100 Top Dessert Recipes

Here’s a list of 100 top dessert requests worldwide, offering a variety of flavors, textures, and styles from different cultures:

1. Chocolate Cake
2. Tiramisu
3. Cheesecake
4. Brownies
5. Crème Brûlée
6. Macarons
7. Apple Pie
8. Chocolate Chip Cookies
9. Red Velvet Cake
10. Ice Cream Sundae
11. Lemon Bars
12. Panna Cotta
13. Cinnamon Rolls
14. Pavlova
15. Banana Bread
16. Molten Lava Cake
17. Éclairs
18. Pumpkin Pie
19. Baklava
20. Key Lime Pie
21. Carrot Cake
22. Churros
23. Rice Pudding
24. Chocolate Mousse
25. Donuts
26. Sticky Toffee Pudding
27. Gelato
28. Profiteroles
29. Fruit Tart
30. Coconut Macaroons
31. Peach Cobbler
32. Fudge Brownies
33. Blondies
34. Cannoli
35. Lemon Meringue Pie
36. Tres Leches Cake
37. Flan
38. Cupcakes
39. Biscotti
40. Mango Sticky Rice
41. Chocolate Fondant
42. Peanut Butter Cookies
43. Black Forest Cake
44. Baked Alaska
45. S'mores
46. Chiffon Cake
47. Peanut Butter Cups
48. Soufflé
49. Cheesecake Brownies
50. Bread Pudding
51. Chocolate Eclairs
52. Milkshake (Various Flavors)
53. Coconut Cream Pie
54. Strawberry Shortcake
55. Matcha Green Tea Ice Cream
56. Sugar Cookies
57. Linzer Torte
58. Crêpes Suzette
59. Japanese Cheesecake
60. Almond Croissant
61. Zabaione
62. Chocolate Bark
63. Tarte Tatin
64. Hot Chocolate
65. Yule Log (Bûche de Noël)
66. Lemon Drizzle Cake
67. Raspberry Sorbet
68. Opera Cake
69. Fried Ice Cream
70. Chocolate Hazelnut Spread Desserts
71. Chocolate Truffles
72. Italian Sfogliatella
73. Roulade
74. Milk Pudding (Various Flavors)
75. Moelleux au Chocolat
76. Strawberry Cheesecake
77. Turkish Delight
78. Mochi Ice Cream
79. Cannelés
80. Orange and Almond Cake
81. Walnut Baklava
82. Chocolate Babka
83. Hummingbird Cake
84. Honey Cake
85. Malva Pudding
86. Cassava Cake
87. Semifreddo
88. Palmiers
89. Caramel Popcorn
90. Rhubarb Crisp
91. Picarones (Peruvian Doughnuts)
92. Chocoflan
93. Gelatin Desserts (Various Flavors)
94. Alfajores
95. Queen of Puddings
96. Tiramisu Parfait
97. Lamingtons
98. Custard Tarts (Egg Tarts)
99. Brandy Snaps
100. Mini Pavlovas

These desserts capture a range of sweet treats, from rich, indulgent options to light and fruity selections, reflecting the diversity of desserts enjoyed around the world.

### 1. Chocolate Cake

**Ingredients:**

* 1 ¾ cups all-purpose flour
* 2 cups granulated sugar
* ¾ cup cocoa powder
* 2 tsp baking powder
* 1 ½ tsp baking soda
* 1 tsp salt
* 2 large eggs
* 1 cup milk
* ½ cup vegetable oil
* 2 tsp vanilla extract
* 1 cup boiling water

**Instructions:**

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch round baking pans.
2. In a large bowl, mix flour, sugar, cocoa, baking powder, baking soda, and salt.
3. Add eggs, milk, oil, and vanilla. Beat on medium speed for 2 minutes.
4. Stir in boiling water (batter will be thin). Pour into pans.
5. Bake 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes; remove from pans to wire racks.

### 2. Tiramisu

**Ingredients:**

* 6 large egg yolks
* ¾ cup sugar
* 1 cup mascarpone cheese
* 1 ½ cups heavy cream
* 2 cups strong coffee, cooled
* 1 package ladyfinger cookies
* Cocoa powder for dusting

**Instructions:**

1. Beat egg yolks and sugar until thick and pale. Fold in mascarpone until smooth.
2. Whip cream to stiff peaks; fold into mascarpone mixture.
3. Dip ladyfingers briefly in coffee; layer in a dish. Spread half the cream mixture over.
4. Repeat layers. Cover and refrigerate at least 4 hours. Dust with cocoa before serving.

### 3. Cheesecake

**Ingredients:**

* 1 ½ cups graham cracker crumbs
* ⅓ cup melted butter
* 4 (8 oz) packages cream cheese, softened
* 1 cup sugar
* 1 tsp vanilla extract
* 4 large eggs

**Instructions:**

1. Preheat oven to 325°F (165°C). Mix graham cracker crumbs and butter; press into a springform pan.
2. Beat cream cheese, sugar, and vanilla until smooth. Add eggs one at a time, mixing after each.
3. Pour filling over crust. Bake 55 minutes or until center is set. Let cool and refrigerate for 4 hours.

### 4. Brownies

**Ingredients:**

* 1 cup butter, melted
* 2 cups sugar
* 4 large eggs
* 1 cup cocoa powder
* 1 cup flour
* ½ tsp salt
* 1 tsp vanilla extract

**Instructions:**

1. Preheat oven to 350°F (175°C). Grease a 9x13 inch pan.
2. Mix melted butter and sugar; add eggs and vanilla.
3. Stir in cocoa, flour, and salt until combined. Pour into the pan.
4. Bake for 20-25 minutes or until the edges are firm. Cool before cutting.