

My Daily Moments Recipes of Ice Cream and Cakes: (fast and easy recipes)



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Today I am sharing [my daily moments recipes](#) of Ice Cream and Cakes with you which is very **fast and easy recipes**. It's really nice to be able to serve homemade food to surprise a loved one on a birthday or a special day.

Many people want to surprise their loved ones with hand-made food to surprise their loved ones on a special day. But if that food is like ice cream or cake, then many people think that it is difficult or he/she can not make it. Then what they do, they order food from the restaurant and present it to their loved ones. In that case, your wish is not fulfilled. Or it can be seen that the mind of your loved one is not satisfied.

That's why today I will share with you how I can easily make cakes or ice cream, which you can also make at home and believe me it really my daily moments recipes.

Recipe of Ice Cream with Kitchen Krafts High Ratio Shortening: (fast and easy recipes)

From the scorching summer or the bitter cold, the temptation to eat ice cream is hard to handle at any time. It is said to drink more and more cold water to cool the body from the scorching heat.

In addition to water, ice cream helps to soothe the heat, which is very popular with everyone from child to old. Many ice cream lovers are frustrated that it cannot be prepared at home.

If ice cream can be made and eaten at home, then it is healthier. Let's find out how to make some [delicious](#) and healthy ice cream.

How to make Mango Ice Cream:

Materials:

- Mango two cups
- Sugar one cup
- Thick yogurt half a cup
- Thick cream half a cup

Recipe: Take half of the remaining materials, including a little amount of mango, In a large pot. Now mix all the materials well. When it is radiated, take another pot and take the rest of the materials and mango in it. Then mix it well with a hand mixer.

Now keep engulfing the beater from the two pots in the Kraft. In this way, keep engulfing until the beater of the two pots is finished.

When the mixture is engulfed in the Kraft, keep it in the freeze. Remove it from the fridge after 4-6 hours. Now your mango ice cream is ready.

READ 40 Years Food Of The Future

How to make Strawberry ice cream:

Materials:

- 3 cups condensed milk (2 cups powdered milk + 2.5 cups water)
- 2 egg glairs
- Half a tablespoon of strawberry essence (first 1/4 tablespoon and then 1/4 tablespoon)
- 1 tablespoon of ice powder
- 1/2 cup of Danish cream
- Half a cup of sugar
- 1 tablespoon of gelatine powder

- 1/4 teaspoon of liquid glucose
- Red eating color a little

Recipe: Boil the milk with sugar and red color. Mix 1 tablespoon of ice powder in cold milk, shake it with hot milk and mix strawberry essence and glucose gum.

In another pot, mix gelatine with a few hot waters and keep it in the oven. Beat this mixture little by little with milk. After 2/3 hours in the fridge, you have to beat again for another 10-15 minutes.

In this way, you have to mix twice or more. The color should be mixed in the 2nd time and cream in the 3rd time. Then keep the whole mixture in the Kraft. Now freeze it and serve your homemade strawberry ice cream.

How to make Chocolate Ice Cream: (my daily moments recipes)

Materials:

- Two cups powdered milk
- Two teaspoons of sugar
- Two small bars of chocolate
- Two egg glairs
- One tin of cream
- Two and a half cups of water
- Ovaltine Three tablespoons
- One teaspoon of liquid glucose
- Condensed milk half a tin
- Mix Two to Three tablespoons of gelatin
- One table-spoon of CMC powder
- One table-spoon of cornflower

Recipe: Powdered milk, condensed milk, water, Ovaltine, sugar, and cornflower should be blended together. Tip the beater into the pan and mix in the chocolate. When it becomes wide, you have to take down it and mix liquid glucose. After cooling down slightly, then mixed the CMC and gelatin powder. After cooling, beat the cream and mix.

The beater should be kept in the deep freezer for 2 hours. Mix out four to five times each two hours. Beat 2 egg glairs and 2 tablespoons of powdered sugar together. Then keep the whole mixture in the Kraft and store in a deep freeze for 5 to 6 hours. Then serve.

How to make Vanilla Ice Cream:

Materials:

- Whip cream / heavy liquid milk – 1 cup

- Condensed milk – 4 tablespoons
- Vanilla Essence – 1 tablespoon

READ Step by step instructions to Make the Best Macaroni and Cheese on the Oven

Recipe: It will take a hard bowl which should be refrigerated for 1 hour before using. Then beaten the liquid milk with a hand beater machine. Now it will be like foam or cream. Then you have to mix it very lightly with a spoon to give condensed milk. Now take the whole mixer in a Kraft and keep it in the deep freezer when it becomes hard to beat again with vanilla essence. After two hours, shake it out and put it in the fridge for another four hours to make a delicious vanilla ice cream. Now decorate and serve vanilla ice cream as per your choice.

Extra tips:

- Do not give sugar directly.
- Vanilla ice cream will not harden and freeze, if you put it in a Kraft and take it out after an hour.

Recipe of Cake with Kitchen Krafts High Ratio Shortening

It's really difficult to find people who don't like cakes. Cakes are a vital part of birthday or marriage anniversary or Christmas festivities. We also use cakes to celebrate many special days with loved ones. But almost everyone buys cakes and brings them from the market for this lovely event.

Well, if the cake can be made at home, then tell me how it will be? I think it will be so good. Today I tell you how I make cakes at home.

How to make Black Forest Cake: (I love making this and it is my number one on the list for my daily moments recipes)

Materials:

- One cup of flour
- Three eggs
- Two tablespoons vanilla essence
- One tablespoon of baking powder
- Five to six tablespoons of powdered sugar
- One or two teaspoons of cocoa powder
- Two or three teaspoons of cherry syrup
- Quantitative chocolate syrup
- Two cups whipped cream
- Sprinkle white cake
- Chocolate powder as needed

- Butter like fifty grams
- Quantitative cherries

Recipe: First mix the eggs, butter, and sugar powder in a pot with the assist of a blender. Now pour flour, baking soda, and cocoa powder together and mix well with the help of a spoon. Until the mixture becomes creamy.

If you need a microwave oven, pre-heat it. Now put it in a Kraft and bake it in the microwave for thirty to forty minutes. When the cake is prepared, take it out and cool it.

Cook the whipped cream well. Cut the cake in half and cut it in half. Serve with cherry syrup in both parts. Once the cake cherry syrup is wet, after 1-2 minutes, apply the boiled cream in the middle and around a part of the cake. Place another bit of the cake on top of the buttery part of the cake. Then cover the top of the cake with butter and put cherries around it and decorate it delightfully. In the end, apply chocolate powder to the cake and cream separately. Sprinkle white cake on top with chocolate syrup on top of cake. Now the Black Forest Cake is decorated beautifully.

My Daily Moments Recipes

Diabetic Superfoods;- In any diet, balance is hugely important, but here's a list of 40+ diabetic 'superfoods' that simply should become a part of your daily regime. There are certain foods that provide huge health benefits for people with diabetes. [WATCH THIS VIDEO](#)

How to make Chocolate Cake:

READ [The Mistake And New Way Of Cooking Rice](#)

Materials:

- Two cups of flour
- Three eggs
- Three cups of butter

- Two cups of sugar
- Three tablespoons baking powder
- One tablespoon baking soda
- Three cups of cocoa powder
- Two tablespoons vanilla essence
- One and a half cup of milk

Recipe: First boil the egg and mix sugar in it. Then mix the vanilla essence and make butter and keep it in another container. Now spread the flour enough and beat the flour, baking powder, cocoa powder, baking soda in a pot well. Then mix a small amount of butter in this mixture repeatedly. Now melt half the butter and mix it in the mixture. Now mix milk in flour. Then put it in a Kraft and bake it in the microwave for thirty to forty minutes. When the cake is ready, take it out and cool it.

Tips: Whip creams that are available in the market do not mix all the milk at once as per the instructions of the packet, mix little by little.

If you want to make a fruit cake, before baking, spread the fruits of your choice such as cherries, nuts, raisins, and jam on the cake mixture. Now the Chocolate cake is ready.

Summary: Here I shared my daily moment recipes and how can you make it by using kitchen kraft high ratio shortening. Hope you get at least a little bit of benefit.

DIFFERENT 4 TYPES OF EASY DINNER RECIPES.

Easy Chicken Dinner

Lots of **easy chicken dinners** or chicken dinner ideas,

Lots of really easy warm comforting meals. Honestly, I'm looking for easy things lately because I need stuff that's easy and yummy and i hope that you guys will enjoy all these recipes because they fit all those categories and they're nice and budget-friendly because that's something that is also really important to me,

So let's just hop into the Easy Chicken Dinner

The first one we are starting with is just:-

Shredded Chicken Tacos:-(**easy chicken dinners**)



easy chicken dinner

I found this recipe on Pinterest and I'm just throwing two chicken breasts in the instant pot, and I'm using it as a slow cooker, I honestly need a slow cooker again just because i feel like this particular cooker doesn't work well for a slow cooker but for today I am managing it.

I'm covering that with some taco seasoning, this is from McCormick and then we're just going to douse that with more garlic powder because I literally use garlic powder in every single recipe simply because garlic is amazing.

Then we're going to cover that with some chicken broth pop, put it on let it do its thing.

Honestly, this cooked really fast because there were only two chicken breasts in there but if you had a bunch of them, it would probably take a lot longer.

This kind of cooking is a little bit faster than expected but once they were nice and fork-tender, I took them out, just pulled them apart. um just really roughly and then we're going to shred them up.

This is the best kitchen hack ever you use a hand mixer or you can use a stand mixer if you have one but I'm just using my kitchen aid hand mixer.

Shredding it up and you're going to get perfectly shredded chicken tacos.

These were incredible, they were super moist super delicious.

Honestly the best way to do this shredded chicken is that the recipe had different ways, you could put some mango salsa and this one's as great value it's delicious on top of it Or i also saw another recipe that recommended Monterey jack queso from on the border on top of it.

But honestly, the tacos were so flavorful, they did not eat it so and I didn't actually use as well, I used the salsa apart, just as a topper and then some shredded cheese and we had it with some refried beans and I've been obsessed with tahini too so I put it on just about every fruit i can find, so this is tahini and mango and that was our dinner it was super delicious I highly recommend.

Honestly, you can make that shredded chicken anyway, it doesn't have to be taco flavored, you can do it with rotisserie, try it like a rotisserie chicken recipe.

Honestly, the options are endless. Enjoy your Easy Chicken Dinner.

Next we're going to go ahead and make a Broccoli Cheese Soup, very Easy Chicken Dinner

Broccoli Cheese Soup



Broccoli Cheese Soup (Easy Chicken Dinner)

I'm using all fresh vegetables We have some :-shredded carrot, onion and broccoli

I should have chopped the broccoli up a bit finer i would recommend doing that but honestly it worked out anyway. Then we have a bunch of cheese because we're making a copy cat panera broccoli cheese soup recipe.

I'm going to pop it in my large pot here , we're going to start with some butter, melt the butter up:-

Then you're going to go ahead and add your vegetables. My biggest tip right now or with this is definitely [cooking your](#) vegetables down way more than you think you will. I was too scared to cook them down even more and i should have because they were still pretty and they like just need to be really mushy.

In my opinion i feel like that's what makes it taste really good and they just weren't so, definitely cook them down more .Then I'm going to go ahead and add my chicken broth, my heavy cream and then I'm going to season it up, honestly this is to your own preference.

I use salt and pepper but you can go back and forth and continue adding to until you get to the seasoning you like. Next ,You're going to slowly add flour another thing, is definitely cook this down enough and slowly add to it otherwise it's going to be kind of grainy.

So you really want to make sure that flour is fully cooked into it and to thicken it up,Next, after all of that's nice and thickened and cooked, we're going to add our shredded cheese and let that melt and then stir it in and basically you are done and then you have your copycat panera breadum soup broccoli cheese soup .

READ [Healthiest Foods To Take Care Of Your Child And Why It's So Healthy:](#)

I will add all of the recipes that I used in the link down below if you are interested.

If you look at it, it will come together once the cheese was finely melted and we had it with these little Bavarian pretzel rolls. These are so good, they're from Walmart and they are amazing, they highly recommend.

Alright, so for tonight **easy dinner recipes**

I'm making like honey mustard baked chicken, I got this idea off of um the creek don't rise she is so sweet and she has such good recipes.

Anyway basically I just took three different chicken breasts,I took some garlic powder, paprika, and salt and pepper and just seasoned them, and then I'm going to dredge them in some of the sweet babies raised honey mustard.

You can use whatever honey mustard you want or if you want to make your own or use barbecue what have you but I'm just using this for kind of the glue and then i have a mixture of panko nand some flour and also some more garlic powder and some salt and pepper just to kind of season that up a little bit.

And I'm going to dredge these and then we're going to pop them in the oven and bake them like i already mentioned we are just popping that honey mustard all over the chicken, no rhyme or reason we're just going to spread it around with a spatula flip it over and do the other side and then dredge it in the flour mixture.

I definitely would do more panko next time lighter on the flour mixture but these were still super flavorful really yummy i really really liked them for whatever reason.

When it comes out of the oven and our plate is ready, so you're going to have to just imagine what they look like but they were really good, definitely make sure you go heavier on the panko and less on the flour but still really really yummy we loved them.

All right, so i just threw on some baby carrots that i needed to use up on a cookie sheet.

I tossed them in some olive oil, some of this kinder's seasoning the blend this with salt pepper and garlic I really like the seasoning it's really good, it's coarse which is what i like and so you really get the full flavor .

I just got this at walmart and i really like it and then i just put some brown sugar on top to kind of do a sweet and savory, kind of roasted carrotI'm going to pop those in the oven as well with the chicken together at 400 degrees and we're just going to check them in about 20minutes 30minutes and see how they are doing.

Friends, so to go along the side with our carrots and our chicken, I'm doing some nor pasta sides you guys know i love this, the chicken flavor, I actually go to grocery to pick up this, they didn't realize but they gave me two different ones so we have chicken flavor broccoli and then chicken flavor.

it's going to be totally fine I just mix them both together so that it's [cooking](#) on the side, it's super easy super cheap my stovetop is disgusting.

Next Recipe I Got Here Is The queso chili

QUESO CHILI



QUESO CHILI

I however make it quite a bit different than the recipes that I've seen, I omitted couple of steps and added some things and this is an incredible recipe if you make one thing from this article, you need to make this basically.

You just need to saute up a pound of ground beef to start, as well as some white onion
In just a second, I want to get back on track, so once all of the ground beef and the onion is all sauteed and cooked down we're going to drain the beef and we are going to start adding our kind of drier **ingredients**

First, though I am basically flavoring up that meat onion mixture with Worcestershire sauce this isn't in the recipe but I highly recommend it , it adds so much flavor, it is so good and I'm kind of saute that up a little bit so the flavors really combined.

Then We're going to go ahead and add our diced tomatoes, we are going to add our two cans of pinto beans and then I am using the McCormick slow cooker seasoning mix but you can use whatever seasonings you want and how you like to make your chili.

READ 40 Years Food Of The Future

This is how I normally make mine and so I really like to add that together, I make those flavors really combined heat them thoroughly.

Then I'm going to go ahead and add the tomatoes, the tomato condensed soup, this really takes it up a notch, and then we're going to add in two cans of beef broth, combine that all together again and really flavorful, and then we're going to bring it to a boil and add our pasta, this is a one pot meal so it's really easy and easy cleanup.

We're going to take about two cups of rotini noodles and let them boil and cook in that chili and it is just so easy, so good you guys will not be disappointed.

We're going to let it continue to boil those noodles and make sure they're cooked thoroughly and then we're going to add the rest of the ingredients.

I will go ahead and add more seasonings, more flavors throughout the whole entire cooking **process**, that's just normally how I make my chili, but you follow the recipe, don't you figure out what you like best for yourself and for your family.

Zadaran's honey cornbread: (Easy Chicken Dinner)

Next, I'm going to make the zadaran's honey cornbread, I think is what it's called, this is incredible I highly recommend, this cornbread recipe i like sweet cornbread and i think it's so good with this chili so I'm just going to get all those combined and then pop that in the oven and by the time that is in the oven it is time to go back and work on our chili.

As I said, I continued to add i had more Worchester sauce i had a squirt of ketchup i had a little bit of sugar, we're going to add the whipping cream so basically i left off the step of doing the queso chili part or queso part.

I just didn't want to do it, i wanted to try it my way and i like this way so much i think adding the chili would just make it so much thicker, so i added some whipping cream in it to add some creaminess to it .

Then i still added butter i didn't want to miss that step because i thought that would add some even more flavor.

Then we're going to go ahead and chop that when I got the flavor the way i like it, i top it with the cheese.

A little bit of the cheese to melt in it.

The cornbread's hot and ready out of the oven and then all i did was add a little bit more cheese on top, some sour cream, we added tabasco sauce later to it.

Guys this is incredible, I highly recommend it as I said, the recipe I got it from is very different from the one i ended up making but it is so good.

chicken fajitas: (Easy Chicken Dinner)



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