

Easy Show-Off Desserts

Do you want to impress your guests with beautiful desserts but don't have hours to bake or the funds to hit up that local patisserie? Here are a few recipes for sweet treats that taste delicious, are easy to make, and look gorgeous. By using some clever shortcuts and getting creative with your techniques, you'll be able to create desserts that will amaze even the most sophisticated taste buds.

[Easy Chocolate Tart](#)



A tart is always an elegant choice, and this no-bake chocolate option from The Pioneer Woman herself, Ree Drummond, couldn't be easier to achieve. This rich and decadent tart requires a long chilling period, which makes it perfect to make ahead for your next special occasion. This recipe gives easy-to-follow instructions for impressive-looking chocolate curls to lend your tart a professional touch, but it would be just as beautiful garnished with a few berries, mint leaves, or even simple dusting of powdered sugar.

[Impossibly Creamy Lemon Mousse](#)



The light freshness of lemon is always welcome after a meal, and this cream lemon mousse is delicious and lovely. Its layered presentation is easy and elegant to achieve. This recipe cleverly uses lemon curd for maximum flavor with minimal effort, alongside just a few pantry staples. Assemble and serve in pretty glasses to show off those layers.

[Espresso Panna Cotta](#)



Combine your after-dinner coffee and dessert in this simple and delicious dessert, which you can make ahead and chill until you're ready to serve. Espresso panna cotta is a sophisticated variation of the classic Italian dessert, and its silky texture and bold flavor are the perfect end to any meal. Serve in martini glasses as pictured or any small glass or ramekin.