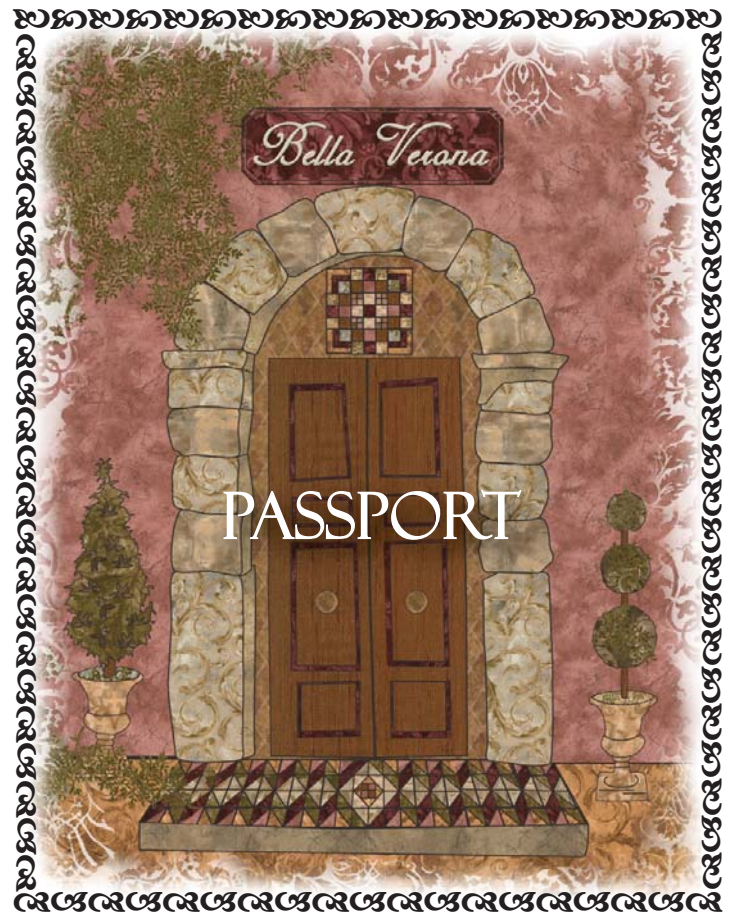




www.wingandaprayerdesign.com

(620) 767-6628

wpquilting@gmail.com



Italian Cream Cake

- 1 C. buttermilk
- 1 teaspoon baking soda
- 1/2 C. butter
- 1/2 C. shortening
- 2 C. white sugar
- 5 eggs
- 1 teaspoon vanilla extract
- 1 C. flaked coconut
- 1 teaspoon baking powder
- 2 C. all-purpose flour

Frosting:

- 8 ounces cream cheese
- 1/2 C. butter
- 1 teaspoon vanilla extract
- 4 C. confectioners' sugar
- 2 tablespoons light cream
- 1/2 C. chopped walnuts
- 1 C. sweetened flaked coconut

Preheat oven to 350 degrees F (175 degrees C). Grease three 9 inch round cake pans. In a small bowl, dissolve the baking soda in the buttermilk; set aside.

In a large bowl, cream together 1/2 C. butter, shortening and white sugar until light and fluffy. Mix in the eggs, buttermilk mixture, 1 teaspoon vanilla, 1 C. coconut, baking powder and flour. Stir until just combined. Pour batter into the prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Frosting: In a medium bowl, combine cream cheese, 1/2 C. butter, 1 teaspoon vanilla and confectioners' sugar. Beat until light and fluffy. Mix in a small amount of cream to attain the desired consistency. Stir in chopped nuts and remaining flaked coconut. Spread between layers and on top and sides of cooled cake.

Taken from: www.allrecipes.com

Chocolate Hazelnut Gelatto

- 2 C. whole milk
- 1 C. heavy cream
- 1/2 C. sugar, plus 1/4 C.
- 4 egg yolks
- 1/2 teaspoon vanilla extract
- 1/2 C. chocolate-hazelnut spread (recommended: Nutella)
- 1/2 C. toasted hazelnuts, crushed, for garnish

In a saucepan combine the milk, cream, and 1/2 C. sugar over medium heat. Cook until the sugar dissolves, about 5 minutes.

Meanwhile, in a medium bowl whip the egg yolks with the remaining sugar using an electric mixer until the eggs have become thick and pale yellow, about 4 minutes. Pour 1/2 C. of the warm milk and cream mixture into the egg mixture and stir. Add this mixture back into the saucepan. Cook over very low heat, stirring constantly, until the mixture becomes thick enough to coat the back of a wooden spoon, about 7 to 10 minutes.

Place a strainer over a medium bowl and pour the warm custard mixture through the strainer. Stir in the vanilla and hazelnut spread until it dissolves. Chill mixture completely before pouring into an ice cream maker and follow manufacturer's instructions to freeze. To serve, scoop gelato into serving bowls and top with hazelnuts.

Taken from: www.foodnetwork.com

Italian Chicken with Penne Pasta

- 1 box (16 oz.) penne pasta
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- 1/2 - 1 teaspoon crushed red pepper (optional)
- 4 chicken breasts uncooked, sliced into 1/2 inch x 2 inch slices
- Shredded Parmesan cheese

Bring water for penne pasta to a boil and cook according to package directions.

While pasta is cooking, heat oil olive oil in a skillet over medium to medium high heat. Add minced garlic and red pepper (if desired) and saute for 1 minute. Add chicken right away and saute until done, about 5-7 min.

Drain pasta and return to pan. Pour olive oil and chicken mixture over pasta and toss to coat. Sprinkle with Parmesan cheese.

Enjoy!

Almond Biscotti

- 1 C. blanched whole almonds
- 3/4 C. granulated white sugar
- 1 teaspoon baking powder
- 3 large eggs
- 1/8 teaspoon salt
- 1 teaspoon pure vanilla extract
- 2 C. all-purpose flour
- 1/2 teaspoon pure almond extract

Preheat oven to 350° F. Toast almonds for 8-10 minutes or until lightly browned and fragrant. Let cool and then chop coarsely. Reduce oven temperature to 300° F and line a baking sheet with parchment paper.

In a small bowl lightly beat the eggs and extracts together.

In the bowl of your electric mixer (or with a hand mixer) combine the flour, sugar, baking powder and salt. Beat until blended (about 30 seconds). Gradually add the egg mixture and beat until a dough forms, adding almonds about halfway through. On a lightly floured surface roll dough into a log about 14 inches long and 3 - 4 inches wide. Transfer log to the prepared baking sheet and bake for 30 - 40 minutes, or until firm to the touch (log will spread during baking). Remove from oven and let cool on a wire rack for about 10 minutes.

Transfer log to a cutting board and, using a serrated knife, cut log into slices 1/2 inch thick on the diagonal. Arrange evenly on baking sheet. Bake 10 minutes, turn slices over, and bake another 10 minutes or until firm to the touch. Remove from oven and let cool. Store in an airtight container.

To dip in melted chocolate - Melt 3 ounces of semi-sweet chocolate according to package directions. Dip one end of each biscotti in the melted chocolate and let dry on a parchment-lined baking sheet.

Taken from: www.joyofbaking.com

Italia

