For the Love Of Chocolate

Edited by Carole Pagan
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Chocolate Facts, Legends, and Trivia

Starting with the Maya in 250 A.D., chocolate has been an important part of life. The Maya grew cacao in their backyards. The special drink made from the seeds was used in all sorts of ceremonies and celebrations, and could be drank by all on special occasions.

The original form of the chocolate drink was the inside of the bean roasted and ground into a paste, then mixed with chili peppers and other ingredients, and then sort of whipped into a thick frothy drink that was bitter and spicy.

The Aztecs used cacao seeds as money. Because they could not grow it, it was very - very valuable. They added vanilla bean and honey to the original mixture. It was called Drink of the Gods and was reserved for kings, priests, decorated soldiers, and other people of honor.

It is said that Montezuma's court drank 2000 cups of chocolate a day! They say Montezuma himself drank 50 golden cups a day, and he always drank chocolate before entering his harem.

When Spain took over Mexico, they also took cacao. They omitted the chili peppers and added cinnamon and sugar to the mix. For another 100 years, the drink was only for royalty. As the drink finally spread through Europe, the demand became so great that people were enslaved to work in the cacao plantations.

The Spanish Church found that chocolate gave them energy. It was the only substance allowed to be drank during fasting.

"The divine drink which builds up resistance and fights fatigue. A cup of this precious drink permits a man to walk for a whole day without food."

Hernán Cortés, 1519

English and Dutch pirates found cacao beans on Spanish ships they raided. They threw them overboard thinking they were sheep droppings. Oops.

An Italian came back from a visit to Central America and brought cacao back with him. The chocolate drink immediately became popular throughout Italy.

Then the French got a hold of it when chocoholic Princess Anne of Spain, married King Louis XIII. The French made special porcelain or metal cups just for the chocolate drink – which again was reserved for the royal court. It was given to kings as gifts.

As chocolate spread through Europe, people starting adding it to milk to make it lighter.

In England, anyone who could afford it could drink chocolate in special chocolate houses. It was still very expensive. Only the elite could afford such a drink. A Quaker – John Cadbury – attempted to convince people that drinking chocolate was healthier than alcohol.

Many Europeans drank chocolate to induce sleep, aid digestion, purify the blood, and more. Many Europeans also believed chocolate was an aphrodisiac.

Chocolate was not widely accepted in America until 1765 – during the Industrial Revolution. Bakers Chocolate was developed in 1795.

Swiss Chocolate was developed in 1819, by a Swiss man who had learned about chocolate making while in Italy. The Swiss continue to be the biggest chocolate consuming nation – eating an average of 24 pounds per year per person. Twice the amount consumed in America.

Machines were developed starting in the early 1700s that made it easier to grind the cacao, but the harvesting was still a manual process.

Because chocolate was still so valuable and in such high demand, and even though slavery had ended world wide, certain plantations were still using slave labor and cruel working conditions. In 1910, William Cadbury asked countries to not buy from these plantations. America officially banned buying cacao from any plantations using slave labor as a result.

Over time, chocolate was made creamier. A Dutch chemist was the first to separate cacao butter and consequently cacao powder which was what remained. Hence – Dutch Chocolate.

The first chocolate bar was made in 1847. In 1849 - Joseph Fry & Son and Cadbury Brothers displayed chocolate candies in England. The first heart-shaped box of chocolates for Valentines Day was put out by Cadbury in 1861.

Milk chocolate came along in 1875 thanks to Daniel Peter and Henri Nestle of Switzerland.

In 1879, a machine was developed in Switzerland to make chocolate even creamier. It was Rodolphe Lindt.

A very young entrepreneur, Milton Hershey, started making candy when he was 18, in 1876. In 1894 he opened Hershey Chocolate Company – which was actually his 3rd candy making business. He made the first Kisses in 1907.

The first known brownie recipe was published in Sears Roebuck catalog in 1895.

In 1897 – 36 million pounds of chocolate were eaten in England. Only 26 million pounds were eaten in the U.S. that same year. (you can fit about 7 Englands in the state of Texas.)

Tobler was started in Bern in 1899 by Jean Tobler.

In 1913, a machine for making filled chocolates was invented in Switzerland.

The Belgian company – Godiva, opened in 1926.

And the first Chocolate Chip Cookie? Was created by Ruth Wakefield by accident. She owned the Toll House Inn. She had run out of Bakers Chocolate, but had a Nestle Chocolate bar that she broke into pieces, but the chocolate bits didn't melt like the baking chocolate. It became

Nestle Toll House by an agreement which gave Ruth an unlimited supply of Nestle Chocolate for the rest of her life in exchange for the exclusive rights to the recipe.

M & Ms were developed during the Spanish Civil war. The hard candy coating kept the chocolate from melting so that soldiers could carry them. The chocolate was given to soldiers in World War I as nourishment. They were first sold to the public in 1941.

All the big chocolate producers have been around for a long time, haven't they?

Is chocolate really an aphrodisiac?

In the Maya culture, the chocolate drink was consumed at weddings. Casanova ate chocolate to improve his love-making. Valentines day is the biggest chocolate giving time of the year. The act of eating chocolate, if done correctly, is sensual in itself.

Is Chocolate Healthy?

Chocolate today bears little resemblance to the chocolate that was popular back in the time of the Maya. The chocolate at that time came directly from the cacao bean. Now the cocoa butter is removed, a powder made, mixed with water and other ingredients, and then a certain amount of cocoa butter added back in. So, the health benefits of chocolate are far less than they were originally. But some do remain.

Recent research suggests that dark chocolate is good for your heart, reducing the stickiness of your blood cells which would cause clogs, and decreasing bad cholesterol. Bear in mind that cocoa butter is a saturated fat, and chocolate is high in calories. A couple pieces a day should be just the right balance, don't you think?

One thing that seems to have endured is it's addictive quality ☺

With just one taste of this "Food of the Gods", entire civilizations have fallen under it's spell. Legend has it that one of the Aztec Gods was kicked out of the heavens for letting mere humans have this food which should have only been partaken of by the Gods.

Chocolate releases serotonin in the brain, which produces feelings of pleasure. It also triggers dopamine release in the brain – which produces a feeling much like opium.

Always remember, the chemical compounds in chocolate that make us feel so good are toxic to your pets. Animal digestive systems cannot process them.

"Chocolate causes certain endocrine glands to secrete hormones that affect your feelings and behavior by making you happy. Therefore, it counteracts depression, in turn reducing the stress of depression. Your stress-free life helps you maintain a youthful disposition, both physically and mentally. So, eat lots of chocolate!"

The Chocoholic Page

Now – on to the recipes!

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Carob Candy Balls

1/2 c Carob powder
1/2 c Honey
1/2 c Peanut butter
1/2 c Sesame seeds
1/4 c Wheat germ
1/4 c Dry milk powder
1 c Honey graham cracker crumbs

Blend together carob powder, honey, peanut butter, sesame seeds, wheat germ and powdered milk.

Form into 1 1/2-inch balls.

Roll in graham cracker crumbs.

Refrigerate 1 hour before serving.

This candy is low in salt, high in potassium.

Makes 24 candy balls

Chocolate Balls

2 Sticks butter
1 1/2 c Graham cracker crumbs
1/2 c Chopped pecans
1 c Coconut
1 Box powdered sugar
1 tb Vanilla
12 oz Jar crunchy peanut butter
6 oz Package semisweet chocolate chips
1/2 Cake paraffin wax (half of 1/4 pound size)

Melt butter in large container.

Stir in graham cracker crumbs, pecans, coconut, powdered sugar and vanilla;

add peanut butter and mix well.

Roll into walnut size balls and lay out on waxed paper.

Melt chocolate and paraffin together over hot water.

Using 2 teaspoons (or any method you prefer) dip each ball into mixture returning to waxed paper.

The balls will cool quickly.

Yield 6 dozen.

Chocolate Bourbon Balls

1/2 c Butter
4 c Powdered sugar
1 c Finely chopped nuts
1/4 c Bourbon
1 pk (6 ounces) milk chocolate chips
3 tb Half-and-half.

Place butter in medium bowl. Microwave at HIGH (100%) until melted, 1 to 2 minutes.

Mix in sugar, nuts and bourbon.

Refrigerate until firm.

Shape into 1-inch balls. Refrigerate until firm.

Combine chocolate chips and half-and-half in a small bowl.

Microwave at MEDIUM-HIGH (70%) until chocolate chips are melted, 1 to 2-1/2 minutes, stirring once or twice. Stir until smooth.

Drizzle chocolate over candies. (Reheat chocolate as needed.)

Chill.

Chocolate Cream Hazelnut Balls

1/2 c Finely chopped hazelnuts
1 c Vanilla cookie crumbs
1 c Powdered sugar
2 tb Cocoa
2 tb Corn syrup
1/4 c Cream
1/2 ts Vanilla

Combine all ingredients and mix well.

The mixture should be moist to the touch.

Roll into balls about the size of a walnut.

Roll in powdered sugar or finely chopped hazelnuts.

Store for at least 2 days in covered container.

Chocolate Mint Dessert Balls

9 oz Chocolate chips; melted
1/2 c Creme de menthe
24 oz Cream cheese; softened
1 ts Cinnamon, ground
2 c Pecans; finely chopped
Chocolate cookie wafers

In large bowl, mix together all ingredients except pecans until smooth.

Cover and chill 1 hour.

Divide mixture into 2 parts and form into balls.

Roll balls in pecans. Serve with chocolate cookie wafers.

Store in refrigerator.

Chocolate Pecan Rum Balls

1 lb Pecans, shelled and ground
8 1/2 oz Chocolate wafers; crushed
1/2 c Dark rum
1/3 c Honey
Powdered sugar

Combine all ingredients, except powdered sugar, in a large bowl.

Mix well.

Chill for 20 minutes.

Shape by spoonful into round balls.

Store in a tightly covered, airtight container.

Just before serving or giving, roll in powdered sugar.

Makes 100 balls.

Chocolate Walnut Rum Balls

1 c Walnuts, ground or finely chopped
2 c Grated "German's sweet" or bittersweet chocolate
1 1/2 c Sifted confectioner's sugar
4 tb Rum
Cocoa powder

Combine nuts, sugar, and chocolate. Moisten with rum to form a stiff dough.

Form into small balls and roll in cocoa to coat.

COCONUT FUDGE BALLS

2/3 c. evaporated milk
2 1/2 c. powdered sugar
12 oz. semi sweet chocolate bits
1 c. chopped nuts
7 oz. or more coconut

Mix chocolate bits and milk and microwave until melted (about 3 minutes).

Stir in sugar, and nuts.

Chill 1/2 hour.

Roll into balls.

Color coconut and roll balls in the coconut.

Double Chocolate Cherry Bourbon Balls

1 6oz.pkg. chocolate chips
3 T Corn syrup
1/2 c Bourbon or 1/4 cup bourbon and 1/4 cup ginger ale
1 8 1/2 oz.pkg. chocolate wafers, crushed
1/2 c Confectioners sugar
1 c Finely chopped nuts
1/4 c Finely chopped candied cherries
Granulated sugar

Melt chocolate in top of double boiler.

Remove from heat, add corn syrup and bourbon.

In large bowl mix wafer crumbs, nuts, confectioners sugar and cherries.

Add chocolate mixture. Stir until blended.

Refrigerate 1 hour.

Roll into 1-inch balls and roll in granulated sugar.

FUDGE RUM BALLS

1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix
1 c. finely chopped pecans or walnuts
1 tbsp. rum extract
2 c. sifted confectioners' sugar
1/4 c. unsweetened cocoa
Pecans or walnuts, finely chopped

Preheat oven to 375 degrees F.

Grease and flour 13x9x2 inch pan.

Prepare, bake and cool cake following package directions.

Crumble cake into large bowl. Stir with fork until crumbs are fine and uniform in size.

Add 1 cup nuts, rum extract, confectioners' sugar and cocoa. Stir until well blended.

Shape heaping tablespoonfuls mixture into balls.

Garnish by rolling balls in finely chopped nuts.

Press firmly to adhere nuts to balls.

Makes 6 dozen.

optional: Substitute real rum for rum extract.

Honey Balls for Passover

1/2 C honey
1/3 C sugar
1 1/4 C chopped walnuts
1/4 C matzo farfel
2 tsp. grated orange or lemon zest

In a medium sized saucepan over low heat, heat the honey and sugar to boiling. Stir constantly.

Add the nuts and the farfel and stir until the mixture is thick.

Add the grated zest.

Remove from heat and drop by teaspoonful onto a wet cookie sheet or wax paper, forming small balls.

Cool.

Variation: Roll the balls in finely grated nuts or coconut.

Makes 18-24

Swedish Balls

1/2 lb Butter
1 1/2 c Sugar
2 Eggs
1/2 c Strong cold coffee (instant)
2 ts Vanilla
1 c Cocoa
4 c Quick-cooking oats, uncooked

Cream butter and sugar.

Blend in eggs.

Add coffee, vanilla, and cocoa. Mix.

Add oats and mix well.

Chill 1 to 2 hours.

Shape into one-inch balls.

Roll in sugar.

Store in air tight container.

Keep refrigerated.

Makes 5 dozen.

Sweet 'n' Peanutty Chocolate Balls

3 c Powdered sugar, sifted
1 1/2 c Graham cracker crumbs
1 c Pecans finely chopped
3/4 c Butter
3/4 c Peanut butter
1 1/2 c Semisweet chocolate chips
4 tb Butter
1 tb Milk

Combine powdered sugar, graham cracker crumbs and pecans; stir until uniform in color.

In a saucepan, melt butter and peanut butter together.

Pour over sugar mix, and stir until just moistened.

Form into one-inch balls.

In a separate saucepan, combine chocolate chips, butter and milk. Melt together over low heat, stirring just enough to blend.

Coat balls with chocolate by dipping into chocolate mixture one at a time. Place on waxed paper, and chill before serving.

Makes 60 balls

Walnut Chocolate Rum Balls

1 c Walnuts, ground or finely chopped
2 c Grated "German's sweet" or bittersweet chocolate
1 1/2 c Sifted confectioner's sugar
4 tb Rum
Cocoa powder

Combine nuts, sugar, and chocolate.

Moisten with rum to form a stiff dough.

Form into small balls and roll in cocoa to coat.

This recipe is not only simple, it's flexible. It can be made with other kinds of liquor (amaretto, sherry, and Southern Comfort work well), nuts (almonds or pecans, for instance) and coatings (ground nuts, finely grated coconut, etc.) and always comes out tasting great. Adding small chunks of nut for texture is also effective.

BARS

Babe Ruth Bars

1 cup peanut butter
1 cup white corn syrup
1/2 cup packed brown sugar
1/2 cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
2/3 cup peanuts

In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook stirring occasionally until smooth.

Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated.

Press the entire mixture gently into a buttered 9x13 inch baking dish.

Allow to cool completely before cutting into bars.

Black and White Chocolate Bars

1 lb Real white chocolate, melted
1 lb Chocolate chips; melted
3/4 c Evaporated milk
1/4 c butter
1 ts Vanilla (or other extract)
1/2 c Toasted hazelnuts (or walnuts)

To ensure that the recipe will set up properly, do not use white baking confections that are not real white chocolate. The word "cocoa" should appear in the ingredients.

Line the inside of an 8" square baking pan with plastic wrap and set aside.

Toast nuts by placing on a cookie sheet and baking in pre-heated 350 degrees F. oven until skin begins to flake off. Remove skins by rubbing with a clean towel. Chop nuts with a knife, or pulse in a food processor.

Melt chocolate in a separate medium-sized bowls over double boilers.

Combine and melt the evaporated milk and butter over medium heat. Remove from heat and reserve.

Add half the milk and butter mixture to the melted chocolate chips. Mix well, pour into lined baking dish, and spread evenly.

Refrigerate a few minutes.

Add balance of milk mixture to the melted white chocolate, then add the vanilla and mix until well blended.

Smoothly spread the mixture over the first layer and top with nuts. Refrigerate until firmly set (24 hrs.) and cut into bars. Store chilled.

Caramel Filled Chocolate Bars

1 German Chocolate cake mix
3/4 c Butter, melted
14 oz Bag caramels
2/3 c Evaporated milk, divided
1 c Chocolate chips
1 c Walnuts, chopped

Melt caramels and 1/3 cup evaporated milk over hot water or in microwave, stirring every thirty seconds. Keep warm.

Mix the cake mix, butter and 1/3 cup evaporated milk and beat well.

Spread 1/2 the batter in a greased 9x13 inch pan.

Bake for 6 minutes at 350 degrees.

Cool about 2 minutes.

Spread caramel mixture over baked layer and sprinkle with chocolate chips.

Stir 1/2 cup nuts into remaining 1/2 of batter and drop by half teaspoonful over top.

Sprinkle with remaining 1/2 cup nuts.

Return to oven and bake for 18 minutes at 350 degrees.

Cool in pan

Cut into 1 1/2 inch squares.

Chewy Chocolate Orange Bars

2 c Cake flour
3/4 ts Baking powder
1/2 ts Salt
1 1/2 c Quick-cooking oats
1 c Dark-brown sugar, packed
2 Egg whites
Raisin Puree
3/4 c Chopped bittersweet chocolate
1/3 c Toasted walnuts, optional
1 tb Grated orange zest

Sift together flour, baking powder and salt into large bowl.

Stir in oats and brown sugar.

Beat egg whites lightly in another bowl. Stir in Raisin Puree.

Stir into flour mixture along with chocolate, walnuts, and orange zest just until blended.

Spoon in 9-inch-square baking pan sprayed with non-stick vegetable spray.

Bake at 350 degrees F. 25 to 30 minutes.

Cool.

Cut into 24 bars.

Chocolate Bars

2 cup All-purpose flour
1 cup Sugar
1/2 cup Cocoa
1 teas. Baking soda
1/3 cup sugar
1/2 teas. Cinnamon
1/2 teas. Salt
1 cup butter (2 Sticks); at room temperature
2 lg Eggs;
2 teas. Vanilla;
1/2 cup Semisweet chocolate chips;

Place flour, sugar, cocoa, baking soda, sugar, cinnamon, and salt in a mixer bowl and mix a low speed to blend well.

Add butter, eggs, vanilla and water, and mix at medium speed to blend well.

Spread batter evenly in an 11" by 15" jelly roll pan that has been sprayed with pan spray or greased with butter.

Bake at 325 degrees for 20 to 25 minutes, or until bars pull away the sides of the pan and a cake tester comes out clean from the center.

Place on wire rack and sprinkle chocolate chips evenly over the top of the hot bars.

Mark four by eight and cool until chocolate has hardened.

Cut as marked.

Frozen Chocolate Candy Bar

1 Envelope Hot Cocoa Mix
2 Tbls Cold water
2 Tbls Golden raisins; or -
1 teas Peanut butter; or
1 teas Chopped nuts

In small bowl stir cocoa mix with water. Save envelope that mix came in.

Stir in raisins or peanut butter or nuts.

Spoon mixture back into cocoa envelope. Fold over top and let stand against wall in bottom of freezer for about 4 hours. When frozen peel off envelope and eat. Tastes like fudge.

Chocolate Caramel Nut Bars

14 oz Bag caramels, remove wrappers
5 oz Can evaporated milk
1 Box German chocolate cake mix with pudding
1/2 c Butter, melted
1 1/2 c Walnuts, chopped
6 oz Semisweet chocolate chips

Melt caramels with 1/3 cup milk in the microwave. Stir until smooth.

Combine remaining milk, mix and butter. Mix well.

Press half of cake mixture into the bottom of a greased 13 x 9 baking pan.

Bake 350 degrees for 6 minutes.

Sprinkle with 1 cup walnuts, chocolate pieces over the crust;

Top with caramel mixture spreading to the edges of the pan.

Top with teaspoonfuls of remaining cake mixture.

Sprinkle with walnuts -- press lightly into the top.

Bake for 350 degrees for 20 minutes.

Cool slightly

Cut into bars.

Chocolate Caramel Shortbread

1 1/2 c Butter, softened, divided
1/2 c Sifted icing sugar
1/4 ts Salt
1 1/4 c All purpose flour
1 cn Sweetened condensed milk
3 tb Corn syrup
1 ts Vanilla
3 Squares semi sweet chocolate, melted

Preheat oven to 350 degrees F.

In large mixer bowl, beat 1 cup butter, sugar and salt until fluffy.

Add flour, mix well.

With floured finger, press evenly into greased 9 inch square pan.

Bake 30-35 minutes or until lightly browned.

Cool slightly.

In 2 quart glass measure - with handle, in microwave oven, melt remaining 1/2 cup butter on high. for 1 minutes.

Stir in sweetened condensed milk and corn syrup.

Microwave on high for 6-8 minutes, stirring after each minute, or until mixture turns a light caramel color.

Stir in vanilla.

Spread over warm shortbread.

Drizzle with chocolate.

Chill until firm.

Cut into bars.

Store covered at room temperature.

Makes 24 bars.

Chocolate Cheese Bars

1 Devil's Food Cake Mix (with or without pudding in it)
8 oz Cream cheese, softened
1/3 c Oil
3 Eggs (divided use)
1/4 c Sugar
6 oz Semi-sweet chocolate chips
1/2 c Walnuts or pecans, chopped

Mix dry cake mix, 2 eggs, and 1/3 cup oil until crumbly; reserve 1 cup.

Pat remaining mixture lightly in an ungreased 13x9x2 inch pan.

Bake for 15 minutes at 350 degrees.

Remove and sprinkle top with chocolate chips and walnuts.

Beat cream cheese, sugar and remaining egg until light and smooth.

Spread over chocolate chips and walnuts.

Sprinkle with reserved crumb mixture.

Return to oven and bake for 15 minutes longer.

Cool and cut into bars.

Makes 16 servings.

Chocolate Cherry Bars

1 pk Fudge cake mix
1 can (21 oz.) cherry pie filling
1 teas Almond extract
2 Eggs; beaten

Frosting:
1 cup sugar
5 Tablespoons butter
1/3 cup milk
6 ounces semi-sweet chocolate chips

Preheat oven to 350.

Grease and flour a 9x13 inch pan.

Combine all ingredients for bars in a mixing bowl and stir by hand until mixed.

Spread batter in prepared pan and bake 25-30 minutes. Be careful not to over-bake.

Cool on rack.

To make frosting, combine sugar, butter and milk in small saucepan. Boil, stirring constantly, for 1 minute. Remove from heat, add chocolate pieces and stir until smooth. Pour over cooled bars.

Chocolate Chip Bars

3/4 c Brown Sugar firmly packed
1/2 c Butter
1 Egg
1 1/4 c All-purpose flour
1/2 ts Baking soda
1/2 ts Salt
1 ts Vanilla
6 oz Chocolate pieces
1/2 c Chopped walnuts

Cream together sugar and butter.

Beat in egg.

Stir in dry ingredients;

add vanilla and mix.

Fold in chocolate and nuts.

Spread in greased 15 x 10-inch pan (this will be a thin layer of batter).

Bake in 375 degree oven 12 to 15 minutes.

Cool slightly before cutting into 48 squares.

Chocolate Chip Cookie Bars

3/4 c Firmly packed brown sugar
1/2 c Sugar
1/2 c Butter,softened
1/2 c Shortening
1 1/2 ts Vanilla
1 Egg
1 3/4 c All purpose flour
1 ts Baking soda
1/2 ts Salt
1 c Semi-sweet chocolate chips
1/2 c Chopped nuts or shelled
Sunflower seeds (opt)

Heat oven to 375 degrees F.

In large bowl, combine brown sugar, sugar, butter and shortening; beat until light and fluffy.

Add vanilla and egg; blend well.

Stir in flour, baking soda, and salt; mix well.

Stir in chocolate chips and nuts.

Spread in ungreased 13 x 9-inch pan.

Bake for 15 to 25 minutes or until light golden brown.

Cool completely.

Cut into bars.

Chocolate Chip Cranberry Cheese Bars

1 c Butter, (2 sticks or 1/2 LB)
1 c Brown sugar; packed
2 c Flour
1 1/2 c Rolled oats
2 ts Orange zest; grated
1 pk Semisweet chocolate chips, 12oz
1 c Cranberries; dried (4oz)
1 pk Cream cheese; (8oz)
1 1/4 c Sweetened condensed milk, (1 can at 14oz)

Beat butter and brown sugar in large bowl until creamy

Beat in flour, oats and orange peel until crumbly.

Stir in chocolate chips and cranberries; reserve 2 cups mixture.

Press remaining mixture onto bottom of greased 13-by-9-inch baking pan.

Bake at 350 degrees 15 minutes.

Beat cream cheese in small bowl until smooth.

Gradually beat in sweetened condensed milk.

Pour over hot crust; sprinkle with reserved oat mixture.

Return to oven and bake 25 to 30 minutes or until center is set.

Cool in pan on wire rack.

Makes about 3 dozen.

Chocolate Crunch Bars

1/2 cup Honey
1/3 cup Butter
1/4 cup Cocoa Powder, Sweetened --
1 cup Granola
1 cup Dry Milk

Blend together everything except the granola to a stiff dough. Knead in the granola, or roll the shaped bars in granola.

- Carob powder may be used also.

Chocolate Delight Bars

1/2 cup Butter -- softened
1 Egg yolk
2 tb Water
1 1/4 c Flour
1 ts Sugar
1 ts Baking powder
12 oz Chocolate chips
3/4 c Sugar
2 Eggs
6 tb Butter -- melted
2 ts Vanilla
1 c 2c nuts -- chopped fine

Combine the first six ingredients and mix till smooth. Mixture will be very stiff.

Press into a greased 9"x13" pan.

Bake 10 minutes at 350 degrees F.

Remove from oven and sprinkle with chocolate chips.

Return to oven for 1 minute.

Spread melted chips over the crust.

Beat eggs till thick, then beat in sugar.

Stir in melted butter, vanilla and nuts.

Spread over chocolate.

Bake 30-35 minutes at 350 degrees F.

Cut into 48 squares when cool.

Chocolate Fudge Bars

1 Stick Butter
2 oz Unsweetened Baking Chocolate Squares
1 cup Sugar
2 Eggs
1 cup Flour
1/2 teas Salt
1/2 teas Baking Soda
1/2 teas Vanilla Or Peppermint Extract
1 cup Chocolate Chips

Glaze
1 cup Powdered Sugar
1 Tbls Milk -- or more
1/2 teas Peppermint Extract

Melt the butter and the unsweetened chocolate.

When the bowl is cool, add the sugar,

Beat in the eggs,

Mix in the flour, the salt, and the baking soda.

Add the vanilla.

Spread into a greased jellyroll pan.

Sprinkle with the chocolate chips, and bake at 350 F for 8 minutes or so.

Glaze: Mix up the ingredients. It should be like a glaze that will pour, thickly. Add a couple of drops of food coloring if desired.

When the cookies come out of the oven, spread the glaze.

Cool slightly, and cut into bars while still warm.

Chocolate Maple Nut Bars

1 1/2 c Flour; unsifted
2/3 c Sugar
1/2 ts Salt
3/4 c Butter; cold
2 Eggs
14 oz Sweetened condensed milk
1 1/2 ts Maple flavoring
2 c Nuts; chopped
1 c Semi-sweet chocolate chips

Preheat oven to 350 degrees F.

In a large bowl, combine flour, sugar and salt.

Cut in butter until crumbly.

Gently stir in 1 beaten egg.

Press evenly in a 9x13" pan.

Bake for 25 minutes.

Meanwhile, in medium bowl, beat sweetened condensed milk, remaining egg and flavoring; stir in nuts.

Sprinkle chocolate chips evenly over the prepared crust.

Top with the nut mixture.

Bake for 25 minutes more or until lightly brown.

Cool. Cut into bars.

Store tightly covered at room temperature.

Makes 24 - 36 bars.

Chocolate Marshmallow Bars

2 oz Unsweetened chocolate
1/2 c Butter
1 c Sugar
2 Eggs
1/2 c Flour
1 ts Vanilla
1 c Chopped pecans
16 Large marshmallows

Preheat oven to 350 degrees F.

Grease an 11 1/2 x 7 baking pan.

Melt chocolate and butter in top of double boiler over hot water. Set aside.

Cream sugar and eggs until light and fluffy.

Add flour. Beat. Add melted chocolate and butter. Beat well.

Mix in vanilla and pecans.

Pour into prepared pan.

Bake 18 minutes.

Remove from oven and cover with marshmallows.

Return to oven and bake until marshmallows are lightly browned.

Cool slightly and cut into bars.

Chocolate Meringue Bars

1/2 c Butter
1/2 c Sugar
1/2 c Brown sugar
2 Eggs -- separated
1 ts Vanilla
2 ts Baking powder
1 ts Baking soda
1/2 ts Salt
3 tb Milk -- or water
6 oz Chocolate chips
1 c Brown sugar
1/2 ts Vanilla
1/2 c Nuts -- , optional

Beat butter, sugars, egg yolks, and 1 tsp. vanilla.

Mix dry ingredients.

Add dry ingredients and milk to the egg mixture, mix well.

Spread in 9"x13" pan.

Sprinkle with chocolate chips.

Beat egg whites to soft peaks, beat in brown sugar and vanilla. Fold in nuts.

Spread carefully over chips.

Bake 30-35 min. at 325 degrees F.

Cool.

Cut into bars.

Chocolate Pecan Cheesecake Bars

Crust:
1 pk Chocolate cake mix
1/2 c Butter -- Softened
1 Egg
1/2 c Pecans -- chopped

Filling:
8 oz Cream cheese -- softened
14 oz Sweetened condensed milk
1 ts Vanilla
1 Egg

Heat oven to 350. Grease 13 x 9 pan.

In large bowl, combine cake mix, butter and egg; mix at low speed until combined.

Stir in pecans. Reserve 1 cup for topping; set aside.

Press remaining mixture evenly in bottom of greased pan.

Beat cream cheese in medium bowl until fluffy.

Add remaining filling ingredients and beat at medium speed until smooth.

Pour over crust

Sprinkle with reserved topping.

Bake at 350 for 35 to 40 minutes.

Cool completely.

Cut into bars.

Store in refrigerator.

Chocolate Raisin Bars

1 3/4 c All-purpose flour
1 pn Salt
8 ts Potato flour
3/4 c Butter
1/3 c Raisins; chopped
8 oz Semisweet chocolate pieces
1/4 c Vanilla sugar

Preheat oven to 350 F (175 C).

Sift all-purpose flour, salt, potato flour and vanilla sugar into a medium-size bowl.

Cut in butter until mixture forms coarse crumbs. Mix in raisins.

Mix together to form a soft dough.

Roll out dough on a floured surface to a rectangle slightly smaller than an 11" x 7" baking pan.

Place rolled-out dough in pan; press to fit.

Smooth top; prick well.

Bake about 25 minutes or until very lightly browned.

Cool a few minutes.

Using a sharp knife, mark through surface of mixture with lines to use as a guide for cutting. Let cool in pan. Cut mixture in 20 squares; remove from pan.

Place chocolate in a small bowl over a pan of gently simmering water; stir until melted and smooth.

Line a baking sheet with foil. Dip bars in chocolate, coating evenly; lift out with a fork and tap gently on side of bowl to remove excess chocolate.

Place on foil. Place baking sheet in a cool place until chocolate sets. If desired, any remaining chocolate can be piped over bars for decoration.

Chocolate Raspberry Bars

1 1/2 c Rolled oats
1/2 c Unbleached flour
1/2 c Almonds, ground
pn Salt
1 ts Ground cinnamon
1/3 c Tiny semi-sweet chocolate chips
2 Eggs
1/2 c Maple syrup
1/2 c All-fruit raspberry jam

In a medium bowl, combine the oats, flour, almonds, salt, cinnamon and chocolate chips.

Combine the eggs and maple syrup in a small bowl and whisk until very well combined.

Pour into the oat mixture and combine well. About halfway through the mixing it will become much easier if you use your hands.

Scoop half of the dough into the bottom of a 9-inch glass pie dish and smooth it out, going up the side a little bit, to make a smooth layer. If the dough is too sticky to work with, wet your hands and use them to press it in.

Spread the jam evenly over the dough in the pie dish. Then use your hands to very gently distribute the remaining dough over the the jam. In some places the jam might squish up over the top of this new layer of dough, but that is OK.

Microcook, uncovered, at full power (100%) until the dough feels dry to the touch, about 5 minutes.

The raspberry jam will be bubbly and very runny, but let it cool completely before cutting into bars and it will be fine.

Makes 12 bars.

Chocolate Walnut Bars

Crust:
1 1/2 cup Flour
1/2 cup Butter
1/4 cup Brown sugar
3/4 cup Corn syrup
2 Tbls Butter; melted
1 teas Vanilla
12 oz Chocolate chips

Filling:
3 Eggs
3/4 cup Sugar
1 1/2 cup Walnuts; chopped

For crust, beat flour, butter and brown sugar in small mixer bowl until crumbly. Press into greased 13 x 9 pan.

Bake in preheated 350 oven for 12 to 15 minutes.

For filling, beat eggs, sugar, corn syrup, butter and vanilla in medium bowl with wire whisk.

Stir in morsels and walnuts. Pour over crust.

Bake in preheated oven for 25 to 30 minutes or until set.

Chill for a few minutes before cutting.

Chocolaty Poppers

1/2 cup Butter
10 1/2 oz Marshmallows, miniature
2 oz Semi sweet chocolate
1 cup All purpose flour
1 teas Vanilla extract
1 cup Salted peanuts
6 cup Popcorn

Combine butter, marshmallows and chocolate in a 2 quart saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat.

Gradually add flour and salt, mixing well.

Stir in vanilla and peanuts.

Pour over popcorn, mixing well.

Press into well greased 13x9 inch pan.

Bake at 350 degrees for 10 to 12 minutes.

Cool.

Cut into bars.

Dust with confectioners sugar, if desired.

Congo Bars

2 3/4 cup Unbleached All-Purpose Flour
2 1/2 teas Baking Powder
1/2 teas Salt
3 lg Eggs
2 c Brown Sugar, Firmly Packed
1 teas Vanilla
2/3 cup Vegetable Oil
6 oz Chocolate Chips, (1 Cup)

Sift the flour, baking powder and salt together, blending well.

In a separate bowl, beat the eggs.

Add the sugar, vanilla and oil.

Stir in the dry ingredients.

Add the chocolate chips.

Spread on a greased jelly-roll pan and bake for 15 to 20 minutes in a preheated 350 Degree F. oven.

Cool slightly before cutting.

Crunchy Chocolate Peanut Butter Bars

1/2 c Light corn syrup
1/3 c Brown sugar, packed
1 c Peanut butter
3 c Rice cereal
1 c Semi-sweet chocolate pieces
2 ts Vanilla

In a 2 quart saucepan, combine corn syrup and brown sugar.

Cook and stir till mixture comes to a full boil.

Stir in peanut butter.

Remove from heat.

Stir in cereal, chocolate pieces and vanilla.

Press into an ungreased 9x9x2 inch pan.

Chill 1 hour.

Cut into bars.

Deluxe Chocolate Marshmallow Bars

3/4 cup Butter
1 1/2 cup Sugar
3 Eggs
1 teas Vanilla extract
1 1/3 cup All-purpose flour
1/2 teas Baking powder
1/2 teas Salt
3 Tbls Baking cocoa
1/2 cup Chopped nuts, optional
4 cup Miniature marshmallows

Topping:
1 1/3 cup Chocolate chips (8 oz.)
3 tb Butter
1 cup Peanut butter
2 cup Crisp rice cereal

In a mixing bowl, cream butter and sugar.

Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture.

Stir in nuts if desired.

Spread in a greased jelly roll pan.

Bake at 350 for 15-18 minutes.

Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes.

Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, butter and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat, stir in cereal. Spread over bars.

Chill.

Easy Chocolate Chip Layer Bars

1 Stick butter
1 1/2 c Graham cracker crumbs
1 c Flaked coconut (opt)
12 oz Semi sweet chocolate morsels
14 oz Can sweetened condensed milk
1 c Chopped pecans

Preheat oven to 350 degrees.

Melt butter in oven in 13x9 inch baking pan.

Remove from oven.

Sprinkle crumbs over butter.

Sprinkle with coconut and morsels.

Pour sweetened condensed milk evenly over mixture.

Top with pecans; press down.

Bake for 22 - 27 minutes or until golden brown around edges.

Cool completely in pan on rack.

Fundy Mud Bars

1 cup Butter
2 cup Sugar
4 Eggs
1 1/2 cup All purpose flour
1/3 cup Cocoa
1 cup Chopped walnuts
3 cup Miniature Marshmallows
1/2 cup Butter
4 cup confectioners sugar
1/3 cup Cocoa
1/2 cup Evaporated milk

Cream butter and sugar until light and fluffy.

Add eggs, one at a time, beating well after each addition.

Sift cocoa and flour together, beat in gradually.

Stir in walnuts.

Spoon batter into a greased 9 x13 inch pan.

Bake at 350 degrees F oven for 30 - 35 minutes.

Immediately sprinkle top of cake with marshmallows.

Return to oven for 3 - 5 minutes until marshmallows are slightly puffed.

Cool 30 minutes.

For icing, cream butter. Combine icing sugar and cocoa, and beat in alternately with milk. Beat until icing is light and fluffy. Spread over marshmallow layer. Chill to serve - cut in bars.

Oatmeal Chocolate Chip Bars

1 1/2 cup Brown sugar, packed
1 cup Shortening
2 Tbls Molasses
2 teas Vanilla
2 eggs
3 cups Rolled oats
1 cup Flour - Lightly spooned into measuring cup and leveled off.
1 teas Baking soda
1 teas Salt
3/4 cup Nuts -- chopped
12 oz Semisweet chocolate chips

Preheat oven to 350 degrees. Grease 15 x 10 or 13 x 9 inch pan.

In large bowl, beat brown sugar and shortening until light and fluffy.

Add molasses, vanilla, and eggs; blend well.

Stir in oats, flour, baking soda and salt; blend well.

Stir in nuts and chocolate chips.

Spread in prepared pan.

Bake at 350 degrees for 20 to 25 minutes or until light golden brown and center is set.

Cool slightly; cut into bars.

Serve warm or cool.

48 bars.

Peanut Butter Bars

3/4 cup Butter
2 cup Peanut butter
1 1/2 cup Crushed graham crackers
1 lb Powdered sugar
6 oz Chocolate chips
1 Tbls Crisco oil

Mix first 4 ingredients - knead until smooth.

Press into 9 x 13" pan.

Melt chocolate chips in saucepan with oil.

Spread over mixture in pan.

Chill 1 hour & cut into bars.

Peanut Butter Bars

1 cup Melted butter
2 3/4 cup confectioners sugar
1 cup Peanut butter
2 1/2 cup Graham wafer crumbs
12 oz Chocolate chips

Mix together first four ingredients and press into an ungreased 9 x 13 pan.

Melt the chocolate chips and pour over the peanut butter mixture.

Let cool slightly and then cut into bars before the chocolate hardens completely.

Scrumptious Chocolate Layer Bars

Filling:
12 oz Chocolate chips
5 oz Can evaporated milk
8 oz Cream cheese
1/2 ts Almond extract

Crust:
3 c Flour
1 c Butter, softened
2 Eggs
1 ts Baking powder
1/2 ts Almond extract

Mix chocolate chips, cream cheese and evaporated milk in a saucepan.

Cook over low heat, stirring constantly, until mixture is smooth.

Remove from heat and stir in 1/2 tsp. almond extract. Mix well; set aside.

Combine remaining ingredients. Blend well until mixture resembles coarse crumbs.

Press 1/2 crumbs (not too hard) in greased 9 x 13 pan.

Spread with chocolate mixture.

Sprinkle remaining 1/2 of crumbs over filling.

Bake at 375 degrees F for 35-40 minutes or until golden brown.

Cool and cut into bars.

Makes approx. 36 bars.

Snicker Bars

11 1/2 oz Milk chocolate chips
2 Tbls Shortening
30 Vanilla caramels
2 Tbls Water
1 cup Chopped peanuts

Melt chips and shortening in microwave.

Stir until smooth.

Pour 1/2 of chocolate mixture into 8" foil lined pan.

Refrigerate until firm (about 15 minutes).

Put caramels, butter and water in bowl and heat in microwave. Stir until smooth.

Blend in nuts.

Pour over first chocolate mixture; refrigerate until tacky (about 15 minutes).

Reheat remaining chocolate. if necessary, pour over top.

Chill, cut and enjoy.

Thin Fudgy Chocolate Strippers

1 1/2 cup All-purpose flour
1/3 Cup unsweetened cocoa
1/2 teas Baking soda
1/4 teas Salt
1 cup Sugar
3 Tbls Stick butter, softened
1 teas Instant espresso granules Or 2 teas Instant coffee granules
1 teas Vanilla extract
1 (2 1/2-ounce) jar prune baby food
1 lg Egg
Nonstick cooking spray
1 (1-oz) square semisweet chocolate, chopped
1 (1-oz) square white baking chocolate, chopped

Preheat oven 350 F.

Mix flour, cocoa, baking soda and salt in bowl; stir well.

Combine sugar, butter, espresso, vanilla, baby food and egg in large bowl. Beat at high speed with mixer for 2 minutes.

Stir in dry ingredients (dough will be thick).

Spoon dough into 15xlO-inch jellyroll pan coated with cooking spray.

Bake 13 minutes. (Do not overcook.)

Cool completely in pan. Cut into 36 bars.

Place bars on wax paper.

Place semisweet chocolate in heavy duty zip-top plastic bag; place white chocolate in a heavy-duty Tiptop plastic bag. Microwave both bags at Medium-Low (30 percent power) for 1 minute or until chocolate melts. Knead bags until smooth. Snip a tiny hole in corner of each bag; drizzle chocolates over bars. Allow drizzle on bars to cool, before eating.

Makes 3 dozen.

Note: Can be made ahead of time, and stored in airtight container. Drizzle chocolates onto bars on the day you wish to serve them.

Vienna Chocolate Bars

2 sticks butter
2 egg yolks
1 1/2 C sugar
2 1/2 C flour
1 (10 oz.) raspberry jelly (seedless)
1 C semi sweet chocolate chips
1/4 tsp. salt
4 egg whites

Preheat oven to 350.

Cream butter with egg yolks and 1/2 cup sugar.

Add flour and knead with fingers.

Pat batter out with fingers on greased
cookie sheet to about 3/8" thickness.

Bake for 15 to 20 minutes until lightly browned.

Remove from oven. Spread with jelly and top with
chocolate chips.

Beat egg whites and salt until stiff peaks form.

Fold in remaining cup of sugar.

Gently spread on top.

Bake for additional 24 minutes.

Cool and cut into 2"x2" bars.

Biscotti

Chocolate Almond Biscotti

1/2 cup Butter softened
1 1/4 cup Sugar
2 Eggs
1 teas Almond extract
2 1/4 cup All-purpose flour
1/4 cup Hershey's Cocoa -OR- European Style Cocoa
1 teas Baking powder
1/4 teas Salt
1 cup Sliced almonds
Additional sliced almonds (optional)

Chocolate Glaze:
1 cup Hershey's Semi-Sweet Chips
1 Tbls Shortening*

White Glaze:
1/4 cup Premier White Chips
1 teas Shortening
*(do not use margarine, butter or oil in Glaze recipes).

Heat oven to 350 degrees F.

In large bowl, beat butter and sugar until well blended. Add eggs and almond extract; beat until smooth.

Stir together flour, cocoa, baking powder and salt; blend into butter mixture, beating until smooth. (Dough will be thick.)

Using wooden spoon, work almonds into dough.

Divide dough in half.

With lightly floured hands, shape each half into rectangular log about 2 inches in diameter and 11 inches long; place on large ungreased cookie sheet, at least 2 inches apart.

Bake 30 minutes or until logs are set.

Remove from oven; cool on cookie sheet 15 minutes.

Using serrated knife and sawing motion, cut logs into 1/2-inch diagonal slices. Discard end pieces.

Arrange slices, cut sides down, close together on cookie sheet. Bake 8 to 9 minutes. Turn each slice over; bake an additional 8 to 9 minutes.

Remove from oven; cool on cookie sheet on wire rack.

Dip end of each biscotti in Chocolate Glaze or drizzle glaze over entire cookie. Drizzle White Glaze over chocolate glaze.

Garnish with additional almonds, if desired.

About 2-1/2 dozen cookies.

Chocolate Glaze: In small microwave-safe bowl, place 1 cup Semi-Sweet Chocolate Chips and 1 tablespoon shortening (do not use butter, butter or oil). Microwave at HIGH (100%) 1 to 1-1/2 minutes or until smooth when stirred. About 1 cup glaze.

White Glaze: In small microwave-safe bowl, place 1/4 cup Premier White Chips and 1 teaspoon shortening (do not use butter, butter or oil). Microwave at HIGH (100%) 30 to 45 seconds or until smooth when stirred. About 1/4 cup glaze.

Chocolate Biscotti

4 oz Unsweetened chocolate
1/2 c Butter
1/2 ts Vanilla extract
3 lg Eggs
1 1/4 c Sugar
3 c All-purpose flour
1/2 ts Baking powder
1 c Hazelnuts or walnuts; chop
1 Egg white; lightly beaten

Melt chocolate and butter in a heavy saucepan over low heat.

Beat eggs at medium speed with an electric mixer until frothy;

Gradually add sugar, beating until thick and pale (about 5 minutes).

Add chocolate mixture, stirring until blended.

Combine flour and baking powder; stir into chocolate mixture.

Stir in nuts.

Flour hands, and form dough into a 13" log.

Place on a lightly greased baking sheet.

Brush with egg white.

Bake at 350F for 45 minutes;

cool on a wire rack.

Cut log with a serrated knife crosswise into 24 (1/2-inch) slices, and place on an ungreased cookie sheet.

Bake at 350F for 10 minutes on each side.

Remove to wire racks to cool.

Chocolate Peanut Biscotti

2 1/4 cup All-Purpose Flour
2 1/4 teas Baking powder
1/3 cup Butter, room temperature
2/3 cup Granulated sugar
3 lg Eggs, room temperature
1/2 cup (3 oz) semisweet-chocolate chips, melted
1 teas Vanilla extract
3/4 cup Unsalted dry roasted peanuts, chopped
1/2 cup Mini-size M&M's candies
White from 1 lg egg

Mix flour and baking powder.

Beat butter and sugar in a large bowl with electric mixer until blended.

Beat in eggs, then melted chocolate and vanilla.

Stir in flour mixture, peanuts and mini-size candies.

Divide dough in half (2 cups per half). Wrap in plastic wrap and refrigerate 3 hours or until firm enough to handle.

Heat oven to 350 degrees F. Lightly grease one large cookie sheet.

With a fork, lightly beat egg white in a small bowl.

Put both pieces of dough on cookie sheet, about 4 inches apart.

With floured hands, shape into 14x1 1/2-inch logs.

Brush with egg white.

Bake 25 to 30 minutes until firm when pressed in center. (Tops may crack slightly.)

Remove cookie sheet from oven to a wire rack. (Leave oven on.) Let logs cool 10 minutes, then slide them onto a cutting board. With a large serrated knife, cut each log diagonally in 30 slices.

Lay slices on ungreased cookie sheets. Bake 8 to 10 minutes longer, turning once, until dry and lightly toasted. Cool completely on cookie sheets on wire rack. Store airtight up to 1 month or freeze.

Chocolate Vanilla Chip Biscotti

2 1/2 cups All-purpose flour
1/3 cup Unsweetened cocoa powder
3 teas Baking powder
1/2 cup Sugar
1/2 cup Brown sugar; packed
1/4 cup Butter; softened
3 Eggs
1 cup White vanilla chips

Heat oven to 350 degrees F Spray 1 large or 2 small cookie sheets with nonstick cooking spray.

Lightly spoon flour into measuring cup; level off.

In med bowl, combine flour, cocoa and baking powder; mix well.

In large bowl, combine sugar, brown sugar and butter; beat well.

Add flour mixture; mix well. Stir in white vanilla chips.

With spray coated hands, firmly shape dough into 3 rolls, about 7 inches long. Place rolls at least 3 inches apart on sprayed cookie sheet; flatten each to form 3/4 inch thick rectangle, about 3 inches wide and 7 inches long.

Bake at 350 degrees F for 22-28 min or until rectangles are light golden brown and centers are firm to the touch.

Place rectangles on wire racks; cool 5 min. Wipe cookie sheet clean.

With serrated knife, cut each rectangle into 1/2 inch slices; place, cut side up, on cookie sheet.

Bake at 350 degrees F for 6-8 min or until top surface is slightly dry.

Turn cookies over; bake an additional 6-8 min or until top surface is slightly dry.

Remove cookies from cookie sheets; cool completely on wire racks. Store tightly covered.

Chocolate Walnut Biscotti

2 cups Walnut Halves (about 8 oz)
3 oz Unsweetened chocolate
5 Tb Unsalted butter plus
1 teas Unsalted butter
2 cup Flour
2 teas Baking powder
3 Eggs
1 cup Sugar
1 teas Grated orange zest

Place the walnuts on a cookie sheet and toast until golden brown, about 10 minutes. Let cool and then chop coarsely.

In a double boiler over simmering water, melt the chocolate and butter together. Remove from the heat and stir until smooth. Let cool for 10 minutes.

Sift together the flour and baking powder.

In a large bowl, beat the eggs lightly. Gradually beat in the sugar.

Add the orange zest.

Stir in the cooled chocolate until blended.

Stir in the flour and baking powder until incorporated.

Fold in the chopped walnuts.

Divide the dough in half, wrap in plastic wrap and refrigerate at least 1 hour or overnight.

Butter a large cookie sheet and preheat the oven to 350 degrees.

Shape each half of the dough into a 14 x 2-1/2-inch log.

Place about 4 inches apart on the prepared pan. Smooth the tops and sides with a rubber spatula.

Bake for 40-45 minutes, or until the logs are firm when pressed in the center. Remove the baking sheet from the oven. Do not turn off the oven.

Slide the logs onto a cutting board. With a large knife, cut each log diagonally into 1/2-inch slices.

Stand the slices upright on edge on the prepared cookie sheet. Return to the oven and bake for 15 minutes longer, or until crisp. Transfer to wire racks to cool completely.

Chocolate-Chip Biscotti

1 1/4 cup All-purpose flour
1/2 cup Semisweet chocolate chips - Mini-morsels
1/3 cup Sugar
3/4 teas Baking powder
1 Tbls Water
1 teas Vanilla extract
1 Egg
1 Egg white
Vegetable cooking spray

Combine first 4 ingredients in a large bowl.

Combine water and next 3 ingredients; add to flour mixture, stirring until well-blended (dough will be dry.)

Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times.

Shape dough into a 16 inch long roll. Place roll on a baking sheet coated with cooking spray, and flatten roll to 1 inch thickness.

Bake at 350F for 25 minutes.

Remove roll from baking sheet to wire rack, and let cool 10 minutes.

Cut roll diagonally into 24 (1/2 inch) slices, and place, cut sides down, on baking sheet.

Reduce oven temp. to 325F, and bake 10 more minutes.

Turn cookies over and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool.)

Remove from baking sheet; let cool completely on wire rack.

Yield: 2 dozen (serving size: 1 cookie.)

American Chocolate Bread

1 1/2 cup All-purpose flour or bread flour
1 cup Warm water (105 - 115 F)
2 Envelopes dry yeast
2 Tbls Honey

Dough:
1 cup Lukewarm milk (95 F)
3 Tbls Butter, melted
4 To 5 cups all-purpose flour or bread flour
8 oz Semisweet chocolate, coarsely chopped
1 Egg beaten with 2 Tbs whipping cream (glaze)
Sugar

Makes 8 small loaves

Sponge:
For sponge: Whisk flour, water, yeast and honey in large bowl until smooth. cover with plastic. Let stand in warm draft-free area 1 hour.

For dough: Stir down sponge, using wooden spoon. Blend in milk, butter and salt. Mix in enough flour 1/2 cup at a time to form soft dough. Knead on floured surface until smooth and no longer sticky, adding more flour if necessary, about 10 minutes.

Grease large bowl. Add dough, turning to coat entire surface. Cover bowl with plastic. Let rise in warm draft-free area until doubled, about 1 1/4 hours.

Grease eight 2 1/2 x 4 1/2-inch loaf pans.

Gently knead dough on lightly floured surface until deflated.

Pat out to 3/4 inch-thick rectangle. Cut into 8 even pieces.

Pat each out into 4x7-inch rectangle.

Spread 1 ounce chocolate on short end of each.

Roll up jelly roll fashion. Pinch seam and ends to seal. Arrange seam side down in prepared pans. Cover with kitchen towel. Let rise for 15 minutes to lighten.

Preheat oven to 375 degrees F.

Brush loaves with egg glaze and sprinkle with sugar.

Bake until light brown and loaves sound hollow when tapped on bottom, about 30 minutes.

Immediately remove from pans.

Cool on racks 10 minutes.

Serve loaves hot.

Banana Nut Chocolate Chip Bread

1/3 cup butter, softened
3/4 cup Sugar
1 Egg
1 cup Mashed banana
2 cup All purpose flour
2 1/2 teas Baking powder
1/4 teas Baking soda
1/2 teas Salt
1 cup Chopped pecans (or walnuts)
1/2 cup Chocolate chips (or more if desired
1/2 cup Buttermilk

Preheat oven to 350 degrees F.

Cream butter and sugar. Mix in egg and banana.

Stir together flour, baking powder, baking soda, salt, nuts and chocolate chips. Add this mixture to creamed mixture alternately with buttermilk. Stir until just blended.

Pour batter into a greased and floured loaf pan (9 x 5 x 3 inches).

Bake for 65 minutes, or until bread tests done.

Cool in pan for about 5 minutes, then turn out on a wire rack.

Makes 1 loaf.

Chocolate Apple Bread

Topping:
1 tbls Sugar
1/2 teas Cinnamon
1/2 cup Chopped walnuts or pecans

Bread:
4 cup All-purpose flour
1 teas Salt
1 teas Baking powder
1 teas Baking soda
1 teas Cinnamon
1/2 teas Nutmeg
1 cup Butter, softened
2 cup Sugar
4 Eggs
2 teas Vanilla extract
1/4 cup Buttermilk
3 cup Coarsely chopped apples
1 cup Chopped walnuts
12 oz Semi-sweet chocolate chips

Topping: In cup, combine sugar, cinnamon and walnuts; set aside.

Bread: Preheat oven to 350 degrees F.

Grease two 9x5x3" loaf pans.

In small bowl, combine flour, salt, baking powder, baking soda, cinnamon and nutmeg; set aside.

In large bowl, beat butter and sugar until creamy. Add eggs and vanilla extract; mix well.

Gradually beat in flour mixture alternately with buttermilk.

Stir in apples, walnuts, and chocolate chips.

Pour into prepared pans. Sprinkle with topping. 3. bake 50-60 minutes until cake tester inserted in center comes out clean.

Cool 15 minutes; remove from pans. Cool completely. Makes 2 loaves.

Chocolate Bunny Bread

3 1/4 -3 3/4 cups all-purpose flour
2/3 cup Sugar
1/3 cup Unsweetened coca powder
2 pk Rapid rise yeast
3/4 teas Salt
2/3 cup Milk
1/4 cup Water
1/4 cup Butter/butter
1 Egg
1 tbls Pure vanilla extract
1/3 cup Milk chocolate or peanut butter morsels
Decorations (optional) are Jelly beans, icing

In large bowl, combine 1 cup flour, sugar, cocoa powder, undissolved yeast and salt.

Heat milk, water and butter until very warm (120-130 degrees). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add egg, vanilla and 1/2 cup flour, beat 2 minutes at high speed, scraping bowl occasionally.

With spoon, stir in enough additional flour to make soft dough.

Knead on lightly floured surface until smooth and elastic, about 4-6 minutes.

Cover, let rest on floured surface 10 minutes.

Divide dough in half. For body, knead chocolate morsels into 1 half, form into ball. Place on bottom end of large greased baking sheet; flatten to make 5-inch round.

For head, remove 1/3 of remaining half, form into ball. Place on large baking sheet above body, flatten slightly, pinching to attach.

For nose, pinch off 1/2 inch ball from remaining dough; place on center of head.

Divide remaining dough into 4 equal portions, roll each to form 6-inch rope. For arms, arrange 2 ropes across body; attach by tucking one

end of each under body. Shape remaining ropes into ears; arrange above head. Attach by tucking one end of each under head.

Cover, let rise in warm draft-free place until doubled in size, about 30-45 minutes.

Bake at 350 degrees for 45-50 minutes or until done, covering aluminum foil after 20 minutes to prevent excess browning.

Remove from sheet; cool on wire rack. Decorate as desired.

Chocolate Chip Mandel Bread

3/4 cup Sugar
1 cup Oil
4 Eggs
3 1/2 cups -4 cups flour
1 teas Baking powder
1 teas Vanilla
1 teas Almond flavoring
8 oz Shelled walnuts
12 oz Chocolate chips

In a large bowl, mix together the sugar, oil and eggs.

Add the sifted flour, baking powder, vanilla and almond extracts, and mix well.

Add the walnuts and the chocolate chips.

Mixture should be very thick and sticky. Shape into two loaves and place on either side of a cookie sheet.

Bake at 325 degrees F for 30-35 minutes and then remove from oven.

Cut into slices while still warm and return to the oven for another 5-10 minutes, or until slices are light brown.

Chocolate Lover's Breakfast Bread

3 cups flour
3 eggs
2 cup sugar
1 c oil
1 teas Vanilla
1 teas Each: ground cinnamon,
baking soda and baking powder
1/2 cup sour cream
2 cup shredded zucchini
1 cup semi-sweet chocolate bits

Combine flour, eggs, sugar, oil, vanilla, cinnamon, baking soda, baking powder and sour cream in a mixing bowl. Beat at medium speed for 2 minutes or until well blended.

Stir in zucchini and chocolate bits.

Pour batter into 2 well-greased loaf pans and bake at 350 degrees for 1 hour and 15 minutes.

Chocolate Peanut Butter Banana Bread

Filling:
1/4 cup Miniature choc. chips
1/4 cup Flour
1/4 cup Peanut butter
2 tbls Sugar

Bread:
1 pk Pillsbury Banana Quick Bread Mix.
1 cup Water
3 tbls Oil
2 Eggs
1/4 cup Mini choc. chips

Heat oven to 375 degrees.

Grease and flour bottom only of 8x4 or 9x5 inch loaf pan

In small bowl, combine all filling ingredients; mix well. Set aside.

In large bowl, combine all bread ingredients except 1/4 cup choc. chips. Stir 50 to 75 strokes by hand until mix is moistened, stir in 1/4 cup choc. chips.

Pour half of batter into greased and floured pan.

Sprinkle filling evenly over batter, pour remaining batter over filling.

Bake for 55 to 65 minutes for 8x4 inch pan; 45 to 55 minutes for 9x5 inch or until deep golden brown and toothpick inserted in center comes out clean.

Cool 15 minutes; remove from pan. Don’t skip this step!

Cool completely.

Wrap tightly and store in the refrigerator.

Chocolate Truffle Loaf With Raspberry Sauce

2 cups Heavy cream
3 Egg yolks; slightly beaten
16 oz Baker's semisweet chocolate
1/2 cup Lt. Karo syrup
1/2 cup Butter
1/4 cup Powdered sugar
1 ts Vanilla

Sauce:

10 oz Frozen raspberries; pureed and strained
1/3 c Lt. Karo corn syrup
Fresh raspberries for garnish

Line a loaf pan with plastic wrap.

Mix a 1/2 C heavy cream with the egg yolks.

In a 3 qt pan, melt chocolate, corn syrup and butter over medium heat. Add the egg mixture and cook 3 minutes, stirring constantly. Cool to room temperature.

Beat the remaining heavy cream, sugar, and vanilla to soft peak stage.

Fold into the chocolate mixture and pour into the lined pan. Refrigerate overnight.

Stir the corn syrup into the raspberry puree.

Remove chocolate loaf from pan. Serve sliced, topped with puree, a dollop of whipped cream, and a couple of fresh raspberries.

Chocolate Walnut Bread

1 Loaf 1 pound frozen bread dough
4 oz Semisweet chocolate, coarsely chopped
1/2 c Walnuts; chopped
3 tb Honey (or 2 tablespoons)

Preheat oven to 375 degrees.

Thaw dough and let rise until twice its original size.

Punch down and roll dough out to 6 x 12 inches.

Sprinkle chocolate and nuts down the center of the dough, leaving about an inch on all sides.

Pull long sides up towards the center and press to seal.

Place dough, with seam side on the bottom, into stoneware loaf pan.

Evenly spread honey over top.

Bake for 50-60 minutes until crust is golden brown.

Cool slightly in pan.

Remove from pan and cool an additional 10-15 minutes before slicing.

Yield: 1 loaf

Chocolate Zucchini Bread

3 Eggs
2 c White sugar
1 c Oil
2 Squares unsweetened chocolate, melted
1 ts Vanilla
2 c Grated zucchini
3 c Flour
1 ts Salt
1 ts Cinnamon
1 1/2 ts Baking powder
1 ts Baking soda
1 c Nuts, ground

Mix eggs, sugar and oil WELL!!

Stir in melted chocolate and add vanilla

Stir in zucchini.

Add dry ingredients slowly and mix well.

Pour into 2 9x5x3 inch greased loaf pans.

Bake at 350 degrees for 50 minutes or until they test done.

Cool and turn out on cake rack to finish cooling.

German Chocolate Chip Bread

2 boxes of German Chocolate cake mix
2 small boxes of chocolate instant pudding
1- 12 oz sour cream
10 eggs
1 1/2 cups of oil
1/2 cup of water
12 oz of chocolate chips
1 cup of chopped nuts (if desired)

Mix together all ingredients.

Pour into three greased loaf pans.

Bake at 325 degrees for one hour or until done when tested with wooden pick.

May be frozen, heated in microwave, and keeps well in refrigerator for several days.

Orange Chocolate Chip Bread

1/2 cup Skim milk
1/2 cup Plain nonfat yogurt
1/3 cup Sugar
1/4 cup Orange juice
1 Egg; slightly beaten
1 Tbls. Orange peel; freshly grated
3 cup All-purpose biscuit baking mix
1/2 cup mini chips semi-sweet

Heat oven to 350 degrees F.

Grease 9 x 5 x 3-inch loaf pan or spray with vegetable cooking spray.

In large bowl, stir together milk, yogurt, sugar, orange juice, egg and orange peel; add baking mix.

With spoon, beat until well blended, about 1 min.

Stir in small chocolate chips.

Pour into prepared pan.

Bake 45 to 50 mins or until a wooden pick inserted in center comes out clean.

Cool 10 mins; remove from pan to wire rack. Cool completely before slicing. Garnish as desired. Wrap leftover bread in foil or plastic wrap. Store at room temperature or freeze for longer storage. Yield: 1 loaf (16 slices)

Orange Chocolate Tea Bread

1 Stick butter, softened
3/4 c Sugar
2 Eggs
1 tb Plus 1 tsp. grated orange zest
2 tb Orange liqueur such as Grand Marnier
3/4 c Half and half
2 c All-purpose flour
1 tb Baking powder
1/4 ts Salt
1/2 c Chopped walnuts
7 oz Semisweet chocolate, chopped
1 tb Water

Preheat oven to 350 degrees F.

Grease or spray a 9x5x3 inch loaf pan.

Cream together the butter and sugar until light and fluffy. Add the eggs and beat well. Beat in orange zest and 1 tablespoon of liqueur. Pour in half-and-half and beat to combine. (Do not be concerned with curdling.)

In another bowl, stir and toss together flour, baking powder, and salt.

Add to butter mixture and gently beat just to combine. Stir in nuts and 4 ounces chopped chocolate.

Spoon batter into prepared pan and smooth top. Bake 1 hour, until top is golden. Cool in pan on rack. Invert onto serving platter and cool completely.

When bread is cool, combine remaining chocolate with water and remaining tablespoon of orange liqueur in heavy saucepan. Place over low heat and melt, stirring constantly. Spread evenly over top and chill to set. Yield: 1 Loaf

Bread Machine Chocolate Bread

1 pk Yeast
3 c Flour, bread
1/2 c Sugar
1/4 c Unsweetened cocoa
1 Egg, unbeaten
1/4 c Soft Butter
1/2 ts Vanilla
1 c Milk, warm

Add all the ingredients in the order given, select white bread, and push start.

Super Chocolate Chocolate Bread (bread machine)

1 c Tepid water, PLUS 1 Tablespoon
2 3/4 c Bread flour
2 tb Hot cocoa mix
1 1/2 tb Sugar
1 1/2 ts Salt
1 ts Cinnamon
2 tb Butter, or butter
2 ts Active dry yeast

1 1/4 c Chocolate chips, added at the *beep

Put all ingredients in your bread maker in the order given by the manufacturer.... Use SWEET CYCLE.

A. B. C. Brownies

1/2 c Butter
1 1/2 ts Baking powder
1 c Brown sugar -- packed
1/2 c Almonds -- coarsely chop
2 Eggs -- beaten
1 ts Vanilla extract
1/2 c Chocolate chips
1 1/2 c Flour

Melt butter in saucepan. Stir in brown sugar.

Bring to a boil; turn off heat. Cool for 5-10 minutes.

Rapidly stir in eggs, being careful not to cook them.

Add vanilla.

In bowl, combine flour and baking powder.

Stir into sugar-egg mix.

Pour into a greased 8" square pan.

Sprinkle with almonds and chocolate chips.

Bake at 375 degrees F for 20 minutes.

Afternoon Tea Brownies

1 c Cake flower;
1/2 ts Salt;
1 ts Baking powder;
2 tb Cocoa;
1 oz Baking chocolate, melted;
1/4 c Vegetable shortening;
3 Eggs;
1/2 c Granulated sugar replacement
1/2 c Skim milk;
1/2 c Pecans, toasted and ground;

Sift flower, salt, baking powder and cocoa together.

Pour melted chocolate over shortening and stir until completely blended.

Beat eggs until thick and lemon-colored; gradually add sugar replacement.

Add chocolate mixture and small amount of flower mixture.

Beat to thoroughly blend. Add remaining flour mixture alternately with the milk.

Fold in the pecans.

Spread in two 8-in. greased and paper-lined pans.

Bake at 325 F for 17 to 20 minutes.

Cool.

Cut into 1 X 2 in. bars.

All Time Brownies

2/3 cup Butter
4 tb Cocoa
1/2 cup Fruit Sweet
2 Eggs
2/3 cup Flour
1 ts Baking powder
1/4 ts Salt
1/2 cup Nuts; chopped (opt)

Preheat the oven to 325 F.

Spray a 9" square pan with a non-stick coating spray.

Blend the butter, cocoa, and Fruit Sweet.

Add the eggs, one at a time, beating well after each addition.

Mix the flour, baking powder and salt; add to the mixture.

Fold in the nuts.

Pour into the pan and bake 15 to 20 minutes, until the brownies spring back when lightly touched in the center.

Almond Butter Brownies

1/2 cup Almond butter
1 cup Sugar
2 Eggs
1 ts Almond extract
1/2 cup Flour
1/4 cup Cocoa
1 ts Baking powder
1/4 ts Salt
1/2 cup Grated coconut

Preheat the oven to 350.

Combine the almond butter and sugar.

Add the eggs and almond extract: mix well.

In another bowl, combine the flour, cocoa, baking powder, and salt.

Add the dry ingredients to the wet, and mix well.

Stir in the coconut.

Pour into a greased 9-inch square baking pan.

Bake for 35 minutes.

Almond Macaroon Brownies

3 oz Cream cheese
6 tb Butter
3/4 c Sugar
3 Eggs
1/2 c Flour
1 tb Flour
1 2/3 c Flaked coconut
1 c Whole blanched almonds
6 oz Semisweet chocolate
1/2 ts Vanilla
1/2 ts Baking powder
1/4 ts Salt

Beat cream cheese and 2 tablespoons butter until softened.

Beat in 1/4 cup sugar. Stir in 1 egg, 1 tablespoon flour and coconut.

Reserve 16 whole almonds, chop the rest.

Stir in 1/3 cup chopped almonds; set aside.

Melt 5 oz chocolate and remaining butter (4 T) over low heat, until melted. Remove from heat.

Stir in 1/2 cup sugar and vanilla.

Beat in 2 eggs.

Stir in 1/2 cup flour, baking powder and salt.

Add remaining chopped almonds.

Spread cheese batter on top.

Garnish with whole almonds.

Bake for 40 minutes until cake tester comes out clean, don't overbake.

Melt remaining square of chocolate and drizzle over the brownies.

Cool in pan. Cut into squares.

Almost Fat Free Brownies

1/2 c Unsweetened Cocoa Powder
4 oz Jar Prune Baby Food
3 Egg Whites
1 c Sugar
1 ts Salt
1 ts Vanilla
1/2 c Flour
1/4 c Nuts -- (optional)

Preheat oven to 350 degrees.

Spray an 8-inch square baking pan with cooking spray.

Combine all ingredients. Add nuts if desired.

Bake about 30 minutes or until springy to touch.

Cool on rack.

Cut into 16 pieces.

Ark Brownies

1 lb Butter
3/4 lb Semi-sweet chocolate,(12 sq)
3 c Flour (minus 6 Tbsp.)
2 1/4 t Vanilla
7 Eggs
4 c Sugar
4 c Walnuts, chopped

Preheat oven to 350.

Over low heat, melt butter and chocolate.

Remove from heat. Stir in flour and vanilla.

With mixer, whip eggs and sugar until mixture resembles a yellow ribbon.

Blend in chocolate mixture on slow speed.

Stir in walnuts.

Spread batter into a greased 9X13" and a greased 8" square pan. Bake 35 minutes for large pan: 30 minutes for small pan.

Makes 3 1/2 dozen.

Award Winner Brownies

2 Eggs
3/4 c Sugar
1 ts Vanilla
1/2 c Butter; melted
3/4 c Chocolate; ground
2/3 c Unsifted flour
1/4 ts Baking powder
1/4 ts Salt
1/2 c Walnuts; chopped

Heat oven to 350 degrees F.

Using a spoon, stir eggs with sugar and vanilla; add butter.

Sift Ground Chocolate with flour, baking powder and salt. Stir into egg mixture; add nuts.

Spread into greased 8 or 9" square pan.

Bake at 350 degrees F for 20-30 minutes.

For extra chewy brownies, use 8" pan and less baking time. For cake like brownies use 9" pan and longer baking.

Cut into squares.

Banana Berry Brownie Pizza

1/3 c Cold water
1 15 oz pkg. brownie mix
1/4 c Oil
1 Egg
8 oz Cream Cheese, softened
1/4 c Sugar
1 Egg
1 ts Vanilla
Strawberry slices
Banana slices
2 1 oz squares semi-sweet chocolate, melted

Preheat oven to 350 degrees.

Bring water to a boil.

Mix together brownie mix, water, oil and egg in large bowl until well blended.

Pour into greased, floured 12 inch pizza pan.

Bake 25 minutes.

Beat cream cheese sugar, egg and vanilla in small mixing bowl at medium speed until well blended.

Pour over crust. Bake 15 minutes.

Cool.

Top with fruit. Drizzle with chocolate.

Garnish with mint leaves if desired.

Banana Cream Brownie Squares

3/4 c Dry roasted peanuts; chopped
15 oz Brownie mix
2 md Banana; sliced
1 1/4 c Milk
5 1/8 oz Instant vanilla pudding & pie filling
8 oz Cool whip(r); thawed
9 Strawberries; optional
1 oz Unsweetened baking chocolate, optional
1 md Banana; optional

Prepare brownie mix according to package directions & stir in 1/2 cup chopped peanuts.

Pour into a greased 9 inch square pan.

Bake at 350F for 24-27 minutes. Cool completely.

Layer 2 of the sliced bananas over the brownie.

Whisk pudding mix & milk together until pudding just begins to thicken. Fold in 2 1/2 cups Cool Whip.

Quickly spread pudding mixture over the sliced bananas. Refrigerate 30 minutes.

Sprinkle remaining 1/4 cup peanuts over pudding mixture.

To serve: Pipe remaining Cool Whip over the squares. Grate chocolate over the dessert. Top each square with banana & strawberry slices.

Banana-brownies, Lo Cal

1 c Flour, all purpose
1/4 c Nonfat dry milk powder
1/4 ts Salt
1 c Sugar
1/4 c Buttermilk
1/3 c Coca, unsweetened
1/4 ts Baking soda
1 ea Large very ripe banana
2 ea Large egg whites
1 ts Vanilla

Preheat oven 350F.

Coat 9 in. square baking pan with vegetable cooking spray.

Combine flour, cocoa, milk powder, baking soda and salt in bowl.

Puree banana, sugar, egg whites, buttermilk and vanilla in food processor until smooth.

Add dry ingredients and pulse just until blended.

Pour into prepared pan.

Bake 25 minutes or until toothpick comes out clean.

Cool

Cut into 2 in. squares.

Beacon Hill Brownies

8 oz Unsweetened chocolate
1 c Butter
5 Eggs
3 c Sugar
1 tb Vanilla
1 1/2 c Flour
2 c Walnuts; coarsely chopped

Melt chocolate with butter in saucepan over very low heat; stirring constantly until smooth.

Cool slightly.

Beat eggs, sugar, and vanilla in a large mixing bowl at high speed 10 min.

Blend in chocolate at low speed.

Add flour, beating just to blend. Stir in walnuts.

Spread in greased 13x9" pan.

Bake at 375 degree For 35-40 minutes. (do not overbake).

Cool in pan.

Cut into bars or squares.

Makes 24-32

Best Chocolate Brownies

1 c Butter
4 oz Unsweetened chocolate
2 c Sugar
4 Eggs
1 c All purpose flour
2 ts Vanilla
1 ts Baking powder
1 c Chopped walnuts
1 c Semi-sweet chocolate

In a 2 quart saucepan melt Butter and unsweetened chocolate over low heat.

Transfer chocolate mixture to a large mixer bowl.

Add sugar, mix well.

Add eggs, one at a time, beating just till blended.

In a mixing bowl stir together flour and baking powder.

Add to chocolate mixture along with the vanilla, mix well.

Pour batter into a greased and floured 13x9x2 inch baking pan.

Sprinkle with the chopped walnuts and chocolate pieces.

Bake in oven at 325 degrees F about 45 minutes or till done.

Let cool on a wire rack.

Cut into bars.

Best Chocolate Syrup Brownies

1/2 c Butter
1 c Sugar
3 Eggs
ds Salt
1 c All purpose flour
3/4 c Chocolate syrup -- canned
2 tb Vanilla extract
3/4 c Chopped pecans
Pecans for garnish

Cream together butter, sugar and eggs until creamy and well blended.

Add salt. Stir in flour, mixing to blend.

Add chocolate syrup, vanilla and chopped pecans.

Turn mixture into well greased and lightly floured 9" square pan. Smooth top.

Bake at 350 degrees for about 35 minutes until stick inserted near center comes out clean.

Cool in pan on wire rack but loosen cake at edges.

Cut into squares. Garnish with pecan halves, dust with powdered sugar.

Bisquick Fudge Brownies

2 c Chocolate chips
1/4 c Butter
2 c Biscuit baking mix
1 cn Sweetened condensed milk
1 Eggs; beaten
1 ts Vanilla

Preheat oven to 350 degrees F.

In large saucepan, over low heat, melt 1 cup chips with butter; remove from heat.

Add biscuit mix, condensed milk, egg and vanilla.

Stir in remaining chips.

Turn into well-greased 13x9" pan.

Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan.

Cool.

Garnish as desired.

Cut into bars.

Black & White Brownies

1 c Cake flour
1 ts Baking powder
1/4 ts Salt
1/2 c Shortening, softened
1/2 c Granulated sugar replacement
2 Eggs
1 ts Vanilla extract
1 tb Water
1/4 c Unsweetened coconut, grated
1 ts Coconut milk
1 oz Baking chocolate, melted

Sift together the flour, baking powder and salt.

Cream shortening and sugar replacement until light and fluffy.

Add eggs, one at a time, beating well after each addition. Beat in vanilla extract and water.

Divide batter into two equal parts. To one part add unsweetened coconut and coconut milk. Stir to completely blend.

To the remaining half, beat in the melted chocolate.

Spread coconut mixture on bottom of well-greased 8-in square pan.

Spread chocolate layer on top of coconut layer.

Bake at 350 degrees F for 25 to 30 min.

Cool

Cut into 1 x 2 inch bars.

Black Forest Brownies A La Mode

21 1/2 oz Brownie mix
1 c Cherry pie filling
1/4 c Oil
2 Egg whites -- whipped
1 c Semisweet chocolate chips
2 c Low-fat vanilla ice cream

Preheat oven to 350.

Prepare a 13 x 9" pan with cooking spray and flour; set aside.

In a mixing bowl, combine brownie mix, cherry pie filling, oil, and egg whites.

Pour into prepared pan.

Bake for 30 minutes.

Remove from oven

Immediately sprinkle with chocolate chips, spread when melted.

Cool.

Serve topped with ice cream.

Blockbuster Brownies

8 Squares unsweetened chocolate
1 1/2 c Butter
6 Eggs
3 c Granulated sugar
1 1/2 c Flour
1 tb Vanilla
1 c Chopped walnuts

Melt chocolate and Butter over hot water or in microwave on medium 4 minutes. Cool.

Beat eggs until lemon colored. Gradually add sugar, beating until thick about 3 minutes.

Stir in chocolate mixture, fold in flour, vanilla and nuts.

Pour into two greased 2 l square pans.

Bake at 350 for 35 to 40 minutes.

Toppings: Sprinkle with chopped nuts and semi sweet chocolate chips before baking, or

Sprinkle cool Brownies with icing sugar, or

Glaze: Melt 1 square of unsweetened chocolate with 1 tb of butter and 1/4 cup of milk, blend until smooth. Add 1 1/4 cup of icing sugar, blend well. Spread over pan cooled brownies, or

Rocky Road: Sprinkle 2 cups miniature marshmallows over 1 pan of brownies. Broil under preheated broiler until golden brown. Drizzle with 1 square melted semi sweet chocolate.

Blond Brownies

8 oz (1)pkg white cake mix; NO-SUGAR
2 Eggs;
2 tb Granulated brown sugar; REPLACEMENT
2 tb Water
1/4 c Mints chocolate chips;
1/4 c Peanut butter chips;

Combine cake mix, eggs, brown sugar REPLACEMENT and water in mixing bowl.

Beat in medium speed until well blended and thickened.

Fold in chips.

Pour batter into two, greased and papered 8-in pans.

Bake at 375 degrees for 12 to 15 minutes or until brownies test done.

Cool

Cut into 2-in squares.

Blondies

6 tb Butter
3/4 cup Light brown sugar
1 Egg
1 tb Milk
1 ts Vanilla
1 cup Flour
1/2 ts Soda
1/8 ts Salt
10 oz Chocolate chunks or chips
1/2 cup Nuts; chopped (opt)

Mix flour, soda and salt, set aside.

Cream butter, sugar, brown sugar and vanilla.

Add flour mix and beat until creamy.

Add chocolate chips and nuts if desired.

Bake in 9x9" pan at 350 F for 20-25 minutes.

Cool

Cut into bars.

Boston Brownies

4 Squares unsweetened chocolate
1/2 lb Butter
2 cups Sugar
1 cup Flour
4 Eggs
2 ts Vanilla
1 cup Nuts, chopped
1 cup Semisweet chocolate chips

Melt Chocolate and butter together in a small saucepan over low heat.

In a large bowl, mix sugar, flour, eggs and vanilla.

Add melted chocolate mixture and mix well.

Stir in nuts and chocolate chips.

Pour into greased 9x13-inch pan.

Bake at 350 degrees for 30 to 32 minutes.

Test corners to see if done, as center will seem gooey.

Cool 30 minutes.

Refrigerate for 1 1/2 to 2 hours.

Cut into squares.

Brownie Bread (bread machine)

1 cup Water
2 tb Water
1/2 cup Unsweetened cocoa powder
2 1/2 ts Active dry yeast
3 cups Bread flour
3/4 cup Sugar
1 1/2 ts Salt=7F
2 tb Oil
1 Egg
1 Egg yolk
1/2 cup Walnut pieces

Bring the water to a boil.

Add the cocoa and stir until completely dissolved.

Let cool to room temperature.

Add the cocoa and all remaining ingredients except the nuts in the order suggested by your manual.

Select raisin bread setting.

Start.

Add the nuts at the beeper.

Brownie Cake

1 pk Devil Food cake mix
1 Stick butter
3 Eggs
1 (8 oz.) pkg. cream cheese
1 Box powdered sugar

Mix together cake mix, butter and 1 egg.

Press in bottom of greased Pyrex baking dish.

Mix cream cheese, 2 eggs, and powdered sugar.

Spread over cake mixture.

Bake at 350 degrees for 45 minutes.

Brownie Cake Delight

1 pk Fudge brownie mix, reduced-fat
1/3 c Strawberry all fruit spread
2 c Whipped topping, reduced-fat, nondairy -- frozen, thawed
1/4 ts Almond extract
2 c Fresh strawberries -- stemmed, halved
1/4 c Chocolate sauce, reduced-fat

Prepare brownies according to package directions and use an 11x7-inch pan. Cool completely in pan.

Blend fruit spread and 2 tablespoons of water in small bowl until smooth.

Combine whipped topping and almond extract in a medium bowl.

Stem the strawberries and halve them (tip to stem).

Cut brownie crosswise in half (two pieces 5-1/2 by 7-inches).

Place half of brownie, flat-side down, on serving dish.

Spread with fruit spread; top with 1 cup whipped topping.

Spread rest of fruit spread on the second piece's crusty side.

Spread most of the whipping topping on top of that, avoid the edges. Carefully position the prepared brownie over whipped topping of first piece.

Arrange strawberry halves on the whipped topping. Drizzle chocolate sauce over that. Garnish with sprigs of mints (optional).

Brownie Carob Oatmeal Cookies

1/2 c Banana; mashed
1/3 c Vegetable oil
1/4 ts Vanilla extract
2 lg Eggs
1/4 c Milk
1 1/4 c Unbleached flour
1/4 c Carob powder
1/4 ts Baking soda
1 c Chopped nuts
2/3 c Rolled oats

In a medium-sized mixing bowl beat together mashed banana, oil, vanilla, eggs and milk until creamy.

Add flour, carob and baking soda.

Beat well.

Stir in chopped nuts and rolled oats. Mix well.

Drop by teaspoonfuls on oiled baking sheets.

Bake at 350 for 8-10 minutes or until just firm.

Cool on wire racks.

Brownie Cheesecake Bars

1 1/2 c All-purpose flour
1 1/2 c Sugar
2/3 c Butter; melted
2/3 c Cocoa
3 Eggs; divided
1/2 c Milk
3 ts Vanilla extract; divided
1/2 ts Baking powder
1 c Chopped Nuts; optional
1 pk (8 oz)cream cheese; soft
2 tb Butter
1 tb Cornstarch
1 cn (14 oz)Sweetened condensed milk

Heat oven to 350 degrees.

Grease 13 x 9-inch baking pan.

In mixer bowl. beat flour, sugar, melted butter, cocoa, 2 eggs, milk, 2 tsp. vanilla and baking powder until well blended.

Stir in nuts.

Spread into pan.

In small mixer bowl, beat cream cheese, 2 T butter and cornstarch until fluffy.

Gradually add sweetened condensed milk, then remaining 1 egg and 1 tsp. vanilla, beating until smooth.

Pour over brownie batter.

Bake 35 to 40 minutes or until top is lightly browned.

Cool; refrigerate.

Cut into bars. Store covered in refrigerator.

Brownie Crust Pie

1 pk Brownie mix
1 pk Chocolate chips
1 pk Cream cheese,softened
1 ct Cool Whip,thawed
1 cn Any ready-made pie filling

Make brownie mix according to directions on box.

Add chocolate chips and bake in springform pan as directed on box.

Let cool.

Mix cream cheese with Cool Whip.

Spread on brownie crust and chill for eight hours or overnight.

Remove springform - draw knife around the edge for easy removal.

Top with pie filling and serve.

Brownie Fruit Pizza

1 pk Fudge brownie mix (12.9 or 15 oz)
1 pk Cream cheese, softened (8 oz.)
1 cn Eagle Brand Sweetened Condensed Milk (14 oz.)
1/2 c Frozen pineapple or orange juice concentrate
1 ts Vanilla extract
Assorted fresh or canned fruit (strawberries, bananas, kiwi, orange, pineapple, etc)

Preheat oven to 350 degrees.

Prepare brownie mix as package directs.

On greased pizza pan or baking sheet, spread batter into 12-inch circle.

Bake 15 to 20 minutes.

Meanwhile, in small mixer bowl, beat cheese until fluffy.

Gradually beat in sweetened condensed milk until smooth.

Stir in juice concentrate and vanilla.

Chill thoroughly.

Just before serving, spoon filling over cooled brownie crust.

Arrange fruit on top.

Refrigerate leftovers.

Makes one 12 inch pizza

Brownie Ice Cream Loaf

1 1/2 c All-Purpose Flour
1 ts Baking Powder
1/2 ts Salt
1 c Butter
1 c Cocoa
2 c Sugar
4 ea Eggs
1 1/2 ts Vanilla
1 c Nuts, chopped
4 c Strawberry Ice Cream, soft
1 x FRY's Chocolate Sauce

Stir together flour, baking powder, and salt in a small bowl.

Melt butter in a large saucepan. Remove from heat.

Stir in cocoa.

Blend in sugar, eggs, and vanilla.

Blend in dry ingredients and nuts, if desired.

Pour batter into foil-lined and lightly greased 15x10x3/4-inch(2L) jelly roll pan.

Bake in 350F(180C) oven 15 to 17 minutes or until done.

Cool. Invert pan; peel off foil.

Cut brownie crosswise into 3 equal pieces.

Place one piece of brownie on plate; spread with half the ice cream.

Layer the second piece of brownie and remaining ice cream.

Top with remaining piece of brownie.
Wrap and freeze until firm.

Remove from freezer 10 minutes before serving. Slice and serve with Chocolate Sauce. Store leftovers in freezer. Makes 10 to 12 servings.

Garlic Bombshell Brownies

3 Cloves garlic; finely chopped
1/2 c Butter
1 c Unsweetened cocoa
4 Eggs; lightly beaten
1 c Sugar (some of it brown, if you prefer)
1 c Flour; sifted
3/4 c Walnuts; chopped
1/3 c Almonds; blanched

Preheat oven to 325F.

Put the garlic and butter into a large bowl over a saucepan of water on a gentle heat.

When the butter has melted, stir in the cocoa and mix well.

Add the eggs, sugar, flour and walnuts, stirring well after each addition.

Pour the mixture into a greased and floured 8X10 inch cake pan and decorate with the blanched almonds.

Bake for approx. 35 minutes.

The top should be springy, but the inside slightly moist.

Turn out onto a wire rack and cut into squares or bars.

Homemade Brownie Mix

6 c Unbleached Flour
4 ts Salt
1 cn (8 oz) Unsweetened Cocoa
4 ts Baking Powder
8 c Sugar
2 c Vegetable Shortening

Sift together all dry ingredients into a large bowl and mix well.

Using a pastry blender, cut in shortening until evenly distributed.

Put in a large airtight container and label as Brownie Mix.

Store in a cool, dry place and use within 10 to 12 weeks.

Makes about 17 cups of mix.

Brownie Mounds

3 1/2 c Sifted flour
1 ts Baking powder
1/2 ts Salt
2/3 c butter
1 1/2 c Sugar
2/3 c Karo light corn syrup
2 Eggs
6 oz Unsweetened chocolate, melted
2 ts Vanilla
1 1/2 c Coarsely chopped nuts

Sift flour, baking powder, and salt together.

Mix butter and sugar.

Stir in Karo syrup, eggs, flour, chocolate, vanilla, and nuts.

Drop by heaping tb onto greased baking sheet.

Bake in 350 F oven 10 to 12 minutes.

Brownie Oatmeal Cookies

2/3 c Whole wheat flour
1/3 c Sugar
1 c Quick cooking rolled oats
1/2 c Unsweetened cocoa powder
1 ts Baking powder
1/4 ts Salt, (optional)
1 ea Powdered egg substitute, (1 1/2 tsp mixed with 3Tbs Water)
1/3 c Corn syrup, light or dark (or substitute honey)
1 ts Vanilla

Mix egg replacement, vanilla and syrup.

In separate bowl, mix dry ingredients, make a well, add liquid and stir till moistened.

On a spritzed baking sheet, form approx. 2 dozen cookies.

Bake at 350F for about 10 minutes

Cool on sheet/wire rack for 5 minutes.

Brownie Oatmeal Gems

8 oz Semi sweet Chocolate
1/4 c Butter
2/3 c Corn syrup light
2 Eggs; slightly beaten
1/4 ts Salt
4 c Oats old fashioned
2/3 c Brown sugar; firm pack
1 c Walnuts; coarsely chopped

In 2 quart saucepan, stir chocolate and butter over low heat just until chocolate melts.

Remove from heat. Stir in corn syrup, eggs and salt.

In large bowl, combine remaining ingredients.

Pour chocolate mix over dry ingredients and mix well.

Drop by tablespoonfuls on greased cookie sheet.

Bake at 350 degrees F for 15 minutes. Cookie will not change much during baking.

Cool 5 minutes on cookie sheet.

Remove; cool completely.

For Chocolate Dipped Gems:Dip half of each cookie in 4 oz. melted semi sweet or German chocolate.

Brownie Peanut Butter Bites

1 pk (15 oz) brownie mix
1/3 c Hot water
1/4 c Oil
1 Egg
48 Miniature chocolate covered peanut butter cups

Preheat oven to 350 degrees.

Combine brownie mix, water, oil and egg. Beat well with spoon.

Fill paper-lined mini-muffin cups about 1/2 full.

Press one peanut butter cup into batter in each cup.

Bake 15-20 minutes or until brownie is set.

Cool completely.

Yield: 40-48 pieces.

Brownie Pie

1 pk (21 oz.) brownie mix, prepared as directed
1 c Nuts, coarsely chopped
2 Frozen 8- or 9-inch pie shells

Add 1/2 cup nuts to prepared brownie mix.

Pour mixture into 2 pie shells.

Sprinkle remaining nuts on top.

Bake 20 minutes at 350 degrees F. The brownie mixture should be slightly underdone.

Serve hot or cold with mocha ice cream.

Serves 12.

Brownies

1 lb Butter
3/4 lb Semi-sweet chocolate
3 c Flour (minus 6 Tbsp.)
2 1/4 ts Vanilla
7 Eggs
4 c Sugar
4 c Walnuts; chopped

Preheat oven to 350 degrees F.

Over low heat, melt butter and chocolate. Remove from heat.

Stir in flour and vanilla.

With mixer, whip eggs and sugar until mixture resembles a yellow ribbon.

Blend in chocolate mixture on slow speed.

Stir in walnuts.

Spread batter into a greased 9x13" and a greased 8" square pan.

Bake 35 minutes for large pan: 30 minutes for small pan.

Makes 3 1/2 dozen.

Brownies (flourless)

2 Eggs
1 pk Chocolate alba
1/2 c Applesauce
2 tb Cocoa
1/2 ts Baking powder
1/2 ts Baking soda
2 pk Sweet & low

Put all ingredients in a blender and mix well.

Spray 2 mini-loaf pans with Pam and pour in batter.

Bake at 350 for 18 min. Don't over bake. Should be chewy.

Brownies Divine

1/2 c butter
1 1/4 c Sugar replacement
1 Square unsweetened chocolate
1 ts Vanilla extract
2 Eggs
3/4 c Flour
1 ts Baking powder
1/2 c Nuts, chopped

Preheat oven to 350 degrees F.

Cream butter and sugar replacement until light and fluffy.

Place chocolate top of double boiler; melt over boiling water.

Stir chocolate into butter mixture; beat until smooth.

Beat in vanilla and eggs.

Sift and stir together flour and baking powder;

Add nuts; stir this mixture into chocolate mixture until smooth.

Grease an 8" square pan; pour in batter;

Bake until brownies are shiny, about 30 minutes.

Cool in pan;

Cut into 16 pieces. Serve cool.

Brownies In A Cone

12 Flat-bottomed ice cream cone
1 Box brownie mix
6 oz Semisweet chocolate chips
6 tb Butter
Candy sprinkles

Preheat oven to 350F.

Place cones in 12 muffin tins.

Prepare brownie mixture.

Fill cones 3/4 full.

Bake 30-35 minutes, or until tops are cracked.

Cool.

Melt chips with butter, stirring until smooth.

Dip tops of cones into chocolate.

Stand cones upright and top with sprinkles.

Butterscotch Brownies

1 c Sifted flour
1/2 ts Baking powder
1/8 ts Baking soda
1/2 ts Salt
1/2 c Chopped nuts
1/3 c Butter
1 c Brown sugar
1 Egg, slightly beaten
1 ts Vanilla
1/2 c Chocolate bits

Combine first five ingredients and set aside.

Melt butter in saucepan, add brown sugar, mix well.

Cool slightly. Add beaten egg and vanilla, blend.

Add flour mixture slowly, beating with each addition.

Spread in greased 9x9 inch pan.

Sprinkle chocolate bits on top.

Bake at 350 for 20 to 25 minutes. Do not overcook.

Cool in pan.

Cut into bars.

Canal Street Brownies

2/3 c Unsifted flour
1/2 ts Baking powder
1 c Sugar
2 pk Baker's Redi-Blend chocolate
1/2 c Broken walnuts or pecans
1/4 ts Salt
2 Eggs
1/3 c butter
1 ts Vanilla extract or flavor

Combine flour, salt, and baking powder; set aside.

Beat eggs well; gradually blend in sugar.

Beat in butter, and Redi-Blend,

Then blend in the flour mixture.

Stir in nuts and vanilla.

Pour into greased 8 inch square pan

Bake at 350 F. about. 25 min.

Cool in pan;

Cut into squares.

Makes about 20 brownies.

Caramel Chocolate Brownies

8 oz Walnut pieces
1 Stick butter; softened-4oz
1 c Sugar
2 Eggs
2 ts Vanilla extract
3 Squares unsweetened. Chocolate, melted (1 oz each)
2/3 c Flour plus 1/4 c Flour
12 1/4 oz Jar caramel topping
12 oz Semisweet chocolate chips (about 2 cups)
1/4 c Heavy cream
1/2 c Flaked coconut

Coarsely chop walnuts. Measure out 1 cup and set aside.

Finely chop remaining walnuts.

Preheat oven to 350 degrees F.

In a medium bowl, beat together 1 stick butter, sugar, eggs, and vanilla with an electric mixer on medium speed until light and fluffy, 2-3 minutes.

Beat in melted chocolate.

Add 2/3 cup flour and beat until well blended.

Stir in finely chopped nuts.

Spread batter evenly in greased, foil-lined 9x13-inch baking pan.

Bake 10 minutes.

In a small bowl, mix together caramel and remaining 1/4 cup flour until blended. Drizzle over partially baked brownies. Sprinkle coarsely chopped nuts over top.

Return to oven and bake 20 minutes longer, or until bubbly.

Carmel Turtle Brownies

1 Bag Caramels (50)
2/3 c Evaporated milk
1 pk German chocolate cake mix
3/4 c Butter -- melted
1 c Nuts
1 c Chocolate chips

In small saucepan, or double boiler, combine caramels and 1/3 c. evaporated milk. Cook over low heat until caramels are melted, then set aside.

Grease and flour 9x13 pan.

Combine dry cake mix, butter, remaining milk, & nuts and mix until dough sticks together.

Press half of dough into pan; bake for 6 minutes.

Sprinkle chocolate chips and caramel mixture over crust.

Break remaining dough over top.

Bake 15-18 minutes.

Cool before cutting.

Carob Brownies

2 c Whole-wheat pastry flour
1/3 c Carob powder
2 ts Baking powder
1/3 c Honey
1/2 c Unsweetened applesauce
1 c Water
1 ts Vanilla; 1/2 tsp if Watkins
1/4 c Chopped nuts (optional)

In a large mixing bowl, combine flour, carob powder and baking powder.

In a separate bowl, thoroughly mix remaining ingredients, except nuts.

Add dry ingredients to wet ingredients and mix well. Stir in nuts if desired.

Pour batter into a nonstick or lightly oiled 8-inch square baking dish.

Bake at 350 for 35 minutes.

Makes 16 brownies.

Chewy Chocolate Brownies

4 oz Unsweetened baking chocolate
3/4 c Butter
2 ts Vanilla
2 c Sugar
4 Eggs
1 1/2 c All-purpose flour, sifted
1 c Pecans, chopped

Preheat oven to 375 degrees F.

Butter a 12"x8" pan.

Melt chocolate with butter over low heat, stirring constantly; or melt in microwave bowl, HIGH for 1-1 1/2 minute.

Remove from heat and stir in vanilla. Set aside.

In large bowl, cream sugar and eggs about 5-6 minutes until sugar is dissolved.

Fold chocolate, flour and nuts into sugar mixture, just until well blended.

Pour into prepared pan.

Bake for 25-35 minutes.

Cool.

Frost with your favorite frosting.

Refrigerate about 1 hour;

Cut into squares.

Garnish with pecans if desired.

Store in refrigerator.

Chewy Peanut Butter Brownies

4 oz Semisweet chocolate
1/2 c Creamy peanut butter
1 c Butter
4 Eggs
2 1/2 c Sugar
1/2 ts Salt
2 ts Vanilla
2 c Flour; sifted
1 c Walnuts; chopped

Melt chocolate, peanut butter and butter.

In a large bowl beat eggs, sugar, salt and vanilla.

Add melted chocolate mixture.

Add flour gradually.

Mix well.

Add the nuts.

Pour into a greased 13x9x2-inch greased pan.

Bake at 350 F. for 45 minutes to 50 minutes.

Let cool

Cut into squares.

Chippy Zucchini Brownies

6 oz Pkg chocolate chips
1/2 c Flour
1/2 c Sugar
1/4 ts Salt
1/2 ts Baking powder
2 Eggs, beaten
1 c Grated zucchini
1/2 c Chopped nuts

Melt chocolate chips in double boiler; cool slightly.

Combine dry ingredients in mixing bowl.

Add cooled chocolate, eggs, zucchini, and flavoring.

Beat until well mixed. Stir in nuts.

Spread batter in a well-greased 8x8 inch pan.

Bake at 350 for 35 to 40 minutes.

Chocoholic Brownies

1/2 c Butter
4 oz Baking chocolate (4 squares)
2 Eggs
1 ts Vanilla
3/4 c Flour
1 1/4 c Sugar
1/4 ts Salt
1/2 c Chopped nuts

Preheat oven to 350 degrees F.

In a small saucepan, melt butter; remove from heat.

Stir in chocolate. Cool completely.

In a small mixer bowl, beat eggs and vanilla.

Gradually add sugar, beating until pale yellow.

Blend in chocolate mixture.

Gradually add flour and salt.

Stir in nuts.

Spread in a greased 8 inch square pan.

Bake for 30 minutes or until done.

Cool completely in pan.

Cut into 2 inch squares.

Makes 16 brownies.

Chocolate Brownies, Low Cal

6 oz Chocolate, semisweet
4 ea Egg whites
2/3 c Sugar
1 ts Baking powder
1/2 c Hot water
1 ts Vanilla
2/3 c Flour, all-purpose
1 pinch Salt
Powdered Sugar

In top of a double boiler, melt chocolate with water, stirring until smooth.

Remove from heat; let cool slightly.

Whisk in egg whites and vanilla.

Stir together sugar, flour, baking powder and salt;

Stir into chocolate batter just until combined.

Pour into lightly greased 8 in. square cake pan.

Bake in 350F oven for 20 to 25 minutes or until edges pull away from pan.

Let cool on rack

Dust with powdered sugar.

Chocolate Butterscotch Swirl Brownies

1 c Chocolate chips
1 c Butterscotch chips
2 c Flour
1 1/2 ts Baking powder
1/2 ts Salt
1 c Butter; softened
1 c Brown sugar; packed
2 ts Vanilla
3 Eggs
1 c Pecans; chopped

Preheat oven to 350 degrees F.

Butter a 9x13" pan.

Melt chocolate and butterscotch chips, SEPARATELY, over very low heat; set aside.

In small bowl, stir together baking powder, flour and salt.

In large bowl, combine butter, brown sugar and vanilla; beat until creamy.

Add eggs, one at a time, beating well after each.

Gradually stir in dry ingredients then the pecans.

Divide batter in half. Blend melted butterscotch chips into one half of the batter. To remaining batter add melted chocolate. Stir each well.

In pan, alternate globs of butterscotch and chocolate batters, making a checkerboard effect. Swirl together to marbelize.

Gently smooth top of batter with a wet hand to make an even layer.

Bake about 35 minutes or until done.

Cool completely in pan before cutting.

Chocolate Chile Pecan Brownies

4 oz Unsweetened chocolate
10 tb Unsalted butter
1 1/2 c Sugar (castor)
3 Extra large eggs
1 1/4 ts Pure vanilla extract
1 c Unbleached flour
2 ts Hot ground red chile
Generous pinch of salt
1 c Caramelized Pecans

Preheat oven to 350.

Generously butter and lightly flour 9x13 in. baking pan.

Melt chocolate and butter in a heavy-bottomed pan over low heat. Remove from heat, stir well and let cool a few minutes.

Beat mixture w/ a wooden spoon until blended. Stir in sugar and mix well.

Beat eggs and vanilla into the batter until well blended.

Stir in flour, ground chile, and salt until just mixed.

Stir in pecans

Pour batter into pan, spread evenly.

Bake for 25-30 minutes.

Chocolate Chip Blond Brownies

2 c Flour
1 ts Baking powder
1/2 ts Baking soda
1 ts Salt
1 c Chopped nuts
2/3 c Butter
2 c Packed brown sugar
2 Eggs, slightly beaten
2 ts Vanilla
6 oz Semi-sweet chocolate chips (1 package)

Sift together flour, baking powder, soda and salt. Add nuts; mix well and set aside.

Melt butter with 2 tablespoons hot water in saucepan; remove from heat.

Add brown sugar; beat well.

Let cool.

Add eggs and vanilla; Blend well.

Add flour mixture, a small amount at a time, mixing well after each addition.

Spread in greased 9x12-inch baking pan.

Bake at 350 degrees for 20 to 25 minutes. Do not over bake.

Cool in pan

Cut in squares.

Chocolate Crunch Brownies

1 c Butter, softened
2 c Sugar
4 Eggs
6 T Baking cocoa
1 c All-purpose flour
2 t Vanilla extract
1/2 t Salt
1 Jar marshmallow cream (7 oz)
1 c Creamy peanut butter
2 c Semisweet chocolate chips (12 oz.)
3 c Crisp rice cereal

In a mixing bowl, cream butter and sugar; add eggs.

Stir in cocoa, flour, vanilla and salt.

Spread into a greased 13-in. x 9-in. x 2-in baking pan.

Bake at 350 degrees F for 25 minutes or until brownies test done.

Cool.

Spread marshmallow cream over cooled brownies.

In a small saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly.

Remove from the heat; stir in the cereal. Spread over marshmallow layer.

Chill before cutting.

Store in the refrigerator.

Chocolate Kahlua Brownies

1 1/2 c Sugar
1/2 c Egg substitute or fresh eggs
3 tb Kahlua
1/4 c Butter, melted
1 1/4 c Sifted cake flour
1/2 c Unsweetened cocoa powder
1 ts Baking powder
1/8 ts Salt
1/3 c Finely chopped walnuts
Vegetable cooking spray

Preheat oven to 325 degrees.

With an electric mixer, beat together the sugar, egg, liqueur and melted butter until blended.

Combine cake flour, cocoa, baking powder and salt. Add to the sugar mixture, beating just to blend.

Stir in walnuts.

Spray a 9" square pan with vegetable cooking spray.

Pour batter into the pan.

Bake 30 minutes, until toothpick inserted comes out clean.

Cool completely.

Makes 16 brownies.

Chocolate Mint Brownies

3 lg Egg whites
1/2 c Date sugar
1/4 c Carob powder
1/2 c Cake flour, sifted
1/2 ts Baking powder
1/2 c Lowfat buttermilk
1 ts Canola oil
1 ts Vanilla extract
1 ts Peppermint extract
1/3 c Carob chips
1/4 c Raisins
1/4 c Sliced dates
2 tb Sunflower seeds

Preheat oven to 350 degrees F.

Spray a loaf pan with pam and set aside.

Whip egg whites until light.

Add date sugar, carob powder, flour, baking powder, buttermilk, oil and vanilla and mix until thoroughly combined.

Add peppermint flavoring, carob chips, raisins, dates, and sunflower seeds. Mix to combine.

Pour into pan and bake until a toothpick inserted in center comes out clean.

Cool

Remove from pan and cut into bars or squares.

Chocolate Nut Brownies

1 Square unsweetened chocolate OR 1 oz No-melt unsweetened chocolate.
1/2 c Shortening
2 tb liquid Sweetener
2 ts Vanilla
2 Eggs; beaten
1 c Sifted all-purpose flour
1/2 ts Baking soda
1/4 c Chopped nuts

Melt shortening and chocolate over low heat. Remove from heat.

Add liquid sweetener, vanilla and beaten eggs. Stir until well blended.

Add flour and baking soda; mix well.

Stir in nuts.

Pour into greased (can spray with Pam) 8" cake pan.

Bake at 325 for 20 mins

Cool.

Cut into 30 squares.

Chocolate Raspberry Cheesecake Brownies

6 oz Semisweet chocolate; chopped
3 oz Unsweetened chocolate; chopped
2 Cream cheese; softened
2 c Sugar
4 Eggs
1 tb Vanilla extract
1 c Butter; softened
1 c Flour
1/4 ts Salt
1/2 c Raspberry jam

In heatproof bowl set over hot (not boiling) water, melt semisweet with unsweetened chocolate.

Remove from heat; stir until smooth. Let cool to lukewarm.

In large bowl, beat cream cheese with 1/3 cup of the sugar until smooth.

Beat in 1 of the eggs and 1 teaspoon of the vanilla until well combined.
Set aside.

In separate large bowl, beat butter with remaining sugar until smooth.

Beat in remaining eggs, one at a time, beating well after each addition.

Beat in remaining vanilla, then chocolate, mixing well.

Mix in flour and salt just until combined.

Line a 13 x 9 inch cake pan with foil, leaving overhand for "handles".

Reserve 1 cup of the chocolate batter. Spread remaining chocolate batter in pan.

Spread with cream cheese mixture. Spoon reserved chocolate batter in dollops over top.

Spoon jam in smaller dollops among chocolate dollops.

With knife, zigzag through layers for marble effect.

Bake in 350 degrees F oven for 35 minutes or until tester inserted 2 inches from center comes out slightly moist.

Let cool on rack.

Using foil handles, lift onto cutting board; cut into squares.

Chocolate Syrup Brownies

1 c Flour
1/4 ts Baking powder
1/2 c Butter
1 c Sugar
2 Eggs
3/4 c Chocolate syrup
3/4 c Chopped pecans
1 ts Vanilla

Preheat oven to 350 degrees.

Mix flour and soda together.

Cream butter.

Add sugar, gradually beating until light and fluffy.

Add eggs (one at a time) beating well after each addition.

Add dry ingredients alternately with syrup.

Add nuts and vanilla. Beat until well blended.

Spoon into a greased 9 inch square pan.

Bake for 40 to 50 minutes or until done.

Recipe may be doubled for a 9 x 13 pan.

Cocoa Brownie Cookie Bars

4 Egg whites
1/3 c Oil
1/4 c Nonfat yogurt
1 ts Vanilla
1 1/3 c Sugar
1/2 c Cocoa powder
1 1/4 c Flour
1/4 ts Salt
Topping:
1 tb Confectioners sugar

Heat oven to 350 degrees.

Grease bottom of 9-inch square pan.

Place egg whites in a large bowl. Beat until slightly frothy.

Add oil, yogurt and vanilla, mix well.

Add sugar and cocoa, mix well.

Add flour and salt. Mix until blended.

Pour into pan.

Bake at 360 degrees for 26-28 minutes. Avoid over baking.

Dust with confectioners sugar.

Cocoa Brownies

2/3 c Sifted all-purpose flour
1/3 c Cocoa
1/2 ts Baking powder
1/2 ts Salt
2 Eggs
1 c Brown Sugar
1 ts Vanilla
1/3 c Salad oil
1 c Coarsely chopped nuts

Sift together flour, cocoa, baking powder, and salt; set aside.

In mixing bowl slightly beat the eggs.

Gradually stir in sugar.

Add vanilla and oil and mix well.

Stir in flour-cocoa mixture, then nuts.

Spread in greased shallow 11x7 or 9-inch square pan.

Bake at 350 degrees for 22 to 25 minutes.

Cool in pan

Cut in bars, squares, or diamonds.

Makes 20 to 24 fudgy brownies.

Coconut Pecan Brownies

1 pk 21.5 oz, fudge brownie mix
1/2 c Water
1/2 c Oil
1 Egg
1 cn Pillsbury Coconut Pecan Frosting Supreme
1 c Sour cream
1/2 c Chopped pecans
1/2 c Mini chocolate chips

Heat oven to 350.

Grease bottom (only) of 13x9 pan.

In large bowl, combine brownie mix, water, oil and egg. Beat well.

Add frosting and sour cream; mix well.

Spread batter in pan.

Sprinkle pecans and chocolate chips evenly over top.

Bake for 42-52 minutes (until toothpick comes out clean).

Cool completely.

Cut into 36 bars.

Confectioners Sugar Brownies

1 lb Powdered Sugar
1/2 c Butter
4 Chocolate Squares, melted
4 Eggs, well beaten
1 ts Vanilla
1 1/2 c Flour
1 c Walnuts, chopped

Preheat oven to 350 degrees F.

Cream sugar and butter until light and fluffy.

Add melted chocolate and vanilla, beat well.

Add eggs and stir in flour.

Fold in nuts.

Grease and flour a 9x13 pan.

Bake for 25-30 minutes. DO NOT OVERBAKE.

Cool

Cut into squares.

Cornmeal Brownies

1 c Cornmeal
1 c Flour
1 1/2 ts Baking powder
1 ts Salt
4 Eggs
1 c Chopped nuts
2 c Sugar
1/2 c Plus 3 tbsp butter
3 Squares unsweetened chocolate
1 1/2 ts Vanilla extract

Preheat oven to 375 degrees.

Place cornmeal in a bowl.

Sift flour, baking powder and salt into bowl with cornmeal and mix the ingredients.

Melt chocolate with butter. Add sugar and mix well.

Beat eggs until frothy and lemon colored. Add chocolate mixture. Beat well.

Add in dry ingredients and mix well.

Mix chopped nuts.

Pour into two greased and floured 8-inch square pans.

Bake 25 to 30 minutes.

Cool before cutting into squares.

These are better served hot.

Cream Cheese Brownies

4 ounce package German sweet chocolate
5 tablespoons butter
3 ounce package cream cheese
1 cup sugar
3 eggs
1/2 cup plus 1 tablespoon flour
1-1/2 teaspoons vanilla
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup nuts, chopped
1/4 teaspoon almond extract

Melt chocolate with 3 tablespoons butter over low heat, stirring constantly. Cool.

Cream remaining butter with cream cheese until soft.

Gradually add 1/4 cup sugar.

Blend in 1 egg, 1 tablespoon flour, and 1/2 teaspoon vanilla. Set aside.

Beat remaining eggs until thick.

Gradually add remaining sugar.

Add baking powder, salt, and remaining flour.

Blend in cooled chocolate mixture, nuts, almond extract, and remaining vanilla.

Measure 1 cup chocolate batter and set aside.

Spread remaining chocolate batter in a greased 9-inch square pan. Top with cheese mixture. Drop reserved chocolate batter from tablespoon onto cheese mixture; swirl to marbleize.

Bake at 350ºF for 35 to 40 minutes. Cool. Cut and store in refrigerator. Makes 18 squares

Cream Cheese Topped Brownies

Brownie Batter:

1 c. Butter
2 c. sugar
2 tsp. vanilla extract
4 eggs
3/4 c. powdered baking cocoa (Hershey's or store brand)
1/2 tsp. baking powder
1/4 tsp. salt
1 c. flour

Cream Cheese Marbling:

1 egg
1/4 c. sugar
4 oz. pkg. cream cheese, softened

In a lg. mixing bowl combine in the following order: butter, 2 c. sugar, vanilla extract, 4 eggs, cocoa, baking powder, salt and flour.

Grease 9x13" baking pan. Pour batter into prepared pan.

Prepare the cream cheese topping: in a separate mixing bowl beat until smooth: 1 egg, 1/4 sugar and softened cream cheese.

Drop spoonfuls of the cream cheese mixture on the brownie batter. Run knife lengthwise across pan dragging through the cream cheese. Turn pan and drag knife again across the pan to marble the mixture, but not combine.

Bake in 350 oven for 30-35 mins. or until brownies just begin to pull away from sides of pan. Cool. Cut into bars.

Makes about 24 brownies

Creamy Brownie Frosting

6 tb Butter, softened
6 tb Cocoa
2 tb Light corn syrup or honey
1 ts Vanilla extract
2 c Confectioners sugar
2 tb Milk (add more if needed)

In a small bowl cream butter, cocoa, corn syrup and vanilla.

Add Confectioners sugar and milk.

Beat to spreading consistency.

Makes 2 cups of frosting.

Crustless Brownie Pie

1/2 c Butter; softened
1 c Sugar
1/4 c Cocoa powder
1/2 c PLUS 1 ts Flour; divided
2 lg Eggs; at room temperature
1 ts Vanilla
1/8 ts Salt
3/4 c Pecans or walnuts; sliced

Using mixer on medium speed, beat butter, sugar, cocoa, 1/2 cup flour, eggs, vanilla and salt for 4 minutes.

Sprinkle 1 teaspoon flour on nuts.

Stir nuts into mixture.

Spread in buttered 9-inch pie pan.

Bake at 325F for 35-40 minutes.

Cool.

Dark Chocolate Brownies

2/3 c Unsalted butter
2 oz Unsweetened chocolate cut into small pieces
2 oz Semisweet chocolate cut into small pieces
1 c Granulated sugar
3/4 c Light brown sugar, packed
3 Jumbo eggs
1 1/2 c Sifted all-purpose flour
1/2 ts Salt
2 ts Vanilla
1 1/2 c Coarsely chopped walnuts OR pecans

Preheat the oven to 375 degrees F.

Melt the butter with the four squares of chocolate in a large saucepan over low heat, stirring often.

Remove the pan from the heat and mix in the granulated and brown sugars, eggs (one at a time), flour, salt, vanilla and nuts.

Spread the batter into a well-buttered 9-by-9-by-2-inch baking pan, pushing it well into the corners and smoothing the top.

Bake the brownies uncovered for 35 to 40 minutes, or until the brownies feel fairly firm and begin to pull away from the sides of the pan.

Cool the brownies in the upright pan on a wire rack for at least 30 minutes.

Cut into large squares.

Deliciously Doctored Brownies

1 Double Fudge Brownie Mix
6 oz Nestles chocolate chips
4 oz Almonds; sliced

In a 9x13 pan, sprinkle the chocolate chips and nuts over the prepared Brownie Mix and cook according to package directions. Be careful not to overcook; if anything, "undercook" and then let them cool for at least an hour before you cut them in 2" squares (or 3" to be really impressive). And if anyone asks you where you got the recipe, just smile and say it's a secret.

Disappearing Marshmallow Brownies

6 oz Pkg. butterscotch chips
1/2 Cup Butter
2/3 Cup brown sugar
1 1/2 Cup flour
1 tsp vanilla
2 tsp baking powder
1/2 Tsp salt
2 eggs
2 cups miniature marshmallows
2 cups semisweet chocolate chips
1/2 cup nuts chopped

Melt butterscotch chips in heavy pan over medium heat. Remove from heat and cool.

Add brown sugar, flour, vanilla, baking powder, salt and eggs to butterscotch mixture.

Mix well and add marshmallows, chocolate chips and nuts.

Bake in 9 x 13 baking pan at 350 degrees for 20 to 25 minutes.

Double Deluxe All American Brownie

2 c Sugar
1 1/2 c Flour
3/4 c Cocoa powder
1/2 ts Salt
1/2 ts Soda
1 c Butter - melted
4 Eggs
2 ts Vanilla
1 1/2 c Semi-sweet chocolate chips
1 c Nuts; chopped

Preheat oven to 350 degrees F.

Lightly grease a 13x9" pan.

Stir sugar, flour, cocoa, soda, and salt; set aside.

Mix melted butter, eggs and vanilla until smooth.

Add flour mixture and stir until moistened.

Fold in chocolate chips and nuts.

Spread batter in prepared pan.

Bake for 35-40 minutes. Do not overbake.

Cool.

Cut into squares.

Easy Microwave Brownies

1/2 c Butter
1 c Sugar
2 Eggs
1 ts Vanilla extract
1/2 c Unsweetened Cocoa
1/2 c Flour

Blend butter and sugar till creamy.

Add eggs and vanilla. Beat well.

Add dry ingredients. Mix until well blended.

Pour into greased & sugared round glass cake pan.

Microwave on HIGH for 4 1/2 to 5 minutes, or 8 to 9 minutes on 50% power. (will be slightly moist on top when done, and the brownie will come away from the sides of the pan.)

First Place Favorites Chewy Chocolate Brownies

1 c Flour
1 ts Baking powder
1/4 ts Salt
1/2 c butter, melted
3 tb Cocoa
Sugar subst. to taste
1 ts Vanilla
2 Eggs
1/4 c Canned evap. skim milk
5 Pecan halves, chopped

Preheat oven to 350 degrees.

In a bowl mix flour, baking powder and salt.

Beat eggs.

Melt butter.

Add all ingredients to flour mixture.

Bake for 20 minutes.

Cool.

Cut into squares.

Four-minute Brownie Pie

2 Eggs
1 c Sugar
1/2 c Butter softened
1/2 c Flour
4 tb Unsweetened cocoa powder
1 ts Vanilla
1 ds Salt
1/2 c Chopped walnuts
Ice cream

Place eggs, sugar, butter, flour, cocoa, vanilla and salt in small mixer bowl. Beat 4 minutes.

Stir in nuts and

Pour into greased 8-inch pie pan.

Bake at 325F 30 minutes, or until done.

Pie will settle like meringue when cool.

Cut in wedges and serve with ice cream.

Fudge Brownie Pie

1 9" unbaked pastry shell
6 oz Semisweet chocolate chips
1/4 c Butter
14 oz Sweetened condensed milk
1/2 c Biscuit baking mix
2 Eggs
1 ts Vanilla extract
1 c Nuts,chopped

Preheat oven to 350 degrees F.

Bake pastry shell 10 minutes; remove from oven.

Reduce oven temperature to 325 degrees F.

In saucepan, over low heat, melt chips with butter.

In large mixer bowl, beat chocolate mixture with remaining ingredients except nuts until smooth. Add nuts.

Pour into prepared pastry shell.

Bake 35-45 minutes or until center is set.

Cool.

Serve warm at room temperature with ice cream if desired.

Fudge Brownie Sundae

1 c Flour
3/4 c Sugar
1/4 c Cocoa powder
2 ts Baking powder
1/2 ts Salt
1/2 c Milk; skim suggested
1/4 c Applesauce
1 ts Vanilla extract
3/4 c Brown sugar
1/4 c Cocoa powder
1 3/4 c Water; hot

Preheat oven to 350.

Spray an 8" square pan with cooking spray.

In a large mixing bowl, combine flour, sugar, cocoa, baking powder and salt.

Add milk, applesauce and vanilla to dry ingredients and stir to blend.

Spoon batter into pan.

In a medium size bowl, combine brown sugar, cocoa and hot water. Stir to blend.

Pour over batter in prepared pan.

Bake for 40 minutes.

Remove cake from oven and cool in pan.

Serve with spoonful of lowfat frozen yogurt and spoon the chocolate sauce that has formed on the bottom of the pan over the brownies as a topping.

Fudge Brownies

2 c Chocolate chips
1/4 c Butter
2 c Biscuit baking mix
1 cn Sweetened condensed milk
1 Eggs; beaten
1 ts Vanilla

Preheat oven to 350 degrees F.

In large saucepan, over low heat, melt 1 cup chips with butter; remove from heat.

Add biscuit mix, condensed milk, egg and vanilla.

Stir in remaining chips.

Turn into well-greased 13x9" pan.

Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan.

Cool.

Garnish as desired.

Cut into bars.

Gooey Brownies

1 c Butter
4 lg Eggs
2 tb Vanilla
2 c Sugar
1 1/3 c Flour
4 Unsweetened Chocolate squares, melted

Combine all the ingredients and mix well.

Pour into a greased 9 x 13 pan and bake in preheated 325 oven for 20 to 25 minutes.

They are done when the brownies pull away from the edges of the pan.

Cool.

Guiltless Coco-nana Brownies

3 tb Unsweetened cocoa powder
1/4 c Vegetable oil
2 Very ripe bananas
1/2 c Sugar
2 lg Eggs
1 c Whole-wheat flour
1/2 c Chopped nuts
Preheat oven to 350 F.

Combine cocoa, oil and bananas in a food processor or blender. Puree until smooth.

Combine sugar, eggs, flour and banana mixture in a mixing bowl. Beat until blended, then stir in the nuts.

Pour the batter into a lightly oiled 9 x 13 inch baking pan

Bake for 15-20 minutes or until done. Toothpick inserted into center should come out clean.

Cool.

Hazelnut Chunk Brownies

1/2 c Hazelnuts
1 c Unsalted butter
2 c Sugar
4 Eggs; beaten to blend
1/2 c Cocoa powder; unsweetened
1 tb Vanilla
1/3 c All purpose flour
1/2 ts Salt
7 oz Semisweet chocolate; coarsely chopped

Preheat oven to 350 degrees F.

Toast hazelnuts, husk and coarsely chop; set aside.

Lightly butter 9x13" baking pan.

Melt 1 cup butter in heavy large saucepan over low heat.

Remove from heat and whisk in sugar, eggs, cocoa and vanilla.

Stir in flour and salt.

Add chopped chocolate and nuts.

Spread batter in prepared pan.

Bake until tester inserted in center comes out barely moist but not wet, 25 to 30 minutes.

Cool in pan on rack. (Can be prepared 1 day ahead. Wrap tightly.)

Cut into 1 1/2-inch squares.

Honey Brownies

1 c Semisweet chocolate chips
6 tb Butter
2 Eggs
1/3 c Honey
1 ts Vanilla
1/2 c Flour
1/2 ts Baking powder
dash Salt
1 c Walnuts; chopped

Preheat oven to 350 degrees F.

Butter an 8 inch square pan.

Melt chocolate and butter in medium sized heavy saucepan over low heat. Remove from heat; cool slightly.

Stir in eggs, honey and vanilla.

Combine flour, baking powder and salt in large bowl.

Stir in chocolate mixture and walnuts.

Spread batter evenly in prepared pan.

Bake 20-25 minutes or just until center feels springy.

Cool in pan on wire rack.

Cut into 2" squares.

How Now Brownies

1 pk (12-oz) chocolate chips
3/4 c Unsalted Butter
4 Eggs
3/4 c Sugar
1 ts Vanilla
3/4 c Whole wheat flour

Heat oven to 350 degrees.

Melt chocolate and butter together in microwave or over medium heat. Stir and let cool slightly.

Beat eggs by hand in large bowl; add sugar and vanilla; continue to beat until smooth, 2-3 minutes.

Add chocolate mixture and flour; stir well.

Pour into greased 9" x 13" pan.

Bake for 20-25 minutes.

Cool

Cut into squares.

Yield 56 brownies.

Kahlua Fudge Brownies

1 1/2 c Flour -- sifted
1/2 ts Baking powder
1/2 ts Salt
2/3 c Butter
3 Squares unsweetened baking
Chocolate
3 lg Eggs
2 c Sugar
1/4 c + 1 Tb Kahlua
3/4 c Walnuts – chopped

Grease a 9" square pan.

Preheat oven to 350F.

Sift flour, baking powder, and salt together.

Melt butter and chocolate together over low heat.

Beat eggs and sugar until light.

Add flour mixture, chocolate mixture and 1/4 cup Kahlua. Blend well. Stir in nuts.

Bake 30 minutes or until done.

Cool in pan.

Brush with remaining Kahlua.

Light Brownies

1/3 c Butter,
1 c Brown sugar
1 ea Egg
1 ts Vanilla
1 c Flour
1/2 ts Baking powder
1/8 ts Baking soda
4 oz Semi-sweet chocolate chips
1/2 ts Salt
1/2 c Chopped nuts, optional

Melt butter in sauce pan over medium heat. Remove from heat, add brown sugar and mix well. Allow mixture to cool.

Stir in egg and vanilla.

Add remaining dry ingredients and mix well.

Pour mixture into greased baking pan (8x8 or 11x7).

Bake at 350 deg. F for 20 to 25 minutes.

Low Fat Rocky Road Brownies

4 Egg whites; whipped
1 c Sugar
1 tb Vanilla
1/2 c Cocoa powder; sifted
1/4 ts Baking soda
1/4 ts Baking powder
1/4 ts Salt
1/2 c Flour
1 c Marshmallow crème

Preheat oven at 325.

Prepare a 9 x 13" pan with cooking spray and flour.

In a mixing bowl, combine baking soda, baking powder, cocoa powder, salt, and flour.

In another mixing bowl, combine egg whites, sugar, vanilla, and marshmallow creme.

Mix dry ingredients with wet ingredients just until moistened.

Pour mixture into prepared pan.

Bake for 18 minutes.

Low-cal Brownies

2 Egg
1 pk Alba chocolate drink mix
1/2 c Applesauce
1/2 ts Baking powder
1/2 ts Baking soda
2 pk Sweet & Low artificial sweetener

Put all ingredients in a blender and mix well.

Spray 2 mini-loaf pans with Pam and pour in batter.

Bake at 350 for 18 min. Don't over bake. Should be chewy.

M&M Brownies

A rich, colorful, layered treat that the family can help decorate.

1 box your favorite brownie mix (for 13"x 9" baking pan)
1 bag M&M'S® Milk Chocolate Candies
2 8-ounce packages cream cheese
2/3 cup sugar
1/4 cup heavy cream
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups whipped cream (optional)

Preheat the oven to 350 degrees.

Prepare the brownie mix according to the package directions.

Spoon batter into 13" x 9" baking pan, spreading evenly.

Cover batter with 1 cup of M&M'S® Brand Milk Chocolate Candies

In another mixing bowl, thoroughly beat the cream cheese with the sugar. Slowly add the heavy cream, eggs and vanilla extract. Blend mixture until smooth, scraping down the sides of the bowl several times.

Evenly spoon the cream cheese mixture over the brownie batter.

Bake for 50 to 60 minutes, or until a toothpick inserted into the center of the pan comes out almost clean.

Remove and cool completely.

Optional: Just before serving, top with a layer of whipped cream.
Cut into 2-inch squares.

Prior to serving, decorate with M&M'S®
Refrigerate any leftovers.

Microwave Brownies

3/4 cup Flour
1/4 cup Cocoa
2 Eggs
1/2 cup Chopped pecans
1/4 ts Salt
1/2 cup Soft butter
1 ts Vanilla

Combine in order listed, pour in 8 x 8 x 2 inch greased pan.

In microwave on medium heat 8-10 minutes.

Let stand 10 minutes.

Milky Way Brownies

1/2 c Butter
4 Milky Way candy bars, (2.23 oz. each)
1/4 c Sugar
1 ts Vanilla
2 Eggs
3/4 c Flour
1/4 ts Baking powder
1/4 ts Salt

Stir butter and sliced Milky Way bars in medium saucepan over low heat until smooth; using a wire whisk if necessary.

Remove from heat and stir in sugar and vanilla.

Add eggs one at a time beating well after each.

Stir in flour blended with baking powder and salt.

Spread into greased square dish.

Bake at 350 degrees F for 25 minutes.

Cool and cut into squares.

Dust with powdered sugar if desired.

Mudslide Brownies

2 c All-purpose flour
1/2 ts Baking powder
1/2 ts Salt
2/3 c Unsalted butter
4 oz Unsweetened choc, chopped
3 Eggs
1 1/2 c Sugar
4 tb Coffee liqueur
2 tb Irish Creme liqueur
1 tb Vodka
3/4 c Coarsely ch. walnuts (opt.)

Kahlua Glaze:
1 1/4 c Powdered sugar
3 tb Coffee liqueur

Sift flour with baking powder and salt.

In small saucepan, combine butter and chocolate. Set over low heat, just until chocolate is melted. Set aside.

In bowl, beat in dry ingredients, chocolate mixture, coffee liqueur, Irish creme liqueur and vodka. Fold in nuts.

Pour into 13x9-inch pan

Bake at 350 degrees F about 25 minutes.

Cool in pan.

Spread with Kahlua Glaze. Decorate with whole coffee beans, if desired. Cut into squares and serve.

No Guilt Brownies

3 oz Baking chocolate
1 c Sugar
3/4 c Flour
3/4 c Low-fat cottage cheese
3 Eggs
1 ts Vanilla
1/4 ts Salt
Powdered sugar

Heat oven to 350 F.

Over very low heat, melt chocolate, cool slightly.

In a food processor, puree cheese and all other ingredients, except chocolate and powdered sugar until smooth.

Add melted chocolate and blend well.

Pour into lightly buttered 8 inch square pan.

Bake for 20 minutes or until just set.

Sprinkle with powdered sugar and cut into 16 squares (cut pan four ways). Makes 16 servings.

Oklahoma Crude

1/2 c Sugar
1/2 c Vegetable (not olive) oil
3/4 c Chocolate flavor syrup
1 ts Vanilla extract
1 Egg
1 c Flour
1/4 ts Salt
1/4 ts Baking powder

Preheat oven to 350-degrees.

Grease an 8-inch square pan.

In a mixing bowl combine sugar, oil, syrup, vanilla, and egg and mix until smooth. Don't overbeat.

Add flour, salt and baking powder and stir just until smooth.

Spread in prepared pan

Bake 35-40 minutes, until toothpick or cake tester inserted near center comes out clean.

Cool 15 minutes in pan before removing to cooling rack. Or, if you can't wait, cut into brownies while they're warm and enjoy.

Oregon Hazelnut Brownies

2 oz Unsweetened chocolate
1/2 c Butter
2 Eggs
1 c Sugar
3/4 c Sifted all-purpose flour
1/2 ts Baking powder
1/4 ts Salt
1 c Roasted & chopped hazelnuts
1 ts Vanilla extract

Melt chocolate with butter over hot water; cool.

Add eggs and sugar, and beat until well blended.

Combine flour, baking powder and salt; stir into chocolate mixture with hazelnuts and vanilla.

Spread mixture evenly in lightly-greased 8-inch square pan.

Bake in a 350 oven for 25 to 30 minutes.

Cool 10 minutes; cut into squares with sharp knife.

Passover Brownies

3 Eggs
1 c Sugar
1/2 c Oil
2 tb Cocoa
1/2 c Potato starch
1 c Nuts, chopped

Beat eggs and sugar until light and fluffy.

Gradually add oil. Then add rest of ingredients.

Bake at 350 degrees F. for half an hour in a 9 inch spare pan.

Peanut Butter Banana Brownie Pizza

1 pk Brownie mix
1 pk Cream cheese, softened
1/4 c Sugar
1/4 c Creamy peanut butter
3 Large bananas,peeled,sliced
1/4 c Coarsely chopped peanuts
2 Squares semi-sweet chocolate
2 ts Butter

Prepare brownie mix as directed on package.

Spread butter evenly in greased 12 inch pizza pan.

Bake 20 minutes.

Cool completely on wire rack.

Mix cream cheese, sugar and peanut butter with electric mixer on medium speed until well blended. Spread over brownie.

Arrange banana slices over cream cheese mixture; sprinkle with peanuts.

Cook chocolate and butter in heavy saucepan on very low heat, stirring constantly until just melted.

Drizzle over bananas and peanuts.

Makes 12 servings.

Peanut Butter Brownie Cups

1 pk Betty Crocker Fudge Brownie Mix
15 ea Up to 18 Reeses Mini Peanut butter Cups

Make brownie mix per directions.

Fill paper-lined muffin cups 2/3 full.

Unwrap peanut butter cups & press into the center of each 'muffin' until the batter meets the top edge of the candy.

Bake at 350 degrees for 20 to 25 minutes.

Makes 15 to 18.

Peanut Butter Chip Brownies

4 Egg whites
1/2 c Buttermilk
2 1/2 oz Prunes -- 1 jar of baby food
1 ts Vanilla
3/4 c Cocoa
1/2 ts Baking soda
1/2 c Boiling water
1 3/4 c Sugar
1 c All-purpose flour
1/2 c Whole-wheat flour
1 1/4 c Peanut butter chips

Preheat oven to 350F.

Beat egg whites until foamy. Stir in buttermilk, prunes and vanilla. Set aside.

In a large mixing bowl, combine cocoa and baking soda; add boiling water and stir until mixture thickens.

Stir in egg-white mixture until smooth.

Add sugar and flours; blend completely.

Stir in peanut butter chips.

Pour batter into a 13x9 inch baking pan lightly coated with nonstick cooking spray.

Bake for 30 min.

Let cool before cutting.

Peanut Butter Swirl Brownies

2 oz Unsweetened chocolate
2 1/4 c Flour
2 ts Baking powder
1/2 ts Salt
10 tb Unsalted butter
1 1/2 c Sugar
1 ts Vanilla
3 Eggs
1/2 c Smooth peanut butter
1 1/2 7 oz milk-choc candy bars

Heat oven to 325-degrees.

Butter a 13"x9" baking pan.

Chop the unsweetened chocolate and melt it.

Combine the flour, baking powder and salt.

In a large pot, melt the butter. Let cool. Stir in the sugar and vanilla. Beat in eggs one at a time.

Gradually stir in the flour mixture.

Divide dough in half. Stir the melted chocolate into one half and the peanut butter into the other.

Drop the batters by large tablespoonfuls into the pan. With the tip of a knife, swirl the batters to marbleize.

Bake until edges start to pull away from the sides of the pan, about 25 minutes.

Chop the milk chocolate and sprinkle over the brownies.

Return to the oven for 1 minute. Spread the melted chocolate over brownies.

Cool completely before cutting.

Pecan Turtle Brownies

1 ts Vegetable shortening; solid
2 pk Jiffy fudge brownie mix; 8 oz each
1/2 pk Jiffy white frosting mix; 8 oz package
1 tb Butter; melted
1/4 ts Maple syrup
1 tb Light corn syrup
2 tb Water
2 Eggs
1/2 c Pecans; chopped

Grease 7 1/2-by-11-inch baking dish.

In large bowl, combine brownie mix, frosting mix, Butter, maple syrup, corn syrup, water and eggs.

Spread batter in prepared dish; sprinkle with pecans.

Bake at 350 degrees 30 to 32 minutes.

Remove from oven; cool until just warm.

Cut into squares.

Makes 2 dozen.

Peppermint Candy Brownies

3/4 c All-purpose flour
1/2 ts Baking powder
1/4 ts Salt
2 oz Unsweetened chocolate
1/3 c Unsalted butter
2 lg Eggs
1 c Sugar
1/2 c Chopped nuts
1/2 c Coarsely crushed peppermint candy

Heat oven to 350 degrees.

Grease an 8-inch square baking pan.

Combine flour, baking powder and salt; set aside.

Melt chocolate with butter; cool slightly.

Beat eggs and sugar until light.

Add chocolate mixture and stir until smooth.

Fold in dry ingredients, the nuts and candy.

Transfer to prepared pan.

Bake until a toothpick inserted in the center comes out with moist, but not wet, crumbs, 30 to 35 minutes.

Cool before cutting into squares.

Pesach Brownies

1/2 c Cocoa
2 c Sugar
1 pk Vanilla sugar
1/2 c Butter
1 c Matzo cake meal
1/4 ts Salt

Melt butter, add cocoa stir till dissolved. Cool.

Beat eggs till light, beat in sugars. Beat in cocoa mixture.

Mix in matzo meal.

Put into greased 9"x13" pan.

Bake 25-30 min. at 350F.

Pistachio Chocolate Swirl Brownies

2 oz Unsweetened chocolate
1 c Butter; softened
2 c Sugar
1 1/2 ts Vanilla
4 Eggs
1 3/4 c Flour
1/2 ts Salt
1/2 ts Almond extract
1 c Pistachios; chopped
Green food coloring
1 c Chocolate chips

Preheat oven to 350 degrees F.

Butter a 9x13" pan.

Melt chocolate; set aside to cool.

In large bowl, beat together butter, sugar and vanilla until light and fluffy.

Beat in eggs, one at a time.

Blend in flour and salt.

Divide batter in half. To one half, add almond extract, chopped pistachios, and enough green food color to tint batter a light green (2-4 drops).

To other half of batter, stir in melted chocolate and chocolate chips; mix well.

Spoon batter alternately into pan, checkerboard fashion. Swirl batters to get a marbled effect.

Bake for 45 minutes or until tested done.

Cool completely

Cut into bars.

Pudding Brownies

4 oz Chocolate pudding
1/2 c Unsifted flour
1/4 ts Baking powder
1/3 c Butter
2/3 c Sugar
1 ts Vanilla
1/2 c Nuts; chopped
2 Eggs

Combine: Flour, pudding mix and baking powder. Mix well.

Melt butter in sauce pan. Remove from heat.

Beat eggs in one at a time.

Blend in vanilla and pudding mixture.

Spread in 8" square pan

Bake at 350 degrees F for 35 minutes. Do not overbake.

Cool in pan.

Cut into bars.

Quick Brownies

16 oz Semi-sweet chocolate chips
2/3 c Sweetened condensed milk
1 ts Vanilla extract
1 c Walnuts; coarsely chopped

In top of double boiler, placed over simmering water, melt chocolate. Stir in Sweetened condensed Milk. Remove from heat.

Stir in remaining ingredients.

Turn into greased, waxed paper OR metal foil-lined and greased again 8x8" pan.

Bake in 375 degree F oven until toothpick inserted in center comes out clean, about 25 minutes.

Turn out of pan onto cake rack.

Peel off paper.

Cool.

With sharp knife cut into 2" squares.

Raisin Oatmeal Brownies

3/4 c Rolled Oats
6 oz Chocolate Chips, semisweet
6 tb Butter
1/2 c Brown Sugar
2 lg Eggs
1 ts Vanilla
3/4 c Flour
1/2 c Raisins
1/4 ts Baking Soda
1/4 ts Salt

Preheat oven to 325 degrees F.

Sprinkle 2 T of the oats over bottom of greased 9 X 9 X 2-inch baking pan; set aside.

In saucepan melt chocolate and butter over low heat; stir constantly.

Remove from heat; blend in sugar.

Beat in eggs and vanilla.

Stir together flour, remaining oats, raisins, soda and salt

Stir into chocolate mixture.

Spoon into prepared pan.

Bake 30 minutes.

Cool

Cut into bars.

Ravine Brownies

2 oz Unsweetened chocolate
1/2 cup Butter
1 cup Sugar
2 Eggs
1/2 cup Flour
1/2 ts Vanilla
1/2 cup Chopped Nuts

Melt chocolate and butter together. Cool thoroughly.

Add sugar, eggs, flour, vanilla and nuts. Beat well.

Spread evenly in greased pan (8x8 inches).

Bake in 350F oven for 15 to 20 minute, or until done. Test with a toothpick; if tester comes out sticky -- but not doughy -- brownies are done. They will be soft and chewy.

Rich Chocolate Brownies

3/4 cups flour
1/4 t. salt
1 1/2 squares unsweetened chocolate
1/2 cup Butter
2 eggs
1 cup sugar
1 t. vanilla
1 ripe banana, well mashed
1/2 cup semi-sweet chocolate chips
1/2 cup broken walnut meats

No baking powder or soda. This makes them extra dense and moist.

Preheat oven to 350 F, (325 for a glass pan).

Combine flour and salt in a small bowl. Set aside.

Melt Butter and unsweetened chocolate in a small pan on low heat.

Cool to room temperature.

In a large bowl, beat eggs, sugar and vanilla. Add mashed banana. Stir in chocolate mixture.

Gradually sift and stir in flour mixture.

Add chocolate chips and walnuts.

Pour into an 8"x 8" pan that has been sprayed with Pam or cooking oil.

Bake for 30 to 35 minutes.

Rich Brownie Mix (Great for Gift Giving)

4 cups Sugar
2 cups Flour
1 1/3 cups Unsweetened cocoa powder
2 ts Baking powder
2 ts Salt
1 cup Vegetable shortening

Put all ingredients except the shortening in a large bowl; use a spoon to mix until uniform.

Cut in shortening using either a pastry blender or your fingertips until mixture looks like chocolate cornmeal.

Seal tightly in a plastic bag or jar, label and store at room temperature.

Makes 8 cups of mix; enough for 4 pans of brownies

TO USE: Put 2 eggs and 1 teaspoon vanilla or orange extract in a mixing bowl; beat slightly.

Stir in 4 tablespoons melted Butter which has been cooled.

Lightly spoon 2 cups of the mix into the mixing bowl; do not pack the mix when measuring. Beat well with a spoon to make a somewhat smooth batter; stir in 1/2 cup chopped nuts, if desired.

Spread into a greased and floured 8 x 8 x 2 inch pan.

Bake in a preheated 350 degree F. oven for 30 to 35 minutes or until a knife inserted in the center comes out clean.

Cool in pan then cut into squares.

Saucepan Fudge Brownies

1/2 cup Butter; Melted
2 oz Chocolate; Unsweetened
1 cup Sugar
2 Eggs; Large
1 ts Vanilla
3/4 cup Flour; Unbleached
1/2 cup Nuts; Chopped

Melt Butter and chocolate in a saucepan.

Remove from heat; stir in 1 cup sugar.

Blend in eggs, one at a time.

Add vanilla.

Stir in flour and nuts and mix well.

Spread in greased 8 X 8 X 2-inch baking pan.

Bake at 350 degrees for 30 minutes.

Cool

Cut into squares.

Makes 16 brownies.

Sinless Brownies

1 1/2 cup Sugar
1 cup Flour
1/3 cup Cocoa
1/2 ts Baking powder
1/4 ts Salt
3 Egg whites
1/4 cup Water
2 tb Butter; softened
1 tb Extract, vanilla
Vegetable cooking spray

Preheat oven to 350 F.

In medium bowl, combine sugar, flour, coco, baking powder, and salt.

Add egg whites, water, butter, and vanilla; stir until well blended.

Spoon batter into 8" square baking pan sprayed with cooking spray.

Bake 25-30 minutes, until dry on top and set in center.

Cool

Cut into 2" squares.

S'more Brownies

2/3 cup Unsweetened Cocoa Powder
1/2 cup Packed Light Brown Sugar
1/2 cup Granulated Sugar
1/4 cup All-Purpose Flour
1/2 ts Baking Powder
4 Egg Whites
1 Egg
1/4 cup Vegetable Oil
2 ts Vanilla
3/4 cup Mini-Marshmallow
3/4 cup Graham Crackers Broken In
-Small Pieces

Heat oven to 350 degrees F.

Line an 8-inch square pan with foil, letting ends extend above pan on 2 sides. Spray foil with nostick cooking spray.

Stir cocoa, sugars, flour, and baking powder in a large bowl, until blended.

Add egg whites, egg, oil and vanilla and stir until blended.

Stir in 1/2 cup each graham cracker crumbs and marshmallow. Spread batter evenly in prepared pan.

Bake 10 minutes.

Sprinkle remaining marshmallows and graham crackers over top, pressing them gently until partially submerged in batter.

Bake 18 to 20 minutes longer until marshmallows on top are golden brown.

Cool completely in pan on wire rack.

Lift foil by ends to a cutting board.

Peel off foil and cut into squares.

Snacking Brownies

1/2 cup Butter softened
1 cup Sugar
1 1/2 cups Hershey's Syrup
4 Eggs
1 1/4 cups All-purpose flour
1 cup Semi-Sweet Chocolate Chips

Heat oven to 350 degrees F.

Grease 13x9x2-inch baking pan.

In large mixer bowl, beat butter and sugar.

Add syrup, eggs and flour; beat well.

Stir in chocolate chips.

Pour batter into prepared pan.

Bake 30 to 35 minutes or until brownies begin to pull away from sides of pan.

Cool completely in pan on wire rack.

Cut into bars.

About 36 brownies.

Snickers Bar Brownies

1 German Chocolate Cake Mix
3/4 cup Butter; melted
2/3 cup Sweetened condensed milk
1 Large bag Snickers -OR- Milk Way Bars

Mix cake mix with melted butter and condensed milk,

Spread out 1/2 of the mixture into a 9x13" pan.

Bake at 350 degrees F for 10 minutes.

Slice candy bars into little slices.

Lay these on top of the baked crust.

Top with remaining batter, it will have a crumbly texture. No need to spread it on top to make it smooth.

Put it back into the oven and bake it at 350 degrees F for 20 minutes.

Texas Longhorn Touchdown Brownies

1 1/4 cup Butter
3/4 cup Unsweetened cocoa
2 cup Sugar
6 lg Eggs
1 tb Vanilla
2 cup All-purpose flour
2 cup Pecan halves
3/4 lb Semisweet chocolate; cut in 1/2" chunks

In a 3-4 quart pan over low heat, stir butter with cocoa until melted.

Off the heat, beat in sugar.

Add eggs and vanilla; beat well.

Add flour, pecans, and chocolate; mix well.

Spread batter in buttered 9x13" pan.

Bake in a 325 degree oven until top feels dry in center, about 35 minutes.

Cool in pan.

If baking ahead, wrap airtight when cool and hold up to a day.

Cut into 12 to 16 pieces.

Toffee Fudge Brownies

6 Heath bars; 6 3/8 oz; broken
1 cup Walnuts; chopped
1 1/4 cups Sugar
5 oz Unsweetened chocolate; chop
1/2 cups Butter; soft
4 Eggs
1 tb Vanilla
1/4 ts Salt
2/3 cups Flour

Position rack in center of oven and preheat to 325~F.

Grease and flour 9 inch square baking pan.

In a food processor use STEEL KNIFE: Combine toffee and walnuts in work bowl and chop coarsely using 6 to 8 on/off turns. Remove from work bowl and set aside.

Combine sugar and chocolate in work bowl and mix using 6 on/off turns, then process until chocolate is as fine as sugar, about 1 minute.

Add butter and blend 1 minute. Add eggs, vanilla and salt and blend until fluffy, about 40 seconds, stopping as necessary to scrape down sides of work bowl.

Add flour and toffee mixture and blend using 4 to 5 on/off turns, just until flour is incorporated; do not overprocess (remove Steel Knife and blend mixture gently with spatula if necessary to mix in flour completely).

Turn batter into prepared pan, spreading evenly.

Bake until tester inserted in center comes out almost clean, about 50 minutes (for firmer, cake-like brownies, bake about 5 minutes longer).

Let cool in pan on rack.

Cut into 1 3/4-inch squares.

Store in airtight container. These are dark, moist and crunchy with bits of toffee candy.

Tollhouse Golden Brownies

3/4 cup Butter, softened
3 Eggs
3/4 cup Sugar
2 ups Unsifted flour
3/4 cup Packed dark brown sugar
2 ts Baking powder
1 ts Vanilla
1 ts Salt
1 cup Chocolate chips

Preheat oven to 350 degrees F.
Combine butter, sugar, brown sugar and vanilla in a large bowl.

Beat until creamy.

Add eggs one at a time, beating well after each.

Add the flour, baking powder and salt, and mix well.

Stir in chocolate chips.

Spread the batter evenly in a well-greased 9"x13" pan.

Test the batter. Bake the remaining batter (heh, heh, just kidding) for 30-35 minutes.

Cool

Cut into squares.

Try Some More Brownies

2 cups All-purpose flour
1 ts Baking soda
1 ts Baking powder
1 cup Cocoa powder
1 pn Salt
1 1/2 cups Sugar
1 cup Soy milk
2 tb Lemon juice
2 tb Oil
1/2 cup Walnuts, optional

Preheat oven to 350F

Lightly oil a 8 X 8 inch baking pan.

Combine all the dry ingredients in a large mixing bowl. Mix well.

Combine the liquid ingredients & stir into the dry ingredients. Mix well & mix in the walnuts if using.

Pour batter into prepared baking pan

Bake in the preheated oven for about 40 to 45 minutes or until the brownies test done.

Cool before serving.

Walnut Raspberry Brownies

3 Squares chocolate unsweetened
1/2 cup Crisco
3 Eggs
1 1/2 cups Sugar
1 1/2 ts Vanilla
1/2 ts Salt
1 cups Flour
1 1/2 cups Walnuts, chopped
1/3 cup Raspberry jam

Melt chocolate and Crisco over warm water; cool slightly.

Blend together eggs, vanilla, sugar and salt; stir in chocolate mixture,

Add flour, mix well. Fold in walnuts.

Turn into well greased 8-inch square pan.

Bake at 325 degrees F for about 40 minutes.

Spoon jam over hot brownies; spread carefully.

Let cool.

Wholesome Brownies

6 oz Chocolate chips; semisweet
1/3 cup Butter
1 cup Rolled oats; quick-cooking
1/4 cup Brown sugar; packed
1/4 cup Wheat germ
1/3 cup Milk
1/2 ts Baking powder
1/4 ts Salt
1/2 cup Walnuts; chopped
2 Eggs
2 tb White sugar
1 ts Vanilla

Preheat the over to 350 degrees.

Melt the chocolate chips and the butter in the top of a double boiler or in a small heavy saucepan over - NOT IN - just simmering water.

Remove the pan from the heat. Stir until smooth. Set aside.

Combine the oats, wheat germ, dry milk, baking powder, salt and nuts in a medium size bowl. Set aside.

Beat the eggs in a large mixing bowl.

Mix in the brown and white sugars and the vanilla until thick.

Stir in the melted-chocolate mixture.

Fold in the oats mixture until just blended.

Pour the batter into a greased (8") square baking pan.

Bake for 20 to 25 minutes or until the top is crisp but a toothpick inserted in the center comes out slightly moist.

Set the pan on a rack to cool completely before cutting.

Yields 25 Brownies

Zucchini Brownies

4 Eggs
1 1/2 c Oil
2 cups Sugar
2 cups Flour
2 ts Soda
2 ts Cinnamon
1 ts Salt
4 tb Cocoa
1 ts Vanilla
3 cups Grated zucchini
1 cup Chopped nuts

Beat together eggs, oil and sugar.

Mix together the dry ingredients until smooth.

Mix all together well and spread into greased jelly roll pan.

Bake in a preheated 350 degrees oven for 25-30 minutes

Cakes

18 Minute Chocolate Cake

2 cups Flour
1 3/4 cups Sugar
1/4 ts Salt
4 tb Cocoa
1 cup Cold Water
1/2 cup Vegetable Oil
1/2 cup Butter
1/2 cup Buttermilk
2 Eggs
1 ts Soda

Combine flour, sugar, salt and cocoa in a large bowl.

In a sauce pan, mix water, oil and butter. Bring to a boil.

Pour into dry mix and beat until smooth.

Add buttermilk, eggs and soda. Beat; batter will be thin.

Pour into well greased jelly roll pan.

Bake at 350 degrees F until done.

Cool on a wire rack;

While still a little warm, frost with your favorite frosting.

All-American Chocolate Cake

4 oz Unsweetened chocolate
1 cup Shortening or 1/2 lb butter
2 ts Vanilla
2 cups Cake flour
2 cups Sugar
1 1/2 ts Baking powder
1 ts Baking soda
1 ts Salt
1 cup Milk
4 Eggs

Preheat oven to 350F.

In a small, heavy-bottomed pan, melt chocolate and shortening, stirring over low heat until smooth and melted.

Remove from heat and stir in vanilla.

In large bowl, combine flour, sugar, baking powder, baking soda and salt.

Add chocolate mixture, milk and eggs, beating until smooth.

Spread mixture in two greased and floured 9-inch round cake pans.

Bake for 30-to-35 minutes or until toothpick inserted in center of cake comes out clean.

Cool in pans 5 minutes before turning out onto wire rack.

Bacardi Rum Chocolate Cake

1 Package chocolate cake mix (2 layer size)
1 Jell-o chocolate instant pudding mix (4 serving)
4 Eggs
1/2 cup Bacardi dark rum
1/4 cup Cold water
1/2 cup Wesson oil
1/2 cup Slivered almonds, optional

Filling
1 1/2 cups Cold milk
1/4 cups Bacardi dark rum
1 Jell-o chocolate instant pudding mix (4 serving)
1 Dream whip topping mix

Preheat oven 350 degrees F.

Grease and flour 2 - 9 inch layer cake pans.

Combine all cake ingredients together in a large bowl.

Blend well, then beat at medium speed for 2 minutes.

Turn into prepared pans/

Bake for 30 minutes or until cake tests done. Do not underbake.

Cool in pans for 10 minutes.

Remove from pans, finish cooling on racks.

Split layers horizontally.

Spread one cup filling between each layer and over top of cake. Stack.

Keep cake well chilled. Serve cold.

Filling: Combine milk, rum, pudding mix and topping mix in deep, narrow bowl. Blend well at high speed for 4 minutes, until light and fluffy. Makes 4 cups.

Banana Chocolate Cake

6 tb Butter
3/4 cup Sugar
3/4 cup Molasses
3 Eggs
2 1/2 cups Mashed overripe bananas
2 3/4 cups Flour
1 ts Baking soda
1/2 ts Salt
1 ts Vanilla extract
1 cup Chocolate chips

Preheat oven to 350F.

Cream together the butter and sugar in a mixer.

Add the molasses and mix until combined.

Add the eggs, then mix in the bananas.

Mix in the flour, baking soda, salt and extract until smooth, then fold in the chocolate chips.

Place the batter in a buttered and floured 9-inch springform mold.

Bake for about 1 hour.

Let the cake cool on a rack

Cut it in half to form 2 layers, frost with your favorite chocolate frosting and serve.

Bar Cake

4 Eggs
16 oz Can Hershey syrup
6 Regular Hershey bars, melt
1 tb Vanilla
2 cup Sugar
1 cup Butter,soft
3 cup Flour
1/2 ts Baking soda
1 cup Buttermilk OR
1 cup Milk + 1 Tb vinegar

Mix syrup, candy bars and vanilla.

Cream sugar and butter and add to chocolate mixture.

Add eggs to milk. Set aside.

Sift flour and baking soda and add to chocolate mixture - 1/3 at a time, mixing well after each addition.

Add buttermilk and egg mixture and mix well.

Pour into greased angel food pan and bake at 350 degrees F for 1-1/2 hours.

Bavarian Spice Chocolate Cake

1 pk Pillsbury Plus Devil's Food Cake Mix
1 ts Cinnamon
1/2 ts Nutmeg
1 cup Cold mashed potatoes
1/2 cup Butter, softened
1/2 cup Water
3 Eggs
Glaze:
1/2 cup Semi-sweet chocolate chips
1 tb Butter
2 tb Milk
1/2 cup Powdered sugar

Heat oven to 350 degrees (F).

Grease and flour a 12-cup fluted tube pan.

In large bowl, blend cake mix, cinnamon, nutmeg, potatoes, butter, water, and eggs until moistened. Beat 2 minutes at highest speed.

Pour into prepared pan.

Bake at 350 degrees (F) for 40-50 minutes.

Cool upright in pan 25 minutes

Invert onto serving plate. Cool completely.

In small saucepan, blend chocolate chips, 1 Tablespoon butter and milk over low heat until chocolate melts, stirring constantly. Remove from heat; stir in powdered sugar until smooth. (If needed, add a few more drops of milk for desired consistency.) Spoon over top of cake, allowing some to run down the sides.

Garnish as desired.

Makes 16 servings.

Best Chocolate Cake with Fudge Frosting

2 cup Flour
2 cup Sugar
1/2 cup Shortening
3/4 cup Water
3/4 cup Buttermilk
1 ts Baking soda
1 ts Salt
1 ts Vanilla
1/2 ts Baking powder
2 Eggs
4 oz Unsweetened chocolate, melted and cooled
Fudge frosting (see below)

Heat oven to 350 degrees F.

Grease and flour 13 x 9 x 3 pan, 3 8" round pans or 2 9" round pans.

Beat all ingredients except fudge frosting in a large bowl on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes, scraping bowl constantly. Pour into pan(s).

Bake for 40-45 minutes (rectangle pan) or 30-35 minutes (round pans), or until wooden pick comes out clean.

Cool rounds 10 min.; remove from pans.

Cool completely. Frost.

Fudge Frosting

2 c sugar
1/2 cup shortening
3 oz unsweetened chocolate
2/3 cup milk
1/2 t salt
2 t vanilla

Mix all ingredients except vanilla in a 2 1/2 quart saucepan. Heat to a rolling boil, stirring occasionally. Boil 1 minute without stirring. Place saucepan in a bowl of ice and water. Beat until frosting is smooth and of spreading consistency; add vanilla.

Better Than Sex Cake

1 pk Semi-sweet chocolate chips (6oz)
3/4 c Pecans; chopped
1 pk Chocolate cake mix
4 Eggs
1 pk Instant chocolate pudding (4 serving size)
1 ct Sour cream (8oz)

Toss the chocolate chips and pecans in a tablespoon of the dry cake mix.

Beat the remaining ingredients together for 3 minutes then fold in the chips and pecans.

Pour into greased and floured Bundt or tube pan and bake 50 minutes at 350 degrees, or until cake tests done.

Bittersweet Chocolate Pound Cake

6 oz Chocolate, unsweetened
2 c Flour
1 ts Baking soda
3/4 ts Baking powder
2 tb Instant coffee
2 tb Water, hot
Water, cold
2 c Sugar
1 c Butter; softened
1 ts Vanilla extract
3 Eggs

Rich Chocolate Glaze:
1 oz Chocolate, unsweetened
1 c Sugar, confectioners
3 tb Butter; softened
1/2 ts Vanilla extract
1 tb ;Water, hot tap, to 2 T

Preheat oven to 325 degrees F.

Over hot (not boiling) water, melt chocolate bars, stirring until smooth.

In small bowl combine flour, baking soda and baking powder; set aside.

In 2-cup glass measure, dissolve instant coffee in hot water; add cold water to measure 1-1/2 cups.

In a large mixer bowl, beat sugar, butter and vanilla until creamy.

Beat in eggs one at a time. Beat at high speed 5 minutes.

Stir in melted chocolate.

Add flour mixture alternately with coffee mixture.

Pour batter into greased and floured 10-inch Bundt pan or angel food cake pan.

Bake 65-70 minutes or until cake tester inserted in center comes out

clean.

Cool in pan 30 minutes

Remove from pan and cool completely.

Drizzle with Rich Chocolate Glaze.

Glaze: Over hot (not boiling) water, melt chocolate, stirring until smooth.

In the small mixer bowl, combine melted chocolate, confectioners' sugar, butter and vanilla. At low speed, gradually beat in water until smooth. Drizzle over cake.

Black Chocolate Cake

2 oz Unsweetened chocolate
1/2 c Sugar
1/2 c Milk
1 c Sugar
1/2 c Butter
1 c Milk
2 Eggs
2 c Flour, sifted
1 ts Soda

Boil first 3 ingredients until thick; set aside to cool.

Mix together remaining ingredients.

Add cooled chocolate; beat with electric mixer 2 minutes on medium speed.

Bake in greased 9 x 13" pan 25 minutes at 350 degrees.

Black Forest Pudding Cake

1 1/4 c Sugar
1 c Flour
3 tb Cocoa, unsweetened
2 ts Baking powder
1/4 ts Salt
1/3 c Butter, melted
1 1/2 ts Vanilla
1/2 c Packed brown sugar
1/4 c Cocoa, unsweetened
1 1/4 c Hot water
1/4 c Kirsch or 2 tb. water plus
1/2 ts almond or rum extract
1 Can cherry pie filling

Preheat oven to 350 degrees F.

In a medium-size bowl, combine 3/4 cup of the sugar, flour, three tablespoons of the cocoa, baking powder and salt.

Blend in milk, melted butter and vanilla; beat until smooth.

Spread into an 8 inch square pan.

In a small bowl, combine remaining 1/2 cup sugar, brown sugar and remaining 1/4 cup cocoa; sprinkle mixture evenly over batter.

Combine hot water and kirsch; pour over batter. Do not stir.

Bake for 40 minutes, or until center is almost set.

Let stand 15 minutes.

Transfer to dessert dishes and spoon pudding from bottom of pan over cake.

Serve with cherry pie filling as sauce.

Black Russian Cake

1 pk Yellow cake mix
1 pk Instant chocolate pudding
2 ts Cinnamon
2 ts Instant coffee
4 Eggs

Milk Chocolate Frosting
1/2 pk Milk chocolate frost mix
2 tb Hot water
2 tb Butter, softened
1 tb Brandy
1 tb Orange Flavor liqueur
1/4 ts Almond extract
2 tb Powdered sugar
3/4 c Water
3/4 c Oil
1/4 c Vodka
1/4 c Tia Maria or cream de cacao

Combine all ingredients, blend for 1 minutes with mixer at low speed; beat at high speed for 2 minutes.

Spoon into greased and floured Bundt pan.

Bake at 350 degrees for 45 minutes.

Cool at least 10 minutes in pan; turn out to cool completely.

Ice with the milk chocolate frosting.

Frosting: Combine all ingredients in small mixing bowl, beat 1 minute at low speed, beat for 1 minute at high speed. Stir in a few more drops of water until mixture reaches desired spreading consistency.

Blender Double Fudge Cake

1/4 c Nuts
1 Egg
3 tb Shortening
1 c Milk
3 oz Unsweetened chocolate; Premelted envelopes
1/2 ts Vanilla
1 1/4 c Flour
1 1/3 c Sugar
1 1/4 ts Baking powder
1/2 ts Salt
1/4 ts Soda
1/2 c Semisweet chocolate pieces

Heat oven to 350 degrees F.

Grease and flour baking pan, 9x9x2".

Measure nuts into blender; chop on low speed. Set nuts aside.

In order listed, measure remaining ingredients except chocolate pieces into blender. Blend 30 seconds on high speed, stopping blender occasionally to scrape sides with rubber spatula. (Batter may be slightly lumpy).

Pour batter into pan.

Bake about 35 minutes or until wooden pick inserted in center comes out clean.

Immediately sprinkle chocolate pieces over cake. Place baking sheet over pan so contained heat will soften chocolate pieces. Spread softened chocolate evenly over cake; sprinkle with reserved nuts.

Serve warm.

To prepare cake with electric mixer, measure all ingredients except nuts and chocolate pieces into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Bake as directed.
If using self-rising flour, omit baking powder and salt.

Bourbon Chocolate Cake

1 pk Chocolate cake mix, with pudding
3 Eggs
1/2 c Bourbon whiskey
1/2 c Water; cold
1/3 c Vegetable oil

Frosting:
1 pt Whipping cream
1/3 c Unsweetened cocoa powder
1/2 c Powdered sugar
1 ts Vanilla
1/2 c Bourbon
1 c Nuts; chopped

Butter and flour two 9" round cake pans.

Combine cake mix, eggs, bourbon, cold water and vegetable oil in large bowl of mixer. Beat for 2 minutes on high speed until very light.

Pour into pans.

Bake at 350 degrees F for 30 minutes or until tests done.

Cool in pans 10 minutes.

Remove. Cool completely.

Split layers in half horizontally. Spread frosting over each cake layer. Sprinkle with walnuts. Stack layers. Cover sides with frosting. Chill at least 2 hours.

Frosting: In large mixing bowl, combine whipping cream, cocoa, powdered sugar and vanilla. Beat until stiff then fold in the bourbon.

Butterfinger Cake

1 pk German Chocolate Cake mix
8 oz Butterscotch topping for ice cream
2 lg Butterfinger bars
1 lg Cool Whip
1 c Pecans; chopped

Bake cake in a 9x13 pan.

While cake is still hot, pour butterscotch topping over cake, poking small holes in cake so that topping can soak in.

Cool completely.

Crush Butterfinger bars. Reserve 1/2 of one bar and mix the rest into a large carton of Cool Whip along with the pecans.

Spread over cooled cake and top with reserved Butterfinger.

Refrigerate until ready to serve.

Cape Cod Chocolate Cake

1 3/4 c Cake flour
2 ts Baking powder
1/4 ts Soda
1 ts Salt
1 1/2 c Sugar
1/2 c Shortening
1 c Plus 2 T evaporated milk
2 Unbeaten eggs
2 Squares melted chocolate
1 ts Vanilla
½ c finely chopped walnuts (optional)

Stir flour, baking powder, soda, salt and sugar into a mixing bowl.

Drop shortening and milk into dry ingredients. Do not dilute the evaporated milk, use full strength.

Beat, beat, beat for about 2 minutes on low speed in an electric mixer.

Add eggs and melted chocolate. Lastly add vanilla. Beat all together for 1 minute.

Scrape down and beat again for another minute.

Turn into two layer cake pans and bake at 350 degrees for 35 minutes.

Cool 10 minutes in pan. Turn out to cool completely.

Frost with butter cream frosting to which 1/2 c walnuts, chopped fine have been added.

Caramel Chocolate Chip Cake

2 c All-purpose flour
1 c Packed brown sugar
1/2 c Granulated sugar
1/2 c Semisweet chocolate chips, finely chopped
1/2 c Shortening
1 1/4 c Milk
3 ts Baking powder
1 ts Salt
1/2 ts Baking soda
1 1/2 ts Vanilla extract
3 Eggs
1 Caramel fluff frosting recipe

Preheat oven to 350 degrees.

Grease and flour a 13 x 9 x 2" rectangular baking pan.

Beat all ingredients except Caramel Fluff in a large bowl on low speed for 30 seconds, scraping bowl constantly.

Beat on high speed for 3 minutes, scraping bowl occasionally.

Pour into pan.

Bake until a wooden pick inserted in center comes out clean, about 40 to 45 minutes

Cool completely.

Frost with Caramel Fluff.

Store in refrigerator.

Cheese & Chocolate Tunnel Cake

1 Two layer chocolate cake mix with pudding
1/3 c Butter
16 oz Cream cheese, softened
1/2 c Sugar
2 Eggs
2 ts Butter, melted
2 oz Semi sweet chocolate
2 ts Corn syrup

Preheat oven to 350 degrees.

Prepare cake mix according to package directions, substituting butter for oil.

Reserve 1 cup of batter. Pour remaining batter into a 12 cup greased and floured fluted tube pan.

Combine cream cheese and sugar, mixing well at medium speed on an electric mixer until well blended.

Blend in eggs, one at a time.

Pour over batter in the pan.

Spoon reserved batter over cream cheese mixture.

Bake 1 hour or until toothpick inserted in center comes out clean.

Cool 30 minutes; remove to a wire rack.

Combine butter, chocolate and corn syrup in a small saucepan. Cook over low heat until chocolate is melted. Pour over cooled cake.

Chocolate Almond Pound Cake

1/2 c Finely chopped almonds
1 1/2 c Sugar
4 oz Butter, melted
4 Eggs
4 oz Bitter chocolate, melted
1 1/2 ts Almond extract
2 c Flour
1 c Corn meal
1 ts Salt (optional)
1/2 ts Baking powder
1 c Milk

Preheat oven to 350 degrees.

Generously grease a 12 c bundt pan.

Coat sides with almonds.

In a large bowl, beat sugar and butter until light and fluffy.

Add eggs, one at a time, mixing well after each egg.

Stir in chocolate and almond extract.

Combine flour, corn meal, salt and baking powder.

Add alternately with milk to chocolate mixture, mixing at low speed until well blended.

Spoon into pan.

Bake 50-60 minutes.

Cool 10 minutes. remove from pan and cool on rack.

Serves 16

Chocolate Angel Food Cake

1 c All-purpose flour
1 1/2 ts Cream of tartar
1/4 c Cocoa
1/2 ts Salt
1 1/2 c Sugar
1 1/2 ts Vanilla
10 Egg whites

Preheat oven to 325 degrees F.

In medium bowl, sift flour. Sift flour again twice with cocoa and 1/2 cup sugar. Set aside.

In large bowl, beat egg whites, cream of tartar, and salt until soft peaks form. Gradually add remaining sugar, 2 Tbsp at a time until stiff peaks form.

Fold in flour mixture and vanilla.

Pour into ungreased tube pan.

Bake for 55 to 65 minutes.

Invert pan for about 1 hour or until the cake is cool.

Chocolate Applesauce Cake

2 c Unsifted Unbleached Flour
2 tb Cocoa
1 1/2 ts Baking Soda
1/2 ts Salt
1/2 c Shortening
1 1/2 c Sugar
2 lg Eggs
2 ts Vanilla Extract
2 c Unsweetened Applesauce
6 oz Semisweet Chocolate Chips
1/2 c Chopped Walnuts

Sift the flour, cocoa, baking soda and salt together and set aside.

Cream the shortening and sugar together in a large mixing bowl until light and fluffy, using an electric mixer set on medium speed.

Add the eggs, one at a time, beating well after each addition.

Blend in the vanilla extract.

Add the dry ingredients alternately with the applesauce to the creamed mixture, beating well after each addition, using the mixer set on low speed.

Pour the batter into a greased 13 X 9 X 2-inch baking pan.

Sprinkle with the chocolate chips and chopped walnuts.

Bake in a preheated 350 degree F. oven for 35 minutes or until the cake test done.

Cool in the pan on a wire rack.

Chocolate Beer Pudding Cake

Batter:
1 1/2 c All purpose flour
3/4 c Sugar
1 tb Unsweetened cocoa
1 1/2 ts Baking powder
1/2 ts Baking soda
1/4 ts Salt
3/4 c Beer
1/3 c Oil
1 Egg, slightly beaten

Syrup:
1 tb Unsweetened cocoa
3/4 c Beer
1/3 c Packed brown sugar
1/3 c Granulated sugar

For batter, mix dry ingredients; make a well in center.

Add beer, oil and egg. Beat just until smooth.

For syrup, make a paste of cocoa and a little beer.

Add remaining beer and sugars.

Heat to boiling.

Pour batter into a greased 8-inch square baking pan.

Drizzle syrup over top

Bake at 350 deg F 40 minutes.

Cool about 5 minutes,

Loosen sides of cake from pan; invert onto platter.

Even out pudding layer with knife. Serve warm or cool.

Best outside, aroma is quite powerful

Chocolate Cake In A Jar

1 stick plus 3 T. Butter
3 c. white sugar
4 eggs
1 T. vanilla
2 cup applesauce, unsweetened
3 cup white flour
3/4 cup unsweetened cocoa powder
1 tsp. baking soda
1/2 tsp. baking powder
1/8 tsp. salt

Prewash 8 pint-sized wide mouth canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well with butter.

Beat together butter, and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce.

Sift dry ingredients together, and add to the applesauce mixture a little at a time. Beat well after each addition.

Pour 1 c. of batter into each jar, and carefully remove any batter from the rims.

Place jars in a preheated 325 oven, and bake for 40 mins.

While cakes are baking, bring a saucepan of water to a boil, and carefully add jar lids. Remove pan from heat, and keep lids hot until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly)

Place lids on jars, and screw rings on tightly.

Jars will seal as they cool.

Cakes will slide right out when ready to serve.

Eat within 1 month.

Chocolate Cake Substitute

3/4 c Butter; at room temperature
1/4 c Sugar;
1/2 c Liquid egg; substitute at room temperature
Liquid sugar; substitute equal to 1/3 cup sugar
2 t Vanilla;
2 c Cake flour;
2 t Baking powder;
1/4 c Instant dry milk;
1/3 c Cocoa;
1 c Water; at room temperature

Cream together butter and sugar at medium speed until light and fluffy.

Add egg substitute, sweetener, and vanilla to creamed mixture and beat at medium speed for 1/2 minute.

Stir together flour, baking powder, dry milk, and cocoa to blend.

Add 1 cup water to creamed mixture along with flour mixture and mix at medium speed only until smooth.

Spread evenly in a 9 inch square pan that has been greased with butter.

Bake at 350 degree F. for 30-35 minutes or until a cake tester comes out clean and the cake pulls away from the sides of the pan.

Cool to room temperature

Cut 4 x 4 to yield 16 equal servings.

Chocolate Miracle Whip Cake

2 cup Flour
3 tb Cocoa
1 cup Sugar
1/2 ts Salt

Sift above together 3 times.

Put in mixing bowl and make a well in the middle.

Put one cup of Miracle Whip Salad Dressing and 3/4 cup of boiling water to which has been added 1 1/2 tsp. of soda and 1 tsp. vanilla into the well you have made in flour.

Mix well by hand.

Bake in greased and floured layer cake pans (two 8-inch) or large glass pan.

Bake at 350 degrees about 35 to 40 minutes, or until cake springs back when tested.

Chocolate Cake With Rum Spiked Figs

1 1/2 c Dried Mission Figs
1/3 c Dark Rum
1/3 c Water
8 oz Semisweet Chocolate
8 oz Unsalted butter
6 Eggs
1 c Unsweetened Cocoa Powder
1 1/2 c Sugar
1 c Whipping cream, soft whipped

With a small knife remove the hard bit of stem at the tip of each fig.

Place the figs in a small saucepan with the rum and water. Bring to a boil over high heat. Cover pan, reduce heat to simmer and continue cooking until figs are tender, about 20 minutes. Set aside.

Grease bottom and sides of a round baking pan - 9 inches in diameter and 2 inches high - with shortening or vegetable oil. Line the bottom with a circle of parchment or aluminum foil. Set aside.

Cut the chocolate into small pieces and melt it with the butter in the top of a double boiler. Remove from heat and stir until smooth.

Crack the eggs into a large bowl. Add cocoa and sugar to the eggs and beat with an electric mixer until blended evenly.

Drain the figs, discarding the liquid.

Stir figs and chocolate into the egg mixture and mix well.

Spoon the batter into the prepared pan.

Bake in a preheated 350 degree oven until the cake rises to the top of the pan and feels set in the center, about 40 minutes.

Let it cool in the pan on a wire rack.

When cool, turn it out onto a rack.

Remove the parchment or foil, invert the cake into a large serving plate. Cover it and refrigerate until ready to serve. Serve with whipped cream.

Chocolate Carrot Cake

1 1/2 c Finely grated carrots
3/4 c Granulated sugar
1/2 c Canola oil
1 c Boiling water
1 1/2 c Wholewheat flour
1/2 c Unsweetened cocoa powder
1 ts Cinnamon
1 1/2 ts Baking powder
1/2 ts Salt

Pre-heat oven to 350 degrees F.

In a large bowl, combine carrots, sugar & oil. Pour water over the mixture.

In a separate bowl, combine the rest of the ingredients.

Add to the carrot mixture & mix well.

Pour into a non-stick or lightly oiled 8" square pan.

Bake for 35 minutes.

Chocolate Cherry Sheet Cake

1 pk Pillsbury Plus Devil's Food Cake Mix
1 Can (21-oz.) cherry fruit pie filling
1 ts Almond extract
2 Eggs; beaten

Frosting:
1 c Sugar
5 tb Butter
1/3 c Milk
1 pk (6-oz.) semi-sweet chocolate chips

Heat oven to 350 degrees F.

Grease and flour 13x9-inch pan.

In large bowl, combine all cake ingredients.

By hand, stir until well mixed.

Pour into greased and floured pan.

Bake at 350 degrees F. for 25 to 30 minutes or until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, butter and milk. Bring to a boil; boil 1 minute, stirring constantly. Remove from heat; stir in chocolate chips until smooth. Pour and spread over warm cake.

Makes: 12 to 16 servings.

Chocolate Chip Butter Cake

8 oz Butter
2 c Sugar
4 Eggs, separated
2 2/3 c Sifted Cake Flour
2 ts Baking Powder
1/2 ts Salt
1 c Milk
2 ts Vanilla
5 oz German Sweet Chocolate Bars

Cream butter and sugar together.

Add yolks one at a time, beating well after each addition.

Add sifted dry ingredients, alternating with milk and vanilla.

Add in thirds, beating until smooth after each addition.

Grate chocolate coarsely, reserving 1/3 cup for the topping.

Beat whites until stiff and fold into batter, add remaining chocolate to batter and mix.

Pour in a greased and floured 9x13 pan.

Sprinkle the top with the 1/3 cup of grated chocolate.

Bake in a preheated 350 degree F oven for 40 minutes.

Chocolate Chip Sour Cream Pound Cake

3 c Unsifted flour
1/4 ts Baking soda
2 c Sugar
1 c Butter, softened
6 Eggs
1 ts Vanilla extract or flavor
1 pk Sour cream (8 oz)
1 c Mini chocolate chips

Preheat oven to 350 degrees F.

Stir together flour and baking soda.

In mixer bowl, beat sugar and butter until fluffy.

Beat in eggs, one at a time, until smooth

Add vanilla.

Beat in sour cream alternately with flour mixture.

Fold in chocolate chips.

Pour into well-greased and floured 10- inch fluted tube cake pan.

Bake 1 hr. and 15 min. or until wooden pick comes out clean.

Cool; remove from pan. Sprinkle with confectioners' sugar if desired.
Yield: 1 ten-inch cake

Chocolate Cinnamon Angel Food Cake

1 1/2 c Egg whites (10-12 eggs)
1 c Sifted flour
1 1/2 c Sifted confectioners sugar
3 tb Unsweetened cocoa
1/2 ts Cinnamon
1 1/2 ts Cream of tartar
1 ts Vanilla
1 c Sugar

Bring egg whites to room temperature, about 1 hour.

Meanwhile, sift flour, cocoa, powdered sugar, and cinnamon together three times. Set aside.

In a large mixer bowl, beat the egg whites, cream of tartar, and vanilla with an electric mixer on medium speed until soft peaks form.

Gradually add the sugar, 2 Tablespoons at a time, beating on high speed until stiff peaks form. Transfer to a larger bowl if needed.

Sift about 1/4th of the flour mixture over the beaten egg whites. Fold in gently. Repeat, folding in the remaining flour mixture in fourths.

Pour into ungreased 10 inch tube pan.

Bake on the lowest rack in the oven at 350 degrees F for 40-45 minutes or until the top springs back when touched.

Immediately invert cake (leave in pan); cool thoroughly.

Loosen sides of cake from pan; remove.

Makes 16 slices.

Chocolate Cranberry Cake

1/2 lb Butter; room temperature
2/3 c Sugar
1 ts Vanilla
3 tb Cranberry liqueur, (optional)
8 oz Semi-sweet chocolate; melted
4 Eggs; separated
1/3 c Cake flour
1 1/3 c Fresh cranberries; chopped
3 tb Sugar

Preheat oven to 350 degrees F.

Line bottom of a 9-inch springform pan with parchment.

Whip butter with electric beater until light and fluffy.

Add sugar and beat for 2 to 3 minutes.

Mix in vanilla, liqueur and chocolate.

Add yolks one at a time.

Mix in flour and cranberries.

Whip egg whites in clean bowl until soft peaks form. Add 3 tablespoons sugar and continue whipping until stiff.

Fold 1/3 of whites into batter.

Then fold remaining whites into mixture.

Pour into prepared pan and bake for 25 minutes.

Let cool 5 minutes, then cover with foil and cool completely.

Chocolate Cream Roll

6 tb Flour
6 tb Cocoa
1/2 ts Baking powder
1/4 ts Salt
4 md Eggs
3/4 c Sugar
1 ts Vanilla
Icing sugar
Whipped Cream

Sift flour, cocoa, baking powder and salt, THREE times, onto a sheet of waxed paper.

Beat egg whites until thick and fluffy.

Add sugar gradually while beating, then add yolks and vanilla. Mixture should be thick and lemony.

Sift dry mixture over egg mix and fold in gently.

Prepare an edged cookie pan by greasing and lining with waxed paper.

Pour batter onto pan and spread evenly.

Bake at 400 F for 12-15 minutes.

When baked, remove from pan and roll in a damp tea towel on which you have sprinkled some icing sugar.

When cool, unroll, trim off any crusty edges.

Spread whipped cream on cake and roll up.

Serve with a dollop of whipped cream on the side.

Chocolate Eclair Cake

1 Box whole graham crackers
6 oz Package inst vanilla pudding mix
3 c Milk
8 oz Carton whipped topping

Glaze:
1 c Sugar
1/8 ts Salt
1/3 c Cocoa
1/4 c Milk
1/4 c Butter
1 ts Vanilla extract

Butter 13 x 9 inch pan and cover bottom with layer whole graham crackers.

Mix pudding mix and milk beating well.

Fold in whipped topping.

Spread half of mixture over crackers in pan.

Cover with another layer of crackers.

Spread remaining mix over crackers.

Top with a layer of crackers.

In saucepan, combine sugar, salt, cocoa and milk. Bring to a boil and boil one minute.

Remove from heat and add butter and vanilla.

Beat until smooth and spread on top of crackers.

Refrigerate.

Much more delicious if not served until next day.

Chocolate Hazelnut Cake

6 oz Chocolate, semisweet
3/4 c Butter
2/3 c Sugar
8 Eggs; separated
1 1/3 c Hazelnuts; ground
2/3 c Bread crumbs or matzo meal
1 ts Cinnamon, ground

Chop chocolate into small pieces. Place in small bowl over hot water to melt, stirring occasionally.

Beat butter with half the sugar until soft and light.

Beat in egg yolks, one at a time.

Combine hazelnuts, bread crumbs and cinnamon and stir in.

Whip egg whites.

Beat in remaining sugar in slow stream and whip until firm peaks form.

Stir 1/4 of whites into batter.

Fold in rest with a rubber spatula. Fold in chocolate.

Pour batter into greased 10-inch cake pan lined with parchment paper.

Bake at 350 degrees F until well risen and firm in center, about 45 minutes.

Invert cake onto rack and cool a few minutes.

Lift off pan and cool completely.

If prepared in advance, wrap cake in plastic and refrigerate up to 5 days or freeze up to 1 month.

Bring cake to room temperature before serving.

Chocolate Ice Box Cake

1/2 lb German sweet chocolate
3 tb Boiling water
1 c Powdered sugar
2 Egg yolks
1 ts Vanilla
2 Beaten egg whites
1 pt Cream, whipped
3/4 Of an angel food cake (mix can be used)

Melt chocolate and boiling water together, remove from stove and add cup of powdered sugar and 2 egg yolks, beaten. Add vanilla.

Beat egg whites until moderately stiff, add to chocolate mixture.

Fold in whipped cream.

Break angel food cake into irregular pieces. Place half the cake bits in a pan, cover with half the chocolate custard.

Add remaining cake, and cover generously with remaining chocolate.

Chill twelve hours, or overnight, in refrigerator.

Chocolate Layer Cake

2 1/4 c Sifted Unbleached Flour
1 ts Baking Powder
1/2 ts Baking Soda
1/2 ts Salt
3/4 c Butter Or Regular Butter
1 1/2 c Sugar
2 lg Eggs
1 ts Vanilla
2 oz Unsweetened Chocolate, Melted And Cooled (2 Sqrs)
1 c Cold Water
Dark Chocolate Icing (Below)

Sift the flour, baking powder, baking soda, and salt together in a small bowl and set aside.

Cream the butter and sugar together, in a mixing bowl, until light and fluffy, using an electric mixer set on medium speed.

Add the eggs, one at a time, beating well after each addition. Blend in the vanilla and cooled chocolate.

Add the dry ingredients alternately with the water to the creamed mixture, beating well after each addition.

Pour the batter into 2 greased and waxed paper-lined 9-inch round cake pans.

Bake in a preheated 350 degree F. oven for 30 minutes or until the cake tests done.

Cool in the pans on racks for 10 minutes. Remove from the pans and finish cooling.

Place one cake layer on a serving plate upside down (slicing the top off if needed to level the cake) and frost the top. Place the second layer on top of the first right side up (again slicing the top if needed to square the cake up) and use the remaining frosting to frost the sides and top. Use the following icing or one of your choice.

DARK CHOCOLATE ICING:

Melt 3 ozs (3 squares) of unsweetened chocolate over hot water and cool to room temperature.

Combine 1/2 cup of butter, cooled chocolate, 3 egg yolks in a mixing bowl. Beat with an electric mixer, set on medium speed, until well blended.

Gradually beat in 1 pound (1 box) of sifted confectioners' sugar and 1/4 cup hot water.

Beat in 1 tsp vanilla and beat until smooth.

Chocolate Marble Cake

1/3 c Butter
1 c Sugar
2 ts Baking powder
1 Chocolate, unsweetened, square
1 ts Vanilla
2 ea Egg, well beaten
1 1/2 c Flour
1/2 c Milk
1 tb Butter

Melt 1 tablespoon butter and chocolate square. Set aside.

Cream the 1/3 cup butter and sugar together, add the well beaten eggs and mix well.

Sift flour and baking powder and add alternately with the milk to the first mixture.

Put 1/3 of mixture into a bowl and add the 1 Tbsp of butter and chocolate which have been melted together.

To the white batter, add the vanilla.

Drop white batter, then chocolate, by spoonfuls into a well-greased, deep cake pan to create a marble effect.

Bake at 350 degrees F about 40 minutes.

Chocolate Mint Layer Cake

1 c Mint-Chocolate Chips;Nestles
1 1/4 c ;water, divided
2 1/4 c Flour; Unbleached
1 ts Salt
1 ts Baking Soda
1/2 ts Baking Powder
1 1/2 c Brown Sugar; Firmly Packed
1/2 c Butter, Softened
3 ea Eggs; Large

Chocolate Mint Frosting
1/2 c Mint-Chocolate Chips;Nestles
1/4 c Butter
1 ts Vanilla Extract
1/4 ts Salt
3 c Confectioners' Sugar
6 tb Milk
Garnishes:
Chocolate Leaves
Chocolate Curls
Chocolate Gratings

Cake:Preheat oven to 375 degrees F.

In a small saucepan, combine mint-chocolate chips and 1/4 cup of water. Cook over medium heat, stirring constantly, until chips are melted and mixture is smooth. Cool 10 minutes.

In medium bowl, combine flour, salt, baking soda, and baking powder; set aside.

In a large bowl, combine brown sugar and butter; beat until creamy. Add eggs, 1 at a time, beating well after each addition.

Blend in chocolate mixture.

Gradually beat in flour mixture alternately with remaining 1 cup of water.

Pour into 2 greased and floured 9-inch round baking pans.

Bake at 375 degrees F. for 25 to 30 minutes, or until cake tests done.

Cool completely on wire racks.

Fill and frost with Chocolate Mint Frosting. Garnish as desired.

Chocolate-Mint Frosting: Combine over hot (not boiling) water, the mint-chocolate chips and butter. Stir until chips are melted and mixture is smooth.

Stir in vanilla extract and salt. Transfer to a large bowl.

Gradually beat in the confectioners' sugar alternately with milk; beat until smooth. (if necessary add more milk until desired consistency is reached.)

Garnishes: Use chocolate curls and grated chocolate on top of the cake. Form a ring of grated chocolate pieces around the outside edge and use the curls in the center.

To make chocolate leaves, select several small leaves, wash and dry them and paint one side of them with melted chocolate. Chill until firm and peel the leaf off the chilled chocolate. Use as garnish.

Chocolate Orange Cake

Non stick spray
1 Egg
1/2 c Low fat buttermilk
2 ts Very ripe banana
2 tb Fresh orange juice
1 ts Orange peel, grated fine
1 ts Vanilla
3/4 c Sugar
1 c Self rising flour
1 ts Soda
1/2 c Tiny semisweet choc chips
Cocoa powder and orange peel for garnish

Preheat oven 350. Use bundt pan or 8x8 pan coated with nonstick spray.

Beat egg 2-3 mins on medium speed. Add sugar gradually.

Add all ingredients except garnish and mix gently.

Put in pan.

Bake 30 mins, or until it passes the toothpick test.

Cool before removing from pan.

Garnish with cocoa powder and orange zest.

Chocolate Raspberry Layer Cake

10 oz Frozen red raspberries; thawed and drained, reserving syrup
1/4 c Red raspberry jam
4 tb Cornstarch
1 Chocolate cake mix
8 oz Cream cheese; softened
2 tb Butter; softened
14 oz Sweetened condensed milk
1 Egg
1 ts Vanilla

Preheat oven to 350 F.

In 1-quart glass measure with handle, combine reserved 2/3 cup syrup from raspberries, red raspberry jam, and 2 tablespoons cornstarch. Microwave on 100% power 1-1/2 to 2-1/2 minutes or until thickened and clear. Gently stir in raspberries. Set aside.

Prepare cake mix as package directs. Pour half the batter into lightly greased 13x9x2 inch baking pan; bake 15 minutes.

Meanwhile, in small mixer bowl, beat cheese, butter and remaining 2 tablespoons cornstarch until fluffy.

Gradually beat in sweetened condensed milk, then egg and vanilla.

Pour evenly over cake in pan. Spoon raspberry mixture in small amounts over top.

Return to oven; bake 10 minutes longer.

Top evenly with remaining cake batter.

Return to oven; bake 30 minutes longer or until cake springs back when lightly touched.

Cool. Chill thoroughly.

Garnish as desired.

Refrigerate leftovers.

Chocolate Zucchini Cake

1/2 c Butter
1 3/4 c Sugar
2 1/2 c Flour
4 tb Cocoa
1 ts Baking soda
1/2 ts Baking powder
1/2 ts Cinnamon
1/2 ts Salt
2 Eggs
1/2 c Sour milk; (a tsp of vinegar added to milk)
1/2 c Oil
1 ts Vanilla
2 c Grated zucchini
Chocolate chips
Whipped cream

Preheat oven to 325 degrees.

Grease a 9x13 inch pan.

Combine butter, sugar, flour, cocoa, soda, baking powder, cinnamon, salt, eggs, milk, oil, vanilla, and zucchini.

Pour into pan.

Bake 30 minutes or until toothpick comes out clean.

Top with chocolate chips. Let sit about 2 minutes and spread melted chocolate evenly over top.

Let cool.

Serve with whipped cream.

Cocoa Chiffon Cake

3/4 c Boiling water
1/2 c Cocoa
1 1/2 c Flour -- sifted
1 3/4 c Sugar
1 1/2 tb Baking powder
1/2 tb Salt
1/2 c Oil
1 ts Vanilla
1/2 ts Almond extract
1 c Egg whites -- 7-8
1/2 ts Cream of tartar

Blend cocoa and water and cool.

Mix flour. baking powder and salt.

Beat yolks with half of sugar.

In another bowl, beats whites with cream of tartar, gradually adding rest of sugar till stiff peaks form.

Fold in yolk mixture and dry ingredients.

Spoon into ungreased tube pan.

Bake about 65 min. at 325 degrees F.

Invert to cool.

Cranberry White Chocolate Coffee Cake

2 c Fresh or frozen cranberries
3/4 c Butter
1 1/4 c Packed brown sugar
2 Eggs
2 1/2 c All-purpose flour
1 ts Baking soda
1 ts Baking powder
Pinch of salt
1 c Buttermilk
1 c White chocolate chips

If using frozen cranberries, thaw and drain berries.

In large bowl, beat butter with 1 cup of the brown sugar until light.

Beat in eggs, 1 at a time, beating well after each addition.

In separate bowl, mix together flour, baking soda, baking powder and salt. Add to butter mixture alternately with buttermilk, making 3 additions of flour mixture and 2 of buttermilk.

Gently stir in cranberries and 3/4 cup of the white chocolate chips.

Spoon into greased 9 inch springform pan, smoothing top. Sprinkle with remaining brown sugar and chocolate chips.

Bake coffee cake in center of 350 degrees F oven for about 1 hour and 15 minutes or until firm when gently pressed in center.

Let cool in pan on rack for 20 minutes before removing from pan.

Serve warm or cool.

(Coffee cake can be wrapped in plastic wrap, then foil and frozen in airtight container for up to 2 weeks.)

Makes 12 servings.

Death By Chocolate

4 Eggs
1/2 c Water
1/2 c Vegetable oil
8 oz Sour cream
1 Box chocolate or devils food cake mix
1 sm Box of instant chocolate pudding
1/2 ts Instant coffee (opt)
Butter buds (to taste, opt)
12 oz Bag mini chocolate chips

Beat eggs.

Mix in water, oil and sour cream.

Add dry ingredients and beat until smooth.

Stir in chocolate chips last.

Pour into a greased bundt pan.

Bake 1 hour at 350 F.

Decadent Fat Free Chocolate Cake

No stick cooking spray
1 1/3 c Flour
1/2 c Unsweetened cocoa
1/4 c Argo Corn Starch
1 ts Baking powder
1/2 ts Baking soda
1/2 ts Salt
1 1/4 c Sugar
1 c Water
3 Egg whites
1/2 c Karo light Corn Syrup

Preheat oven to 350 degrees F.

Spray 9x9-inch square baking pan with cooking spray.

In a large bowl combine flour, cocoa, cornstarch, baking powder and salt.

In a medium bowl with wire whisk or fork, stir together sugar and water 1 minute.

Add egg whites and corn syrup; stir until blended.

Gradually stir into dry ingredients until smooth.

Pour into pan.

Bake 35 minutes or until toothpick inserted into center of cake comes out clean.

Cool.

If desired, sprinkle with confectioners sugar. Makes 16 servings.

Devil's Food

4 oz Unsweetened Chocolate
1 c Sugar
1/2 c Buttermilk or sour milk
1/2 c Cake Flour; sifted
1 1/2 ts Baking Powder
3/4 ts Soda
1/2 ts Salt
1/2 c Butter or shortening
3/4 c Sugar
3 Eggs; well beaten
1 c Buttermilk or sour milk
1 ts Vanilla

Melt chocolate over boiling water; add 1 cup sugar and 1/2 cup buttermilk and stir over boiling water until sugar is dissolved. Cool.

Sift flour once, measure, add baking powder, soda, and salt and sift together three times.

Cream butter thoroughly add 3/4 cup sugar gradually, and cream together until light and fluffy.

Add eggs and beat well.

Add about 1/4 of flour mixture, mix thoroughly;

Add chocolate mixture and blend.

Add remaining flour, alternately with buttermilk, a small amount at a time; beat very thoroughly after each addition.

Add vanilla.

Bake in greased 15x9x2- inch pan, in a moderate oven (350 degrees F.) 30 minutes, or until cake is done.

When cold, trim edges, cut in half crosswise, and put together as a two-layer cake, matching edges carefully. Spread tops and sides with Fudge Frosting. Or add chopped nut meats to part of frosting and use as filling.

Diabetic German - Chocolate Cake

4 oz Baking chocolate
1/2 c Boiling water
1/2 c Butter
1/2 c Granulated sugar replacement
3 T Granulated fructose
4 ea Egg yolks
2 t Vanilla extract
2 1/4 c Flour
1 t Baking soda
1/2 t Salt
1 c Buttermilk
4 ea Egg whites, stiffly beaten

Melt chocolate in boiling water and cool.

Cream next 3 ingredients together until fluffy.

Add egg yolks, one at a time, beating well after each addition.

Blend in vanilla and chocolate water.

Sift flour with baking soda and salt. Add alternately with buttermilk to chocolate mixture, beating until smooth.

Fold in egg whites.

Grease and line 3 9-in. pans. Grease again and flour.

Pour batter into pans and bake 25-30 minutes at 350 degrees F.

Remove paper lining and cool.

Frost with Diabetic Coconut-Pecan Frosting.

yield: 60 servings

Eclair Cake

1 1 lb. box honey graham crackers**
2 small regular OR instant vanilla pudding*
2 3/4 c. milk
1 8 oz. container Cool Whip

Frosting:

1 can Duncan Hines Chocolate Buttercream frosting, softened for about 10 seconds in the microwave, so that it will spread easily across the top layer of the cake.
OR
1 pkg. Choco-bake (unsweetened liquid chocolate)
2 tsp. white Karo
2 tsp. vanilla
3 T. soft butter
1 1/2 c. powdered sugar
3 T. milk

Butter 9x13" pan, and layer with whole graham crackers.

Prepare pudding according to pkg. direction, and let cool, or for instant pudding, mix pudding and milk. Blend in cool whip.

Put 1/2 pudding mixture over crackers. Layer more crackers over pudding. Top with rest of pudding. Cover with a layer of crackers. You will have 3 layers of crackers.

Refrigerate for 2 hrs. before frosting.

Frosting:

Beat all frosting ingredients until smooth. Frost cake and refrigerate 2 hrs.

Cake can be frozen.

Makes 10-16 servings

Note:
*Chocolate pudding can be used.
*French Vanilla pudding can be used.
**Chocolate graham crackers can be used.

Fat Free Chocolate Cake

1 1/4 c Flour
1 c Sugar
1/2 c Unsweetened cocoa
1/4 c Corn starch
1/2 ts Baking soda
1/2 ts Salt
4 Egg whites
1 c Water
1/2 Light or dark corn syrup
Mazola No-stick cooking spray

Preheat oven to 350 degrees F.

Spray 9" square baking pan with cooking spray.

In large bowl, combine dry ingredients until well mixed.

In medium bowl, whisk egg whites, water and corn syrup.

Stir into dry ingredients until smooth.

Pour into prepared pan.

Bake 30 minutes or until cake springs back when lightly touched.

Cool on wire rack 10 minutes.

Makes 16 servings.

French Chocolate Cake

7 oz Semisweet chocolate
14 tb Butter
4 Eggs
3/4 c Sugar
1 c Flour
1/3 c Hazelnuts, coarsely chopped
1 ts Baking powder

Preheat oven to 425 degrees F.

Grease a springform pan with detachable bottom that has a diameter of about 9 1/2 inches.

Melt cooking chocolate and butter in a thick-bottomed pot over low heat.

Beat eggs and sugar until light and airy.

Carefully stir the somewhat cooled chocolate mixture into egg mixture.

Blend flour, nuts, and baking powder together, and fold carefully into batter. It's important to fold it in gently.

Pour batter into pan and bake in the oven for about 15 minutes.

The cake should not become firm. The "unbaked" batter tastes like a delicious filling.

You may garnish cooled cake with a bit of grated chocolate and a ring of whipped topping.

Makes about 10 servings

German Chocolate Cake

4 oz Baking chocolate;
1/2 c Water; boiling
1/2 c Butter;
1/2 c Granulated sugar replacement
3 tb Granulated fructose
4 Eggs yolks;
2 ts Vanilla extract;
1 ts Baking soda;
1/2 ts Salt;
1 c Buttermilk;
4 Egg whites; stiffly beaten

Melt chocolate to boiling water. Cool.

Cream butter, sugar replacement and fructose until fluffy.

Add egg yolks, one at a time, beating well after each addition.

Blend in vanilla and chocolate water.

Sift flour with baking soda and salt.

Add a little flour alternately with a little buttermilk to chocolate mixture until all has been adde, beating well after each addition until smooth.

Fold in beaten egg whites.

Grease three 3 9" baking pans; line them with paper, grease again, and lightly flour pans.

Pour batter into the three pans.

Bake at 350 degrees for 25 to 30 minutes or until cakes test done.

Remove from pans onto racks, remove paper lining.

Cool.

Golden Cream Chocolate Cake

2 c Cake flour; sifted
2 ts Baking powder
1/4 ts Salt
1/2 c Butter
1 1/4 c Sugar
2 Eggs; unbeaten
3 oz Unsweetened choc
1 c Milk
1 ts Vanilla

Sift flour once, measure, add baking powder, soda and salt and sift together three times.

Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy.

Add eggs, one at a time, beating thoroughly after each.

Add melted chocolate and blend.

Add flour alternately with milk, a small amount at a time, beating after each addition until smooth.

Add vanilla.

Bake in two greased 9-inch layer pans in moderate oven, 350 deg. F., 30 minutes.

Hershey Light Chocolate Cake

1 1/4 c Flour
1/3 c Hershey's Cocoa
1 ts Baking Soda
6 tb Extra Light Corn Oil Spread
1 c Sugar
1 c Skim Milk
1 tb White Vinegar
1/2 ts Vanilla Extract

Heat oven to 350 degrees F.

Spray two 8 inch round pans with cooking spray.

In bowl, stir flour, cocoa and baking soda.

In saucepan, melt corn oil spread, stir in sugar. Remove from heat. Add milk, vinegar and vanilla to mixture in sauce pan, stir.

Add dry ingredients, whisk until well blended.

Pour evenly into pans.

Bake 20 minutes or until wooden pick inserted comes out clean.

Cool.

Fill and frost. Refrigerate.

Light Cocoa Frosting: In small mixer bowl, stir together 1 envelope dry whipped topping mix, 1/2 cup cold skim milk, 1 T Hershey's CoCoa and 1/2 t vanilla extract. Beat on high speed of mixer about 4 minutes or until soft peaks form.

Hot Fudge Pudding Cake

1 1/4 c Sugar, divided
1 c All-purpose flour
7 ts Hershey cocoa, divided
2 ts Baking powder
1/4 ts Salt
1/2 c Milk
1/3 c Butter, melted
1 1/2 ts Vanilla
1/2 c Light brown sugar; packed
1 1/4 c Hot water

Heat oven to 350 degrees.

In medium mixing bowl, combine 3/4 cup sugar, flour, 3 tbsp cocoa, baking powder and salt.

Blend in milk, melted butter and vanilla; beat until smooth.

Pour batter into square pan, 8 x 8 x 2" or 9 x 9 x 2".

In small bowl, combine remaining 1/2 cup sugar, brown sugar and remaining 4 tbsp cocoa; sprinkle mixture evenly over batter.

Pour hot water over top; do not stir.

Bake 40 minutes or until center is almost set.

Let stand 15 minutes; spoon into dessert dishes, spooning sauce from bottom of pan over top. Garnish as desired.

Hot Fudge Sundae Cake

1 c Flour
2 tb Cocoa
1/4 ts Salt
2 tb Salad Oil
1 c Chopped Nuts
1 3/4 c Hottest Tap Water
3/4 c Sugar
2 ts Baking Powder
1/2 c Milk
1 ts Vanilla
1 c Brown Sugar
Ice Cream

Heat oven to 350 degrees F.

In an ungreased square pan, 9" X 9" X 2", stir together flour, sugar, cocoa, baking powder and salt.

Mix in milk, oil and vanilla with fork until smooth. Stir in nuts.

Spread evenly in pan. Sprinkle with brown sugar and 1/4 cup cocoa.

Pour hot water over batter.

Bake for 40 minutes.

Let stand for 15 minutes.

Spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each square.

Old Fashioned Chocolate Cake

3/4 c Butter, softened
1 2/3 c Sugar
3 Eggs
1 ts Vanilla extract
2 c All-purpose flour
2/3 c Hershey's Cocoa
1 1/4 ts Baking soda
1 ts Salt
1/4 ts Baking powder
1 1/3 c Water
1/2 c Hard peppermint candy, opt. (finely crushed)
Add'l hard peppermint candy (crushed), optional

Frosting
6 tb Butter, softened
2 2/3 c Powdered sugar
1/2 c Hershey's Cocoa
1/3 c Milk
1 ts Vanilla extract

Heat oven to 350 degrees Fahrenheit.

Grease and flour two 9-inch round baking pans or one 13x9x2-inch baking pan.

In large mixer bowl, combine butter, sugar, eggs and vanilla; beat on high speed of electric mixer 3 minutes.

Stir together flour, cocoa, baking soda, salt and baking powder.

Add alternately with water to butter mixture, beating until blended.

Add candy, if desired.

Pour batter into prepared pans.

Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost. Just before serving, garnish with peppermint candy, if desired. 8 to 10 servings.

Peach Chocolate Cake

1 1/2 c Flour
1 c Sugar
1/4 c Cocoa powder
1 ts Baking soda
1/2 ts Salt
1 c Water
1/4 c Oil
1 ts Vinegar
1 ts Vanilla extract
2 c Peach slices

Combine flour, sugar, cocoa, baking soda and salt in a large bowl.

Add water, oil, vinegar and vanilla extract.

Beat with a wire whisk or wooden spoon just until batter is smooth and ingredients are well blended.

Pour into 2 - 8" round cake pans that have been sprayed with non stick vegetable coating spray.

Bake at 350 degrees for 20 to 25 minutes or until wood pick inserted in center comes out clean.

Cool 10 minutes, then remove from pan.

Cool completely on a wire rack.

Just before serving, place 1 layer on serving plate and arrange 1 cup peach slices on top.

Top with second cake layer and remaining peaches.

Sour Cream Chocolate Cake

2 c Self-rising flour
2 c Sugar
1 c Water
1/4 c Shortening
4 oz Melted unsweetened chocolate (cooled)
1 ts Vanilla
2 Eggs
3/4 c Dairy sour cream
1/4 ts Soda
Sour Cream Frosting

Preheat oven to 350 degrees.

Grease and flour pans.

Measure all ingredients except icing in a large mixing bowl.

Mix 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally.

Pour into pans.

Bake layers 30-35 minutes or until top springs back when touched lightly with finger.

Cool.

Fill and frost with your favorite sour cream frosting.

Strawberry Chocolate Shortcake

1 pt Strawberries, rinsed, hulled and sliced
1/2 pt Raspberries, rinsed
1 c Sugar
2 c All-purpose flour
1/2 c Unsweetened cocoa powder
1 tb Baking powder
1/2 ts Salt
6 tb Unsalted butter, cut into
Bits and chilled
1/2 c Milk
1 ts Vanilla
1 c Heavy cream
Fresh mint sprigs, for garnish
Bottled hot fudge sauce Optional

Preheat oven to 425.

Place strawberries and raspberries in medium size bowl. Gently stir in 1/4 cup sugar; toss to coat. Let stand 20 minutes, stirring occasionally.

Meanwhile, prepare chocolate shortcake: Combine flour, cocoa powder, remaining sugar, the baking powder and salt in large bowl.

With pastry blender or 2 knives used scissor fashion, cut in butter until mixture resembles fine crumbs.

Slowly add milk and vanilla, toss with fork, until mixture just comes together.

Turn dough out onto lightly floured surface.

Knead lightly about 10 times. Pat or roll dough to 3/4-inch thickness.

Cut out with 4-inch round fluted cookie cutter.

Place on ungreased baking sheet, about 1 inch apart.

Reroll the scraps and cut out more shortcakes, for a total of four.

Bake in 425 oven for 12 minutes or until wooden pick inserted into center comes out clean.

Remove shortcakes to wire rack to cool completely.

Cut each shortcakes in half horizontally.

Place bottom halves on plates.

Spoon some juice from strawberry mixture over bottoms. Spoon strawberry mixture on each bottom half, reserving a few berries for garnish.

Spoon about 1/2 cup whipped cream over each. Cover with top half.

Garnish with fruit and mint. Drizzle with fudge sauce if desired. Cut in half for two servings.

Toffee Chocolate Cake

6 oz Pkg semisweet chocolate chip
2/3 c Sour cream
11 oz Ready-to-serve pound cake
2 English Toffee Candy Bars chpd 1 1/8oz ea

In small saucepan, over low heat, heat chocolate until melted, stirring often.

Remove from heat; stir in sour cream until smooth.

Cut pound cake horizontally in half.

Place 1 cake layer on serving plate; spread with one-third frosting; sprinkle with one-third chopped candy.

Top with second layer; frost cake with remaining frosting. Sprinkle top with remaining candy.

Candy

Bourbon Balls

1 c Pecans
4 tb Maker's Mark
1 Stick of butter
1 lb Box powdered sugar
1/2 Box semi-sweet chocolate squares
1/2 Rectangle of paraffin

Combine pecans and bourbon; wait at least 3 hours for pecans to absorb bourbon flavor.

Cream butter and powdered sugar with mixer.

Add bourbon and pecan mixture. Mix well.

Roll mixture into small balls and chill in refrigerator for 1-1/2 hours.

Melt chocolate in double boiler, adding shaved paraffin. Heat until thoroughly melted. Dip balls into chocolate and put on waxed paper to dry. (use fork or long skewer when dipping balls.)

Cappuccino Bon-Bons

1 package family-size brownie mix (13 x 9) size
2 eggs
1/3 cup of water
1/3 cup cooking oil
1 1/2 tbsp. instant coffee
1 tsp. ground cinnamon
Whipped topping
Small or large foil cupcake liners

Preheat oven to 350 degrees

Place foil cupcake liners on cookie sheet

Combine all ingredients except Whip Cream

Fill small liners with 1 tbsp. of filling
or fill large liners with 1/4 cup of mix.

Bake small cupcakes 12-15 minutes.
Bake large 20-25 minutes, or until toothpick comes out clean.

Cool completely.

Garnish with a dollop of whip cream and a sprinkle of cinnamon before serving.

Chewy Chocolate Rolls

2 tb Butter
1/2 c Light corn syrup
2 oz Chocolate, melted
1 ts Vanilla
3/4 c Powered dry milk
1/4 ts Salt
3 c Confectioners' sugar

Mix together butter, syrup, chocolate, vanilla, powdered milk, and salt.

Gradually add confectioners' sugar.

Mix and knead.

Roll out in 3/4-inch rolls,

Cut into 2 1/2-inch lengths.

Let stand for about one hour, then wrap in plastic wrap.

Makes about 18 rolls.

Chocolate Almond Morsels

8 1/2 oz Chocolate wafer cookies
1 1/2 c Almonds; blanched & slivered
1/3 c Almond flavored liqueur
3 tb Corn syrup
Powdered sugar

In a food processor or blender, process the cookies and the almonds until finely ground.

Add the liqueur and the corn syrup, and process to mix.

Line a large cookie sheet with wax paper.

Spread about 1/2 cup of powdered sugar in a shallow dish, and dust your hands lightly with some additional powdered sugar.

Roll almond mixture into 30 balls.

Roll ball in the powdered sugar to coat completely.

Place on the prepared cookie sheet and refrigerate for at least 8 hours until firm.

Makes 30 candies.

Chocolate Brittle

1 lb Butter
1 lb Sugar
1 lb Almonds
1 lb Walnuts; finely chopped
1 lb Semi-sweet chocolate
1 c Walnuts; whole

In a saucepan cook butter & sugar, boiling 5 minutes.

Stir in almonds & cook 10-20 minutes or until nuts begin to pop & turn brown.

Pour into a shallow pan & let cool.

Melt chocolate & pour over mixture in pan.

Sprinkle with finely chopped walnuts.

After mixture hardens, turn over and sprinkle bottom side with walnuts.

Break candy into pieces.

Chocolate Candy

10 1/2 oz Marshmallows
1/4 c Butter
1 c Coconut
1 1/4 c Semi sweet choc. chips
2 c Rice Krispies

Line a 13 X 9 pan with foil.

Grease or spray with Pam.

Combine marshmallows, butter, and chocolate in a microwavable bowl.

Nuke for 4-6 min. checking and stirring every 2 min. until melted.

Stir in Rice Krispies and coconut.

Spread in pan quickly using a buttered spatula.

Chill.

Cut into small bars, finger size.

Chocolate Caramels

2 c Sugar
3/4 c Light corn syrup
1/8 ts Salt
3 Or 4 squares unsweetened chocolate
2 c Light cream
1 ts Vanilla extract
1/2 c To 3/4 cup chopped nuts

Combine sugar, syrup, salt, chocolate and 1 cup cream in large heavy saucepan.

Stir constantly until mixture comes to a full foil.

Gradually add remaining cream so that boiling does not stop.

Continue cooking, stirring constantly, to firm-ball stage (248~F.).

Remove from heat. Stir in vanilla extract and nuts.

Pour into buttered 8 inch square pan.

When cold, turn out on cutting board and cut into 3/4 inch squares.

Chocolate Chip Lollipops

1 pk Duncan Hines Chocolate Chip Cookie Mix
1 Egg
2 ts Water
24 Flat ice cream sticks
Assorted decors

Preheat oven to 375 degrees F.

Combine cookie mix, buttery flavor packet from Mix, egg and water in large bowl.

Stir until thoroughly blended.

Shape dough into 24 (1") balls. Place balls 3" apart on ungreased baking sheets.

Push ice cream stick into center of each ball. Flatten each ball with hand to form round lollipop.

Decorate by pressing decors onto dough.

Bake at 375 degrees. for 8-9 minutes or until light golden brown.

Cool 1 minute on baking sheets. Remove to cooling racks. Cool completely. Store in airtight container.

Makes 2 dozen cookies.

Chocolate Christmas Candies

1 c Butter Or Regular Butter
1/2 c Peanut Butter; Cream Style
2 1/3 c Graham Cracker Crumbs
2 c Confectioners' Sugar; Sifted
2 c Flaked Coconut
1 c Walnuts; Chopped
6 oz Chocolate Chips; Semi-Sweet
1 Paraffin Piece; 2 1/2",Cut Up

Combine the peanut butter and butter in a 2-quart saucepan. Cook, over medium heat, stirring constantly, until melted.

Remove from the heat.

Combine the graham cracker crumbs, confectioners' sugar, coconut, and walnuts in a bowl. Pour the peanut butter mixture over all then toss until well blended.

Shape the mixture into 1/2-inch balls. Place on waxed paper lined baking sheets. Cover with aluminum foil. Chill in the refrigerator.

Combine the chocolate chips and paraffin in the top of a double boiler.

Place over hot water and stir until melted.

Dip the balls in the chocolate.

Place on waxed paper lined baking sheets and let stand until the chocolate is set.

Cover with aluminum foil and store in the refrigerator.

Makes about 2 lbs of candy

Chocolate Coconut Candies

1 c Cold or warm mashed potatoes
1 lb Powdered sugar
1 ts Almond extract
1 lb Flaked coconut
12 oz Bag chocolate chips
2 tb Shortening

Mix potatoes, powdered sugar, and almond extract in large bowl.

Stir in coconut.

Drop by rounded teaspoonfuls onto waxed paper; shape into balls. If mixture is too soft, refrigerate until able to handle.

Heat chocolate chips and shortening over low heat until melted. dip 1 ball at a time until coated; place on waxed paper.

Chill balls until firm.

About 4 dozen candies.

Coconut Bars: Press into an ungreased 13x9x2 pan. Spread with melted chocolate. Chill until firm; cut into bars 2x1". About 4 dozen bars.

Chocolate Crunch Candy

1 c Nonfat dry milk powder
1/2 c Cocoa
2 tb Liquid fructose
3 tb Water
1 1/2 c Chow mien noodles

Combine milk powder and cocoa in food processor or blender; blend to a fine powder.

Stir in fructose and water and beat until smooth and creamy.

Slightly crush the chow mien noodles and fold them into chocolate mixture.

Drop by teaspoonfuls onto waxed paper.

Cool at room temperature.

Chocolate Dipped Candies

Cut 1 pound dipping chocolate into small pieces.

Place in upper part double boiler over lukewarm water in lower part – about ¼ full. (120 F). Stir constantly until melted. Beat thoroughly.

Place candy on a fork or confectioner's dipper. Dip one piece at a time into melted chocolate.

When the surface is entirely coated, drain. Place on waxed paper. Make a swirl over the top.

Set in cool place to harden.

Caution: Keep water in double boiler at even temperature. Work in a cool room, free from steam for best results.

Fruits, nuts, mints, and other candies may be dipped in chocolate.

Chocolate Drop Candy

6 oz Chocolate chips
1 c M&ms
1 c Peanut butter chips
1 c Marshmallows
1 c Roasted peanuts
1 c Raisins

Place chocolate chips in a 2 qt. mixing bowl.

Microwave 2-3 minutes on high (100%).

Remove from microwave and stir until smooth.

Choose any of the other ingredients to measure 4 cups. Stir into the chocolate chip mixture.

Drop by spoonful onto waxed paper.

Cool.

Yields 2 1/2 dozen pieces of candy.

CHOCOLATE FILLED BON BONS

1/2 c. butter flavor shortening
1/2 c. granulated sugar
1/4 c. firmly packed brown sugar
1 tsp. vanilla
1 egg
1 2/3 all purpose flour, unsifted
36 chocolate kisses
36 peach halves

Cream shortening, sugars, vanilla and egg in large bowl at medium speed of mixer.

Combine flour, baking soda, and salt.

Stir into creamed mixture.

Press 2 level measuring teaspoonfuls dough around each kiss, covering kiss completely. Gently place pecan half on top of each.

Bake on ungreased baking sheet for 6-7 minutes (cookies will not brown, do not over bake).

Gently press pecans into hot cookies.

Cool on baking sheet for 1 minute, then remove to cooling racks.

Chocolate Marble Bark

8 oz Bittersweet chocolate -- OR semi-sweet chocolate -- chopped 3 1/2 oz bar (2/3 c.)
1 oz white chocolate baking bar melted
macadamia nuts -- chopped

Line cookie sheet with parchment paper.

In medium saucepan over Low heat, melt bittersweet chocolate just until soft. Stir until smooth.

Cool 5 minutes.

Stir in nuts.

Spread mixture on paper-lined cookie sheet to 1/4" thickness.

Drizzle with melted white chocolate baking bar, swirl with toothpick.

Refrigerate until firm.

Break into pieces.

Makes 18 (2x2") pieces.

Chocolate Mints

12 oz Chocolate chips
14 oz Can condensed milk
1 ts Peppermint flavoring

Melt chocolate and milk slowly over low heat.

Stir in peppermint.

Drop by small spoonfuls onto waxed paper.

Allow to dry and set for several hours or overnight.

Store in a covered container, but do not refrigerate.

Chocolate Nut Brittle

2 c Sugar
1 c Light corn syrup
1/2 c Water
1 ts Salt
2 tb Butter
3 oz Unsweetened chocolate
1 ts Baking soda
2 ts Vanilla
2 c Peanuts

In a heavy saucepan over medium heat bring to boil sugar, syrup, water, salt, and butter, stirring constantly.

Then cook *Without Stirring* to hard-crack stage (300 on candy thermometer).

Remove from heat. Quickly stir in chocolate, then baking soda, vanilla and peanuts.

Turn into greased jelly-roll pans; with greased spatula spread to cover pan.

Cool.

Turn out of pan onto waxed paper.

With mallet break into irregular pieces.

Creme Egg

1/2 cup light corn syrup
1/4 cup butter, softened
1 teaspoon vanilla
1/4 teaspoon salt
3 cups powdered sugar
4 drops yellow food coloring
2 drops red food coloring
1 bag milk chocolate chips (12 ounces)
2 tablespoons vegetable shortening

Combine the corn syrup, butter, vanilla, and salt in a large bowl. Beat well with an electric mixer until smooth.

Add powdered sugar, one cup at a time, mixing by hand after each addition. Mix well until creamy.

Remove about 1/3 of the mixture, and place it in a small bowl. Add the food colorings, and stir well.

Cover both mixtures, and refrigerate for at least 2 hours, or until firm.

When mixtures are firm, roll a small, marble-sized ball from the orange filling, and wrap a portion of the white filling (approx. twice the size) around it. Form this filling into the shape of an egg, and place it on a cookie sheet that has been brushed with a light coating of vegetable shortening. Repeat process with the remaining filling ingredients, then refrigerate these "eggs" for 3-4 hours, or until firm.

Combine the milk chocolate chips with the shortening in a glass or ceramic bowl. Microwave chocolate on HIGH for 1 minute, then stir, and microwave again for 1 minute more; stir.

Use a fork to dip each center into the chocolate; tap the fork lightly on the side of the bowl, then place each candy onto waxed paper. Chill.

After 1-2 hours of chilling, dip each candy once more, and chill for several hours, or until completely firm.

Makes 12

Dietetic Bark Candy

1 lb Milkcote or whitecoat chocolate
1 c Crunchy cereal
Watermelon seeds or any other crunchy food

In the top of a double boiler, melt coating over hot, not boiling, water.

Add cereal and seeds.

Blend together thoroughly, then pour onto waxed paper and spread thinly.

Let stand until firm.

Break into pieces.

Easy Chocolate Peanut Candy

12 oz Chocolate Chips
20 oz Peanut Butter Chips
1 1/2 c Peanuts

Put two 10-ounce bags of peanut butter chips and one 12-ounce bag of semi-sweet chocolate chips in glass or ceramic microwaveable bowl.

Heat on high for 90 seconds. Stir.

Continue heating in about 20 second intervals until chocolate and peanut butter chips are melted.

Stir well and then stir in peanuts.

Put by spoonfuls on cookie sheet covered with waxed paper or parchment.

Let cool.

Can be frozen.

Easy Turtle Candy

4 oz Pecan halves (about 72)
24 Caramel candies
1 ts Shortening
6 oz Semi-sweet chocolate chips

Heat oven to 300 degrees .

Cover cookie sheet with aluminum foil, shiny side up; lightly grease.

For each candy, place 3 pecan halves in a "Y" shape on foil. Place 1 caramel candy in center of each "Y".

Bake just until caramel is melted, about 9 - 10 minutes.

Heat shortening and chocolate chips over low heat just until chocolate is melted.

Spread over candies and refrigerate 30 minutes.

English Butter Chocolate Toffee

2 Butter
1 c Sugar
1 tb Corn syrup
1 ts Vanilla extract
6 oz Semisweet chocolate chips; m
3/4 c Almonds, roasted; diced

In a large heavy 4 1/2-qt saucepan, combine butter, sugar, corn syrup, and 3 Tbs water. Heat over medium heat, stirring often, until butter melts.

Cover and heat to boiling over medium-high heat. Boil 1 min. Remove cover; place a candy thermometer in pan. Cook over medium-high heat until syrup reaches 300 F, stirring often after mixture reaches 250 F to prevent scorching. If mixture begins to darken at sides of pan, reduce heat to medium.

Stir in vanilla. Pour toffee immediately into a well-buttered 9-inch square metal pan (do not use glass, or candy will be too difficult to remove).

Let cool completely at room temperature.

Turn toffee out of pan onto a sheet of wax paper or foil.

Spread half of melted chocolate over toffee and sprinkle half of almonds on top, pressing lightly into chocolate.

Let stand until chocolate is almost set.

Turn over and spread uncoated side with remaining chocolate and sprinkle with remaining nuts.

Let stand overnight until chocolate is set and completely dry.

Break into pieces.

Store in an airtight container at room temperature.

Layered Mint Chocolate Candy

10 Squares semi-sweet chocolate
1 cn Sweetened condensed milk, divided
2 ts Vanilla
1 pk White chocolate squares
1 tb Peppermint extract
Few drops of green food coloring

In heavy saucepan, over low heat, melt semisweet chocolate with 1 cup sweetened condensed milk.

Remove from heat; stir in vanilla.

Spread half the mixture into wax paper lined 8 or 9 inch square pan.

Chill 10 minutes or until firm.

Hold remaining chocolate mixture at room temperature.

In heavy saucepan, over low heat, melt white chocolate with remaining sweetened condensed milk. Remove from heat; stir in peppermint extract and fool coloring.

Spread on chilled chocolate layer.

Chill 10 minutes longer or until firm.

Spread reserved melted chocolate mixture on mint layer.

Chill 2 hours or until firm.

Turn onto cutting board. Peel off paper and cut into squares.

Store loosely covered at room temperature.

Makes about 1-3/4 lbs.

Marshmallow Puffs

36 large marshmallows
1-1/2 C semisweet chocolate chips
1/2 C chunky peanut butter
2 T Butter

Makes 3 dozen

Line a 9-in. square pan with foil and butter the foil.

Arrange marshmallows in pan.

In a double boiler or microwave-safe bowl, melt chocolate chips, peanut butter and butter.

Pour over the marshmallows.

Chill completely.

Cut between marshmallows

Never Fail Toffee

2 c Sugar
1 1/2 c Butter
2 tb Water
1/2 c Slivered almonds
1 lg Milk chocolate bar broken into small pieces

Combine sugar, butter and water in a heavy saucepan, cook, stirring constantly to the soft-crack stage.

Add the almonds, cook, stirring to hard-crack stage.

Pour immediately on unbuttered cookies sheet, spreading as thin as possible.

Place chocolate on hot toffee, spread melting chocolate to cover the toffee.

Cool.

Break into pieces.

Orange Chocolate Crunch

2 c Orange sections; about 6 segments
1/2 c Orange juice
2 Eggs
1 ts Vanilla
1/4 ts Almond extract
1 2/3 c Flour
1 c Sugar
1 ts Baking powder
1/2 ts Salt
1/2 ts Baking soda
1/2 c Brown sugar
1 c Walnuts; chopped
6 oz Semi sweet chocolate chips

Preheat oven to 350 degrees F.

Peel and section oranges. Cut sections into small pieces.

Combine the orange pieces and orange juice.

Beat eggs and add oranges, vanilla and almond extract. Mix well.

Sift dry ingredients together and add all at once. Mix well.

Pour into a greased and floured 9x13 pan.

Combine the brown sugar, chocolate chips and nuts. Sprinkle on top of dough.

Bake at 350 degrees F for 45-50 minutes.

Peanut, Raisin And Chocolate Clusters

1 Egg white
1/4 c Sugar
3/4 c Raisins
3/4 c Raisins
3/4 c Chocolate chips

Beat egg white till frothy, add sugar gradually; continue beating till light.

Stir in raisins, peanuts and chocolate chips.

Place in mounds on cookie sheet lined with parchment (or buttered and floured).

Bake in preheated 375F oven 8 to 10 minutes or till browned.

Cool.

Makes: 24 candies

Perfect Peppermint Patties

1 lb. confectioners' sugar
3 T Butter, softened
2 to 3 tsp. peppermint extract
1/2 tsp. vanilla extract
1/4 C evaporated milk
2 C (12 oz) semisweet chocolate chips
2 T shortening

Makes about 5 dozen

In a bowl, combine first four ingredients.

Add milk and mix well.

Roll into 1-in balls and place on a waxed paper-lined cookie sheet.

Chill for 20 minutes.

Flatten with a glass to 1/4".

Chill for 30 minutes.

In a double boiler or microwave-safe bowl, melt chocolate chips and shortening.

Dip patties and place on waxed paper to harden.

Rocky Road Candy

6 oz Chocolate chips
1 oz Chocolate, unsweetened.
1 tb Butter
2 Eggs
1 1/4 c Powdered sugar
1/2 ts Vanilla
2 c Peanuts, salted cocktail
2 c Marshmallows, mini

Melt chocolate pieces, chocolate and butter in a large saucepan over low heat, stirring until smooth. Remove from heat.

Beat eggs until foamy.

Mix in sugar, salt and vanilla.

Blend in chocolate mixture.

Stir in peanuts and marshmallows.

Drop by teaspoonfuls onto waxed paper.

Chill 2 hours or until firm.

Store in refrigerator; remove just before serving.

Makes about 4 dozen.

Triple Chocolate Candy Cane Kisses

2 3-oz. semisweet chocolate bars
1 3-oz. milk chocolate bar
1 3-oz. white chocolate bar
1/2 c Crushed candy canes

Melt the 3 kinds of chocolate in 3 separate bowls.

Stir half of the crushed candy into the semisweet chocolate.

Reserve a bit for sprinkling;

Stir the remainder into the milk and white chocolates.

Drop teaspoons of the semisweet onto a parchment-lined tray. Top with 1 dollop each of the milk and white chocolates.

Sprinkle with crushed candy.

Let harden.

Cheesecakes

Black & White Cheesecake

1/2 c Marshmallow creme OR 3/4 c Milk; heated to boiling
1 c Mini-marshmallows
16 oz Cream Cheese, softened
9 oz Prepared Graham cracker crust
3/4 c Sugar
1/4 c Unsweetened cocoa powder
1 pk Unflavored gelatin
1 ts Vanilla (opt)
1/4 c Milk; cold

Spread marshmallow creme or scatter marshmallows over bottom of prepared crust; set aside.

In blender, sprinkle unflavored gelatin over cold milk; let stand 2 minutes.

Add hot milk; process at low speed until gelatin is completely dissolved, about 2 minutes.

Add cream cheese, sugar, cocoa powder and vanilla; process at high speed until blended.

Gently pour into prepared crust and chill until firm, about 2 hours.

Cappuccino Chocolate Cheesecake

1 1/4 c Chocolate wafers, crushed
1/8 ts Cinnamon
1 pk Light cream cheese (8 oz)
1 c Sugar
1 c Unsweetened cocoa powder
1 ts Cocoa powder for garnish
2 1/2 c Sour cream
2 Eggs
2 tb Coffee liqueur
1 ts Vanilla

Preheat oven to 350 degrees F.

Stir together wafer crumbs and cinnamon. Pat into bottom of 9-inch springform pan.

Beat cream cheese until light and fluffy.

Beat in sugar and cocoa powder.

Beat in egg.

Stir in 2 cups sour cream, coffee liqueur and vanilla.

Turn into prepared pan.

Bake for 30 minutes or until set.

Spread remaining sour cream evenly over top. Return to oven 1 minute to glaze top.

Cool to room temperature, then chill thoroughly, covered.

Remove from springform pan.

Just before serving, dust top with cocoa powder.

Chocolate Almond Cheesecake

6 Chocolate wafers, finely crushed
1 1/2 c Light cream cheese
1 c Sugar
1 c 1% low-fat cottage cheese
1/4 c Plus 2 tbs unsweetened cocoa
1/4 c All-purpose flour
1 ts Vanilla extract
1/4 ts Salt
2 ts Almond flavoring
1 Egg
2 tb Semisweet chocolate mini-morsels
Chocolate leaves (optional)

Sprinkle chocolate wafer crumbs in the bottom of a 7 inch springform pan. Set pan aside.

Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth.

Add egg and process just until blended.

Fold in chocolate morsels.

Slowly pour mixture over crumbs in pan.

Bake at 300 degrees F. for 65 to 70 minutes or until cheese cake is set.

Let cool in pan on wire rack.

Cover and chill at least 8 hours.

Remove sides of pan, transfer cheese cake to a serving platter.

Garnish with chocolate leaves, if desired.

Chocolate Leaves: Melt chocolate in doubles boiler or microwave. Using a non-poisonous leaf, brush on melted chocolate; place in freezer for 2-3 hours. once hardened, peal leaf from the chocolate to garnish.

Chocolate Amaretto Cheesecake

6 Chocolate wafers, crushed
1 1/2 c Light cream cheese
1 c Sugar
1 c Lowfat cottage cheese
6 tb Unsweetened cocoa
1/4 c Flour
1/4 c Amaretto
1 ts Vanilla
1/4 ts Salt
2 tb Mini chocolate chips
Chocolate curls (optional)

Sprinkle chocolate wafers over bottom of a 7" springform pan. Set aside.

Position knife blade in food processor bowl; add cream cheese add all other ingredients except for egg and chocolate chips.

Blend until smooth.

Add egg and blend just until mixed in.

Gently fold in chocolate chips

Bake at 300 deg f for 65 to 70 minutes.

Let cool in pan, on wire rack.

Cover and chill for at least 8 hours.

Remove sides of pan and transfer cake to serving platter.

Garnish with chocolate curls if desired.

Makes 12 servings.

Chocolate Caramel Cheesecake

Crust:
2 c Low-fat graham cracker crumb
1/4 c Butter; melted

Filling:
14 oz Caramel candy
5 oz Evaporated skim milk
16 oz Fat-free cream cheese
1/2 c Granulated sugar
1 ts Vanilla
2 Egg whites; whipped
1/2 c Semisweet chocolate chips

Preheat oven to 350.

Prepare a 9" pie pan with cooking spray and flour; set aside.

To prepare crust, combine graham cracker crumbs and butter in a small mixing bowl. Press into prepared pan.

Bake for 10 minutes; set aside.

In 1 1/2-quart heavy saucepan, melt caramel candy with milk over low heat, stirring frequently, until smooth. Pour over crust.

To prepare remaining filling ingredients, combine cream cheese, sugar, vanilla, egg whites, and chocolate chips. Mix well.

Pour over crust.

Bake for 40 minutes.

Loosen cake from rim of pan. Cool.

Chocolate Cheesecake

1 1/2 c Graham wafer crumbs
5 tb Butter - melted
2 tb Sugar
2 tb Chocolate - semi sweetened, grated
3 Eggs
1 ts Vanilla
1 c Sugar
3 pk Cream cheese - 8-oz.
12 pk Chocolate - semisweet, 1-oz. squares
1 c Sour cream
3/4 c Butter - melted
Whipped cream (optional)

Combine first four ingredients and press into the bottom of a 8-inch springform pan.

Beat eggs and sugar with electric beater until a pale mixture. Mix well.

Melt chocolate in double boiler.

Stir in sour cream, butter and vanilla.

Add to cheese mixture and stir.

Pour batter into pan.

Bake at 325 degrees F for 2 hours or until center is firm.

Cool on wire rack.

Remove from pan.

Chill

Serve with whipped cream.

Chocolate Cheesecake Pie

36 Vanilla wafers, in crumbs
1/3 c Confectioners' sugar
1/3 c Cocoa
1/3 c Butter, melted
8 oz Cream cheese, softened
14 oz Condensed milk, sweetened
1 c Chocolate chips, semi-sweet
2 Eggs
1 1/2 ts Vanilla extract

Preheat oven to 350 degrees F.

Combine crumbs, sugar, cocoa and butter; press firmly on bottom and up side to rim of 9" pie plate.

In mixer bowl, beat cheese until fluffy.

Gradually beat in sweetened condensed milk then melted chocolate chips.

Add eggs and vanilla; mix well.

Pour into prepared crust.

Bake 30-35 minutes or until center is set.

Cool.

Chill thoroughly.

Garnish as desired.

Refrigerate leftovers.

Chocolate Chip Cheesecake

1 1/2 c Finely crushed creme-filled chocolate sandwich cookies
2 To 3 tablespoons Butter, melted
3 (8-ounce) packages cream cheese, softened
1 (14-ounce) can sweetened condensed milk
3 Eggs
2 ts Vanilla extract
1 c Mini chocolate chips
1 ts Flour

Preheat oven to 300 degrees.

Combine crumbs and butter; press firmly on bottom of 9-inch springform pan.

In large mixer bowl, beat cheese until fluffy.

Gradually beat in sweetened condensed milk until smooth.

Beat in eggs and vanilla.

Toss 1/2 cup chip s with flour; stir into cheese mixture.

Pour into prepared pan.

Top with remaining chips.

Bake 55 minutes or until center is set.

Cool.

Chill.

Refrigerate leftovers.

Chocolate Mint Cheesecake Cups

3/4 c Light cream cheese
1/2 c Sugar
1/2 c Cottage cheese, 1% fat
2 tb All-purpose flour
3 tb Unsweetened cocoa powder
3 tb Creme de menthe
1/2 ts Vanilla extract
1/8 ts Salt
1 Egg
2 Chocolate-covered mint wafers

Preheat oven to 300 degrees;

Line two mini muffin pans with paper liners.

Place cream cheese, sugar, cottage cheese, flour, cocoa, creme de menthe, vanilla extract, salt and egg in a blender; cover and process until smooth.

Spoon batter evenly into prepared pans.

Bake for 18 minutes.

Cool in pans on wire racks.

Cover and chill for at least 2 hours.

Pull a vegetable peeler down the sides of the candies, making tiny shavings. Top cheesecakes with shavings.

Chocolate Orange Supreme Cheesecake

1 c Chocolate Wafer Crumbs
1/4 ts Cinnamon
3 tb Butter, Melted
32 oz Cream Cheese, Softened
3/4 c Sugar
4 Large Eggs
1/2 c Sour Cream
1 ts Vanilla
1/2 c Semi-sweet Choc. ChipsMelted
2 tb Orange Flavored Liqueur
1/2 ts Grated Orange Peel

Combine crumbs, cinnamon and butter; press onto bottom of 9-inch spring- form pan.

Bake at 325 degrees F., 10 minutes.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in sour cream and vanilla.

Blend chocolate into 3 cups batter; blend liqueur and peel into remaining batter.

Pour chocolate batter over crust.

Bake at 350 degrees F., 30 minutes. Reduce oven temperature to 325 degrees F.

Spoon remaining batter over chocolate batter continue baking 30 minutes more.

Loosen cake from rim of pan;

cool before removing rim of pan.

Chill.

Chocolate Velvet Cheesecake

1 c Vanilla Wafer Crumbs
1/2 c Chopped Pecans
3 tb Granulated Sugar
1/4 c Butter, Melted
16 oz Cream Cheese, Softened
1/2 c Brown Sugar, Packed
2 ea Large Eggs
6 oz Semi-sweet Chips, Melted
3 tb Almond Flavored Liqueur
2 c Sour Cream
2 tb Granulated Sugar

Combine crumbs, pecans, granulated sugar and butter; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes.

Combine cream cheese and brown sugar, mixing at medium speed on electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in chocolate and liqueur; pour over crust.

Bake at 325 degrees F., 35 minutes.

Increase oven temperature to 425 degrees F.

Combine sour cream and granulated sugar; carefully spread over cheesecake.

Bake at 425 degrees F. 10 minutes.

Loosen cake from rim of pan;

cool before removing rim of pan.

Chill.

Impossible Chocolate Kaluha Cheesecake

16 oz Cream cheese; soft; cubed
3/4 c Sugar
2/3 c Bisquick baking mix
2 Eggs
2 oz Semisweet chocolate; melted
2 tb Kaluha
1 ts Vanilla extract
1/2 ts Almond extract

Topping:
8 oz Sour cream
1 oz Semisweet chocolate square
2 tb Sugar
1 tb Kaluha
1 ts Vanilla extract

Mix all cheesecake ingredients except chocolate topping in a mixer; beat at HIGH speed 2 minutes, scraping bowl often.

Pour into a greased 9-inch pie plate.

Bake at 350 degrees F for 25 minutes or until puffed with a dry center. Cool 5 minutes.

Carefully spread chocolate topping on top of cheesecake.

Chill 3 hours before serving.

YIELD: One 9-inch pie.

CHOCOLATE TOPPING: Combine first 3 ingredients in a small saucepan; cook over low heat, stirring constantly, until chocolate melts. Remove from heat, and stir in Kahula and vanilla; cool.

Mini Chocolate Chip Cheesecake Ball

1 8-ounce package cream cheese, softened
1/2 cup butter, softened
3/4 cup confectioners sugar
2 tablespoons brown sugar
1/2 teaspoon vanilla extract
3/4 cup mini semisweet chocolate chips
3/4 cup finely chopped pecans

In a medium bowl, beat together cream cheese and butter until smooth.

Mix in confectioners sugar, brown sugar and vanilla.

Stir in chocolate chips.

Cover, and chill in the refrigerator for 2 hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic, and chill in the refrigerator for 1 hour or overnight.

Roll the cheese ball in finely chopped pecans before serving.

Serve with chocolate graham crackers.

Mint Chocolate Chip Cheesecake

1 1/2 cup Crushed oreos
2 1/2 tb Melted butter
24 oz Cream cheese, softened
14 oz Sweetened condensed milk
3 Eggs
3/4 ts Mint extract
1/4 ts Green food coloring
1 cup Mini-chocolate chips
1 ts Flour

Combine crumbs and butter and press on bottom of 9" spring-form pan.

Beat cheese until fluffy.

Gradually beat in milk until smooth.

Add eggs, extract and coloring.

Toss 1/2 cup of the chips with flour to coat and stir into cheese mixture.

Pour into crust.

Sprinkle remaining chips on top.

Bake at 300 degrees for 1 hour.

Cool to room temperature

Chill thoroughly.

Garnish as desired.

Raspberry Chocolate Cheesecake

1/8 c Graham cracker crumbs
1/8 c Sugar
2 lb Cream cheese; softened
2 1/2 c Sugar
4 Eggs
1 1/2 lb Semi-sweet chocolate
20 dr Raspberry candy concentrate;
9 inch spring-form pan

Pre-heat the oven to 375 degrees.

For the crust: Lightly spray the spring-form pan with a non-stick spray such as PAM. Mix graham crackers and sugar in a bowl and dust the pan.

For the filling: Soften the cream cheese by microwaving in a bowl approx. 30 seconds for every half-pound (2 - 2 1/2 minutes).

Add two eggs and mix with an electric mixer until well incorporated.

Slowly add the sugar; about 1/2 cup at a time until incorporated.

Add the remaining two eggs and mix until there are no more lumps and the batter is smooth (about three minutes).

In a separate container melt the chocolate. This could be done in the microwave. I prefer to melt it over the stove. The later method requires a little more attention to the chocolate. Do not scorch the bottom. Not only will the chocolate taste bitter but it's not fun trying to clean.

Add melted chocolate to the batter. Mix on high.

While mixing, add the candy concentrate with an eye-dropper. Experiment with this step. The more concentrate you add, the stronger the flavor. You don't want too much, though. I have made cheesecake that tasted like cough syrup. So, don't over-do-it.

Pour the mixture in the spring-form pan and bake until the center is set (The top of the cheesecake will be glossy while baking. When the luster of the center begins to dull, it is ready.) The cheesecake may still be "jiggly" (like jell-o). Chill completely.

Rich Chocolate Cheesecake

1 1/2 c Chocolate wafer crumbs
1/4 ts Ground nutmeg
1/2 c Butter -- melted
24 oz Cream cheese -- softened
3/4 c Sugar
3 Eggs
8 oz Sour cream
6 Squares semisweet chocolate melted
1 tb Cocoa
3/4 ts Cocoa
1 1/2 ts Vanilla extract
1/2 c Whipping cream -- whipped
Additional whipped cream (optional)
Chocolate curls (optional)
Almonds (optional)
Maraschino cherries (optional)

Combine first 3 ingredients, mixing well.

Press mixture into bottom of a 9-inch springform pan; chill.

Beat cream cheese with electric mixer until light and fluffy; gradually add sugar, mixing well.

Add eggs, one at a time, mixing well after each addition.

Stir in sour cream, melted chocolate, cocoa, and vanilla, mix well.

Gently fold in whipped cream.

Spoon into prepared pan.

Bake at 300 for 1 hour. Turn oven off; allow cheesecake to cool in oven an additional 30 minutes.

Refrigerate 8 hours.

Remove sides of pan and garnish with additional whipped cream, chocolate curls, almonds, and cherries.

Yield: 10 to 12 servings.

Cookies

Almond Joy Cookies

2 Squares unsweetened chocolate
1 cn Sweetened, condensed milk
3 c Sweetened, flaked coconut
1 ts Vanilla extract
pn Salt
Almonds for garnish

Heat in a double boiler, 1 can sweetened condensed milk and 2 squares of unsweetened chocolate, until chocolate is melted. Stir until mixture is smooth.

Pour over a bowl containing 3 cup of sweetened, flaked coconut. Add 1 tsp of vanilla extract and a pinch of salt. Mix well until coconut is completed coated.

Drop on a cookie sheet which is line with parchment paper, by tspfuls.

Press a whole almond into the top.

Bake at 350 degrees F. for 10 to 12 minutes.

Check at 8 minutes, as bottoms of cookies brown quickly.

Remove from oven, cool, remove from pan.

Baked S'Mores

6 Graham crackers, halved
6 large marshmallows, halved
3 Milk chocolate bars

Preheat oven to 500 degrees F.

Place cracker halves on ungreased cookie sheet.

Top each half with two 1" squares of chocolate.

Add marshmallow half on top of chocolate.

Bake until marshmallow roasts, about 2 minutes.

Serve open faced. May also be served "sandwich style" by placing another half of graham cracker on top.

Banana Oatmeal Chocolate Cookies

3/4 c Butter
1 Egg
1 c Bananas -- mashed
1 c White sugar
1 1/2 c Flour
1/2 ts Baking soda
1 ts Salt
1/4 ts Nutmeg
1 ts Cinnamon
1 3/4 c Quick oats
1 pk Chocolate chips
1/2 c Nuts

Mix all the ingredients together.

Then drop by teaspoon on an ungreased cookie sheet.

Bake 10 to 15 minutes at 400 degrees.

Bittersweet Chocolate Chunk Cookies

1/2 c Butter
1/2 c Sugar
1/4 c Packed brown sugar
1 Egg
1 ts Vanilla
1 c Plus 2 Tbsp unsifted flour
1/2 ts Baking soda
1/2 ts Salt
2/3 c Chopped walnuts or pecans
8 oz Ghirardelli Bittersweet chocolate

For food processor method, place butter (cut up), sugar, brown sugar, egg, and vanilla into processor bowl; process about 10 seconds.

Or in a mixer, cream softened butter with same ingredients.

Stir flour with baking powder and salt;

Blend into creamed mixture.

Add nuts.

Chop chocolate bars into small pieces; stir into dough.

Drop by rounded teaspoon onto ungreased baking sheets.

Bake at 375 degrees F for 8 to 10 minutes or until light golden brown.

Cool on racks. These cookies are delicious served warm when the chocolate is still soft.

To reheat cookies in the microwave, process 2 or more cookies for 15 to 20 seconds.

Brownie cookies

4 oz Semisweet chocolate
1 oz Unsweetened chocolate
2 1/3 c Sifted all-purpose flour
1 1/2 ts Baking soda
1/2 ts Baking powder
1/4 lb Unsalted butter
1 c Granulated sugar
1 tb Vanilla extract
2 ea Egg
1 tb Milk
3/4 c Finely chopped walnuts

Melt the chocolate over hot water.

Sift the flour, baking soda, and baking powder together. Set aside.

In the bowl of a mixer, cream the butter.

Add the sugar slowly and continue to beat.

Add the vanilla, then the eggs 1 at a time.

Add the chocolate and stir to blend.

Stir in the dry ingredients and the milk by hand.

When just blended, mix in the walnuts.

Cover and refrigerate dough for 30 minutes before rolling.

Preheat oven to 375 degrees. Lightly grease a cookie sheet.

To form the cookies, scoop out a portion of dough and roll out on a well-floured surface. When dough is 1/4 inch thick, cut it into rounds or other desired shapes. Re-roll scraps and cut again.

Place on cookie sheet (leave room for expansion) and bake for 6 to 8 minutes. Watch for any hot spots in the oven and don't let these cookies overbrown.

Butterscotch Chocolate Chunk Cookies

1 c Unsalted butter - room temp
1 c Light brown sugar
1/2 c Dark brown sugar
3/4 ts Vanilla (optional)
1 Egg
1/8 ts Salt
1 1/2 c Unbleached all purpose flour
2 c Semisweet chocolate cut into coarse chunks

Preheat oven to 400 degrees F.

Line two baking sheets with parchment paper.

Cream the butter with both sugars until very well blended.

Mix in the vanilla and egg, then fold in the salt, flour and chocolate chunks.

Form into small (walnut sized) balls.

Place on the baking sheets and press down slightly.

Bake until done about 10 to 12 minutes.

Cool on racks.

Makes 4 dozen cookies.

Carob Chip Cookies

1/4 c Mashed banana
1/4 c Vegetable oil
1 lg Egg
1 c Unbleached White Flour
1 c Rolled Oats
3/4 c Carob Chips

Mash ripe banana with a fork, to measure 1/4 cup.

Beat together with oil until creamy.

Beat in egg.

Add flour, oats, and chips; mix well.

Drop batter by teaspoons onto lightly oiled baking sheets.

Bake at 350 degrees for 10 minutes or until cookies just start to brown around the edges.

Cool on wire racks.

Cherry Chocolate Cookies

1 c Butter
3/4 c Packed brown sugar
2 Egg yolks
2 oz Semisweet chocolate; melted and cooled
1 1/2 ts Finely shredded orange peel
1 ts Ground cinnamon
1 ts Vanilla
1/4 ts Salt
2 1/4 c All-purpose flour
1 1/2 c Finely chopped pecans (to 2)
2 Egg whites
3/4 c Cherry jelly or preserves

In large mixing bowl beat Butter and brown sugar with an electric mixer on medium speed for 30 seconds.

Add egg yolks, beating well.

Blend in melted chocolate, orange peel, cinnamon, vanilla, and salt.

Stir in flour.

Place pecans and egg white in two separate small, shallow bowls.

Slightly beat egg whites with a fork.

Shape dough into 1-inch balls. Dip each ball into egg white; roll in pecans to coat.

Place balls, 2 inches apart, on lightly greased baking sheets.

Using your thumb, make slight indentation in top of each cookie.

Bake in 350 degree oven about 12 minutes or till edges are firm.

Cool cookies on a wire rack.

Fill centers of cooled cookies with a small spoonful of jelly or preserves.

Makes about 60 cookies.

Chewy Chocolate Cookies

1 1/2 c Butter (or marg.); softened
1 c Sugar
1 c Sugar, brown; firmly packed
3 Eggs
2 ts Vanilla extract
4 1/2 c Flour, all-purpose
2 ts Soda
1/2 ts Salt
1 c Pecans; chopped
6 oz Chocolate chips, semi-sweet

Cream butter; gradually add sugar, beating until light and fluffy.

Add eggs and vanilla, beating well.

Combine flour, soda, and salt; add to creamed mixture, beating just until blended.

Stir in chopped pecans and chocolate morsels.

Shape dough into 3 long rolls, 2 inches in diameter. Wrap each in waxed paper, and freeze overnight.

Unwrap rolls, and cut into 1/4" slices; place on ungreased cookie sheets.

Bake at 350 degrees for 12 to 14 minutes or until lightly browned.

Chocolate Banana Peanut Cookies

1 c Brown Sugar, packed
3/4 c Peanut Butter
1/2 c Shortening, Butter flavored
3/4 c Banana, ripe mashed
2 ea Eggs
1 c All-Purpose Flour
1 c Whole Wheat Flour
2 ts Baking Powder
1/4 ts Salt
1 12-oz. bag Semisweet or Milk chocolate chips
3/4 c Peanuts, unsalted, coarsely chopped

With fork beat together sugar, peanut butter and shortening until well blended.

Stir in banana and eggs; blend well.

Stir in remaining ingredients.

Drop by tablespoon measure onto ungreased baking sheets.

Bake in 350F(180C) oven 12 to 15 minutes or until cookies are golden brown.

Cool. Store in an airtight container.

Makes about 4 dozen.

NOTE: Cookies freeze well.

Chocolate Brown Sugar Cookies

1/2 c Brown sugar
1/2 lb Butter
1/3 c Honey
1 lg Egg
1/2 ts Vanilla extract
Flour (1.1 C --> glass measuring cup filled to the top)
1/2 ts Baking soda
1 c Chocolate chips

Preheat oven to 375 degrees F.

Cream together the butter and the brown sugar.

Add egg and vanilla. Mix well.

Add honey.

Measure flour and baking soda.

Add flour and soda to batter a little at a time and mix.

Add chocolate chips.

Drop by spoonfuls onto an ungreased cookie sheet and bake for 5-8 minutes.

Chocolate Brownie Oatmeal Cookies

12 oz Semisweet chocolate pieces, melted
8 oz Cream cheese; softened
1/2 c Butter, softened
1 c Brown sugar, firmly packed
1/2 c Granulated sugar
2 Eggs
1/2 ts Vanilla
1 1/2 c All-purpose flour
1 1/2 ts Baking soda
3 c Quaker Oats, uncooked (quick or old-fashioned)
1 c Chopped nuts
Powdered sugar (optional)

Beat together cream cheese, butter and sugars until creamy.

Add eggs and vanilla; beat well.

Add melted chocolate; mix well.

Add combined flour and baking soda; mix well.

Stir in oats and nuts; mix well.

Cover; chill at least 1 hour.

Heat oven to 350 F.

Shape dough into 1-inch balls. Place 3 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until cookies are almost set. (Centers should still be moist. Do not overbake.)

Cool 1 minute on cookie sheet; remove to wire rack.

Cool completely.

Sprinkle with powdered sugar, if desired.

Chocolate Chews

1 c Flour; MINUS: 2 tb Flour, Sifted
2 tb Cocoa
1/2 ts Baking soda
1/8 ts Cinnamon
1/8 ts Salt
3 tb Powdered sweetener
2 tb Vegetable oil
1/4 c Skim milk

Sift together flour, cocoa, soda, cinnamon, salt and sweetener.

Blend together oil and milk in separate small bowl.

Stir milk mixture into dry mixture gradually.

Drop by tablespoonfuls onto a Pam sprayed pan.

Bake at 350 for 10 mins.

Cool and serve.

Chocolate Chip Cookie Crisps

1 c Butter -- melted
3/4 c Sugar
3/4 c Brown Sugar
2 Eggs
1 1/2 ts Vanilla
1 ts Salt
1 ts Baking Soda
2 2/3 c Flour
2 1/2 c Chocolate Chips
Nuts – optional

Melt butter in a glass bowl in microwave.

Add rest of ingredients. Stir well. Let harden up. (Set out for about an hour.)

Bake on air-bake pan at 350 for 10-12 minutes.

If using a regular cookie sheet, cover with waxed paper before putting cookie dough on it.

Chocolate Dipped Cherry Cookies

1/2 c Whole almonds;, chopped & divided
1 pk (18.25 oz) cherry-flavored cake mix
1 Egg
1/3 c Vegetable oil
2 tb Water
1 1/2 c Semisweet chocolate chips, melted
2 ts Vegetable oil

Preheat oven to 375 degrees.

Finely chop almonds with food chopper.

Reserve about 2 tablespoons almonds for garnish.

Combine remaining almonds, cake mix, egg, oil and water in mixing bowl. Mix thoroughly. (Mixture will be dry)

With small stainless steel scoop, drop dough 2 inches apart onto 13" baking stone.

Bake 13-15 minutes or until tops are lightly browned.

Cool 2 minutes on stone; remove to non-stick cooling rack.

Cool completely.

Place chocolate chips and oil in covered micro-cooker. Microwave on high 2-21/2 minutes, stirring every 30 seconds, until smooth.

Dip half of each cookie in chocolate; shake to remove excess. Sprinkle with reserved almonds.

Place on parchment paper and refrigerate until set.

Yield: about 3 dozen.

Chocolate Mint Brownie Cookies

3/4 c Mint chocolate chips; melted
1/2 c Butter; softened
2 ts Vanilla
2 Egg whites; whipped
1 3/4 c Unbleached flour
3/4 c Mint chocolate chips
1/2 c Granulated sugar
1/2 c Brown sugar
1/2 ts Baking soda
1/4 ts Salt

Preheat oven at 350.

Melt 3/4 cups chocolate chips, in a saucepan over lowest heat. When chips begin to melt, remove from heat; stir. Return to heat for a few seconds at a time, stirring until smooth.

Cool to room temperature.

In a mixing bowl, combine melted chocolate chips, butter, vanilla, and egg whites.

In another mixing bowl, combine flour, remaining chocolate chips, sugars, baking soda, and salt .

Mix wet ingredients with dry ingredients just until moistened.

Drop dough by rounded tablespoons onto greased baking sheets.

Bake for 12 minutes or until edges are set but centers are still soft.

No Bake Chocolate Oatmeal Cookies

2 c Sugar
4 tb Cocoa
1 ts Vanilla
1/2 c Milk
1/2 c Butter
3/4 c Peanut butter
3 c Oats

Bring the first 5 ingredients to a boil & remove from heat.

Add peanut butter & oats; mix well.

Drop by tsp. on to wax paper.

Let cool until set.

Double Chocolate Cookies

18 1/4 oz Package devil's food cake mix with pudding
1/2 c Vegetable oil
2 lg Eggs
1 c (6 ounces) semisweet chocolate morsels

Combine first 3 ingredients, and beat at medium speed with an electric mixer until blended.

Stir in chocolate morsels.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheets.

Bake at 350 degrees F for 10 minutes.

Cool cookies on cookie sheets 5 minutes;

Remove to wire racks to cool completely.

Yield: 3 dozen.

Golden Chocolate Treasure Cookies

1 1/2 c Flour
1 Egg
3/4 ts Baking soda
1/2 ts Vanilla
3/4 ts Salt10 oz.
1 1/2 c Semi-sweet Treasures baking pieces
3/4 c Brown sugar
3/4 c Butter, softened
1 c Chopped pecans or walnuts

Beat brown sugar and butter until creamy, 3 to 5 minutes.

Add egg and vanilla.

Gradually blend in dry ingredients.

Stir in Treasures and nuts.

Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake at 375 for 8 to 10 minutes.

Let stand 2 minutes before removing from sheets.

Makes about 18 cookies, 2-1/2 inches.

Oatmeal, Peanut Butter, and Chocolate Chunk Cookies

3/4 cup butter, softened
3/4 cup peanut butter
1-1/4 cups packed brown sugar
1-1/4 cups granulated sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
3 eggs
1-1/2 teaspoons vanilla
2-1/4 cups all-purpose flour
2-2/3 cups rolled oats
1 10-ounce package miniature milk chocolate kisses

Beat butter and peanut butter in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds.

Add granulated sugar, brown sugar, baking powder, and baking soda; beat until combined, scraping sides of bowl occasionally.

Beat in eggs and vanilla until combined.

Beat in flour.

Stir in rolled oats with a wooden spoon.

Stir in chocolate kisses.

Drop dough from a tablespoon, 3 inches apart onto an ungreased cookie sheet. Slightly flatten dough with your hand, if desired.

Bake in a 375 degree F oven about 8 to 10 minutes or until edges are lightly browned.

Transfer to wire racks and cool.

Store in an airtight container or plastic bag at room temperature up to 3 days. Makes 60 to 72 cookies.

Make-Ahead Tip: Cool cookies completely. In an airtight or freezer container, arrange cookies in a single layer; cover with a sheet of waxed paper. Repeat layers, leaving enough air space to close container easily. Freeze up to 1 month.

Peanut Butter Chocolate Kiss Cookies

1/2 c Shortening
1/2 c Peanut butter
1 3/4 c Flour
2 tb Milk
1 sm Bowl sugar
1 Egg
1 ts Vanilla
1/2 c Brown sugar
1/2 ts Baking soda
Hershey's Kisses

Combine all ingredients except the small bowl of sugar and Hershey's Kisses.

Roll dough into small balls, then roll into the small bowl of sugar.

Bake at 375 degrees for 7 to 8 minutes.

Take out of the oven and press a Kiss in the middle of each cookie.

Bake for an additional 2 minutes.

Peanut Chocolate Chip Cookies

4 oz Soft Brown Sugar
4 oz Butter, Room temperature
1 lg Egg, Beaten
4 oz Crunchy Peanut Butter
2 oz Chocolate, Chopped
3 oz Wholemeal Flour
3 oz Plain Flour
pinch Salt

Preheat oven to 400F.

In a large bowl, beat together the sugar and butter until fluffy and white.

Beat in the egg.

Add the peanut butter and plain chocolate.

Fold in the wholemeal and plain flours and salt. Combine the mixture thoroughly.

Put generous teaspoonfuls of the mixture on a baking sheet and flatten into rounds with a fork.

Bake cookies in preheated oven for 10 to 15 minutes until golden and crisp on the outside.

Pizza Pan Chocolate Chip Cookies

1 c Butter, Softened
3/4 c Granulated Sugar
3/4 c Packed Brown Sugar
8 oz Cream Cheese, Softened
1 ts Vanilla
2 Eggs
2 1/4 c All-Purpose Flour
1 ts Baking Soda
1/4 ts Salt
12 oz Semisweet Chocolate Chips
1 c Chopped Walnuts Or Pecans

Preheat oven to 375 degrees F.

Lightly grease two 12-inch pizza pans.

Cream butter, sugars, cream cheese and vanilla in large bowl.

Add eggs; beat until light.

Combine flour, baking soda and salt in small bowl.

Add to creamed cheese mixture; blend well.

Stir in chocolate chips and nuts.

Divide dough in half; press each half evenly into a prepared pan.

Bake 20 to 25 minutes or until lightly browned around edges.

Cool completely in pans on wire racks.

To serve, cut into slim wedges or break into pieces.

Sweet Chocolate Chip Cookies

1/2 c Butter, softened
1/3 c Sugar, granulated
1/3 c Brown sugar, packed
1 Egg
1 tb Water
1/2 ts Vanilla extract
1 1/4 c Flour, all-purpose
1/2 ts Baking soda
1/4 ts Salt
8 oz Sweet cooking chocolate, coarsely chipped

Preheat oven to 350 degrees F.

Cream together thoroughly butter and sugars, using electric mixer.

Add egg, water and vanilla and beat well.

In a separate bowl, stir together flour, soda and salt.

Blend dry ingredients into creamed mixture.

Stir chipped chocolate pieces into batter by hand so they do not get too broken up.

Drop from teaspoon 2" apart onto greased cookie sheet.

Bake for about 13 minutes.

Cool on racks.

Vanilla Chip Cookies

1/2 c Butter; softened
1/2 c Sugar
1/4 c Light brown sugar; packed
1 ts Vanilla
1 Egg
1 c Flour
1/4 ts Salt
1/2 ts Baking soda
1 c White chocolate chips
1/2 c Flaked coconut
1 c Macadamia nuts; chopped, lightly toasted

Preheat oven to 375 degrees F.

Cream butter until light. Gradually add sugars, creaming well until blended.

Beat in vanilla and egg.

Stir together flour, salt and baking soda.

Add flour mix to creamed mix, blending well.

Stir in white chocolate, nuts and coconut.

Drop by level tablespoonfuls onto ungreased cookie sheets.

Bake for about 12 minutes or until golden.

Remove to wire racks to cool.

NOTE: White coating chocolate may be substituted for white chocolate chips. It can be cut into chip size pieces.

Cupcakes

Almost Fat-Free Chocolate Cupcakes

1 1/3 c All-purpose flour
1/2 c Unsweetened cocoa powder
1 1/2 ts Baking powder
1 1/2 ts Baking soda
2 ts Salt
3/4 c Packed dark brown sugar
1/4 c Cinnamon applesauce
1 Egg
1 Egg white
1 tb Oil
1 ts Vanilla extract
2/3 c Skim milk
Powdered sugar, optional

Preheat oven to 350F.

Line 12 muffin cups with paper liners.

Combine flour, cocoa, baking powder, soda and salt.

Beat the next six ingredients until combined, about 1 minute.

Stir in flour mixture alternately with milk until just combined.

Pour batter into muffin cups.

Bake 22-25 minutes or until toothpick comes out clean.

Remove cupcakes from pan; cool on wire rack 30 minutes.

Sprinkle with sugar, if desired.

Black Bottom Cupcakes

12 oz Cream cheese
2 Eggs
1 2/3 c Sugar
10 oz Semisweet chocolate chips
1 1/2 c Flour -- sifted
1/4 c Cocoa powder
1 ts Baking soda
1 ts Salt
1 c Water
1/3 c Cooking oil
1 tb Vinegar
1 ts Vanilla

Preheat oven to 350 degrees.

Arrange 24 cupcake liners in muffin tins or liberally grease a cake/bundt pan.

Blend together the cream cheese, eggs and 2/3 cup of the sugar in a large bowl.

Stir in the chocolate chips.

Sift the remaining sugar, the flour, cocoa, baking soda and salt into a mixing bowl.

Stir in the water, oil, vinegar and vanilla; beat until smooth.

Fill cupcake liners 1/3 full with the chocolate batter; spoon the cheese mixture on top.

If using a cake or bundt pan, scrape the batter into the pan, then top with several layers of the cream cheese topping, spreading it thinly because it will sink in deeper after each application.

Bake until the cakes test done -- 30 to 35 minutes for cupcakes, 40 to 45 minutes for cake.

Let cool 10 minutes before turning out on wire racks to cool completely.

Chocolate Cupcakes

1/4 c Oil
3/4 c Sugar
1 Egg
1 ts Vanilla
1/4 ts Salt
1/4 ts Cinnamon -- optional
1 ts Baking soda
2/3 c Milk
2 tb Lemon juice
1/3 c Unsweetened cocoa powder
1 c All-purpose flour

Beat oil and sugar with egg with an electric mixer until smooth.

Beat in vanilla, salt, and baking soda until well blended.

Put milk and lemon juice together in cup until curdled and pour into batter, beating to blend well.

Beat in cocoa powder and finally the flour, beating 3 minutes after last addition, scraping down sides and bottom of bowl often.

Divide batter equally between 12 paper-lined cupcake wells.

Bake at 350 degrees F for 25 minutes or until a toothpick inserted comes out clean.

Cool in pan on rack 20 minutes.

Remove to platter to continue cooling.

Frost as desired.

Deep Chocolate Cupcakes

6 lg Prunes, pitted
3 lg Egg whites
1 1/2 ts Vanilla extract
18 tb Flour, all-purpose
3/4 c Sugar, granulated
1/2 c Cocoa powder, unsweetened
1 1/2 ts Baking powder
1/4 ts Baking soda
1/4 ts Salt
1 1/2 tb Sugar, powdered

Preheat oven to 350 degrees F.

Line 12 2-3/4" muffin cups with paper liners.

In food processor, puree prunes and 1/2 cup water until smooth. Scrape puree into large bowl.

With electric mixer, beat together prune puree and 1/2 cup water. Add egg whites and vanilla; beat until thoroughly combined.

Stir in remaining ingredients; mix completely.

Spoon batter evenly into prepared cups, filling each about 2/3 full.

Bake 10 to 12 minutes, until toothpick comes out clean.

Remove from pan; cool on rack.

Sprinkle evenly with powdered sugar.

Quick Chocolate Cupcakes

1 1/2 c All-purpose flour
3/4 c Sugar
1/4 c cocoa
1 ts Baking soda
1/2 ts Salt
1 c Water
1/4 c Vegetable oil
1 tb White vinegar
1 ts Vanilla extract

Heat oven to 375 degrees F.

Line muffin cups (2 1/2" in diameter) with paper bake cups.

In medium bowl, stir together flour, sugar, cocoa, baking soda and salt.

Add water, oil, vinegar and vanilla; beat with a whisk just until batter is smooth and ingredients are well blended.

Fill muffin cups 2/3 full with batter.

Bake 16-18 minutes or until wooden pick inserted in center comes out clean.

Cool a couple of minutes.

Remove from pan to wire rack.

Cool completely.

Frost as desired.

Makes 18 cupcakes.

Drinks

Angels Delight Christmas Drink

1/4 c Whipping cream
7 Scoops Ice cream
1/2 c Chopped pecans
1/4 c Chocolate syrup
1 Banana

Put all of these in a blender. Blend until frothy.

Garnish with additional whipped cream and nuts –
And maybe a cherry on top?

Austrian Chocolate Cup

30 oz Semisweet chocolate, broken in pieces
10 sm Finely grated orange peel
2 1/2 ts Ground cinnamon
15 c Milk
2 1/2 c Whipping cream
Grated chocolate
30 Cinnamon sticks (3")

Combine chocolate, orange peel, cinnamon and 3 tablespoons of milk in a saucepan and heat very gently until chocolate melts, stirring frequently.

Add remaining milk and heat through gently until piping hot, stirring frequently.

Whisk whipping cream until soft peaks form.

Pour hot chocolate into mugs or heatproof glasses.

Top with whipped cream.

Sprinkle with grated chocolate and add a cinnamon stick to each one for stirring.

NOTE: Wind a curly strip of orange peel around cinnamon sticks for a pretty effect, if desired.

Godiva Choconana

2 oz Godiva Liqueur
1/2 oz Myers's Rum
1/2 Banana, Sliced
1/2 c Vanilla Ice Cream

Pour Godiva into blender.

Add rum, banana and ice cream.

Blend until smooth. Pour into serving glass.

Garnish with banana slice.

Makes 2 drinks.

Irish Cream

3 Eggs
15 oz Canned milk or "Eagle Brand"
1/2 pt Whipping cream
1/2 ts Coconut extract
3 tb Chocolate syrup
13 oz Scotch Whiskey, (mickey)

Combine all ingredients in a blended for 1 minute.

Let stand over night.

Bottle the next day. No waiting time.

Banana Chocolate Milkshake

1 c Skim milk
2 tb Hershey's Cocoa
Granulated sugar substitute equal to 1/3 cup sugar
1 ts Vanilla extract
1 md Ripe banana, sliced
8 lg Ice cubes

In blender container, pour milk. Add cocoa. Cover, blend on low speed until well mixed.

Add sugar substitute, vanilla and banana. Cover; blend until smooth.

Add ice cubes, one at a time, blending until thick.

Serve immediately.

Makes 2 12-ounce servings.

Chocolate Almond Coffee

1/3 c Ground coffee
1/4 ts Freshly ground nutmeg
1/2 ts Chocolate extract
1/2 ts Almond extract
1/4 c Toasted almonds, chopped

Process nutmeg and coffee.

Add extracts. Process 10 seconds longer.

Place in bowl and stir in almonds.

Store in refrigerator.

Makes 8 six ounce servings.

To brew: Place mix in filter of an automatic drip coffee maker.

Add 6 cups water and brew.

Chocolate Banana Smoothie

3 c Skim milk
2 Bananas, large
1/2 t Vanilla extract
1/2 c Chocolate syrup

In a blender or food processor, combine 1-1/2 c. milk, bananas vanilla and chocolate syrup. Blend until smooth.

Add remaining milk and blend again.

Serve immediately.

Chocolate Black Russian

1 fl Kahlua
5 oz Chocolate Ice Cream
1/2 fl Vodka

Blend ingredients and pour into a large cocktail glass.

Chocolate Brandy Cream

1 1/2 tb Cocoa powder
1 tb Confectioners sugar
1 c Heavy whipping cream
1 tb Brandy
1 1/2 ts Vanilla

Sift together the cocoa and confectioners sugar and set aside.

In a chilled bowl with chilled beaters, combine all ingredients and beat the cream until stiff peaks begin to form.

With a spoon or pastry bag fitted with a star tip, use cream to garnish slices of your favorite chocolate cake or pie.

Chocolate Coffee

4 (1oz) Semisweet chocolate squares
2 c Half-and-half
4 c Hot brewed coffee
3/4 c Coffee liqueur
Sweetened whipped cream

Bring chocolate and half-and-half to a boil in a large saucepan over medium heat, stirring constantly; stir in coffee.

Remove from heat; stir in liqueur.

Serve with sweetened whipped cream.

Chocolate Fudge Shake

2 c Cold 2% lowfat milk
1 pk (4-serving size) Jell-O Chocolate Fudge Flavor Sugar-Free Instant Pudding and Pie Filling
2 c Crushed ice

Pour milk into blender container.

Add remaining ingredients; cover. Blend at high speed 15 seconds or until smooth.

Mixture will thicken as it stands. Thin with additional milk, if desired.

Makes 4 cups or 4 servings.

Chocolate Liqueur

2 ts Pure chocolate extract
1/2 ts Pure vanilla extract
1 1/2 c Vodka
1/2 c Sugar syrup (see recipe)
1/2 ts Fresh mint (optional)
dr Peppermint extract(optional)

Mix all ingredients and let mature 2 weeks in a well sealed jar.

The chocolate tends to settle on the bottom and may need to be stirred before serving.

Finished version will tend to be thin, but is still quite tasty and excellent for mixing in coffee or pouring over desserts.

Add glycerin to thicken if desired.

For chocolate mint, add 1/2 teaspoon fresh mint and a few drops of peppermint extract.

Let mature 2 additional weeks.

Yield: 1 pint.

Chocolate Mint Warm-up

6 Peppermint tea bags
6 c 2-percent milk (1 1/2 quarts)
6 tb Hot chocolate mix, divided

Place peppermint tea bags in bottom of pan. Add milk and heat to just under boiling. Gently squeeze tea bags and remove.

Place 1 tablespoon chocolate in each mug and pour 1 cup of hot minted milk over chocolate.

Serve with fresh mint leaf on side or peppermint stick candy.

Chocolate Mint Oreo Celebration

3 Scoops vanilla ice cream
2 Oreo cookies, crushed
2 Andes Creme de Menthes
10 oz Crushed ice
1 1/4 oz White creme de menthe
1 1/4 oz White creme de cacao

Makes one drink.

Pour into blender and blend two minutes on high speed.

Chocolate Peanut-Butter Shake

3 tb Chocolate syrup
1 tb Peanut butter
Milk
1 lg Scoop vanilla ice cream

Blend all in a blender. Serve immediately

Fiesta Hot Chocolate

1/2 c Cocoa
1/4 c Dark Brown Sugar; Packed
3 ea Cloves; whole
2 tb Powdered Sugar
Whipped Cream
1 tb Flour; Unbleached
4 c Milk
1 ea Cinnamon Stick; Broken In 1/2
1 1/2 ts Vanilla
4 ea Cinnamon Sticks

Mix cocoa and flour in 2-quart saucepan.

Stir in brown sugar, milk, cloves, and 1 stick cinnamon.

Heat just to boiling over medium heat, stirring constantly.

Reduce heat. Simmer uncovered for 5 minutes (DO NOT boil).

Remove from heat; remove cloves and cinnamon.

Stir in powdered sugar and vanilla. Beat with wire whisk or hand beater until foamy.

Pour into 4 cups or mugs.

Serve with whipped cream and cinnamon sticks.

Gourmet Hot Chocolate

1 oz (generous) good sweet chocolate; broken to pieces
Small quantity of milk; or water
2 tb To 3 tbsp water or milk; boiling
1 c Milk or water; boiling

Put the chocolate broken up into pieces with a small quantity of water or hot milk in a pan on a gentle heat. Cover the pan, let the chocolate soften.

Remove from the fire and whip into a smooth paste with a whip or wooden spoon.

Add first of all two or three tablespoons of boiling liquid (water or milk) to dilute the paste, then the rest of the liquid, still boiling, continuing to stir all the time.

To retain the full aroma of the chocolate (the same applies to cocoa) it must never be allowed to boil.

Hot Chocolate Eggnog

1 Egg
3/4 c Milk
1/2 c Water
3 tb Unsweetened cocoa powder
1/2 ts Ground nutmeg

In container of electric blender of food processor, combine egg, milk, water, cocoa and nutmeg, blend until well mixed.

Transfer mixture to top of a double boiler.

Heat stirring occasionally, until mixture is steaming. Do not boil.

Serve immediately.

Hot Cocoa For A Crowd

1 1/2 c Sugar
1 1/4 c Cocoa
1/2 ts Salt
3/4 c Hot water
4 qt Milk
1 tb Vanilla extract

In 6-quart saucepan, combine sugar, cocoa and salt.

Gradually add water.

Cook over medium heat, stirring constantly, until mixture boils.

Boil and stir 2 minutes.

Add milk.

Heat to serving temperature, stirring frequently. Do not boil.

Remove from heat; stir in vanilla.

Serve hot.

About twenty-two 6-oz. servings.

Hot Peppermint Patty

1 oz Peppermint syrup
6 oz Hot Chocolate
Whipped cream to taste

Mix syrup into warm chocolate and garnish with whipped cream.

Instant Hot Chocolate Mix

22 oz Non-dairy creamer powder
32 oz Nonfat dry milk powder
1 1/2 lb Dry chocolate mix (like NesQuick)
1/4 c Powdered sugar (opt)

Mix all ingredients thoroughly.

Store in tightly covered container.

To serve: Fill a cup about 1/2 full of mix.

Add hot water. OR add cold water and microwave on HIGH for 2 minutes.

Mint Chocolate Chip Milk Shake

3 c Cold skim milk
1 pk (4-serving size) JELL-O Pistachio Flavor Sugar-Free Instant Pudding and Pie filling
1 1/2 c Vanilla ice milk *
1/4 ts Peppermint extract
1/2 oz (square) BAKER'S Semi-Sweet Chocolate, grated

* For diabetics, be sure to use a Sugar Free frozen dairy dessert in place of the ice milk.

Pour milk into blender container.

Add pudding mix, ice milk and extract; cover. Blend at high speed 15 seconds or until smooth.

Mixture thickens as it stands. Thin with additional milk, if desired.

Sprinkle individual servings with grated chocolate.

Makes 5 cups or 5 servings.

White Hot Chocolate

3 1/2 c Milk
2 tb Sugar
3 1/2 oz White chocolate; finely chopped
1 oz Milk chocolate; finely chopped
Creme de cacao; optional

Heat milk and sugar to just below a boil.

Remove from heat and add chocolate.

Let stand 2 minutes.

Transfer to a blender and whip until frothy.

Add creme de cacao if desired.

Serve hot.

Be sure to use a top-quality white chocolate instead of a "coating chocolate."

World's Best Hot Chocolate

2 oz Semisweet chocolate; chopped
1 1/2 tb Sweet butter
1/4 c Whole milk
1 c Heavy cream

In a small saucepan, mix everything together.

Heat over medium heat, gently. When it reaches a boil, stir with a wooden spoon until the chocolate is completely melted.

This may take a while as small specks remain till the very end.

When chocolate is practically dissolved (that is if only tiny specks remain undissolved), turn down flame and simmer to reduce to very dense, dark brown hot chocolate.

Fillings

Chocolate Bar Filling

1/2 c Sugar
5 tb Cornstarch
3 tb Brown sugar
1/4 ts Salt
3 c Milk
3 Egg yolks,beaten
1 ts Vanilla
8 oz Chocolate bar

Combine all but vanilla and chocolate bar in a saucepan.

Stir constantly until mixture boils; boil and stir 1 minute.

Remove from heat; add vanilla and chocolate bar, broken into pieces.

Stir until chocolate is completely melted.

Pour into bowl and press plastic wrap directly on surface; cool.

Yields about 4 cups filling.

Chocolate Cream Filling

3 oz Unsweetened Chocolate
2 c Milk
3/4 c Sugar
4 tb Cake Flour
1/2 ts Salt
2 Egg yolks; slightly beaten
1 tb Butter
1 ts Vanilla

Add chocolate to milk and heat in double boiler.

When chocolate is melted, beat with rotary egg beater until blended.

Combine sugar, flour, and salt;

Add gradually to chocolate mixture and cook until thickened, stirring constantly.

Continue cooking 10 minutes, stirring occasionally.

Pour small amount of mixture over egg yolks. stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly.

Add butter and vanilla. and cool.

Makes 2-1/2 cups filling, or enough filling to spread between three 9-inch layers.

Use this filling in small cup cakes. Use 1/2 recipe for filling 2 1/2 to 3 dozen small cup cakes.

Chocolate Filling

2 tb Cornstarch
1/2 c Sugar
1/2 c Water
1 tb Butter
2 oz Semisweet chocolate square

Combine cornstarch, sugar, and water in a small saucepan, stirring well; cook over medium heat, stirring constantly, until thickened.

Remove from heat; add butter and chocolate, stirring until melted.

Let cool.

Yield: 1 cup.

Chocolate Pie Filling

1 6 oz. pkg chocolate chips
1 Egg
2 Egg yolks; beaten
2 Egg whites
1 pt Whipping cream; whipped
1 ts Vanilla
1 Baked pie shell; 8 or 9 inches

Melt 1 package chocolate chips with 1 beaten egg.

Remove from the heat and add eggs yolks.

Beat two egg whites in another bowl and add to the whipped cream and vanilla;

Fold this into first mixture.

Fill Pie shell.

Chill.

Serves 6

Fondues

Chocolate Cinnamon Fondue

1/4 c Butter
8 oz Bittersweet chocolate
1/4 c Flour
2 c Light corn syrup
1/4 c Kahlua
1/2 ts Cinnamon

Melt butter and chocolate.

Whisk in flour until blended;

Cook 1 minute, stirring.

Remove from heat, blend in cinnamon.

Pour into fondue dish; keep warm.

Suggested dippers: bananas, strawberries, oranges, lowfat pound cake.

Makes 3 cups.

Chocolate Dessert Fondue

1 ts Butter
1 c Miniature marshmallows
1/3 c Whipping cream
6 oz Chocolate candy with almonds
2 tb Milk

Break candy into pieces.

Rub crock wall with butter.

Place candy, marshmallows and milk in crock pot.

Cover and heat, stirring every 15 minutes, until melted and smooth.

Gradually add whipping cream.

Cover and continue heating 30 minutes.

Serve with bite-sized pieces of pound cake, marshmallows or fruit.

Sugar Substitute Chocolate Fondue

2/3 c Dry unsweetened cocoa
1/4 ts Cinnamon
1 c Skim milk
1/2 ts Vanilla or almond extract
1/2 c Granulated white sugar twin

In a heavy saucepan, combine cocoa, cinnamon and milk; stir or whisk until there are no dry lumps of cocoa.

Stir and cook over medium heat until mixture comes to a boil.

Reduce heat; boil gently, stirring often for 5 minutes or until mixture is thick and smooth.

Cool slightly.

Stir in vanilla and Sugar Twin.

Pour into a small enameled fondue pot or heat-proof ceramic bowl.

Makes 8 servings of 1/4 cup each.

Low Fat Chocolate Fondue

2 ts Cornstarch
1 c Water
1/4 c Unsweetened cocoa
1/4 c Granulated sugar
1 ts Vanilla extract
Few grains salt
Cut up fresh bananas
Fresh strawberries

Mix cornstarch and water in a small saucepan.

When smooth, add remaining ingredients except fruit and stir over moderately high heat until mixture boils 1 minute.

Pour into fondue pot to keep warm.

Mocha Fondue

Update chocolate fondue with a hint of coffee, and serve it with meringue cookies as crispy dippers.

1 4-ounce package sweet baking chocolate, broken up
4 ounces semisweet chocolate, chopped
2/3 cup light cream or milk
1/2 cup sifted powdered sugar
1 teaspoon instant coffee crystals
2 tablespoons coffee liqueur
Assorted fruits (such as star fruit slices, pineapple chunks, kiwi fruit wedges, strawberries, pear slices, banana slices)
Meringue cookies

In a heavy saucepan combine chocolates, cream, sugar, and coffee crystals. Heat and stir over low heat until melted and smooth.

Remove from heat; stir in liqueur.

Pour into a fondue pot; keep warm over low heat.

Serve with fruit and cookies. Makes 6 to 8 servings.

Frostings

Black Chocolate Cake Frosting

1 Egg white
1 c Sugar
1/4 c Brown sugar
1/4 ts Cream of tartar
1/3 c Water
Salt; pinch
1 ts Vanilla

Combine ingredients in double boiler on low heat.

Beat with electric mixer 4 minutes.

Spread on cool cake.

Chocolate Butter Cream Frosting

1/2 c Ghirardelli Cocoa
1/3 c Water; boiling
3 c Powdered sugar
2 Egg yolks
1 ts Vanilla
1/2 c Butter; very soft

Dissolve cocoa with hot water.

Beat sugar with cocoa mixture.

Add yolks and vanilla; beat until fluffy.

Place that bowl in another bowl of ice and water.

Add butter, in four additions, beating until frosting is lighter in color and thick enough to spread.

Frost cake.

Refrigerate to set.

Chocolate Fudge Glaze

1 c Granulated sugar
4 tb Unsweetened cocoa
3/4 c Milk (whole milk is best)
1 tb Butter
1 ts Vanilla

Combine sugar, cocoa and milk in small heavy saucepan; cook until mixture begins to boil.

Cover, cook for 2-3 minutes until steam washes sugar crystals down from sides of pan.

Uncover, reduce heat and cook without stirring until mixture reaches soft ball stage (234 degrees).

Remove from heat.

Cool mixture until it reaches temperature of 110.

Add butter and vanilla, stirring until butter is dissolved.

Pour over warm cake.

Yield enough to cover a 13x9 inch cake.

Frosting not suitable for layer cake.

Chocolate Glaze

2 tb Cocoa
1 tb Each of oil and corn syrup
2 tb Plus 1 teaspoon water
1/2 ts Cinnamon
1 c Icing sugar

In small saucepan combine 1st four ingredients.

Stir over low heat until smooth.

Gradually beat in sugar until smooth and shiny.

Chocolate Mocha Icing

1/2 c Butter
2 ts Instant coffee
1/4 ts Salt
1/2 c Cocoa
1 ts Vanilla
1 Egg
1/3 c Milk
4 c Icing sugar

Beat together with mixer the egg, salt, cocoa and coffee.

Alternately add the milk and icing sugar and vanilla.

This makes light, fluffy and extremely sweet icing and is fool proof.

Chocolate Sour Cream Frosting

1/2 c Sour cream
3 1/2 c Powdered sugar
1 ts Vanilla
2 oz Ghirardelli Unsweetened chocolate, melted

Beat sour cream with sugar and vanilla until smooth.

Mix in melted chocolate.

Spread over 9 by 13" cake.

Deluxe Chocolate Frosting

3 c Confectioners sugar
1/3 c Milk
1/4 c Butter
2 oz Baking chocolate – melted and smooth
2 ts Vanilla
1/4 ts Salt

In a small bowl, mix all ingredients until smooth and creamy.

Makes enough to frost one 13 x 9 inch cake.

German Chocolate Cake Icing

1 c Sugar
3 Egg yolks; slightly beaten
1 ts Vanilla
1 c Evaporated milk
1/2 c Butter
1 1/3 c Coconut
1 c Chopped pecans

Combine sugar, milk, egg yolks, butter and vanilla.

Cook and stir over medium heat until thickened, about 12 minutes.

Remove from heat, add coconut and pecans.

Cool and beat occasionally until spreading consistency.

Will frost & fill 8", 2-layer cake.

Milky Way Icing

4 tb Butter
2 Milky Way bars; 2.15 ozs. each
1 tb Vanilla extract
1 c Powdered sugar; sifted

Melt butter and candy together in a heavy saucepan.

Stir constantly over low heat until mixture is fully melted and smooth.

Beat in vanilla and sugar.

Spread on warm cake while frosting is warm and pliable.

Do top and sides.

Quick Chocolate Butter Cream Frosting

4 oz Butter; softened
2 c Powdered sugar
1/4 c Unsweetened cocoa powder
1/4 c Heavy cream
1 ts Vanilla extract
dash Salt

In a medium bowl, beat butter with an electric mixer on medium speed 1 min.

Add powdered sugar, cocoa, cream, vanilla, and salt.

Beat on low speed until well mixed, then beat on medium speed until fluffy, 1 to 2 mins.

This makes enough for one 9 x 13 sheet cake or one 8-inch 2-layer cake.

For a 9-inch 2-layer cake, make 1 1/2 recipes.

Whipped Cream Chocolate Frosting

1 1/2 c Heavy whipping cream; cold
1/4 c Sugar
2 tb Cocoa
1/2 ts Vanilla extract

Mix (do not whip) all ingredients in a bowl.

Set in the refrigerator to chill for at least 2 hours.

Then beat until mixture is so thick it holds it's shape and will stand in peaks.

This makes enough frosting for top, sides and between layers of 3 layer cake, even when you use a generous hand.

Put cake in refrigerator after frosting to allow to set.

Store cake in refrigerator so frosting will not spoil.

Fruits

Caramel Apples w/ Chocolate

1 piece of Styrofoam
1 apples
8 ice cream sticks
12 packages (14 oz each) creamy caramels
2 tbs. water
3/4 cup pistachios, chopped
8 foil cupcake liners
3 ounces semisweet chocolate

Place Styrofoam on a flat surface.

Lightly coat baking sheet with cooking spray.

Remove stems from apples. Insert wooden stick into stem of each apple.

Place caramels in saucepan. Add the water, heat stirring until caramels are melted.

Working quickly with one apple at a time, and keeping caramel over low heat, dip the apple into the caramel, turning to coat the apple, remove the apple from the caramel and gently shake.

Pat pistachios onto top of apple, place on prepared sheet.

Refrigerate until caramel is cool.

Heat chocolate in top of double boiler, until melted.

Drizzle chocolate over apples. Press apples sticks into Styrofoam.

Refrigerate until the chocolate hardens.

Remove from Styrofoam to foil cupcake liners

Chocolate Bananas

4 Bananas
7/8 oz Cornstarch
1 3/4 oz Sugar
1 tb Milk
1 3/4 oz Baking chocolate

Peel bananas and cut in half lengthwise.

Melt chocolate and stir in milk and cornstarch. Bring to boil.

Put bananas in a dessert dish, pour the sauce over them.

Garnish with cool whip or whipped cream, or add a scoop of vanilla ice cream.

Serve warm or cold.

Chocolate Covered Strawberries In Chocolate Basket

1 Fresh strawberries
1 pk Chocolate bark.

Wash and drain strawberries.

Pat dry with paper towel.

Leave stems intact.

Place half of the chocolate in a microwave safe bowl.

Microwave on high until melted (appx 2 min).

Holding berries by the stem, dip one at a time into the chocolate.

Gently shake excess and place on waxed paper until firm.

If chocolate becomes too thick reheat for a few seconds.

Chocolate basket: cover a dish of desired shape (pie pan) with foil and spray lightly with Pam. Place melted chocolate in a ziploc bag and seal. Snip a small hole in the corner and drizzle the chocolate to create a basket. Chill until firm. Carefully remove the basket. Place on a serving tray and fill with chocolate covered strawberries.

Chocolate Mint Figs

1/2 c Semisweet chocolate chips
4 tb Finely chopped fresh mint
48 Almonds, toasted and coarsely chopped
24 Fresh figs, halved

Preheat the oven to 350.

In a small mixing bowl, combine the chips, mint, and almonds, stirring well.

Press a bit of this mixture into each fig half.

Lightly spray or wipe a baking sheet with vegetable oil.

Place the figs on the baking sheet and bake for 15 minutes.

Serve warm or at room temperature.

Chocolate Pear Dessert

2 c Cold skim milk;
1 pk Jell-O chocolate flavor fat-free Sugar Instant Reduced Calorie Pudding & Pie Filling
1/2 ts Orange extract -=OR=- 1/2 ts Almond extract;
4 Fully ripe pears; halved
2 ts Walnuts; chopped finely-=OR= 2 ts Almonds; chopped finely;

Pour milk and extract in medium bowl.

Add pudding mix. Beat with wire whisk 1 minute.

Let stand 5 minutes.

Place pear halves in 8 dessert dishes.

Spoon pudding evenly over pears.

Sprinkle with 1/4 ts walnuts over each serving.

Refrigerate until ready to serve.

Chocolate Plunge For Fresh Fruit

2/3 c Karo light or dark corn syrup
1/2 c Heavy or whipping cream
1 pk (8 oz.) Baker's semi sweet chocolate or 2 pkgs. (4 oz. each) Baker's German sweet chocolate

In medium saucepan stir corn syrup and cream.

Bring to boil over medium heat.

Remove from heat.

Add chocolate, stir until completely melted.

Serve warm as a dip for fruit.

Makes 1 1/2 cups.

Chocolate-covered Cherries

2 1/2 c Confectioners sugar
1/4 c Butter softened
1 tb Milk
1/2 ts Almond extract
16 oz Marichino cherries
With stems well drained
2 c Semi-sweet chocolate chips
2 tb Shortening

In mixing bowl combine sugar, butter, milk and extract. Mix well.

Knead in to large ball.

Roll in to 1 inch balls and flatten each in to 2 inch circle.

Wrap around cherries and lightly roll in hands.

Place with stem up on waxed paper-lined baking sheets.

Cover loosely and refrigerate 4 hours or over night.

Melt the chocolate chips and shortening in a double-boiler or microwave-safe bowl.

Holding on to stem, dip cherries in to chocolate.

Set on waxed paper to harden.

Store in a covered container.

Frozen Chocolate Banana

1 md Banana; peeled and cut in half crosswise
2 Graham crackers; (2-1/2 in. squares) finely crushed
1 ts Chocolate syrup

Wrap banana halves in wax paper or foil and freeze till hard.

On sheet of wax paper spread half the cracker crumbs; coat 1 banana half with 1/2 tsp syrup, then roll in crumbs.

Repeat procedure with remaining banana half.

Serve immediately or wrap in moisture- and vapor- resistant wrapping and store in freezer till ready to use.

Fudges

10 Minute Fudge

3 oz Chocolate, unsweetened
3 sq 4 tb Butter
4 1/2 c Sugar, powdered
1/3 c Milk, instant nonfat dry
1/2 c Light Corn Syrup
1 tb Water
1 ts Vanilla extract
1/2 c Nuts, chopped (opt.)

Melt chocolate and butter in top of 2 quart double boiler.

Sift together powdered sugar and dry milk.

Stir corn syrup, water, and vanilla into chocolate mixture.

Stir in sugar and dry milk in two additions.

Continue stirring until mixture is well blended and smooth.

Remove from heat; stir in nuts.

Turn into greased 8-inch square pan.

Cool.

Cut into squares.

Apple Peanut Butter Fudge

6 oz Semisweet chocolate pieces
1/2 Marshmallow fluff jar
1/2 c Peanut butter
1 ts Vanilla
2 c Sugar
2/3 c Apple juice
Chopped peanuts (opt.)

Mix semisweet chocolate pieces, half jar marshmallow fluff, peanut butter and vanilla. Set aside.

In buttered heavy 2-quart saucepan, mix sugar and apple juice.

Cook and stir until sugar dissolves and mixture boils. Cook to soft-ball stage or until candy thermometer registers 240 F, stir frequently.

Remove from heat, quickly add marshmallow mixture. stir until just blended.

Pour into buttered 9" square baking pan.

Top fudge with chopped peanuts, if desired.

Cool.

Cut into squares.

Makes 3 dozen 1-1/2 inch pieces.

Baked Fudge Drops

2/3 c Sweetened condensed milk
1/8 ts Salt
1 1/2 c Coconut
1/4 ts Vanilla

Mix all well and drop from tsp. onto greased baking sheet.

Decorate with bright colored candies and bake in moderate 350 degrees F oven for 15 minutes.

Bourbon Fudge

2 c Semi-sweet chocolate chips
1 cn 14oz sweetened condensed milk
1/4 c Maker's Mark
1/2 ts Orange extract
1 pk 3/4oz slivered almonds

Combine chocolate chips and milk in large bowl and cover loosely.

Cook in microwave for 3 minutes on High.

Remove from microwave and stir until smooth.

Add bourbon and orange extract; mix well.

Grease an 8 inch square pan and sprinkle bottom of pan with almonds.

Pour mixture in pan; let stand until firm or chill in refrigerator.

Candy Bar Fudge

1/2 c Butter
1/3 c Baking cocoa
1/4 c Packed brown sugar
1/4 c Milk
3 1/2 c Confectioners' sugar
1 ts Vanilla extract
30 Caramels, unwrapped
1 tb Water
2 c Salted peanuts
1/2 c Semisweet chocolate chips
1/2 c Milk chocolate chips

In a microwave-safe bowl, combine the butter, cocoa, brown sugar and milk.

Microwave on high until mixture boils, about 3 minutes.

Stir in confectioners' sugar and vanilla.

Pour into a greased 8-in. square baking pan.

In another microwave-safe bowl, heat caramels and water on high for 2 minutes or until melted.

Stir in peanuts; spread over chocolate layer.

Microwave chocolate chips on high for 1 minute or until melted; spread over caramel layer.

Chill until firm.

Makes 2-3/4 pounds.

Cheese Fudge

1 c (2 sticks) butter, softened
8 oz Pasteurized process cheese, cubed
1 1/2 lb Powdered sugar
1/2 c Cocoa
1/2 c Non-fat dry milk
2 ts Vanilla
2 c Coarsely chopped nuts

In a large saucepan over medium heat melt butter and cheese, stirring frequently.

Remove from heat.

Sift together sugar and cocoa; add to cheese, mixing well.

Stir in non-fat dry milk, vanilla and nuts.

Turn into a 9x9x2-inch pan.

Chill until firm.

Makes 3 pounds.

Chocolate Creme Fudge

3 c Sugar
3/4 c Butter
2/3 c Milk, evaporated
12 oz Chocolate chips, semi-sweet
7 oz Marshmallow creme
1 c Nuts
1 ts Vanilla

Combine sugar, butter, and milk in heavy 2.5 qt. saucepan; bring to full rolling bowl, stirring constantly.

Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234 F, stirring constantly to prevent scorching.

Remove from heat; stir in chips until melted.

Add marshmallow creme, nuts and vanilla; beat until well blended.

Pour into greased 9"x13" pan.

Cool at room temperature.

Cut into squares.

Makes approx 3 lb.

Chocolate Fudge

2 1/2 c Sugar
1/2 c Butter
2/3 c Evaporated milk
1 Jar (7 oz.) marshmallow creme
2 c Semi sweet chocolate chips
3/4 c Chopped walnuts
1 ts Vanilla

Line 9 inch square or 13x9 inch pan with foil so that foil extends over sides of pan; butter foil.

In large saucepan, combine sugar, butter and evaporated milk.

Bring to a boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly.

Remove from heat. Add marshmallow creme and chocolate chips; blend until smooth.

Stir in walnuts and vanilla.

Pour into buttered, foil-lined pan.

Cool to room temperature.

Score fudge into 36-48 squares.

Refrigerate until firm.

Remove fudge from pan by lifting foil; remove foil from sides of fudge.

Using large knife, cut through scored lines.

Store in refrigerator.

Makes about 3 pounds--36-48 squares.

Chocolate Marshmallow Fudge

1 lg Can Evaporated milk
1/4 lb Butter
4 c Sugar
12 oz. pk Chocolate pieces
1/2 Jar marshmallow cream

Combine first three ingredients in saucepan and cook to 234 deg.F or until it forms a soft ball in cold water. Stir often.

Remove from heat and fold in remaining ingredients.

If desired add chopped nuts.

Pour into greased 8 X 13 inch pan.

Refrigerate until firm.

Cut into squares.

Chocolate Mint Cookie Crunch Fudge

1 1/2 cup, granulated sugar
1/3 cup unsweetened cocoa powder
1 can (5 oz) evaporated milk
1/2 stick (1/4 c) Butter
1 cup (6 oz) mint-flavored semisweet chocolate chips
16 round chocolate sandwich cookies

Line a 8" square pan with foil; grease foil.

Mix sugar and cocoa in heavy 3 quart saucepan.

Stir in milk and butter.

Bring to a boil over medium heat, stirring constantly.

Without stirring, boil vigorously 5 min.

Remove from heat; add chips and stir until melted and smooth.

Spread 1 cup in lined pan, top with cookies, then spread remaining fudge evenly over top.

Refrigerate 6 hours until firm.

Invert pan, peel off foil, invert fudge and cut in 1" squares.

Chocolate-Peanut Butter Fudge

1 c Semisweet chocolate chips
1/4 c Light brown sugar
2 tb milk
1/2 c Oatmeal
1/3 c Peanut butter, room temp.

Combine chocolate, sugar & milk in a top of a double boiler. Cook over low heat until the chocolate has been smoothly melted.

Stir in the oatmeal.

Drop the peanut butter in by rounded teaspoonfuls.

Swirl it around until it is evenly distributed but not blended in - marbled.

Line a small, shallow baking dish with wax paper.

Pat the chocolate mixture in with the help of a cake spatula.

Refrigerate for several hours until chilled & firmly set.

Cut into 1" squares.

Diabetic Fudge Balls

1 14 1/2 oz. evaporated milk
3 tb Cocoa
1/4 c Butter, softened
Liquid Sweetener to equal to 1/2 cup of sugar
1/4 ts Salt
1 ts Vanilla
2 1/2 c Graham cracker crumbs
1/4 c Nuts

Combine milk and cocoa in saucepan. Beat well.

Add butter, sweetener, salt. Bring to boil.

Remove from heat.

Stir in remaining ingredients except 1/4 cup graham crackers.

Cool about 15 minutes.

Divide mixture into 32 balls.

Roll in remaining cracker crumbs and chill.

Double Chocolate Fudge

2 c (12 oz) semi-sweet chocolate chips
1 (11 1/2 oz) package milk chocolate chips
1 (14 oz) can sweetened condensed milk
2 TB cream or milk
2 ts vanilla extract
1 c chopped walnuts (optional)

In saucepan, over low heat, melt semi-sweet chocolate chips with 2/3 cup sweetened condensed milk, 1 TBSP cream and 1 tsp vanilla.

Remove from heat; stir in 1/2 cup walnuts.

Spread evenly into foil-lined 9-inch square pan.

In another saucepan, over low heat, melt milk chocolate chips with remaining sweetened condensed milk, 1 TBSP cream and 1 tsp vanilla.

Remove from heat; stir in remaining walnuts.

Spread over fudge in pan.

Chill 2 hours or until firm.

Turn fudge onto cutting board; peel off foil and cut into squares.

Store loosely covered at room temperature.

Makes about 2 1/2 pounds.

Easy Turtle Fudge

1 Bag semisweet chocolate chips
1/2 Bag butterscotch chips
1 Regular-size can Eagle milk (evaporated milk)
Vanilla extract

Combine all ingredients in a microwave-safe bowl.

Microwave for 2 minutes. Stir.

Pour into foil lined 8 x 8 inch pan and let cool.

Remove from pan

Cut into squares.

Foolproof Dark Chocolate Fudge

3 C semisweet chocolate chips
1 can (14 oz.) sweetened condensed milk
dash salt
1 C chopped walnuts
1 1/2 tsp. vanilla

In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt.

Remove from heat; stir in walnuts and vanilla.

Spread evenly into aluminum foil lined 8 or 9 inch square pan.

Chill 2 hours or until firm.

Turn fudge onto cutting board; peel off foil and cut into squares.

Store loosely covered at room temperature.

Girl Scout Samoa Fudge

1/2 cup Samoas Girl Scout cookies, crushed
2 cup Sugar
6 oz Heavy cream
12 Regular marshmallows
1/2 cup Butter
1 ts Vanilla
6 oz Chocolate chips

Heat and boil together sugar, heavy cream, marshmallows and butter for 5 minutes.

Remove from heat and add vanilla and chocolate chips, mixing until the chips have melted.

Add crushed Samoas; mix well.

Pour into 8-by-8-inch buttered pan and cool.

Cut into squares.

Hazelnut Fudge

3 c Sugar
1 c Milk
1/2 c Corn syrup
3 oz Unsweetened chocolate
1 c Butter
2 ts Vanilla
1 c Oregon hazelnuts

Cook sugar, milk, corn syrup and butter to 238 degrees F.

Pour into mixing bowl; add vanilla; cool 15 minutes.

Beat until thick.

Stir in nuts and pour into buttered pan.

Cool

Cut into squares

Jello Pudding Fudge

1 pk Jello chocolate pudding and pie filling; not instant
2 tb Butter
1/4 c Milk
1 1/2 c Confectioners' sugar; sifted
1/4 c Nuts; chopped

Combine pudding, butter and milk in a saucepan. Bring to a full boil.

Boil gently for 1 minute; stirring constantly.

Remove from heat. Quickly blend in sugar; add nuts.

Pour into greased 8x4-inch pan.

Chill until firm.

Cut into squares.

Makes 1 lb.

Kahlua Creamy Fudge

1 1/3 cups Granulated sugar
1 7 ounce jar marshmallow creme
2/3 cup Evaporated milk
1/4 cup Butter
1/4 cup Kahlua
1/4 teaspoon Salt
2 cups Semi-sweet chocolate. pieces
1 cup Milk chocolate pieces
2/3 cup Chopped nuts
1 teaspoon Vanilla

Line 8" square baking pan with foil.

In 2 quart saucepan, combine sugar, marshmallow creme, milk, butter, Kahlua and salt.

Bring to a rapid boil, stirring constantly for 5 min.

Remove from heat; add all chocolate. Stir until melted.

Add nuts and vanilla.

Turn into prepared pan.

Refrigerate until firm.

To serve, cut in squares.

Makes about 2 3/4 pounds.

Microwave Fudge

2 c Miniature marshmallows
14 oz Can condensed milk
1 ds Salt
12 oz Semi-sweet chocolate chips
1 c Milk chocolate chips
1/2 c Nuts
1 1/2 ts Vanilla

In 2 qt. glass measure, combine marshmallows, milk, and salt.

Microwave on HIGH 3-4 minutes.

Stir until marshmallows melt and mixture is smooth.

Add chips and stir until melted.

Stir in nuts (may use up to 1 cup) and vanilla.

Line 8 or 9 inch square pan with wax paper.

Spread fudge evenly in pan.

Chill 2 hours, until firm.

Turn on to cutting board,

Peel off paper and cut into squares.

Makes 32 pieces

Nutty Chocolate Mint Fudge

7 oz Marshmallow Cream; (1 jar)
1 1/2 c Sugar
2/3 c Evaporated Milk
1/4 c Butter
1/4 ts Salt
1 1/2 c Mint-Chocolate Chips
1/2 c Chopped Nuts
1 ts Vanilla Extract

In heavy gauge saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt.

Bring to a FULL ROLLING BOIL over medium heat, stirring constantly.

Remove from heat. Add Mint-Chocolate chips; stir until chips are melted and mixture is smooth.

Add nuts and vanilla extract.

Pour into foil-lined 8-inch square pan.

Chill until firm, about 2 hours.

Cut into 1-inch squares.

Old Fashioned Chocolate Fudge

1 1/2 c Milk
4 oz Unsweetened chocolate (sqs)
4 c Sugar
3 tb Light corn syrup
1/4 ts Salt
3 tb Butter
1 1/2 ts Vanilla

Combine milk and chocolate in medium-size heavy saucepan; cook over low heat until chocolate is melted.

Add sugar, corn syrup and salt and cook, stirring constantly, to boiling.

Cook, without stirring to 234F on a candy thermometer. (A teaspoonful of syrup will form a soft ball when dropped into cold water.)

Remove from heat at once.

Add vanilla and Butter, but do not stir in.

Cool mixture in pan to 110F, or until lukewarm; beat with wooden spoon until mixture thickens and begins to lose its gloss. (This will take about 15 minutes.)

Spread in a buttered 8x8x2" pan.

Let stand until set and cool.

Cut into squares.

Makes about 2 pounds.

Quick & Easy Microwave Peanut Butter Fudge

12 oz. semisweet chocolate chips
12 oz. peanut butter
14 oz. sweetened condensed milk

Makes approximately 42 pieces

In a 1-1/2 quart microwave-proof bowl, melt chocolate and peanut butter on high power for 3 minutes.

Stir well. Add milk and stir until well blended.

Pour mixture into 8x8 dish lined with waxed paper.

Refrigerate to chill.

Pistachio Swirl Fudge

1 pk (3-oz.) cream cheese
1 cn (14-oz.) sweetened condensed milk, divided
1/2 ts Vanilla
3 pk (6-oz. each) semisweet chocolate pieces
1 tb Sweet Butter
1/2 c Coarsely chopped pistachio nuts

Place cream cheese in small glass bowl of electric mixer or in a 1-quart microwave-safe bowl. Microwave on HIGH (100%) 15 to 25 seconds or until cream cheese has softened.

Add 2 tablespoons of the sweetened condensed milk and the vanilla. (you can add green food coloring if desired)

Beat on low speed just until mixture is smooth; set aside.

Place remaining sweetened condensed milk, semisweet chocolate and butter in a 2 1/2-quart microwave-safe bowl. Microwave on medium (50%) 2 to 3 1/2 minutes or until mixture can be stirred smooth and is glossy, stirring twice.

Stir in pistachio nuts.

Spread chocolate mixture evenly into prepared pan.

Drop cream cheese mixture, by spoonfuls, over chocolate; swirl lightly over chocolate.

Let stand until firm or place in refrigerator.

Cut into 25 even squares by making 4 lengthwise and 4 crosswise cuts, then cut each square diagonally in half.

Store in airtight container with waxed paper between layers. Keeps best if refrigerated.

Makes 50.

Sugar Free Fudge

16 oz Cream cheese, softened
2 Unsweetened chocolate squares (1oz ea) melted and cooled
1/2 c Sugar substitute(aspartame sweetener)
1 ts Vanilla extract
1/2 c Chopped pecans

In a small mixing bowl, beat the cream cheese, chocolate, sweetener and vanilla until smooth.

Stir in pecans.

Pour into 8-inch square baking pan lined with foil.

Cover and refrigerate overnight.

Cut into 16 squares.

Serve chilled.

Triple Chocolate Fudge

3 1/3 C sugar
1 C butter
1 C packed dark brown sugar
1 can (12 oz) evaporated milk
32 large marshmallows, halved
2 cups (12 oz) semisweet chocolate chips
2 milk chocolate candy bars (7 oz each), broken
2 squares (1 oz each) semisweet baking chocolate, chopped
1 tsp. vanilla extract
2 C chopped pecans

Makes about 5 1/2 pounds

In a large saucepan, combine first four ingredients. Cook and stir over medium heat until sugar is dissolved.

Bring to a rapid boil and boil for 5 minutes, stirring constantly.

Remove from the heat and stir in marshmallows until melted.

Stir in chocolate chips until melted.

Add chocolate bars and baking chocolate and stir until melted.

Fold in vanilla and pecans.

Pour into a greased 15" x 10" x 1" baking pan.

Chill until firm.

Cut into squares.

White Chocolate-Cherry Almond Fudge

1 1/2 cup granulated sugar
2/3 cup milk (whole)
1/2 stick (1/4 c) Butter (not spread)
1 1/2 cup white chocolate chips (vanilla chips)
1 tsp. vanilla extract
1/2 cup sliced almonds, toasted
1/2 cup dried cherries or cranberries

Line a 8" square pan with foil; grease foil.

Mix sugar and milk in a heavy 3 quart saucepan.

Add butter and bring to a boil over medium heat, stirring constantly.

Without stirring, boil vigorously 5 min.

Remove from heat. Add chips and vanilla. Stir, then whisk until chips melt and mixture is smooth.

Stir in almonds and cherries;

Spread in prepared pan.

Refrigerate 6 hours until firm.

Invert pan, peel off foil,

Invert fudge and cut in 1" squares.

Glazes

Chocolate Glaze

1/2 c Semisweet chocolate chips
2 tb Butter
1 tb Light corn syrup
1 ts Vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted.

Remove from heat and add vanilla.

Chocolate Rum Glaze

4 oz Bittersweet Chocolate
6 tb Butter
1 tb Light corn syrup
1 tb Dark rum (optional)

In heavy saucepan on low heat, melt broken chocolate with butter, stirring constantly until smooth.

Remove from heat. Stir in corn syrup and rum.

Place torte upside down on a rack over tray to catch excess glaze. Spread a very thin layer of glaze over top and sides of torte to set surface.

Chill 15 minutes to firm glaze.

Reheat remaining glaze to thin and pour over top and sides of torte.

When glaze is firm, remove cake from rack to large plate.

Decorate top and sides with shaved chocolate, if desired. For shiny glaze, store cake at room temperature until serving time.

Dark Chocolate Glaze

4 oz Ghirardelli Sweet Dark Chocolate
3 tb Butter
1 tb Milk
1 tb Light corn syrup
1/4 ts Vanilla
1/3 c Ground or chopped almonds or walnuts

In small, heavy saucepan or microwave oven on medium,
melt broken chocolate with butter. Stir frequently until smooth.

Remove from heat. Stir in milk, syrup and vanilla.

Place 9" cake layer on rack over a baking sheet.

When glaze is cool, pour onto center of cake.
Let glaze run down sides.

Use spatula to smooth glaze and coat sides.

Decorate side of cake with nuts.

Chill about 10 minutes to set glaze.

Quick Chocolate Glaze

1 c Sifted dark unsweetened cocoa
2/3 c Heavy cream
1/3 c Unsalted butter
1 1/3 c Sugar
1 ts Vanilla

Combine cocoa, heavy cream, butter and sugar in a saucepan.

Over low heat cook, stirring constantly, until smooth and thick, about 5 minutes.

Remove from heat, add vanilla.

Drizzle glaze over slices of cake topped with ice cream.

Store remaining glaze in covered jar, in the refrigerator for several weeks; reheat to boiling before reusing.

Rich Chocolate Glaze

1 c Confectioners sugar
3 tb Butter, softened
2 tb Hot tap water
1 oz Baking chocolate
1/2 ts Vanilla

In small mixer bowl, beat confectioners sugar, butter, water, chocolate and vanilla until smooth.

Pour - drizzle over cake. Makes 3/4 cup glaze.

Ice Creams

Banana Mocha Ice Cream

3 md Bananas, extra ripe; peeled
4 Eggs; clean, uncracked
2 c Whipping cream
1 c Half & half
1 c Sugar
1/2 c Chocolate syrup
2 tb Instant coffee crystals
2 ts Vanilla
1/4 ts Ground cinnamon
1/8 ts Salt

Slice bananas into blender; process until pureed (1-1/2 cups).

Add eggs; process to blend.

Pour banana mixture and remaining ingredients into ice cream freezer container. Stir until sugar dissolves and mixture is blended.

Freeze according to manufacturer's directions.

Makes 1-1/2 quarts.

Bittersweet Chocolate Ice Cream

4 Extra large egg yolks
3/4 c Sugar
1 c Milk
1 c Heavy or whipping cream
7 oz Good-quality bittersweet chocolate
3/4 c Buttermilk

Break chocolate into small pieces.

Using electric mixer, cream egg yolks and sugar until thick and light.

Combine milk and cream in a 2 quart microwave safe casserole and cook, uncovered, at 100% for 2 minutes.

With mixer running, add hot milk+cream to egg yolk mixture. Blend until smooth.

Pour mixture into casserole and cook at 100% for 60 seconds.

Whisk the mixture.
Cook for 60 more seconds.
Whisk again.
Cook for 60 more seconds and whisk once more.

The mixture should be thick enough to coat the back of a spoon.

Remove from the microwave and add the chocolate, whisking until smooth.

Whisk in the buttermilk.

Cool to room temperature.

Chill, loosely covered, at least 3 hours.

Freeze in an ice cream maker according to manufacturer's directions.

Blender Quick Chocolate Ice Cream

1/4 c Evaporated skim milk; chilled
1/3 c Non-fat dry milk; instant
Sugar substitute to equal 6 ts Sugar
1 ts Chocolate extract
1 ds Black walnut or maple extract, optional
1 ds Brown food coloring
6 To 8 ice cubes

Combine milks, sweetener and extracts in blender;
whip at low speed until smooth,

Carefully add food coloring to make chocolate brown.

With blender on high speed, add ice cubes, one at a time,
making certain each cube is incorporated in mixture before
adding the next one.

Transfer to freezing tray for 1/2 hour.

Serve at once or keep frozen and let soften in refrigerator
10 minutes before serving.

Makes 4 servings.

Chocolate Mint Ice Cream

1 Egg
2 tb Sugar
1 cup Whipping cream
3/4 cup Milk
1/2 cup chocolate mints, chopped, about 8 mints

In small bowl, whisk together egg and sugar.

Stir in cream and milk.

Stir in chocolate covered mints pieces.

Freeze according to manufacturer's directions.

Garnish with additional mints.

Makes 1 pint.

Buttermilk Fudge Ice Cream

3/4 c Sugar
1/3 c Cocoa, unsweetened
3/4 c Milk
2 2/3 c Buttermilk
1/2 ts Vanilla

In saucepan, combine sugar and non-sweetened cocoa;
add milk and heat.

Stir until sugar dissolves.

Cool.

Beat in buttermilk and vanilla until smooth.

Combine with chocolate milk.

Chill and stir

Freeze according to directions.

Note: This recipe is for a 1-quart machine. Double or triple ingredients if needed for your machine.

Chocolate Buttermilk Ice Cream

1 1/2 c Milk
1/3 c Unsweetened cocoa
1/2 c Sugar
1 ts Instant espresso coffee powder
2 c Buttermilk
3 tb Nonfat dry milk
2 ts Vanilla extract
1 ds Salt

Combine 1/2 cup milk, cocoa, sugar and coffee in a small saucepan.

Heat until sugar melts and ingredients are well combined.

Remove from heat and place saucepan in another bowl of cold or ice water to cool to room temperature.

Pour mixture into a blender or food processor and add remaining ingredients. Process until smooth.

Cover and chill in the refrigerator until ready to freeze.

Blend for a few seconds before pouring into the ice cream maker. Follow the manufacturer's instructions for freezing.

Chocolate Ice Cream

1 c Heavy cream; (1/2 pint)
3 lg Egg yolks
1/2 c Sugar
4 oz Bittersweet chocolate; roughly chopped,
1 c Light cream; (1/2 pint)
1 ts Vanilla extract

In a medium saucepan, scald the heavy cream over medium heat, just until the milk gives off steam and bubbles begin to form around the edge.

Remove the pan from heat.

In a medium bowl, whisk the egg yolks until they turn a pale lemon color.

Add the sugar and whisk to dissolve.

Slowly whisk in 1/4 cup of the scalded cream until completely incorporated.

Pour this mixture into the saucepan and whisk to blend with the scalded cream.

Over low heat, whisk the cream mixture constantly for about 5 minutes, until it has thickened and reached a temperature of 178 to 180F, registered on an instant-read or a dairy thermometer.

Remove the pan from the heat. Add the chocolate, whisking until it is thoroughly melted and incorporated.

Whisk in the light cream and vanilla.

Transfer the mixture to a medium bowl, cover, and refrigerate for at least 8 hours.

Prepare the ice cream in an ice-cream maker according to manufacturer's directions.

Store the ice cream in the freezer, where it has a shelf life of about 1 week.

Chocolate Mint Ice Cream

1 1/2 c Heavy Cream
1 c Milk
1/3 c Sugar
1 1/2 c Mint-Chocolate Chips
2 Egg Yolks; Large
1/8 ts Salt

In heavy gauge saucepan, combine 1 1/4 cups heavy cream, milk, sugar and 1 cup of mint chocolate chips.

Cook over low heat, stirring with wire whisk, until chips are melted and mixture is smooth.

Remove from heat.

In a medium bowl, beat egg yolks and salt until thick.

Gradually add chocolate mixture, beat until well blended.

Chill 30 minutes.

In a small heavy gauge saucepan, combine remaining 1/2 cup of chips and 1/4 cup of heavy cream.

Cook over low heat, stirring constantly, until chips are melted and mixture is smooth.

Remove from heat and set aside.

Pour chilled chocolate/egg mixture into an electric ice cream freezer; churn until thick, about 25 minutes.

Pour in reserved chocolate mixture; churn 10 seconds more.

Remove dasher; cover and store in freeze until ready to serve.

Chocolate Peanut Crunch Ice Cream

1 Egg
3 tb Sugar
1 cup Whipping cream
3/4 cup Milk
2/3 cup chocolate covered peanuts; finely chopped

In small bowl, whisk together egg and sugar.

Stir in cream, milk and peanuts.

Freeze according to manufacturer's directions. Makes 1 pint.

Chocolate Rum Ice Cream

1 ccp Sugar
2 tb All-purpose flour
2 cup Light cream; chilled
1 Egg; slightly beaten
2 oz Unsweetened baking chocolate; (2 sq.) broken in pieces
1/2 ts Rum extract

In large microwave-safe bowl combine sugar and flour; gradually stir in milk.

Blend in egg and baking chocolate pieces.

Microwave at HIGH (100%) 2 to 2 1/2 minutes, stirring frequently, just until mixture boils and thickens.

Add rum extract; blend with wire whisk until mixture is smooth.

Chill thoroughly.

Add light cream to chilled mixture; blend well.

Freeze in 2-quart ice cream freezer according to manufacturer's directions.

Chocolate Yogurt Ice

3 c crushed ice
8 oz plain nonfat yogurt
2 oz baking chocolate, melted
3 tb granulated sugar replacement
4 tb nondairy whipped topping

Combine all ingredients in food processor or blender.

Whip until thoroughly blended but not melted.

Pour into 4 tall glasses.

Place in freezer until mixture is slightly frozen.

Stir, top with 1 tbsp. (15 ml.) nondairy whipped topping and serve.

Creamy Chocolate Ice

13 oz Pkg. sugar-free instant chocolate pudding mix
1 qt 2% low-fat milk

Combine pudding mix and milk in large bowl.

With a wire whisk, rotary beater, or electric mixer on low speed, blend thoroughly.

Pour into ice-cream maker.

Freeze as directed by manufacturer. Then serve immediately or pack in freezer container for later use.

Easy Double Chocolate Ice Cream

1 pt Cold whipping cream
2 tb Hershey's Cocoa
14 oz Sweetened condensed milk
1/3 c Hershey's Syrup

Line 9x5x3-inch loaf pan with foil.

In large mixer bowl, beat whipping cream and cocoa until stiff.

Stir together sweetened condensed milk and syrup.

Fold into whipped cream mixture.

Pour into prepared pan.

Cover; freeze until firm, about 6 hours.

6 servings (5 cups).

German Chocolate Ice Cream

1/2 cup Sugar
2 tb Flour
1/8 ts Salt
1/8 ts Cinnamon
2 cups Milk
4 oz Sweet chocolate; melted
2 Eggs; beaten
1/2 cup Shredded coconut
2 cups Light cream -OR- Half & Half
1/2 cup Pecans; chopped

Combine sugar, flour, salt and cinnamon in a 2 qt saucepan. Gradually add milk.

Cook over medium heat, stirring constantly, until thickened.

Cook additional 2 minutes.

Remover from heat.

Blend in melted chocolate.

Blend a small amount of hot mixture into eggs; return all to pan, stirring constantly.

Cook 1 minute (DO NOT BOIL).

Remove from heat; add coconut.

Cool.

Blend in cream; chill.

Stir in nuts.

Churn-freeze.

Makes 2 quarts.

Home Made Fudgy Chocolate Ice Cream

5 oz Unsweetened chocolate
14 oz Sweetened condensed milk (not evaporated milk)
4 Egg yolks
2 ts Vanilla
2 cup Half-and-half
2 cup Whipping cream, un-whipped
1 cup Chopped nuts, optional

Melt chocolate in a double boiler.

In a large bowl, beat the chocolate, milk, egg yolks and vanilla.

Stir in the half-and- half, whipping cream, and nuts if desired.

Pour into ice cream freezer container and prepare as normal.
Store leftovers in freezer. Makes about 1.5 quarts.

Mint Ribbon Ice Cream Pie

6 oz Junior Mints (4 1.6-oz box)
2 cup Ice cream, softened – chocolate or vanilla
1 Prepared crust; vanilla, chocolate, or graham crumb
1 tb Butter
3 cup Ice cream, softened vanilla or chocolate

Place one box of Junior Mints in freezer.

Melt remaining Junior Mints with butter -- microwave for about 1 minute or stir over low heat. Stir until smooth.

Spread the 2 cups of ice cream into crust; drizzle with melted Junior Mints. Place in freezer until chocolate is set, about 10 minutes.

Chop cold Junior Mints; stir into remaining 3 cups ice cream.

Spoon into crust.

Loosely cover and freeze several hours or overnight.

Garnish as desired.

Mocha Ice Cream Cake

3 oz Ladyfingers
1/2 gal. Coffee ice cream; softened
1 qt Chocolate ice cream; softened
2 tb Instant coffee granules
1/2 cup Coffee flavored liqueur
6 Toffee bars; crushed
Chocolate sauce
1 c Heavy cream; whipped

Line ladyfingers around side of 9" springform pan.

Mix softened ice creams together.

Add coffee granules, liqueur and crushed toffee bars.

Pour into springform pan.

Spread a thin layer of chocolate sauce on top.

Freeze.

Before serving, spread cake with whipped cream.

Do not let this cake defrost before serving.

Serve immediately upon removing from freezer.

Old Fashioned Chocolate Ice Cream

2 cup Sugar
2/3 cup Hershey's Cocoa
1/4 cup All-purpose flour
1/4 ts Salt
2 cup Milk
2 Eggs, slightly beaten
1 tb Vanilla extract
1 qt Light cream
1/2 pt Whipping cream

In medium saucepan, combine sugar, cocoa, flour and salt; stir in milk and eggs. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat. Stir in vanilla, light cream and whipping cream. Refrigerate until cold. Freeze in ice cream freezer according to manufacturer's directions. About 2-1/2 quarts ice cream.

Super Chocolate Sorbet

1/2 cup Water
2 oz Semisweet chocolate; 2 sq.
1/3 cup Light corn syrup
2 tb Coffee-flavored liqueur
1 cup Low-fat (1%) milk; at room temperature

Heat water, chocolate, corn syrup and liqueur in medium saucepan over low heat until chocolate is melted.

Stir in milk.

Immediately transfer to ice-cream maker and freeze according to manufacturer's directions.

Total prep time: 10 minutes plus freezing.

Mousse

60 Second Chocolate Mousse

1 cup Chocolate chips
1 cup Heavy cream
1 Egg
Whipped cream
1 ts Vanilla

Place chocolate; egg, and flavoring in blender and chop.

Heat cream until small bubbles appear at edge. Do not boil.

With blender running, pour in hot cream.

Blend until chocolate is melted and mixture is smooth.

Pour into dessert dishes and cover with plastic and chill.

Serve with whipped cream dollops.

Almond Mousse au Chocolate

1 Envelope Unsweetened Gelatin powder
1/4 cup Cold Water
2 Unsweetened Baking Chocolate Squares
1 Semisweet Chocolate Square
1/2 cup Milk
1/2 cup Sugar
1 pt Heavy Cream
1/4 ts Almond Extract
1/2 cup Blanched Almonds -- toasted & chopped

Soften gelatin in water.

Melt chocolate in milk over boiling water.

Add sugar and stir until it dissolves completely. Let it cool.

Whip cream until it stands in soft peaks.

Stir almond extract and chopped almonds into cooled chocolate.

Fold 1/3 of the whipped cream into chocolate mixture.

Then fold in remaining cream.

Pour into an attractive serving bowl and let set in refrigerator, covered with plastic wrap, for at least 2 hours or overnight.

Decorate with whipped cream, candied violets, grated sweet chocolate or toasted almonds before serving.

Serves 6.

Best Chocolate Mousse

12 oz Semi-sweet chocolate chips
4 Eggs -separated
1/4 cup Confectioners sugar
12 oz Whipped topping like Cool Whip
Ground nuts for topping

Melt chocolate chips slowly and carefully so they do not burn. Try the microwave.

Let cool slightly.

Beat egg whites with sugar until stiff peaks form.

Into the cooler chocolate beat the egg yolks one at a time to make a nice creamy mixture.

Now fold the whipped topping, then the egg whites....GENTLY....If you like, let it have a streaked appearance, a marble-like look.

Place into a pretty serving dish and sprinkle with nuts.

Refrigerate at least 2 hours before serving.

Chocolate Banana Mousse

1 oz square chocolate unsweetened
1 cup (250 mL) evaporated skim milk
3 tb (45 mL) granulated sugar replacement
2 Egg yolks
1/4 ts (1 mL) salt
1 ts (5 mL) vanilla extract
2 Bananas (sliced)

Combine chocolate, 1/4 cup (60 mL) of the milk and the sugar replacement in top of double boiler.

(Chill remaining milk in freezer.)

Cook and stir over simmering water until chocolate melts.

Pour small amount of hot chocolate mixture over egg yolks and beat well.

Pour egg mixture into chocolate mixture on top of double boiler. Stir in salt. Cook and stir over hot water until mixture thickens.

Cool completely.

Scrape cold or slightly frozen milk into mixing bowl and beat until very stiff.

Fold chocolate mixture into stiffly beaten milk.

Fold in vanilla and banana slices.

Spoon into mold, freezer tray or individual cups and freeze until firm.

Chocolate Cream Mousse

1 pk (1-oz) Low cal chocolate pudding
1 1/2 c Skim milk
1/2 ts Grand mariner
1/2 ts Butter flavoring
1 Egg white
2 ts Fructose
4 Tb Prepared low calorie topping

In small bowl, combine pudding mix and milk.

Microwave at HIGH 5-7 minutes, or until slightly thickened, stirring 2-3 times.

Stir in Grand Mariner and butter flavoring.

Cover top of pudding with wax paper. Let cool.

In small bowl combine egg white and fructose.

Whip until egg whites form stiff peaks.

Fold in pudding.

Spoon in serving dishes, chill.

Serve with low-calorie whipped topping.

Chocolate Mousse

7 Squares Semi-Sweet chocolate, melted and cooled
3 Eggs
2 tb of your favorite liqueur
3 tb Icing sugar
2 c Whipped cream
1 Square semi sweet chocolate, grated
Icing sugar

Combine 7 squares chocolate, 1 whole egg and 2 egg yolks. Mix well.

Blend in liqueur.

Beat 2 egg whites until foamy.

Add icing sugar and beat until stiff shiny peaks form.

Fold whipped cream into egg whites.

Carefully fold chocolate mixture into egg white mixture.

Pour into plastic wrap lined 4 cups mixing bowl. chill until set, at least 3 hours.

Un-mold onto serving plate.

Remove plastic wrap.

Decorate with grated chocolate and icing sugar.

Chocolate Mousse W/strawberries

1 pk Pudding mix, instant choc. fudge, sugar-free
1 c Milk, skim; cold
1 3/4 c Whipped topping, light
Strawberries, fresh; whole

In a mixing bowl, beat pudding and milk until blended, about 2 minutes.

Fold in whipped topping.

Serve with strawberries for dipping.

Can also be served over slices of angel food cake.

Chocolate Orange Mousse

8 oz Plain Chocolate, broken into cubes
Juice and Grated Rind of 1 orange
1/2 oz Butter
1 tb Orange-Flavored Liquor
4 lg Eggs, Separated
1/2 pt Double Cream, whipped
2 oz Plain Chocolate, Grated

Place chocolate in a heatproof bowl over a pan of simmering water. Add juice of orange and stir occasionally until chocolate has melted.

Remove from heat and stir in butter, orange liquor and egg yolks.

Whisk egg whites until they form stiff peaks and gently fold into the chocolate mixture.

Pour into a glass serving bowl.

Chill for at least two hours until set.

Spoon whipped double cream into a piping bag fitted with a star nozzle. Pipe around top of mousse and arrange orange rind and grated chocolate alternately around the cream to decorate.

Coffee Liqueur Chocolate Mousse

1/4 cup Sugar
4 oz Semi-sweet chocolate chips
2 Egg whites, beaten stiff
1/4 cup Coffee liqueur
3 tb Cream
1 cup Whipped cream, beaten

In saucepan over very low heat, mix coffee liqueur and sugar; stirring until dissolved.

Remove from heat.

In top of double boiler, melt chocolate with cream.

Cool 20 minutes.

Stir chocolate into coffee liqueur mixture.

Carefully fold in egg whites, then whipped cream.

Chill 3 hours before serving.

Mint White Chocolate Mousse

4 oz Chocolate, white
3 tb Creme de menthe, green
1 c Cream, heavy
2 Egg whites (at room temperature)

Melt the white chocolate in a double boiler.

When melted, stir in the creme de menthe. Let it cool a bit and stir in about 2 1/2 T of cream. Let cool.

Beat the egg whites until stiff, but not dry.

Gently fold the chocolate-creme-cream mixture into the beaten egg whites. The more carefully you fold, the lighter the mousse will be.

Whip the remaining cream, until soft peaks form. Fold the egg whites-chocolate mixture into the whipped cream. Again, the more air you preserve, the lighter the mousse.

Spoon carefully into small bowls or cups and chill for about two hours.

Mousse au Chocolat

400 ml Heavy cream
2 Egg yolks
2 Egg whites
125 g Whole milk chocolate
125 g Bitter chocolate
1 tb Sugar

Beat the egg whites until stiff.

Stir the sugar under the egg yolks and beat until they are creamy.

Whip the heavy cream until stiff.

Melt carefully both kinds of chocolate, the chocolate shouldn't be warmer than 20 C.

Stir carefully the melted chocolate under the whipped cream.

Add the egg yolks, stir the egg whites spoon by spoon under the cream.

Put the Mousse au Chocolat for at least two hours in the refrigerator.

Old Fashioned Chocolate Mousse

4 oz Good quality bittersweet chocolate
5 lg Eggs -- separated
2 ts Instant espresso dissolved in 1 teaspoon Or two of boiling water so It makes a Paste -- cooled
Slivered toasted almonds
Whipped cream – optional

Melt chocolate in the top of a double boiler.

Add yolks, 1 at a time and stir (take care not to scramble).

Add the coffee paste and let cool to room temperature.

Beat the egg whites until stiff and fold into cooled chocolate mixture.

Refrigerate in a big bowl or in individual wine glasses.

Serve garnish with slivered toasted almonds and whipped cream piped through a pastry bag.

Orange Chocolate Tofu Mousse

(I couldn't resist)

1/2 c Brown rice syrup
2 ts Vanilla
1 lb Firm tofu, cut into chunks
1/4 c Unsweetened cocoa powder
1/2 ts Grated orange zest
Water as needed

Place rice syrup & vanilla in a food processor.

Process, adding the tofu a few chunks at a time.

Then add cocoa & orange zest.

Add water to thin as needed.

Pour into serving dishes & chill.

Peachy Chocolate Mousse Parfaits

1 pk (1.3 oz. envelope) dry whipped topping mix
1/2 c Cold low-fat milk
1 ts Vanilla extract
1/4 c Sugar or equivalent in sugar substitute
1/4 c Cocoa
10 tb Chopped peaches
5 tb Vanilla wafer crumbs

In a small mixer bowl, combine whipped topping mix, milk and vanilla; beat until stiff.

Stir together sugar (or sugar substitute) and cocoa; gradually add to whipped topping, beating until smooth.

Spoon mousse into 1/3 cup measure; place half of this amount into bottom of parfait glass or wine glass.

Layer 2 tablespoons peaches, then 1 tablespoon vanilla wafer crumbs over mousse. Top with remaining mousse.

Repeat procedure in four glasses.

Cover; refrigerate until serving time.

Makes 5 servings.

Rich Chocolate Mousse

8 oz Semisweet chocolate
3 tb Powdered sugar
3 tb Hot strong coffee
3 Egg yolks
8 oz Frozen whipped topping; Thawed, divided

In a double boiler over simmering water, melt chocolate.

Remove top pan from heat; stir in sugar and coffee.

Add one yolk at a time, stirring until smooth.

Place top pan over boiling water; cook and stir for 3-4 minutes or until thick.

Pour into bowl; chill 6-8 minutes.

Fold in 3 cups whipped topping.

Spoon into dishes.

Top with whipped topping.

Soft Chocolate Mousse

10 oz Extra bittersweet chocolate
4 Eggs, separated
2/3 c Powdered sugar
1/3 c Granulated sugar
1 c Extra heavy cream
1 tb Blackberry brandy or rum

Melt chocolate in top portion of a double boiler over simmering water.

Whip egg yolks with 1/3 cup powdered sugar until pale and airy, place whipped yolks in medium sized bowl.

Add warm melted chocolate and fold until just mixed.

Wash bowl and wipe thoroughly.

Dissolve 1/3 cup granulated sugar and 1/4 cup water in small pot, bring to a boil, cook to 230 degrees on a candy thermometer.

While sugar is boiling slowly whip whites to soft peak.

When sugar is ready, slowly pour into whites while beating at a medium speed in a steady stream. Continue to whip until stiff peaks form.

Remove whites, spoon whites on top of yolks but do not fold in. Whip cream and 1/3 cup powdered sugar until medium stiff peak, now fold in whites until just mixed.

Add cream and fold until incorporated, do not over fold.

Store in refrigerator until ready to use (should be used as soon as possible).

Solid Chocolate Mousse

10 oz Extra bittersweet chocolate
12 oz Extra heavy cream

Melt chocolate hot, over double broiler (do not burn chocolate), heat until it is warm to the touch.

Whip cream until very soft peaks form (lines show in slightly whipped cream).

Very, very quickly add chocolate to cream and fold in, mixture may look broken but keep folding until everything is smooth, but do not over-mix.

Place in bowl, cover and refrigerate until set.

To serve, place Soft mousse (see previous page) and Solid in composition to contrast each other. Garnish with berries and crisp a cookie, if desired

Muffins

Banana Chocolate Chip Muffins

2 md Ripe bananas
2 Eggs
1 c Brown sugar
1/2 c Butter, melted
1 ts Vanilla
2 1/4 c Flour
2 ts Baking powder
1/2 ts Ground cinnamon
1/2 c Mini-chocolate chips

Puree bananas, eggs, sugar, butter and vanilla until well blended.

Add flour, baking powder and cinnamon, mix until just blended.

Fold in chips.

Spoon into well-greased muffin pans.

Bake at 350F for 10 minutes or until toothpick inserted in center comes out clean.

Cappuccino Chocolate Chip Muffins

1 1/2 c Flour
1 Envelope Maxwell House Cappuccino, any flavor
1/2 c Sugar
1 1/2 ts Baking powder
1/2 ts Ground cinnamon
1/4 ts Salt
2 Eggs, slightly beaten
1/2 c Chilled coffee or milk
1/2 c Sour cream
1/4 c Butter, melted
1/2 c Semi sweet chocolate chips

Heat oven to 375 degrees.

Mix flour, cappuccino, sugar, baking powder, cinnamon and salt in a large bowl; set aside.

Stir eggs, coffee, sour cream and melted butter in a small bowl until well blended.

Add to flour mixture; stir just until moistened.

Stir in chocolate chips.

Spoon batter into greased or paper lined muffin pans, filling each cup 2/3 full.

Bake 30 minutes or until toothpick inserted in center comes out clean.

Chocolate Chip and Orange Muffins

3 c All-purpose flour
1 1/4 c Sugar
2 ts Baking powder
1 1/4 c Milk
3/4 c Vegetable oil
2 lg Eggs
4 ts Orange peel; grated
1 pk Semisweet chocolate chips 12 oz. size

Preheat oven to 350 degrees F.

Line 1/2-cup muffin cups with foil liners.

Combine flour, sugar, and baking powder in large bowl.

Make well in center of flour mixture.

In another bowl, mix milk, oil, eggs, and orange peel.

Stir milk mixture into dry ingredients (mixture will be lumpy).

Add chocolate chips to batter.

Divide batter among muffin cups.

Bake muffins until tester inserted into center comes out clean, about 20 minutes.

Transfer muffins to rack. Serve warm or at room temperature.

Chocolate Chip Muffins

3/4 c Milk
1/4 c Butter, melted
1 Egg
1 3/4 c Flour, all-purpose
1/3 c Brown sugar, packed
2 1/2 ts Baking powder
3/4 ts Salt
1/2 c Chocolate chips, semisweet
1/2 c Walnuts, chopped

Heat oven to 400 degrees F.

Line 12 medium muffin cups with paper baking cups or grease bottoms only of muffin cups.

Beat milk, butter and egg.

Stir in remaining ingredients, all at once, just until flour is moistened (batter will be lumpy).

Fill muffin cups about 2/3 full.

Bake 18 to 20 minutes or until golden brown.

Chocolate Chip Nut Muffins

1 c Chocolate Chips
2 1/3 c Whole Wheat Flour
2 ts Baking Powder
3/4 ts Salt
3/4 c Sugar
1 ea Egg; Lg, Slightly Beaten
3/4 c Skim Milk
1/2 c Orange Juice
3/4 c Walnuts; Chopped
2 ts Orange Peel; Grated

Chop the chocolate chips into small chips, (Or use the mini-chips).

Combine the flour, baking powder, salt and sugar.

Beat the egg with the milk and orange juice.

Add the mixture to the dry ingredients and continue to beat by hand for 1 minute.

Stir in the chocolate chips, walnuts and orange peel.

Spoon into muffin tins that have been sprayed with a non-stick coating, filling 2/3rds full.

Bake at 350 degrees for 15 to 20 minutes or until golden brown.

Remove from the tins and cool on a rack.

In a saucepan, mix ¼ cup chocolate chips, 1 Tablespoon butter, and 1 teaspoon corn syrup. Heat over low heat until chips are melted and mixture is smooth. Do not boil.

Spread over muffins.

Chocolate Chunky Mighty Muffins

1 1/2 c Flour
1 c Bran cereal flakes
1 c Rolled oats
1 1/2 c Brown sugar
1 1/2 ts Baking soda
6 tb Buttermilk powder
1 1/4 c Water
1 ea Egg
4 c Butter; melted
1 c Chocolate chunks
1 c Chopped nuts

Mix dry and wet ingredients separately.

Combine--will be lumpy.

Stir in chunks and nuts.

Bake in lined muffin cups 25-30 mins, until toothpick test passes, and muffins are lightly browned.

Chocolate Sour Cream Muffins

5 oz Semisweet chocolate
2 Baking chocolate squares
1/3 c Butter
3/4 c Sour cream
2/3 c Packed brown sugar
1/4 c Corn syrup
1 Egg
2 ts Vanilla extract
1 1/2 c All-purpose flour
1 ts Baking soda
1/4 ts Salt
1/2 c Chocolate chips

Mix semisweet chocolate, baking chocolate, and butter together; melt carefully in microwave or over simmering water in double boiler.

Allow to cool to lukewarm.

Mix sour cream, sugar, corn syrup, egg and vanilla.

Blend with melted chocolates.

Blend flour, soda and salt; add the chocolate mixture and blend very well.

Add the chocolate chips.

Pour batter into 12 paper-lined or greased muffin tins.

Bake in preheated 400-degree oven for about 20 minutes.

Remove from muffin tins and allow to cool on wire racks.

Peanut Butter Chocolate Chip Muffins

2/3 c Peanut butter, chunky or smooth
2 tb Butter; melted
3/4 c Sugar
2 Eggs
1 1/2 ts Vanilla extract
1 1/2 c Flour
1 1/2 ts Baking powder
1/2 ts Baking soda
1/2 c Milk
6 oz Semisweet chocolate chips

Preheat oven to 350 degrees F.

In a large mixing bowl, combine peanut butter and melted butter; stir until well blended.

Mix in sugar, eggs, and vanilla.

Combine flour with baking powder and baking soda.

Add to peanut butter mixture along with milk and chocolate chips.

Stir just until combined.

Spoon batter into 12 paper-lined 2 1/2- to 3-inch muffin tins.

Bake 20 to 25 mins, or until muffins spring back when lightly touched in center.

Serve warm or at room temperature.

Pumpkin Chocolate Chip Muffins

1/2 c Sliced almonds
1 2/3 c All-purpose flour
1 c Sugar
1 tsp pumpkin pie spice
1 tsp baking soda
1/4 tsp baking powder
1/4 tsp salt
2 eggs
1 c plain canned pumpkin
1/2 c melted butter
6 ozs chocolate chips

Heat oven to 350 degrees.

Put almonds on a baking sheet or pie pan and bake about 5 min., just until lightly browned.

Grease muffin cups or line with muffin papers.

Thoroughly mix flour, sugar, spice, baking soda, baking powder, and salt in a large bowl.

Break eggs into another bowl. Add pumpkin and butter to eggs and whisk until well-blended.

Stir in chocolate chips and almonds.

Pour over dry ingredients and fold in just until moistened.

Scoop into tins and bake 20-25 minutes.

Raspberry Chocolate Chip Muffins

2 c Flour
2 ts Baking powder
1 c Miniature chocolate chips
1/2 c Milk
2 c Fresh/frozen unsweetened raspberries
3/4 c Sugar
1/2 c Butter
1 ts Vanilla
1 tb Orange zest

Mix together flour, baking powder and chocolate chips.

Cream butter and sugar.

Add vanilla and orange zest.

In two additions alternately add the dry ingredients and the milk.

Fold in raspberries.

Bake at 375 degrees for 25-30 minutes.

Pies

10-Minute German Sweet Chocolate Cream Pie

4 oz Package German sweet chocolate,
1/3 cup Milk,
2 tb Sugar,
3 oz Package cream cheese, softened,
3 1/2 cup Whipped topping, thawed
1 8-inch graham cracker pie crust.

Heat chocolate and 2 TBSP of the milk in saucepan in saucepan over low heat, stirring until chocolate is melted.

Beat sugar into cream cheese.

Add remaining milk and chocolate mixture and beat until smooth.

Fold in whipped topping, blending until smooth.

Spoon into crust.

Freeze until firm, about 4 hours.

Garnish with chocolate curls, if desired.

Bavarian Chocolate Pie

1 9" baked pie crust, or crumb Crust.
1 Envelope unflavored gelatin
1 2/3 c Milk, divided
2/3 c Sugar
1/3 c Hershey's cocoa
2 tb Butter
3/4 ts Vanilla
1/2 c Chilled whipping cream

In medium saucepan sprinkle gelatin over 1 c. milk; allow to stand 2 minutes to soften.

Stir together sugar and cocoa.

Add to mixture in saucepan.

Cook over low heat, stirring constantly until mixture boils.

Remove from heat; add butter, stirring until melted.

Blend in remaining 2/3 c. milk and vanilla.

Cool.

Chill, stirring occasionally, until mixture begins to set.

Beat whipping cream until stiff.

Carefully fold into chocolate mixture.

Place into pie shell and chill completely.

Garnish with whipped cream, or chocolate curls, or both ☺

Berry Chocolate Pie

1 Pie crust, baked, or favorite crumb crust
1 cup Milk chocolate chips
3 tb Milk
1 ts Vanilla extract
1 pk Frozen sliced strawberries in syrup (thawed)
1 pk (8 oz for regular crust; 12 oz for deep dish crust)
frozen whipped topping (not lite) thawed

In medium microwave safe bowl, combine chocolate chips and milk. Microwave on MEDIUM (50% power) 1 1/2 minutes stirring every 30 seconds. Stir until chocolate is completely melted and smooth.

Stir in vanilla.

Pour chocolate into baked pie crust.

Refrigerate at least 2 hours.

Before serving, stir together strawberries and whipped topping in medium bow. Spread over chocolate layer.

Garnish with chocolate nonpareils (optional)

Black Bottom Pie

1/4 cup Butter
1 1/2 cup Chocolate cookie crumbs
3 tb Sugar
3 oz Pk vanilla pudding and pie filling (not instant)
1 1/2 c Milk
1 cup Heavy cream, chilled
3 tb Creme de cocoa
2 tb Chocolate sprinkles

In a 9-inch, heat-resistant, non-metallic pie pan melt butter in Microwave Oven 1 minute.

Combine cookie crumbs and sugar in a small bowl until well blended.

Stir cookie mixture into butter.

Press mixture onto bottom and sides of pie pan.

Heat, uncovered, in Microwave Oven 2 minutes or until crust has a crunchy texture. Allow to cool while preparing filling.

In a medium-sized, heat-resistant, non-metallic bowl empty package of pudding mix. Gradually stir in milk until smooth. Heat, uncovered, in Microwave Oven 2 minutes.

Stir and heat an additional 3 1/2 minutes or until mixture boils. Stir occasionally. Place wax paper on top of pudding so that a skin does not form and chill in refrigerator.

While pudding is chilling, whip cream.

Stir 3 tablespoons creme de cocoa into pudding.

Fold whipped cream into chilled pudding.

Pour into prepared crust and chill 3 to 4 hours or until set.

Garnish top with chocolate sprinkles.

Bourbon and Chocolate Pecan Pie

1 c Sugar
1/4 c Butter -- melted
3 Eggs -- slightly beaten
3/4 c Light corn syrup
1/4 ts Salt
2 tb Bourbon
1 ts Vanilla
1/2 c Pecans -- chopped
1/2 c Chocolate chips
1 9 inch pie shell

Cream sugar and butter.

Add eggs, syrup, salt, bourbon and vanilla. Mix until blended.

Spread pecans and chocolate chips in bottom of pie shell.

Pour filling into shell.

Bake in 375 degree oven for 40-50 minutes.

Cafe au mint chocolate pie

2 pt Coffee ice cream
1/2 c Semi-sweet chocolate chips
3 T Whipping cream (or condensed Milk)
1 1/2 Sleeves of Girl Scout Thin Mint Cookies (crushed)

Heavily grease sides and bottom of a 9 inch pie pan with regular (not light) stick butter.

Crumb cookies in food processor and press into pie pan.

Bake this for 10 minutes at 350 degrees.

Soften ice cream in refrigerator for four hours (or 1 hour room temperature).

Fill baked cool pie shell with ice cream and cover with wax paper. Freeze.

Melt chocolate chips and whipping cream over lowest heat and spread over pie.

Refreeze.

Chocolate Cherry Cream Pie

22 Graham Crackers
2 tb Sugar
6 tb Butter, melted
1 pk 4 servings, instant chocolate pudding mix
1/2 Tub whipped topping (like coolwhip)
1 can Cherry Pie Filling

Crush crackers with rolling pin, between waxed paper.

Combine with sugar and butter, stir well.

Press firmly into 9" pieplate.

Bake at 350 F for 8 minutes, cool before filling.

Prepare pudding as directed for pie filling.

Chill for 30 minutes, spread into crust.

Spread whipped topping carefully on top.

Spoon cherries on top.

Chill for 2 hours before serving.

Chocolate Chess Pie

2 Eggs, beaten
1 t Vanilla
1 Stick butter, melted
1 1/2 c Sugar
1 cn Evaporated milk
3 1/2 T Cocoa

Mix sugar, cocoa and butter. Stir well.

Add eggs and beat with electric mixer for 2 1/2 minutes.

Add milk and vanilla. Mix well.

Pour into unbaked Deep Dish pie shell.

Bake for 45 minutes at 325.

Chocolate Chip Almond Pie

6 Chocolate bars with almonds
17 Marshmallows
1/2 c Milk
1 c Heavy cream, whipped
1/2 c Chocolate chips
1/2 c Slivered almonds
1 Baked graham cracker crust

Melt chocolate bars and marshmallows in milk in top of double boiler. Cool.

Fold in whipped cream, chocolate chips and slivered almonds.

Pour into graham cracker crust.

Garnish with shaved chocolate.

Refrigerate for at least 4 hours.

Chocolate Cream Cheese Pie

1 cup Semi-sweet chocolate pieces
1/3 cup Milk
2 cup Sugar
3 oz Cream cheese, softened
1 cup Whipping cream
1 ea Pie crust, ready made

Beat together cream cheese and sugar; set aside.

Heat chocolate and milk over low heat, stirring until melted; remove from heat.

In a separate bowl, whip cream until soft mounds hold their shape.

Beat in cream cheese mixture only until blended.

Beat in chocolate mixture only until color is uniform.

Turn into 9-inch baked pie shell (graham cracker, pastry or creme de menthe).

Chill at least 2 hours before serving.

Garnish with shaved chocolate if desired. Serves 6

Chocolate Crunch Pie

1 pk Chocolate flavored pudding pie filling (4 serve size)
1 cup Cold milk
3 1/2 up Cool whip (8 oz size)
20 Chocolate sandwich cookies, ground up
1 1/2 cup Chocolate chips or other rocks (peanuts, peanut butter chips, etc.)
1 (6 oz.) chocolate crumb crust

Prepare pudding mix with milk as directed on package for pie filling.

Fold in whipped topping.

Stir in 1 cup cookies and the "ROCKS" into the pudding mixture.

Spoon the mixture into the pie shell.

Sprinkle with remaining cookies.

Freeze until firm.

Let stand 10 minutes, at room temperature before serving. Store leftover pie in freezer. Makes 6 servings.

Chocolate Dream Pie

2 Envelopes whipped topping mix
2 3/4 cup Cold milk
2 pk Chocolate Flavor Instant Pudding mix
1 9-inch prepared pie shell
1 ts Vanilla

Prepare whipped topping mix per package directions in a large mixing bowl.

Add remaining 1 1/2 cups milk and pudding mix.

Whip, then beat at high speed for 2 minutes, scraping bowl occasionally.

Spoon into pie shell.

Chill at least 4 hours.

Chocolate Eggnog Layer Pie

1 Envelope unflavored gelatin
1/2 cup -Water, cold
1/3 cup Sugar
2 tb Cornstarch
1/4 ts Salt
2 cup Commercial eggnog
1 1/2 Squares unsweetened chocolate, melted
1 ts Vanilla
1 9" pie shell; baked
1 ts Rum extract
2 cup Whipping cream
1/4 cup Confectioners sugar
Chocolate curls; optional

In a small bowl, soften the gelatin in the water. Set aside.

In a 1-qt. saucepan, combine the sugar, cornstarch, and salt. Gradually stir in the eggnog. Cook over med. heat, stirring constantly, until thickened. Cook for 2 mins.

Remove from the heat and add the gelatin mixture, stirring until dissolved.

Divide the filling in half, setting half aside to cool.

Add the melted chocolate and vanilla to half; stir well, and pour into the pie shell. Chill until set.

Add rum extract to the remaining filling.

Whip 1 cup of cream and fold into the cooled mixture.

Spoon over the chocolate layer and chill.

Whip the remaining cream and add the confectioners sugar.

Spread over the pie, or pipe from a pastry bag, and garnish with chocolate curls, if desired.

Serves 6 to 8.

Chocolate Malt Shoppe Pie

1 1/2 cup Chocolate cookie crumbs
1/4 cup Butter, melted
1 pt Vanilla ice cream, softened
1/2 cup Malted Milk Ball Candy, crushed
2 tb Milk, divided
3 tb Instant chocolate malt powder
3 tb Marshmallow Cream Topping
1 cup Whipping cream

Combine crumbs and butter. Press into a 9-inch pie pan. Freeze while preparing filling.

In a mixing bowl, blend ice cream, crushed malted milk balls and 1 T milk.

Spoon into crust. Freeze for 1 hour.

Meanwhile, blend malted powder, marshmallow cream and the remaining milk.

Stir in whipping cream; whipped until soft peaks form.

Spread over ice cream layer.

Freeze several hours or overnight.

Before serving, garnish with whipped cream and malted milk balls.

Chocolate Mint Ice Cream Pie

1 Chocolate cookie crumb pie crust
1 qt Mint chocolate chip ice cream; softened
8 Thin mints
Whipped cream

Fill pie crust with softened mint chocolate chip ice cream.

Re-freeze until firm.

Garnish before serving with whipped cream and thin chocolate covered mints.

Chocolate Meringue Pie

2 tb Flour, (heaping)
1 cup Sugar
1 cup Large can evaporated milk
1/2 ea Stick Butter
1/4 cup Cocoa
2 ea Egg yolks – reserve whites for meringue
1 cup Milk, 1 cup (mixed)
1 ts Vanilla

Mix flour, cocoa, sugar. Add egg yolks. Mix well.

Add milk a little at a time until you have the dry ingredients and eggs mixed well.

Add vanilla and butter.

Cook over medium heat until thick stirring constantly.

Pour into baked pie shell.

Top with meringue and brown.

Makes 2 - 8 inch pies from filling.

Double Chocolate Pie

2 pk chocolate pudding and pie filling
3 1/2 cup Milk
2 tb Butter
2 ea Squares baker's semi-sweet chocolate
1 ea Baked 9 pie shell, cooled

Combine pie filling and milk in saucepan; add butter and chocolate

Cook and stir over medium heat until mixture comes to a full bubbling boil.

Remove from heat. Cool 5 minutes, stirring twice.

Pour into shell and chill 3 hours.

Garnish with whipped topping and chocolate curls, if desired.

Note: Plastic wrap may be placed on surface of pie filling before chilling.

German Chocolate Pie

3 cups Sugar
7 tb Baking Cocoa
13 oz Evaporated Milk
4 Eggs: Lg, Beaten
1/2 cup melted Butter
1 ts Vanilla
2 cup Coconut; Flaked
1 cup Pecans; Chopped
2 Unbaked 9-inch Pie Shells

Melt the butter and set aside.

Combine the sugar and baking cocoa in a bowl.

Stir in the evaporated milk, eggs, melted Butter, and vanilla, blending well.

Stir in the coconut and pecans and turn into two unbaked pie shells.

Bake in a 350 degree F. oven for 40 minutes or until set around the edges.

Cool on racks. Makes 2 pies of 6 servings each.

Impossible Chocolate Cream Pie

2 Eggs
1 cup Milk
1/4 cup Butter (1/2 stick)
2 oz Unsweetened chocolate (2 squares) melted & cooled
1 c Sugar
1 ts Vanilla extract
1/2 cup Biscuit baking mix*

Preheat oven to 350. Combine all ingredients in a blender and blend on high for 1 minute.

Pour mixture into a greased 9" pie plate.

Bake for 30 min. or until set.

Cool completely before serving.

Serve topped with whipped cream. nuts, cherries, of chocolate sprinkles.

(*-Bisquick)

Kentucky Derby Pie

1 cup Sugar
1/4 cup Flour
2 Eggs; beaten
4 oz Butter; melted & cooled
1 cup English walnuts
1 cup Chocolate chips
1 ts Vanilla
1 Pie shell, 9"; unbaked

Mix sugar & flour; add eggs, then butter.

Add walnuts, chocolate chips & vanilla.

Pour all into pie shell & bake 30 minutes at 350.

Test with a toothpick in the center & bake longer if necessary. The pie should be somewhat chewy.

Light Chocolate Pie

2 tb Vegetable shortening
1 c Graham cracker crumbs
2 tb Sugar PLUS 2/3 c Sugar
3 cup Milk (1%)
1 Egg
5 tb Cornstarch
6 tb Cocoa
Salt
1/2 ts Vanilla
2 cup Non-dairy topping

Heat oven to 375 degrees.

Melt shortening.

Combine the graham cracker crumbs and 2 tbsp sugar.

Stir in melted shortening.

Spray a 9 inch pie pan with non-stick cooking spray.

Press the crumb mixture into bottom and up the sides of pan.

Bake until edges start to brown, 5-8 minutes. Cool.

Beat milk and egg together.

In a saucepan, combine the remaining 2/3 cup sugar, cornstarch, cocoa and a pinch of salt.

Gradually stir in the milk mixture.

Cook over medium low heat, stirring frequently, until mixture thickens and comes to a boil, 10-12 minutes.

Boil, stirring, 1 minute.

Remove from heat. Stir in vanilla.

Pour into cooled pie crust. Chill until set, several hours or overnight. Spread whipped topping on pie and chill until ready to serve.

Millionaires Pie

1 10" pie shell, partially baked in its pan
1 cup Coconut flakes
1 cup Semi-sweet chocolate chips
1 cup Chopped pecans
1/2 cup Brown sugar
3/4 cup White sugar
Pinch of salt
1 1/2 T Butter, melted
1/2 cup Light corn syrup
1/4 t Vanilla
4 Eggs, beaten

Preheat oven to 325 degrees.

Toss together the coconut flakes, chocolate chips and chopped pecans.

Place in pie shell.

Mix sugars, salt and melted butter.

Beat in corn syrup and vanilla.

Gently fold eggs into sugar mixture.

Pour evenly over ingredients in prepared pie shell.

Bake 55-65 minutes, or until deep golden brown on top and nearly set in center.

Cool at room temperature.

Snicker Pie

5 Snicker bars, king size
1 1/2 tb Half & half
1/2 c Peanut butter
4 c Cool whip
1 Graham cracker crust (Deep-Dish -OR- Chocolate)

In double boiler, melt together snicker bars, peanut butter and half & half.

Fold in 4 cups cool whip.

Pour into crust and freeze 4-5 hours before serving.

Top with cool whip and chocolate syrup.

Toll House Pecan Chocolate Pie

2 Eggs
1/2 cup All-purpose flour
1/2 cup White sugar
1/2 cup Brown sugar -- firmly packed
3/4 cup Butter, softened
1 (6 oz.) pkg. Toll House Semi-sweet Chocolate
1 cup Pecans -- chopped
1 (9 inch) pie shell – Unbaked

Beat eggs until foamy.

Blend flour, sugar and brown sugar into eggs.

Add Butter.

Stir in chocolate chips and pecans.

Pour into a 9 inch unbaked pie shell.

Bake for one hour at 325 degrees.

Turtle Pie

1/3 cup Chopped pecans
1 Baked 9 inch pie shell
1/2 cup Sweetened condensed milk
1/2 cup Brown sugar, packed
1/2 cup Butter
2 tb Corn syrup
16 Pecan halves
2/3 cup Semisweet chocolate chips
2 tb Butter

Sprinkle chopped pecans over bottom of baked pie shell.

Combine next 4 ingredients in heavy saucepan over medium heat.

Stir and bring to boil. Keep stirring as it continues to boil for 5 minutes. Be careful because it sticks to the bottom of the pan quite readily. Remove from heat.

Slowly beat with spoon about 2 minutes until it shows signs of thickening; not too long or it will harden when cool.

Carefully spoon over chopped pecans. Visualize the pie being cut into 8 wedges. Now place pecan halves around outside edge in upright position against crust so there will be 2 pecans in each wedge.

These are the turtle's feet. Push them down into filling so they stay upright.

Cool.

Melt chocolate chips and butter in small saucepan over low heat.

Spread over pie. Chill.

Makes 1 pie.

Puddings

Amaretto Chocolate Pudding

1 3.4 ounce box (cook and serve) chocolate pudding mix
2 oz Semisweet chocolate, finely chopped
1 1/2 cup Plus 2 Tbsp. milk
7 tb Amaretto liqueur
1/2 cup Chilled whipping cream
1 tb Sugar

Pour dry chocolate pudding mix into heavy medium saucepan. Add chopped semisweet chocolate.

Gradually mix in milk and 6 Tbsp. Amaretto liqueur.

Stir pudding over medium heat until chocolate melts and pudding comes to boil and thickens.

Divide pudding equally among four 3/4-cup ramekins or custard cups.

Refrigerate until cold, at least 1 hour.

Whip cream, sugar and remaining 1 Tbsp. Amaretto in small bowl until stiff peaks form.

Top chilled puddings with large dollop of whipped cream.

Garnish with raspberries and chocolate curls, if desired.

Bittersweet Chocolate Pudding

1 pk Pudding mix, chocolate (6 serving size)
1 c Water
6 1/2 oz Cola beverage
Whipped topping (optional)

Combine pudding mix, water and cola in saucepan.

Cook and stir over medium heat until mixture comes to full boil.

Remove from heat, pour into individual dessert dishes.

Chill.

Serve plain or with whipped topping.

Broiled Banana Chocolate Pudding

2 cup Skim milk
1 pk Reduce calorie instant chocolate pudding
1 md Banana peeled and thinly sliced
2 ts Packed brown sugar

In mixing bowl combine milk and pudding mix.

Into a flame proof dish pour in the pudding and chill.

Can be prepared a day in advance.

Arrange the banana slices over top of pudding and sprinkle with sugar.

Place in oven and broil until sugar melts and is bubbly about 1 minute.

Do Not Burn

Chocolate Bread Pudding

Bread; to fill dish 2/3 full
2/3 cup Sugar
2 tb Cocoa
2 cup Milk
2 Eggs
1 ts Vanilla

Into a greased casserole dish break up enough bread to fill it 2/3 full.

Over this pour 2/3 cup sugar and 2 Heaping Tbsp cocoa that have been mixed together. Toss all together lightly (to coat the bread).

To 2 cups of milk add 2 well beaten eggs and 1 tsp vanilla.

Pour this over the bread and it should just cover the pieces.

Bake at 350 for about 45 minutes.

Serve with milk or with a lump of butter melting into the nice warm pudding, or with Cool Whip, etc.

Chocolate Cheesecake Pudding

1 cup Vanilla Yogurt
1 pkg (4 serving) chocolate instant pudding (can use other puddings if desired)
1 cup cold lowfat or skim milk

Pour milk and pudding mix into a bowl. Beat until well blended, 1-2 minutes, using a mixer to mix well.

Mix in yogurt until blended.

Spoon into dessert dishes.

If desired can garnish with chocolate sprinkles or coconut.

Chocolate Chiffon Pots

1 1/2 c Skim milk
2 Envelopes unflavored gelatin
3 tb Unsweetened cocoa
2 tb Granulated sugar
Few grains salt
2 ts Vanilla extract
1 cup Ice cubes (6 to 8)
4 ts Semisweet chocolate shavings

Place milk in a medium-sized saucepan and add gelatin, cocoa, sugar and salt. Stir over moderate heat until gelatin is completely dissolved.

Remove from heat; add vanilla and stir briskly with fork or wire whisk to mix ingredients well.

Pour into blender, add ice cubes, cover and blend at medium speed until ice cubes dissolve.

Uncover, stir once with rubber spatula and let stand 2-3 minutes to jell.

Spoon into 4 dessert dishes or parfait glasses and top each serving with 1 tsp chocolate shavings.

Chocolate Dream Dessert

1 pk Silken tofu (10 1/2 oz)
6 tb Honey or rice syrup
1/4 c Cocoa powder
1 ts Vanilla extract

Blend the tofu in a blender or food processor until creamy.

Heat honey in microwave for 90 seconds or until very hot.

In a small mixing bowl, pour heated honey over the cocoa powder and stir until smooth and fully dissolved.

Add vanilla extract.

Add mixture to tofu in blender or food processor and process until fully blended.

Pour into custard cups and chill 2 hours.

Chocolate Pear Pudding

1/4 cup Milk
3/4 cup Flour, sifted
1 lb Pears, 4 or 5 medium, bosc
1 tb Sugar
2 tb Butter, cut in bits
1 tb Cocoa, heaping
1/2 ts Baking soda
1/2 ts Baking powder
3/4 cup Sugar, dark brown
2 tb Corn syrup, lyle's golden
1 Egg, large beaten
4 tb Butter; melted
Whipped or ice cream, for topping
1/4 cup Milk
3/4 cup Flour, sifted

Peel, core and slice thin (or cut into chunks) 1 pound of pears, which you arrange on the bottom of a buttered baking dish (a souffle dish is fine).

Sprinkle the pears with sugar, and dot with butter.

Then mix together the flour, the cocoa powder, the baking soda and powder.

Add the golden corn syrup, the brown sugar, and then the egg, the butter and milk.

Beat together into a batter.

Pour the batter on top of the pears and bake the pudding for 45 to 50 minutes in a 325 degree oven.

Chocolate Pudding

1 cup Sugar
1/2 cup Baking cocoa
1/4 cup Flour
2 cup Water
3/4 cup Evaporated milk
1 tb Vanilla extract
pinch Salt

In a saucepan, combine sugar, cocoa, and flour.

Add water and milk; stir until smooth.

Cook over med. heat, stirring constantly, until mixture comes to a boil.

Continue cooking and stirring until thick, about 1 minute.

Remove from heat; stir in vanilla and salt.

Cool to room temp, stirring several times.

Pour into a serving bowl or individual dishes.

Serve warm or chill.

Yield - 4 to 6 servings.

Chocolate Ranch Pudding

1/4 cup Butter
2 oz Semisweet chocolate
1 cup Packed brown sugar
3/4 cup Corn syrup
1/4 cup Bourbon
3 Eggs, slightly beaten
1 1/2 cup Chopped pecans, toasted
1 cup Chilled whipping cream
1 ts Bourbon (optional)

Preheat oven to 400 F.

Heat butter and chocolate in 1 1/2 quart saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth.

Remove from heat; stir in brown sugar, corn syrup, 1/4 cup bourbon and eggs.

Sprinkle pecans over bottom of greased 2 quart casserole.

Pour chocolate mixture over pecans.

Bake uncovered 10 minutes.

Reduce oven to 350 F.

Bake until pudding is set, 20 to 25 minutes longer.

Beat whipping cream in chilled small bowl until stiff; fold in 1 teaspoon bourbon. Serve pudding warm with whipped cream.

*Note – I like Amaretto better ☺

Chunky Chocolate Pudding

2 cup Skim milk
1 pk Reduced-calorie instant chocolate pudding mix (4 1/2 cup servings)
1 1/4 oz Mini chocolate chips
1 oz Shelled walnuts; toasted and chopped
1/4 cup Frozen dairy whipped topping thawed
1 ts Chocolate syrup

Using milk, prepare pudding according to package directions.

Cover and refrigerate until soft set, about 30 minutes.

Stir in chocolate chips and walnuts.

Into each of four 6-ounce dessert dishes spoon 1/4 of the pudding; top each with 1 tablespoon whipped topping and then drizzle 1/4 teaspoon chocolate syrup over whipped topping.

Refrigerate until ready to serve.

Dark Chocolate Pudding

3 cup Milk
3/4 cup Hershey's European Style Cocoa
3/4 cup Sugar
4 tb Cornstarch
1 ts Vanilla
1/8 ts Salt
3 tb Butter

Mix all ingredients together, stirring until chocolate is dissolved.

Place mixture in the top part of a double boiler (have water boiling at start of cooking) Stir continuously until pudding is thick and smooth.

Cook for several minutes longer.

Pour into serving dishes or cups and refrigerate.

This pudding is also excellent served hot.

Low Fat Chocolate Pudding

2 Egg whites
2/3 cup Unsweetened cocoa powder
2 tb Cornstarch
2 1/4 cup Milk, nonfat -- divided
1/2 cup Granulated sugar
1/8 ts Salt
1 ts Vanilla extract

In a small bowl, lightly beat egg whites and set aside.

In a large bowl, combine cocoa and cornstarch.

Whisk 3/4 cup of milk into cocoa mixture until completely smooth.

In a large heavy saucepan, combine remaining milk, sugar, and salt.

Mix well. Bring to a boil over high heat, whisking constantly. Remove pan from heat.

Whisk cocoa mixture into hot milk mixture. Bring to a boil over medium-high heat; boil for 2 minutes, whisking constantly. Remove pan from heat.

Gradually whisk 1 cup hot cocoa mixture into egg whites.

Pour mixture back into pan. Cook over medium-low heat for 2 minutes, whisking constantly. DO NOT BOIL!

Remove from heat and add vanilla; blend well.

Pour into serving dishes. Cool to room temperature.

Cover and chill for 1 hour. Garnish with fresh strawberries, mint leaves and a dusting of cocoa powder.

Strawberry Chocolate and Cheese Parfait

1 cup Strawberries, sliced
1 tb Strawberry liqueur
1/2 cup Part-skim ricotta cheese
1 1/2 ts Each granulated sugar and whipping cream
1/2 oz Ini chocolate chips

In small mixing bowl combine strawberries and liqueur; set aside.

Using a fork, in separate small mixing bowl combine cheese, sugar, and cream; fold in chips.

Into each of 2 long-stemmed glasses or individual dessert dishes spoon half of the cheese mixture, then top each with half of the strawberry mixture. Serve immediately or cover and refrigerate until chilled.

Very Chocolate Pudding

2 cup Milk
2 Squares unsweetened chocolate
1 1/2 tb Cornstarch
1/4 cup Sugar
1/2 ts Salt
2 Eggs, separated
1/4 cup Sugar
1 ts Vanilla extract

Scald milk and chocolate in the top of a double boiler, stirring frequently to make it smooth.

In a bowl, mix together cornstarch, sugar and salt.

Slowly add chocolate mixture while stirring constantly.

Return mixture to double boiler. Cook while continuing to stir until mixture thickens, then cover and cook 25 minutes stirring occasionally to keep smooth.

Beat egg yolks with sugar.

Pour chocolate mixture over eggs while beating constantly.

Return to double boiler and cook 1 minute more.

Let cool.

Add vanilla and beat well.

Beat egg whites until stiff and fold into chocolate mixture.

Turn into individual bowls and chill thoroughly before serving.

For Chocolate Pie, pour into 8-inch baked pie shell and chill.

Serves 4

Sauces

Bittersweet Chocolate Sauce

1 c Whipping cream
2 tb Sugar
4 oz Bittersweet Hawaiian chocolate, chopped
1 tb Unsalted butter

Combine the cream and sugar in a small saucepan and heat to a boil.

Pour the hot mixture over the chocolate and butter in a medium bowl.

Stir until completely melted and smooth.

Strain through a fine wire mesh strainer into a serving bowl.

Serve warm.

Reheat in a double boiler if made in advance and refrigerated.

Black Chocolate Sauce

1 c Water
1 1/2 c Sugar
1 c Cocoa powder
1 tb Vanilla

Boil water and sugar. Cook 5 minutes.

Remove from heat and add cocoa, stirring constantly.

Return to low heat and simmer 5 mins until cocoa is thoroughly dissolved.

Remove from heat and stir in vanilla.

Place in tightly capped jar.

Chocolate Dipping Sauce

3 Jars Hershey's hot fudge sauce
2 Bottles Hershey's syrup (the kind for making chocolate milk)

Mix all in crock pot and keep warm as long as you need it.
Good for parties, for dipping fruit and pound cake.

Chocolate Mint Sauce

3 oz Unsweetened chocolate (3 sq)
1/4 cup Water
1 cup Sugar
1/2 cup Light corn syrup
1/8 ts Salt
2/3 cup Light cream or
2/3 cup Undiluted evaporated milk
1/8 ts Peppermint extract

Place chocolate and water in a deep, 1 1/2-quart, heat- resistant, non-metallic casserole.

Heat, uncovered, in Microwave Oven 45 seconds or until chocolate is melted.

Stir to blend chocolate and water.

Add sugar, corn syrup and salt. Heat, uncovered, in Microwave Oven 9 minutes or until a candy thermometer reaches 240 degrees F.

If a candy thermometer is not available, drop a small amount of the mixture into very cold water. The mixture should form a soft ball which flattens when removed from the water.

DO NOT PLACE THERMOMETER IN MICROWAVE OVEN.

Stir every minute.

Gradually blend in cream and flavoring.

Makes 2 cups

Chocolate Sauce

1 c Cocoa powder
3/4 c Granulated sugar
3/4 c Water
1/2 c Corn syrup
1 t Vanilla

In small saucepan, combine cocoa and sugar.

Stir in water and corn syrup.

Place over medium heat; bring to the boil.

Boil 2 minutes, stirring constantly.

Remove from heat, stir in vanilla and allow to cool completely.

Sauce will thicken when it cools.

Chocolate Sauce - Diabetic

1 tb Butter
2 tb Cocoa
1 tb Cornstarch
1 c Skim milk
1/2 ts Vanilla
Artificial sweetener to equal 1/3 cup sugar

Mix all ingredients until well blended in saucepan.

Cook over medium heat stirring constantly until slightly thickened.

Remove from heat and set pan in ice water and swirl until completely cold.

Sauce thickens as it cools.

If not cooled over ice, the chocolate sauce will get a pudding-like skin and be rubbery.

Dark Chocolate Sauce

1 1/2 c Heavy cream
2/3 c Dark brown sugar, packed
4 oz Bittersweet chocolate, chopped
3 oz Unsweetened chocolate, chopped
1/4 c Unsalted butter, softened
3 tb Amaretto, or to taste

In a small heavy saucepan, combine the cream and brown sugar.

Bring the mixture to a boil over mod-high heat, whisking occasionally, and boil it, whisking, until sugar is dissolved.

Remove pan from heat and add chocolates, whisking, until they are melted.

Whisk in the butter and the Amaretto.

Continue to whisk until the sauce is smooth.

Let cool slightly.

Makes about 3 cups.

Deluxe Chocolate Sauce

2 cup Semisweet chocolate chips
1/2 cup Butter
1 T Instant coffee powder
1/8 t Salt
1 T Vanilla
2 cup Icing sugar
1 cup Light corn syrup
1 cup Hot water

Measure first 5 ingredients into saucepan.

Heat and stir over medium heat until smooth.

Remove from heat.

Beat in icing sugar, syrup and water until smooth.

Pour into jar.

Store in refrigerator.

Makes 4 1/2 cups.

Fat Free Hot Fudge Sauce

3/4 c Sugar; (can be sugar substitute)
1/3 c Cocoa;
4 ts Cornstarch;
1/2 c Evaporated skim milk
1 ts Vanilla

In a small saucepan stir together the sugar, cocoa, cornstarch and evaporated skim milk.

Cook and stir constantly until sauce is bubbly and thick.

Cook and stir two minutes more.

Remove from heat and stir in 1 tsp. vanilla.

(For sugar-free sauce skip sugar at the start and stir in NutraSweet spoon on at the end with the vanilla.)

Hot Fudge Sauce

2 cup Sugar
1/3 cup Cocoa
1/4 cup Flour
1/4 ts Salt (optional)
2 cup Milk
2 tb Butter
1 1/2 ts Vanilla

Mix dry ingredients together in saucepan.

Slowly stir in milk.

Add butter.

Bring to a boil over medium heat, stirring constantly.

Lower heat and cook 8 minutes, stirring constantly.

Remove from heat and stir in vanilla.

Serve warm over ice cream.

Makes about 2 1/2 cups.

Philly Chocolate Sauce

1 8 oz pkg. Cream Cheese, cubed
1/3 c Milk
1 oz Unsweetened Chocolate Squares
2 c Sifted powdered sugar
1 ts Vanilla

Combine cream cheese, milk and chocolate; stir over low heat until smooth.

Blend in remaining ingredients.

Serve over poached pears, ice cream or cake.

* Note - this sauce can be refrigerated and then reheated.

Makes 2 cups

Rich Chocolate Sauce

6 oz Bittersweet chocolate
6 oz Semisweet chocolate
1 c Heavy cream
1/2 c Coffee
1 tb Cognac

Melt everything over a double boiler - Mixing until smooth.

Super Hot Fudge Sauce

4 oz Semisweet chocolate; coarsely chopped
5 tb Butter; unsalted
1/4 cup Cocoa
3/4 cup Sugar
3/4 cup Water
1/4 cup Corn syrup
2 ts Vanilla

In heavy medium saucepan, combine the chocolate, butter, cocoa, sugar, water and corn syrup.

Whisk over medium high heat until the chocolate and butter are melted and the sugar is dissolved.

When the sauce just comes to a boil, reduce the heat to low and cook at a low boil for 8 to 10 minutes; the sauce will thicken as it cools.

Add the vanilla and stir to combine.

Store in the fridge tightly covered.

Ultimate Raspberry Chocolate Sauce

12 oz Frozen raspberries (individually quick-frozen), defrosted
3/4 c Dutch-process cocoa
3/4 c Heavy cream
4 tb Unsalted butter; softened
1 1/2 c Sugar
1/3 c Light corn syrup

Puree the raspberries in a food processor fitted with a steel blade, then pass them through a fine strainer. Or pass them through a food mill. Set aside.

In a medium-size heavy saucepan, whisk together the cocoa and heavy cream.

Add the butter, sugar, corn syrup and raspberries and stir until well blended.

Place the pan over medium heat and slowly bring the mixture to a boil, stirring often.

Once it reaches a boil, let it continue to boil slowly for 8 minutes without stirring.

Remove the pan from the heat and pour the sauce into a container.

Let it cool for 15 minutes if serving hot, or cover and refrigerate until needed. It will last for at least 1 month.

The sauce may be reheated slowly.

Makes 2 1/2 Cups.

Snacks

Turtle Pretzels

1 ts Vegetable oil
20 Kraft caramels
2 1/2 ts Water
36 Pretzel nuggets
4 oz Semisweet chocolate, finely chopped

Grease a cookie sheet with the vegetable oil.

Combine the caramels and the water in a saucepan and melt over low heat, stirring frequently, or in a covered dish in a microwave at full power, for 1 1/2 minutes.

Dip the pretzel nuggets, a few at a time, in the caramel and remove with a fork to the greased cookie sheet.

Refrigerate until caramel is firm.

Melt the 3 ounces of the chocolate. Remove from heat.

While the chocolate is still hot, mix the remaining 1 ounce of chocolate into the melted chocolate, in 2 additions, stirring until each addition is completely melted before adding the next.

Lift the caramel pretzels from the sheet and dip, one at a time, into the chocolate. Coat completely and lift with a small fork. Shake off excess chocolate by rapping the fork on the edge of the bowl lightly.

Remove any drips from the bottom by running the fork across the edge of the bowl. Slide the candy onto a cookie sheet lined with parchment paper or wax paper.

Allow to cool until solid.

Let chocolate set at room temperature or in the refrigerator.

Makes 3 dozen pieces.

Chex and Chocolate Party Mix

9 c Your favorite Chex brand cereals
2 c Shredded coconut-optional
1 c Peanuts
1 c Packed light brown sugar
1/2 c (1 stick) butter
1/2 c Light corn syrup
1 ts Vanilla extract
1/2 ts Baking soda
12 oz Pkg (2 cup) semi-sweet chocolate morsels
1 1/2 c Raisins

Preheat oven to 250 degrees. Combine cereal, coconut and peanuts in large, small roasting pan. In small saucepan over medium heat, heat brown sugar, butter and corn syrup to boiling, stirring.

Without stirring, boil 5 minutes.

Stir in vanilla and baking soda.

Pour over cereal mixture, stir until evenly coated.

Bake 1 hour, stirring every 15 minutes.

Cool, stirring frequently.

Stir in morsels and raisins.

Store in airtight container.

Chocolate Butterscotch Haystacks

2 c Butterscotch chips
2 c Chocolate chips
12 oz Chow mein noodles

Melt chips.

Add in noodles.

Drop onto waxed paper and chill until firm.

Chocolate Covered Potato Chips

8 oz Sweet or milk chocolate chopped finely
24 Thick sliced, ridged potato chips

Melt 6 ounces of chocolate. Remove from heat.

While chocolate is still hot, mix the remaining 2 ounces of chocolate into the melted chocolate, in 3 additions, stirring until each addition is completely melted before adding the next.

Dip the potato chips,1 at a time, in the chocolate.

Coat completely and lift with a small fork. Shake off excess chocolate by rapping the fork on the edge of the bowl lightly. Remove any drips from the bottom by running the fork across the edge of the bowl.

Slide the chips onto a cookie sheet lined with parchment or wax paper. Allow to cool until solid.

Let chips sit at room temperature.

Makes two dozen chips

Chocolate Marshmallow Chow

1 cup Miniature marshmallows
1/3 cup Chocolate chips
1 Stick butter
9 cup Wheat Chex cereal
1/2 cup Powdered sugar
1/2 cup Raisins

Melt butter, marshmallows, raisins and chocolate chips.

Pour mixture over cereal and toss.

Put mixture into paper bag and add powdered sugar.

Shake until all cereal is covered.

Chocolate Pops

1 ct (8-oz) chocolate-flavored - low-fat or non-fat yogurt
1 Very ripe banana;
3/4 c Club soda; -=OR=- 3/4 c Sparkling water

Combine yogurt and banana in blender or food processor.

Whirl until smooth.

Stir in club soda.

Freeze until firm in a plastic mold if you have one. IF NOT, freeze mixture in small paper cups.

Add a stick or plastic spoon when pops are half frozen.

To eat, peel away the paper. Eat right away or transfer to a plastic bags for long-term freezing.

People Chow

1/2 Stick butter
1/2 cup Peanut butter
2 cups Powdered sugar
6 oz Pk chocolate chips
6 cups Crispix cereal OR Corn Chex

Mix butter, peanut butter and chips together in saucepan over med heat or melt in bowl in microwave.

Pour over cereal in a lg bowl. Stir to coat.

Put powdered sugar in a brown grocery bag and pour cereal into bag; shake to coat.

Cut open bag to lay flat and spread out coated cereal.

Sprinkle with extra sugar if necessary.

Let dry before packaging.

Truffles

Baileys Irish Cream Truffles

12 oz Semi-sweet chocolate morsels
1/4 c Heavy cream
1 tb Sweet Butter
2 Egg yolks
1/4 c Baileys Irish Cream

Melt chocolate, Baileys and heavy cream together over very low heat.

Whisk in yolks, one at a time; mixture will thicken.

Whisk in butter.

Refrigerate overnight, or until firm.

With spoon make small balls.

Roll in powdered sugar, cocoa, chopped nuts, or sprinkles, etc.

Belgian Chocolate Truffles

2 pounds of Belgian chocolate (or any brand of good quality chocolate)
One quart of heavy cream
1/4 lb. unsalted butter
1/3 C liqueur of choice
cocoa powder

Serves 4 (just kidding.... this makes over 2lbs. of truffles, but they are incredibly addictive)

Melt chocolate and cream over a double boiler.

Whisk in butter and liqueur.

Continue to whisk as the mixture cools and thickens.

Pour into quart containers and refrigerate.

Scoop out with melon baller, roll in powdered cocoa.

Chocolate Anise Truffles

1/4 cup Anise liquor
1/2 cup butter
12 oz. semi-sweet chocolate
2 cups pulverized anisette cookies

In a double boiler melt the chocolate, constantly stirring with a wooden spoon.

When the chocolate has melted, add the butter and slowly stir it into the chocolate as it melts. Continue to stir for another minute until it is well mixed and smooth.

Add in the Rum and stir until well mixed.

Sprinkle in the pulverized anisette cookies (a little at a time, as sometimes it takes less) until the mixture is slightly thickened but still smooth. You want the mixture to remain as a thick sauce at this point.

When you have thoroughly mixed in the anisettes, rest the top of your double boiler in a bucket of ice and WHISK the truffle mixture slowly until it has cooled (about 15 minutes). Do not stop whisking or the butter and rum will separate out of the chocolate-anisette.

When the sauce is completely cooled it should have a soft but solid consistency which you can then spoon out and form into truffles and coat with chocolate powder or confectioners sugar.

Chocolate Truffles

½ Cup unsalted butter
2 1/3 C confectioner's sugar
½ C cocoa
1/4 cup heavy or whipping cream
1 1/2 teaspoon vanilla

Centers: pecan, walnuts, whole almonds or after-dinner mints

Coatings: coconut, crushed nuts, confectioners sugar

Makes about 3 dozen truffles

Cream butter in large mixer bowl.

Combine 2 1/2 cups confectioners' sugar and the cocoa;

add alternately with cream and vanilla to butter. Blend well.

Chill until firm.

Shape small amount of mixture around desired center; roll into 1 inch balls.

Drop into desired coating and turn until well covered.

Chill until firm.

Chocolate Covered Truffles

1/4 C butter
1 1/2 lbs. real semisweet chocolate
3/4 C non-dairy coffee creamer, any flavor
1/2 teaspoon vanilla extract
1 1/2 pounds real milk chocolate for dipping
1 cup finely chopped chocolate, milk or semisweet for decoration

Makes about 3 dozen truffles

Melt semisweet chocolate in double boiler over hot water.

Heat butter, creamer and vanilla in another saucepan to 125° F on a candy thermometer. Add to semisweet chocolate all at once, beating until smooth and creamy.

Chill in refrigerator until nearly set but still pliable.

Beat with mixer until light and fluffy.

Spread in 9 inch buttered pan until set enough to roll into small balls.

Melt milk chocolate over double boiler.

Dip truffles in melted chocolate, then sprinkle generously, or roll in, chopped chocolate

Cognac Truffles

3 1 oz squares of unsweetened chocolate
1 1/4 cup confectioners' sugar
1/3 cup butter
3 egg yolks (use the whites to make macaroons or meringue cookies)
1 tsp vanilla or 2 TBSP of cognac

Melt chocolate.

Combine sugar and butter in bowl.

Cream together.

Add egg yolks, 1 at a time.

Stir in melted chocolate and flavoring.

Chill mixture.

Break off pieces and form into balls.

Roll in coating.

Air-dry 1 hour.

Store in air-tight container in very cool place.

Makes about fifty truffles.

Suggested coatings: ground almonds or other nuts, cocoa, more melted chocolate, confectioners' sugar, coconut, chocolate or colored jimmies.

Note that most truffles use raw egg yolks.

A melon baller is very handy in forming the truffles.

Cookies And Cream Truffles

1 cup finely ground Oreo® Cookies
12 T melted butter
6 oz. white chocolate, broken into small pieces
5 egg yolks
1 1/4 cup confectioner's sugar
1 tsp. vanilla extract

Makes about 40 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Chop cookies in a blender or food processor until finely chopped. Slowly drizzle in 6 tablespoons of melted butter and process till well mixed. Set aside.

Heat remaining 6 tablespoons of butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the white chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add vanilla and continue to beat until thick (see photo). With mixer on slow to medium speed, gradually beat in the cookie mixture, then gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm.

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and place on a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

Dark Chocolate Truffles

8 oz Semisweet chocolate; chopped into 1 1/4 inch pieces
4 oz Unsweetened chocolate; chopped into 1/4 inch pieces
2/3 cup Heavy cream
2 tb Unsweetened cocoa; sifted
2 tb Confectioners' sugar; sifted

Place 8 ounces semisweet chocolate and the unsweetened chocolate in a 4-quart bowl.

Heat the heavy cream in a 1 1/2-quart saucepan over medium heat. Bring to a boil.

Pour the boiling cream over the chocolate. Allow to stand for 5 minutes, thin stir until smooth (now you have ganache).

Refrigerate the ganache for 1 hour until firm but not hard.

Line a baking sheet with parchment paper.

Using a tablespoon of ganache for each truffle (approximately 3/4 ounce), portion 24 truffles, evenly space onto the parchment lined baking sheet.

Refrigerate the ganache portions for 15 minutes (so the ganache will be firm enough to roll into truffles).

When the ganache is firm enough to handle, remove from the refrigerator and individually roll each portion of ganache in your palms, in a gentle circular motion, using just enough pressure to form smooth rounds.

Roll 16 of the rounds in 2 tablespoons cocoa and separately roll 8 in the confectioners sugar until completely covered.

Store the truffles in a tightly sealed plastic container, in the refrigerator.

Remove about 1 hour before serving.

Dreamy Chocolate Truffles

1 2/3 c Heavy cream
2 Unsalted butter; sticks
16 oz Semisweet chocolate; cut in to small pieces
1 ts Vanilla flavoring; or to taste
Cocoa

Bring cream and butter to a boil in medium saucepan.

Remove from heat and add chocolate. Allow to sit for 5 minutes.

Stir until smooth. Add vanilla. Let cool in refrigerator, and stir with whisk every 15 minutes or so until very thick.

Chill until firm.

Using melon baller or small spoon, scoop out tablespoon sized portions, and place on sheet sprinkled with cocoa.

Place in refrigerator to harden.

Using palms of hands, gently and quickly roll each portion of chocolate into a ball.

Chill again to harden.

Roll each truffle in powdered cocoa, finely chopped nuts, or dip into melted chocolate.

Store in airtight container in refrigerator.

Makes about 3 dozen

Easy BasicTruffles

(Servings: 64)

8 oz Semi-sweet chocolate
1/3 cup Milk
1/3 cup Unsalted butter
2 Egg yolks, slightly beaten
1/4 teas. Pure Vanilla extract
Unsweetened cocoa

In saucepan, melt chocolate with milk and butter over low heat, stirring until smooth. Remove from heat.

Stir 1/4 cup hot mixture into egg yolks, whisk yolks into chocolate mixture in saucepan.

Add vanilla; beat well.

Pour into small bowl; cover and refrigerate until firm. (You can store in refrigerator for up to 2 days at this point.)

Form teaspoonfuls into balls; roll in cocoa and shake off excess.

Makes 1 pound (about 2 dozen). About 75 calories each.

For gift-giving: use a glass jar with lid or candy dish covered with plastic wrap. Store covered in refrigerator for 3 weeks and in freezer for up to 2 months.

Grand Marnier Truffles

4 T melted butter
4 oz. bittersweet chocolate, broken into small pieces
4 oz. milk chocolate, broken into small pieces
4 T Grand Marnier
4 egg yolks
1 1/4 cup confectioner's sugar
2 tsp. orange extract

Makes about 30 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Heat butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add extract and liquor and continue to beat until thick.

With mixer on slow to medium speed, gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm.

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and place on a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

Hazelnut Or Almond Truffles

2/3 cup finely ground toasted almonds or hazelnuts
7 T melted butter
3 oz. bittersweet chocolate
3 oz. milk chocolate
1 T Amaretto (for almond) or 1 T Frangelico (for hazelnut)
4 egg yolks
2/3 cup confectioner's sugar
1/2 tsp. vanilla extract
1 1/2 tsp. almond extract

Makes about 30 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Chop toasted nuts in a blender or food processor until finely chopped. Slowly drizzle in 3 tablespoons of melted butter and process till well mixed. Set aside.

Heat remaining 4 T of butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add extracts and liquor and continue to beat until thick.

With mixer on slow to medium speed, gradually beat in the nut mixture, then gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and place on a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

Marshmallow Truffles

10 oz Marshmallows
12 oz Semisweet chocolate chips
Coconut -- toasted
Decorative candies

Arrange marshmallows on cookie sheet or jelly roll pan; freeze 15 minutes.

Microwave chocolate chips on high- 2 1/2 minutes or until smooth, stirring every minute.

Using skewer or fondue fork, dip each frozen marshmallow into melted chocolate until marshmallow is completely coated.

Roll in coconut or decorative candies.

Use another fork or metal spatula to place marshmallow on waxed paper lined cookie sheet or jelly roll pan.

Chill or keep in cool dry place.

Mocha Truffles

2 packages (12 oz each) Semisweet chocolate chips
8 oz. cream cheese, softened
3 T instant coffee granules
2 tsp. water
1 lb. good dark chocolate cocoa confectionery coating
white confectionery coating, optional

Makes about 5 1/2 dozen

In a microwave-safe bowl or double boiler, melt chocolate chips.

Add cream cheese, coffee and water; mix well.

Chill until firm enough to shape.

Shape into 1" balls and place on a waxed paper-lined cookie sheet.

Chill for 1-2 hours or until firm.

Melt chocolate coating in microwave-safe bowl or double boiler.

Dip balls and place on waxed paper to harden.

If desired, melt white coating and drizzle over truffles

Orange Mocha Truffles

1 1/2 pk Chocolate; semi sweet; 12 squares
1 8 ounces Pkg Cream Cheese; softened
3 cup Powdered Sugar
1 tb Coffee liqueur
1 tb Orange liqueur
1 tb Almond liqueur
Nuts; chopped
Unsweetened cocoa
Flake coconut
Sprinkles; colored

Cook chocolate in large microwave-safe bowl on HIGH for 2 minutes, stirring halfway through heating time.

Remove from microwave and stir until chocolate is melted.

Beat cream cheese in large bowl with electric mixer on medium speed until smooth.

Gradually beat in sugar until well blended.

Stir in chocolate until blended.

Divide mixture into thirds, add 1 flavor liqueur to each third; mix well.

Refrigerate about 3 hours or until firm.

Shape into 1-inch balls.

Roll in nuts, cocoa, coconut or sprinkles.

Keep in Refrigerator.

Makes 5 dozen.

Peanut Butter and Chocolate Truffles

1 C peanut butter chips
3/4 C butter
1/2 cup cocoa
1 can (14 oz) sweetened condensed milk
1 tablespoon vanilla

Coatings: crushed graham cracker crumbs, confectioners sugar or crushed nuts

Makes about 3 dozen truffles

In a heavy saucepan, over low heat, melt chips with butter.

Stir in cocoa until smooth.

Add condensed milk and vanilla.

Cook and stir until thickened and well blended, about 4 minutes. Remove from heat.

Chill until firm enough to handle.

Shape into 1 inch balls.

Roll in desired coating.

Chill until firm.

Store, covered in refrigerator

Rich Chocolate Pumpkin Truffles

2 1/2 c Vanilla wafers, crushed
1 c Almonds, toasted & ground
1/2 c Powdered sugar, sifted
2 ts Cinnamon
6 oz Chocolate chips (semi-sweet)
1/2 c Pumpkin (canned)
1/3 c Coffee liqueur
1/4 c Powdered sugar, sifted

*Note: Apple juice may be substituted for coffee liqueur if desired.

In medium bowl, combine vanilla wafer crumbs, ground almonds, the 1/2 cup powdered sugar, and cinnamon.

Blend in chocolate, pumpkin, and coffee liqueur.

Form into 1-inch balls.

Chill.

Dust with remaining powdered sugar just before serving.

Rum Truffles

1 3/4 cups vanilla wafer cookie crumbs
1 cup ground pecans
1 cup confectioners sugar
1/4 cup cocoa
3 tablespoons light corn syrup
1/4 cup light rum
1/3 cup confectioners' sugar (for dipping)

Makes About 2 1/2 Dozen

Mix all ingredients, except for 1/3 cup confectioners sugar. Roll into one inch balls. Roll balls in remaining confectioners sugar to coat.

Strawberry Truffles

8 oz. cream cheese at room temperature
5 oz. white chocolate
4 cups confectioner's sugar
1 tsp. grated fresh ginger root
18 medium fresh strawberries
1/4 cup finely minced crystallized ginger (get it in a gourmet food store or well stocked supermarket)
1/2 cup toasted coconut
1/2 cup finely chopped pistachio nuts

Makes about 18 truffles

Melt white chocolate in the top of a double boiler, let cool.

Beat together the cream cheese, sugar and ginger root until smooth.

Add melted white chocolate and mix well. Chill for at least 1 hour or until easy to handle.

Use a small melon baller (or small spoon) to scoop out the center of each strawberry, half way down each fruit. Pat strawberry dry. Put a little crystallized ginger into each strawberry.

Shape the cheese mixture around the fruit. Coat one end in the toasted coconut, the other in the pistachio nuts. Place truffles in candy cups and chill until serving time.

White Chocolate Truffles

1/4 C butter
1/2 C confectioner's sugar
1 teaspoon almond extract
1 egg yolk
8 oz. white chocolate, broken into small pieces
1 C chopped blanched almonds, lightly toasted

Makes about 2 dozen truffles

Melt chocolate and butter in the top of a double boiler over low heat, stirring constantly. Remove from heat.

Add sugar, egg yolk and almond extract;

Beat with an electric mixer until smooth.

Transfer to a shallow glass casserole dish. Cover and refrigerate 1 hour.

Shape mixture into 1 inch balls.

Roll in almonds.

Cover and refrigerate at least 8 hours.

Place in miniature foil cups at room temperature to serve.

Store in airtight container in refrigerator.

White Chocolate Apricot-Hazelnut Truffles

(makes 28 truffles)

Ingredients:
1 1/4 C hazelnuts (aka filberts)
1/4 C finely chopped dried apricots
24 ounces imported white chocolate
6 Tbl heavy cream

On a baking sheet, spread out 1 1/4 C hazelnuts.

Bake at 350 F for 10 minutes, or until nuts are light brown and the dark skins are cracked.

Remove as much of the skins as possible by rubbing nuts in a terry-cloth towel. Finely chop nuts in a food processor.

In a 1-quart glass container, combine 12 ounces imported white chocolate, cut up and 6 Tbl heavy cream.

[Note: I used the Nestle white chocolate chips that are available in my local supermarket. It worked well, but I am sure it would be better if you use a good import instead.]

Microwave mixture on MEDIUM (70% power), 3 to 4 minutes, stirring twice, until chocolate is melted and smooth. [You can do this step in a double-boiler]

Stir into melted chocolate 3/4 C of the chopped nuts and 1/4 C finely chopped dried apricots.

Cover the mixture and refrigerate 1 to 2 hours, or until mixture is firm enough to hold its shape. (If mixture gets too hard, let stand at room temperature for 30 minutes or so, until firm but soft enough to shape.)

Form 28 smooth 1 1/4-inch diameter balls, either by using a 1 1/4-inch automatic-release scoop, or by rolling 1 Tbl of the mixture between your (clean!) hands.

Place on a wax paper-lined cookie sheet and refrigerate until firm, 1 hour or longer.

White Russian Truffles

1 3/4 lb Milk chocolate, divided
1 c Whipping cream
1/4 c Kahlua

Chop finely 1 lb of the chocolate. Melt in a double boiler to 120 degrees.

Measure the cream into a 3-quart saucepan and bring just to the boil. Remove from the heat and cool to 120 degrees.

Add the chocolate to the cooled cream and stir until the mixture is smooth.

Stir the Kahlua into the chocolate, mixing well.

Scrape onto a baking sheet and refrigerate until firm.

Finely grate the remaining 3/4 lb of the chocolate. (This is easiest to do using the grater blade of a food processor.)

Remove the filling from refrigeration and form into small rough balls. Place on a baking sheet lined with wax paper.

Roll the truffles in the grated chocolate, pressing gently to adhere.

Refrigerate overnight.

Remove from refrigeration 15 minutes before serving.

Note: these truffles do not hold well at room temperature.

White Chocolate

Peanut Butter White Chocolate Candy Dreams

1/2 c Peanut butter -- crunchy or smooth
1/2 c Powdered sugar
2 tb Heavy cream
12 oz Imported white chocolate
1/2 c Almonds -- toasted and finely chopped
18 Whole natural almonds

In a small glass bowl or dish, heat peanut butter in a microwave oven on High 30-40 seconds to soften.

Mix in powdered sugar and cream; mixture should be stiff, not runny.

In a medium glass bowl, melt white chocolate in microwave oven on Medium 1-1/2 to 2-1/2 minutes, stirring once halfway through cooking time, or until melted and smooth.

Stir in chopped almonds.

Spoon a little white chocolate mixture into bottom of each of 18 paper candy cups 2 inches in diameter, swirling with back of a teaspoon to make an even layer.

Drop a little peanut butter mixture on top of white chocolate in each cup and spread around with back of spoon to make an even layer.

Spoon remaining white chocolate over peanut butter, using back of spoon to swirl evenly.

Top each cup with a whole almond.

Refrigerate until firm.

Store candies in refrigerator for up to a week.

White Chocolate Almond Pecan Pie

4 Eggs; beaten
1 c Light corn syrup
2/3 c Sugar
3 tb Butter; melted
1 tb Vanilla
1 tb Almond extract; (or to taste)
1 tb Chocolate extract
6 oz White chocolate; melted
1 c Pecan halves
1 c Sliced or slivered almonds
Unbaked 9-inch pastry shell

Combine first eight ingredients, beat with an electric mixer until blended.

Stir pecans and almonds into mixture.

Pour mixture into pastry shell.

Bake at 350 for 50-55 minutes.

White Chocolate Brownies

6 oz White chocolate, imported, cut-up
3/4 c Sugar
4 oz Butter
2 Eggs
1 1/2 ts Vanilla extract
1 c Flour
1/2 ts Baking powder
ds Salt
6 oz Semisweet or bittersweet chocolate; cut-up
1/2 c Walnuts; chopped

Preheat oven to 350 F.

In a 2-qt glass bowl, combine white chocolate pieces, sugar, and butter. Heat in microwave on High about 1 1/2 mins, or until melted and smooth when stirred.

With a whisk or fork, beat in eggs and vanilla until well blended.

Add flour, baking powder, and salt and stir until well mixed.

Stir in bittersweet chocolate and walnuts.

Spread evenly in a buttered, foil-lined 7 x 11-inch baking pan.

Bake 20 to 25 mins, or until golden brown. Do not overbake.

Let cool, then cut into 24 pieces.

White Chocolate Butter

1 Stick butter
2 tb White chocolate; melted & cooled
Cinnamon to taste

Mix all ingredients well. Serve with scones, etc.

White Chocolate Butter Cream Frosting

6 oz White Chocolate -- chopped
1/4 c Whipping Cream
1 c Unsalted Butter -- cold, cut up
1 c Powdered Sugar

Microwave white chocolate and cream in medium bowl on high for 1 1/2 minutes or until white chocolate is almost melted, stirring halfway through heating time.

Remove from microwave and stir until white chocolate is completely melted. Cool to room temperature.

Beat butter and sugar gradually into cooled mixture on high speed until light and fluffy.

Makes enough to frost 2 9-inch cake layers.

White Chocolate Cheesecake

1 lb White chocolate; chopped
12 oz Cream chesse; room temp
2 Egg yolks
1 c Sour cream
1 ts Vanilla
3 Egg whites
1 ts Cream of tartar
2 tb Superfine sugar

Melt chocolate; set aside.

Beat cream cheese until fluffy.

Beat in egg yolks 1 at a time and mix well.

Mix in sour cream, vanilla, chocolate and set aside

Beat egg whites w/tartar until peaks-gradually add sugar, beat till stiff.

Stir 1/3 of the whites into chocolate mix (to lighten) then fold in remaining whites.

Spoon into a pan with a graham cracker crust and bake in a water bath till center is set.

White Chocolate Chunk Brownies

3 tb Instant coffee powder
1 tb Water
2 cups Brown sugar; firmly packed
3/4 cup Unsalted butter
2 lg Eggs
2 tb Coffee liqueur
2 cups Flour
2 ts Baking powder
1/2 ts Salt
5 oz White chocolate; cut 3/4"
3/4 cup Pecans; coarsely chopped toasted

Preheat oven to 350 degrees F.

Butter a 10" diameter pan and line the bottom with parchment.

Combine coffee powder and 1 tb. water in a heavy med. saucepan. Stir over medium low heat until coffee dissolves.

Add sugar and butter and stir until butter melts. Pour into large bowl and cool to room temperature, stirring occasionally.

Add eggs and coffee liqueur to butter mixture, whisk to combine.

Sift flour, baking powder, and salt in small bowl. Add to butter mixture and stir to blend.

Stir in chocolate and pecans.

Pour batter into prepared pan.

Bake until tester inserted in center comes out almost clean about 35 minutes.

Cool in pan on rack.

Run small sharp knife around sides of pan to loosen brownie.

Turn out on plate; peel off parchment.

Cut into wedges to serve. Serve with caramel sauce and ice cream.

White Chocolate Cream Filling

1 1/2 ts Unflavored Gelatin
3 tb Cold Water
6 oz White Choc.-flav. baking bar
1 1/4 cups Whipping Cream
1 ts Vanilla Extract
* White Chocolate-flavored baking bar should be grated.

Sprinkle gelatin over water in a small saucepan; let stand 1 minute.

Cook over low heat, stirring until gelatin dissolves. Add grated baking bar and stir constantly until chocolate melts; cool slightly.

Combine whipping cream and gelatin mixture in a mixing bowl; beat at medium speed of an electric mixer until thickened. Stir in vanilla.

Makes 3 cups.

White Chocolate Fondue

12 oz White chocolate
1 oz Kirsche's cherry brandy
8 oz Heavy whipping cream

Combine chocolate and cream in a double boiler. Stir until the chocolate melts completely. The mixture should be creamy; do not overcook. Mix thoroughly.

Put mixture in a fondue pot and keep a low flame on to keep it warm.

Serve with any type of fruit or firm cake. Strawberries, apples, and bananas are especially good with it.

White Chocolate Fudge

2 c Sugar
3/4 c Sour cream
1/2 c Butter
12 oz White chocolate
1 (7 oz.) jar marshmallow cream
3/4 c Walnuts

Mix together sour cream and butter bring to full rolling boil, boil to soft ball stage.

Remove from heat, add chocolate until melted, add marshmallow creme and nuts,

Put in greased 8 or 9 inch pan,

Cool at room temperature.

Cut into squares.

White Chocolate Ice Cream

2 cups Half and half
12 oz White chocolate, coarsely chopped
4 Eggs
1 1/2 cups Sugar
2 cups Whipping cream

Scald half and half in top of double boiler set over simmering water. Add chocolate. Reduce heat so water barely simmers and cook until chocolate is melted, stirring occasionally. Remove from heat.

Using electric mixer, beat eggs in medium bowl to blend. Add sugar and beat until dissolved. Slowly mix in chocolate mixture. Beat in cream. Refrigerate until well chilled.

Process chocolate mixture in ice cream maker according to manufacturer's instructions.

Freeze in covered container at least 4 hours to mellow.

If frozen solid, let ice cream soften slightly in refrigerator before serving.

Makes 2 quarts.

White Chocolate Macadamia Cookies

1/2 cup Butter
1/2 cup Shortening
3/4 cup Brown sugar; packed
1/2 cup White sugar
1 Egg
1 1/2 ts Vanilla
2 cups Flour
1 ts Baking soda
1/2 ts Salt
6 oz White chocolate chips
7 oz Macadamia nuts

Beat butter, shortening, sugar, eggs and vanilla well.

Combine dry ingredients and add to butter mixture.

Stir in white chocolate and nuts.

Drop by teaspoonfuls 2 inches apart on greased cookie sheets.

Bake at 350 for 8-10 minutes.

Makes 5 dozen cookies.

White Chocolate Mint Truffles

1/2 lb White chocolate; cut into small pieces
1/2 cup Packed, fresh mint leaves (green or white)
1/4 cup Heavy cream
2 tb Creme de menthe
6 tb Unsalted butter; cut into small pieces

Melt the chocolate in a large heatproof bowl set over gently simmering water. When chocolate is almost melted, turn off the heat and let stand until completely melted, stirring occasionally.

Meanwhile, in a small saucepan, steep mint leaves in cream and creme de menthe until liquid is very flavorful (amount of time depends upon the strength of the mint leaves). Then bring just to a simmer, strain, pressing down on the mint leaves to give as much flavor as possible, and whisk into the melted chocolate.

Place the pieces of butter around the warm mixture and let the butter melt. When melted, stir to mix well.

Pour mixture into a shallow pan, giving you a 1-inch-thick layer of chocolate. Cool completely and then refrigerate or freeze until very firm.

To form the truffles: Have a small bowl of very hot water ready and replace the water as it cools down. Line a baking tray with parchment paper. Remove truffle base from the refrigerator or freezer. Before scooping out a ball of chocolate, dip the melon baller into the hot water, shaking to remove any excess water. Scoop out a truffle, tapping the melon baller on a firm surface to release the truffle. Quickly roll between the palms of your hands and place on the prepared baking tray.

You will have to wash your hands in cold water often to prevent the chocolate from sticking to your hands. Repeat this procedure until all the balls have been scooped and rolled. If the truffle base begins to soften too much, refrigerate or freeze until firm and then continue to scoop out the truffles. Refrigerate or freeze until needed.

Makes 45 to 50 small truffles.

White Chocolate Mousse

1 pk Baker's Premium White Chocolate (6 squares)
1 1/2 c Whipping cream, divided

Microwave white chocolate and 1/4 cup of the cream in a large microwaveable bowl on High for 2 minutes or until white chocolate is almost melted, stirring half way through the heating time.

Remove from microwave and stir until white chocolate is completely melted. Cool 20 minutes or until at room temperature, stirring occasionally.

Beat remaining 1 1/4 cups of cream in chilled medium bowl with electric mixer on medium speed until soft peaks form. DO NOT OVERBEAT!

Fold 1/2 of the whipped cream into the white chocolate mixture. Fold in the remaining whipped cream until just blended. Spoon into 6 one-half cup dessert dishes.

Refrigerate 2 hours or until ready to serve.

Garnish as desired.

White Chocolate Mousse Cheesecake With Sun Dried Cherries

9 oz White chocolate
3 ts Gelatin powder
1 qt Soft whipping cream
8 oz Sugar
2 lb Cream cheese
4 oz Caramel DeLites Cookies, diced and crumbled
4 oz Shortbread Cookies, diced and crumbled
4 oz Praline Royale Cookies, diced and crumbled
6 oz Sun-dried cherries
1 oz Melted butter

Melt chocolate.

Dissolve gelatin with 1 ounce of water.

Place cream cheese and sugar in mixing bowl. Mix on medium speed for 10 minutes.

When mixture is soft and creamy add melted white chocolate and gelatin. Mix for two minutes.

Add whipped cream and sun dried cherries.

To assemble: Grease a 10-inch mold with butter and cover sides with the Shortbread crumbles.

Pour Caramel DeLite crumbles on bottom,

Pour half of the cheesecake mixture over the first layer of cookies..

On top of that pour the Praline Royale mixture.

On top of that, pour the remaining cheesecake mixture.

Chill

Makes 10 servings.

White Chocolate Pecan Corn

1 pk Microwave popcorn; popped
8 oz Vanilla flavor candy coating
1/2 c Pecan halves

Place popped popcorn in large bowl.

Put candy coating in 1 quart glass measure; microwave on HIGH for 1 to 1-1/2 minutes or until shiny; stir to melt completely.

Stir in pecans.

Add to popcorn; stir well to coat.

Spread on cookie sheet and allow to cool completely.

White Chocolate Pretzels

1 lb White chocolate
1 sm Bag mini pretzels

Melt chocolate in double boiler.

Put handful pretzels in chocolate, stir to coat.

Using large tong meat fork remove and place on foil lined cookie sheet.

Put cookie sheet full of pretzels in freezer for a few minutes (1-2 minutes), then remove.

Store in airtight container.

White Chocolate Pretzel Rods

1 pkg. long pretzel rods
1 pkg. almond bark, or vanilla candy coating
Decorations, such as red and green sprinkles, holiday M&Ms or crushed up candy canes

Place the candy coating in a microwave-safe bowl. Make sure you do not get any water in the bowl. Any water at all will cause the candy coating not to melt properly and separate.

Microwave the candy coating for 1 min., then stir and microwave an additional min., until it is completely melted and smooth.

Stick a pretzel rod into the chocolate, and with a spoon, cover about 3/4 of the pretzel with chocolate. Let the excess drip back into the bowl.

Sprinkle the chocolate with either red and green colored sprinkles, crushed up peppermints, or stick red and green M&Ms to the chocolate.

Place the decorated pretzel on a piece of waxed paper or aluminum foil, and let it dry completely, about 1 hr. Gently pull the pretzels off the paper.

Pretzel Bouquet

Lay about 10 White Chocolate Pretzels on a sheet of red or green tissue paper.

Wrap the pretzels up like a bouquet of roses would be wrapped, and tie red, green and white curling ribbon around the middle to secure.

With scissors, curl the ribbon, then tie on a small gift card.

White Chocolate Raspberry Cake

1/4 lb White chocolate
6 tb Unsalted butter
6 Eggs
2 tb Sugar
1/4 cup All-purpose flour
2 pt Raspberries

Preheat oven to 325 degrees F.

Melt the chocolate in the top of a double boiler.

Cut the butter into tablespoon pieces, place in the bowl of a mixer and mix until smooth.

Slowly add the melted chocolate until incorporated.

Add the eggs, one at a time, as each one is absorbed.

Add the sugar, then the flour, mixing well after each.

Lightly grease a 9-by-11-inch baking pan.

Pour in the batter and smooth the top.

Place in the oven and bake for 25 to 30 minutes.

Remove from the oven and let cool before removing from the baking pan.

To serve, cut the cake into individual portions and top with fresh raspberries. Accompany with whipped cream or raspberry sauce, if desired.

White Chocolate Ribbon Fudge

1 1/4 lb White chocolate; cut-up
14 oz Sweetened condensed milk
1 1/2 ts Rum extract
1 1/2 ts White vinegar or lemon juice
dash Salt
1 1/2 c Walnuts; chopped
6 oz Semisweet chocolate chips melted

In a 2-qt glass bowl, melt white chocolate with sweetened condensed milk in microwave on Medium 3 to 4 mins, or until melted and smooth when stirred.

Stir in rum extract, vinegar, and salt; mix well.

Stir in walnuts.

Spread half of white chocolate mixture into a buttered 8- or 9-inch square baking pan. Refrigerate about 10 mins, or until almost set.

Spread melted semisweet chocolate over white chocolate.

Carefully top with remaining white chocolate mixture, spreading evenly over all.

Refrigerate until firm, about 2 hours or longer.

Cut into 25 squares.

Store in refrigerator in tightly covered container.

White Chocolate Scones

2 c All-purpose flour
1/3 c Granulated sugar
2 ts Baking powder
1/2 ts Salt
1/4 c Unsalted butter, chilled
1/2 c Heavy (whipping) cream
1 lg Egg
1 1/2 ts Vanilla extract
6 oz White chocolate, cut into 1/2 inch chunks

Preheat oven to 375 degrees.

In a large bowl, stir together the flour, sugar, baking powder, and salt.

Cut the butter into 1/2 inch cubes and distribute them over the flour mixture. With a pastry blender or two knives used scissors fashion, cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, stir together the cream, egg, and vanilla. Add the cream mixture to the flour mixture and knead until combined.

Knead in the white chocolate.

With lightly floured hands, pat the dough out on a floured work surface to a thickness of 5/8 inch. Cut circles in the dough with a biscuit cutter. Gather the scraps of dough together and repeat till all the dough is used.

Bake scones on ungreased baking sheet for 15 to 20 minutes, or until lightly browned on top.

Place baking sheet on wire rack for 5 minutes, then transfer scones to wire rack to cool.

Serve warm or cool completely and store in an airtight container.

Makes 8 or 9 scones.

White Chocolate Truffles

12 oz White chocolate, coarse chop
1/3 c Whipping cream
2 tb Orange liquor
1 ts Grated orange zest
1 1/4 c Confectioner's sugar

Melt white chocolate with whipping cream in heavy, medium saucepan over low heat, stirring constantly.

Whisk in liquor and zest until blended.

Pour into pie pan. Refrigerate until mixture is fudgy, but soft, about 2 hours.

Shape about 1 tablespoon of the mixture into 1 1/4 inch balls. To shape, roll mixture in your palms.

Place balls on waxed paper.

Sift sugar into shallow bowl.

Roll balls in sugar, place in petit four or candy cases.

Truffles can be refrigerated 2-3 days or frozen several weeks.

Makes about 35 truffles.

I hope you found something to satisfy your every chocolate whim!

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