

The Delectable Dessert Cookbook

More than **100** recipes, including Chocolate Desserts, Diabetic Desserts, No-Bake Desserts, and more!





Letter from the Editor

Dear Recipe4Living Member,

Welcome to your best source for dessert recipes on the Internet. Within this eCookbook, you will find over 100 delicious desserts, from cakes and cookies to tortes and tarts!

Our eCookbooks are completely FREE and are an exclusive service for our members. If you would like to share this amazing collection, please pass it along to friends and tell them to sign up at Recipe4Living for even more!

If you think we're missing a recipe or you want to share your own, please visit the site and submit your recipes now!

Please enjoy our Delectable Dessert eCookbook!

Happy cooking,

Kathryn

Editor

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Chocolate Desserts

When it comes to chocolate, it's hard to find anyone who will say a bad word about the stuff! Everyone is happy to indulge their sweet tooth, so whip up an indulgent chocolate dessert and watch their smiles grow. Sweet, rich, creamy, moist, gooey...no matter what kind of chocolate dessert you prefer, we have something for you in this collection!

[Chocolate Lava Cake](#): These gooey chocolate cakes are heavenly and the presentation is gorgeous.

[Irish Chocolate Dessert](#): A creamy, whiskey chocolate sauce softens a lady finger crust.

[Chocolate and Peanut Butter Ribbon Dessert](#): This dessert is a mix between a Reese's Peanut Putter Cup and a chocolate cheesecake – mmm mmm mmm!

[Chocolate Mousse](#): This one comes out looking fancy but is really quite easy to prepare.

[Chocolate Pixies](#): Chocoholics beware; these chocolate cookies are irresistible.

[Chocolate Velvet Cake](#): Thick and rich, this dense cake uses German chocolate for that deep cocoa flavor.

[Chocolate Éclair Dessert](#): Fake the French classic with a little pudding and graham crackers.

[Chocolate Cookie Pizza](#): As if you had any trouble getting the kid interested in dessert, now it comes in pizza form.

[Chocolate Fantasy Bars](#): Chocolate cake mix and chocolate chips make a very chocolaty cookie.

[Double Chocolate Mint Dessert](#): Peppermint adds a tasty layer to this chocolate cake, drizzled with chocolate syrup.

[Chocolate Mess](#): If you are a certified chocoholic, this easy recipe is for you.

More Chocolate Dessert Recipes

[Chocolate Lasagna](#)

[Chocolate Chip Cupcakes](#)

[Chocolate Sin Pie](#)

[Chocolate Brownies](#)

[Chocolate Truffle Cakes](#)

[Chocolate Grand Marnier Fondue](#)

Vanilla Desserts

Vanilla is one of the most overlooked flavors when it comes to desserts. Chocolate has taken over and it's time to let vanilla shine again! While many people think that vanilla is dull and unexciting, these vanilla desserts are anything but run-of-the-mill. Try them all and see what you think!

[Vanilla Pie](#): A seemingly simple pie loaded with flavor.

[Quick French Vanilla Mousse](#): Delight your taste buds with this low fat mousse.

[Vanilla Fudge](#): A perfect gift to give anyone on a special day.

[Cream Puffs with a Dreamy Vanilla Filling](#): Simple, buttery cream puffs take on the great flavor of the homemade filling.

[Vanilla Ice Cream](#): Make this delicious ice cream and then add on for fun family sundaes.

[Light Vanilla Bean Pudding](#): Look for a moist and plump vanilla bean to make this pudding even more delectable!

[Vanilla Kipferl](#): The fine consistency of the ingredients, and the richness of the butter and nuts, results in cookies so tender that they literally melt in your mouth. And the utter simplicity of the recipe makes it possible to turn out a generous batch in just a few minutes.

More Vanilla Dessert Recipes

[Vanilla Panna Cotta with Pomegranate Arils and Drizzled Honey](#)

[Raspberry Vanilla Torte](#)

[Super Moist Vanilla Cake](#)

No-Bake Desserts

Do you love making delicious desserts but you never have enough time to do it? These sweet treats require no baking at all, saving you valuable time and effort. Plus, with these recipes, ending up with a burnt dessert is impossible! With these sweets on the menu, you'll be having your no-bake cake and eating it, too!

[Fudgy Cocoa No-Bake Treats](#): Chocoholics everywhere will appreciate these delicious, no-bake treats.

[Creamy No-Bake Strawberry Desserts](#): These are light, dreamy, and scrumptious. They taste best when they are partially frozen- when they're ice cold they almost taste like ice cream. They are made with vanilla wafers, a strawberry cheesecake filling, and topped with whipped cream.

[No-Bake Cheesecake](#): This smooth and creamy dessert tastes better the day after making.

[No-Bake Peach Pie](#): Easy to make and figure-friendly. The peach flavor is very refreshing and perfect for the spring!

[No-Bake Hot Crossed Buns](#): These are perfect for Easter, great with morning coffee, and a fun treat for a tea party with the girls.

[No-Bake Fudgy Brownies](#): Enjoy homemade fudgy brownies without turning on the oven. Half cookie, half candy, these gooey confections are 100% delicious!

[No-Bake Fruitcake Cookies](#): These fruitcake cookies can be shaped into rolls and frozen or made in 2 loaf pans and frozen. They are much better than a cooked fruitcake with the candied fruit.

[Peanut Butter No-Bake Cookies](#): Throw these sticky peanut buttery cookies together in minutes for an almost-instant dessert.

More No-Bake Dessert Recipes

[No-Bake Oreo Cookie Treats](#)

[Easy Banana Pie](#)

Crockpot Desserts

If you have a crockpot but haven't yet experimented with it, now's the time! What better way to break it in than with an amazing assortment of desserts! If you're already a crockpot enthusiast, then you know what to do. Enjoy these delectable desserts with minimal preparation and time spent waiting at the oven.

[Crockpot Peach Cobbler](#) - Let the smell of cinnamon and brown sugar peaches fill your home as these slow cook.

[Pumpkin Pie Pudding](#) - Try this holiday favorite by making it in your crockpot!

[Upside-Down Chocolate Cake](#) - Let your crockpot make dessert for you tonight!

[Crockpot Rice Pudding \(Low Calorie\)](#) - You can still enjoy this slow-cooked goodie and watch your calories (or sugar intake).

[Fitzpatrick Crockpot Candy](#) - This recipe came from my sister in Alabama. We both make it for friends and family at Christmas time. I bet you can't eat just one!

[Raisin Cinnamon Bread Pudding](#) - This crockpot recipe can be adapted with other flavor extracts and other fruit like bananas.

[Crockpot Chocolate Peanut Butter Pudding Cake](#) - Cake in your crockpot? Couldn't be easier!

[Crockpot Apple Pie](#) - Lazy dessert making at its finest!

More Crockpot Dessert Recipes

[Hot Mint Malt](#)

[Blueberry Dump Cake](#)

Desserts on the Grill

Everyone knows how to make a delicious dinner on the grill- just throw on some meat and veggies and you're done. But how can you make a dessert on the grill that will really make your mouth water? Use these fabulously fruity recipes to finish off your outdoor meals.

[Grilled Peaches with Fresh Cherry Sauce](#): This creates a pretty dessert with layers of brown sugar, grilled peaches, ice cream, and fresh cherry sauce.

[Grilled Fruit with Balsamic Vinegar Syrup](#): A drizzling of homemade syrup makes for a delicious, tropical fruit treat.

[Grilled Plantain with Ice Cream](#): This is a beautiful, full-flavored dessert that melts in your mouth.

[Grilled Apples](#): This easy recipe is perfect for the autumn season. Take an apple picking trip with the family and then make these with the "fruits" of your labor.

[Grilled Peaches with Basil and Mint Ricotta](#): A summertime family favorite! This dessert or summer side dish has it all. It's sweet, savory, smooth, and crunchy! The secret to this great recipe is the use of fresh herbs. They add an unexpected surprise that lingers on the tongue.

[Grilled Apricots with Fromage Blanc](#): Grilled fruit is a great finish to a backyard barbecue. Grilled apricots are a juicy and delicious way to end your meal.

[Grilled Pineapple](#): Flavored with honey and a little hot pepper sauce, this is a great fruit preparation.

More Grilled Dessert Recipes

[Grilled Pears with Raspberry Sauce](#)

[Grilled Cantaloupe](#)

[Hickory Smoked Grilled Peaches](#)

Summer Fruit Desserts

When the summer sun is scorching hot, you don't want to weigh yourself down with heavy, filling desserts. How are you going to hit the beach or play a game of tennis with a stomach full of chocolate cake? Instead, focus on using some fresh, seasonal fruit to make these yummy summer desserts!

[Summertime Delight Watermelon Sorbet](#): This delicious frozen treat is the perfect dessert for a warm summer evening. It's cool, refreshing, and has just the right amount of sweetness to satisfy. You don't even need an ice cream maker to make it!

[Apricot Upside-Down Cake](#): By substituting apricot puree for all the oil and most of the butter, the calorie content is greatly reduced in this recipe.

[Sassy Dee's Wild Raspberry Blackberry Pie](#): This is a very pretty pie. It has great flavor and it's a great holiday or any-other-day dessert. The cream topping adds some delicious flavor.

[Strawberry Mango Cobbler](#): For a low-cal version of this tropical treat, use your favorite sugar substitute and serve with frozen yogurt instead of ice cream.

[Blueberry Muffin Cake](#): Like a giant blueberry muffin, this is a versatile cake that is great for brunch, dessert or even breakfast!

[English Plum Pudding](#): This elaborate pudding is oh so British and quite elaborate. Packed with raisins, currants, cinnamon and spices, it's topped with a cognac-based sauce to finish it off.

[Real Strawberry Shortcake](#): Nothing says summer like homemade shortcake topped with fresh strawberries and whipped cream!

More Summer Fruit Dessert Recipes

[Fresh Figs Baked with Honey and Cream](#)

[Ms. Ruby's Huckleberry Rag Pudding](#)

[Cantaloupe Cream Pie](#)

[Fruit Dessert Pizza](#)

Diabetic Desserts

Having diabetes doesn't mean that you can't enjoy life's sweet pleasures - literally! While diabetics must be cautious about sugar consumption, they shouldn't have to sacrifice taste! At Recipe4Living, we've put together a collection of the richest, tastiest, diabetic-friendly desserts we have. Enjoy!

[Sugar-Free Apple Pie](#) - This easy to make apple pie cuts out all the sugar but none of the flavor.

[Sugarless Brownies](#) - This recipe is sugar-free because it uses brown rice syrup instead of sugar. Using brown rice syrup also reduces the amount of calories. For another variation, try using brown rice flour instead of wheat flour.

[Sugar-Free Impossible Cheesecake](#) - This sugar-free version of a classic recipe makes baking a cinch and eating no-guilt!

[Sugar-Free Chocolate Fudge](#) - Make sugar free chocolate fudge using the microwave!

[Sugar-Free Carrot Cake](#) - This recipe is made with frozen juice concentrate and a carrot mixture of pineapple, nuts, and sesame seeds.

[Sugar-Free Chocolate Pecan Cookies](#) - Lots of sugar-free pudding keeps this cookies moist and chewy.

[Sugar-Free Chocolate Ice Cream](#) - This is a fun summer treat on really hot days. It's easy to make with your ice cream maker and tastes refreshingly delicious.

More Diabetic Dessert Recipes

[Sugar-Free Old-Fashioned Berry Cobbler](#)

[Sugarless Pumpkin Pie](#)

Peppermint Desserts

The scent of peppermint brings feelings of holiday cheer, and the taste of it is just plain old delicious. We've gathered eight of our top peppermint desserts. They're all ideal for a holiday party, or you could even give one of these sweets away as a gift. Watch as your friends and family gobble it all up!

[Peppermint Chocolate Fudge](#) - A perfect recipe to make for giving this as gifts to your loved ones during the cold holiday season.

[Peppermint Penguin](#) - You know how you loved mint chocolate chip ice cream as a kid? Well this is even better...

[Peppermint Cookies](#) - These are a cool and refreshing cookie and a fabulous addition to your Christmas desserts.

[Peppermint Brittle](#) - A Christmastime treat! This holiday confection is gobbled up quickly by guests, and it is so easy to make. The cool crunch of peppermint with creamy white chocolate is a divine combination.

[Oreo Peppermint Balls](#) - You can also use vanilla filled cookies and use white almond bark to dip them in and leave out the peppermint discs.

[Frozen Peppermint Patties](#) - A cute little dessert that would freshen anyone's breathe.

[Frozen Peppermint Cheesecake](#) - This cake is so easy to make and is always a big success! A fun treat during the summer when everyone craves something cool.

[Quick Creamy Peppermints](#) - This is a perfect little treat to put out for your whole family to enjoy during the Christmas season.

Five Ingredients (Or Less!) Desserts

From fudge to pudding, and from cake to cookies, these quick and easy desserts all contain five ingredients or less. They won't break the bank, and they're perfect for a fun party. Not only are they sweet and delicious, but they're so simple to make!

[Easy Fudge](#) - This fudge recipe is so easy, kids can make it! My grandkids love it. It has a nice rich taste without being too sweet. I can't keep enough of it around!

[Monkey Bread](#) - A simple cinnamon-sugar and nut bread made with refrigerated biscuits.

[Surprise Pie](#) - This simple pie is lots of fun and a great way for kids to help out in the kitchen.

[Easy Chocolate Truffles](#) - Who can resist chocolate truffles?

[Quick Dream Cake](#) - This cake is so easy to make it's like a dream! It's delicious!

[Easy Harvest Apple Ring](#) - A beautiful dessert that's so easy to make, you'll be amazed at the final product!

[Angel Food Delight](#) - A store-bought angel food cake makes this dessert a piece of cake!

[Easy Cherry Almond Coffee Cake](#) - When you need dessert in a hurry and you don't have a ton of ingredients, this is the perfect cake to throw together.

More Five-Ingredient Dessert Recipes

[Church Windows](#)

[Snicker's Pizza](#)

[Easy Peasy English Butter Toffee](#)

[Berries on the Square](#)

[Cheesecake](#)

[Honey Milk Balls](#)

[Peanut Jewels](#)

Cupcakes

While a chocolate cake or ice cream cake may seem like the best way to celebrate your kid's birthday, why not change things up with a whole bunch of delicious cupcakes? They're big enough so that each kid will be full after one, and small enough that they won't get a dreaded stomach ache after eating them. Your kids can even join in and help you bake a batch of these sweets too!

[Brownie Candy Cupcakes](#) - Kids AND adults will love these easy to make, delicious cupcakes!

[Lemon-Kissed Cupcakes](#) - These light cakes have a touch of lemon on top – absolutely delicious!

[Chocolate Cupcakes](#) - Make completely from scratch, this is an easy batch to whip up for a school snack or whatever other reason.

[Black Cat Cupcakes](#) -These adorably cupcakes are easy to make and the kids can help with them too!

[Pumpkin Cupcakes](#) - The perfect autumn treat, these festive cupcakes have a delicious cream cheese frosting that makes them absolutely irresistible.

[Banana Cupcakes with Dark Chocolate Chunks](#) - I made these for my birthday to bring to the office and they were a big hit! The ganache is a cinch to make and totally worth the tiny bit of extra time.

[S'More Cupcakes](#) - Don't trust your little ones (or yourself) near an open flame? Whip up a batch of these cupcakes that taste just like the real thing... without catching on fire.

[Spice Cupcakes](#) - Bake these spice cupcakes for Valentine's Day. Your special someone will love it!

More Cupcakes Recipes

[Warm Chocolate Cupcakes with Molten Centers](#)

[Bursting Flower Cupcakes](#)

[Marshmallow Peeps Cupcakes](#)

[Decadent Chocolate Cupcakes](#)

Christmas Cookies

It's never too early to start testing out fun, new holiday cookies! Enjoy this festive selection of cookies, including gingerbread cookies, candy cane cookies and even eggnog cookies with plenty more! Bring these sweet treats to your Christmas Eve or Christmas Day gatherings!

[Honey Cookies](#) - Soft and moist cut out cookie passed down from my Great Great Grandmother. The appearance is soft and puffy, and the cookie itself is not too sweet. The cream cheese frosting adds to the overall flavor but doesn't hide the good honey taste. Decorate these cookies for your favorite holiday!

[Sugar Plum Cookies](#) - Let these sugar plum cookies dance in your mouth. They are really soft and delicious. A very unique Christmas cookie.

[Easy Gingerbread Cookies](#) - A fun way to get into the holiday season: let the kids help with the cookie cutter and then decorate! Also make edible tree ornaments!

[Double Chocolate Anise Cookies](#) - These cookies are chocolaty and chewy with a taste of anise. Delicious and perfect for Christmas!

[Candy Cane Cookies](#) - Perfect for holiday time, these cookies look gorgeous on a platter! Pick a time to do these cookies when you're feeling creative and have patience. They're very yummy!

[Pecan Pie Cookies](#) - If you love the taste of pecan pie, try this more portable dessert alternative.

[Buttery Sugar Cookies](#) - This dough is easy to work with - it has no baking powder - so the cookies bake smooth and flat - without any small bumps. It makes decorating easier.

[Peanut Butter Dreams](#) - This is a favorite Christmas cookie. Not only does it taste great but looks like a fancy cookie.

More Christmas Cookie Recipes

[Fruit Cake Cookies](#)

[Marbled Shortbread](#)

[Decadent Mint Cookie Cups](#)

[Mrs. Field's Eggnog Cookies](#)

[Persimmon Christmas Cookies](#)

[Orange Pecan Butter Cookies](#)

[Butterscotch Gingerbread Cookies](#)

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