

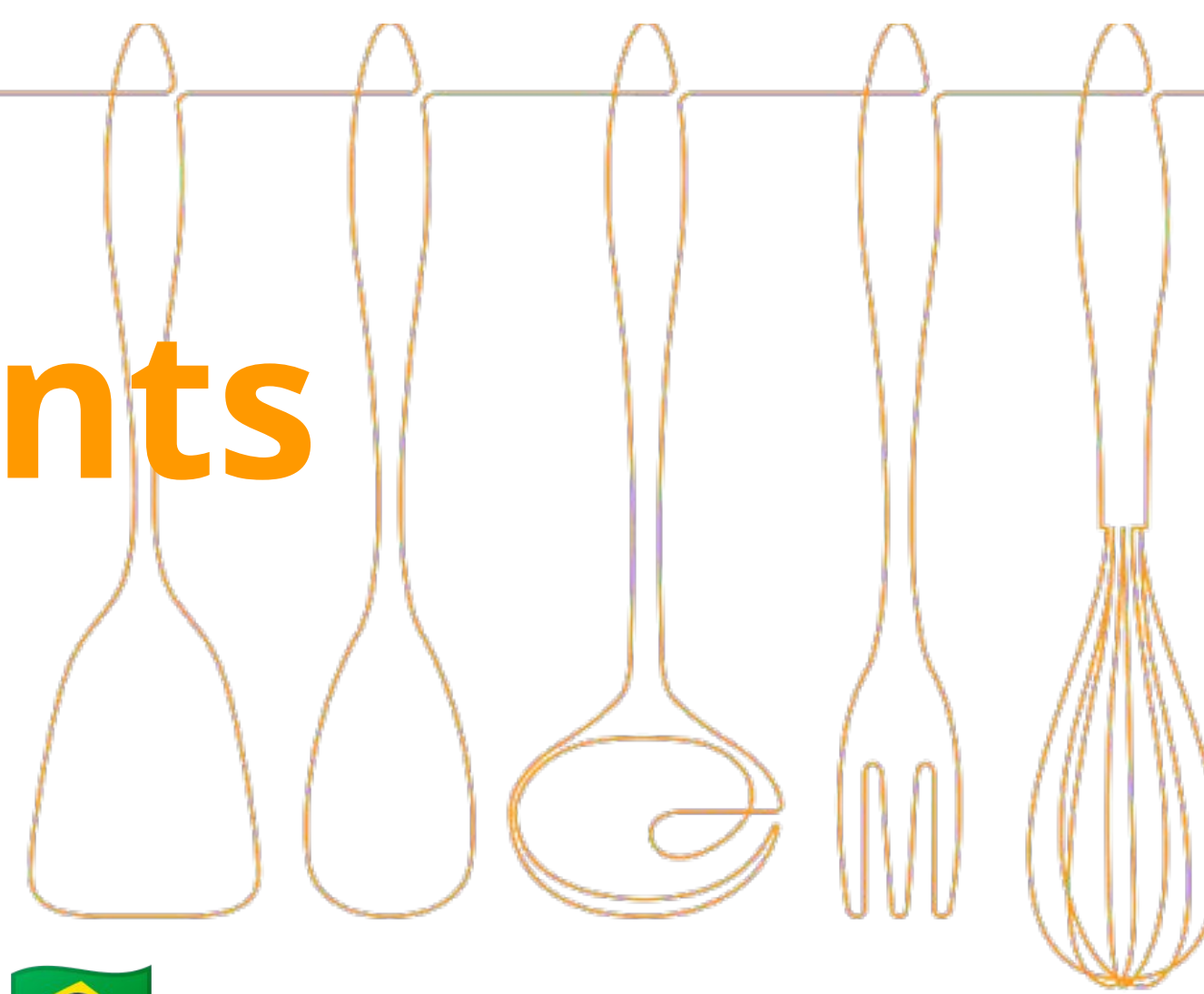


Worldwide Dessert Project

THE WINNING RECIPES OF COOKPAD'S
INTERNATIONAL DESSERT PROJECT

URUGUAY | VIETNAM | VENEZUELA | SPAIN | SOUTH AFRICA
RUSSIA | PORTUGAL | PAKISTAN | PERU | MEXICO | NIGERIA
KENYA | INDIA | GREECE | GERMANY | MALAYSIA | CYPRUS
COLOMBIA | CHILE | CHINA | ARGENTINA | BRAZIL

Contents



1. **Alfajores** from Argentina 
2. **Creamy Pineapple Tart** from Brazil 
3. **Semolina with milk and red wine sauce** from Chile 
4. **Raisin and Sesame Seed Candy** from China 
5. **Auyama Cake with Carrot and Almond** from Colombia 
6. **Cypriot bombs (pombes)** from Cyprus 
7. **Pfitzauf - Swabian Souffle** from Germany 
8. **Lychnarakia - little sweet cheese pies-** from Greece 
9. **Thandai Kulfi** from India 
10. **Bread and Yogurt Dessert** from Kenya 
11. **Apam Kampung Gula Merah** from Malaysia 
12. **Muéganos** from Mexico 
13. **Oreo Dessert Cup** from Nigeria 
14. **Kheer (Rice Pudding)** from Pakistan 
15. **Peruvian Picarones** from Perú 
16. **Sericaia** from Portugal 
17. **Kartoshka cake in compliance with GOST from childhood** from Russia 
18. **Molten Cookies for 2** from South Africa 
19. **Orange Sponge Cake or Coca de Ilanda** from Spain 
20. **Pudding Stuffed with Apples in White Wine** from Uruguay 
21. **Tres Leches Cake** from Venezuela 
22. **Flan Cake** from Vietnam 



From

Argentina 🇦🇷:

Alfajores



maia c

📍 argentina



An Argentine classic that we all like in all its versions 🍷🍷

Ingredients (24 servings)

- 200 gr butter
- 150 gr sugar
- 2 eggs
- tsp vanilla essence
- 21 gr honey
- 1 orange
- 400 gr flour
- 100 gr cornstarch
- 4 gr baking powder
- 10 gr bitter cocoa
- 500 gr dulce de leche pastry
- 400 gr dark / semi-bitter chocolate

Steps

1. We start by creaming the butter and the sugar. Then we incorporate the eggs one by one and finally the vanilla essence, the honey and the zest of the orange. Mix..
2. In another bowl, we add all the dry ingredients and sieve them into the previous mixture, we incorporate it without kneading until we get a smooth dough that is a little difficult to handle. Then we refrigerate for two hours.
3. We remove the dough from the fridge and stretch it (4 mm) on the floured table, cut with a cutter and arrange the cookies on a buttered and floured plate. Before taking them to the oven, leave them in the fridge for 10 minutes. With the oven at 180 ° we bake the cookies for 10 minutes or until they are browned at the bottom.
4. We assemble the alfajores by putting dulce de leche on the top of the lid (leaving the smooth part on top, for a better finish) and uniting with another on the same side, we refrigerate them for a while. Then melt the chocolate in a bain-marie, and dip each alfajor in the chocolate until everything is covered, let them rest on butter paper.
5. We wait for the chocolate to dry (You can decorate them before they are dry if desired) and they are ready to eat.



Creamy Pineapple Tart



Thaize Campideli Mourão

📍 Anápolis, GO



Ingredients

- 1 cup diced pineapple (150-200 g)
- 1 jar of 150g cream cheese
- 12 seedless dates
- 1 cup oatmeal (156 g)
- 1 cup peanut flour (156 g)
- 1/2 cup crushed cashews (152 g)

Steps

1. For the filling, mix the pineapple, cream cheese and 4 dates in a blender until you get a homogeneous cream. Reserve.
2. For the base: beat the 8 dates and flours in the processor. After it is well mixed, remove from the processor and mix the crushed cashews.
3. Line a mold with this dough and then pour the pineapple cream.
4. Let it chill for about 2 hours and serve.

Semolina with milk and red wine sauce



Dagoberto

📍 Santiago



An all-time favorite, protagonist of my childhood memories. Red berry wine sauce is a great alternative for caramel.

Ingredients

1 liter milk
150 grams sugar
300 grams semolina
1 cinnamon stick
Peel of an orange

Sauce

300 grams sugar
300 grams red wine
1 cinnamon stick
1 cup red berries
1 tablespoon cornstarch
3 tablespoons water

Steps

1. Mix the milk, sugar, cinnamon and orange peel in a pot. Stir to dissolve the sugar and wait for the boiling point. Strain the milk carefully to remove the aromatics.
2. Put the semolina on a plate, then add it like raindrops on the milk using your hands, without stopping stirring. When it has thickened, remove it from the heat and distribute in individual bowl (dessert size). Let it cool and if possible refrigerate.
3. For the sauce: Put the wine, sugar and cinnamon in a saucepan. Boil for five minutes until evaporate the alcohol.
4. Add the red berries and wait for the boiling point again. Incorporate the cornstarch dissolved in water and stir for ten minutes. Let it cool and set aside.
5. To serve, pour plenty of sauce on top of the bowl with the semolina and enjoy each bite.



Raisin and Sesame Seed Candy



This candy reminds me of my childhood. When people celebrate Chinese New Year in my hometown, they usually will prepare a lot of delicious food to share with families. This candy is one of the most popular candies that people will make for their children. This candy combines raisin sesame together, which are nutritious and tasty. It is also quite easy to make from scratch. Children will definitely like it!



颜女子
浙江温州



Ingredients

- Raisin 100g
- Sesame 450g
- Maltose Pulp 120g
- White sugar 150g

Steps

1. Preheat your pan, then pour all the sesame into the pan. Fry evenly into golden brown and then move them on a plate to cool down.
2. Add white sugar, maltose pulp into your pan. It will melted into big bubbles.
3. When bubbles become smaller, add fried sesame seeds and raisin into it. Stir them as quickly as possible until they combine with each other.
4. Transfer the combination on a baking sheet. Shape the combination into a rectangle model. Put a heavy flat cutting board on it to let it cool down for a while.
5. When the temperature is lower, you can cut it into small candy bites and enjoy!



Auyama Cake with Carrot and Almond



Sory Galvis Barcenas



I stay at home preparing delicious cooking recipes. This cake was prepared to celebrate with my husband our 5th anniversary last and as we are in preventive isolation due to the Pandemic that afflicts the entire world, I decided to prepare a dinner for both of us and prepare this cake with the ingredients that I had at home. I hope you enjoy this simple recipe as much as I do.

Steps

1. Grease and flour a bread or pudding pan. Grate the carrots on the thick side of the grater and chop the almonds. As this preparation does not take long, I started to preheat the oven to 200 Degrees Celsius after completing this first step.
2. Mix dry ingredients: plain flour, whole wheat flour, baking soda, baking powder, cinnamon, ginger, and salt.
3. Place the oil and sugar in the blender until the sugar is dissolved and then add the eggs one by one until creamy and then pour it into a bowl.
4. Once the mixture obtained from the sugar, the egg and the oil is ready, we have to gradually incorporate the dry ingredients until obtaining a homogeneous mixture and finally add the carrot, the auyama and the almonds, pour the entire mixture in mold.
5. Before taking the preparation to the pre-heated oven, place the mold on a tray or cookie tin to avoid burning and when it is easier to remove from the oven, lower the temperature to 180° Celsius for one hour. After an hour remove the torna from the oven, let cool on a rack and then enjoy this simple, cheap and delicious cake.

Ingredients

- 200 gr common flour
- 80 gr Wholemeal flour
- 150 gr brown sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 2 teaspoon vanilla
- 2 egg
- 120 ml Sunflower oil
- 180 gr thick grated carrots
- 180gr pumpkin
- 100 gr chopped almonds

Cypriot bombs (pombes)



Παγκόσμιο project γλυκού
Κυπριακές πάστες #κύπρος

Ingredients (5-6 people)

For the syrup:

- 400 gr sugar
- 250 ml water
- 1/2 tbsp lemon juice
- 1 1/2 tbsp rose water
- 1 cinnamon stick
- 2 whole cloves

For the dough:

- 250 gr potatoes
- 250 ml lukewarm water from the boiling potatoes
- 65 gr hard flour
- 65 gr all purpose flour
- 260 gr coarse semolina
- 2 tbsp. dry yeast
- 1/4 tsp salt
- 1/4 tsp ground mastic
- Vegetable oil for frying



Ismini

📍 Ierapetra, Crete



They are actually called “pombes” which means bombs in the Greek language. They are much like the Greek “touloumbes”. Their difference is that we use potato for the “pombes” dough which makes them even more delicious! They are scented with a delicious syrup made with lemon, cinnamon, cloves and rose water. You will fall in love with them!

Steps

1. Peel the potatoes, cut them into into cubes and let them boil in a pot. In the meantime prepare the syrup in another pot.
2. For the syrup, boil water, sugar, cinnamon and cloves for 3 minutes and stir every now and then. In the last 2 minutes add the lemon juice. Then remove from heat and scent the syrup with rose water. Leave it aside.
3. Add flour, semolina, mastic, yeast in a mixing bowl and stir. Add the mashed potatoes together with half the quantity of the lukewarm water taken from the boiling potatoes. Stir again. Start kneading and gradually add another cup of water until the dough becomes as soft as bread dough. Let the dough rest for 40-60 minutes.
4. Put some dough in a piping bag (best use the tip that gives a stripy effect -this is the classic shape for bombs) and shape the bombs. Fry the bombs in warm vegetable oil (not burning oil). Immerse your scissors in a cup of flour every time you use them to cut a piece of dough.
5. Once your bombs are golden you strain them and dip them in the syrup which is now lukewarm (usually one dip is enough, if not, repeat!). Place them on a piece of kitchen roll. Enjoy!



Pfitzauf - Swabian Souffle

*A kind of "Swabian Souffle"
- traditionally served with
hot fruit (plums) and vanilla
sauce*



simoli75

In Baden-Württemberg, a



Ingredients

**(For one "Pfitzauf" mold,
6 portions, equivalent to
a 6-portion muffin mold)**

250 g flour

4 eggs

100 g butter

250 ml heavy cream

250 ml milk

a little butter for the form

Steps

1. While we melt the 100 g butter in a little pot, we whisk the flour with half of the cream-milk-mix in a bowl. One after another, whisk in the eggs.
2. Mix in the remaining cream-milk-mix and as a last step add the melted butter and whisk in. Set the dough aside and let it rest until the oven has a temperature of 180° C (top and bottom heat)
3. Pour the dough into greased Pfitzauf molds (or other ovenproof molds, preferably made of stone or clay, approximately muffin sized) and put into the oven. Do not open the door for 40 min! After 35 min, turn off the oven heat but let it sit for another 5 min in the oven.
4. Separate from the side of the molds with a flat knife and serve it warm with vanilla sauce and hot yellow plums or plums.



Lychnarakia - little sweet cheese pies-



Zoe Tsomaka



Ingredients

For the dough:

120 gr butter (room temperature)

120 gr granulated sugar

120 gr Greek yoghurt

1 egg

10 gr baking powder

500 gr all purpose flour

For the filling:

500 gr soft goat cheese (sweet "mizithra" or "anthotyro" cheese)

180 gr granulated sugar

2 eggs

1/2 tsp ground cinnamon

Vanilla extract

Lemon zest of half lemon

For glazing:

1 yolk

A pinch of cinnamon

It is a very tasty, all Greek dessert! It is easy to make and has a delicate, special flavor due to the light goat cheese used for the recipe. May be the most popular recipe from Crete island. We always serve it on Easter's lunch. Traditionally, housewives prepare these little sweet pies on Maundy Thursday morning to be ready for Easter Sunday. You can't visit the island of Crete without savouring our sweet cheese pies called locally "lychnarakia" or "kalitsounia"! The word "lychnarakia" means "diya lamps" in Greek and of course the little pies are shaped like a diya lamp. This dessert is made in all Greek islands of the Aegean Sea because it makes good use of the fresh local goat cheeses. People use different name for this dessert in the different islands: "meletinia" in Santorini, "melitera" in Anafi, "tsimpita" in Mykonos, "manouropites" in Folegandros, "sweet cheese pies" in Tinos. We use bitter orange tree leaves to scent the "lychnarakia" when they are still hot. The leaves scent permeates the cheese and gives a great kick to this dessert! A lovely dessert from the beautiful Greek island of Crete!

Steps

1. For the dough: Beat the butter, the egg, the yoghurt and the sugar, in the mixer bowl until you get an homogenous mixture. Add the flour gradually with the baking powder. Mix with the dough hook until you get a moderately pliable dough. Wrap the dough with cling film and leave it for half an hour in the fridge to rest.
2. For the filling: Add the soft goat cheese in a bowl and crush it with a fork. Add the eggs, the sugar, the lemon zest, the vanilla, the cinnamon and mix thoroughly until you get a truly homogeneous mixture.
3. Take the dough out of the fridge and split it into 3 equal balls. On a lightly floured surface roll out pastry sheets 0.2-0.5 cm thick (with the rolling pin). Cut out 9 cm pastry rounds using a glass or a cookie cutter. Put together all the leftover pieces of dough and use the roller pin to roll them out and shape them again into rounds.
4. Place a teaspoon of filling in the middle of every 9cm round. Lift the edges of the round and create a little tart. Use your thumb and index to “pinch” the pastry all around the rim to create the little tart.
5. Place your little pies in a greased baking tray or a baking tray lined with baking paper. Remember to leave space between them so they don't stick together while baking. Brush every little pie with the egg yolk diluted in a tablespoon of water. Bake in a preheated oven at 180 C using the fan for 20-25 minutes until the sweet little pies get a nice gold colour. Sprinkle some cinnamon on your “lychnarakia” as soon as you take them out of the oven.

Enjoy!!



Thandai Kulfi



Saraniyaa Pradeep



Who doesn't love frozen desserts? Thandai Kulfi is a creamy concoction that has delicate fragrance and taste of traditional thandai and it's frozen!

Steps

1. Grind all the ingredients under thandai masala to smooth powder.
2. Bring to 3/4 cup of milk to boil and simmer for 15 mins. Then add sugar, condensed milk and continue to stir for another 5 mins.
3. Then mix 1/4 cup milk with cornflour and make sure there is no lump. Add it to the boiling milk and keep stirring on low heat.
4. After 5 mins add thandai masala and chopped nuts and simmer for 5 mins. Once it turns thick pouring consistency, switch off the stove and allow it to cool
5. Finally pour it into a Kulfi mold and freeze overnight. Serve with some extra chopped nuts and enjoy!

Ingredients

For Thandai Masala:

- 32 grams almonds
- 32 grams cashew
- 1 tbsp fennel seeds
- 1 tbsp poppy seeds
- 1 tbsp dry rose petals
- 1 tsp peppercorns
- 5 green cardamom
- Pinch saffron strands

For Making Kulfi:

- 0.7 litres full fat milk
- 153 grams sweetened condensed milk
- 42 grams organic sugar
- 4 tbsp thandai masala powder
- 2 tbsp chopped nuts
- 1 tbsp corn flour

Bread and Yogurt Dessert



Ingredients(4 servings)

- 2 slices leftover brown bread
- 300 ml strawberry yogurt + more for garish
- 1 tsp cardamom powder
- 3 tbsp sugar
- 2 tsp sultanas + more for garnish



Raduma Jamse

Umoja 2

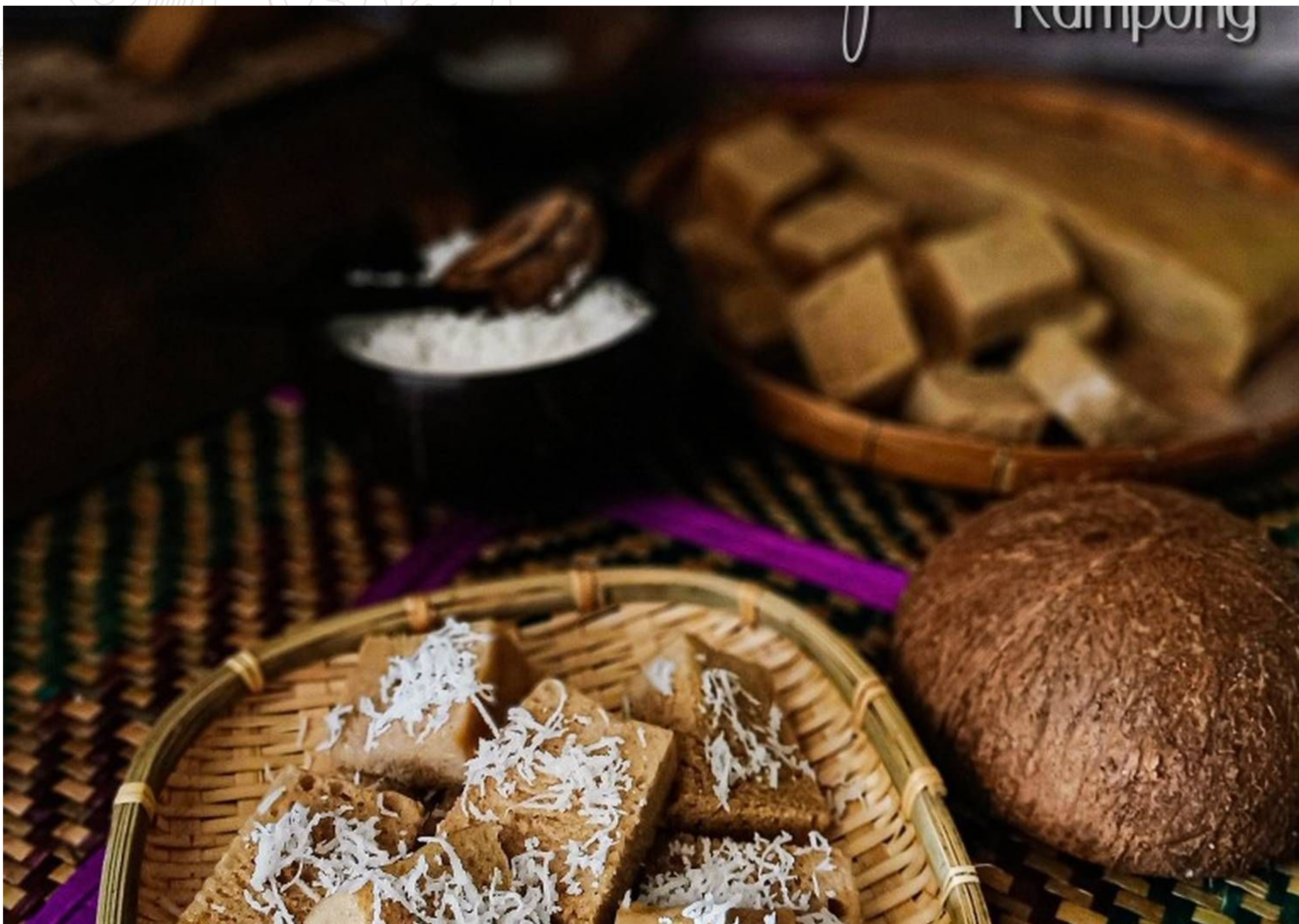


So i had some idea of preparing some sort of kufli but i got to hack it out without using heat...and nailed it now that i replaced the heating of milk to a certain thickness with yogurt, then froze it.It was as yummy as it sounds... as it looks

Steps

1. Have your ingredients measured well. Grind the bread to bread crumbs and chop the sultanas into tiny pieces.
2. Pour the yogurt in a bowl and add in cardamom, sugar, the ground bread and the chopped sultanas.
3. Mix then transfer to muffin cups and tap to remove excess air bubbles.
4. Chill overnight.
5. Remove from the chiller and remove them from the muffin cups. Garnish, serve and enjoy

Apam Kampung Gula Merah



Aznie Khasri

Perak



This is a traditional Malay dessert, a heritage which has been passed down from our forefathers. This dessert is easy to make and usually served together with desiccated coconut mixed with a pinch of salt. I hope everyone likes it. This recipe was taken from a popular yet very low-profile blogger named Norhayatie Ramlan. Happy trying everyone!

Ingredients

Ingredients A

- 85gm molasses*
- 125gm granulated sugar*
- 550ml cup water*
- 2 pieces pandanus leaves

Ingredients B

- 11gm Mauripan yeast
- 125ml warm water
- 1 teaspoon icing sugar

Ingredients C

- 500gm wheat flour
- A pinch of salt

Steps

1. Cook ingredients A marked with (*) untuk the sugar is fully dissolved, then sieve and cool the mixture. In another container, mix ingredients B and leave it for 5 minutes or until it foams.
2. Combine ingredients C and the cooled sugar mixture (ingredients A) into a large bowl (Mix them well using just a whisk)
3. Once ingredients C & the sugar mixture are perfectly mixed, add in ingredients B. Mix well, then once it is mixed, cover the bowl and leave it for an hour.
4. Rub all over the inside of a 10x10x3-inch baking tin with a bit of oil and pour in the mixture. Leave it for 10 minutes. Steam the mixture for 40 minutes. Let the dessert cool completely before cutting it using a sharp knife with a sawing motion so that the dessert doesn't look too compressed.
5. Best served with some desiccated coconut mixed with a pinch of salt. To cut this dessert, I merely use a piece of thread instead of a knife, like I usually do when making the apam.



Muéganos



A delicious, cheap and easy to prepare recipe.

Ingredients (12 servings)

Dough

- 1 1/4 cup all purpose flour 150 g
- 1 tablespoon butter 14 g
- 1 tablespoon baking powder 14 g
- 1/2 cup milk 125 ml
- 1 cup vegetable oil 250 ml

Caramel

- 1/2 cup water 125 ml
- 1 cup grated piloncillo (Or dark brown sugar) 240 g



Gy

Mexico



Steps

1. Place the flour, baking powder and butter on a working surface. Mix the ingredients adding the milk little by little until it forms a dough
2. Roll out the dough to a thickness of 1/2 centimeter and cut approximately 1 centimeter squares
3. Place the oil in a frying pan and let it heat, add the dough and cook for two minutes. Set aside.
4. For the caramel: Place the water and the brown sugar in a pot, and let it reduce until it forms a caramel
5. Mix the dough and the caramel forming heaps and let cool. You are ready to enjoy them.



Oreo Dessert Cup



Yummy, healthy & delicious dessert that you can't afford to miss it. It's good for both kids and parent.

Ingredients (2 servings)

- 1/2 whisked whipped cream
- 1/4 powdered Oreo biscuit
- 2 or more Oreo biscuits
- 2 glass cup
- 2 table spoon melted chocolate
- Piping bag and noosles



Meenat Kitchen

Kano State



Steps

1. Get your ingredient ready, if you don't have malted chocolate here is how to have it, put boiled water on pot or bowl add your bowl of chocolate and keep stir until completely malted
2. Divide whipped cream in to 2 then take 1 and add malted chocolate on. And other one on piping bag
3. In glass cup after you put chocolate whipped cream then put powdered Oreo biscuit follows by white whipped cream that you put on piping bag then another chocolate whipped cream then white whipped cream and finally add Oreo biscuit on top done
4. Refrigerated for 1-2 hrs and chill enjoy with your family



From Pakistan :



Kheer (Rice Pudding)



MrsRiasat Ali



Ingredients (6 person)

- 2 1/2 litre milk
- 1 cup water
- 1 cup fresh cream
- 1 cup rice, soaked for an hour
- 8-10 tsp Sugar
- 4-5 Small cardamoms
- 1/4 cup almonds blanched
- 1/4 cup pistachios

For garnish:

- 1 handful blanched almonds
- 1 handful pistachios
- A few rose petals

As a Pakistani, kheer is a must and loved sweet dish in almost every house, be it in any province or state.. It is made on almost every occasion, every moment of happiness that crosses us. Most Pakistani also enjoy it in breakfast with parathas. It has it's own taste like that. And for me kheer(rice pudding) is a love.. And my way of making kheer is very authentic and pure.. Which means a little water more milk and balai/ cream. Kheer can be said as the game of time.. the more time you give to it for cooking, the more thick and creamy texture comes out. I also hand crush the rice before adding them to the milk, which gives it a nice texture too.. If we use a hand blender for rice, it will change all it's authenticity. So I must say patience is the main ingredient of kheer. And this sweet dish can be served lukewarm as well as chilled. Both give their own satisfaction to the mouth.

It can be stored in refrigerator for upto 3-4 days and enjoyed whenever you like. I prefer to bring it to room temperature before eating it.

Tip: 1. If you want best results, just hand crush the rice before adding them to the milk.

2. You can add cardamom seeds/ powder if you like, I used whole cardamom and removed them as I don't like too much taste of cardamoms.

3. You can add sugar as per your taste ofcourse, I have given measurements for a normal sweetness.

Steps

1. In a big heavy bottom pan add the milk and allow it to boil. Meanwhile hand crush the soaked rice, rinse once and add them into the boiling milk.
2. Add the water, cardamoms and allow it to cook on medium low heat for atleast 50 mins. Keep stirring in between.
3. Then add the almonds, cream and sugar and at this time you can remove the cardamoms if you like. Keep stirring.
4. As soon as the milk gets thickened, remove them into serving bowls and garnish with almonds, pistachios and rose petals.
5. Serve lukewarm or chilled. Enjoy after any meal. 😊

Peruvian Picarones



yenit julia tajiri

📍 japon



Ingredients

350 g flour

½ pumpkin

1 medium sweet potato

3 tbsp brown sugar

10 g dry yeast

Necessary quantity pumpkin water

1 tbsp anise

Pinch salt

Syrup

125 g chancaca

60 g brown sugar

2 cups water

Orange peel

Pineapple peel

1 orange

2 star anise

2 cinnamon sticks

4 cloves

The famous picarones, one of the most traditional desserts of peruvian gastronomy, history says that since remote times they used to use sweet potato and pumpkin for this dessert, usually on october, month of religious procession when everybody ate it, they cooked it and eaten warm at the moment with the delicious chancaca honey (they did it with chancaca, a lot of fruits, cinnamon, cloves, anise, brown sugar and let it cook until desired point >> History says that many peruvians went to another countries to study and as long as the didn't have money, they sold picarones proclaiming them on streets, so, there are countries that copy and learned to cook picarones, but they don't use sweet potato, they vary the recipe; the real picarones have sweet potato and pumpkin; summarizing, picarones are truly peruvian.

Steps



1. Peel the pumpkin and the sweet potato, wash, cut and cook covering them with water; put the pumpkin aside with anise and water, when they are well cook, smash them until have a puree, set aside. In another bowl, put some flour, yeast, anise and sugar.
2. Then add the sweet potato, the pumpkin and the salt, add all the ingredients, add the water pumpkin, mix with a palette, then with clean hands, knead it for about 10 minutes, cover and keep in a warm place to let it rise for 2 hours; in the meantime, we cook the honey on a pot with all the ingredients, cook it at middle fire for 30 minutes aproximately until it is on desired point.
3. The dough rise, fry it on a lot of oil at middle temperature, immerse the hand on water with salt before you take a bit of dough, mould it like a ring and fry it turning around with a stick, when it's ready put it on paper tower.
4. It is very delicious, then I put the delicious honey.



Sericaia



Paula Guerreiro

Setúbal, Portugal



Sericaia, this is without a doubt my favorite conventual dessert! With an "Elvas plum" (sugar poached plums) it's even better. Sericaia is a typical dessert from the Alentejo area, with a touch of cinnamon on top, soft texture that make this dessert a true delight.

Ingredients

200g sugar
75g white flour
4 dl milk (room temperature)
zest of 1 lemon
1 cinnamon stick
cinnamon powder to taste
5 medium size eggs
1 dl water
margarine (for greasing the pan)

Steps

1. In a small pan, heat sugar and water until the mix reaches 108°C (about 5 minutes). In Portugal we call it the "pearl point", where if you drop a bit of the mix in a cup with cold water, it will form a soft sugar "pearl". Set aside to cool down. In a separate pan, mix milk, flour, cinnamon stick and lemon zest. Bring into a low heat until the mix thickens up and gets creamier. Set aside to cool down.
2. When both mixtures are warm but not hot, mix them well. Then add the egg yolks one by one, mixing well before adding the next one. Beat egg whites until stiff with soft peaks and add it to the mixture, carefully with soft movements.
3. Grease the pan very well with the margarine, pour the batter and sprinkle some cinnamon powder on top. Bring it to a 180°C oven for about an hour and a half.
4. Insert a toothpick at the center. It should come out with some moisture but not totally wet.
5. Turn off the oven and allow the sericaia to cool down slowly inside of it.

Kartoshka cake in compliance with GOST from childhood



Готовить просто



Ingredients

- 75 g flour
- 3 eggs
- 5 tablespoon sugar
- 15 g starch
- 125 g butter
- 65 g icing sugar
- 50 g condensed milk
- 2 tablespoon cognac
- Cocoa powder

Kartoshka cake is perhaps the most famous and one of the most popular desserts! I have wanted long ago to eat the Kartoshka cake to enjoy its taste just like in my childhood, but now the store doesn't sell what we remember. That's why we decided to cook it at home 🏠, make the video 🎥 and share the recipe with you! 😊 Please yourself, family and friends with your favorite childhood dessert!

Steps

1. You have to separate the egg whites from the yolks. Add sugar (3 tablespoon) to the yolks and whisk until white. Add flour and starch. Mix. Whisk the whites in a strong foam, add the remaining sugar (2 tbsp) And whisk again. Carefully combine the whisked egg whites with the previously prepared mass and mix.
2. Put the dough in a baking dish and bake in a preheated to 200 degrees oven for 20 minutes. Then cool the biscuit and grind it in a blender into crumbs.
3. Whisk the butter with icing sugar, then add the condensed milk, the cognac optional and whisk again.
4. Combine the crushed biscuit with cream in a bowl. Mix thoroughly until smooth and make the cakes with your hands.
5. Roll the cakes in cocoa powder.

Molten Cookies for 2



Desserts for 2 are my favourite. It can be for you and your babe to be enjoyed on a Friday night after a steak dinner. It screams comfort and indulgence but also moderation as there won't be any leftovers



Reenz Reviews Joburg
Johannesburg



Ingredients (2 servings)

22.5 g butter, softened
15 ml Nutella
15 ml Muscovado sugar or any soft brown sugar
7,5 ml castor sugar
1 small egg
1.25ml vanilla extract
150 ml cake flour
1,25 ml cornstarch
0,5 ml baking soda
30 g chocolate chips

Steps

1. Preheat oven to 175 degrees C and spray two ramekins with cooking spray
2. Whisk butter, sugars, Nutella, vanilla until creamy
3. Add one egg and whisk
4. Add dry ingredients and chocolate chips and fold till incorporated
5. Divide the cookie mixture in two and put in ramekin. Bake for 11 - 13 min or till done. Serve with ice cream in the ramekin and fresh fruit or demould onto a plate with some powdered sugar



Orange Sponge Cake or Coca de Ilanda



Mandarinas y Miel

Castellón



Ingredients (8 portions)

For a mold size 20x30 cm

3 eggs

200 g sugar

200 ml milk

150 ml Orange juice

150 ml soft olive oil

400 g flour

3 carbonated sachets, in both colors or yeast

Lemon zest

Cinnamon and sugar to sprinkle at the top

I love traditional sweets, especially those from my city; and coca de Ilanda, malfeta or boba, could not be more traditional and old.

The classic one is very good, but this one that I share with you today is not far behind in flavor and fluffiness, it has a delicious flavor of orange and cinnamon ... it is delicious!

Is not too sweet, but since it has such a crunchy and tasty crust, I assure you that it does not need to be.

It is a very simple cake to prepare and it is delicious as a sponge cake for breakfast, snacks or family or friends celebrations.

Steps

1. Preheat the oven to 180°. Beat the eggs with the sugar. While continuing to beat, add the milk, orange juice and oil. Sift the flour together with the soda sachets, and add it to the pasta, beat everything well until there is a homogeneous paste. (You can do it with the mixer or by hand because it is just mixing all the ingredients well). Add the lemon zest and mix well.
2. Mix a little sugar and cinnamon powder. Line a rectangular pan with baking paper or oil, as they said then, and add all the preparation. Shake the cloth a little so that all the pasta fits and the bubbles that it may have come out.
3. Sprinkle on top with the sugar and cinnamon mixture. Put in the oven for about 30 minutes, it depends on your oven, or until you see that the crust has formed and it is golden. Insert a stick to see if it comes out clean.
4. Remove from oven and allow to cool. When you put the soda sachets, the dough gets more air and is fluffier, but if you don't have it, you can put a Royal yeast sachet, which is also classy!



From Uruguay 



pudding Stuffed with Apples in White Wine



Melileli

<https://ir>



Ingredients

125 g butter

3 eggs

50 cc double cream

vanilla and lemon zest

60 g powdered sugar

60 g sugar

250 leavening flour

2 tablespoons cornstarch

5 green or red apples

80 g white or red wine

pinch salt

For the Glasé

Juice of 1/2 lemon or necessary amount

1 cup powdered sugar (250 grams)

I promise you this pudding you will love it! I had a craving for something sweet for the afternoon and I started looking at recipes. Out of all the ones I looked at that were more than 10 I got my own recipe for a spectacular pudding! You have to do it because it is delicious and it's super easy!

Steps

1. Put the apples to cook with the wine (I use white, but if they have red it seems to me to be the same) previously diced (I put them in the peel, but it is to your liking) And I used red apples. Boil until soft, it took me about 10 minutes or a little more, while making the dough.
2. Beat the soft butter with the two sugars, the eggs, the vanilla and the zest of the lemon (yes, all together).
3. Add the flour, cornstarch and double cream (if they do not have rising flour they can use plain flour 000 and add baking powder) and mix everything very well.
4. Strain the apples (let them cool for a while) and reserve the liquid and if you see that they are not very liquid, the preparation can add a little of that syrup (I did it, but it all depends on the flour we use).
5. To butter and flour a mold (I did it in glass because it never sticks to me) and place half of the preparation. Place the apples and then the rest of the dough and put in the preheated oven, low temperature, at 140°, for about 40 min. When it is golden we put the knife and if it comes out clean, mission accomplished! to wait for it to cool to unmold and decorate.
6. I made the icing with a cup of powdered sugar and lemon juice until it is thick (go slowly with the juice) I use half a lemon. Ready! to enjoy!



Tres Leches Cake



AzucarMorenah

📍 Caracas - Venezuela



The tres leches cake is one of the tastiest desserts in Venezuelan cuisine. It consists of a soft and fluffy sponge cake, which is bathed with three types of milk: condensed milk, evaporated milk and liquid milk. The recipe does not take butter from there that the sponge cake is super fluffy. I hope you enjoy it as much as me!!!

Ingredients

For the sponge cake:

- 225 g wheat flour
- 225 g sugar
- 8 eggs
- 1 can condensed milk
- 1 can evaporated milk
- 350 ml whole milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Topping, Swiss Meringue:

- 2 egg whites
- 150 g sugar

Steps 🇨🇴

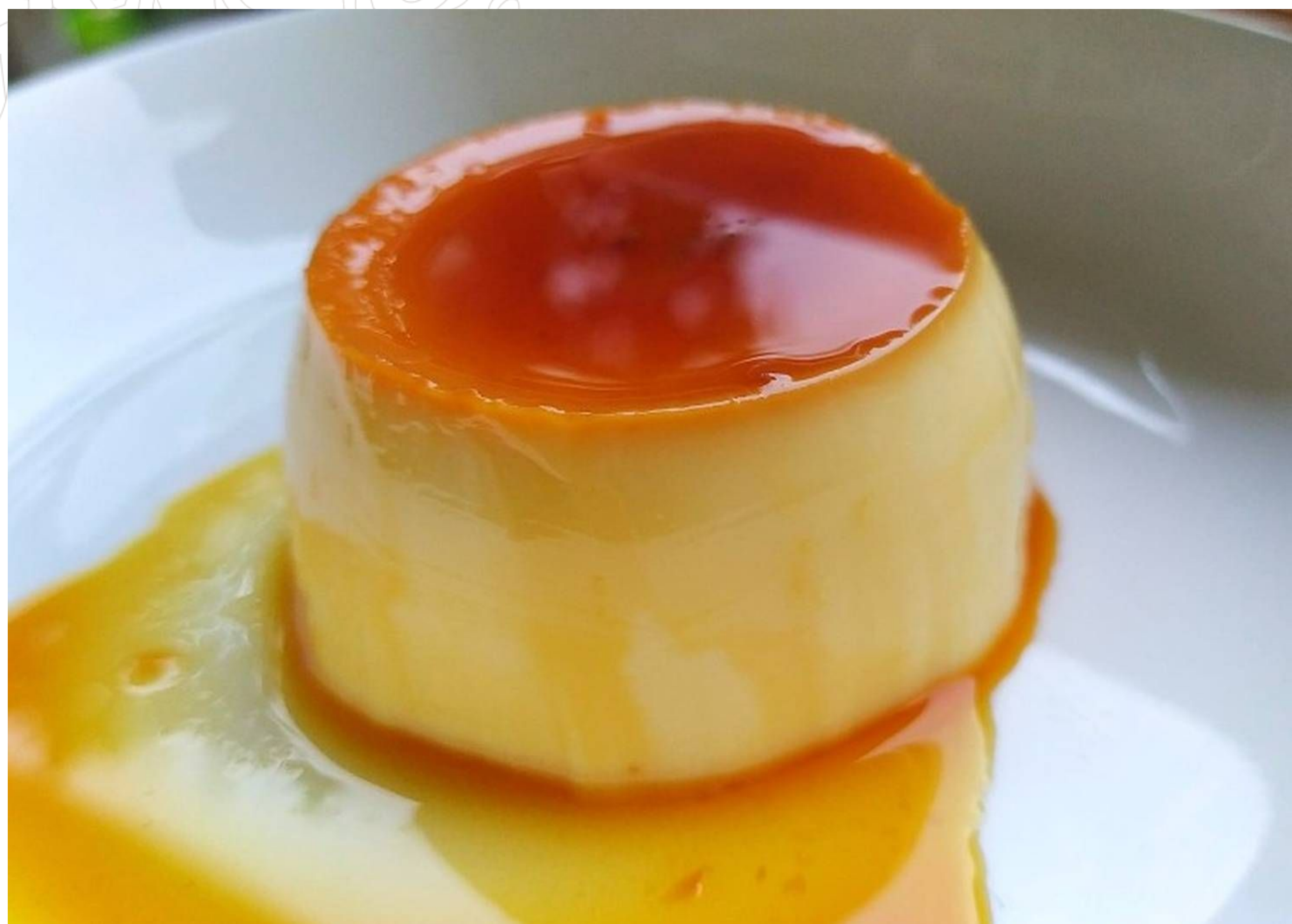
1. We gather all the ingredients and preheat the oven to 180 ° C. We will beat the eggs and add the sugar little by little. We continue beating until the mixture doubles in size. Add the vanilla and continue mixing.
2. Add the flour and baking powder previously sieved. We beat at the lowest speed of our mixer until we achieve a smooth and homogeneous mass. We add the mixture in a 25 cm by 15 cm refractory mold, previously greased and floured. We take it to the oven for 40 minutes or until it is clean when punctured with a wooden stick. We remove from the oven and let cool.
3. While our sponge cake cools, we prepare our tres leches cream. In a bowl we mix the condensed milk, the evaporated milk and the whole milk, we beat until they are completely united.
4. When our cake is completely cold, we prick it with a fork or a wooden stick on all sides so that when you bathe it with the tres leches mixture it becomes moistened.
5. Finally we prepare a Swiss meringue to cover our cake. We separate the whites and add 150 gr of sugar, take to a water bath, constantly mixing with the manual mixer until all the sugar is diluted. We bring this mixture to our mixer at maximum speed and we hope that it takes a firm consistency, that it makes spikes to be able to decorate. If you like, you can sprinkle with a little cinnamon. Bon Appetite!!



From Vietnam 🇻🇳:



Flan Cake



Trương Liễu Thảo Huyền

TP.HCM



Flan Cake is easy to make, delicious and nutritious not only for adults but also for kids. Flan is light fatty, cool, soft and melted in the mouth, it is a perfect dessert after every meal!

Ingredients

Flan:

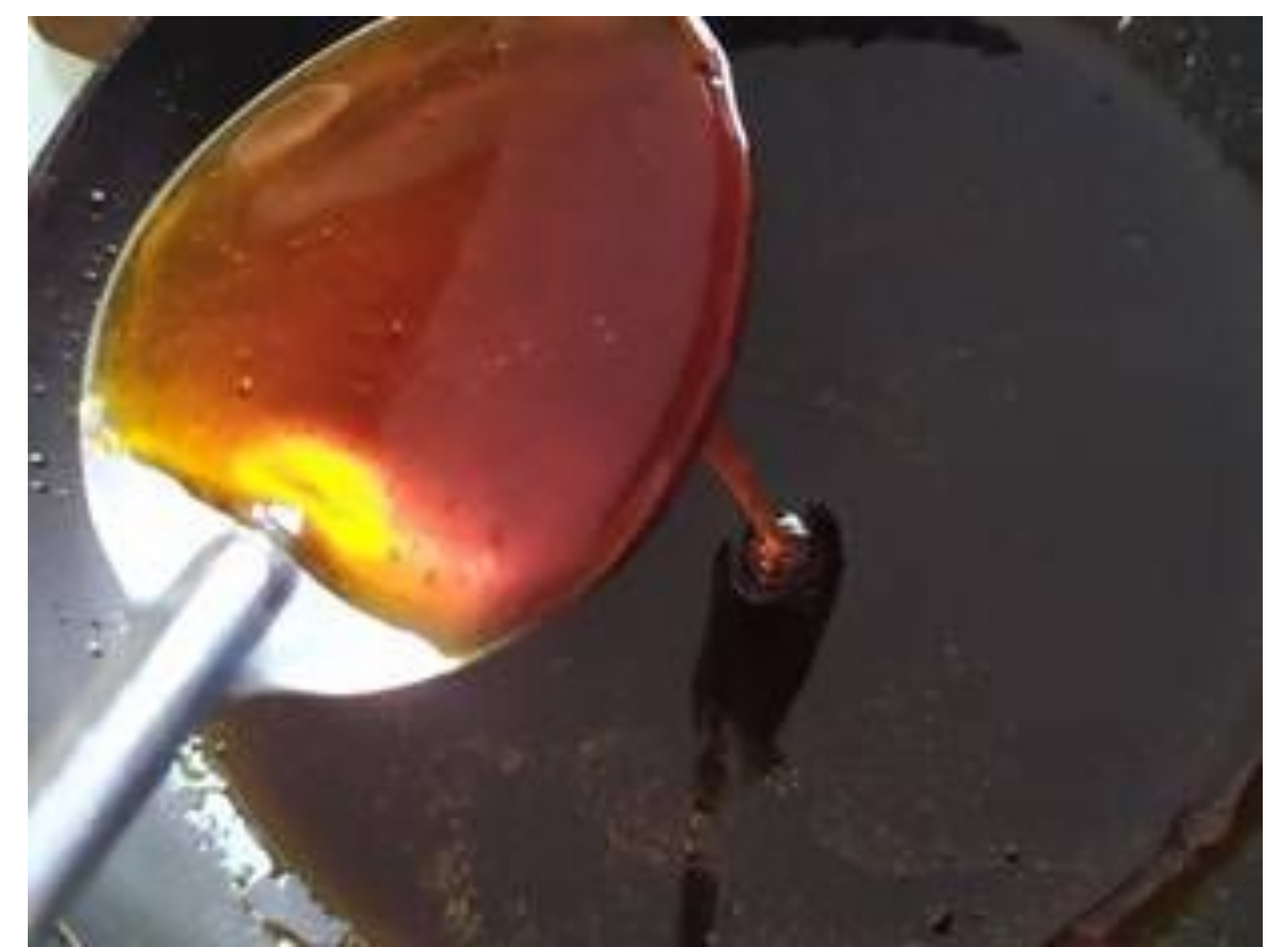
- 4 chicken eggs
- 45gr condensed milk (or 3 tbsp of condensed milk)
- 220 ml of unsweetened fresh milk
- 1/2 tsp vanilla
- 40 gr of sugar

Caramel:

- 100 gr of sugar
- 5 ml lemon juice

Steps

1. Put sugar into the pot, pour the water over the face to simmer, when the sugar is dissolved, squeeze the lemon into, continue cooking until mixture convert to dark brown color. Get mixture turns out of the kitchen, scoop each spoon into the flan container
2. Flan: smash 4 eggs in a bowl, beat with a chopstick or fork gently and add sugar. Warm fresh unsweetened milk (note not to boil) and then pour the condensed milk into the stir. Put slowly the egg bowl into milk mixture, pour and stir well, add vanilla (it is okay if not). Then strain the mixture through a sieve 1-2 times to be finer.
3. Ladle the mixture into a previously caramelized thin can. Put the water about half of the pot, keeping cake away from the water so that the water does not touch when boiling.
4. Steamed flan with large molds are 20 minutes - 30 minutes, small molds are 10 minutes, steaming small fire (In the process of steaming, avoid the water on the lid of the pot to make the cake surface is not nice, you can fix it by using a towel cover the lid and then cover it when steaming water so it won't run into the cake) Check the cake by getting a toothpick if it is not sticky
5. Cake after steaming 10 minutes cooked. Allow to cool, cover and store in the refrigerator compartment. Enjoy your meal!





:

Please change to your own country's
app download link, etc

