



George's Kitchen

# Decadent Desserts Recipe Book



# Molten Chocolate Lava Cakes

Time: 25 minutes

Serves: 4

## Ingredients

- ½ cup unsalted butter
- 6 oz dark chocolate (chopped)
- 2 eggs + 2 yolks
- ¼ cup granulated sugar
- 2 tbsp flour
- Pinch of salt
- Vanilla ice cream

## **Directions**

1. Preheat oven to 425 F (220 C). Butter and flour four 6 oz ramekins.
2. Melt chocolate and butter together until smooth.
3. In a bowl, whisk eggs, yolks, salt and sugar until pale yellow.
4. Fold in chocolate mixture and flour.
5. Divide into ramekins; bake 12-14 minutes (edges set, center gooey).
6. Invert onto plates and serve warm with vanilla ice cream.

# Strawberry Shortcake Parfaits

Time: 15 minutes

Serves: 2

## **Ingredients**

- 1 cup whipped cream or Greek yogurt
- 1 cup diced fresh strawberries
- 4 shortbread cookies (crumbled)
- 1 tsp honey

## **Directions**

1. Layer crushed cookies, whipped cream, and strawberries 4 oz glasses
2. Drizzle with honey.
3. Chill for 10 minutes before serving.

# Salted Caramel Pudding Cups

Time: 30 minutes+ additional time for chilling

Serves: 4

## Ingredients

- 2 cups milk
- ½ cup sugar
- 2 tbsp cornstarch
- 2 egg yolks
- ¼ cup caramel sauce
- Pinch of sea salt

## **Directions**

1. Heat milk in saucepan over medium-low heat until steaming, 7-8 minutes.
2. Whisk sugar, cornstarch, yolks, and a splash of milk in a bowl.
3. Slowly pour hot milk into yolk mix, whisking constantly.
4. Return to stove and cook until thickened, 15-18 minutes.
5. Stir in caramel and salt.
6. Pour into 4 custard cups; chill 1-2 hours. Top with extra caramel and flaky salt.

# Chewy Brown Butter Chocolate Chip Cookies

Time: 30 minutes

Makes 10-12 cookies

## **Ingredients**

- ½ cup butter
- ½ cup brown sugar
- ¼ cup white sugar
- 1 egg
- 1 tsp vanilla
- 1 cup flour
- ½ tsp baking soda
- ¼ tsp salt
- ¼ cup dark chocolate chunks
- Sea salt, for topping

## **Directions**

1. Brown butter until nutty and cool 10 minutes.
2. Stir in sugars, egg, and vanilla.
3. Add dry ingredients (flour, baking soda, salt) and mix until dough forms.
4. Fold in chocolate chunks.
5. Bake 10-12 minutes at 350 F (175 C). Sprinkle with sea salt.

# No-Bake Oreo Cheesecake Bites

Time: 20 minutes+ additional time for chilling

Makes 12-16 bites

## Ingredients

- 16 Oreo cookies (crushed)
- 8 oz cream cheese (softened)
- 2 tbsp sugar
- 1 cup whipped topping
- Garnishes: extra Oreos, chocolate drizzle

## **Directions**

1. Mix crushed Oreos with cream cheese and sugar.
2. Fold in whipped topping.
3. Scoop into mini cups or molds.
4. Chill 2 hours. Garnish with Oreo halves or chocolate drizzle.