

DESSERT

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Chocolate Lava Cake

Indulge in the rich, molten center of this Chocolate Lava Cake —a restaurant-style dessert that's shockingly easy to make at home! Perfect for any occasion, this gooey, chocolatey treat is guaranteed to impress your family and friends. Follow this step-by-step recipe to achieve that perfect, lava-like flow.



Ingredients :

- 4 oz (113g) dark chocolate
- 1/2 cup (115g) unsalted butter
- 1 cup (120g) powdered sugar
- 2 large eggs
- 2 large egg yolks
- 6 tbsp (50g) all-purpose flour
- 1/4 tsp vanilla extract
- Pinch of salt

How To Make :

- 1 Preheat Oven to 425°F (220°C).
- 2 In a microwave-safe bowl, melt the dark chocolate and butter in 20-second intervals until smooth.
- 3 Add powdered sugar and stir well. Whisk in eggs and egg yolks until combined.
- 4 Sift in the flour, add salt, and mix until just combined.
- 5 Grease 4 small ramekins and dust with cocoa powder for easy release.
- 6 Divide batter evenly between ramekins. Bake for 12-14 minutes or until the edges are set but the center is still soft.
- 7 Let cool for 1 minute, then gently flip onto a plate. Top with powdered sugar, ice cream, or fresh berries if desired.

Greek Yogurt Bowl



This Greek Yogurt Parfait Bowl is a delicious and nutritious dish that's perfect for breakfast, a snack, or even dessert. Made with creamy Greek yogurt, fresh fruit, crunchy nuts, and sweet honey or maple syrup, this colorful dish is a feast for the eyes as well as the taste buds.

Ingredients :

- 1 cup Greek yogurt
- 1 tbsp honey
- 1/4 cup granola
- 1/2 cup fresh fruit (berries, sliced bananas, chopped apples, etc.)

How To Make :

- 1 Choose a bowl or jar for your parfait. A clear glass jar or bowl is ideal, as it will allow you to see the layers.
- 2 Spoon a layer of Greek yogurt into the bottom of the jar.
- 3 Add a layer of fresh fruit on top of the yogurt.
- 4 Sprinkle a layer of granola over the fruit.
- 5 Drizzle a small amount of honey over the granola.
- 6 Repeat the layers until you reach the top of the jar, ending with a layer of granola and a drizzle of honey.

Chocolate Brownies

If you're a chocolate lover, get ready for the ultimate fudgy brownie experience! These homemade brownies are rich, gooey, and perfectly chocolaty. Follow along to see how to make this easy recipe, packed with intense chocolate flavor and just the right amount of sweetness!

Ingredients :

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 1 cup brown sugar
- 4 large eggs
- 1 tbsp vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 tsp salt
- 1 cup chocolate chips

How To Make :

- 1 Preheat the Oven to 350°F (175°C). Line an 8x8-inch baking pan with parchment paper.
- 2 In a large bowl, whisk together the melted butter, granulated sugar, and brown sugar until smooth. Add the eggs, one at a time, and mix well. Stir in the vanilla extract.
- 3 Sift in the flour, cocoa powder, and salt. Gently fold the ingredients until just combined, being careful not to overmix.
- 4 Fold in the chocolate chips to add extra richness.
- 5 Pour the batter into your prepared pan and spread evenly. Bake for 30–35 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.
- 6 Let the brownies cool in the pan for about 10–15 minutes. Carefully remove, slice, and enjoy!



Gingerbread Cookies

Get ready to bake the BEST Gingerbread Cookies for the holidays! These soft and spicy treats are perfect for family gatherings, cookie swaps, or decorating fun with the kids. Let's spread the holiday cheer, one cookie at a time!



Ingredients :

- 3 cups all-purpose flour
- 1 tsp baking soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 3/4 cup unsalted butter (softened)
- 3/4 cup packed dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 1 tsp vanilla extract

How To Make :

- 1 In a large bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt.
- 2 In another bowl, beat the softened butter and brown sugar until light and fluffy. Add the egg, molasses, and vanilla, mixing until smooth.
- 3 Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms. Wrap the dough in plastic wrap and refrigerate for at least 2 hours (or overnight).
- 4 Roll out the dough on a floured surface to about 1/4-inch thickness. Use cookie cutters to create festive shapes.
- 5 Place cookies on a parchment-lined baking sheet and bake for 8-10 minutes. Cool on a wire rack.
- 6 Use icing, sprinkles, and candies to bring your gingerbread cookies to life!

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