can add sprinkles or chocolate chips.

5. Cheesecake

Ingredients:

- 2 cups graham cracker crumbs
- ½ cup butter, melted
- 4 packages cream cheese (8 oz each)
- 1 ½ cups sugar
- 4 eggs
- 1 tsp vanilla extract

Steps:

1. Preheat oven to 325°F (165°C).
2. Mix graham crumbs with melted butter and press into pan.
3. Beat cream cheese and sugar until smooth. Add eggs one at a time, then vanilla.
4. Pour over crust and bake 50–60 minutes.
5. Cool completely before serving.

Tips:

- Chill in fridge for 4 hours for best texture.
- Top with fruit or chocolate sauce.

6. Lemon Bars

Ingredients:

- 1 cup flour
- ½ cup butter
- ¼ cup powdered sugar
- 2 eggs
- 1 cup sugar
- 2 tbsp flour
- ¼ tsp baking powder
- 2 tbsp lemon juice

Steps:

1. Preheat oven to 350°F (175°C).
2. Mix 1 cup flour, butter, and powdered sugar; press into pan. Bake 15 minutes.
3. Beat eggs, sugar, 2 tbsp flour, baking powder, and lemon juice.
4. Pour over crust and bake 20 minutes.

Tips:

- Dust with powdered sugar after cooling.
- Use fresh lemon juice for best flavor.

7. Tiramisu

Ingredients:

- 6 egg yolks
- 3/4 cup sugar
- 1 cup mascarpone cheese
- 1 ½ cups heavy cream
- 2 cups coffee, cooled
- 24 ladyfingers
- Cocoa powder

Steps:

1. Beat yolks and sugar until thick.
2. Fold in mascarpone. Whip cream and fold gently.
3. Dip ladyfingers in coffee and layer in pan.
4. Spread cream mixture over ladyfingers. Repeat layers.
5. Chill 4 hours. Dust with cocoa powder.

Tips:

- Chill overnight for best flavor.
- Use strong coffee for richer taste.

8. Apple Pie

Ingredients:

- 2 pie crusts
- 6 cups sliced apples
- $\frac{3}{4}$ cup sugar
- 2 tbsp flour
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp nutmeg
- 1 tbsp lemon juice

Steps:

1. Preheat oven to 425°F (220°C).
2. Mix apples, sugar, flour, spices, and lemon juice.
3. Place filling in pie crust, cover with top crust.
4. Bake 40–45 minutes until golden.

Tips:

- Brush top crust with milk for shine.
- Use tart apples for better flavor.

9. Pancakes

Ingredients:

- 1 ½ cups flour
- 3 ½ tsp baking powder
- 1 tsp salt
- 1 tbsp sugar
- 1 ¼ cups milk
- 1 egg
- 3 tbsp melted butter

Steps:

1. Mix dry ingredients in a bowl.
2. Add milk, egg, and melted butter; stir until smooth.
3. Heat lightly greased pan, pour batter, cook until bubbles form, flip.

Tips:

- Don't overmix; pancakes stay fluffy.
- Serve with syrup or fruit.

10. Ice Cream (No-Churn Vanilla)

Ingredients:

- 2 cups heavy cream
- 1 can sweetened condensed milk
- 2 tsp vanilla extract

Steps:

1. Whip heavy cream until stiff peaks form.
2. Fold in condensed milk and vanilla gently.
3. Pour into container, freeze 4–6 hours.

Tips:

- Add chocolate chips or fruit for flavor variations.
- Serve directly from freezer for soft-serve texture.

11. Banana Bread

Ingredients:

- 2–3 ripe bananas
- 1/3 cup melted butter
- ½ cup sugar
- 1 egg, beaten
- 1 tsp vanilla extract
- 1 tsp baking soda
- Pinch of salt
- 1 ½ cups flour

Steps:

1. Preheat oven to 350°F (175°C).
2. Mash bananas in a bowl and mix with melted butter.
3. Add sugar, egg, and vanilla; mix well.
4. Sprinkle baking soda and salt over mixture, then add flour. Mix until just combined.
5. Pour into a greased loaf pan and bake for 60 minutes or until a toothpick comes out clean.

Tips:

- Add chocolate chips or nuts for extra flavor.

12. Rice Krispies Treats

Ingredients:

- 3 tbsp butter
- 4 cups mini marshmallows
- 6 cups Rice Krispies cereal

Steps:

1. Melt butter in a large saucepan over low heat.
2. Add marshmallows and stir until completely melted.
3. Remove from heat and mix in Rice Krispies until evenly coated.
4. Press mixture into a greased pan and let cool.

Tips

- Use a buttered spatula to press mixture evenly.

13. Panna Cotta

Ingredients:

- 2 cups heavy cream
- ½ cup sugar
- 1 tsp vanilla extract
- 2 ½ tsp gelatin
- 3 tbsp cold water

Steps:

1. Sprinkle gelatin over cold water and let sit for 5 minutes.
2. Heat cream and sugar in a saucepan until sugar dissolves.
3. Remove from heat and add gelatin, stirring until dissolved.
4. Add vanilla extract.
5. Pour into molds and refrigerate for at least 4 hours.

Tips:

- Serve with fresh berries or fruit sauce.

14. Strawberry Shortcake

Ingredients:

- 2 cups all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- ¼ cup sugar
- ½ cup butter, cold
- 2/3 cup milk
- 1 pint strawberries, sliced
- Whipped cream

Steps:

1. Preheat oven to 425°F (220°C).
2. Mix flour, baking powder, salt, and sugar.
3. Cut in butter until mixture resembles coarse crumbs.
4. Stir in milk until just combined.
5. Drop dough onto a baking sheet and bake 12–15 minutes.
6. Layer shortcakes with strawberries and whipped cream.

Tips:

- Chill dough before baking for fluffier shortcakes.

15. Carrot Cake

Ingredients:

- 2 cups flour
- 2 tsp baking powder
- 1 ½ tsp cinnamon
- ½ tsp salt
- 1 ½ cups sugar
- 1 cup vegetable oil
- 4 eggs
- 2 cups grated carrots
- ½ cup chopped walnuts (optional)

Steps:

1. Preheat oven to 350°F (175°C).
2. Mix flour, baking powder, cinnamon, and salt.
3. Beat sugar, oil, and eggs; add to dry ingredients.
4. Stir in carrots and walnuts.
5. Pour into a greased pan and bake 40–45 minutes.

Tips:

- Frost with cream cheese icing for classic flavor.

16. Oatmeal Cookies

Ingredients:

- 1 cup butter, softened
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 ½ cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 cups oats

Steps:

1. Preheat oven to 350°F (175°C).
2. Cream butter and sugar, then add eggs and vanilla.
3. Mix flour, baking soda, and cinnamon; combine with wet ingredients.
4. Stir in oats.
5. Drop spoonfuls onto baking sheet and bake 10–12 minutes.

Tips:

- Add raisins or chocolate chips if desired.

17. Chocolate Mousse

Ingredients:

- 1 cup heavy cream
- ½ cup chocolate chips
- 2 tbsp sugar
- 1 tsp vanilla extract

Steps:

- Melt chocolate and let cool slightly.
- Whip cream with sugar and vanilla until soft peaks form.
- Fold melted chocolate into whipped cream gently.
- Chill for at least 2 hours.

Tips:

- Top with whipped cream or shaved chocolate.

18. Coconut Macaroons

Ingredients:

- 2 ½ cups shredded coconut
- 2/3 cup sugar
- ½ cup flour
- ¼ tsp salt
- 4 egg whites
- 1 tsp vanilla extract

Steps:

- Preheat oven to 350°F (175°C).
- Mix coconut, sugar, flour, and salt.
- Beat egg whites and vanilla until stiff peaks form.
- Fold coconut mixture into egg whites.
- Drop by spoonfuls onto a baking sheet and bake 15–20 minutes.

Tips:

Drizzle with chocolate for extra indulgence.

19. Lemon Sorbet

Ingredients:

- 1 cup sugar
- 1 cup water
- 1 cup fresh lemon juice
- 1 tbsp lemon zest

Steps:

1. Make simple syrup by boiling sugar and water; cool.
2. Add lemon juice and zest.
3. Freeze mixture in a shallow container, stirring every 30 minutes until frozen.

Tips:

- Garnish with mint leaves.

20. Bread Pudding

Ingredients:

- 4 cups cubed bread
- 2 cups milk
- ½ cup sugar
- 2 eggs
- 1 tsp vanilla extract
- ½ tsp cinnamon

Steps:

1. Preheat oven to 350°F (175°C).
2. Mix milk, sugar, eggs, vanilla, and cinnamon.
3. Place bread cubes in a baking dish and pour mixture over.
4. Bake 40–45 minutes until golden.

Tips:

- Serve warm with caramel sauce.

21. Molten Lava Cake

Ingredients:

- ½ cup butter
- 4 oz chocolate
- 1 cup powdered sugar
- 2 eggs
- 2 egg yolks
- 6 tbsp flour

Steps:

1. Preheat oven to 425°F (220°C).
2. Melt butter and chocolate together.
3. Stir in sugar, eggs, yolks, and flour.
4. Pour into greased ramekins and bake 12–14 minutes.

Tips:

- Serve immediately for gooey center.

22. Crepes

Ingredients:

- 1 cup flour
- 2 eggs
- ½ cup milk
- ½ cup water
- 2 tbsp butter, melted
- Pinch of salt

Steps:

1. Mix flour, eggs, milk, water, butter, and salt until smooth.
2. Heat a lightly oiled pan over medium heat.
3. Pour batter, tilting pan to spread evenly.
4. Cook 1–2 minutes per side.

Tips:

- Fill with Nutella, fruit, or whipped cream.

23. Pumpkin Pie

Ingredients:

- 1 can (15 oz) pumpkin puree
- 1 can (12 oz) evaporated milk
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp nutmeg
- 1 pie crust

Steps:

1. Preheat oven to 425°F (220°C).
2. Mix pumpkin, milk, sugar, eggs, cinnamon, and nutmeg.
3. Pour into pie crust.
4. Bake 15 minutes, then reduce temperature to 350°F (175°C) and bake 40–50 minutes.

Tips:

Let cool before slicing.

24. Fudge

Ingredients:

- 2 cups sugar
- ½ cup milk
- ½ cup butter
- ½ cup cocoa powder
- 1 tsp vanilla extract

Steps:

1. Boil sugar, milk, butter, and cocoa for 5 minutes.
2. Remove from heat and add vanilla.
3. Beat until thick and pour into a greased pan.
4. Let cool and cut into squares.

Tips:

Add nuts for extra texture.

25. Rice Pudding

Ingredients:

- 1 cup rice
- 4 cups milk
- ½ cup sugar
- 1 tsp vanilla extract
- ½ tsp cinnamon

Steps:

1. Cook rice in milk over medium heat until tender.
2. Stir in sugar, vanilla, and cinnamon.
3. Continue cooking until thick and creamy.
4. Serve warm or chilled.

Tips:

Sprinkle nutmeg or raisins for extra flavor.