

A flyer for a Recipe Club meeting. The background is a solid blue color. In the center is a white, cloud-like shape with a scalloped border. Inside this white shape, there are several illustrations of lemons and yellow flowers with green leaves. The text is centered within the white shape. The title "RECIPE CLUB" is in a bold, orange, sans-serif font. Below it, the text "Please join us for Recipe Club" is in a smaller, orange, sans-serif font. Then, "November 3rd at 5:00 in the Clubhouse" is in the same orange font. Next, "This month's theme is 'Lemons or Limes'" is in the same orange font. Finally, "Please specify what category you will be bringing." is in the same orange font.

## RECIPE CLUB

Please join us for Recipe Club

November 3rd at 5:00 in the Clubhouse

This month's theme is "Lemons or Limes"

Please specify what category you will be bringing.

# Sides

# avgolemono: greek lemon chicken soup



4.9 from 270 reviews

Author: The Mediterranean Dish Total Time: 35 minutes Yield: Serves 6



Greek Avgolemono Soup Recipe. Silky, rich, fragrant chicken soup, prepared Greek-style with avgolemono sauce, which is a Greek lemon-egg sauce with warm broth. Best part, this weeknight version comes together in just over 30 minutes.

## INGREDIENTS

- Extra Virgin Olive Oil (I used Private Reserve Greek olive oil)
- 1/2 to 1 cup finely chopped carrots
- 1/2 to 1 cup finely chopped celery
- 1/2 to 1 cup finely chopped green onions
- 2 garlic cloves, finely chopped
- 8 cups low-sodium chicken broth
- 2 bay leaves
- 1 cup rice
- Salt and pepper
- 2 cooked boneless chicken breast pieces, shredded ( about 6 to 8 oz store-bought rotisserie chicken will work)
- 1/2 cup freshly-squeezed lemon juice
- 2 large eggs
- Fresh parsley for garnish (optional)

☒ Cook Mode Prevent your screen from going dark

## INSTRUCTIONS

1. In a large Dutch oven or heavy pot, heat 1 tbsp olive oil on medium-high. Add the carrots, celery and green onions, toss together to saute briefly then stir in the garlic.
2. Add the chicken broth and bay leaves then raise the heat to high. Once the liquid has come to a rolling boil, add the rice, salt and pepper. Turn the heat to medium-low and simmer for 20 minutes or until the rice is tender. Now stir in the cooked chicken.

3. To prepare the egg-lemon sauce, in a medium bowl, whisk together the lemon juice and eggs. While whisking add 2 ladles-full of the broth from the cooking pot (this helps temper the eggs). Once fully combined, add the sauce to the chicken soup and stir. Remove from the heat immediately.
4. Garnish with fresh parsley, if you like. Serve hot with your favorite bread. Enjoy!

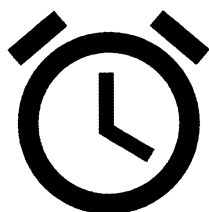
#### NOTES

**Cook's Tip for Rice:** Be sure to rinse the rice well. And it helps to soak the rice in water for about 15 minutes or so or until you are able to break one grain of rice easily. The rice will cook quickly and evenly.

**Can you use orzo instead of rice?** Yes, orzo is fine to use. You can use 1 cup orzo, and watch cooking time as orzo will cook more quickly (about 7 minutes or so)

**Important Tips: 1. Make sure to temper the sauce.** To make avgolemono sauce, you'll need to whisk two eggs with 1/2 cup of lemon, and while whisking with one hand, pour in two ladles of the hot chicken broth from your soup. That's really the trickiest part of this soup, but it's not that difficult. And if you need to, ask someone to help you pour in the broth, while you do the whisking. **2. Add avgolemono sauce to the soup at the very end, and immediately remove from heat.** This is your very last step in the process, be sure to remove the soup from heat immediately or the eggs might begin to cook and the soup separates (you're not looking for an egg drop soup here.)

Visit our [Online Shop](#) to browse our olive oils, spices and more!



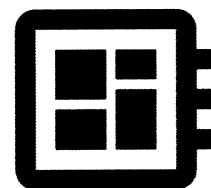
*Prep Time: 5 mins*



*Cook Time: 30 mins*



*Category: Soup*



*Method: Stovetop*



*Cuisine: Greek*



# Greek Lemon Rice Soup

SERVES: 6 TO 8 PEOPLE PREP: 30 MINUTES TOTAL TIME: 1 HOUR

**THIS HEARTY, LEMONY SOUP IS PERFECT FOR COLD, RAINY WEATHER.**

When does a food phase become a way of life? 'Cuz lately, I can't get enough of all things Greek. (I think my former feta aversion had influenced my POV on the whole Greek cuisine situation, but I've come around in the most obsessed way.) I even convinced (okay, begged) one of my closest friends to acquire one of my favorite pasta dishes, pastitsio, while she was in Greece, and smuggle it to me, still fresh, into Mexico. Anyway, I digress. Avgolemono. Kind of the national soup of Greece. It's a chicken soup that's lemony, lush, perfect. You would be convinced that this velvety soup contained dairy because it's so incredibly creamy, but it's all thanks to eggs, which you just whisk into the broth to create a texture that never fails to amaze me. The rice's starch adds even more creaminess. I was going to make adding the pulled chicken breast optional, but it was so delicious it became mandatory before we even finished writing this recipe down.

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- 2** garlic cloves, finely minced
- 1/2** teaspoon kosher salt
- 1/4** teaspoon freshly ground black pepper, plus more for garnish
- 2** skinless boneless chicken breasts (about 1 pound total)
- 1/2** cup low-sodium chicken broth (or taken from the 8 cups for the soup)
- 2** tablespoons olive oil
- 1** large onion, finely minced
- 1** celery stalk, finely minced
- 3** garlic cloves, minced
- 8** cups low-sodium chicken broth
- 1** teaspoon kosher salt
- 1/2** cup long-grain white rice
- 5** eggs
- 3** tablespoons olive oil

**Cook the chicken:** Combine the garlic, 1 tablespoon of the olive oil, the salt, and the pepper in a small bowl, then rub the mixture all over the chicken. Heat the remaining 2 tablespoons olive oil in a 9- or 10-inch lidded skillet over medium-high heat. Add the chicken to the skillet and cook, trying not to move it, until golden on the bottom, about 5 minutes.

Reduce the heat to medium, carefully add ¼ cup of the chicken broth, quickly cover the skillet, and cook another 5 minutes. Uncover, flip the chicken, add the remaining ¼ cup broth, cover again, and cook until the chicken is white all the way through when cut, about another 5 minutes.

Remove from the heat and let cool, uncovered, until easy to handle. Using 2 forks, shred the chicken right in the skillet with its juices and cover to keep warm.

**Make the soup:** Heat the olive oil over medium low heat in a 4-quart Dutch oven. Add the onion and celery and cook, stirring occasionally, until the onion is soft and very lightly golden (you don't want dark edges here), 9 to 10 minutes. Add the garlic and cook, stirring, 1 additional minute.

Add the chicken broth and salt, bring to a boil over medium-high heat, then stir in the rice and return to a boil, reduce the heat to medium, and simmer vigorously, stirring once in a while, until the rice is cooked and the soup thickens, about 20 minutes.

While the rice is cooking, whisk the eggs and lemon juice in a medium bowl until blended.

Scoop 2 cups of the hot soup from the Dutch oven and, very slowly at first and whisking constantly, add it to the lemon-egg mixture (this prevents the eggs from scrambling), until the mixture is warmed and all 2 cups of soup are incorporated. Pour the mixture into the Dutch oven, stirring as you do, then add the chicken and pan juices to the pot and cook, stirring, for 2 minutes to warm through. Remove from the heat and add the oregano, season to taste with additional salt, and divide among bowls. Garnish with dill and some ground pepper.

# **LEMONY CHICKPEAS OVER FLUFFY BROWN RICE**

**Nanette Eberwein**

**(serves 4)**

## **Ingredients**

**2 C Uncooked Brown Rice**

**1 TBSP Olive Oil**

**1 Med Onion Chopped**

**2 (15 oz) Cans Chickpeas (rinsed/drained)**

**1 (14 oz) Can Diced Tomatoes (undrained)**

**1 C Vegetable Broth**

**¼ TSP Crushed Red Pepper Flakes**

**¼ TSP Black Pepper**

**½ TSP Grated Lemon Peel**

**3 TBSP Lemon Juice**

## **Directions**

- 1. Cook rice according to pkg directions.**
- 2. In large skillet heat oil over medium heat, add onions and cook and stir 4 minutes or until tender.**
- 3. Stir in chickpeas, tomatoes, broth, pepper flakes, pepper and bring to a boil.**
- 4. Reduce heat, simmer, covered, for 10 minutes.**
- 5. Uncover, simmer 4-5 minutes (slightly reduced liquid) stirring occasionally**
- 6. Stir in lemon zest and lemon juice and serve with rice.**

# Lemon Garlic Orzo with Roasted Vegetables Recipe



*Prep Time:* 30 minutes

*Cook Time:* 40 minutes

*Total Time:* 1 hour 10 minutes

*Servings:* 4 Servings

*Calories:* 505kcal

Enjoy!  
Kathy U.

- ☐ 1 C (126g) Mix of Red Yellow, or Orange Bell Peppers, deseeded and diced (I used baby bells here, but you'll need about 1 whole bell pepper if using the larger variety)
- ☐ 1 lb (425g) Asparagus (sub zucchini or eggplant when in season!) cut into 1" pieces with woody ends discarded
- ☐ 12 oz (340g) Cherry Tomatoes sliced in 1/2
- ☐ 2 tsp Garlic minced
- ☐ 1/2 C (116g) Shallot chopped
- ☐ 3 Tbs Extra Virgin Olive Oil divided
- ☐ 1/2 tsp Sea Salt
- ☐ 1/2 tsp Black Pepper Ground
- ☐ 1 C (200g) Orzo
- ☐ 1 1/2 C (355g) Vegetable Broth
- ☐ 1/2 C (84g) Garlic and Herb Feta crumbled  
- or plain vegan feta

530k

16.9k



### For the Dressing:

- ☐ 2 Tbs Extra Virgin Olive Oil
- ☐ 1 Tbs Lemon Juice
- ☐ 1/2 tsp Sea Salt
- ☐ 1/4 tsp Black Pepper ground

### For the Garnish:

- ☐ 2-3 Tbs Chopped Fresh Basil
- ☐ 2-3 Tbs Chopped Fresh Parsley

- **First**, roast the red or yellow bell pepper, mushrooms, tomatoes, asparagus and shallot in olive oil using two separate baking sheets lined with parchment paper (start checking your veggies after 25 minutes to ensure the perfect roasting).
- **Next**, a separate baking sheet, roast the pine nuts or almonds for 6-7 minutes.
- While the veggies are roasting and pine nuts are toasting (hehe), cook the orzo in a large skillet.
- **Finally**, whip up the dressing using olive oil, lemon juice salt & pepper.

# Main Dishes



## Baked Lemon Garlic Salmon



4.84 from 106 votes

A simple, stir-together lemon-garlic sauce seasoned with paprika and oregano contributes big flavor and color to this Lemon Garlic Salmon recipe. Baking a large salmon fillet wrapped in foil ensures tender, juicy, and perfectly flaky fish with lots of flavor, but very little hands-on time. Serve it with a big salad and perfectly fluffy Basmati rice to soak up the sauce. Yum!

Prep Time	Cook Time	Total Time
10 mins	18 mins	28 mins

Course: Entree    Cuisine: Mediterranean    Diet: Gluten Free, Low Lactose  
Servings: 6    Author: Suzy Karadsheh

### Ingredients

#### For the Salmon

- 2 pounds salmon fillet
- Kosher salt
- 1 large lemon
- Chopped parsley, for garnish

#### For the Lemon Garlic Sauce

- 2 large lemons
- 3 tablespoons extra virgin olive oil
- 5 garlic cloves, chopped
- 2 teaspoon dried oregano
- 1 teaspoon sweet paprika
- 1/2 teaspoon black pepper

### Instructions

1. **Get ready.** Position one oven rack in the center and one rack about 6 inches from the broiler. Preheat your oven to 375°F. Line a sheet pan longways with a large piece of foil, large enough to fold over the salmon. Brush the foil with extra virgin olive oil.
2. **Make the lemon-garlic sauce.** Zest one of the lemons into a small bowl or measuring cup, then add the juice from both lemons. Add the extra virgin olive oil, garlic, oregano, paprika, and black pepper and whisk to combine.
3. **Prepare the salmon.** Pat the salmon dry and season well on both sides with salt. Place it on the foil, skin side down. Carefully pour the lemon garlic sauce on top, bending the foil upwards around the fish to contain the liquid. Use a spoon or a pastry brush to spread the sauce evenly across the surface of the fish. Slice half of the remaining lemon into rounds and the other half into wedges, and place the rounds on top of the salmon.
4. **Wrap the salmon in foil.** Fold the loose end of the foil up and over the salmon, tenting it high enough so there's an air pocket between the foil and the lemons on

top of the salmon. Crimp the foil closed at the top and sides to encase the fish and trap the steam. If you didn't leave quite a long enough piece of foil, simply tear off another sheet and crimp the two together.

5. **Bake the salmon.** Bake in the hot oven until the salmon is almost cooked through at the thickest part (see note), 15 to 20 minutes.
6. **Broil the salmon.** Carefully remove the pan from the oven and open the foil, folding it out to reveal the top of the salmon. Turn your broiler to high and place the salmon under the broiler briefly, until the top is lightly browned and the salmon is cooked through, about 3 minutes. Watch closely as it broils to make sure it doesn't overcook and the lemons and garlic do not burn. Remove the salmon from the oven (see note).
7. **Serve.** Sprinkle the salmon with the parsley and serve with the lemon wedges on the side.

## Notes

- **Shop this recipe: Visit [our shop](#)** to browse quality Mediterranean ingredients including the [olive oil](#), [oregano](#), and [paprika](#) used in this recipe.
- **The cooking time will vary based on the thickness of your fish:** If your salmon fillet is thinner, or from the tail end, check several minutes early to ensure it doesn't overcook. If your piece is very thick, 1 1/2 or more inches, it may take a bit longer.
- **How can you tell when salmon is cooked?** When your fish is ready, it should flake at the touch of a fork. Poke the salmon with your fork at the thickest part and gently pull a piece of the flesh away; your fork should not meet any resistance. If you like, you can use an instant-read thermometer to check for doneness. The USDA recommends an internal temperature of 145°F, which should be measured at the thickest part of the fish fillet. Personally, I prefer salmon cooked to about 135°F.
- **If your salmon is underdone:** If it's almost there you can just wrap the foil back over the top and let it rest on the counter for a few minutes to finish cooking through with residual heat from the sauce and the pan. If it needs more heat you can just return it to the oven. Even if the oven is off it will still have enough residual heat to continue cooking the fish. Don't leave it too long! Salmon can easily go from under-cooked to over-cooked quickly.

## Nutrition

Calories: 299.1kcal | Carbohydrates: 6.6g | Protein: 30.9g | Fat: 16.8g | Saturated Fat: 2.5g | Polyunsaturated Fat: 4.7g | Monounsaturated Fat: 8.3g | Cholesterol: 83.2mg | Sodium: 68.6mg | Potassium: 843.7mg | Fiber: 2g | Sugar: 1.4g | Vitamin A: 249IU | Vitamin C: 29.4mg | Calcium: 48.9mg | Iron: 1.9mg

## QR code

Scan this QR code with your phone's camera to view this recipe on your mobile device.

Anne & Paul

## Easy Shrimp Ceviche

PREP 10min COOK 30min TOTAL 40min

*My favorite shrimp ceviche recipe combines lightly poached shrimp with lime juice, lemon juice, and avocado. It's fresh, healthy, and delicious. Shrimp ceviche is best served the day you make it.*

Makes 6 servings as a light appetizer



### YOU WILL NEED

- 1 pound (450g) large or extra large shrimp, peeled and deveined
- 3/4 cup (177ml) freshly squeezed lime juice, 6 to 7 limes
- 1/4 cup (60ml) freshly squeezed lemon juice, 1 to 2 lemons
- 1/4 medium red onion, finely minced
- 1 cup diced cucumber
- 2 chile peppers like Fresno, serrano, or jalapeño, deseeded and minced
- 2 tablespoons chopped cilantro
- 1 medium avocado, diced

### DIRECTIONS

Fill a pot with 2 quarts (8 cups) of water and add 2 tablespoons salt. This makes our poaching liquid and helps to season the shrimp.

Bring the water to a boil, add the shrimp, and then immediately remove the pot from the heat. Leave the shrimp in the poaching liquid until just cooked through, 2 to 3 minutes. You can tell when the shrimp is cooked when it's firm and opaque throughout.

*If you have freshly caught shrimp, you can skip the poaching step; see our tips in the notes below and in the article above.*

Remove the shrimp from the poaching liquid and spread them out on a cutting board to cool. When the shrimp are cool enough to handle, remove the tails (if there are any) and chop them into bite-size pieces.

Add the cucumber, onion, minced chile peppers, cilantro, and chopped shrimp to a non-reactive bowl (glass, stainless steel, and ceramic bowls are perfect).

Pour over the citrus juices and a pinch of salt. Toss well, then press the shrimp down into the liquid as much as possible. Cover and refrigerate for at least 30 minutes and up to 4 hours.

Just before serving, stir in the avocado. Taste and season with salt if necessary.

### ADAM AND JOANNE'S TIPS

- **Using raw shrimp:** If you have very fresh shrimp, you can skip the poaching step and allow the citrus juices to "cook" the shrimp. Cut the shrimp into small pieces (no larger than 1/2 inch) to make our recipe with raw shrimp. Cover the shrimp with the citrus juice. Use enough juice to cover the shrimp and allow it to float freely (this might require a bit more juice than what is called for in our recipe). If there is not enough juice, the shrimp will cook unevenly. Refrigerate for 30 minutes or until the shrimp is "cooked" through.
- **Using pre-cooked shrimp:** You can use pre-cooked shrimp if you prefer, but our method for poaching the shrimp is quick and ensures perfectly cooked and seasoned shrimp.
- **Spicy ceviche:** You can leave some or all of the pepper seeds or add a few dashes of your favorite hot sauce.
- The nutrition facts provided below are estimates.



# Lemon Chicken Orzo

This **lemon chicken orzo** recipe is creamy, comforting, and made in one pot for fewer dishes! It comes together in just 30 minutes for a cozy meal.

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Prep Time

10 mins

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Cook Time

20 mins

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Total Time

30 mins

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4.93 from 196 votes

Course: Side Dish    Cuisine: American

Keyword: chicken and orzo recipe, creamy chicken orzo, lemon chicken orzo

Servings: 4    Author: [Natasha Bull](#)

## Ingredients

- 1 tablespoon olive oil
- 2 tablespoons butter
- 1/2 medium onion **chopped**
- 3 cloves garlic **minced**
- 1/4 teaspoon Italian seasoning
- 1 cup uncooked orzo pasta
- 2 cups chicken broth
- 2 tablespoons lemon juice
- 1 cup heavy/whipping cream
- 2 cups cooked shredded/roastisserie chicken
- 1/2 cup freshly grated parmesan cheese
- 2 cups (packed) fresh baby spinach
- Salt & pepper **to taste**

## Instructions

1. Add the oil, butter, and onion to a pot over medium-high heat. Sauté the onion for 3-4 minutes. *I also add ~ 4 oz. Sliced mushrooms*
2. Add the garlic, Italian seasoning, and orzo. Cook for 2-3 minutes, stirring often (this infuses the orzo with more flavor and toasts it a little).
3. Stir in the chicken broth, lemon juice, and cream. Once it starts to bubble, continue cooking for 10 minutes, uncovered, stirring fairly often. You will probably need to turn the heat down a bit (to medium or even medium-low). It should gently bubble vs. furiously boil, and you don't want the liquid to reduce too much before

# *SRIMP* **Creamy Lemon Garlic Chicken with Asparagus (30 Minutes!)** *(Everyone was making chicken!)*

It takes less than 30 minutes and just one pan to make this healthy creamy lemon chicken with asparagus. It's perfect for busy weeknights and is super flavorful and just 7g net carbs! The chicken and freshly cooked asparagus are surrounded with delicious lemon garlic cream sauce that's absolutely incredible.



4.77 from 111 votes

Prep Time	Cook Time	Total Time
5 mins	25 mins	25 mins

Course: Main Course    Cuisine: Italian    Keyword: chicken, healthy, keto    Servings: 4 servings

## Equipment

- Skillet
- Cutting board
- Kitchen Knife

## Ingredients

- 4 medium chicken breasts (boneless, skinless)
- 1 tablespoon Italian seasoning
- 1/2 tsp EACH crushed red pepper, salt, pepper
- 1 tablespoon olive oil
- 2 tablespoons butter (divided)
- 1 pound asparagus (trimmed and cut in 3rds)
- 1/2 cup onion (minced)
- 3-4 cloves garlic (minced)
- 1 cup heavy cream
- 2 tablespoons lemon juice
- 1/4 cup Parmesan cheese (optional)

## Instructions

1. Season chicken with Italian seasoning, crushed chili pepper, salt & pepper. Add 1 tablespoon olive oil to a large skillet over medium heat. Add chicken to the pan and cook for 5-6 minutes per side. Remove from skillet and set aside.
2. Add butter onion, and asparagus to the skillet and cook for 2-3 minutes, or until just tender. Add the garlic and cook for just under a minute.
3. Add heavy cream, lemon juice, and parmesan cheese; stir to combine. Return chicken to the pan and simmer 3-4 minutes or until the sauce has thickened. Taste and adjust salt & pepper if needed. If the sauce is too thick, add 1/4 cup water, chicken stock or broth.

## Nutrition

Serving: 1 serving (1/4th the dish) | Calories: 607kcal | Carbohydrates: 10g | Protein: 55g | Fat: 39g |  
Saturated Fat: 20g | Cholesterol: 245mg | Sodium: 546mg | Potassium: 1184mg | Fiber: 3g | Sugar: 3g |  
Vitamin A: 2040IU | Vitamin C: 14mg | Calcium: 176mg | Iron: 4mg

GimmeDelicious.com



# Desserts

## Mary's Cheese Pie

Carol Cowley

### **Crust:**

4 T. butter  
3T. sugar  
1 egg

1 cup flour  
1 ¼ t. baking powder

Combine all ingredients. Press into bottom and sides of a greased and floured 10" glass pie plate.

### **Filling:**

8 oz. cream cheese  
2 egg whites, beaten  
½ cup sugar  
1 ½ T. flour  
cinnamon

2 egg yolks  
½ t. lemon juice  
1 ½ cup milk  
½ t. vanilla

Beat cream cheese until fluffy. Add sugar and beat well. Add flour and mix. Add egg yolks, milk, vanilla and lemon juice. Fold in egg whites. Mixture will be very runny. Pour into prepared pie shell. Sprinkle with cinnamon.

Bake at 325° for 35 to 45 minutes. It should be set around the edges and runny in the middle. Chill or set at room temperature.

Laure Mc Murray

# The BEST Lemon Cranberry Muffins

*Sweet. Tangy. Juicy. Not your average muffin. These bakery-style Lemon Cranberry muffins are simple to make, bursting with cranberries, and are sure to brighten your day!*



4.89 from 27 votes



PREP TIME

10 mins

COOK TIME

35 mins



COURSE

Breakfast, Dessert, Snack

CUISINE

American



SERVINGS

12 large muffins

## INGREDIENTS

- 3 cups All-purpose Flour + additional 1 tbsp (to add to cranberries)
- 4 tsp Baking Powder
- pinch of salt
- 1/2 cup Vegetable/Canola Oil
- 1/2 cup Milk I typically use 2% m.f. or higher
- 1 3/4 cups Granulated Sugar
- 2 Eggs large
- 1/4 cup Lemon Juice ~ juice of 2 lemons
- zest of 1 lemon optional
- 1/4 cup Orange Juice

- 1 tsp Vanilla Extract or vanilla bean paste
- 2 1/2 cups Fresh or Frozen Cranberries Remove any old/squishy fresh cranberries and DO NOT thaw frozen cranberries!!

*Cut fresh Cranberries in half, rinse to remove seeds*

**INSTRUCTIONS** *Sprinkle w/ 1 T of white sugar + 1 T flour  
let sit*

1. Preheat oven to 425°F (400F for convection oven). Prepare a baking tray with 12 muffin cups with either paper liners or non-stick cooking spray.
2. In a large bowl, whisk together flour, baking powder and salt to aerate. Set aside.
3. In a medium bowl, whisk together the vegetable oil, sugar, eggs, milk, lemon juice, orange juice, vanilla extract, and lemon zest.
4. Pour egg mixture on top of flour mixture, stir to incorporate. Mix until just combined, be careful not to over mix or muffins may become gummy.
5. In a small bowl, add 1 tbsp flour to the fresh/frozen cranberries. Stir to coat cranberries with flour. Fold cranberries into muffin mixture.
6. Divide the batter into the 12 prepared muffin cups. Decorate with a few additional cranberries and coarse sugar on top.
7. Bake at 425°F (400F convection oven) for 8 minutes, then reduce the oven temp to 375°F (350F convection oven) and bake for another 20-30 minutes or until a toothpick inserted into the centre comes out with a few crumbs attached. I recommend 20 minutes at 375F, check the muffins - if not done, put them in for an additional 5 minutes at a time, checking after each. (note: I used convection settings and frozen cranberries and my muffins were perfect after 27 minutes at 350F).
8. Cool for 5-10 minutes in muffin tins then let cool completely on wire rack.
9. Enjoy!

*To Bake mini-muffins*

*Bake at 350° for 24-26 minutes*

*Makes 55-60 mini muffins*

# Limoncello Mascarpone Cake Recipe



Megan

16 servings

BK 35 min

total time

1 hr 5 min

Limoncello mascarpone cake is a deliciously soft and tender lemon cake infused with limoncello liqueur flavor. This Italian lemon cake is topped with a rich & creamy mascarpone frosting and tart lemon curd. Make this limoncello cake anytime you need a simple, but stunning dessert.

## EQUIPMENT

- 1 9 inch (23 cm) springform pan
- 1 parchment paper
- 1 stand mixer with whisk attachment or hand mixer with beaters
- 1 zester

## INGREDIENTS

### Limoncello Cake

- 2 cups (240 g) all purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1¼ cups (250 g) granulated sugar
- 2 large lemons, zested
- 3 large eggs, room temperature
- ¾ cup (180 ml) olive oil
- ½ cup (120 ml) limoncello
- ¼ cup (60 ml) lemon juice
- ¼ cup (60 g) sour cream, room temperature

mascarpone frosting cut in ~~1/2~~ <sup>3/4</sup>  
8 oz mascarpone  
1 c powdered sugar  
2 ts vanilla  
1 c cold heavy whipping cream  
skip ¼ c lemon curd

### Mascarpone Frosting

- 1 cup (120 g) powdered sugar
- 2 teaspoons vanilla extract
- 1 cup (240 ml) cold heavy whipping cream
- ¼ - ½ cup lemon curd

## INSTRUCTIONS

*Too much Frosting*

1. Preheat the oven to 350 F (177 C). Grease and line the bottom of a 9- inch (23 cm) springform or cake pan with parchment paper.
2. In a large bowl, whisk together the flour, baking powder and salt together until well combined.  
2 cups (240 g) all purpose flour, 2 teaspoons baking powder, ½ teaspoon salt
3. In a large mixing bowl fitted with whisk attachment, whisk the sugar and lemon zest together until they are the consistency of wet sand.

On low, whisk the eggs and lemon sugar together until all the eggs are combined. Increase the speed to high and whip for 2 -3 minutes. The egg and sugar mixture will be thick and light yellow in color.

1¼ cups (250 g) granulated sugar, 2 large lemons, zested, 3 large eggs, room temperature

4. With the mixture on low speed, stream in the olive oil, followed by the limoncello, lemon juice and sour cream.

Once all the ingredients are mixed in, mix together for another minute on low to fully combine. Scrape the sides and bottom of the mixing bowl as needed. On low, whisk in the dry ingredients. Mix until just incorporated.

¾ cup (180 ml) olive oil, ½ cup (120 ml) limoncello, ¼ cup (60 ml) lemon juice, ¼ cup (60 g) sour cream, room temperature

5. Evenly pour the limoncello and lemon cake batter into the prepared pan. Bake the Italian liqueur cake for 35 - 45 minutes or until a toothpick inserted into the center of the cake comes out clean or with a few moist crumbs. The crust will be golden brown and the top should bounce back when gently pressed.
6. Cool the cake in the pan for 15 minutes. Gently release the side of the springform pan, remove the ring and allow the cake to cool completely to room temperature before topping with frosting.
7. Place a mixing bowl and whisk attachment in the fridge or freezer for about 15 - 20 minutes before making the frosting recipe. On low, whisk the mascarpone cheese until smooth. Once smooth, mix in the vanilla extract and powdered sugar until well combined. Once all the sugar has been added, mix in the heavy cream slowly on low speed. Once all the heavy cream has been added, increase the mixer speed to medium for about 2 - 3 minutes or until the frosting is light and fluffy.  
8 oz. mascarpone cheese, 1 cup (120 g) powdered sugar, 2 teaspoons vanilla extract, 1 cup (240 ml) cold heavy whipping cream
8. Once the cake is completely cooled, top the limoncello cake with the mascarpone frosting. Create decorative swirls using the back of a spoon. Drop dollops of lemon curd into the swirls. Using the back of a spoon, gently swirl the curd into the swirls of mascarpone frosting.  
¼ - ½ cup lemon curd

## NOTES

*you can freeze leftovers*

**Store:** An unfrosted limoncello cake can be stored in an airtight container at room temperature for up to 4 - 5 days. Once the cake is topped with mascarpone frosting, keep the cake stored in an airtight container in the fridge for up to one week.

See Variations section of the blog post to make this limoncello cake in a 9 inch spring pan, as (2) 8 x 4 loaf cakes or to make a limoncello simple syrup to brush onto the cake.



# Taste of Home



## German Apple Cake (Apfelkuchen)

**Total Time** Prep: 20 Min. Bake: 45 Min. + Cooling

★★★★☆ **Contest Winner**

**Test Kitchen Approved**

Embrace nostalgic flavors and homey feelings with German apple cake—an old-fashioned dessert that's so delicious, we keep making it today.

## Ingredients

- 5 large egg yolks
- 2 small to medium tart apples, peeled, cored and halved
- 1 cup plus 2 tablespoons unsalted butter, softened
- 1-1/4 cups sugar
- 2 cups all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons cream of tartar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup 2% milk
- Confectioners' sugar

## Directions

- 1** Preheat oven to 350°. Let egg yolks stand at room temperature for 30 minutes. Starting 1/2 in. from 1 end, cut apple halves lengthwise into 1/4-in. slices, leaving them attached at the top so they fan out slightly.
- 2** Cream butter and sugar until light and fluffy, 5-7 minutes. Add egg yolks, 1 at a time, beating well after each addition. In another bowl, sift flour, cornstarch, cream of tartar, baking powder and salt twice. Gradually beat into creamed mixture. Add milk; mix well (batter will be thick).
- 3** Spread batter into a greased 9-in. springform pan wrapped in heavy-duty foil. Gently press apples, round side up, into batter. Bake until a toothpick inserted in the center comes out with moist crumbs, 45-55 minutes. Cool on a wire rack 10 minutes. Loosen side from pan with a knife; remove foil. Cool 1 hour longer. Remove rim from pan. Dust with confectioners' sugar.

## Nutrition Facts

1 piece: 422 calories, 23g fat (14g saturated fat), 148mg cholesterol, 177mg sodium, 50g carbohydrate (28g sugars, 1g fiber), 4g protein.

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Sylvia  
Schneider

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# Lemon Square Bars

Check out this recipe! It may be the one you are looking for.

Submitted by **RCOMP**

**Prep Time:** 20 mins

**Cook Time:** 50 mins

**Total Time:** 1 hr 10 mins

**Servings:** 24

**Yield:** 1 - 9x13 inch pan

## Ingredients

✓ 1X	2X	4X
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Original recipe (1X) yields 24 servings

2 cups sifted all-purpose flour

1 cup confectioners' sugar

1 cup butter, melted

4 eggs

2 cups white sugar

1 teaspoon baking powder

¼ cup all-purpose flour

⅝ cup lemon juice

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

### Step 2

In a medium bowl, stir together 2 cups flour and confectioners' sugar. Blend in the melted butter. Press into the bottom of the prepared pan.

### Step 3

Bake in the preheated oven for 15 minutes, or until golden. In a large bowl, beat eggs until light. Combine the sugar, baking powder and 1/4 cup of flour so there will be no flour lumps. Stir the sugar mixture into the eggs. Finally, stir in the lemon juice. Pour over the prepared crust and return to the oven.

## Step 4

Bake for an additional 30 minutes or until bars are set. Allow to cool completely before cutting into bars.

## Editor's Note:

This is one of our most popular lemon bar recipes of all time — learn more: [I Tested Our 5 Most Popular Lemon Bars and Named a Winner.](#)

## Nutrition Facts

Per serving: 208 calories; total fat 9g; saturated fat 5g; cholesterol 51mg; sodium 82mg; total carbohydrate 31g; dietary fiber 0g; total sugars 22g; protein 2g; vitamin c 3mg; calcium 17mg; iron 1mg; potassium 34mg

## Pallini Spritz

2 parts Limoncello

3 parts Prosecco

1 part seltzer or  
sparkling  
water