Desserts Following Your Favorite Dinner

When you are having a big home-cooked meal, don’t forget about the dessert! Comfort food often includes the tasty dessert afterward, which is a great thing to enjoy with your family.

**Carrot Cake**

One of the more popular comfort food desserts to enjoy after a nice family dinner is carrot cake. You are going to find a lot of different carrot cake recipes, though many of them share some of the same ingredients. With carrot cake, you can expect to find ingredients like baking powder and baking soda, flour, sugar, oil, vanilla extract, and seasonings. Cream cheese, grated carrots, cinnamon, and confectioner’s sugar are also common. Some carrot cakes use a traditional cream cheese frosting while others will use something with a different flavor, such as caramel. You can also add chopped pecans to the top if you like.

**Pecan Peach Cobbler**

If you are a fan of fruit pie desserts, this is a great variation on a traditional peach cobbler. It is perfect for the months when peaches are in season, but you can easily trade them in for whatever fruit is currently in season. You want to use fresh peaches that are already peeled and sliced up. The cobbler will use flour, nutmeg, butter, sugar, and chopped pecans. You can easily use a refrigerated pie crust for this, or you can make your own if you have time for that. Add more chopped pecans to the top when you’re finished baking it.

**Pound Cake**

Pound cake is a good dessert option because you can serve it on your own or with just about anything you want on the size. It tastes great with fruit, ice cream, frozen yogurt, whipped cream, and many other toppings. A basic pound cake is a very simple recipe, using ingredients like flour, butter, sugar, eggs, vanilla extract, and milk. Some pound cakes also ask for a little bit of almond extract. Consider going the healthy route by serving your pound cake with banana nice cream or having it with some mixed berries on top.

**Chocolate Chip Cookies**

You can never go wrong with a nice batch of chocolate chip cookies for dessert. The actual recipe is up to you. Some people like to use one in their favorite cookbook, while others enjoy using the one on the back of the chocolate chips bag. You might want to consider using a basic recipe, then switching it up a little, such as by adding different types of candies to the dough, like M&Ms, or by using chocolate chunk pieces instead of regular chocolate chips.