



What's a comforting winter meal without a delicious dessert to top it all off?

Our favourite winter desserts

Baked, saucy and oh so warm, these winter desserts are perfect for when the temperature drops and your sweet tooth comes calling. From rich and decadent chocolate favourites to oozy warm puddings, here are 5 of our favourites from the NEFF Kitchen.

Caramel fig bread and butter pudding

If you ever thought that bread and butter pudding had gone out of style, then you obviously never encountered this delicious modern recipe. Cooked with fresh figs and a warm caramel sauce, this dessert is well on its way to becoming your new favourite. [Click here for the recipe.](#)



Classic apple pie

The soft sweetness of ripe apples, the crunch and crumble of golden pastry and a thick and gooey filling that will keep you coming back for more. Our apple pie is an impressive dessert for entertaining and a classic recipe everybody should have in their repertoire. [Click here for the recipe.](#)



Chocolate self-saucing pudding

A list of desserts just wouldn't be the same without a little bit of chocolate. Made in under an hour, this decadent treat covers all the best dessert bases and only gets better when served with a generous scoop of ice cream. [Click here for the recipe.](#)



Sticky date pudding

Is there a more comforting flavour than butterscotch? We think not! This classic sticky date pudding is new to the NEFF Kitchen but is already solidifying itself as a classic. [Click here for the recipe.](#)



Mini churros with salted chocolate dip

This beloved fried Spanish dessert is a crispy alternative to doughnuts. The finger-sized tubes are coated in a cinnamon and sugar blend and served warm with chocolate dipping sauce. Get your recipe below:

Ingredients

1.8l vegetable oil
340g sugar
1 tbsp ground cinnamon 473ml milk, at room temperature
4tbsp unsalted butter, cut into 4 pieces
1 tsp salt
1 stick cinnamon
2tsp pure vanilla extract 1/2tsp ground nutmeg
680g all-purpose flour 3 large eggs at room temperature

For the chocolate dip:

170g dulce de leche
56g dark chocolate chips
1 tsp Maldon salt
1 tbsp unsalted butter

Method:

- Heat oil in a large pot over medium-high heat until temperature registers 175°C on deep-fat thermometer. (Oil should be 1- to 1 1/2 inches deep).
- Fit pastry bag or sturdy gallon-sized zipper-lock bag with 1/2- inch wide star tip (if using plastic bag, snip off one corner of bag to fit the tip); set aside.
- Line a large baking sheet with two layers of paper towels. Combine all but 1tbsp sugar and cinnamon in large plate; set aside.
- Bring milk, butter, salt, remaining 1tbsp sugar, cinnamon stick, vanilla, and nutmeg to boil over medium-high heat in large heavy-bottomed saucepan. Turn off heat and let stand 10 minutes to allow flavours to infuse milk.
- Discard cinnamon stick, bring milk mixture back up to boil over medium-high heat, then add flour and beat vigorously with a wooden spoon until a smooth dough forms.
- Transfer dough to large bowl and let cool 5 minutes. Add eggs, one at a time, beating each until fully incorporated before adding the next (eggs may be beaten into dough with electric mixer or by hand with wooden spoon).
- Scrape dough into prepared pastry bag. Carefully pipe dough out onto hot oil into 6-inch long churros, pinching the dough off the star tip with thumb and index finger.
- Fry batches of 4 to 5 churros for 3 to 4 minutes until deep golden brown.
- Transfer churros with tongs to prepared baking sheet just to blot off excess oil, then transfer to cinnamon-sugar plate and roll to coat.

For the chocolate dip:

Place dulce de leche, chocolate chips, salt, and butter in medium bowl and microwave 1 to 2 minutes, until chips are melted, pausing microwave to stir mixture every 20 seconds. Serve with warm churros.

