

# Food

# Lovers

Tasty Treats

**“A party  
without cake is  
just a meeting.”**

**- Julia Child**

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These classic Double Chocolate Muffins are perfectly soft and fluffy with a rich chocolate taste from cocoa powder and chocolate chips. They are also super easy to make and are ready in 30 minutes. I hope you enjoy!

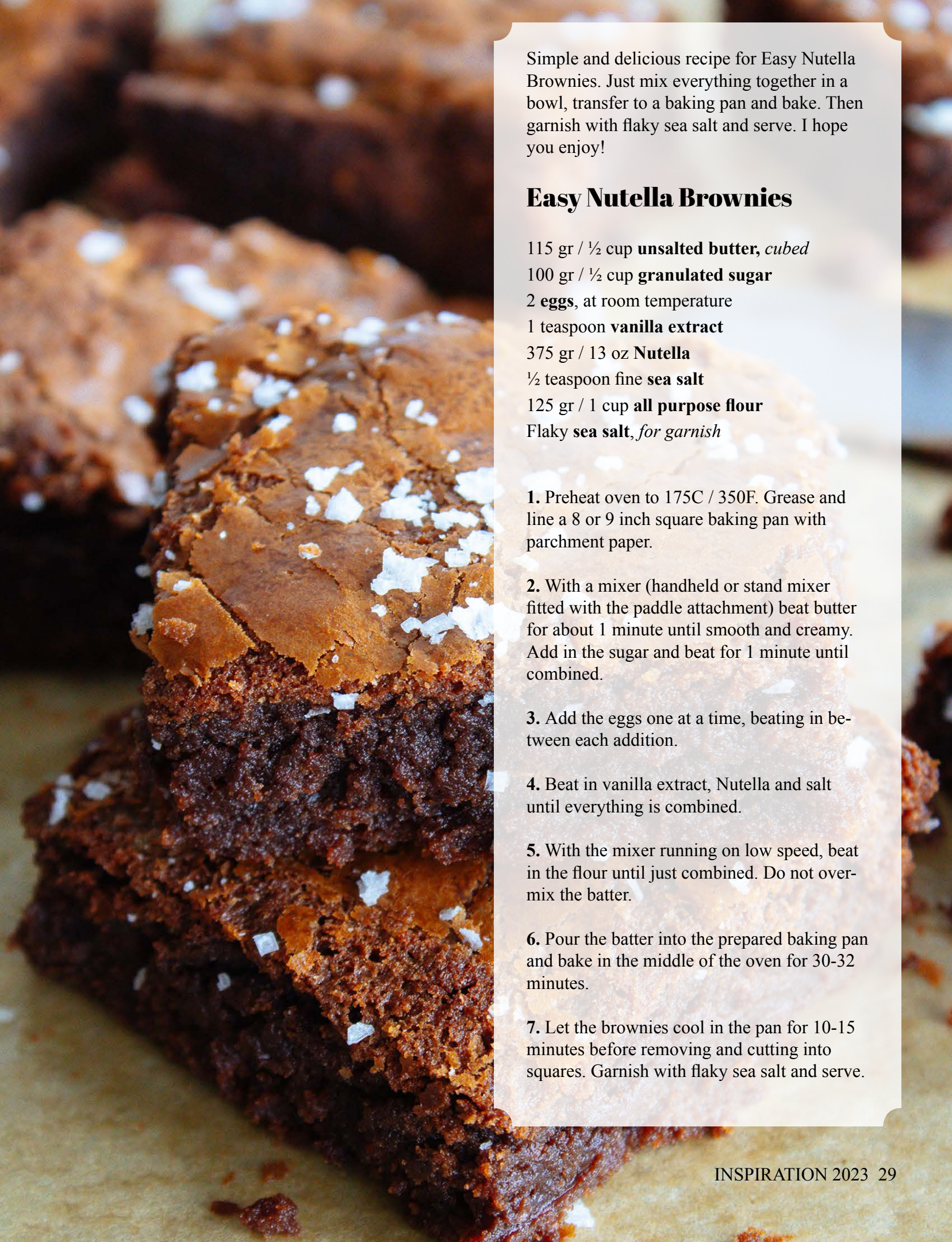
## Double Chocolate Muffins

250 gr / 2 cups **all purpose flour**  
100 gr / ½ cup **granulated sugar**  
100 gr / ½ cup packed **brown sugar**  
75 gr / ¾ cup **unsweetened cocoa powder**  
1 tsp **baking powder**  
1 tsp **baking soda**  
½ tsp fine **sea salt**  
2 **large eggs**, *lightly beaten*  
280 gr / 1 ¼ cup **buttermilk**  
2 tsp **vanilla extract**  
120 gr / ½ cup **unsalted butter**, *melted*  
170 gr / 1 cup **semi sweet chocolate chips**  
42,5 gr / ¼ cup **semi sweet chocolate chips**, *for topping*

1. Preheat oven to 190C / 375F.
2. Position your oven rack in the center of the oven and line two standard 12 cup muffin pans with paper liners. This recipe yields about 18 muffins so that's 1 and a ½ muffin pan.
3. In a large bowl whisk together flour, sugars, cocoa powder, baking powder, baking soda and salt.
4. In a medium small bowl lightly beat the eggs and then stir in the buttermilk, vanilla extract and melted butter until combined.
5. Pour the butter mixture to the dry ingredients and stir until just combined.
6. Fold in 170 gr / 1 cup of chocolate chips with a spatula. Careful not to overmix.
7. Divide the batter evenly between the muffin liners using two tablespoons or a cookie scoop. You want to fill the liners about ¾ way full. Sprinkle the remaining chocolate chips over the top of the muffins. Press them lightly into the batter.
8. Bake in the middle of the oven for 16-18 minutes or until a toothpick/cake tester inserted into the center comes out clean.
9. Take out of the oven and let cool down in the muffin pan for 5 minutes before removing the muffins to a wire cooling rack to cool completely.







Simple and delicious recipe for Easy Nutella Brownies. Just mix everything together in a bowl, transfer to a baking pan and bake. Then garnish with flaky sea salt and serve. I hope you enjoy!

## Easy Nutella Brownies

115 gr / ½ cup **unsalted butter**, *cubed*

100 gr / ½ cup **granulated sugar**

2 **eggs**, at room temperature

1 teaspoon **vanilla extract**

375 gr / 13 oz **Nutella**

½ teaspoon fine **sea salt**

125 gr / 1 cup **all purpose flour**

**Flaky sea salt**, *for garnish*

1. Preheat oven to 175C / 350F. Grease and line a 8 or 9 inch square baking pan with parchment paper.
2. With a mixer (handheld or stand mixer fitted with the paddle attachment) beat butter for about 1 minute until smooth and creamy. Add in the sugar and beat for 1 minute until combined.
3. Add the eggs one at a time, beating in between each addition.
4. Beat in vanilla extract, Nutella and salt until everything is combined.
5. With the mixer running on low speed, beat in the flour until just combined. Do not over-mix the batter.
6. Pour the batter into the prepared baking pan and bake in the middle of the oven for 30-32 minutes.
7. Let the brownies cool in the pan for 10-15 minutes before removing and cutting into squares. Garnish with flaky sea salt and serve.



This traditional Icelandic style Easy Frosted Chocolate Sheet Cake is a super soft one layer chocolate cake with a rich chocolate taste and all made in one bowl. It is then topped with fudgy chocolate frosting and garnished with finely shredded coconut on top. I hope you enjoy!

## Easy Frosted Chocolate Sheet Cake

### Chocolate Cake:

250 gr / 2 cups **all purpose flour**  
300 gr / 1 ½ cup **granulated sugar**  
75 gr / ¾ cup **cocoa powder**  
2 teaspoons **baking soda**  
1 teaspoon **baking powder**  
1 teaspoon **fine salt**  
225 ml / 1 cup full **fat buttermilk**  
120 ml / ½ cup **vegetable oil**  
2 **large eggs**  
2 teaspoons **vanilla extract**  
240 gr / 1 cup **boiling hot water**, or **coffee**

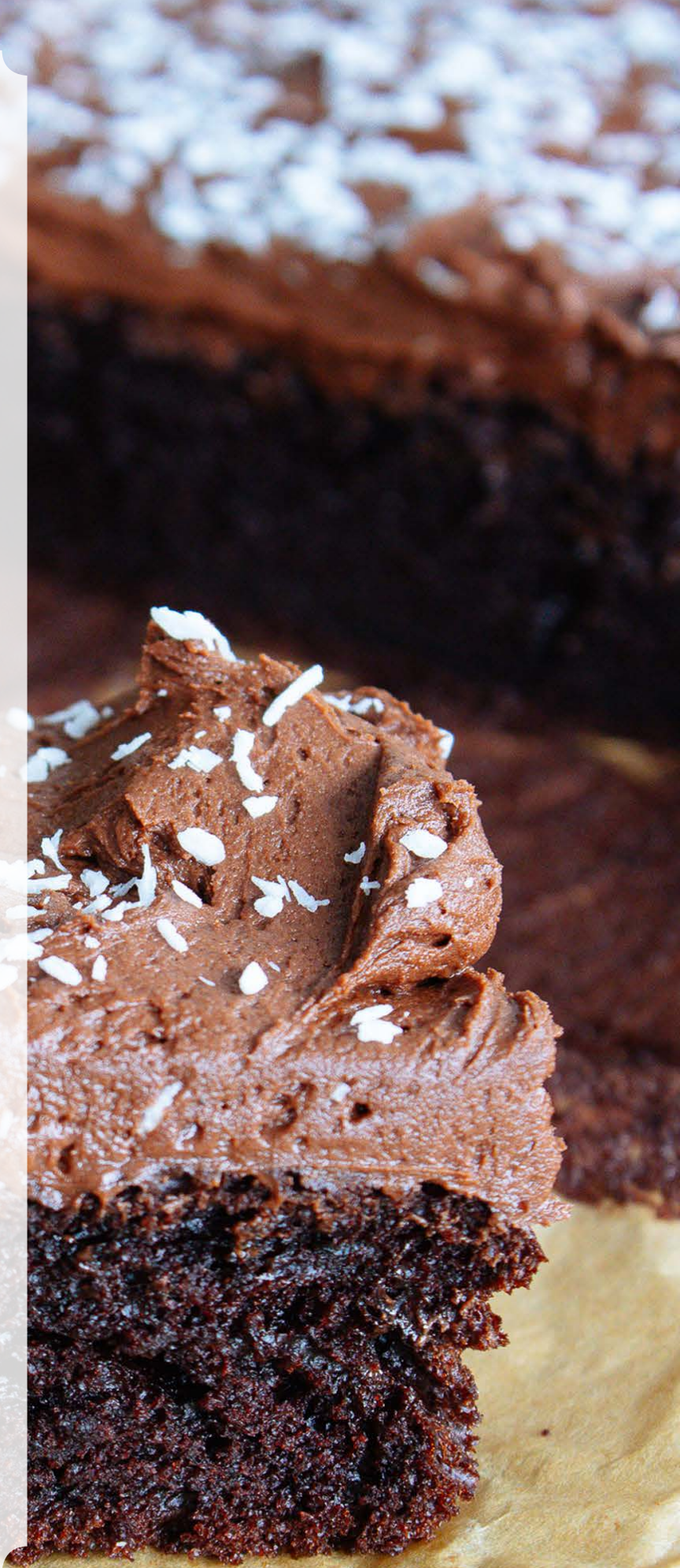
### Chocolate Frosting:

225 gr / 1 cup **unsalted butter**, *softened*  
75 gr / ¾ cup **cocoa powder**  
520 gr / 4 cups **powdered sugar**  
1 teaspoon **vanilla extract**  
4 tablespoons **milk**, or **cream**  
Finely shredded **coconut**, for garnish


1. Preheat oven to 175C / 350F and grease a 9x13 inch baking dish with cooking spray. Or line it with parchment paper.
2. In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda and salt until combined.
3. Add the buttermilk, vegetable oil, eggs, vanilla extract and mix together until combined and then whisk in the hot water until everything is combined.
4. Pour the batter into the prepared baking dish and bake for 25-35 minutes or until a toothpick/cake tester inserted into the center of the cake comes out clean. Once cooked, take out of the oven and let cool for 3-5 minutes in the baking pan before removing to a wire cooling rack to cool completely. Make sure to cool the cake completely before frosting.

### Chocolate Frosting:

1. In the bowl of a stand mixer or with a handheld mixer, beat together butter and cocoa powder until smooth and creamy.
2. In a few additions, whisk in the powdered sugar, vanilla and milk until the frosting is light and fluffy. Scrape down the sides of the bowl as needed in between additions.
3. Spread the chocolate frosting on top of the chocolate cake and sprinkle with shredded coconut for garnish.







These Classic Chocolate Chip Muffins are super moist and full of melty chocolate chips. They are also very easy to make and are ready in 30 minutes. I hope you enjoy!

## Classic Chocolate Chip Muffins

250 gr / 2 cups **all purpose flour**  
100 gr / ½ cup **granulated sugar**  
100 gr / ½ cup **packed brown sugar**  
1 tsp **baking powder**  
1 tsp **baking soda**  
½ tsp **fine sea salt**  
2 **large eggs**, *lightly beaten*  
225 gr / 1 cup **buttermilk**  
(OR **sour cream** or **yogurt**)  
2 tsp **vanilla extract**  
120 gr / ½ cup **unsalted butter**, *melted*  
170 gr / 1 cup **chocolate chips**  
1 **tbsp chocolate chips**, *for topping*

1. Preheat oven to 218C / 425F.
2. Position your oven rack in the center of the oven and line a standard 12 cup muffin pan with paper liners. This recipe yields about 12 muffins.
3. In a large bowl whisk together flour, sugars, baking powder, baking soda and salt.
4. In a medium small bowl lightly beat the eggs and then stir in the buttermilk, vanilla extract and melted butter until combined.
5. Pour the butter mixture to the dry ingredients and stir until just combined.
6. Fold in 170 gr / 1 cup of chocolate chips with a spatula. Careful not to overmix.
7. Divide the batter evenly between the muffin liners using two tablespoons or a cookie scoop. Fill to the top of the liners for puffier and higher top muffins. OR fill ¾ of the liners for smaller muffins.
8. Top the muffins with a few extra chocolate chips each pressing them lightly into the batter. Bake in the middle of the oven for 5 minutes on 218C / 425F.
9. Then lower the temperature down to 175C / 350F while the muffins are still in the oven and bake for 11-13 minutes until golden or a cake tester inserted into the center comes out clean.

**“BAKING TIME OF MUFFINS VARIES ON DIFFERENT TYPE OF OVENS, HOW LONG THE OVEN HAS BEEN PREHEATING AND HOW MUCH BATTER YOU FILLED THE LINERS WITH”**

10. Take out of the oven and let cool down in the muffin pan for 10-15 minutes before removing the muffins to a wire cooling rack to cool completely.



These no bake Chocolate Coconut Oat Balls are SO easy & fun to make. They always remind me of my childhood and make the perfect little treat or snack for when your craving something sweet to nibble on. And since they require no baking they come together very quickly, all they need is just a little time in the fridge to firm up. I hope you enjoy!


## Chocolate Coconut Oat Balls

240 gr / 3 cups old fashioned oats  
115 gr / 1/2 cup **unsalted butter**, *room temperature*  
200 gr / 1 cup **granulated sugar**  
30 gr / 6 tbsp **cocoa powder**  
1 tsp **vanilla extract**  
62 gr / 1/4 cup **milk** of choice  
80-120 gr / 1-1 1/2 cup finely **shredded coconut**

1. In a large mixing bowl combine together oats, butter, sugar and cocoa powder.
2. Stir in the vanilla extract and milk until combined.
3. Using a tablespoon scoop the mixture into your hands and roll into small balls. Coat in the shredded coconut.
4. Place in the refrigerator on a parchment lined baking sheet or an airtight container for at least 1 hour.
5. Serve and enjoy or store in an airtight container for up to 1 week.





A close-up photograph of several chocolate-covered peanut butter dates. The dates are round and coated in a smooth, dark chocolate. They are decorated with thin, artistic drizzles of chocolate and sprinkled with small, white, flaky sea salt crystals. The dates are arranged on a light-colored wooden surface, with some dates in the foreground being in sharp focus while others in the background are blurred.

These Chocolate Covered Peanut Butter Dates make a great healthy, nutritious, and delicious snack. They are also super easy to make and only require 4 ingredients. They are sprinkled with flaky sea salt that goes perfectly with the dark chocolate, peanut butter and the sweet flavor of medjool dates.

## **Chocolate Covered Peanut Butter Dates**

12 fresh whole **medjool dates**, pitted  
Natural **peanut butter**  
200 gr / 7 ounces 70% **dark chocolate**  
(or semi sweet chocolate)  
**Flaky sea salt** for sprinkling, optional

1. Fill each date with peanut butter. About  $\frac{1}{2}$  tsp per date depending on size. Be careful not to overfill.
2. Place them on a freezer safe tray / plate and freeze for 10-15 minutes.
3. Meanwhile, chop the chocolate and melt in the microwave stirring every 30 seconds.
4. Place a sheet of parchment paper on a baking sheet or cutting board.
5. Dip each date into the melted chocolate using a spoon to coat and transfer onto the parchment paper.
6. Place the dates in the fridge until the chocolate is set. About 25-30 minutes.
7. Take the dates out of the fridge and drizzle with melted chocolate. Sprinkle with sea salt and place again in the fridge and chill until the chocolate is set.
8. The dates are now ready to serve as a healthy snack.
9. Transfer the dates into an airtight container and store in the fridge up to 1 week.



The best Glazed Almond Pound Cake that's super easy to make and extremely delicious. It's topped with cranberry juice flavored glaze and sliced almonds which makes it the perfect weekend treat that everybody is going to love. I hope you enjoy!

## Glazed Almond Pound Cake

115 gr / 1/2 cup **unsalted butter**, *room temperature*

200 gr / 1 cup **granulated sugar**

3 **large eggs**, *room temperature*

120 gr / 1/2 cup **milk**, *of choice*

1 teaspoon **almond extract**

315 gr / 2 1/2 cups **all purpose flour**

2 teaspoons **baking powder**

1/2 teaspoon **fine salt**

### Glaze:

195 gr / 1 1/2 cup **powdered sugar**

1 tablespoon **cranberry juice**

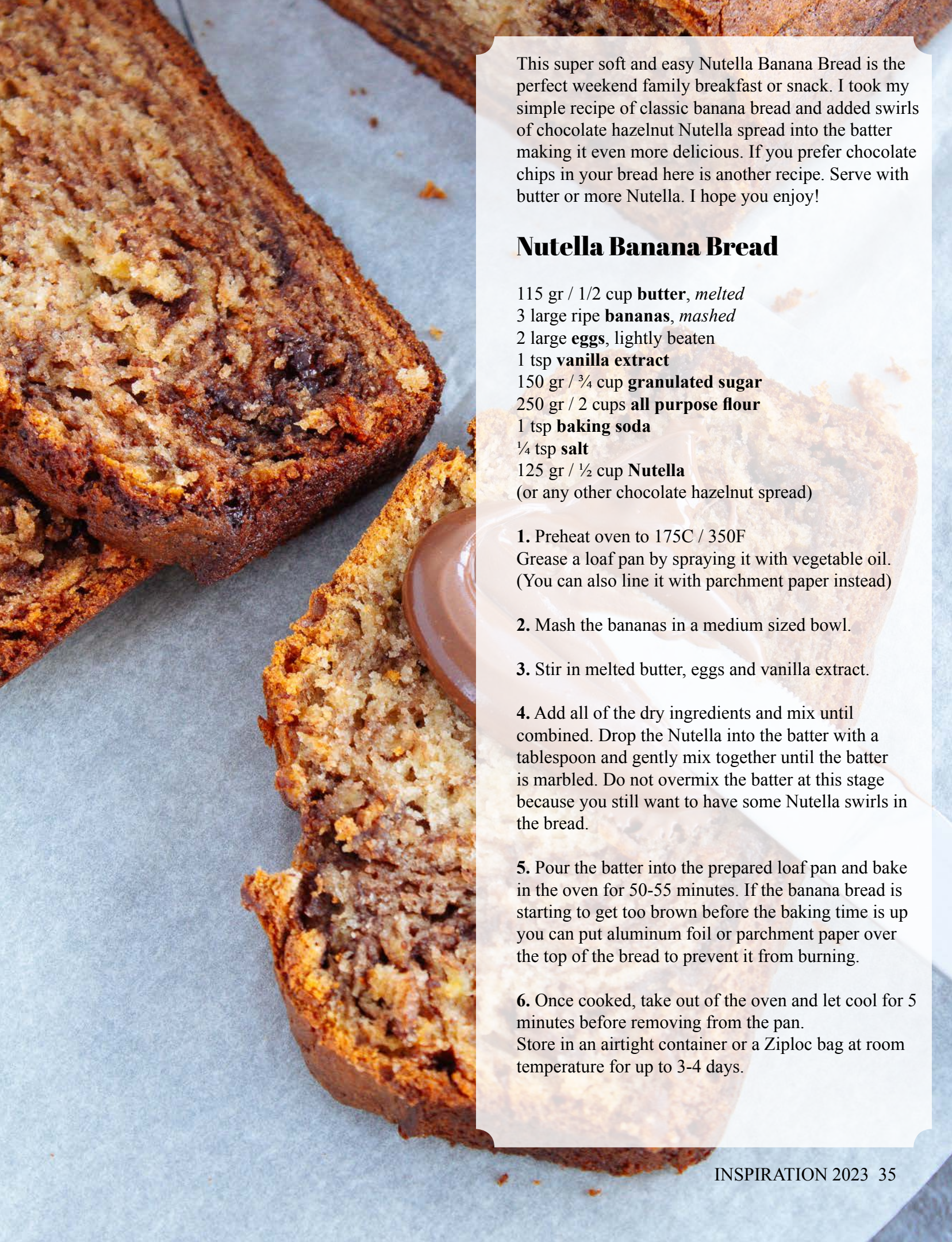
1-2 tablespoons **milk or water**

Sliced **almonds**, for garnish

1. Preheat oven to 175C / 350F and grease a standard 9x5 loaf pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together butter and sugar. Add the eggs one at a time mixing in between each addition.
3. Mix in the milk and almond extract until everything is combined.
4. In a small bowl stir together the flour, baking powder and salt. With the mixer on low speed, slowly mix in the dry ingredients until just combined. Careful not to overmix the batter.
5. Pour the batter into the prepared baking pan. Bake for 50-55 minutes or until a cake tester/toothpick inserted into the center of the cake comes out clean.
6. Once done baking let the cake cool down for 5 minutes in the pan and then remove the cake to a wire cooling rack to cool completely.
7. To make the glaze: Mix together all of the glaze ingredients until smooth. Drizzle or pour over the top of the cooled almond cake. Sprinkle sliced almonds on top and serve.







This super soft and easy Nutella Banana Bread is the perfect weekend family breakfast or snack. I took my simple recipe of classic banana bread and added swirls of chocolate hazelnut Nutella spread into the batter making it even more delicious. If you prefer chocolate chips in your bread here is another recipe. Serve with butter or more Nutella. I hope you enjoy!

## Nutella Banana Bread

115 gr / 1/2 cup **butter**, *melted*  
3 large ripe **bananas**, *mashed*  
2 large **eggs**, lightly beaten  
1 tsp **vanilla extract**  
150 gr / 3/4 cup **granulated sugar**  
250 gr / 2 cups **all purpose flour**  
1 tsp **baking soda**  
1/4 tsp **salt**  
125 gr / 1/2 cup **Nutella**  
(or any other chocolate hazelnut spread)

1. Preheat oven to 175C / 350F  
Grease a loaf pan by spraying it with vegetable oil.  
(You can also line it with parchment paper instead)
2. Mash the bananas in a medium sized bowl.
3. Stir in melted butter, eggs and vanilla extract.
4. Add all of the dry ingredients and mix until combined. Drop the Nutella into the batter with a tablespoon and gently mix together until the batter is marbled. Do not overmix the batter at this stage because you still want to have some Nutella swirls in the bread.
5. Pour the batter into the prepared loaf pan and bake in the oven for 50-55 minutes. If the banana bread is starting to get too brown before the baking time is up you can put aluminum foil or parchment paper over the top of the bread to prevent it from burning.
6. Once cooked, take out of the oven and let cool for 5 minutes before removing from the pan.  
Store in an airtight container or a Ziploc bag at room temperature for up to 3-4 days.