

Raspberry and Brownie Trifle

Prepare with raspberries, strawberries, chocolate brownie, chocolate chips, cashews and whipped cream, this trifle recipe is super-awesome with which you can also impress your loved ones. Try it!



Easy desserts within 30 minutes

No meal is complete without dessert, so end your day on a sweet note with these quick and easy dessert recipes. Sometimes, going the easy way is better than preparing complicated recipes. It takes less than 30 minutes to prepare some of these mouth-watering recipes. Try from this collection of some amazing, drool-worthy desserts which includes Microwave Chocolate Pudding, Nankhatai, Frozen Brownies, Nutella Cheesecake Shooters and Nutty Chocolate Balls. Try these delectable dessert recipes and thank us later!

Peanut Butter and Banana Ice Cream

Peanut Butter and Banana Ice cream is a dairy-free dessert recipe that you can prepare for your family and friends anytime in summer season, and it would be loved by all!



Frozen Brownies

For all the chocolate lovers who can never get enough of chocolate, Frozen Brownies is the most desirable dessert recipe. This easy-to-make recipe is made with dark chocolate, condensed milk, butter, digestive milk, mixed dry fruits.



Nankhatai

Nankhatai is a super-delicious and buttery North Indian biscuits that you can enjoy with a cup of hot tea or coffee. Try this amazingly rich in taste cookie recipe at home and enjoy with your loved ones. (TOI)

Nutty Chocolate Balls

Wondering how to treat your loved ones? Then, try out Nutty Chocolate Balls recipe. It is made with chocolate chips, cocoa powder and lots of nuts which can be an absolute delight for your taste buds.



RECIPES

Caramel Apple Crack

Ingredients

- ▶▶ 1 8 oz. tube crescent dough
- ▶▶ 1 apple, cored, peeled and chopped into 1/2 inch pieces
- ▶▶ 1/2 c. brown sugar
- ▶▶ 1/4 c. cinnamon sugar
- ▶▶ Pinch kosher salt
- ▶▶ 1/4 c. Caramel

Directions

- Step 1.** Preheat oven to 375°. Line a baking sheet with parchment and spray with cooking spray. Set aside.
- Step 2.** Roll out crescent rolls onto parchment. Pinch seams to make one single sheet. Prick all over with a fork. Top with a single layer of brown sugar, doing your best to

cover all over.

Step 3. Top with apples distributing evenly, then sprinkle cinnamon sugar on top. Drizzle caramel on top. Bake until golden, 22 to 25 minutes.

Step 4. Let cool completely before slicing into pieces and serving. (delish)

