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Irresistible Desserts

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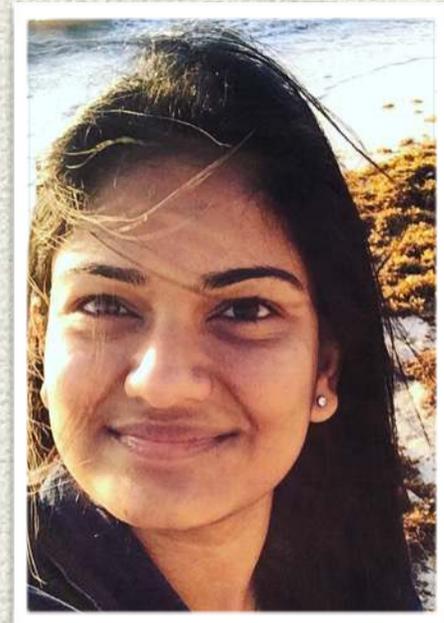
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Hi there!

Thanks for your interest in my eBook.

I have compiled my top 5 desserts in this eBook.



Hope you enjoy making and eating them as much as we do.

If you have any questions, please feel free to reach out to me at simmertoslimmer@gmail.com

For more dessert recipes, check out [this link](#).

Cheers,

Anu

<http://simmertoslimmer.com>

Chocolate Brownies

Ingredients

- ◆ 2/3 cup butter
- ◆ 5 ounce unsweetened baking chocolate, cut into pieces (I used the Ghirardelli brand)
- ◆ 1 3/4 cups brown sugar
- ◆ 1 teaspoon vanilla
- ◆ 3 eggs
- ◆ 1 cup all-purpose flour
- ◆ 1/2 cup chocolate chips



Instructions

1. Preheat oven to 350°F. Spray the bottom and sides of a 9-inch square pan with cooking spray or line the pan with parchment paper.
2. Microwave butter and chocolate in a bowl for 20 seconds. Stir and continue to heat in the microwave in 10 second intervals till most, but not all of the chocolate is melted. Stir the chocolate until it is smooth, shiny, and completely melted.
3. Mix the sugar, vanilla and eggs with an electric mixer on high speed for 5 minutes.
4. Add in the chocolate mixture and beat on low speed until the chocolate is blended in with the rest of the mixture.
5. Add the flour to the mixture and beat it in just until it is mixed. Stir the chocolate chips in with a spatula.
6. Pour the batter in the pan and spread it out evenly.
7. Bake for 30 minutes and do a toothpick test - a brownie is considered done if the toothpick comes out with a few moist crumbs still sticking. If you see wet batter, continue to bake another 5-8 minutes.
8. Cool completely in the pan on a cooling rack and cut into rows and columns, usually a 4X4 to make 16 brownies.

Click [here](#) to see the recipe and photos on the blog.

Chocolate Chip Cookies

Ingredients

◆ Dry Ingredients

- ◆ 1 ½ cups all-purpose flour
- ◆ 1 cup whole wheat flour
- ◆ 1 teaspoon baking soda
- ◆ 2 teaspoons cornstarch
- ◆ ½ teaspoon salt

◆ Wet Ingredients

- ◆ 1 cup (2 sticks) unsalted butter, room temperature
- ◆ 1 cup packed dark brown sugar
- ◆ ½ cup granulated sugar
- ◆ 2 large eggs
- ◆ 2 teaspoon pure vanilla extract
- ◆ 1 ½ cups (about 6 ounces) chocolate chip morsels (I use a mix of milk and semi-sweet in a 50:50 ratio)



Instructions

1. Preheat oven to 350 degrees.
2. **Mix the dry ingredients:** In a bowl, whisk together both flours, salt, cornstarch and baking soda.
3. **Mix the wet ingredients:** Set up an electric mixer with the paddle attachment. Add butter (microwave it for 15 seconds if not kept at room temperature) followed by both sugars. Beat on medium speed until light and fluffy. Stop and scrape as needed. Reduce speed to low; add eggs (one at a time) and beat till they are combined. Add vanilla and mix well
4. **Mix the wet and dry ingredients:** Add the flour mixture and mix until they are combined (don't overdo it - maybe for a minute. The mixture should not be extremely sticky, should be almost dough like but slightly sticky. Add flour as needed to get the consistency right). Add the chocolate chips and mix them for 15 seconds. You are ready to bake.
5. **Get ready to bake:** Line a cookie baking sheet with parchment paper. Use an ice-cream spoon to scoop cookie dough and place them around 2 inches apart on the baking sheet. Bake for 10-12 minutes until the cookies start to brown lightly around the edges (Ovens differ - so start checking on the cookies around 8 minutes)
6. **Cool down process:** Remove the cookies from the oven; wait for a couple of minutes and then transfer to a wire rack and let them cool completely (approximately 5-6 minutes) before chomping them down :)

Click [here](#) to see the recipe and photos on the blog.

Date Cake

Ingredients

- ◆ 1½ cups of seedless dates, chopped
- ◆ 1½ cups water
- ◆ 1 teaspoon baking soda
- ◆ ½ cup or 1 stick unsalted butter, kept at room temperature
- ◆ ¾ cup sugar
- ◆ 2 large eggs
- ◆ 1 teaspoon vanilla extract
- ◆ 1 cup all purpose flour
- ◆ ½ cup whole wheat flour
- ◆ ¼ teaspoon salt
- ◆ 2 teaspoon baking powder
- ◆ Powdered sugar to dust the cake



Instructions

1. Preheat the oven to 350°F. Grease a 9-inch square pan with cooking spray or butter.
2. Boil water in a saucepan and add the chopped dates to it and let it cook for 5 minutes. Add baking soda, mix well and switch off the heat. Set aside for 15 minutes and grind the mixture to a fine paste.
3. In a mixing bowl of a stand in mixer, cream the butter and sugar on medium speed till they are light and fluffy. Add eggs and vanilla to the mixer and continue to beat them till they are combined. Add both flours, salt, pureed date mixture and baking powder and mix them in till they are well combined.
4. Pour the batter into the greased pan and bake for 35-40 minutes until a toothpick inserted in the center comes out clean.
5. Remove from the oven and let the cake cool in the pan before dusting it with powdered sugar.

Click [here](#) to see the recipe and photos on the blog.

Eggless Chocolate Cake

Ingredients

- ◆ 1 $\frac{2}{3}$ cups all-purpose flour
- ◆ 1 cup brown sugar
- ◆ $\frac{1}{2}$ teaspoon salt
- ◆ 1 teaspoon baking soda
- ◆ $\frac{1}{4}$ cup unsweetened baking cocoa
- ◆ $\frac{1}{3}$ cup vegetable oil
- ◆ 1 teaspoon white vinegar
- ◆ $\frac{1}{2}$ teaspoon vanilla extract
- ◆ 1 cup cold water
- ◆ $\frac{1}{2}$ cup miniature chocolate chips (optional)
- ◆ 2 tablespoons granulated sugar (optional)



Instructions

1. Preheat the oven to 350 degree F.
2. In an 8-inch square pan, sift flour, brown sugar, salt, soda, and cocoa. Mix them until they are blended together.
3. Stir in the remaining wet ingredients - water, oil, vinegar and vanilla extract. Use a spatula to blend the ingredients in and spread the batter evenly.
4. Sprinkle the batter with chocolate chips and granulated sugar.
5. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until tooth pick inserted comes out clean.
6. Cool the pan in a cooling rack for 15 minutes and serve warm

Click [here](#) to see the recipe and photos on the blog.

Tiramisu

Ingredients

- ◆ 8 ounces heavy whipping cream
- ◆ 5 eggs, separated
- ◆ 4 ounces / 8 tablespoons sugar
- ◆ 16 ounces mascarpone cheese
- ◆ 14 ounces firm ladyfingers /
Savoirdi cookies
- ◆ 1 cup brewed coffee, cooled and at
room temperature (I used instant
coffee granules to make my coffee)
- ◆ 1 tablespoon unsweetened cocoa
powder
- ◆ ¼ cup shaved semi sweet chocolate, to
garnish



Instructions

1. In a mixing bowl of a stand in mixer beat whipping cream with egg whites and 4 tablespoons of sugar on medium speed until stiff peaks form. Scrape out this mixture in a bowl and set aside. This is filling #1 (Note: Make sure the mixture is not runny! and the whipped cream is light, airy, and holds its shape)
2. Add egg yolks and sugar to the mixing bowl. Beat the egg yolks with 4 tablespoons of sugar on medium speed till you get a creamy light yellow mixture. Add mascarpone cheese and continue to mix till it is well blended. This is filling #2.
3. Dip the ladyfingers in the coffee and lay them in a 7 by 11 Pyrex tray one by one till the bottom is completely covered. (Note: Dip one ladyfinger at a time - do not soak them).
4. Spread filling #2 (egg yolk - mascarpone cheese mixture) over the ladyfingers gently using a spatula till the ladyfingers are evenly covered. Follow it by a layer of coffee-dipped ladyfingers.
5. Spread filling #1 (egg white and whipped cream mixture) over the ladyfingers gently and evenly using a spatula.
6. Sprinkle cocoa powder over the cake evenly and garnish with shaved chocolate.
7. Cover the tray and refrigerate the Tiramisu for 4-6 hours, until set.

Click [here](#) to see the recipe and photos on the blog.