

Smitten Kitchen

- [simple crispy pan pizza](#) (2026/01/20 17:12)

If you want a homemade pizza that requires no kneading, no special flour, or long wait time (because who among us has ever said “what I really crave is pizza that will be ready 1 to 3 days from now”), you should really, really be making more pan pizzas at home. You might even consider it a worthwhile addition to your 2026 cooking bucket list. [Read more »](#)

- [winter cabbage salad with mandarins and cashews](#) (2025/12/19 17:21)

I’ve craved this specific salad all month and finally caved. [Read more »](#)

- [pumpkin basque cheesecake](#) (2025/11/24 22:28)

It’s been 17 months since I first questioned whether anyone even needed another recipe for a basque cheesecake — the burnished, custardy and uncluttered kind that hails from San Sebastián, Spain — and concluded that in fact, I did. [Read more »](#)

- [crunchy brown butter baked carrots](#) (2025/11/18 22:34)

My strongest opinion on Thanksgiving sides is that whenever possible, they should come in a casserole dish (or its chic French cousin, a gratin). I don’t mean that your sides should be limited to things that swim in cream, cheese, butter, or a happy combination of all three — although one dish in this category is highly welcome on my table — I simply mean that sides like this, that is baked in dishes with walls, tend to excel at holding up to resting times, reheat well, and stay warm longer. [Read more »](#)

- [baked potatoes with crispy broccoli and bacon](#) (2025/10/30 18:44)

Unless you’re living your life better than me (probably!), I bet it’s been way too long since you last had a baked potato for dinner — or, as they’re more charmingly called across the pond, “jacket potato.” And it’s a crime because they’re so cozy and uncomplicated to make, we could fix this right now. [Read more »](#)

- [brown butter snickerdoodles](#) (2025/10/21 19:21)

Friends, it’s snickerdoodle season. If you didn’t know that snickerdoodles had a season, let me paint a picture for you: you’re coming inside on a blustery and colder-than-you’d-expected October day so you hadn’t dressed for it and you can’t wait to announce what my kids always laugh at me for saying when I walk through the door: “Well, that’s enough doing things for me today!” and forswear things like “being outside” and “hard pants” for the rest of the evening but what is this! What is this god-like aroma of buttery baked cinnamon sugar warmth that has permeated your senses? Is it a scented candle, i.e. the idea, but not the substance of a thing you love? No, it’s snickerdoodles. And you’re about to eat a warm one, which feels like climbing inside It’s The Great Pumpkin, Charlie Brown while also, simultaneously, getting to be this dog. I’m not saying you cannot experience this sensory transcendence on a day in January or June, but it hits on a different, worldview-shifting, level when cold air is still a novel thing. [Read more »](#)

- [spinach and ricotta gnudi](#) (2025/10/15 19:33)

Although spinach gnudi — soft, pillowy cheese dumplings fried in browned butter and sage — are traditionally more of a spring or summer food, I’m here to make the argument we should eat them right now, in prime soup-and-sweater weather. Because did you hear the part about warm

cheese? the puddle of brown butter? the earthy sage? It's a symphony of delicious fall things and if you tell me you don't want to curl up on the plate and take a nap in it, fine, I'll believe you but I do think you're in denial. Read more »

- [opera cake](#) (2025/10/06 20:35)

Welcome to the cake that has terrified me the most. You see, I have two favorite cakes. The first is my Strawberry Summer Stack Cake, the layered strawberry, cream, and butter cake version of the Strawberry Summer Cake in Smitten Kitchen Keepers. The second is the Opera Cake (Gâteau Opéra), a stacked and striped dessert with thin almond cake layers soaked in espresso syrup, chocolate ganache, and a rich espresso buttercream. The difference between the first cake and the second is that the second recipe was never going to happen. Read more »

- [cabbage and halloumi skewers](#) (2025/09/09 19:54)

Every September, I step up onto my soapbox to report for my self-appointed duty — one part desperate, one part cantankerous — to remind us that summer isn't over yet. I beg us to put away the decorative gourds and pumpkin spice for just a tiny bit longer. It's a slippery slope from "hooray, scarves!" and "look at that perfect rainbow of a tree!" to a very long winter where I forget what warmth feels like on my skin and I am beseeching us not to wish it away. Or, I struggle with change? Hm, it's hard to tell! Read more »

- [double chocolate zucchini bread](#) (2025/08/20 18:27)

Oh you wanted a chocolate zucchini bread recipe? Don't you know this is a food blog? I'm contractually obligated to tell a meandering and infuriatingly irrelevant story in each headnote, keeping you from the recipe as long as possible for nefarious, possibly witchy, purposes, and I don't want to disappoint. Next week, I'll be celebrating my 20th wedding anniversary with a guy I met because I wrote some rambling things on a blog about, like, dating and New York City and funny things that had happened, he read it, we went for a drink, I stopped dating, needed a new subject to fill the void, and Smitten Kitchen came to be one year later. [Some people have honeymoon babies, I, uh, had you.] Read more »

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