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CHOCOLATE LOVER'S DELUXE RECIPE – ebook



**In this eCookbook you will find over
200 rich, delicious,
mouth watering chocolate dessert recipes.**

***This eCookbook is Compiled from various Chocolate recipe resources.**

***Compiled, Designed, and Published by CraftsXcetra.com - 2006**

CAKES:

BANANA FUDGE MARBLE CAKE

1 pkg. Duncan Hines fudge cake mix

2 eggs

1 c. ripe bananas, mashed

1/2 c. water

Preheat oven to 350 degrees. Grease and flour 2 (9 inch) round cake pans.

Combine cake mix, eggs, mashed bananas and water in large bowl.

Follow package directions. For Frosting:

Combine 1 package banana instant pudding mix, whipped topping mix and milk in large bowl.

Beat at high speed with electric mixer for 2 to 3 minutes or until light and fluffy. Fill and frost cake.

Refrigerate several hours before serving.

BLACK MAGIC CAKE

2 c. flour
3/4 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
1 c. sour milk
1 tsp. vanilla
2 c. sugar
2 eggs
1 c. black coffee
1 tsp. salt
1/2 c. vegetable oil

Mix all ingredients together thoroughly.

Batter will be thin. Bake at 350 degrees for 35 to 40 minutes.

BROWNIE CAKE

1 pkg. Devil Food cake mix
1 stick margarine
3 eggs
1 (8 oz.) pkg. cream cheese

1 box powdered sugar

Mix together cake mix, margarine 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 CHEESECAKE BARS

1 1/2 c. flour

2/3 c. butter, melted

2/3 c. cocoa

3 tsp. vanilla

1 c. chopped nuts

2 tbsp. butter

1 can sweetened condensed milk

1 1/2 c. sugar

3 eggs

1/2 c. milk

1/2 tsp. baking powder

1 pkg. 8 oz. cream cheese, softened

1 tbsp. cornstarch

Heat oven to 350 degrees. Grease 9 x 13 baking pan.

In mixer bowl, beat flour, sugar, melted butter, cocoa, 2 eggs,

1/2 cup milk, 2 teaspoons vanilla and baking powder until well blended.

Stir in nuts. Spread into pan.

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

Gradually add sweetened condensed milk, then remaining 1 egg

and 1 teaspoon 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.

CHOCOLATE ALMOND CHEESECAKE

1 1/2 c. choc. wafer crumbs
1 c. blanched almonds, toasted and
chopped
1/3 c. sugar
6 tbsp. butter softened
1 1/2 lbs. cream cheese, softened
1 c. sugar
4 eggs
1/3 c. heavy cream

Combine first 4 ingredients and pat into 9 1/2 inch spring form pan.

Cream the cream cheese and sugar and eggs and
add heavy cream, amaretto, vanilla and beat until light.

Pour batter into crust and bake at 375 degrees for 30 minutes.

Transfer to rack and let stand for 5 minutes.

Combine sour cream, sugar, and vanilla and spread
on cake and bake 5 minutes more.

Transfer to rack and cool completely then chill.

CHOCOLATE - AMARETTO CHEESECAKE

You can substitute an 8-inch pan for this cheesecake recipe, if desired.
The larger cheesecake will require only 45 to 50 minutes baking time.
6 chocolate wafers, finely crushed

1 1/2 c. light process cream cheese
product
1 c. sugar
1 c. 1% low-fat cottage cheese
1/4 c. plus 2 tbsp. unsweetened cocoa
1/4 c. all-purpose flour
1/4 c. amaretto
1 tsp. vanilla extract
1/4 tsp. salt
1 egg
2 tbsp. semi-sweet chocolate
mini-morsels
Chocolate curls (opt.)

Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan.
Set 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 for 65 to 70 minutes or until cheesecake is set.
Let cool in pan on wire rack.
Cover and chill at least 8 hours.
Remove sides of pan, and transfer cheesecake to a serving platter.
Garnish with chocolate curls, if desired.

Yield: 12 servings.

CHOCOLATE-MINT CHEESECAKE: Substitute 1/4 cup creme de menthe
for amaretto.

Yield: 12 servings. Clearwater, Florida

CHOCOLATE CARROT CAKE

2 c. flour
1 1/2 c. sugar
1 c. salad oil
1/2 c. orange juice
1/4 c. cocoa
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
4 eggs
2 c. carrots, shredded
1 1/2 c. flaked coconut
1 c. nuts, chopped (optional)

Mix all ingredients (except carrots, coconut and nuts) well for 3 to 4 minutes.
Stir in carrots, coconut and nuts. Grease and flour a 9 x 13 inch pan.
Bake at 350 degrees for 50 to 55 minutes.
Frost with your favorite cream cheese frosting.
Freezes well.

CHOCOLATE CHERRY CAKE

1 fudge cake mix
1 can (20 oz.) cherry pie filling
1 tsp. almond extract
2 eggs

--FROSTING:--

1 c. sugar
5 tbsp. margarine
1/3 c. milk
1 c. chocolate chips
1/2 c. chopped nuts

Combine cake mix, pie filling, extract and eggs.

Beat by hand until well mixed.

Pour into greased 9 x 13 x 2 inch pan.

Bake at 350 degrees for 20 to 25 minutes.

FROSTING: Boil sugar, margarine and milk, stirring constantly.

Remove from heat.

Stir in 1 cup chocolate chips.

Add 1/2 cup chopped nuts.

Pour over while cake is still warm.

CHOCOLATE CHIP CAKE

1 yellow cake mix
2 boxes instant chocolate pudding
1 c. oil
1 c. water
1 tsp. vanilla
4 eggs
1 (12 oz.) pkg. chocolate chips
Chopped nuts, if desired

Mix all of above items in large bowl.

Stir with a wooden spoon.

Pour into greased and floured bundt pan.

Bake at 325 degrees for 50 to 60 minutes.

CHOCOLATE CONECAKES WITH FROSTING

--CONECAKES:--

1 c. all-purpose flour
1 c. sugar
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. butter or margarine
1/2 c. water
3 tbsp. unsweetened cocoa powder
2 eggs
1/4 c. buttermilk
1 tsp. vanilla
10 ice cream cones (flat bottoms)

--FROSTING:--

1/3 c. cream cheese
1/2 c. powdered sugar
1/2 tsp. vanilla

1. Preheat oven to 350 degrees.
In a mixing bowl, stir together flour, sugar, baking soda and salt.
2. In a saucepan, mix together butter (or margarine), water and cocoa powder.
Stir all the time. When the butter is completely melted remove from heat and combine with the flour mixture in the bowl.
3. Use a big spoon and mix until everything is well blended.
4. Add the eggs, buttermilk and vanilla, then beat again for another minute or two.
5. Pour into the ice cream cones.
Fill to about an inch from the top.
Put the ice cream cones into a muffin tin or a big baking pan and

bake at 350 degrees for 30 minutes.

FROSTING: Let the cream cheese sit out a while to soften, then mash it together with powdered sugar. Add the vanilla a little at a time.

When mixed together evenly, it's done.

BE SURE TO LET THE CONECAKES COOL
BEFORE FROSTING THEM, OTHERWISE THE
FROSTING WILL MELT.

CHOCOLATE OATMEAL CAKE

1 c. rolled oats, uncooked

1 1/2 c. boiling water

1/2 c. shortening

1 1/2 c. sugar

2 eggs

1 c. flour, sifted

1/2 c. cocoa

1 tsp. baking soda

1/2 tsp. salt

1 tsp. vanilla

Mix rolled oats and boiling water together and let cool.

Cream shortening with sugar and eggs.

Add oatmeal mixture along with flour, cocoa, baking soda,
salt and vanilla.

Beat until smooth.

Bake in 8 x 12 inch greased pan at 350 degrees for 35 minutes.

Wendell

CHOCOLATE PEAR CAKE

This dessert, a cross between a cake and a pastry, is baked in a thin layer and turns cake-like in texture as it bakes.

It is very attractive to serve because as the batter rises it creates a frame around each piece of fruit. It is great served either warm, topped with ice cream, or completely cooled.

For 1 cake, 8 servings, you will need 3/4 c. butter or margarine

3/4 c. sugar

3 eggs

1/4 c. cocoa

1 tbsp. vanilla extract

1 c. all-purpose flour

1/4 tsp. salt

2 pears, peeled, cored & sliced

Powdered sugar

4 pear slices for garnish

TIPS: For an interesting variation, use apples in place of pears, omit the cocoa and add 1 teaspoon cinnamon to the batter before pouring into pan. Cream butter with sugar until well blended.

Add eggs and beat until light and fluffy.

Stir in cocoa, vanilla, flour and salt, mixing well.

Spread into buttered and floured 11 inch round shallow pan

or tart pan with a removable bottom.

Batter should be no more than 1/2 inch deep.

Arrange pears over batter, pressing slices into batter to create an attractive overall pattern. Bake at 375 degrees for 30 to 35 minutes or until cake is firm when touched.

Cool and dust with powdered sugar.

Remove sides of pan when ready to serve.

Garnish with fresh pear slices.

CHOCOLATE PISTACHIO CAKE

1 pkg. white cake mix
1 pkg. instant pistachio pudding
1/2 c. orange juice
1/2 c. water
4 eggs
1/2 c. oil
3/4 c. chocolate syrup

Mix thoroughly the first 6 ingredients.
Pour 3/4 cup of batter into a greased and floured Bundt pan.
Add chocolate syrup to remaining batter and mix.
Pour this over first batter in pan.
Bake at 350 degrees for 1 hour.
Cool in pan for 10 minutes.
Remove and glaze.

--GLAZE:--

1 c. powdered sugar
1 tbsp. butter
2 to 3 tbsp. milk or water

CHOCOLATE POUND CAKE

3 c. plain flour
3 c. sugar
1 c. Crisco shortening
1 1/4 c. sweet milk
6 eggs
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
4 heaping tbsp. cocoa
2 sticks margarine

Mix flour, cocoa, salt and baking powder together.
Cream Crisco, margarine and sugar.
Add eggs, beating in well.
Add milk and flour alternately, beating well.
Add flavoring; beat.
Bake in a greased tube pan at 325 degrees for 1 1/2 hours.

--FROSTING:--

1/2 c. Crisco
1/4 tsp. salt
2/3 c. canned milk (1 sm. can)
2 c. sugar
2 tbsp. cocoa

Combine all together.
Cook for 2 minutes, stirring constantly.
Test by dropping in cold water.
When ball forms when it hits the water, the frosting is done.
Cool and spread on cake.

CHOCOLATE PRALINE LAYER CAKE

--CAKE:--

1/2 c. butter or margarine
1/4 c. whipping cream
1 c. brown sugar, firmly packed
3/4 c. pecans, chopped coarse
1 pkg. Pillsbury Devil's Food cake mix
1 1/4 c. water
1/3 c. oil
3 eggs

--TOPPING:--

1 3/4 c. whipping cream
1/4 c. powdered sugar
1/4 tsp. vanilla
Whole pecans, if desired
Chocolate curls, if desired

Heat oven to 325 degrees.

In small heavy saucepan, combine butter, 1/4 cup whipping cream and brown sugar.

Cook over low heat just until butter is melted, stirring occasionally.

Pour into 2 (8 or 9 inch) round cake pans; sprinkle evenly with chopped pecans.

In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat at highest speed for 2 minutes. Carefully spoon batter over pecan mixture.

Bake at 325 degrees for 35 to 45 minutes or until cake springs back when touched lightly in center.

Cool 5 minutes.

Remove from pans and cool completely.

In small bowl, beat 1 3/4 cups whipping cream until soft peaks form.

Blend in powdered sugar and vanilla; beat until stiff peaks form.

To assemble cake, place 1 layer on serving plate, praline side up; spread

1/2 of topping over first layer.

Top with second layer, praline side up; spread with remaining whipping cream.

Garnish with whole pecans and/or chocolate curls.

Store in refrigerator.

Serves up to 12.

High altitude over 3,500 feet; add 2 tablespoons flour to dry cake mix.

Increase water to 1 1/3 cups. Bake at 350 degrees for 30 to 35 minutes.

Remove immediately from pans.

CHOCOLATE PUDDING BANANA CAKE

1 box chocolate fudge cake mix or any
chocolate cake recipe
1/4 box of chocolate pudding
2 to 3 tsp. ripened bananas, smashed
or crushed before adding to mixture

Empty box of chocolate cake into mixing bowl and follow directions on package for mixing.

Add 1/4 package of pudding mix plus 3 small or 2 large crushed bananas to mixture.

Beat according to directions, 2 to 3 minutes with electric beater or
approximately 2 minutes- 300 strokes by hand.

Can also be made with a scratch made chocolate cake, adding all ingredients.

Bake at 350 degrees about 30 to 35 minutes.

Check when cooked with dry top. Frost if you want.

CHOCOLATE PUDDING CAKE

1 stick oleo
1 c. flour

1 c. chopped nuts
8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. or more Cool Whip from 9 oz.
carton
1 sm. box chocolate instant pudding
1 sm. box vanilla instant pudding
2 c. milk

Combine oleo, flour and nuts.

Press into 9 x 13 inch pan and bake at 350 degrees for 20 minutes.

Cool.

Fill with the following blend - cream cheese, powdered sugar and Cool Whip.

Top with the pudding mixture - both pudding packages mixed with 2 cups milk.

Top with rest of Cool Whip.

CHOCOLATE RASPBERRY CHEESECAKE

3 sq. Baker's semi-sweet chocolate
1/4 c. water
8 oz. Philadelphia light cream cheese
1/2 c. raspberry fruit spread (light
or low calorie)
3 1/4 c. (8 oz.) Cool Whip light
topping, thawed
2 tbsp. water
Fresh raspberries

Microwave chocolate with water at high for 1 to 1 1/2 minutes or heat on
range top on low, stirring constantly until almost melted;
remove and stir until completely melted. (Mixture will be thick.)

Beat chocolate, cream cheese and 1/4 cup fruit spread.

Immediately stir in 2 1/2 cups whipped topping until smooth.

Spread in 8 or 9 inch pie plate or springform pan.

Freeze 3 to 4 hours.

Remove from freezer; let stand 15 minutes.

Briefly heat and stir remaining fruit spread and water until well blended.

Garnish with fruit spread sauce, a dollop of whip cream and fresh raspberries.

Store leftover cheesecake in freezer.

CHOCOLATE SYRUP CAKE

1 stick margarine

1 c. sugar

4 eggs

1 c. flour

1 can chocolate syrup

1/2 tsp. salt

1 tsp. vanilla

1 tsp. baking powder

Cream margarine and sugar.

Add the eggs one at a time beating after each.

Shift flour, baking powder and salt, chocolate syrup.

Add vanilla. Bake in 9 x 13 pan at 350 degrees for 35 minutes.

Cool and pour on icing.

--ICING--

1/2 stick margarine

1 c. sugar

1/3 c. cond. milk, carnation

Combine and boil 1 minute add 1/2 cup chocolate bits.

Beat until melted and pour over cake.

CHOCOLATE CHERRY CHEESECAKE

8 1/2 oz Chocolate Wafers, Fine Crush
1/2 c Butter, Melted
12 oz Semi-sweet Chocolate Chips
1 1/2 c Heavy cream
16 oz Cream Cheese, Softened
1/4 c Sugar
4 ea Large Eggs
3/4 c Cherry Flavored Liqueur
1 ts Vanilla Extract
1 lb Cherry Pie Filling
1/2 c Heavy Cream Whipped (Opt.)

In large bowl, combine chocolate wafer crumbs and butter.
Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides.
Chill. Preheat oven to 325 degrees F.
Combine over hot (not boiling) water, chocolate chips and heavy cream.
Stir until morsels are melted and mixture is smooth.
Set aside.
In large bowl, combine cream cheese and sugar, beating until creamy.
Add eggs, one at a time, beating well after each addition.
Add chocolate mixture, cherry liqueur, and vanilla, mix until blended.
Pour into prepared crust. Bake at 325 degrees F. for 60 minutes.
Turn oven off. Let stand in oven with door ajar 1 hour.
Remove, cool completely.
Chill 24 hours.
Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge.
Decorate edge with whipped cream, if desired.

CHOCOLATE CHIP CHEESECAKE SUPREME

1 c Chocolate Wafer Crumbs
3 tb Margarine, Melted
24 oz Cream Cheese, Softened
3/4 c Sugar
1/4 c Unbleached All-Purpose Flour
3 ea Large Eggs
1/2 c Sour Cream
1 ts Vanilla
1 c Mini Semi-sweet Chips

Combine crumbs and margarine; press onto bottom of 9-inch springform pan.

Bake at 350 degrees F., 10 minutes.

Combine cream cheese, sugar and flour, 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. Stir in chocolate chips and pour into crust.

Bake at 350 degrees F., 55 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill.

Garnish with whipped cream and fresh mint leaves, if desired.

CHOCOLATE ECLAIR CAKE

Whole graham crackers
2 sm. box vanilla pudding, instant
3 c. milk
8 oz. Cool Whip

--TOPPING--

1/2 c. cocoa
1/2 c. milk
1/2 c. margarine
2 c. granulated sugar
1/4 tsp. salt
1 tsp. vanilla

Line 9 x 13 cake pan with whole graham crackers.
Mix vanilla pudding and blend in
Cool
Whip and put half of pudding mix on top of graham crackers.
Another layer of whole graham crackers in pan and rest of pudding mixture
on top of them.
Finish with another layer of graham crackers.
Coat and smooth out chocolate topping over top of the graham crackers.

Topping: Mix and boil 1 minute only add margarine and vanilla.
Let cool and keep stirring until smooth and thick.
Spread on top.
Refrigerate cake until used.
Also any unused should be kept in refrigerator.

CHOCOLATE FILLED ANGEL TORTE

Every good cook occasionally needs to prepare a quick and

easy dessert that looks spectacular.

If you have a ready baked angel food cake on hand in the freezer, you can put this dessert together in minutes.

For 1 (10 inch) torte you will need: 1 (3 to 4 oz.) pkg. chocolate pudding mix

1 c. milk

1/2 c. sour cream

1 tbsp. dark rum or coconut flavored
rum

1 (10 inch angel food cake pre-baked,
homemade or purchased

1 1/2 c. whipping cream

2 tbsp. powdered sugar

Chocolate curls or shaved chocolate for garnish

TIPS: To make chocolate curls, have semi-sweet chocolate in
1 ounce block at room temperature.

Using a potato peeler, shave the chocolate into curls.

To make larger curls, place chocolate into microwave oven on
"defrost: for 20 seconds.

Shave immediately.

Combine pudding mix with the milk.

Heat to boiling, stirring and cook until the mixture boils and is thickened.

Cool slightly.

Stir in the sour cream and rum.

Split angel food cake into 3 layers.

Spread chocolate mixture between the layers, stacking layers back on
top of each other again.

Whip the cream and add the powdered sugar to sweeten slightly.

Spread over top and sides of the cake.

Decorate top with chocolate curls or shaved chocolate.

Serve immediately, or cover with a dome and refrigerate up to
3 hours before serving.

CHOCOLATE MINT MERINGUE CHEESECAKE

1 c Chocolate Wafer Crumbs
3 tb Margarine, Melted
2 tb Sugar
24 oz Cream Cheese, Softened
2/3 c Sugar
3 ea Large Eggs
1 c Mint Chocolate Chips, Melted
1 ts Vanilla
3 ea Large Egg Whites
7 oz Marshmallow Creme (1 Jr)

Combine crumbs, margarine and sugar; press onto
bottom of 9-inch spring- form pan.

Bake at 350 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 mint chocolate and vanilla; pour over crust.

Bake at 350 degrees F., 50 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill.

Beat egg whites until soft peaks form.

Gradually add marshmallow creme, beating until stiff peaks form.

Carefully spread over top of cheesecake to seal.

Bake at 450 degrees F.; 3 to 4 minutes or until lightly browned.

CHOCOLATE MOUNDS CAKE

1 box Swiss chocolate cake mix

--ICING A:--

1 c. sugar
1 c. Pet milk
24 lg. marshmallows
14 oz. pkg. coconut

--ICING B:--

2 c. sugar
1/2 c. Pet milk
1 tsp. vanilla
3 heaping tbsp. cocoa
1 stick butter

Mix cake mix as box directs and bake in oblong pan.

When cool, spread on Icing A, then Icing B.

ICING A: Cook sugar, milk and marshmallows together until marshmallows are melted.

Stir in coconut and spread on cake.

ICING B: Bring sugar, cocoa, milk and butter to a boil and cook 1 minute.

Remove from heat, stir in vanilla.

Beat until thick and creamy.

Spread over first icing.

CHOCOLATE ORANGE SUPREME CHEESECAKE

1 c Chocolate Wafer Crumbs
1/4 ts Cinnamon
3 tb Margarine, Melted
32 oz Cream Cheese, Softened
3/4 c Sugar
4 ea Large Eggs
1/2 c Sour Cream
1 ts Vanilla
1/2 c Semi-sweet Choc. Chips Melted
2 tb Orange Flavord Liqueur

1/2 ts Grated Orange Peel

Combine crumbs, cinnamon and margarine; 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 pell 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 Turtle Cheesecake

2 c Vanilla Wafer Crumbs

6 tb Margarine, Melted

14 oz Carmels (1 bag)

5 oz (1 cn) Evaporated Milk

1 c Chopped Pecans, Toasted

16 oz Cream Cheese, Softened

1/2 c Sugar

1 ts Vanilla

2 ea Large Eggs

1/2 c Semi-sweet Chocolate Chips *

* Chocolate chips should be melted.

Combine crumbs and margarine, press onto bottom and sides of 9-inch spring- form pan.

Bake at 350 degrees F., 10 minutes. In 1 1/2-quart heavy saucepan, melt caramels with milk over low heat, stirring frequently, until smooth.

Pour over crust. Top with pecans.

Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended.

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

Blend in chocolate, pour over pecans.

Bake at 350 degrees F., 40 minutes.

Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, additional chopped nuts and maraschino cherries, if desired.

CHOCOLATE TWINKIE CAKE

1 (9 x 13) inch chocolate cake Mix

5 tbsp. flour

1 c. milk

1 c. sugar

1/2 tsp. salt

1/2 c. vegetable shortening

1 tsp. vanilla

Bake cake and cool.

Mix flour and milk.

Cook over low heat until thick, remove from heat and cool.

Place shortening, butter, salt and vanilla in mixing bowl and mix.

Add cooled flour and milk mixture and beat at high speed until filling is like whipped cream.

Cut cooled cake in half lengthwise and put on filling.

Place top back on and frost with favorite icing.

Chocolate Velvet Cheesecake

1 c Vanilla Wafer Crumbs

1/2 c Chopped Pecans

3 tb Granulated Sugar

1/4 c Margarine, 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 margarine;
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.

VARIATION: Substitute 2 Tablespoons milk and 1/4 teaspoon almond
extract for almond flavored liqueur.

CHOCOLATE WITH BLACK WALNUTS POUND CAKE

1/4 c. Crisco
1 c. butter
3 c. sugar
5 eggs
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. baking powder
5 tbsp. cocoa
3 c. flour

Cream Crisco, butter, sugar, eggs and vanilla.
Sift together salt, baking powder, cocoa and flour.
Add alternately with 1 cup sweet milk.
Then add 1 cup black walnuts or pecans.
Bake at 325 degrees for 1 to 1 1/2 hours.
Check at 1 hour.
Cover after 10 minutes cooling, or put in a cake box.
Ice if desired.

CHOCOLATE-GLAZED WHITE CHOCOLATE CHEESECAKE

--CRUST:--

2 egg yolks, beaten to blend
1 tbsp. grated orange peel
1 tbsp. fresh orange juice
1 1/2 c. sifted all-purpose flour
3/4 c. ground macadamia nuts
1/2 c. plus 2 tbsp. powdered sugar
1/8 tsp. salt

1/2 c. (1 stick) well-chilled
unsalted butter, cut into pieces

--CHEESE FILLING:--

24 oz. cream cheese, room temperature
3/4 c. sugar
4 eggs
1 1/2 tsp. grated lemon peel
1 1/2 tsp. Grand Marnier
1 1/4 c. white chocolate chips (7 oz.)

--CHOCOLATE GLAZE:--

8 oz. semi-sweet chocolate, coarsely
chopped
1/4 c. (1/2 stick) unsalted butter
3/4 c. powdered sugar, sifted
3 tbsp. water
2 tbsp. Grand Marnier

FOR CRUST: Combine yolks, orange peel and orange juice in small bowl.
Combine flour, nuts, powdered sugar and salt in processor.
Cut in butter until mixture resembles coarse meal, using on-off turns.
With machine running, pour egg mixture in through feed tube and process
just until dough gathers together (dough will be very moist).
Wrap and refrigerate 30 minutes.
Preheat oven to 350 degrees.
Butter 10-inch springform pan.
Place dough in pan and press over bottom and 3/4 inch up sides.
Even edges.
Bake until crust is brown, about 25 minutes.
Meanwhile, PREPARE FILLING: Beat cheese and sugar until light and fluffy.
Beat in eggs 1 at a time.
Mix in lemon peel, Grand Marnier and chocolate chips.
Spoon filling into crust.
Bake until just set, about 35 minutes.
Cool.
Cover cake and refrigerate overnight.
FOR GLAZE: Heat chocolate and butter in top of double boiler over barely
simmering water, stirring until melted and smooth.
Mix sugar, water and Grand Marnier in small bowl until sugar dissolves.
Add to chocolate and stir until smooth.
Remove from over water and let stand until cool but still pourable.
Remove pan sides from cake.
Pour glaze atop cake and spread over top and sides.

Refrigerate until set (can be prepared 6 hours ahead).

Arrange orange slices around side of cake.

Garnish with orange segments and mint.

Serve, passing sauce separately.

12 servings.

COCONUT - CHOCOLATE TORTE

A coconut sponge cake, filled with chocolate butter cream, is a handsome dessert for a special occasion. If you wish, sprinkle each layer with a little rum to flavor the torte.

To make the chocolate curls, use milk chocolate at room temperature, shaved with a cheese plane or vegetable peeler.

For 1 cake, 8 to 10 servings, you will need: 3/4 c. flaked coconut

1 c. cake flour, sifted

1 tsp. baking powder

1/4 tsp. salt

4 eggs, separated

1 c. sugar

1 tsp. vanilla

1/4 c. butter or margarine, melted,
cooled

3 tbsp. rum (optional)

Chocolate Buttercream

Powdered sugar

--CHOCOLATE BUTTERCREAM:--

1/2 c. (1/4 lb.) soft butter or
margarine

1 egg yolk

1 tsp. vanilla

2 tbsp. rum (optional)

2 oz. (2 sqs.) unsweetened chocolate

Beat butter or margarine, egg yolk, vanilla and rum until fluffy.

Gradually beat in 2 cups sifted powdered sugar.

Add 2 ounce unsweetened chocolate, melted and cooled.

Beat until fluffy.

Grease an 8 inch springform pan; coat bottom and sides with 1/4 cup coconut.

Stir together 1/2 cup coconut, flour, baking powder and salt in a large bowl,
beat egg whites until soft peaks form.

Gradually beat in 1/2 cup sugar; continue beating until stiff peaks form.

Using same beaters, beat egg yolks, 1/2 cup sugar, vanilla and butter until
thick and pale.

Fold egg yolk mixture, then flour mixture, into egg whites, just until blended.

Spread batter in prepared pan.

Bake at 325 degrees until top is well browned and cake springs back when
lightly touched, 55 to 60 minutes.

Let cool in pan on rack.

Remove pan sides.

Cut cake into 3 equal layers.

Sprinkle each with 1 tablespoon rum, if you wish.

Spread 2 lower layers with Chocolate Buttercream, stacking them to re-form cake.

Sift powdered sugar over top.

Decorate with chocolate curls.

Coconut Chocolate Cheesecake

1 c Grahm Cracker Crumbs

3 tb Sugar

3 tb Margarine, Melted

2 oz Unsweetened Baking Chocolate

2 tb Margarine

16 oz Cream Cheese, Softened

1 1/4 c Sugar
1/4 ts Salt
5 ea Large Eggs
1 1/3 c Flaked Coconut (3.5 oz Can)
1 c Sour Cream
2 tb Sugar
2 tb Brandy

Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring- form pan.
Bake at 350 degrees F., 10 minutes.

Melt chocolate and margarine over low heat; stirring until smooth.

Combine cream cheese, sugar and salt; mixing at medium speed on electric mixer until well blended.

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

Blend in chocolate mixture and coconut; pour over crust.

Bake at 350 degrees F., 55 to 60 minutes or until set.

Combine sour cream, sugar and brandy; spread over cheesecake.

Bake at 300 degrees F., 5 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill.

Cookies and Cream Cheesecake

2 c Chocolate Cream-filled Cookies *
6 tb Margarine, Softened
1 ea Env. Unflavored Gelatin
1/4 c Cold Water
8 oz Cream Cheese Softened
1/2 c Sugar
3/4 c Milk
1 c Whipping Cream, Whipped

1 1/4 c Creme-filled Cookies **

* The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done.

** These cookies should be chocolate cream filled cookies and should be coarsely chopped.

Combine cookie crumbs and margarine; press onto bottom of 9-inch springform pan.

Soften gelatin in water; stir over low heat until dissolved.

Combine cream cheese and sugar, mixing at medium speed on an electric mixer until well blended. Gradually add gelatin mixture and milk, mixing until well blended.

Chill until mixture is thickened but not set.

Fold in whipped cream. Reserve 1 1/2 C cream cheese mixture; pour remaining cream cheese mixture over crust.

Top with cookies and reserved cream cheese mixture.

Chill until firm.

CRESCENT CHOCOLATE CHIP CHEESE CAKE

2 pkgs. crescent rolls

2 (8 oz.) pkgs. cream cheese

1/2 to 3/4 c. sugar

1 egg yolk

1 tsp. vanilla

1 bag milk chocolate chips (reserve
1/2 c. chips)

Line a 9 x 13 inch pan with 1 package of crescent rolls, press to seal.

Mix cream cheese, sugar, egg yolk, and vanilla until creamy.

Add the chocolate chips less the reserved chips.

Spread on the filling to 1/4 inch from the edges.

Top with second package of crescent rolls.

Pinch the edges together.

Bake at 350 degrees for 25 to 30 minutes, until golden brown.

Remove, frost immediately while hot.

Melt reserved chips in microwave and drizzle on iced cheese cake.

--FROSTING:--

1 c. powdered sugar
1 tsp. vanilla
1 tbsp. warm milk

Mix together. Frost baked cheese cake.
Refrigerate when cool.
Makes 24 to 36 squares.
Cheryl Wood

DATE CHOCOLATE CHIP CAKE

1 c. dates, chopped
1 c. boiling water
1 tsp. soda
1 c. sugar
1 c. shortening
2 eggs, well beaten
1 3/4 c. all-purpose flour, sifted
1/2 tsp. salt
1 tbsp. cocoa
1 tsp. vanilla
1/2 pkg. chocolate chips
1/2 c. nuts, chopped

Combine dates, boiling water and soda. Cool.
Cream shortening and sugar.
Add eggs. Add date mixture.
Sift flour, salt, cocoa, mix; add vanilla.
Put in 9 x 13 inch cake pan.
Top with chocolate chips and nuts.
Bake 40 minutes at 325 degrees.
Makes its own frosting.
Can be topped with ice cream or whipped cream.
Marietta, GA

DEATH BY CHOCOLATE

1 bx. chocolate cake
2 boxes. chocolate mousse or choc.
instant pudding
2 med. cartons whipping cream
1/2 c. Kahlua, or choc. syrup
4 Skor candy bars, opt.

Bake chocolate cake.
Let cool. Drizzle in Kahlua.
Cool 4 hours.
Crumble cake in bottom of truffle bowl.
Layer mousse, whipped cream, candy.
Repeat.
Refrigerate at least 2 hours.
Makes alot.
Recipe can be halved for smaller bowl.

DEVIL'S FOOD CAKE

2 c. sugar
1/4 lb. butter or margarine
1/2 c. cocoa
2 eggs
2 c. flour
1/2 c. buttermilk
1 tsp. soda

1 c. boiling water
Vanilla

Bake at 350 degrees for 45 minutes.
Cream butter and sugar.
Add eggs and then cocoa.
Add flour and buttermilk.
Pour boiling water over soda and add immediately.

DIRT CAKE

1 lg. bag Oreo cookies
1/2 stick butter or margarine
1 (8 oz.) pkg. cream cheese
2 lg. boxes of vanilla instant pudding
2 c. milk
1 (8 oz.) container Cool Whip
8 inch flower pot
Artificial flower (if you desire)

Crush in blender, or food processor,
1 large bag of Oreo cookies, set aside.
Cream together: 1/2 stick butter or margarine
1 (8 oz.) pkg. cream cheese

In large bowl, mix 2 large boxes of vanilla instant pudding
(add amount of milk according to package of pudding).
Add cream cheese mixture and 8 ounces of Cool Whip.
Beat together until mixed.
In an 8 inch flower pot, layer the cookie mixture, then the pudding mixture,
then the cookie mixture, and so on.
End up with the cookie mixture (this looks like dirt).
Add an artificial flower in top.

EARTHQUAKE CAKE

1 c. pecans, chopped
1 c. coconut
1 German chocolate box cake mix
1 stick margarine
1 (8 oz.) pkg. cream cheese
1 box confectioners sugar

Combine the 1 cup of pecans and 1 cup of coconut and put in the bottom of a 9 x 13 inch baking pan.

Mix the German chocolate cake as directed on the box.

Pour over the nuts and coconut.

Over low heat, melt the margarine and cream cheese.

Slowly stir in the entire box of confectioners sugar.

Spoon cream cheese mixture over cake mix.

Do not spread, just drop over top.

Bake cake at 350 degrees for 45 minutes.

EASY CHOCOLATE CAKE

Sift and mix together. 1 1/2 c. flour

1 c. sugar
1 tsp. baking soda
3 tbsp. cocoa
1 tsp. salt
Add: 1 tsp. vanilla
1 tsp. vinegar
1 c. warm water
5 tbsp. melted shortening

Mix together and bake in an 8 inch square pan at 350 degrees for 45 minutes.

--MILE HIGH FROSTING:--

1 c. white Karo syrup
1 egg white
2 tsp. vanilla

Beat until stands in peaks in electric mixer.
Spread on cooled cake.

FUDGE RIBBON CAKE

2 tbsp. butter
2 1/4 c. sugar
1 (8 oz.) pkg. cream cheese
1 tbsp. cornstarch
3 eggs
1 1/3 c. milk plus 2 tbsp.
1 1/2 tsp. vanilla
2 c. flour
4 envelopes Nestle's Choco-bake
1 tsp. salt
1 tsp. baking powder
1/2 tsp. soda

1/2 c. butter

Cream butter with cream cheese, 1/4 cup sugar, and cornstarch.

Add 1 egg, 2 tablespoons milk, and 1/2 teaspoon vanilla.

Beat at high speed until smooth.

Set aside.

Combine flour with 2 cups sugar, salt, baking powder, and soda in large mixing bowl.

Add 1/2 cup butter and 1 cup milk.

Blend well at low speed.

Beat 1 1/2 minutes.

Add remaining milk, 2 eggs, choco-bake, and 1 teaspoon vanilla.

Continue beating at low speed.

Spread half of batter in greased and floured 13 x 9 inch pan.

Spoon cream cheese mixture over batter.

Top with remaining chocolate batter to cover.

Bake at 350 degrees for 60 minutes until cake springs back when touched lightly in center.

Cool and frost.

GERMAN CHOCOLATE CAKE

1 c. coconut

1 c. pecans

1 German chocolate cake mix

1 lg. pkg. cream cheese

1 stick oleo

1 box powdered sugar

In bottom of 8 x 12 inch pan, spray real good with Baker's Joy.

Will not stick if you use this.

Spread the coconut in pan, then pecans on coconut.

Mix cake by directions on the package and spread over pecans.

Mix cream cheese, oleo, and sugar; mix until smooth and creamy.

Add this over cake mix as best you can, it will be stiff.

Bake at 350 degrees until tests done.
But do not overcook.
This is rich and delicious.

GRANDMA'S CHOCOLATE CHIP CAKE

1 3/4 c. boiling water
1/2 c. margarine
1 c. quick oatmeal

Pour the boiling water over oatmeal and margarine.
Let stand 10 minutes.

--CAKE:--

1 c. brown sugar
2 eggs
1 tsp. soda
1/4 tsp. salt
1 c. granulated sugar
1 3/4 c. flour
1 tbsp. cocoa
1 tsp. vanilla

Mix well.
Add 1/2 cup chocolate chips, 1/2 cup chopped nuts.
Bake at 350 degrees about 35 minutes.
When cake is cool, cover with 1 minute chocolate frosting.

--FROSTING:--

5 tbsp. butter
6 tbsp. milk
1 1/2 c. granulated sugar.

Combine all in saucepan.
Boil for 1 minute.
Remove from stove, add 1/4 cup chocolate chips.
Beat until chips are melted.
Spread on cooled cake.

IRISH CREAM CAKE

2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 c. butter
1 3/4 c. sugar
1 1/2 tsp. vanilla
2 eggs
1/2 c. Baileys Irish Cream
3/4 c. milk

Grease and flour 2 (8 x 1 1/2) or 9 x 1 1/2 inch round pans.
Combine flour, baking powder and 1 teaspoon salt, set aside.
Beat butter until lightly and fluffy.
Add sugar and vanilla.
Beat until well combined.
Add eggs, beating 1 minute between each.
Add dry ingredients alternating with milk and Irish Cream, beating well.
Split between 2 pans.
Bake at 375 degrees for 30 to 35 minutes.
Cool before frosting.

-- CHOCOLATE IRISH CREAM FROSTING--

1 (6 oz.) semi-sweet chocolate pieces
1/4 c. butter
1/2 c. Bailey's Irish Cream

1 tsp. vanilla
2 1/2 c. confectioners sugar

In a 1 quart saucepan, melt chocolate and butter over low heat, stirring frequently.
Cool 10 minutes.
Stir in Irish Cream and vanilla.
Gradually add sugar, beating by hand until smooth.
Frosting becomes stiffer when cooled.

LIGHT CREAMY CHOCOLATE CHEESECAKE

2 c. graham cracker crumbs
3/4 c. butter, melted
1 (12 oz.) pkg. semisweet chocolate morsels
3 (8 oz.) pkgs. cream cheese, softened
1 1/4 c. sugar
3 eggs
1 tbsp. cocoa
2 tsp. vanilla extract
1 (16 oz.) ctn. commercial sour cream

Combine graham cracker crumbs and melted butter, mixing well; firmly press on bottom and sides of a 9 inch springform pan.

Place chocolate morsels in top of double boiler; bring water to a boil.

Reduce heat to low; cook until chocolate melts.

Beat cream cheese with an electric mixer until light and fluffy; gradually add sugar, mixing well.

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

Stir in melted chocolate, cocoa and vanilla; beat until blended.

Serves 12.

Stir in sour cream, blending well.

Pour into prepared pan.

Bake at 300 degrees for 1 hour and 40 minutes

(center may be soft but will firm when chilled)
Let cool to room temperature on a wire rack; chill at least 5 hours.
Remove sides of pan.
Garnish with chocolate curls, if desired.

LOW CHOLESTEROL CHOCOLATE CAKE

--CAKE:--

1 1/2 c. flour
1 c. sugar
3 tbsp. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 tbsp. vegetable oil
1 tbsp. vinegar
1 tsp. vanilla
1 c. cold water

--ICING:--

6 tbsp. stick margarine
3 tbsp. cocoa
1 (16 oz.) box powdered sugar
3 tbsp. brewed coffee (can be instant)

CAKE: Use an 8 x 8 x 2 inch Pyrex pan, ungreased.

Sift all dry ingredients.

Add liquids.

Mix with a fork to get all lumps out.

Bake at 350 degrees for 20 to 25 minutes or until cake is done.

ICING: In a small mixing bowl mix by hand with a spoon: margarine, cocoa and coffee.

Add powdered sugar at about a 1/4 of the box at a time.

Mix until smooth.

MOCHA CAKE

12 oz. pkg. chocolate chips
2 tbsp. instant coffee (powdered)
2 tbsp. water
2 tbsp. sugar
7 eggs, separated
1 tsp. vanilla
Pinch of salt
8 1/2 oz. pkg. Nabisco chocolate wafers

Combine chips, coffee, sugar, water, and salt in top of double boiler on very low heat (careful not to scorch), until melted. Stir and cool.

Add egg yolks and vanilla; mix well. Beat egg whites until stiff.

Fold chocolate mixture into whites.

Roll wafers with a rolling pin until fine or put in blender; then sift wafers.

Arrange 1/3 wafer crumbs in 8 x 8 inch square pan; cover with 1/2 of chocolate mixture.

Add another 1/3 of crumbs, then chill 1 hour in freezer.

Add other 1/2 of chocolate mixture, then rest of crumbs.

Chill in freezer 2 hours, then move to refrigerator for several hours or overnight.

Serve with dollop of whipped cream on top.

SOUR CREAM CHOCOLATE CAKE & FROSTING

--CAKE:--

2 c. flour
2 c. sugar
1 c. water
3/4 c. sour cream
1/4 c. shortening
1 1/4 tsp. salt
1 tsp. vanilla
1/2 tsp. baking powder
2 eggs
4 oz. unsweetened chocolate, melted

--FROSTING:--

1/3 c. butter
3 oz. unsweetened chocolate, melted
3 c. confectioners sugar
1/2 c. sour cream
2 tsp. vanilla

CAKE: Preheat oven to 350 degrees.
Grease and flour a 13 x 9 inch oblong pan.
Measure all cake ingredients into large mixing bowl.
Mix 1/2 minute on low speed, scraping bowl constantly.
Beat 3 minutes at high speed, scraping bowl occasionally.
Pour into pan and bake 40 to 45 minutes.
FROSTING: Mix butter and chocolate thoroughly.
Blend in sugar.
Stir in sour cream and vanilla.
Beat until smooth.

TEXAS CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs, lightly beaten
1 tsp. vanilla
1/2 c. sour cream or 1/2 c. buttermilk
2 sticks butter or margarine
4 tbsp. cocoa
1 c. water

Place 2 sticks of butter, 4 tablespoons cocoa and 1 cup water over medium heat and bring to a boil.

Pour over the flour and sugar mixture.

Mix well.

Add all other ingredients.

Mix well.

Pour into a greased and floured cookie sheet pan, 15 1/2 x 10 1/2 inches.

Cookie sheet must be a deep cookie sheet pan.

Bake at 350 degrees for 23 minutes. Ice while cake is hot.

--CHOCOLATE FROSTING:--

1 stick butter
4 tbsp. cocoa
6 tbsp. milk
1 lb. box powdered sugar
1 c. pecans, chopped
1/2 tsp. vanilla

Five minutes before cake is finished, make frosting.

Mix together butter, cocoa and milk.

Cook over medium heat and bring to a boil.

Remove from stove and add sugar, nuts and vanilla.

Mix well.

Pour over cake while hot.

THE "BEST" CHOCOLATE CAKE

--CAKE:--

1 box yellow cake mix
1 (8 oz.) carton sour cream
1 pkg. instant vanilla pudding mix
3 eggs
1/2 c. oil
1/2 c. water
6 oz. chocolate chips
1/2 c. chopped pecans
1 bar German chocolate, grated

--ICING:--

1 stick margarine
8 oz. cream cheese
1 box powdered sugar
1/2 c. chopped pecans
1 tsp. vanilla

- I. Mix well: yellow cake mix with sour cream, vanilla pudding mix, eggs, oil and water.
 - II. Fold into mixture: chocolate chips, pecans and grated German chocolate bar.
Save some grated chocolate for topping.
 - III. Bake in greased and floured 9 x 13 inch pan for 45 minutes at 350 degrees.
 - IV. ICING: Use mixer and cream margarine, cream cheese and powdered sugar.
Then add chopped pecans and vanilla.
 - V. Let cake completely cool before icing.
Then top with remaining grated German chocolate.
-

TOLL HOUSE CUP CAKES

1/2 c. soft butter
6 tbsp. granulated sugar
6 tbsp. brown sugar
1/2 tsp. vanilla
1 egg
1 c. plus 2 tbsp. flour, sifted
1/2 tsp. baking soda
1/2 tsp. salt

--TOPPING:--

1/2 c. brown sugar
1 egg
1 tsp. salt
6 oz. pkg. (1 c.) semi-chocolate chips
1/2 c. walnuts, chopped
1/2 tsp. vanilla

Combine and beat until creamy first four ingredients then beat in egg.
Sift together and stir in 1 cup plus 2 tablespoons of flour, baking soda and salt.
Spoon by rounded tablespoon (one to a cup) into paper lined 2 inch cupcake cups.
Bake at 375 degrees for 10 to 12 minutes.
Remove from oven.
Top with the following mixture.

Combine in bowl: 1/2 c. brown sugar, firmly packed.
1 egg
1 tsp. salt

Beat until very thick.
Stir in chocolate chips, chopped nuts and vanilla.
Spoon 1 tablespoon over each cupcake
and return to oven (375 degrees) and bake 15 minutes more.
Yield 16.

TUNNEL OF FUDGE CAKE

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. flour
2 pkgs. "Jiffy" fudge frosting
2 c. chopped nuts

Cream butter in large bowl at high speed.
Add eggs, 1 at a time, beating well after each egg.
Gradually add sugar, continue creaming at high speed until light and fluffy.
By hand, stir in flour, frosting mix and nuts until well blended.
Pour batter into greased pan.
Bake at 350 degrees for 60 to 65 minutes in a 10 inch tube or bundt pan.
Cool 2 hours, remove from pan.

TURTLE CAKE

1 (14 oz.) bag caramels
1/2 c. margarine
2/3 c. evaporated milk
1 c. chocolate chips
1 c. pecans, broken up
1 box German chocolate cake mix,
prepared according to pkg.
directions

Melt caramels in your microwave according to manufacturer's directions.
Add margarine and evaporated milk.
Pour 1/2 of cake batter in a greased and floured 9 x 13 inch pan.
Bake at 350 degrees for 12 to 15 minutes.
Pour caramel mixture over baked cake, sprinkle with chocolate chips
and broken pecans.
Pour remaining batter over all and bake for an additional 25 - 35 minutes
or until cake tests done.

CANDIES:

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, adding bourbon and pecan mixture.
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.)

Caramel Apples with Chocolate

Makes 8 apples

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.

Caramel Filled Chocolate Bars

1 German Chocolate cake mix
3/4 c Margarine, 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, margarine 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 and cut into 1 1/2 inch squares.

Chewy Chocolate Rolls

2 tb Butter
1/2 c Light corn syrup
2 oz Chocolate, melted
1 ts Vanilla
3/4 c Powdered 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 Sugar
1 LB Walnuts, finely chopped
1 LB Almonds
1 LB Semi Sweet Chocolate
1 LB Whole Walnuts

In a saucepan cook butter and sugar, boiling 5 minutes.
Stir in almonds and cook 10-20 minutes or until nuts begin to pop and turn brown.
Pour into a shallow pan and let cool.
Melt chocolate and pour over mixture in pan.
Sprinkle w/ finely chopped walnuts.
After mixture hardens, turn over and sprinkle bottom w/ walnuts.
Break Candy into pieces.

Chocolate Candy Bar

1 Envelope SF Hot Cocoa Mix
2 tb Cold water

2 tb Golden raisins; or -
1 ts Peanut butter; or
1 ts 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 Candy Cookie Brittle

1/2 c Butter, softened
1/2 c Brown sugar
1 Egg yolk
1 c Flour
1/2 ts Vanilla
1 8 oz Milk chocolate bar
1/2 8 oz dark chocolate bar
1 4 oz German's sweet chocolate bar
1 c Pecans, chopped

Cream butter and sugar until fluffy.
Add egg yolk, flour and vanilla, mixing well.
Spread on ungreased jelly roll pan approximately 1/4 inch thick.
Bake at 350 degrees F for for minutes.
Melt chocolates in top of double boiler.
While cookie is still warm, spread on chocolate.
Sprinkle with pecans. Place in freezer until frozen,
Remove and break into pieces with point of knife.
Best served shortly after removing from freezer.

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 Margarine, 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 margarine.

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 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 boil.
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 Christmas Candies

1 c Butter Or Regular Margarine
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 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.

Chocolate CRUNCH Candy

10 1/2 oz Marshmallows

1/4 c Butter

1 c Coconut

1 1/4 c Semi sweet choc. chips

2 c Rice Crispie

Line a 13 X 9 pan with foil. Grease or spray with Pam.

Combine marshmallows, butter, and chocolate in a microwavable bowl.

Microwave for 4-6 min. checking and stirring every 2 min. until melted.

Stir in Rice Crispies and coconut.

Spread in pan quickly using a buttered spatula.

Chill.

Cut into small bars, finger size.

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%).

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 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 sm spoonfuls onto waxed paper.

Allow to dry and set for several hours or overnight.

Store in a covered container, but do not refrigerate.

Chocolate Peanut 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.

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.

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.

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

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 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.

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 cookies 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.

Faux 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

1. 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.
 2. Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.
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FAUX Cadbury's Creme Egg

Serving Size: 12

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

- 1) Combine the corn syrup, butter, vanilla, and salt in a large bowl. Beat well with an electric mixer until smooth.
- 2) Add powdered sugar, one cup at a time, mixing by hand after each addition. Mix well until creamy.
- 3) Remove about 1/3 of the mixture, and place it in a small bowl. Add the food colorings, and stir well.

- 4) Cover both mixtures, and refrigerate for at least 2 hours, or until firm.
 - 5) 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.
 - 6) 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.
 - 7) 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.
 - 8) after 1-2 hours of chilling, dip each candy once more, and chill for several hours, or until completely firm.
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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.

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

1. Preheat oven to 375 degrees F.
Grease and flour 13x9x2 inch pan. Prepare,
bake and cool cake following package directions.
2. 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.
3. Shape heaping tablespoonfuls mixture into balls.
Garnish by rolling balls in finely chopped nuts.
Press firmly to adhere nuts to balls.
Makes 6 dozen.
Tip: Substitute real rum for rum extract.

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 food 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.

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

1. 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.

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.

Never Fail Toffee

2 c Sugar
1 1/2 c Butter or margarine
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.

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.

PEANUT BUTTER BON BONS

1 1/2 c. graham cracker crumbs

1 c. peanut butter

1 c. melted oleo or butter

1 lb. powdered sugar

12 oz. milk chocolate chips

1/2 bar paraffin

Form crumbs, peanut butter, oleo and sugar into balls and freeze.

Melt chips and paraffin in double boiler. Dip balls into chocolate mixture.

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.

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.

ROCKY ROAD

1 (12 oz.) pkg. chocolate chips
2 c. dry roasted peanuts
1 tin Eagle Brand milk
2 tbsp. margarine
1 (10 oz.) pkg. miniature marshmallows

Melt chips with Eagle Brand milk in double boiler.
Remove from heat.
In large bowl, combine marshmallows and nuts.
Fold in chocolate mixture.
Spread on wax paper.
Line 13 x 9 inch pan with wax paper.
Chill 2 hours.
Peel off wax paper.
Cut in squares at room temperature.

Snicker Bars

11 1/2 oz Milk chocolate chips
2 tb Shortening
30 Vanilla caramels
2 tb Water
1 c 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.

Triple Chocolate Candy Cane Kisses

4 3-oz. chocolate bars, (2 semisweet, 1 milk & 1 white chocolate)
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.

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 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

Instructions:

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 if you don't have a microwave.]

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 ice cream 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 Chocolate Pretzels

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.

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.

CHOCOLATE BEVERAGES:

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.

Bailey's 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 blender 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 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.
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.

Container: Quart jar

Chocolate Milk Shake

1/4 c Cocoa
1/3 c Hot water
3 ts Liquid sucaryl
1 1/2 c Skim milk
1 c Low-calorie chocolate ice
Milk

In blender, combine cocoa, hot water, and sucaryl; buzz to blend.
Add milk and ice milk; buzz a few minutes until foamy.

Chocolate Mint Oreo Drink

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 MINT SMOOTHIE

4 scoops peppermint ice cream

1 1/2 cups milk

2 drops peppermint extract

1 teaspoon vanilla extract

4 tablespoons bittersweet chocolate syrup

Combine in a blender container and blend until no white shows.

Serve immediately.

Chocolate Mint

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 PEANUT BUTTER BANANA SMOOTHIE

1/2 cups rice milk
1/2 cups silken tofu
1/3 cups creamy peanut butter
2 fresh bananas, frozen and sliced
2 tablespoons chocolate syrup
6 ice cubes

Combine the rice milk, tofu and peanut butter in a blender.
Add the bananas, chocolate syrup and ice cubes.
Blend until smooth, about 30 to 40 seconds.
Makes 2 servings.

Chocolate Peanut Shake

3 tb Chocolate syrup
1 tb Peanut butter
Milk
1 lg Scoop vanilla ice cream

Put syrup and peanut butter into a shaker.
Fill with cold milk; shake vigorously.
Top with scoop of ice cream. Or, blend all in a blender.

Cocoa Mocha Mint

1 fluid ounce white creme de cacao
1 fluid ounce Kahlua
1 fluid ounce white creme de menthe
1 fluid ounce sweet cream
cracked ice

Fill a mixing glass with cracked ice.
Add creme de cacao, Kahlua, creme de menthe, and cream.
Shake and strain into a chilled cocktail glass.

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 molinillo, wire whisk or hand beater until foamy.
Pour into 4 cups or mugs.
Serve with whipped cream and cinnamon sticks.

Grasshopper

Serving Size : 1

Preparation Time :0:05

1/2 fluid ounce creme de menthe
1/2 fluid ounce white creme de cacao
2 fluid ounces heavy cream
cracked ice

Fill a mixing glass with cracked ice.
Add creme de menthe, creme de cacao, and cream.
Shake and strain into a chilled cocktail glass.
Garnish with chocolate shavings.

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 or 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 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 casserole 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.

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."

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 completely coated. Drop on a cookie sheet which is lined 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.

Banana Oatmeal Chocolate Cookies

3/4 c Margarine
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 or margarine
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 Drop Cookies

1 (15 ounce) package fudge brownie mix
1/4 cup water
1 egg
1/2 cup chopped nuts

Heat oven to 375°. Lightly grease cookie sheet.
Mix brownie mix, water and egg in large bowl with spoon.
Stir in nuts (dough will be stiff).
Drop dough by rounded teaspoonfuls onto cookie sheet.
Bake 6 to 8 minutes or until set.
Cool slightly; remove from cookie sheet to wire rack.

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) or large (golf ball sized) balls as desired.
Place on the baking sheets and press down slightly.
Bake until done about 10 to 12 minutes.
Cool on racks.
Makes 2 dozen large cookies or 4 dozen small cookies.

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
300 g Chipits 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.

Cherry Chocolate Cookies

1 c Margarine or 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 margarine or 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 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 (I usually just mix the soda in with the flour.)

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 at 375 degrees F.

Chocolate Brownie Oatmeal Cookies

12 oz Semisweet chocolate pieces, melted
8 oz Cream cheese; softened
1/2 c Margarine or 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, margarine 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 Chip Cookies

1 c Margarine -- 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 margarine 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.
Bake with same directions.

Chocolate Chip Sandwich Cookies

1 1/4 cups packed brown sugar
1/2 cup butter or margarine -- softened
1 egg
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup miniature semisweet chocolate chips

Chocolate Frosting -- (recipe follows)

-- CHOCOLATE FROSTING--

2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
3 Tablespoons hot water

Heat oven to 350°.

Lightly grease cookie sheet.

Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon.

Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread).

Bake 8 to 10 minutes or until golden brown.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Cool completely. Spread 1 teaspoon

Chocolate Frosting between bottoms of pairs of cookies.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat.

Stir in powdered sugar and hot water until smooth and spreadable.

(If frosting is too thick, add more water.

If frosting is too thin, add more powdered sugar.)

Chocolate Cookies

1 package ® devil's food cake mix

1/3 cup vegetable oil

2 eggs

Sugar

Heat oven to 350°. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms.

Shape dough into 1-inch balls; roll in sugar. Place about 2 inches apart

on ungreased cookie sheet. Bake 8 to 10 minutes or until set.
Remove from cookie sheet to wire rack.

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 2-2 1/2 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 Drop Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/3 cup buttermilk
1 teaspoon vanilla
2 ounces unsweetened baking chocolate -- melted and cooled
1 egg
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped nuts

Chocolate Frosting -- (recipe follows)

--CHOCOLATE FROSTING--

2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
3 tablespoons hot water

Heat oven to 375°. Grease cookie sheet.

Beat sugar, butter, buttermilk, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon.

Stir in flour, baking soda and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet.

Bake 8 to 10 minutes or until almost no indentation remains when touched in center.

Immediately remove from cookie sheet to wire rack.

Cool completely. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat.

Stir in powdered sugar and hot water until smooth and spreadable.

(If frosting is too thick, add more water.)

If frosting is too thin, add more powdered sugar.)

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.

Chocolate Linzer Hearts

1 cup butter or margarine -- softened
1/2 cup sugar
1 teaspoon vanilla
2 eggs
1 cup hazelnuts -- toasted (see Notes), skinned and ground
1/2 ounce semisweet baking chocolate -- finely chopped
2 1/2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raspberry jam
1 ounce semisweet baking chocolate -- melted

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon.
Beat in vanilla and eggs until smooth.
Add remaining ingredients except jam and melted chocolate.
Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).
Heat oven to 375°. Roll one fourth of dough at a time between pieces of waxed paper until 1/8 inch thick.
(Keep remaining dough refrigerated until ready to roll.)
Cut with 2-inch heart-shape cookie cutter.
Cut small heart shape from center of half of the 2-inch hearts, if desired.
Place on ungreased cookie sheet.
Bake 7 to 9 minutes or until light brown.
Remove from cookie sheet to wire rack.
Cool completely.
Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies; top with cut-out heart cookie.
Drizzle with melted chocolate.
Let stand until chocolate is firm.

Chocolate Mint Brownie Cookies

3/4 c Mint chocolate chips; melted
1/2 c Margarine; 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, margarine, 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 prepared baking sheets.

Bake for 12 minutes or until edges are set but centers are still soft.

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 Salt 10 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.

No-Bake Chocolate Oatmeal Cookies

1 1/2 cups sugar
1/2 cup margarine
1/3 cup milk
1/4 cup pecans -- chopped
1/4 cup dried coconut
2 cups oats -- quick-cooking
6 ounces chocolate -- small pieces
2 tablespoons candied citrus peel

* Use candied lemon peel or other fruit peels if preferred.

1. Fit the steel knife blade into the work bowl of a food processor.
Process sugar, margarine and milk until mixture is smooth.
Add pecans, coconut, orange peel, oatmeal and chocolate pieces
(use semi-sweet for best taste).
Process with 5-6 quick on/off motions to mix well.

2. Line cookie sheets with waxed paper.
Drop mixture by teaspoonfuls onto waxed paper.
Refrigerate at least 1 hour before serving.
To store, put into an airtight container and refrigerate.

Oatmeal Fudge Cookies

3 c Rolled oats
1 t Vanilla extract
1 c Nuts, chopped (optional)
2 c Sugar, granulated
1/2 c Cocoa powder
1/2 c Evaporated milk
1/4 lb Butter

Combine oats, vanilla and nuts in a bowl and set aside.

Combine sugar, cocoa and evaporated milk in a heavy, 2-quart sauce pan.
Bring to a full rolling boil over medium-high heat, STIRRING CONSTANTLY.
Let boil, while stirring, for 2 minutes.

Remove pan from heat and add the butter. Stir until butter is melted and incorporated. Quickly add oat mixture to pan and stir until well mixed.

Drop by the spoonful onto waxed paper. Let cool for 2 hours to set.

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
pn Salt

Preheat oven to gas mark 6/200C/400F.

In a large bowl, beat together the sugar and butter until fluffy and white.

Beat in the egg, then 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 Or Margarine, 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.

MISCELLANEOUS:

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.

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,
sprinkle with chocolate chips, spread when melted.

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.

Cut into 2-in squares.

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 Margarine

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 margarine 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.

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.

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 or margarine
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.

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.

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 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 Double Chocolate Ice Box Pie.

Chocolate Brownies, Low Cal

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

In large heatproof bowl set over hot water, 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 icing sugar.

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 in 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 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.
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 and pour batter into pan, spread evenly.
Bake for 25-30 minutes.

Chocolate Cinnamon Fondue

1/4 c Margarine
8 oz Bittersweet chocolate
1/4 c Flour
2 c Light corn syrup
1/4 c Kahlua
1/2 ts Cinnamon

Melt margarine 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-Coconut Squares

Serving Size : 16

Preparation Time :0:15

1/2 cup butter or margarine -- at room temperature
1 cup dark brown sugar
1 cup flour -- plus 1 tbsp.
2 eggs

1 teaspoon vanilla extract
1 cup chopped pecans or walnuts
1 cup flaked or shredded coconut
6 ounces semisweet chocolate chips

1. Cream butter and 1/2 cup of the brown sugar until smooth.
Add 1 cup of the flour and combine until mixture forms coarse crumbs.
Press dough into an 8- or 9-inch square glass baking dish.
2. Microwave on 100% power 3 to 5 minutes, rotating dish
if necessary for even doneness.
Crust should lose all moist spots and look like a cooked pie shell (it will not brown).
3. Combine eggs, vanilla, nuts, coconut, chocolate chips, remaining flour,
and remaining brown sugar.
4. Spread mixture over crust. Microwave on 100% power 4 to 5 minutes,
until set, rotating dish if necessary for even doneness.
5. Cool on wire rack, then cut into squares.

Makes 16 squares.

Note: You can substitute butterscotch chips for the chocolate,
or use a combination of both.

NOTES : Very rich, and a hit with kids!
This recipe works best in the microwave
-- it's quicker and easier than with a conventional oven,
and the results are excellent.

Chocolate-covered Cherries

2 1/2 c Confectioners sugar
1/4 c Butter or margarine 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.

Chocolate Covered Strawberries

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 Dessert Fondue

1 ts Butter or margarine
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.

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.

Chocolate Fudge Frosting

1 c Granulated sugar
4 tb Unsweetened cocoa
3/4 c Milk (whole milk is best)
1 tb Butter or margarine
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 1 st four ingredients.

Stir over low heat until smooth, gradually beat in sugar until smooth and shiny.

CHOCOLATE JIFFY DESSERT

1 pkg. chocolate Jiffy cake mix
1 pkg. chocolate instant pudding
1 (8 oz.) pkg. cream cheese, softened
(use mixer)
1 (9 oz.) pkg. Cool Whip
Hershey candy bar

Mix cake mix as directed. Bake in greased 9x13 inch cake pan 15 minutes.
Cool.

Prepare instant pudding as directed.
Add cream cheese and beat together.
Put on cake and top with Cool Whip.
Shred candy bar on top. Refrigerate.

Chocolate Kahlua Brownies

1 1/2 c Sugar
1/2 c Egg substitute or fresh eggs
3 tb Kahlua
1/4 c Margarine, 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 margarine 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.
Transfer batter to the pan and bake 30 minutes,
until toothpick inserted comes out clean.
Cool completely. Makes 16 brownies.

Chocolate Mocha Icing

1/2 c Margarine
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 to-gether 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 PUDDING

1/4 lb. of grated Allinson chocolate
1/4 lb. of flour
1/4 lb. of sugar
1/4 lb. of butter
1 pint of milk
3 eggs

Mix the chocolate, flour, sugar, and butter together.

Boil up the milk and stir over the fire until it comes clean from the sides of the pan, then take it out and let it cool.

Break the eggs, whisk the whites and yolks separately, first add the yolks to the pudding, and when they are well stirred in, mix in the whites. Put into a buttered basin, and steam for 1 hour.

Turn out and serve hot.

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.

Chocolate Sauce for Fresh Fruit

Serving Size : 6
Preparation Time :0:40

1 cup heavy cream
4 squares bitter chocolate
2 1/2 cups sugar
1/2 cup butter -- (or margarine)
1/2 cup strong coffee

Put cream, chocolate, powdered sugar, butter, and strong coffee in a double boiler and heat for 30 minutes or until the chocolate is melted.
Mix well.

Chocolate Sour Cream Frosting

1/2 c Sour cream
3 1/2 c Powdered sugar
1 ts Vanilla
2 oz Ghirardelli Unsweetened chocolate, melted

Servings: Makes enough for 9 x 13" cake
Beat sour cream with sugar and vanilla until smooth.
Mix in melted chocolate. Spread over 9 by 13" cake.

Disappearing Marshmallow Brownies

6 oz Pkg. butterscotch chips
1/2 Cup butter or margarine
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.

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 school 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

Serving Size : 12

Preparation Time :0:45

1/2 cup butter
3 ounces baking chocolate
2 eggs -- well beaten
1 cup all-purpose flour
1/2 teaspoon double-acting baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup walnuts -- chopped (optional)
2 cups brown sugar

Melt butter and chocolate in top of double boiler.
Cool slightly. Beat in remaining ingredients by hand.
Pour into greased a 8" x 12" pan.
Bake at 350 degrees until set, or about 30 minutes.

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.

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.

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.

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 creme

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.

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.

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.

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.
Note: Pop cake in refrigerator after frosting to allow to set.
Store cake in refrigerator so frosting will not spoil.

PASTRIES:

CHOCOLATE MOUSSE TORTE

--CRUST:--

12 oz. vanilla wafers
1 1/4 sticks butter

--FILLING:--

12 oz. chocolate chips

1 oz. bitter chocolate
4 tbsp. sugar
6 tbsp. milk
8 egg yolks
2 tsp. vanilla

--TOPPING:--

1 pt. cream
2 tbsp. powdered sugar
1 tbsp. vanilla

Combine crushed vanilla wafers with butter.
Put in greased cheesecake pan.
Bake at 350 degrees for 5 minutes.
Melt chocolate, sugar and milk in double boiler.
Cool. Beat egg yolks and vanilla.
Add to cooled chocolate mixture.
Beat egg whites and fold in mixture.
Put on wafer crust.
Refrigerate.
Add whipped topping mixture before serving.

Chocolate Banana Pudding Pie

4 Semisweet chocolate; baker's
2 tb Milk
2 tb Butter or margarine
1 Graham cracker pie crust, 9
-inch -- prepared
2 md Banana; dole, sliced
2 3/4 c Milk; cold
2 pk Banana pudding mix; jello
1 1/2 c Cool whip lite®

Microwave chocolate, milk, and margarine in medium microwaveable bowl
on HI Pour milk into large bowl. Add pudding mixes.

Beat with wire which 1 min.
Refrigerate 4 hours or until set.
Store leftover pie in refrigerator.

Chocolate Cherry Tarts

Serving Size : 24
Preparation Time :1:00

2 tablespoons butter
1/2 cup sugar
1 square baking chocolate -- melted
1 egg
1/2 teaspoon vanilla
1 1/4 cups all-purpose flour
1/8 teaspoon baking soda
1/4 teaspoon salt
8 ounces cream cheese
1/2 cup sugar
1 egg
1/2 cup maraschino cherries -- finely chopped
24 maraschino cherry halves

Cream butter and sugar; blend in melted chocolate.
Add egg and vanilla; beat well.
Sift dry ingredients together and blend into chocolate mixture.
Roll pastry to 1/8-inch thickness on lightly floured pastry cloth.
Cut circles with 3-inch cookie cutter and place in
buttered tartlet pans or shallow muffin tins.
Blend cream cheese, sugar, and egg; fold in chopped cherries.
Place 1 tablespoon filling in each tart.
Bake at 350 degrees for 10 to 12 minutes.

Remove from oven, top with cherry half.
Chill.
Yield: approximately 2 dozen tarts.

Chocolate Chip Nut Pie (Kentucky Derby Pie)

-VERSION #1:

1 c Softened butter
1/2 c Brown sugar
1/2 c Sugar
1/2 c Flour
2 Eggs
1 c Chopped black walnuts
1 c Chocolate chips

-VERSION #2:

3/4 Stick softened butter
3/4 c White sugar
3/4 c White corn syrup
1 ts Vanilla flavoring
3 Eggs
3/4 c Chopped pecans
1/2 c Chocolate chips

-VERSION #3:

1 Stick butter, softened
1 c Sugar
1/2 c Self-rising flour
2 Eggs
1 ts Vanilla flavor
1 c Chopped pecans

1 c Chocolate chips

Cream butter and sugar together. Add flour. Separately beat eggs until foamy then beat into mixture until foamy.

Fold in syrup and vanilla. Fold in nuts and chocolate chips.

Pour into 9" deep dish unbaked pie shell. Bake at 325F for 1 hour. Bake at 350F for 45 min - 1 hour.

Chocolate Chip-Peanut Butter Pie

3 Eggs; beaten to blend

1 c Dark corn syrup

1/2 c Sugar

1/2 c Creamy peanut butter

1 ts Vanilla extract

2/3 c Salted peanuts

1 Unbaked 9-inch pie shell;
-chilled

1 c Semisweet chocolate chips

Preheat oven to 400 degrees. Using electric mixer, beat first 5 ingredients
Sprinkle pie shell with chocolate chips. Pour filling over. Bake 15 minutes

Chocolate Coconut Crunch Pie

-----chocolate coconut -crust-----

Nonstick cooking spray

14 oz Semisweet chocolate;

-coarsely chopped

2 tb Unsalted butter

1 1/2 c Rice krispies

1/2 c Sweetened coconut; shredded

-----filling-----

8 oz Bittersweet chocolate;

-coarsely chopped

2 tb Water

1 tb Unsalted butter

1/8 ts Salt

1 1/4 c Heavy cream

1/2 c Cream of coconut; (fx. coco

-lopez)

2 ts Vanilla extract

Make the chocolate coconut crust:

1. Spray the bottom and side of a 9-inch pie pan well with nonstick cooking spray. Melt the chocolate with the butter according to the directions in the Chocolate Key.
2. In a large bowl combine the melted chocolate mixture with the cereal and the coconut. Scrape the mixture into the prepared pan. Using a small offset metal cake spatula, spread the mixture evenly onto the bottom and side of the pan, covering it completely. Refrigerate the crust while preparing the filling.

Make the filling:

1. Melt the chocolate with the water and butter according to the directions in the Chocolate Key. Stir in the salt. Allow the chocolate mixture to cool for 15 minutes.
2. In a large, chilled bowl combine the cream, cream of coconut and vanilla. Using a hand-held electric mixer, beat the mixture until soft peaks begin to form.

3. Using a large rubber spatula, fold one third of the whipped cream mixture into the chocolate mixture to lighten it. Fold in the remaining cream mixture.

4. Scrape the filling into the prepared crust, smoothing the top with a cake spatula. Refrigerate the pie for at least 2 hours, until the filling is set. Allow the cake to stand at room temperature for at least 30 minutes before serving (the pie is very difficult to slice otherwise).

8 Servings.

. Allow the pie to stand at room temperature for 30 minutes before serving.

Chocolate Crusted Peanut Butter Pie

Crust:

2 c Unsalted peanuts, dry-roaste
1/4 c Sugar
4 tb Unsalted butter; melted
3/4 c Semisweet chocolate chips

Filling:

8 oz Cream cheese; at room temp.
1/2 c Peanut butter
2 tb Peanut butter
3/4 c Powdered sugar
2 tb Powdered sugar
1/2 c Milk
1 c Whipping cream; chilled
1/2 oz Unsweetened chocolate; for g

Preheat the oven to 375.

Place all the ingredients for the crust in a large bowl

and toss them together with your hands or a wooden spoon.
Pat the mixture firmly into a 9" pie plate with your fingers,
pushing it as far up the sides of the pan as possible.
Place the crust on the center oven rack and bake for
10 minutes. Place it in the freezer to cool completely, 15 minutes.
For the filling, using an electric mixer on medium speed, cream the cream cheese,
peanut butter and powdered sugar together in a medium size mixing
bowl until light and fluffy, about 1 1/2 minutes.
Scrape the bowl with a rubber spatula. With the mixer on low
speed, gradually add the milk and mix until it is incorporated, 10 seconds.
Scrape the bowl and mix several seconds more. Whip the cream in another
mixing bowl to soft peaks and fold it into the peanut butter mixture. Scoop
the filling into the pie shell and freeze the pie for at least 6 hours. Two
hours before serving, move the pie from the freezer to the refrigerator.
Shave chocolate over the top right before serving.

Chocolate Hazelnut Tart

3 T Cocoa powder
4 T Butter
4 oz Bittersweet or semisweet cho
1 c Dark corn syrup
3 ea Eggs
1/4 c Sugar
1 ea Lg Egg
4 T Butter
1/2 c Sugar
2 T Dark rum (optional)

- Chocolate Dough-

1 c Unbleached all-purpose flour

Pinch salt
1/4 t baking soda

-Chocolate-Hazelnut Filling-

2 c whole Hazelnuts

The already buttery flavor of the hazelnuts pairs them naturally with the chocolate filling. Walnuts or pecans make good variations. **Mixing the Dough.** Sift the dry ingredients together three times. Rub in the butter and moisten with the egg as for Sweet Pastry Dough. Shape into a disk, wrap, and refrigerate. **Cooking the Chocolate-Hazelnut Filling.**

Place the hazelnuts on a baking pan and toast at 350 degree F until the skins are loose and come off easily, about 10 minutes. Rub the hazelnuts in a towel to remove the skins. Chop the hazelnuts coarsely, by hand or with a food processor. Combine the chocolate with the butter in a small bowl. Bring a small pan of water to a simmer and turn off the heat. Place the bowl of chocolate and butter over the hot water and stir to melt. Combine the corn syrup and sugar in a small saucepan. Bring to a full rolling boil over medium heat. Remove from heat and stir in the chocolate mixture. Beat the eggs and salt with the optional rum. Beat in the chocolate mixture, taking care not to overbeat. **Assembling.** Lightly flour the work surface and dough. Roll the dough to a 14-inch diameter disk, 1/8 inch thick. Line a 10-inch tart pan with the dough, trimming away the excess. Stir the chipped hazelnuts into the filling and pour the filling into the pan. **Baking.** Bake at 350 degree F until the filling is set and the crust is baked through, about 40 minutes. **Holding.** Store the tart at room temperature up to 2 days.

Chocolate Malted-Milk Pie

---CRUMB CRUST---

- 1 1/4 c Chocolate wafer cookie
 - crumbs, crushed fine
 - (about 26 cookies)
- 3 tb Unsalted butter; cut into
 - small pieces

---FILLING---

- 1 1/2 ts Unflavored gelatin
- 1/4 c Water
- 3/4 c Milk
- 1/4 c Malted-milk powder
- 10 oz Milk chocolate chunks
 - chopped
- 1 c Plus 6 tbsp cold heavy cream
- 1 1/2 ts Vanilla extract

---CHOCOLATE GLAZE---

- 2 tb Heavy cream
- 1/2 ts Light corn syrup
- 1 oz Bittersweet chocolate;
 - finely chopped
- 1/4 ts Vanilla extract

---WHITE CHOCOLATE CREAM---

- 1/2 c Heavy cream
- 2 oz White chocolate
 - finely chopped

---GARNISH---

- Semi-sweet chocolate
 - shavings or curls

Prepare crust: Preheat oven to 350 F. In food processor, mix crumbs and butter until moist and crumbly. Press over bottom and sides of 9-inch pie plate. Bake 5 minutes, until crust is set. Cool on wire rack.

Filling: In a small saucepan, soften gelatin in the water for 2 minutes. Heat gently over low heat, stirring until dissolved. Stir in milk, then malted-milk powder until dissolved. Stir in chocolate over low heat to melt. Scrape into medium sized metal bowl. Set bowl into a larger bowl filled with ice water; stir chocolate mixture 10 minutes or until it begins to mound slightly, resembling the consistency of unbeaten egg whites. In another large bowl, with mixer, beat all cream until soft, billowy peaks form. Stir one-third of cream into chocolate mixture; fold into chocolate mixture; fold in remainder until no streaks appear. Pour into crust and refrigerate.

Glaze: In a glass measure, microwave cream and syrup on high until boiling, 20 seconds, or heat to boiling in a saucepan. Add chocolate and vanilla, let stand 1 minute, then stir until melted and smooth. Refrigerate 30 minutes. Pipe the glaze over the pie. Refrigerate until filling is soft set, 6 hours or overnight (after the first 2 hours cover loosely with plastic).

Cream: In a 2 -cup glass measure, microwave cream on high until boiling, or heat to boiling in a saucepan. Add white chocolate; let stand 1 minute. Stir until melted. Chill, about 2 hours. At high speed, beat until soft peaks form. Dollop mixture in center fo pie. Garnish with chocolate gratings or curls. Refrigerate until ready to serve.

Chocolate Mousse Pie

1 1/2 ts Unflavored gelatin
1 1/2 tb Cold water
3 tb Boiling water
3/4 c Sugar
1/4 c Cocoa powder; (plus 2 tbsp.)
1 1/2 c Heavy cream
1 1/2 ts Vanilla

Sprinkle gelatin over cold water in small bowl and let stand 1 minute to soften. Add boiling water; stir until gelatin is dissolved (mixture must be clear). Stir together sugar and cocoa in small cold mixer bowl; add cream and vanilla. Beat at medium speed until stiff peaks form. Pour in gelatin mixture and beat until well blended. Spoon into serving dishes OR in graham cracker pie crust.

Chocolate Peppermint Angel Pie

1 c Skim milk
1 lg Egg
1/3 c Light corn syrup
2 ts Light corn syrup
1/2 c Cocoa
2 oz Lowfat cream cheese; in
 -chunks
2 ts Gelatin powder, unsweetened
1 ts Vanilla
1/2 ts Peppermint extract
1/2 c Sugar
1 tb Sugar
2 lg Egg whites; at room
 -temperature

Whisk 1/4 cup milk, egg, 1/3 cup corn syrup and cocoa till smooth.
In large pot, heat remaining milk till bubbles appear at edges.
Whisk some into cocoa mixture, then whisk back into milk in pot.
Cook over medium, stirring constantly with a wooden spoon
for 3-5 min. till slightly thickened.
Remove from heat and whisk in chocolate and cream cheese till smooth.
Set aside.
Soften gelatin in 1/4 cup water and heat till dissolved.
Whisk into chocolate mixture along with vanilla and mint.
Set aside.
Combine 1/4 cup water, 1/2 cup sugar and 2 tsp. corn syrup in small pot.
Bring to a boil and cook at medium-high for about 5 min. (2 30 deg. - fine thread stage).
Beat egg whites to soft peaks, add 1 Tbsp. sugar and beat till stiff but not dry.
When syrup reaches 239 deg (soft ball stage) pour over whites, gradually while beating.
Beat about 5 min, till stiff, satiny and cool.
Whisk one cup of meringue into chocolate mixture, fold in the rest.
Spoon into crust. Chill.

Chocolate Sponge Pie

1 c Sugar
1/3 c Flour
1/4 ts Salt
1/2 c Ground chocolate
3 Eggs; seperated
1 c Milk
9 Inch unbaked pastry shell

Sift together sugar, flour, salt, and chocolate. Beat egg yolks well and mix with milk; combine with dry ingredients. Beat egg whites stiff and fold into chocolate mixture, mixing well. Pour into pie shell. Bake in a hot oven (450ø) for 10 minutes, then reduce the heat to moderate (350ø) and bake until firm. Test by inserting a knife blade; when it comes out clean, the chocolate sponge is done. Serve cold with whipped cream or ice cream.

Chocolate Turtle Pie

1/4 c Caramel ice cream topping
6 oz Graham cracker crust
1/2 c Pecans; chopped
2 pk 4 oz chocolate pudding;
-cook and serve variety
3 c Milk
Cool whip

Spread caramel topping on bottom of crust. Sprinkle with pecans.
Refrigerate. Stir pudding mixes into milk in medium saucepan. Stirring
constantly, cook on medium heat until mixture comes to full boil. Remove
from heat. Cool 5 minutes, stirring twice. Pour into crust. Place plastic
wrap on surface of filling. Refrigerate 3 hours or until set. Garnish with
cool whip.

CHOCOLATE Twinkie Pie

	Butter
9	Twinkies
3	Eggs -- large, seperated
1 Dash	Cream of tartar
1/2 c	Sugar
1/2 t	Vanilla extract
6 oz	Chocolate chips -- semisweet
1 c	Pecans -- chopped
1 c	Heavy cream -- whipped

Grease pyrex square or rectangular casserole with butter. Cut 8 Twinkies in
thirds, LENGTHWISE, and put one layer on the bottom of the casserole. Beat
egg whites, with the cream of tartar and sugar, adding vanilla. Melt
chocolate chips in the top of a double boiler. Add egg yolks to chocolate,
slowly, continuing to stir over boiling water. Fold chocolate into egg

whites. Spread over Twinkies, then sprinkle with about half of the nuts. Layer on more twinkies, more chocolate, more nuts. Continue layering. Top with whipped cream and a single whole Twinkie. Chill and serve.

Chocolate Walnut Pie

- 3 lg Eggs
- 1 1/2 c Sugar
- 3/4 Stick (6 tablespoons)
 - butter, melted and cooled
- 2 t Vanilla
- 3/4 c Flour
- 1 1/2 c Semisweet chocolate chips
- 1 1/2 c Chopped walnuts
 - Vanilla ice cream
 - Creme de cacao
 - Unbaked pastry for a 9 inch
 - pie, fitted into pie pan
 - and refrigerated.

In a large bowl, combine beaten eggs, sugar, butter (melted and cooled), vanilla and beat the mixture lightly until blended. Then add flour, chocolate and walnuts. Mix well. Pour filling into the shell and bake at 350 degrees for 1 hour to 1 hour and 5 minutes. Cake tester will come out almost clean. Top will be light in color and crusty. Pie is best served warm with vanilla ice cream and topped with creme de cacao. Sprinkle with shaved chocolate. Option: Substitute coffee ice cream for the vanilla ice cream and top with Kahlua.

Chocolate Yeast Loaf

Serving Size : 1

Preparation Time :6:00

1/4 cup warm water
1 tablespoon sugar
1/2 cup sugar
1 package yeast
1 cup milk
2 tablespoons butter -- cut in pieces
4 cups bread flour
1 teaspoon salt
2/3 cup unsweetened cocoa powder
2 teaspoons instant coffee powder -- not granular
2 large eggs
1 teaspoon vanilla extract
1 cup black walnuts -- chopped
1/2 cup raisins, seedless

---Serve with: -----

1/2 cup honey
1/2 cup butter

1. Mix the water and 1 tablespoon sugar in mixing cup. Add yeast and stir slightly. Set aside for 10 minutes until foamy.
2. Warm the milk and butter in a saucepan to about 110 degrees (butter will not melt completely).
3. In a large mixing bowl, combine 3-3/4 cups flour, salt, cocoa, coffee and the remaining 1/2 cup sugar. Blend well.
4. Beat eggs slightly and add the warm milk, butter and vanilla; blend. Add this mixture along with the yeast mixture to the flour. Stir in the walnuts and raisins.
Mix all with a mixer with dough hook, or by hand with a wooden spoon.
5. Turn onto a lightly floured surface and knead for

5 to 6 minutes until smooth and elastic.

Or continue mixing in the mixer and knead only 2 minutes or so.

Add more flour if necessary.

6. Grease a large bowl and place the dough into it, turning to grease all sides.

Cover and let rise in a warm place until dough has doubled in size, about 2 hours.

7. Knead the dough a few times, cover with plastic wrap and let rest for few minutes.

Roll the dough into a large oval shape and roll up like a jelly roll, placing the seam side down.

Roll from the narrow end to make it fit into the pan size you prefer.

Use a loaf pan or a round casserole type pan.

Butter a piece of plastic wrap and place loosely over the dough.

Let rise again until doubled in size; about 1-1/2 hours.

8. Preheat oven to 350 degrees and place bread near the center of the oven, not too high. Bake for 25 minutes, then cover loosely with foil and continue baking 30 to 40 minutes longer.

9. Let cool for 10 minutes, then remove from pan and finish cooling on wire rack. Serve with butter and honey for a real treat.

NOTES : A light yeast bread that is excellent when served plain or with your choice of spreads.

Deep South Chocolate Pie

Serving Size : 8

Preparation Time :0:35

1 1/4 cups sugar

3 tablespoons cocoa

1 1/2 cups milk

4 egg yolks

4 tablespoons all-purpose flour

1 teaspoon vanilla extract

1/2 stick margarine

--- Meringue: ---

4 egg whites

8 tablespoons sugar

4 tablespoons cornstarch

1 pinch cream of tartar

1/2 teaspoon vanilla -- optional

Beat egg yolks. Mix sugar, flour, cocoa and milk together.

Blend and add to egg yolks.

Chip up the margarine into small pieces and add to the egg mixture; add vanilla and blend.

Cook over medium heat until margarine is melted, stirring constantly.

Pour into unbaked pie crust and bake in preheated 350-degree oven until firm and pastry is browned (about 30 minutes).

Check since time will vary.

MERINGUE: In large mixing bowl, combine egg whites and pinch of cream of tartar.

Beat until stiff but not dry. If you desire, add 1/2 teaspoon vanilla extract.

Mix 8 tablespoons sugar with 4 tablespoons cornstarch and gradually add to egg whites.

Beat well for at least five minutes, as mixing too little will cause the meringue to separate.

Spread on top of pie, sealing to edges.

Bake for few minutes until meringue is light golden brown.

Cool a few minutes before slicing.

Dirt Pie

1 pk Jello chocolate instant

- pudding (4 serve size)

- 1 c Milk, cold
- 1 pk Cool whip
- 20 Choc sandwich cookies
 - chopped
- 1 1/2 c Kraft min marshmallows
- 1 Prep Graham Crumb Crust
 - * - 9 inch
- 1 pk Gummy worms for decoration

Prepare pudding according to package directions reducing milk to 1 cup. Fold in whipped topping. Stir in 2/3 of the cookies and all the marshmallows. Spoon this into the crust. Sprinkle top with the remaining cookies. Decorate with gummy worms. Freeze until firm, about 4 hours. Remove from freezer 10 minutes before serving for easy slicing.

Double Chocolate Chess Pie

- 110 g Butter
- 60 g Unsweetened chocolate
- 200 g Sugar
- 3 Eggs; lightly beaten
- 60 ml Creme de cacao liqueur
- 15 g All-purpose flour
- 7 1/2 ml Vanilla extract
- 1/2 ml Salt
- 1 Baked pie shell
- Vanilla ice cream or
- sweetened whipped cre

- Preheat oven to 175 øC . In a medium saucepan over low heat melt butter
2. Blend in sugar, eggs, liqueur, flour, vanilla and salt. Beat until smooth.
 3. Pour into the pie shell. Bake for 30 to 35 minutes or until set. Cool

4. Serve with ice cream or whipped cream.

Easy Chocolate Cheese Pie

4 oz Unsweetened baking chocolate -- broken into pieces
1/4 c Butter or margarine; softened
3/4 c Sugar
3 oz Cream cheese; softened
1 ts Milk
2 c Frozen non-dairy whipped topping -- thawed [cool whip]
1 8-inch packaged crumb crust --- (6 oz.)
Additional whipped topping --- (optional)

In small microwave-safe bowl, place chocolate.
Microwave at HIGH (100%) 1 to 1 1/2 minutes or until chocolate is melted and smooth when stirred; set aside.
In small mixer bowl, beat butter, sugar, cream cheese and milk until well blended and smooth.
Blend in chocolate.
Gradually blend in whipped topping.
Spoon into prepared crust.
Refrigerate until firm.
Serve with additional whipped topping, if desired.
6 to 8 servings.

Frozen Chocolate-Peanut Butter Pie

- 1 1/2 c Heavy cream
- 4 1-oz semisweet chocolate squares
- Cocoa graham crust; (recipe)
- 1 pk Cream cheese; softened
- 1 c Powdered sugar
- 3/4 c Peanut butter
- 1/4 c Peanuts; chopped

In a small glass bowl, combine 1/2 cup cream and chocolate. Heat in microwave on High 1 to 1 1/2 mins, until melted and smooth when stirred. Let cool slightly. 2. Spread half of chocolate mixture over bottom of Cocoa Graham Crust. Freeze 1/2 hour, or until set. 3. Meanwhile prepare filling. In a medium bowl, beat cream cheese, powdered sugar, and peanut butter with an electric mixer on medium until well blended and fluffy, 1 to 2 mins. Whip remaining 1 cup cream until stiff; beat half of whipped cream into peanut butter mixture until well mixed, then fold in remaining whipped cream. 4. Spread filling evenly over chocolate mixture in crust. Freeze 1/2 hour. Then carefully spread remaining chocolate mixture over top and sprinkle peanuts over surface. Freeze 6 hours or overnight. Wrap tightly and store in freezer. Transfer pie to refrigerator 1 hour before serving. Cut into wedges to serve.

German Chocolate Pie

3 c Sugar
7 tb Baking Cocoa
13 oz Evaporated Milk
4 ea Eggs: Lg, Beaten
1/2 c Butter Or Regular Margarine
1 t Vanilla
2 c Coconut; Flaked
1 c Pecans; Chopped
2 ea Unbaked 9-inch Pie Shells

Melt the margarine and set aside. Combine the sugar and baking cocoa in a bowl. Stir in the evaporated milk, eggs, melted butter or margarine, 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 Brownie Pie

4	Eggs
1/4 c	Margarine or butter -- melted
4 oz	Chocolate -- cooking
	-melted & cooled
1/2 c	Brown sugar -- packed
1/2 c	Bisquick or baking mix
1/2 c	Sugar -- granulated
3/4 c	Nuts -- chopped

Preheat oven to 350F. grease pie plate 9x1 1/4". Beat eggs, margarine and chocolate till smooth, 10 seconds in blender on high or 30 seconds with hand beater. Add brown sugar, Bisquick and granulated sugar. Beat till smooth, 1 minute in blender on high (stopping occasionally to scrape down sides) or 2 minutes with hand beater. Pour into plate; sprinkle with nuts. Bake till knife inserted in centre comes out clean; about 35 minutes. Cool.

Impossible Chocolate Cream Pie

1 c Milk
1/4 c Margarine, softened
1 ts Vanilla
2 Eggs
2 oz Melted unsweetened chocolate
Cooled.
1 c Sugar
1/2 c Bisquick mix

Heat oven to 350 F. Grease pie plate, 9 x 1 1/4". Place all ingredients in blender container. Cover and blend on high 1 minute. Pour into plate. Bake until no indentation remains when lightly touched in center, about 30 minutes. Cool completely. Top with sweetened whipped cream if desired.

Impossible Fudge Pie

3 Eggs
1 1/4 c Sugar
1/4 c Flour
1 ts Vanilla
3 oz Unsweetened baking chocolate
3 x 1 oz squares
1/2 c Butter
Vanilla Ice Cream or
Whipped Cream

Beat eggs until smooth. Add sugar, flour, and vanilla. Beat to mix. Melt chocolate squares and butter in small saucepan over low heat. Add to egg mixture and beat until mixed. Pour into greased 9 in plate. Bake at 350 for about 35 minutes. Center will be moist and soft when tasted with toothpick. Serve warm with ice cream or whipped cream.

Miniature Chocolate-Peanut Butter Pies

1 1/4 c Graham cracker crumbs
5 tb Unsalted butter; melted
1/2 c Plus 2 t sour cream
2 1/2 tb Powdered sugar

2 tb Whipping cream
1/2 c Plus 2 t creamy peanut; butt
-er..do not use o
Fashioned style or freshly
--- ground!
1/2 c Whipping cream (in addition
--- to above)
4 oz Simisweet chocolate; chopped

Mix graham cracker crumbs and butter in a small bowl. Press crumb mixture o

Whisk sour cream, powdered sugar and 2 T whipping cream in bowl to blend.

Bring 1/2 C cream to simmer in heavy saucepan. Reduce heat to low. Add chocolate; stir until melted. Cool completely, stirring occasionally.

Spoon 2 teaspoons chocolate mixture over each peanut- butter pie. Place in freezer until set. (can be prepared 1 week ahead. Keep frozen.) Using tip of small sharp knife as an aid, gently pry pies from tins. Let stand at room temperature for 10 minutes before serving.

Mississippi Mud Pie

1/2 c Roasted Pecans, chopped
1/2 c Roasted walnuts, chopped
2 Pie crusts, Prepared 9"
16 oz Cream cheese
1 Sour cream 1 carton (8 oz)
8 oz Confectioners powdered
-sugar
1 ts Vanilla extract
1/4 c Sugar, granulated

2 tb Cornstarch
1 tb Flour
1/4 c Cocoa, powdered
1/4 ts Salt
1/4 c Milk
3 Egg yokes, beaten
2 c Milk
3/4 c Sugar, granulated
1 tb Butter
1 ts Vanilla extract
1 ts Almond extract

CRUST: Mix pecans and walnuts and add to your favorite pie crust recipe, or, if desired, use 2 frozen pie crusts, baked according to package

instructions, with nuts divided evenly over bottom of crusts. Set aside to cool FILLING: Mix cream cheese, sour cream, confectioner's sugar and 1 tsp vanilla with electric mixer or food processor until well blended. Divide evenly between pie crusts. Refrigerate for 2 hours or longer. TOPPING: In a bowl, blend 1/4 cup sugar, cornstarch, flour, cocoa, salt, 1/4 cup milk and egg yokes; set mixture aside. Place 2 cups milk and 3/4 cup sugar in a saucepan and bring to a boil over high heat, whisking constantly, to bowl ingredients. Transfer bowl ingredients back into saucepan and bring to boil, stirring constantly, over medium heat. Continue to cook for 5 minutes. Stir in 1 Tbsp butter and 1 tsp vanilla and almond extracts. Cool and spoon over Pies. Refrigerate Pies.

Pumpkin and Chocolate Loaf

Serving Size : 1

Preparation Time :1:20

1 3/4 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons pumpkin pie spice -- * see note
1/2 teaspoon salt
1/2 cup margarine
1 cup sugar
2 large eggs
3/4 cup pumpkin puree
3/4 cup semisweet chocolate chips
3/4 cup black walnuts -- finely chopped

--- Spicy glaze: ---

1/2 cup powdered sugar
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons light cream

* If pumpkin pie spice is not available, use 1 teaspoon cinnamon,
1/2 teaspoon nutmeg, 1/4 teaspoon each of ginger and cloves.

1. Grease bottom and sides of 9 x 5 x 3-inch loaf pan. Set oven to 350 degrees.
 2. Combine flour with soda, salt and pumpkin pie spice.
 3. Cream margarine in large mixing bowl.
Gradually add sugar and cream at high speed of mixer until light and fluffy.
Blend in eggs; beat well.
 4. Turn mixer to low speed and add dry ingredients, alternating with pumpkin.
Begin and end with dry ingredients; blend well after each addition.
 5. Stir in chocolate morsels and 1/2 cup finely chopped walnuts.
 6. Pour into prepared pan and sprinkle with remaining walnuts.
- Bake for 65-75 minutes or until cake springs back when lightly touched in center.
Cool, then glaze with spice glaze.

SPICE GLAZE:

Combine 1/2 cup powdered sugar, 1/8 teaspoon nutmeg and 1/8 teaspoon cinnamon.
Blend in 1-2 tablespoons light cream until the consistency desired (should be thin).

Southern Fried Chocolate Pies

Serving Size : 8

Preparation Time :0:30

2 cups all-purpose flour -- fat removed
1 teaspoon salt
1/2 cup vegetable shortening -- * see note
1/3 cup water -- cold
3/4 cup sugar
1/2 cup cocoa powder -- unsweetened
1 stick margarine -- cold
oil

* Use peanut or safflower oil or solid vegetable shortening for frying.

1. For crust: sift flour and salt together; cut in the shortening with a pastry blender or 2 knives, until mixture resembles coarse cornmeal.
 2. Add ice water a little at a time while tossing with a fork, until dough holds together. Do not get too moist.
 3. Roll out dough to 1/8 inch thick. Cut into circles about five inches in diameter.
 4. Mix cocoa powder with the sugar. Place 2-3 tablespoons of this mixture onto one half of the circle and place 3 very thin slices of cold margarine on top. Fold opposite side over mixture and seal with a fork dipped in flour.
 5. Pour oil to a depth of about 1/2 inch in a heavy skillet. Heat over medium-high heat until very hot. Place pies in a single layer in oil and fry, turning to brown each side. An iron skillet works best. Serve hot, warm, or cold.
-

Sugar Free Chocolate Banana Cream Pie

-----FILLING-----

- 1 pk Sugar free chocolate pudding
- 2 Bananas
- 2 1/4 c Milk

-----CRUST-----

- 6 tb Peanut butter
- 1 tb Honey
- 2 c Rice crispies

-----TOPPING-----

- 1 Cool whip light

Mix peanut butter with honey. Then mix in rice crispies. Press in pie plate with metal spoon, build up edge. Slice banana over crust. Then mix pudding with milk and spread over bananas. Top with Cool Whip.

Use Sugar free instant chocolate pudding mix.

Toll House Chocolate Chip Pie

- 2 Eggs
- 1/2 c Flour
- 1/2 c Sugar
- 1/2 c Brown sugar; firmly packed
- 1 c Butter; * see note
- 6 oz Semisweet chocolate chips;
- (nestle's)

1 c Walnuts; chopped
1 9 inch pie shell; (unbaked)

* melted and cooled to room temperature

Preheat oven to 325 degrees. In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar; beat until well blended. Blend in melted butter. Stir in semi-sweet chips and walnuts. Pour into pie shell. Bake at 325 for 1 hour. Serve warm with whipped cream or ice cream. Makes one pie.

If using frozen pie shell, only use deep dish style and thaw completely. Place on cookie sheet; bake 10 minutes longer.

THE END

We hope you enjoy looking through this delicious recipe collection and will be treating your friends and family to some mouth watering cuisine.

Happy Cooking,
Rudy Rodway
Product Manager



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