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EST. 2024

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Meal of the Day

Caramelised Chicken

Sticky caramel sauce and oodles of noodles make this easy chicken stir-fry with vegetables a dinner winner with the whole family.



40m



4 persons



Popular Categories



Pasta



Chicken



Vegetable

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Chocolate Cookie



Chicken Quesadillas



Red Curry Pork

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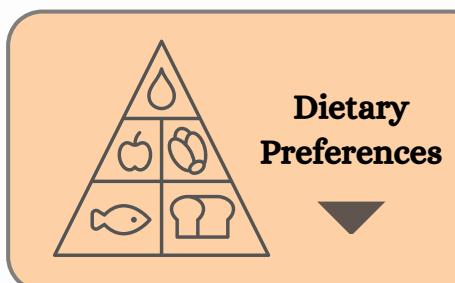
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Meal Type



Dietary Preferences



Ingredients



Appetizers



Breakfast



Dinner



Lunch



Dessert



Soup



Salad



Baked Goods



Snacks



Main Course



Vegetarian



Side Dish

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Breakfast Meal Recipes

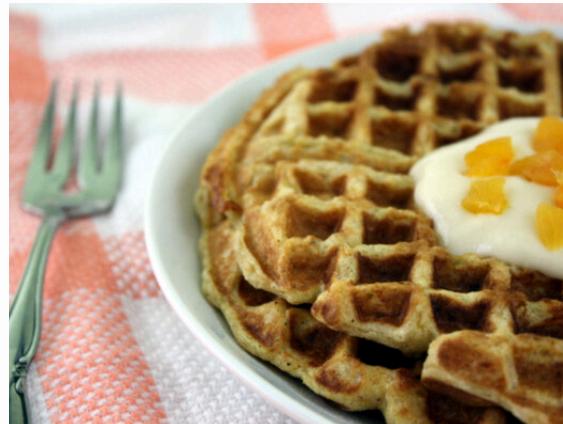


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Fried Eggs, Caribbean Style

A dish as simple as scrambled eggs can be infused with any culture's familiar flavors.

Rating: ★★★★★



TRY THIS!

Carrot Cake Waffles

A plate of these carrot cake apricot waffles with honey cream cheese topping are the perfect way to start your breakfast.

Rating: ★★★★★

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janedee • 1 h

Chicken
Quesadillas



6 2



sara_lee • 3 d

Blueberry
Cake



13 5
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6 2

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apol
45 minutes ago

I can't express enough how much I adore your recipe. It's like a little slice of culinary heaven on a plate!

orange
1 hour ago

I'm endlessly thankful for your recipe—it's like a delicious gift that keeps on giving every time I make it

13 5
sara_lee Moist and flavorful

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**Triple Chocolate Cake****Strawberry Cake****Red Velvet Cake****Blueberry Cake****Tiramisu Cake****Vanilla Sponge Cake****Caramello Cake****Black Forest Cake****CONNECT**



Triple Chocolate Cake ★★★★★

Homemade Chocolate Cake Recipe, with a super moist crumb and fudgy, yet light texture. This chocolate cake recipe will be your favorite too. Top with chocolate buttercream and chocolate chips for 3x the chocolate flavor. You can also prepare this chocolate layer cake as a sheet cake.

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Ingredients:

- 2 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 2 cups granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 large eggs
- 1 cup buttermilk
- 1 cup vegetable oil
- 1 tablespoon vanilla extract
- 1 cup boiling water
- 1 cup semi-sweet chocolate chips
- 1 cup heavy cream
- 1/4 cup unsalted butter
- 1 teaspoon instant coffee granules (optional, for enhancing chocolate flavor)
- Additional chocolate shavings or cocoa powder for garnish (optional)

Procedures:

1. Preheat oven to 350°F (177°C) :

- In a mixing bowl, combine flour, cocoa powder, baking powder, and salt.
- In another bowl, cream together butter and sugar until light and fluffy.
- Beat in eggs, one at a time, followed by vanilla extract.
- Gradually add the dry ingredients to the wet ingredients, alternating with milk, and mix until smooth.
- Fold in chocolate chips.

2. Bake the Cake Layers :

- Divide the batter evenly between three greased and lined cake pans.
- Bake in a preheated oven at 350°F (175°C) for 25-30 minutes or until a toothpick inserted into the center comes out clean.
- Allow the cakes to cool completely before assembling.

3. Make the Chocolate Ganache :

- Heat heavy cream in a saucepan until it begins to simmer.
- Pour the hot cream over chopped chocolate and let it sit for a few minutes.
- Stir until the chocolate is completely melted and the mixture is smooth.

4. Assemble the Cake :

- Place one cake layer on a serving plate and spread a layer of ganache on top.
- Repeat with the remaining layers, stacking them on top of each other.
- Use the remaining ganache to frost the top and sides of the cake.

5. Decorate (Optional) :

- Garnish the cake with chocolate shavings, cocoa powder, or fresh berries for an extra touch of elegance.

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User Profile

**Jane Dee**

Hello fellow food enthusiasts! I'm Jane, a dedicated foodie and a weekend chef, always on the hunt for exciting new flavors and unique recipes.

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Scones****Meal Planning****Chocolate and
Banana Jar Cake****Activity Log****Eggs and Avocado
Toast****CONNECT**



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Meal Planning**Lunch**

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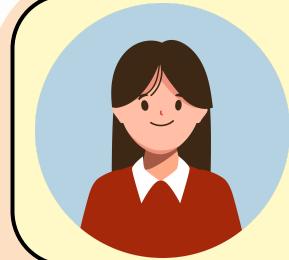
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You saved a recipe - "Spicy Thai Noodles"

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