

My Top 5 Favorite Dessert *Recipes*



Welcome to your free ebook “**My Top 5 Favorite Dessert Recipes**”!

I created this little book to provide you with a few of my go-to recipes that I make over and over again because they never disappoint! It’s always a good thing to have some tried and true recipes at your finger tips. These recipes have been tested by my family, friends, neighbors, church family and even our local fire department, so you can be sure that they are delicious!

Mom Loves Baking was started because of my passion for baking and a desire to share the love with you. Baking and cake decorating have brought me so much joy. The best part is giving it away, then watching the smiles that follow!

I hope you and your family will enjoy these recipes as much as we have!

HAPPY BAKING!

♥ *Life*

My Top 5 Favorite Dessert *Recipes*

Chewy Chocolate Chip M&M Cookies

These are the BEST cookies and the kids LOVE them!

2 and 1/4 cups all-purpose flour
1 teaspoon baking soda
1 and 1/2 teaspoons cornstarch
3/4 teaspoon salt
3/4 cup (1.5 sticks) unsalted butter, melted
3/4 cup light brown sugar, loosely packed
1/2 cup granulated sugar
1 large egg + 1 egg yolk (preferably at room temperature)
1 tablespoon vanilla extract
1 cup chocolate chips
1/2 cup M&Ms for tops of cookies (or more, if desired)



Toss together flour, baking soda, cornstarch and salt in a large bowl. Set aside. In a medium size bowl, whisk the melted butter, brown sugar, and white sugar together until no brown sugar lumps remain. Whisk in the egg, then the egg yolk. Finally, whisk in the vanilla. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft, yet thick. Fold in the chocolate chips. They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed among the dough. Cover the dough and chill for 2 hours, or up to 3 days. Chilling is mandatory. Take the dough out of the refrigerator and allow to slightly soften at room temperature for 10 minutes.

Preheat the oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Roll the dough into balls, about 3 tablespoons of dough each. Or use a jumbo cookie scoop to form the balls of dough. Place balls of dough 2 inches apart on cookie sheets. Press a few M&Ms on top of the dough balls for looks, if desired. Bake the cookies for 11-14 minutes. The cookies will look very soft and underbaked. They will continue to bake on the cookie sheet. Allow to cool on the cookie sheet for 10 minutes before moving to a wire rack to cool completely. Cookies stay soft and fresh for 7 whole days at room temperature (if you can keep them from being eaten for that long). Cookies may be frozen up to 3 months. Rolled cookie dough may be frozen up to three months and baked in their frozen state for 12 minutes. Makes 20-22 cookies.

For more recipes, visit
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Aunt Sara's Cream Cheese Pound Cake

This recipe is a Southern classic and comes from my great Aunt Sara who is from Ozark, Alabama. She's 91 now, but says she used to make it a lot in the 1970s. After serving it, everyone always wanted the recipe.

3 sticks unsalted butter, softened
8 ounces cream cheese, softened
7 large eggs, separated
3 cups granulated sugar
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon vanilla extract

Preheat oven to 325°F. Grease a 12-cup Bundt pan with butter or shortening. Add about 2 tablespoons of flour and jiggle pan around so flour covers all of the buttered areas.

Cream butter and sugar. Beat in cream cheese, then add egg yolks and vanilla. Stir in flour by hand. Fold in stiffly beaten egg whites. Bake for one hour or until a toothpick inserted in middle comes out clean. Let cool and serve with powdered sugar sprinkled on top and fresh strawberries on the side, if desired.

Serving suggestions:

Option 1 - Sprinkle with powdered sugar and serve with fresh strawberries.

Option 2 - Make a glaze by mixing 2 cups of powdered sugar with 2-4 tablespoons lemon juice or milk. Stir until completely smooth. Drizzle glaze over cooled pound cake.

Makes 1 pound cake (14-18 servings)



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Classic Vanilla Cake & Buttercream

I used to have a cake business. I made wedding cakes and special occasion cakes. This was my go-to recipe for all my party cakes. It was a favorite with my clients!

For the Classic Vanilla Cake:

- 1 (15.25 oz) box white cake mix
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 3/4 teaspoon salt
- 3 eggs (room temperature)
- 1 1/3 cups water
- 2 tablespoons vegetable oil
- 8 ounces sour cream (room temperature)
- 2 teaspoons pure vanilla extract
- 1/2-1 teaspoon almond extract

For the Buttercream

- 1 cup (2 sticks) unsalted butter, room temperature
- 16 ounces powdered sugar (about 4 cups)
- 1/4 cup heavy cream
- 1 teaspoon vanilla



For the cake: Preheat oven to 350°F. Grease 3 (6-inch) round cake pans and line with parchment paper. Grease again or spray with non-stick cooking spray. (OR you can make 24-30 cupcakes.) Set aside. Place all ingredients in a large bowl. With an electric mixer, stir on low speed to combine (30 seconds). Then turn mixer up to medium and beat for 2 minutes. Divide batter evenly into the 3 prepared cake pans. Bake in preheated oven for 40-50 minutes or until a toothpick stuck in the middle of the cake comes out clean. Let cool. Level the cakes by cutting horizontally to remove the domed tops.

For the buttercream: Beat softened butter on medium speed with an electric or stand mixer. Beat for 3 minutes until smooth and creamy. Add powdered sugar, cream, and vanilla extract with the mixer running on low. Increase to high speed and beat for 3 minutes. Note: If the frosting is too thick, you can add a little more cream. Just add one tablespoon at a time, then mix thoroughly until you get the consistency you like.

Fill and frost cooled cakes or frost your cupcakes. Makes 1 (3-layer cake) or 24 cupcakes.

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Low Carb Strawberry Cheesecake

Because sometimes you just need to make a low carb dessert. I used to make this all the time for my dad who had diabetes. It's also great if you're on a low carb diet.

1 pound (453g) cream cheese, softened
1 (24g) cup granulated Splenda
2 eggs, at room temperature
Zest of 1 lemon
Zest of 1 orange
1 tablespoon heavy cream
1 teaspoon pure vanilla extract
Garnish
Fresh strawberries
Low-sugar strawberry jam, melted



Preheat the oven to 350°F. Spray a 6" round cake pan with non-stick cooking spray. Set aside. Using an electric mixer, beat the cream cheese well on medium speed until it's absolutely smooth. Slowly beat in the sweetener. Add the eggs one at a time and beat well after each addition. Add the remaining ingredients, scrape down the bowl, and stir to combine. Pour the cheesecake into the prepared pan and smooth the top. Bake for 10 minutes. Turn the heat down to 275°F and bake for 1 hour, or until the edges are lightly brown. Turn off the oven. Run a knife around the edges of the pan and return the pan to the oven to cool slowly. Don't worry if the center of the cheesecake looks a little wiggly; it will firm up in the oven. Cover the cooled cheesecake with plastic wrap and refrigerate overnight, or up to 3 days. To serve, run a knife around edges again and remove cake from the pan. Garnish with strawberries and melted jam. To melt, place strawberry jam in a microwave safe bowl. Microwave on high for 20-30 seconds or until drizzling consistency.

Makes one 6-inch round cheesecake (8 servings)

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Fudgy Flourless Nutella® Brownies

If I want regular brownies, the best recipe I've found is (believe it or not) the store bought box mix, but if I want something a bit healthier, this is my go-to chocolate treat!

For the Brownies:

- 1 - 15 oz. (425 g) can black beans, drained & rinsed
- 3 eggs, room temperature
- 1/4 cup (20 g) cocoa powder
- 1/4 cup (75 g) Nutella®
- 1 cup (200 g) sugar
- 3 tablespoons coconut oil
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 1/4 cup (45 g) semisweet chocolate chips

For the Frosting:

- 1 1/4 cups (225 g) semisweet chocolate chips
- 1/4 cup (50 g) coconut oil
- 1/2 cup (150 g) Nutella®
- 1/4 cup (45 g) multi-colored sprinkles

Preheat oven to 375°F. Line an 8"x8" square baking pan with an 8"x16" piece aluminum foil. There will be about 2 extra inches of foil hanging over on either side. Spray the pan with cooking spray before placing the foil on top. Press down, so the foil molds to the inside of the pan. Then spray the foil as well.

Place all of the ingredients except for the chocolate chips in a food processor. Process until smooth, about a minute. Add the chocolate chips and pulse a few times to distribute them. Pour the batter into the prepared pan. Bake for 25 minutes. Let cool for 30 minutes to an hour.

Meanwhile, make the frosting. Place chocolate chips in a microwave-safe bowl. Microwave on high for 1 minute. Stir until smooth and completely melted. Add coconut oil and Nutella®. Stir to combine. Pour over cooled brownies. Add sprinkles. Refrigerate for 1-2 hours, so icing can set. Let it sit on the counter for about 10 minutes before cutting. Run a knife down the sides to loosen the brownies. Cut into squares and serve. Store in refrigerator. Makes 9 brownies.



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