



Have you been asked to bring a plate at the very last minute? These quick and easy desserts might help.

Last minute desserts

Spontaneous gatherings are always fun, until you have to whip up a meal at the very last minute. Luckily, there are many mouth-watering desserts that can be put together in less than 30 minutes, using ingredients you may already have in your pantry.

Bookmark these easy dessert recipes, so you always have a great go-to-dessert for when you are in a rush.

Coffee Roulade with Coffee Cream

Whether you like a flat white or an americano, Australians are addicted to [coffee](#). And here in The NEFF Kitchen, we believe that the culinary black gold should not be limited to its liquid form. So our home economists have whipped up a delicious coffee roulade recipe that can be prepared and cooked in less than 30-minutes, thanks to CircoTherm. Unique to NEFF, this setting means you do not need to pre-heat your oven, so your sponge can take on its soft and airy characteristics in no time. With cream and coffee liquor at the centre, this quick and easy dessert recipe will be a hit at your next gathering.

[Click here for the NEFF recipe.](#)



Blueberry and coconut muffins

A classic blueberry muffin will satisfy guests, both young and old. They are full of juicy blueberries and topped with a coconut crumb which will make them look and smell extra special at the dining table. But what we love most

about these muffins is how soft and moist they taste, which is the result of VarioSteam. With the VarioSteam function, steam is injected into the food at regular intervals to ensure it doesn't dry out. Just bake the muffins for 20 minutes or until golden.

[Click here for the NEFF recipe.](#)



Traditional scones

Sometimes it's best to keep things simple. Traditional Devonshire scones with jam and cream are a time-tested classic that you guests will love. Served warm, and made from just five core ingredients, anyone can master this recipe in under 30 minutes. Want to know the trick to a mouth watering golden brown finish? Pre-eating your NEFF oven to 210° and ensuring you brush the top of your pastry with egg yolk and milk.

[Click here for the NEFF recipe.](#)



Danish pastries

If you're looking for a recipe that looks impressive but doesn't take long to make, then you should try our signature apricot danishes and pastry cases. The trick to getting them right every time is NEFF's innovative CircoTherm technology that uses bottom heat to ensure you get that delicious golden base that will bring the buttery textures and flavours of Denmark to your very own kitchen.

[Click here for the NEFF recipe.](#)