

The Chocolate Cookbook

1834 Recipes

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Pecan Crusted Chocolate Truffle Pie

Ingredients

Crust:

2 cups chopped pecans
1/3 cup white sugar
1/4 cup unsalted butter, melted
1/2 cup miniature semisweet chocolate chips

1 1/3 cups semisweet chocolate chips
1/2 cup unsalted butter, at room temperature
4 egg yolks
1/4 cup white sugar
1/2 teaspoon vanilla extract

1/4 cup heavy cream
1/3 cup semisweet chocolate chips
1 tablespoon brandy

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the pecans, 1/3 cup sugar, 1/4 cup butter and miniature chocolate chips. Press into the bottom and up the sides of a 9 inch pie plate. Bake for 8 to 10 minutes in the preheated oven. Cool completely.

In a metal bowl set over a pan of simmering water, combine 1 1/3 cups chocolate chips and 1/2 cup butter. Stir occasionally until melted and smooth. Remove from the heat and stir in the vanilla.

In a separate bowl, beat egg yolks with 1/4 cup sugar until thick and pale using an electric mixer, at least 3 minutes. Stir into the melted chocolate and set it back over the pan of simmering water. Whisk constantly until thick, 3 to 4 minutes. Pour into the cooled crust and smooth the top.

Heat the heavy cream in a small saucepan. When warm, stir in the remaining chocolate chips until melted. Remove from the heat and stir in the brandy. Pour over the truffle filling. Refrigerate for several hours to set before serving.

Ghirardelli® Grown-up Hot Chocolate

Ingredients

4 ounces Ghirardelli 60% Cacao
Bittersweet Chocolate Chips
1 cup half-and-half
1 tablespoon amaretto
1 teaspoon pure vanilla extract
1/2 cup whipped cream
Ghirardelli Unsweetened Cocoa,
for garnish

Directions

In a small saucepan, combine the chocolate chips and half-and-half over low heat and bring to a simmer, whisking constantly. Simmer for 1 minute or until the mixture thickens slightly.

Remove from the heat; whisk in the liqueur and vanilla. Pour into four 1/2-cup demitasse or coffee cups. Top each serving with whipped cream and dust with cocoa. Serve immediately.

One Bowl Chocolate Cake II

Ingredients

1 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, cocoa, baking soda and salt, set aside. In a medium bowl, cream together the sugar and butter until smooth. Stir in the eggs and vanilla. Gradually mix in the dry ingredients, alternately with the milk. Once all of the ingredients have been incorporated, mix on high speed of an electric mixer for 2 to 3 minutes. Pour batter into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean.

Chocolate Waffle Cookies

Ingredients

2 (1 ounce) squares semisweet chocolate
1/3 cup butter
2 eggs
3/4 cup white sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
2 tablespoons confectioners' sugar

Directions

In a heavy saucepan, combine the chocolate and butter. Cook over low heat, stirring constantly, until smooth. Preheat and grease waffle iron.

In a medium bowl, beat together the eggs, sugar and vanilla until light. Stir in the chocolate mixture, then gradually stir in the flour until smooth.

Drop batter by heaping spoonfuls onto the preheated waffle iron to make four cookies at one time. Close waffle iron and cook for 60 to 90 seconds, or until cookies are firm. Remove from iron to cool on wire racks. Dust with confectioners' sugar when cool.

Chocolate Pumpkin Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (15 ounce) can pumpkin
2 eggs
2 tablespoons vegetable oil
1 (16 ounce) container cream
cheese frosting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, mix the cake mix, pumpkin, eggs and oil for 3 minutes using a mixer on medium speed. Pour into the prepared pan and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool, then frost with cream cheese frosting.

Chocolate Icing

Ingredients

1 cup confectioners' sugar
2 tablespoons milk
1 (1 ounce) square unsweetened
chocolate, melted

Directions

Mix sugar, milk and unsweetened chocolate until smooth.

Use this icing for dipping the Truffle Cookies.

Ocean Spray® Oatmeal Cranberry White

Ingredients

2/3 cup butter or margarine,
softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (6 ounce) package Ocean
Spray® Craisins® Original Dried
Cranberries
2/3 cup white chocolate chunks or
chips

Directions

Preheat oven to 375 degrees F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Hot Chocolate Mix II

Ingredients

25 5/8 ounces nonfat dry milk powder
6 ounces powdered non-dairy creamer
2 cups confectioners' sugar
1 (16 ounce) container instant chocolate drink mix

Directions

In a large bowl, combine dry milk, non-dairy creamer, confectioners' sugar, and instant chocolate drink mix. Mix well. Put in a large airtight container. Label and store in a cool dry place. Best if used within 6 months.

To make Hot Chocolate, add 3 tablespoons mix to 1 cup of hot water, and stir well. Add mini marshmallows if desired.

Zippy Chocolate Chip Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground white pepper
3 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter or margarine and sugars. Add already beaten eggs and vanilla.

Mix dry ingredients together and mix with creamed mixture. Add chocolate chips and nuts.

Bake 8 to 10 minutes until done. These are not HOT HOT -- Just a little surprise, definitely a little kick, goes well with the chocolate.

Chocolate-coconut Pinwheels

Ingredients

1 3/4 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1/3 cup unsweetened cocoa powder
1/3 cup shortening
1/3 cup butter
3/4 cup white sugar
1 egg
1 tablespoon milk
2 teaspoons vanilla extract
3 ounces cream cheese
1/3 cup white sugar
1 cup flaked coconut
1/4 cup finely chopped walnuts

Directions

In a large mixing bowl beat shortening and butter until softened. Add the 3/4 cup sugar and beat until fluffy. Add milk, egg and 1 tsp of the vanilla and mix well.

In a separate bowl combine flour, cocoa, baking powder and salt. Add to the butter mixture and beat until well mixed.

Divide dough in half and chill 2-3 hours or until easy to handle.

Preheat oven to 350 degrees F. Grease cookie sheets.

Mix softened cream cheese, 1/3 cup sugar and 1 tsp vanilla until smooth. Stir in the coconut.

Roll each half of the dough into a 10-inch square. Cut each square into sixteen 2 1/2-inch squares. Place 1/2 inch apart on an ungreased cookie sheet. Cut 1-inch slits from each corner to center of square. Drop a level tsp of the coconut mixture onto each center.

Sprinkle chopped nuts in the center and firmly press to seal. Bake for 8-10 minutes or until edges are firm and cookies are slightly puffed. Cool on cookie sheet for 1 minute, then remove and cool thoroughly on rack.

Chocolate Walnut Bars

Ingredients

Crust:

1/2 cup chopped walnuts
1/3 cup white sugar
3/4 cup all-purpose flour
6 tablespoons butter

Topping:

2 tablespoons butter, softened
1/3 cup water
1/3 cup unsweetened cocoa powder
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/8 teaspoon salt
1 tablespoon confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan.

In a medium bowl, cream together the 6 tablespoons of butter and 1/3 cup sugar until smooth. Stir in the flour and walnuts. Press into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven.

To make the topping: Beat the 2 tablespoons butter, water, cocoa, 1/2 cup sugar, eggs, vanilla and salt together in a medium bowl until smooth and shiny. Spread evenly onto the baked crust.

Return to the oven and bake for an additional 20 minutes, or until set. Dust with confectioners' sugar and cut into 24 bars when cool. These taste best served chilled.

Frosting for German Chocolate Cake

Ingredients

1 cup half-and-half
1/2 cup butter
1 cup white sugar
3 egg yolks
1 tablespoon cornstarch
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a medium saucepan, combine the half and half, butter, sugar, yolks and cornstarch. Bring to a boil over medium heat. Remove from the heat and stir in the coconut and walnuts. Cool to room temperature before frosting cake.

Mimi's 300 Dollar Chocolate Cake

Ingredients

1/2 cup butter
1/2 cup vegetable oil
4 tablespoons unsweetened
cocoa powder
1 cup water
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract

1/2 cup butter
6 tablespoons heavy cream
4 tablespoons unsweetened
cocoa powder
1 (16 ounce) package
confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, combine 1/2 cup butter, oil, 4 tablespoons cocoa, and 1 cup water. Boil for 1 minute.

In a large bowl, mix flour and white sugar. Beat in chocolate mixture. Beat in eggs, buttermilk and 1 teaspoon vanilla. Pour batter into prepared pan.

Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Frosting: In saucepan, combine 1/2 cup butter, 6 tablespoons cream, and 4 tablespoons cocoa. Boil for 1 minute. Place confectioners' sugar in a large bowl. Pour in chocolate mixture and beat until desired consistency is achieved. Beat in vanilla.

Chocolate Mocha Cake II

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
2 eggs
2 1/4 cups all-purpose flour
3/4 teaspoon salt
1/4 teaspoon baking powder
1 1/2 teaspoons baking soda
1 1/4 cups strong, hot, brewed coffee
1/2 cup unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Cream the sugar and the shortening together until light. Add the eggs, one at a time, beating well after each one.

Sift the flour, salt, baking soda, and baking powder together. Set aside.

Mix coffee and cocoa together until smooth. Add alternately with the flour mixture to the creamed mixture. Beat for 2 minutes then pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Frost when cooled.

Outrageous Chocolate Chip Cookies

Ingredients

1/2 cup butter
1/2 cup white sugar
1/3 cup packed brown sugar
1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 egg
1 cup all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Stir in the peanut butter, vanilla and egg until well blended. Combine the flour, baking soda and salt; stir into the batter just until moistened. Mix in the oats and chocolate chips until evenly distributed. Drop by tablespoonfuls on to lightly greased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for about 5 minutes before transferring to wire racks to cool completely.

Super Easy Chocolate Cupcakes

Ingredients

3/4 cup shortening
1 2/3 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon instant coffee granules
1 pinch cayenne pepper
2 1/4 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/4 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 1/2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with 18 paper baking cups.

In a medium bowl, beat the shortening and sugar with an electric mixer until light and fluffy. Mix in the eggs, one at a time, then stir in vanilla, instant coffee and cayenne pepper. Combine the flour, cocoa, baking powder, baking soda and salt; stir into the batter, alternating with the water, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost as desired.

Chocolate Nut Biscotti

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter, softened
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 (4 ounce) package bittersweet
chocolate bar with almond
nougat, chopped
1 cup chopped hazelnuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease and lightly flour cookie sheet.

In a small bowl, mix flour, baking powder and salt.

Beat butter and sugar in large bowl until light and fluffy. Beat in eggs and vanilla. Gradually add flour mixture, beating well after each addition. Stir in chocolate and nuts.

Divide dough into two equal parts. On floured surface, shape dough into two logs, 14 inches long, 1-1/2 inches wide and 1 inch thick. Place two inches apart on prepared cookie sheet.

Bake for 25 minutes or until lightly browned. Remove to a cutting board. Let cool 5 minutes. Cut into 3/4 inch thick diagonal slices and return to cookie sheet, standing upright.

Bake 10 minutes more or until slightly dry. Cool completely on wire racks.

Caramel Cream Swirl Hot Chocolate

Ingredients

1/2 cup Smucker's® Chocolate Sundae Syrups Ice Cream Topping
4 cups milk
2 tablespoons Smucker's® Caramel Sundae Syrups Ice Cream Topping
1 cup Extra Creamy whipped topping, thawed

Directions

Combine chocolate syrup and milk in a 2 quart saucepan over medium heat. Stir until the chocolate milk begins to steam and mixture is well blended. Remove from heat.

Drizzle caramel syrup into a bottom corner of a 1 quart resealable plastic bag. Place 2 heaping tablespoons whipped cream over caramel syrup. Repeat drizzling syrup and adding whipped cream two more times. Close bag gently removing all air. Cut a 1/2 inch wide corner off the bottom of the bag.

Ladle the hot chocolate into four serving cups. Squeeze topping from the bag in a circular motion creating a caramel cream swirl over each drink.

Orange Chocolate Chip Bread

Ingredients

1 cup fat-free milk
1/4 cup orange juice
1/3 cup sugar
1 egg
1 tablespoon finely grated orange peel
3 cups reduced-fat biscuit/baking mix
1/2 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine the milk, orange juice, sugar, egg and orange peel. Stir in baking mix just until moistened. Stir in chocolate chips. Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Liquor-Infused Chocolate Strawberries

Ingredients

16 large fresh strawberries with leaves
1/2 cup brandy-based orange liqueur (such as Grand MarnierB®)
1 pound bittersweet chocolate, chopped
2 tablespoons shortening
2 tablespoons heavy cream
1/4 cup brandy-based orange liqueur (such as Grand MarnierB®)
1 (1 ounce) square chopped white chocolate

Directions

Rinse strawberries and dry thoroughly. Use a syringe or clean marinade injector to inject about 2 teaspoons of brandy into each berry. Place them on a baking sheet, and refrigerate for about 30 minutes.

In a metal bowl over a pan of simmering water, combine bittersweet chocolate and shortening. Stir occasionally until melted and smooth. Stir in heavy cream and 1/4 cup of brandy. Place white chocolate in a separate bowl, and when the dark chocolate has melted, place the bowl of white chocolate over the pan of simmering water, stirring occasionally until smooth. Be sure to remove from heat as soon as it is mostly melted, white chocolate can be sensitive.

Dip strawberries into chocolate, and let the excess drip off into the bowl before placing on waxed paper to set. When the strawberries have all been dipped in chocolate, dip a fork into the white chocolate, and drizzle back and forth over berries to stripe.

Rich Chocolate Cupcake

Ingredients

1 cup butter
7 ounces dark chocolate
4 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon instant coffee granules
1 cup self-rising flour

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners.

Melt the butter and chocolate in the top of a double boiler over barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Remove from heat and let cool.

Blend the eggs and sugar with a mixer in a large bowl. Stir the cooled melted chocolate into the egg mixture. Add the vanilla extract and instant coffee. Sift in self-rising flour and stir until well combined. Fill muffin cups 2/3 full. Bake in the preheated oven until the tops spring back when lightly pressed, about 15 to 18 minutes.

Chocolate Covered Strawberries

Ingredients

16 ounces milk chocolate chips
2 tablespoons shortening
1 pound fresh strawberries with leaves

Directions

Insert toothpicks into the tops of the strawberries.

In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture.

Turn the strawberries upside down and insert the toothpick into styrofoam for the chocolate to cool.

Vanishing Chocolate Oatmeal Cookies

Ingredients

1 cup margarine, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt (optional)
1 teaspoon ground cinnamon (optional)
3 cups rolled oats
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat margarine and sugars until creamy. Add eggs and vanilla: beat well.

Combine flour, baking soda, cinnamon and salt; add to margarine mixture and mix well.

Stir in oats and chocolate morsels. Mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet.

Bake 10 to 12 minutes or until light golden brown.

Cool 1 minute on cookie sheet; remove to wire rack. Store in airtight container.

Peanut Butter Mini Candy-Coated Chocolates

Ingredients

3/4 cup butter, softened
3/4 cup peanut butter
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 3/4 cups mini candy-coated chocolates

Directions

In a large bowl, cream butter or margarine, peanut butter, and sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda, and salt; blend into creamed mixture. Stir in 1 1/3 cups mini candy-coated chocolates.

Shape dough into 1 1/4 inch balls. Place about 2 inches apart on ungreased cookie sheets. Gently flatten to about 1/2 inch thickness. Place 7 to 8 of the remaining candies on each cookie; press in lightly.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are light brown. Do not over bake! Cool about 1 minute on cookie sheets; transfer cookies to wire racks to cool completely.

Mel's Magnificent Chocolate Chip Cookies

Ingredients

1 cup butter, chilled
2 eggs
1 teaspoon vanilla extract
3/4 cup packed brown sugar
3/4 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups all-purpose flour
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix butter, eggs, vanilla and sugars together. Add dry ingredients and blend well, until mixture is whipped. Mix in chocolate chips.

Drop tablespoon sized pieces dough onto a greased cookie sheet; bake for 8-10 minutes, until edges are browned. Remove from oven before the center is browned.

Chocolate Chip Meringue Drops

Ingredients

2 egg whites
1/2 cup white sugar
1 teaspoon vanilla extract
3 tablespoons unsweetened
cocoa powder
1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 250 degrees F (120 degrees C). Line 2 baking sheets with aluminum foil or parchment paper, and set aside.

In large metal or glass bowl, beat the egg whites on high speed with an electric mixer until soft peaks form. Gradually add sugar while continuing to beat until they hold stiff peaks. Mix in the vanilla and cocoa on low speed, then fold in chocolate chips by hand. Drop small mounds of the mixture onto the prepared baking sheets, spacing 1 inch apart.

Bake for 1 hour in the preheated oven. Turn off oven, and leave the cookies in the oven for 2 more hours, or until centers are dry. Remove from pan and store in an airtight container.

Chocolate Chip Oatmeal Cake

Ingredients

1 3/4 cups boiling water
1 cup rolled oats
1 cup packed brown sugar
1 cup white sugar
1/2 cup butter
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 tablespoon unsweetened cocoa powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Mix water and oatmeal in mixing bowl, and let sit 10 minutes.

Add sugars, butter or margarine, and eggs. Mix well.

Add flour, baking soda, cocoa, and salt. Blend.

Pour into greased and floured 10 x 15 x 1 inch jelly roll pan. Top with chocolate chips and chopped nuts.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes.

Original NestleB® Toll HouseB® Chocolate Chip

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter or margarine,
softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large egg
1 (12 ounce) package NESTLEB®
TOLL HOUSEB® Semi-Sweet
Chocolate Morsels
1 cup chopped nuts

Directions

PREHEAT oven to 375 degrees F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Marshmallow Chocolate Chip Pie

Ingredients

16 graham crackers, crushed
1/3 cup butter
30 large marshmallows
1 cup heavy whipping cream
1/4 cup hot milk
1/2 (1 ounce) square semisweet chocolate, grated

Directions

Mix crushed graham crackers with butter or margarine. Reserve 2 tablespoons of this mixture for the top of the pie. Press remaining mixture in pie pan.

Cook milk and marshmallows in a double boiler until marshmallows are melted.

Cool marshmallow mixture. Fold in whipped cream, and add grated chocolate.

Pour chocolate marshmallow mixture into graham cracker pie shell, and put reserved crumbs on top. Refrigerate several hours or overnight.

Pumpkin Coconut Muffins with Chocolate Chips

Ingredients

2 cups pumpkin puree
4 egg, beaten
3/4 cup canola oil
3/4 cup applesauce
3/4 cup turbinado sugar
1 1/2 cups all-purpose flour
1 1/2 cups whole-wheat pastry flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
3/4 cup flaked coconut
3/4 cup chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour muffin pans or use paper liners.

Whisk together the pumpkin puree, eggs, oil, applesauce, and sugar in a bowl. Combine the all-purpose flour, pastry flour, baking soda, and baking powder in a separate bowl. Slowly add the flour mixture to the pumpkin mixture, whisking continually. Fold in the coconut and chocolate chips. Pour the resulting batter into the muffin pans.

Bake in preheated oven until a toothpick inserted in the center of a muffin comes out clean, 15 to 20 minutes. Allow to cool completely on a wire rack before serving, about 1 hour.

Chocolate Pancakes

Ingredients

1 1/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
3 tablespoons white sugar
1/4 teaspoon salt
2 eggs, at room temperature
1 1/4 cups milk
1/2 teaspoon vanilla
2 tablespoons melted butter
1/2 cup semisweet chocolate chips

Directions

Whisk flour, cocoa powder, sugar, and salt together in a large bowl. Beat eggs, milk, and vanilla in another bowl; mix in the melted butter. Pour the wet ingredients into the dry, and mix just until combined. Stir in the chocolate chips.

Heat a lightly oiled griddle or skillet over medium-high heat. For each pancake, pour 1/4 cup batter on griddle and cook until bubbles pop in the center of the pancake, about 2 to 3 minutes. Flip, and cook an additional minute on the opposite side.

Chocolate Goddess

Ingredients

1 cup butter, softened
1 cup brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 1/2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with aluminum foil.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and cinnamon; gradually blend into the creamed mixture. Stir in the oats. Press the dough into the bottom of the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until firm and lightly toasted at the edges. Melt chocolate chips in the microwave or in a metal bowl over a pan of simmering water, stirring frequently until smooth. Spread over bars. Cool completely before cutting into squares.

Layin' the Chocolate Smack Down

Ingredients

1 (20 ounce) package fudge brownie mix
1/2 cup vegetable oil
1/4 cup water
3 eggs
1 (5.9 ounce) package instant chocolate pudding mix
3 cups milk
1 (16 ounce) container frozen whipped topping, thawed
10 chocolate sandwich cookies, crushed

Directions

Prepare the fudge brownies according to package directions, using the oil, water and eggs. Bake in a 9x13 inch pan. allow to cool.

When brownies are cool, prepare the pudding; in a large bowl, combine pudding mix and milk. mix until smooth and set aside to thicken.

Cut the brownies into 3 inch squares. Line the bottom of a large serving bowl unevenly with 1/2 of the brownie squares. Pour half of the pudding over the brownies, then cover with half of the whipped topping. Repeat layers. Sprinkle top with crumbled cookies.

Chocolate Orange Cookies

Ingredients

1 (1 ounce) square unsweetened chocolate
3/4 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 tablespoon orange zest

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a microwave-safe dish, melt the unsweetened chocolate, stirring frequently until smooth. Set aside.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Divide dough in two. Mix orange zest into one half, and melted chocolate into the other half. Use a bit of each mixture to form a ball about 1 inch in diameter.

Bake for 8 to 10 minutes in the preheated oven, or until center is set. Cool on wire racks.

Chocolate Mint Dessert

Ingredients

1 cup butter or margarine, divided
1 (10 ounce) package shredded coconut
1/4 cup packed brown sugar
1/4 cup chopped pecans
4 (1 ounce) squares unsweetened chocolate
1 1/2 cups sugar
1 (12 ounce) can evaporated milk
1 teaspoon vanilla extract
2 quarts mint chocolate chip ice cream, softened

Directions

In a skillet, melt 1/2 cup butter. Add coconut; cook and stir until golden brown. Remove from the heat. Stir in brown sugar and pecans; mix well. Set aside 1 cup. Press remaining coconut mixture onto the bottom and up the sides of a greased 13-in. x 9-in. x 2-in. dish. In a saucepan over medium heat, melt the chocolate and remaining butter. Add sugar and milk. Bring to a slow boil; cook for 5 minutes. Remove from the heat; stir in vanilla. Cool; pour over coconut mixture. Spread ice cream over top. Sprinkle with the reserved coconut mixture. Freeze for 6-8 hours or overnight. Remove from the freezer 15 minutes before serving. The dessert may be frozen for up to 2 months.

Orange-Chocolate Twist Cheesecake

Ingredients

1 1/2 cups chocolate wafer cookies, crushed
1/2 cup white sugar
1/4 cup butter, melted

1/2 cup semi-sweet chocolate chips
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/3 cup cornstarch
3 eggs, room temperature
1 egg yolk, room temperature
1/2 cup frozen (thawed) orange juice concentrate
1/2 teaspoon orange extract
1 teaspoon orange zest
1 drop orange food coloring (optional)
1 teaspoon vanilla extract

1/4 cup semi-sweet chocolate chips
1 tablespoon light corn syrup
1 tablespoon sour cream
1/2 cup pecans, for garnish

1 teaspoon cornstarch
2 teaspoons water, or as needed
2 tablespoons white sugar
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the cookie crumbs, 1/2 cup sugar, and melted butter together in a bowl. Press mixture evenly into the bottom of 9 inch springform pan.

Melt 1/2 cup chocolate chips in a pan over low heat while stirring constantly. Set aside.

Beat the cream cheese, sugar, and cornstarch together in a mixing bowl until smooth. Slowly beat in the eggs and egg yolk, one at a time, until thoroughly blended. Stir in the orange juice concentrate, orange extract, orange zest, orange food coloring, if desired, and vanilla. Reserve 1 cup of the cream cheese mixture and set aside. Pour the remaining mixture over the prepared crust. Stir the melted chocolate chips into the reserved 1 cup cream cheese mixture. Pour the chocolate mixture into the orange filling, and swirl with a knife.

Bake in preheated oven for 15 minutes. Lower heat to 225 degrees F (105 degrees C), and bake until center springs back when touched, 75 to 85 minutes. Turn the oven off, and open the oven door; allow cheesecake to cool in the oven at least 30 minutes. Remove from the oven and refrigerate, uncovered, for at least 8 hours, or overnight.

Remove the cheesecake from the springform pan by running a knife around the inside edge. Release the side of the pan and lift off. Run a knife under the bottom of the cheesecake and carefully slide onto a serving plate.

To make the pecan-chocolate topping, melt 1/4 cup chocolate chips in a pan over low heat while stirring constantly. Remove from heat, and stir in the corn syrup and sour cream until smooth and evenly blended. Drizzle over the top of the cheesecake. Garnish with pecans.

To make the orange topping, stir the cornstarch and water together in a small dish to make a smooth syrup. Place the sugar and orange juice in a pan, and bring to a boil over medium-high heat. Reduce heat to medium, and stir in the cornstarch mixture; cook until thick and clear. Cool slightly, and drizzle over the top of the cheesecake.

Chocolate Baklava

Ingredients

1 (16 ounce) package frozen phyllo dough, thawed
1 1/4 cups butter (no substitutes), melted
1 pound finely chopped walnuts
1 (12 ounce) package miniature semisweet chocolate chips
3/4 cup sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon grated lemon peel

SYRUP:
3/4 cup orange juice
1/2 cup sugar
1/2 cup water
1/2 cup honey
2 tablespoons lemon juice

Directions

Butter a 15-in. x 10-in. x 1-in. baking pan. Layer eight sheets of phyllo dough in pan, brushing each with butter. In a bowl, combine nuts, chocolate chips, sugar, cinnamon and lemon peel. Sprinkle 2 cups over top layer of phyllo.

Layer and brush four sheets of dough with butter. Top with 2 more cups nut mixture. Layer and brush four more sheets of dough with butter; top with remaining nut mixture. Top with the remaining dough, brushing each sheet with butter. Drizzle any remaining butter over top.

Using a sharp knife, cut baklava into 1-1/2-in. diamonds. Bake at 325 degrees F for 50-60 minutes or until golden brown. Meanwhile, combine the syrup ingredients in a saucepan; bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 20 minutes. Pour over warm baklava. Cool completely in pan on a wire rack.

German Chocolate Sauerkraut Cake

Ingredients

2/3 cup butter
1 1/3 cups white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
2 1/4 cups sifted all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups water
2/3 cup drained and chopped sauerkraut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8-inch pans, round or square.

Thoroughly cream together butter and sugar. Beat in eggs and vanilla.

Sift together cocoa, flour, baking powder, soda, and salt, and add alternately with water to egg mixture. Stir in the sauerkraut. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a wooden pick comes out clean. Frost with your favorite chocolate or white frosting.

One Bowl Chocolate Cake III

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine inch round pans.

In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.

Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.

Chocolate Frosting III

Ingredients

2 (1 ounce) squares unsweetened
baking chocolate
1/2 cup butter
6 tablespoons milk
3 1/2 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract

Directions

In a large saucepan over medium heat, combine chocolate, butter and milk. Bring to a boil, stirring frequently. Remove from heat and beat in confectioners' sugar, salt and vanilla. Beat until smooth, adjusting consistency with milk or sugar, if necessary.

Peanut Butter Chip Chocolate Cookies

Ingredients

1 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and sugar. Stir in the eggs and vanilla. Combine the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, fold in the peanut butter chips. Drop cookies by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until set. Cool on wire racks.

Easy Eggless Chocolate Cake

Ingredients

1 1/2 cups cake flour
1 cup white sugar
3 tablespoons unsweetened cocoa powder
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/3 cup vegetable oil
1 tablespoon distilled white vinegar
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8 x 8 inch square pan.

Sift the flour, sugar, 3 tablespoons cocoa, baking powder, baking soda and salt together. Make a well in the center and add the water, oil, vinegar and vanilla. Beat until smooth and pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

To Make Frosting: Combine the 1/2 cup cocoa powder, sweetened condensed milk and butter in the top half of a double boiler and cook until thick. Spread warm mixture over the top of a slightly cooled cake.

Mexican Chocolate Cake

Ingredients

2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup margarine, softened
1/2 cup vegetable oil
1 cup water
1/2 cup sour milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan.

In a large bowl, stir together the flour, cocoa, sugar, baking soda and cinnamon. Add the margarine, oil, water, sour milk, eggs and vanilla, mix until smooth. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Easy Chocolate Mousse

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1 1/2 cups milk
1 (16 ounce) container frozen
whipped topping, thawed

Directions

Prepare the pudding in a large bowl using 1 1/2 cups milk instead of the suggested 2 cups.

Fold in the whipped topping until blended. Refrigerate until chilled and serve.

Best Ever Chewy Chocolate Chocolate Chunk

Ingredients

1/2 cup butter, softened
1/3 cup chocolate syrup
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons corn syrup
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (11.5 ounce) package semi-sweet chocolate chunks

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, chocolate syrup, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the corn syrup and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture until just blended. Mix in the chocolate chunks by hand. Drop cookies by 1/4 cupfuls onto ungreased cookie sheets.

Bake for 12 to 14 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Delicate Chocolate Cake

Ingredients

1 cup vegetable oil
1 cup water
1/2 cup butter or margarine
1/4 cup baking cocoa
2 cups self-rising flour*
2 cups sugar
1/2 cup buttermilk
2 eggs
FROSTING (for the layer cake):
1/2 cup butter or margarine
1/4 cup baking cocoa
1/4 cup milk
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a saucepan, combine oil, water, butter and cocoa. Bring to a boil over medium heat; boil for 1 minute. Remove from the heat. In a mixing bowl, combine flour and sugar; gradually add cocoa mixture, beating well. Add buttermilk and eggs; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 28-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut cake into four 7-1/2-in. x 5-in. rectangles. Wrap two of the rectangles separately in foil; refrigerate or freeze. Set the other two rectangles aside. For frosting, combine butter, cocoa and milk in a saucepan. Bring to a boil; boil for 1 minute (the mixture will appear curdled). Pour into a mixing bowl. Gradually add sugar and vanilla; beat until frosting is cooled and reaches desired spreading consistency. Frost the top of one cake rectangle; top with the second rectangle. Frost the top and sides of cake.

Chocolate Applesauce Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
2 cups all-purpose flour
2 tablespoons baking cocoa
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups unsweetened applesauce
TOPPING:
1 cup semisweet chocolate chips
1/2 cup chopped pecans
2 tablespoons sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

The Ultimate Chocolate Bar

Ingredients

1/2 cup butter
1 (1 ounce) square unsweetened chocolate
1 cup white sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs
6 ounces cream cheese, softened
1/2 cup white sugar
2 tablespoons all-purpose flour
1 egg
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
1/3 cup milk
2 ounces cream cheese
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 13x9 inch pan.

In large saucepan, melt 1/2 cup butter and 1 ounce chocolate over low heat. Remove from heat, stir in 1 cup white sugar, 1 cup flour, walnuts, baking powder, 1 teaspoon vanilla, and 2 eggs, and mix well. Spread chocolate base evenly into prepared pan.

In a small bowl, combine 6 ounces cream cheese, 1/2 cup white sugar, 2 tablespoons flour, 1 egg, and 1/2 teaspoon vanilla. Beat for one minute with an electric mixer at medium speed, or until smooth and fluffy. Spread cream cheese filling over chocolate mixture.

Bake base and filling at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Meanwhile, prepare frosting. Melt 1/3 cup butter, 2 ounces chocolate, milk, and 2 ounces cream cheese in large saucepan over low heat. Remove from heat, and add confectioners' sugar and 1 teaspoon vanilla; beat well. Use heat to soften if it begins to dry before you are ready to use it.

Spread marshmallows over the top the chocolate bar in pan. Pour warm frosting over marshmallows. Use kitchen knife to somewhat mix the two. Let cool to room temperature. When cool, cover with foil and refrigerate overnight. Cut cold into small pieces.

Chocolate Filled Peppermint Valentine Heart

Ingredients

Cookies:

4 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
3/4 cup butter
3/4 cup vegetable shortening
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1/4 cup milk
1 1/2 teaspoons peppermint extract

Filling:

1 3/4 cups milk chocolate chips
2 tablespoons vegetable shortening

Peppermint Drizzle:

1 cup sifted confectioners' sugar
1 drop peppermint extract, or to taste
1 drop red food coloring, or as needed
1/4 teaspoon milk, or as needed

Chocolate Drizzle:

1/4 cup milk chocolate chips
2 teaspoons vegetable shortening

Directions

Mix flour, baking soda, and salt in a bowl until thoroughly combined. With an electric mixer or stand mixer, beat together the butter, 3/4 cup shortening, sugar, and brown sugar in a large bowl until fluffy; beat in the eggs, 1/4 cup milk, and 1 1/2 teaspoons of peppermint extract. Gradually beat in the flour mixture, about 1 cup at a time, until the mixture forms a soft dough. Divide the dough into 4 pieces, cover, and chill for 1 hour in refrigerator.

Preheat oven to 375 degrees F (190 degrees C).

To make filling, melt 1 3/4 cups of milk chocolate chips with 2 tablespoons of vegetable shortening in the top of a double boiler over hot (not boiling) water. Stir the mixture until very smooth, and remove the filling from the heat to cool and slightly thicken.

Remove one piece of cookie dough from refrigerator at a time, and working on a floured surface, roll the cookie dough out 1/8-inch thick, and cut out 120 hearts (total) with a 2 1/2-inch heart-shaped cookie cutter. Place half the hearts onto ungreased baking sheets. Carefully spread those hearts with about a teaspoon of the chocolate filling, avoiding the edges, and top each with another heart cookie. Gently pinch the edges of both cookies together to enclose the filling.

Bake in the preheated oven for 10 minutes; let cool for 1 minute on the baking sheets before removing to finish cooling on racks.

For peppermint drizzle, mix together the confectioners' sugar, 1 drop of peppermint extract (to taste), red food coloring to your desired shade of pink or red, and milk as needed in a bowl to make a smooth, thin icing. For chocolate drizzle, melt 1/4 cup of milk chocolate chips with 2 teaspoons of vegetable shortening over hot (not boiling) water in a double boiler; stir and heat until the mixture is thin enough to drip in strings from a spoon.

Drizzle each cooled cookie with a little peppermint drizzle on one side, and a little chocolate drizzle on the other. Let the cookies stand so the drizzle sets, about 30 minutes.

Chocolate Orange Crunch Truffles

Ingredients

4 ounces bittersweet chocolate,
broken into small pieces
2 tablespoons heavy cream
1/3 cup Smucker's® Orange
Marmalade Simply Fruit
1 cup puffed rice cereal

Directions

Line a baking sheet with waxed paper. Place the chocolate and cream in a small saucepan over low heat. Carefully melt the chocolate, stirring to blend with cream. Remove from heat and stir in the orange marmalade. Mix until blended, then fold in the rice cereal. Spoon the mixture by tablespoons onto the baking sheet. Repeat until all of the mixture is used.

Chill the truffles in the refrigerator for several hours or overnight. Place each truffle in a small decorated paper cup.

Chocolate Balls

Ingredients

1 cup peanut butter
3/4 cup confectioners' sugar
1 cup graham cracker crumbs
2 cups semisweet chocolate chips
3 (1 ounce) squares semisweet
chocolate, chopped
1 tablespoon shortening

Directions

In a medium bowl, mix together the peanut butter and confectioners' sugar until smooth. Stir in graham cracker crumbs until well blended. Form the dough into 1 inch balls by rolling in your hands, or by using a cookie scoop.

Melt the semisweet chocolate chips, semisweet chocolate squares, and the shortening in the top half of a double boiler. Use a fork to dip the balls into the melted chocolate, and place on wax paper to cool until set.

Chocolate Mousse Cheesecake

Ingredients

1/2 cup chocolate cookie crumbs
1 pinch ground cinnamon
8 (1 ounce) squares semisweet chocolate
1 tablespoon butter
2 (8 ounce) packages cream cheese, softened
1 cup heavy whipping cream
1 teaspoon vanilla extract
2/3 cup white sugar
2 eggs, beaten
1 1/2 tablespoons unsweetened cocoa powder
1 1/2 cups water

Directions

Grease an 8 inch springform pan that will fit inside the pressure cooker. Mix chocolate wafer crumbs and cinnamon together. Sprinkle on the bottom of springform pan, pressing gently.

Melt chocolate and butter together and set aside.

With a food processor or electric mixer, process cream cheese until smooth. Add chocolate mixture, and process until mixture is well-mixed and uniformly colored. Add cream, vanilla extract, sugar, and eggs. Beat well. Sieve cocoa powder over batter, and pulse or mix on low speed until cocoa is thoroughly incorporated. Pour mixture over crumbs in pan. Cover cake with a piece of waxed paper. Cover entire pan with aluminum foil.

Add water to pressure cooker. Place pan on the trivet in pressure cooker. Seal cooker. Bring up to 15 pounds (high) pressure. Reduce heat to stabilize pressure, and cook 45 to 50 minutes. Remove cooker from heat, and let the pressure drop on its own. Remove cheesecake from cooker, and let cool to room temperature in pan on a wire rack.

Remove cheesecake from pan, and refrigerate for 8 hours before serving.

Double Chocolate Pie

Ingredients

1 (9 inch) pie crust, baked
1 1/2 cups white sugar
1/3 cup cornstarch
1/2 teaspoon salt
3 cups milk
3/4 cup semisweet chocolate chips
2 (1 ounce) squares unsweetened chocolate, chopped
4 egg yolks, beaten
1 tablespoon vanilla extract

Directions

Combine sugar, cornstarch, and salt in a 2-quart saucepan. Stir in milk gradually. Add chocolate chips and unsweetened chocolate. Place over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

Place egg yolks in a medium heatproof bowl. Gradually pour half of chocolate mixture into egg yolks, whisking constantly.

Whisk egg yolk mixture back into mixture in saucepan. Place over medium heat and bring back to a boil, stirring constantly. Boil and stir 1 minute. Remove from heat; stir in vanilla extract.

Pour mixture into baked pie shell. Press a layer of plastic wrap onto filling. Refrigerate at least 4 hours but no longer than 48 hours. Remove plastic wrap before serving and top with whipped topping.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
1/3 cup butter
2/3 cup white sugar
3 eggs
1/4 teaspoon salt
1 cup light corn syrup
1 teaspoon instant coffee powder
(optional)
1 cup chopped pecans
1 cup semisweet chocolate chips

1/2 cup heavy cream
1/4 teaspoon vanilla extract
1 tablespoon confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium saucepan, melt the butter over low heat. Stir in sugar, and set aside to cool.

In a mixing bowl, beat eggs well. Stir in salt, corn syrup and melted butter mixture. Add coffee powder mixed with 1 teaspoon water, if desired. Stir in the chopped pecans.

Spread chocolate chips evenly over the bottom of the pie crust. Pour pecan mixture over the crust.

Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes, or until set. Cover and let stand at room temperature about 8 hours before serving. Pie will be soft.

Combine cream, confectioners' sugar, and vanilla in a small mixing bowl. Whip until stiff. Garnish pie.

Chocolate-Bottom Mini-Cupcakes

Ingredients

FILLING:

1 (8 ounce) package cream cheese, softened
1 egg
1/3 cup sugar
1/8 teaspoon salt
1 cup semisweet chocolate chips

BATTER:

1 cup water
1/3 cup vegetable oil
1 tablespoon vinegar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 cup sugar
1/4 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt

Directions

In a mixing bowl, beat cream cheese, egg, sugar and salt until smooth. Stir in chocolate chips; set aside. For batter, combine water, oil, vinegar and vanilla in another mixing bowl. Combine remaining ingredients; add to the liquid mixture and beat well (batter will be thin). Spoon about 2 teaspoons of batter into greased or paper-lined miniature muffin cups. Top with about 1 teaspoon of filling. Bake at 350 degrees F for 18-23 minutes or until a toothpick inserted in chocolate portion comes out clean. Cool for 10 minutes; remove to wire racks to cool completely.

Hot Chocolate Mix II

Ingredients

16 ounces dry milk powder
1 cup white sugar
3/4 cup unsweetened cocoa powder

Directions

Sift together milk powder, white sugar and cocoa powder. Store in an airtight container.

To prepare, stir approximately 2 heaping teaspoons of mix into 1 cup of hot water.

Chocolate Chip Dream Bars

Ingredients

1/3 cup butter, softened
1/2 cup packed brown sugar
1 cup all-purpose flour

2 eggs, beaten
1 cup packed brown sugar
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips

1 1/2 tablespoons unsweetened cocoa powder
4 teaspoons butter
2 tablespoons boiling water
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together 1/3 cup butter and 1/2 cup brown sugar. Stir in 1 cup of flour until well blended. Press the dough into the bottom of a 9x13 inch baking pan.

Bake for 10 minutes in the preheated oven; remove and set aside. In a medium bowl, mix eggs and vanilla. Combine 1 cup brown sugar, 2 tablespoons flour, baking powder and salt so there are no lumps. Stir the sugar mixture into the eggs. Stir in the chocolate chips. Spread over the pre-baked crust.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool and drizzle with chocolate glaze.

To make the glaze: In a small saucepan over medium heat, mix together the cocoa, 4 teaspoons butter, and boiling water. Cook over low heat, stirring occasionally, until thick and smooth. Remove from heat and stir in the confectioners' sugar. Drizzle over cooled bars before cutting into squares.

Marbled Chocolate Cheesecake Bars

Ingredients

3/4 cup water
1/3 cup butter
1 1/2 (1 ounce) squares
unsweetened chocolate
2 cups all-purpose flour
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 egg white
1/2 cup reduced-fat sour cream
CREAM CHEESE MIXTURE:
1 (8 ounce) package reduced fat
cream cheese
1/3 cup sugar
1 egg white
1 tablespoon vanilla extract
1 cup miniature semisweet
chocolate chips

Directions

In a small saucepan, combine the water, butter and chocolate. Cook and stir over low heat until melted; stir until smooth. Cool.

In a large mixing bowl, combine the flour, brown sugar, baking soda and salt. Add egg, egg white and sour cream; beat on low speed just until combined. Stir in chocolate mixture until smooth. In another mixing bowl, beat cream cheese, sugar, egg white and vanilla; set aside.

Spread chocolate batter into a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Drop the cream cheese mixture by tablespoonfuls over batter; cut through batter with a knife to swirl. Sprinkle with chocolate chips.

Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Strawberry Smoothie

Ingredients

2 bananas, frozen and chunked
1/2 cup frozen strawberries
2 tablespoons chocolate syrup
1 cup plain yogurt

Directions

In a blender combine bananas, strawberries, chocolate syrup and yogurt. Blend until smooth.

Goosey Chocolate Peanut Butter Bars

Ingredients

CRUST

3/4 cup all-purpose flour

1/3 cup sugar

1/4 cup Argo® OR Kingsford's®

Corn Starch

1/2 cup butter OR margarine

FILLING

2 eggs

1/2 cup Karo® Light Corn Syrup

1/2 cup brown sugar

1/4 cup creamy peanut butter

1 teaspoon Spice Islands® 100%

Pure Bourbon Vanilla Extract

1/4 teaspoon salt

1/2 cup flaked coconut

1/2 cup semi-sweet chocolate
chips

Directions

Combine flour, sugar and corn starch in a medium size bowl. Cut in butter until mixture is crumbly. Press into a greased 13 x 9-inch pan.

Bake in a preheated 350 degrees F oven for 15 to 18 minutes or until crust is lightly browned.

Beat eggs, corn syrup, sugar, peanut butter, vanilla and salt in a medium mixing bowl. Stir in coconut and chocolate chips. Pour over crust. Return to oven.

Bake an additional 20 to 25 minutes, or until mixture is golden. Cool on wire rack and cut into bars.

Fluffy Chocolate M&M's Cookies

Ingredients

1 1/2 cups butter, melted
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups candy coated, peanut butter-filled chocolate piece

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and sugar until light and fluffy. Stir in the eggs and vanilla. Sift together the flour, cocoa, baking soda and salt, stir into the creamed mixture. Finally, stir in the M&M's.

Drop by rounded tablespoonfuls onto an unprepared cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Be careful not to overbake, the cookies will be puffed up when they are done, but flatten when cool. Allow cookies to cool on the baking sheet for 1 minute before removing to wire racks to cool completely.

Soft Chocolate Mint Cookies

Ingredients

1/2 cup butter (no substitutes)
3 (1 ounce) squares unsweetened chocolate
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/4 cup buttermilk
1 teaspoon peppermint extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Directions

In a microwave or heavy saucepan, melt butter and chocolate; stir until smooth. In a mixing bowl, beat sugars and egg; add buttermilk and peppermint extract. Beat in chocolate mixture. Combine the flour, baking powder, baking soda and salt; gradually add to sugar mixture. Let stand for 15 minutes or until dough becomes firmer.

Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until edges are firm. Cool for 2 minutes before removing from pans to wire racks.

Chocolate Berry Cheesecake

Ingredients

1 cup crushed chocolate wafers
2 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1/2 cup sugar
1 tablespoon cornstarch
2 cups semisweet chocolate chips, melted and cooled
1/2 cup heavy whipping cream
1 teaspoon vanilla extract
4 eggs, lightly beaten
RASPBERRY SAUCE:
2 tablespoons sugar
2 teaspoons cornstarch
1/2 cup cranberry juice
1 (12 ounce) package frozen unsweetened raspberries, thawed

Directions

Combine wafer crumbs and butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a large mixing bowl, beat cream cheese on low speed until smooth. Combine sugar and cornstarch; beat into cream cheese. Stir in the chocolate, cream and vanilla. Add eggs; beat on low just until combined.

Pour into prepared pan. Place on a double thickness of heavy-duty foil (about 16 in. square). Securely wrap foil around pan. Place in a large baking pan. Add 1 in. of hot water to larger pan.

Bake at 325 degrees F for 55-60 minutes or until center is just set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate for 4 hours or overnight.

In a saucepan, combine sugar, cornstarch and cranberry juice until smooth. Bring to a boil over medium heat; cook and stir for 1 minute. Remove from heat; stir in raspberries. Cool completely. Remove sides of pan. Serve cheesecake with raspberry sauce. Refrigerate leftovers.

Chocolate Cereal Puffs

Ingredients

1 cup white sugar
1 cup light corn syrup
1 teaspoon vanilla extract
1 cup peanut butter
4 cups chocolate puff cereal

Directions

Combine the sugar, corn syrup and vanilla in a medium saucepan. Bring to a boil over medium high heat, stirring occasionally, boil for 1 to 2 minutes. Remove from heat and stir in the peanut butter. Add cereal, mix until cereal is evenly coated.

Drop cookies by spoonfuls onto greased foil or waxed paper. Let sit at room temperature until cool and set. This recipe can also be made in the microwave, if watched carefully.

Secret Chocolate Fantasy Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
4 eggs
1 cup sour cream
1/2 cup coffee flavored liqueur
1/2 cup hazelnut liqueur
3/4 cup vegetable oil
1 1/2 cups semisweet chocolate chips

1/2 cup butter
4 cups confectioners' sugar
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons vanilla extract
1 cup Irish cream liqueur

Directions

In a large bowl, combine cake mix, eggs, sour cream, coffee liqueur, hazelnut liqueur and oil. Beat until very smooth. Stir in chocolate chips.

Pour batter into the greased and floured pans of your choice, and bake as directed on the cake box or until a knife inserted into the middle comes out clean. Wait until it's completely cool to frost.

For the frosting: Cream the butter. Add 1/2 of the powdered sugar, blend well. Add the cocoa and vanilla, and start pouring the Bailey's over the icing while your beaters beat in the rest of the sugar. Keep adding Bailey's until you have wonderfully creamy icing.

Frost the cake (I like to press chopped nuts into the fresh icing). It's best served after a day or two, but even better to make it up to 6 months ahead of your special event, freeze it, and simply bring to room temperature. What a kick !

Chocolate Apple Bread

Ingredients

2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1/4 cup finely chopped walnuts
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup margarine, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons buttermilk
1 cup chopped apples
1/2 cup walnuts
1/4 cup semi-sweet chocolate chips

Directions

To make the topping, in a small bowl mix the sugar, cinnamon and finely chopped walnuts. Set aside.

In a medium bowl combine flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Set aside.

In a separate large bowl cream butter and sugar. Add eggs and vanilla extract, and mix well. Gradually beat in flour mixture alternately with buttermilk. Stir in apples, walnuts, and semi-sweet chocolate chips. Pour into a greased 9x5x3 inch loaf pan. Sprinkle with topping.

Bake in a preheated 350 degree F (175 degree C) oven for 50 to 60 minutes. Cool for 15 minutes. Remove from pan. Cool on a wire rack.

Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup butter, softened
1 cup packed brown sugar
3/4 cup white sugar
3 eggs
2 teaspoons vanilla extract
2 cups peanut butter chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). In a small bowl, whisk together the flour, baking soda, salt and cocoa. Set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Gradually blend in the dry ingredients until just moistened, then stir in the peanut butter chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 18 to 20 minutes in the preheated oven. Remove cookies to cool on a wire rack.

Frozen Chocolate Mousse Squares

Ingredients

12 OREO Chocolate Sandwich Cookies, crushed
1/4 cup butter or margarine, melted
2 (8 ounce) containers PHILADELPHIA Cream Cheese Spread
1 (14 ounce) can sweetened condensed milk
4 (1 ounce) squares BAKER'S Semi-Sweet Baking Chocolate, melted
1 cup thawed COOL WHIP Whipped Topping

Directions

Mix crushed cookies and the butter in foil-lined 9-inch square pan. Press firmly onto bottom of pan to form crust.

Beat cream cheese in large bowl with electric mixer on low speed until creamy. Gradually add milk, mixing well after each addition. Blend in chocolate. Gently stir in whipped topping. Spoon over crust; cover.

Freeze at least 6 hours or overnight. Remove from freezer 15 min. before serving to soften slightly. Cut into 16 squares to serve. Store leftover dessert in freezer.

Frozen Chocolate "Souffles"

Ingredients

3 cups milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
2 cups thawed COOL WHIP
Whipped Topping
16 OREO Cookies, finely chopped
8 maraschino cherries

Directions

Pour milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 min. Gently stir in whipped topping.

Spoon 2 Tbsp. of the chopped cookies into each of eight 8- to 9-oz. paper drinking cups. Cover evenly with half of the pudding mixture. Press gently with the back of a spoon to eliminate air pockets. Repeat layers. Cover with foil.

Freeze 5 hours or until firm. Remove from freezer about 15 min. before serving. Let stand at room temperature to soften slightly. Peel away paper to unmold onto dessert plates. Top each with a cherry. Store leftovers in freezer.

Chocolate Bundt Cake

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup butter, softened
1/2 cup shortening
3 cups white sugar
1 teaspoon vanilla extract
5 eggs
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift flour, baking powder, salt and cocoa. Set aside.

In a large bowl, cream butter, shortening, sugar, and vanilla until light and fluffy. Add eggs one at a time, beating well after each. Add flour mixture alternately with the milk. Mix well.

Pour into 10 inch Bundt pan. Bake at 325 F (165 degrees C) for 70 minutes or until a toothpick inserted into cake comes out clean. Let cool for 10 minutes in the pan, then turn out onto a wire rack and cool completely.

'Dark Night' Vegan Chocolate Mousse

Ingredients

1 (16 ounce) package silken tofu, drained
3/4 cup Stevia Extract In The Raw® Cup For Cup
1 teaspoon pure vanilla extract
1 tablespoon light agave syrup
1/4 cup soy milk
1/2 cup unsweetened cocoa powder
2 tablespoons carob powder
Mint leaves

Directions

Place tofu, Stevia Extract In The Raw and vanilla in a food processor or blender. Process until well blended. Add remaining ingredients and process until mixture is fully blended.

Pour into small dessert cups or espresso cups. Chill for at least 2 hours. Garnish with fresh mint leaves just before serving.

Chocolate Chocolate Cake

Ingredients

1 (12 ounce) package semisweet chocolate chips
2 tablespoons instant coffee granules
5 tablespoons water
1/2 cup butter
1/2 cup margarine
2 cups white sugar
6 egg yolks
1 cup all-purpose flour
6 egg whites
1 tablespoon confectioners' sugar, for dusting

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan with 3-inch high sides. Wrap bottom of pan securely with aluminum foil so it comes up about 1-inch on the sides. Set aside.

Melt the chocolate chips with the instant coffee granules and water in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside to cool.

Beat the butter, margarine, and white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature egg yolks one at a time, allowing each egg yolk to blend into the butter mixture before adding the next. Pour in the flour gradually, mixing until just incorporated. Fold in the melted chocolate; mixing just enough to evenly combine.

Beat egg whites until foamy in a large glass or metal mixing bowl. Continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold egg whites a third at a time into the chocolate mixture; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 1 hour to 1 hour and 5 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Sift confectioners' sugar over the top of the cake before serving.

Chocolate Truffle Cookies

Ingredients

1 1/4 cups butter (no substitutions), softened
2 1/4 cups confectioners' sugar
1/3 cup baking cocoa
1/4 cup sour cream
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
2 cups semisweet chocolate chips
1/4 cup chocolate sprinkles

Directions

In a large mixing bowl, cream butter, sugar and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour; mix well. Stir in chocolate chips. Refrigerate for 1 hour.

Shape into 1-in. balls; dip in chocolate sprinkles. Place, sprinkled side up, 2 in. apart on ungreased baking sheets.

Bake at 325 degrees for 10 minutes or until set. Cool for 5 minutes before removing to wire racks to cool completely.

Chocolate Banana Martini

Ingredients

1 teaspoon chocolate syrup
1 (1.5 fluid ounce) jigger banana
liqueur
1 (1.5 fluid ounce) jigger coffee
flavored liqueur
1/3 cup milk
1 cup crushed ice
1/2 banana, peeled and sliced
lengthwise into quarters

Directions

Drizzle chocolate syrup round the inside of a martini glass.

Combine banana liqueur, coffee liqueur, milk, and ice in a shaker. Shake vigorously, and strain into martini glass. Garnish with banana spears.

Chocolate Frosting I

Ingredients

5 1/3 tablespoons butter, softened
1/2 cup unsweetened cocoa powder
1 pinch salt
3 tablespoons boiling water
1 1/2 cups confectioners' sugar

Directions

In a large bowl, cream the butter. Add in cocoa, salt and boiling water, stirring until smooth.

Add powdered sugar and beat until frosting reaches a spreadable consistency. If frosting seems too thick, add water. If it seems too thin, add powdered sugar.

Spread on cooled cookies, such as Frosted Chocolate Walnut Goodies.

Slightly Spicy Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 cup unsalted butter
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix flour, baking soda, salt, nutmeg, cinnamon and cloves in small bowl.

In large mixing bowl combine sugar, butter, and extracts until creamy. Add eggs, one at a time, beating well after each. Slowly add flour mix, beating dough between additions. Fold in chocolate chips. Drop dough by tablespoonful onto an ungreased cookie sheet.

Bake 9 to 11 minutes, or until cookies are just brown. After cooling cookies on the tray for 2 minutes, remove to wire racks to cool completely.

Chocolate Babka

Ingredients

2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup unsalted butter
1 1/4 cups white sugar
1 teaspoon vanilla extract
3 eggs
1 cup sour cream
1 cup semisweet chocolate chips
1 cup chopped pecans
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 10 inch tube pan. Sift together the flour, cocoa, baking powder, baking soda, 1 teaspoon cinnamon, and salt; set aside.

In a medium bowl, beat the butter and 1 1/4 cup sugar with an electric mixer on high speed until light and fluffy. Change the mixer speed to medium, and beat in the vanilla. Beat in the eggs, one at a time. With the mixer on low speed, alternately beat the flour mixture and sour cream into the creamed mixture, beginning and ending with the flour mixture. Beat only until just blended.

For the topping: In a small bowl combine the chocolate, pecans, 1/4 cup sugar, and 1 teaspoon cinnamon to make a crumb mixture. Spread half of the batter in the bottom of the prepared pan. Sprinkle with half of the crumb mixture. Pour in the remaining batter, and sprinkle with the remaining crumb mixture; press the crumbs in lightly so they adhere to the batter. Quickly, but gently cut through the batter and crumbs in an up and down motion with a knife. Lightly rap the pan once against a hard surface, to settle the batter.

Bake in the preheated oven for 40 minutes. Cover the top of the cake with aluminum foil. Continue baking until a skewer inserted halfway between the side of the pan and the tube comes out clean, about 20 minutes longer. Cool the cake in the pan on a wire rack for 30 minutes. Carefully loosen the cake from the sides of the pan. Invert cake onto rack, and cool completely.

Meg's Chocolate Chip Oatmeal Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1 cup unsalted butter, softened
1 1/3 cups packed dark brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets. Stir together the flour, baking soda, salt and oats; set aside.

In a medium bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Mix in the dry ingredients until well blended before stirring in the chocolate chips. Drop by heaping spoonfuls onto the prepared cookie sheet at least 3 inches apart. Flatten cookies to 1/2 inch thick.

Bake for 21 minutes in the preheated oven, until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Raisin Oatmeal Muffins

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon baking powder
2 tablespoons unsweetened cocoa powder
1 cup rolled oats
1/2 cup white sugar
1/4 teaspoon salt
1 cup raisins
1 cup milk
1 egg
1/4 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a muffin pan or line with paper muffin liners. Sift together flour, baking powder and cocoa powder, set aside.

In a large bowl, stir together the rolled oats, sugar and salt. Mix in the sifted ingredients and raisins. Add the milk, egg, and oil, mix until just blended. The batter will be lumpy. Spoon batter into the prepared muffin cups.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Remove from muffin cups to cool on a wire rack. Serve warm.

Fruit Pizza with White Chocolate

Ingredients

- 1/2 cup butter
- 1/2 cup shortening
- 1 1/2 cups white sugar
- 2 eggs
- 2 3/4 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups vanilla baking chips
- 1/4 cup heavy cream
- 1 (8 ounce) package cream cheese
- 1 pint fresh strawberries, sliced
- 1/2 cup white sugar
- 2 tablespoons cornstarch
- 1 cup pineapple juice
- 1 teaspoon lemon juice

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

For the crust: Cream together butter, shortening and 1 1/2 cups sugar with electric mixer. Beat in eggs. In a separate bowl, stir together flour, cream of tartar, baking soda and salt. Beat flour mixture into butter mixture to form a stiff dough. Press dough into a rectangle as large as the baking sheet.

Bake for 10 minutes in the preheated oven, or until light brown.

For the filling: In medium microwave safe bowl, microwave vanilla chips and cream on high 60 to 90 seconds, or until chips are melted and smooth after stirring. Beat in cream cheese with electric mixer until creamy. Spread on cooled cookie crust.

For the topping: Arrange sliced fruit decoratively over filling. In a medium saucepan over medium heat, combine 1/2 cup sugar, cornstarch, pineapple and lemon juices. Stir and cook until sugar dissolves and mixture thickens. Pour over fruit. Refrigerate until serving.

Mocha Chocolate Chip Banana Muffins

Ingredients

1 cup margarine
1 1/4 cups white sugar
1 egg
3 ripe bananas
1 tablespoon instant coffee granules, dissolved in
1 tablespoon water
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter or margarine, sugar, egg, banana, dissolved coffee, and vanilla in food processor for 2 minutes. Add flour, salt, baking powder, and soda, and blend just until flour disappears. Add chocolate chips and mix in with wooden spoon. Spoon mixture into 15 to 18 paper-lined muffin cups.

Bake for 25 minutes. Cool on wire racks.

Chocolate Ganache Icing

Ingredients

7 (1 ounce) squares bittersweet chocolate
1/2 cup heavy cream
3 tablespoons butter
3 tablespoons brandy

Directions

Melt chocolate, cream, butter or margarine, and brandy together until smooth. Allow to cool a little before spreading liberally over cake.

Chocolate Zucchini Cake IV

Ingredients

2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup unsweetened cocoa powder
1/2 cup butter
1/4 cup vegetable oil
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
2 cups shredded zucchini
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt, cinnamon and cocoa powder. Set aside.

In a large bowl, cream together the butter, oil and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. In a small bowl, combine shredded zucchini with milk. Beat in the flour mixture alternately with the zucchini mixture. Pour batter into prepared pan.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Pumpkin Chocolate Dessert Cake

Ingredients

2 2/3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/2 tablespoons pumpkin pie spice
2 teaspoons baking powder
1 teaspoon baking soda
3/4 cup butter
2 cups white sugar
1/3 cup applesauce
3 eggs, beaten
1/2 cup heavy cream
1 (15 ounce) can pumpkin

1 cup brown sugar
1/2 cup butter
1/3 cup heavy cream
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt pan.

In a medium bowl, mix the flour, cocoa powder, pumpkin pie spice, baking powder and baking soda. In a large bowl, beat together 3/4 cup butter, 2 cups sugar, applesauce, and eggs. Mix in 1/2 cup heavy cream and pumpkin. Stir into the flour mixture just until blended. Spread evenly in the prepared pan.

Bake 40 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in the pan over a wire rack. Invert cake onto a serving plate.

Place the brown sugar, 1/2 cup butter, and 1/3 cup heavy cream in a medium saucepan. Bring to a boil while stirring to blend until smooth. Cook until sugar is dissolved. Whisk in the confectioner's sugar, and drizzle over the cake immediately.

Chocolate Cheesecake V

Ingredients

2 cups chocolate cookie crumbs
5 tablespoons butter, melted

3 (8 ounce) packages cream
cheese, softened

1 cup white sugar

5 eggs

2 (1 ounce) squares semisweet
chocolate, melted

6 (1 ounce) squares semisweet
chocolate, melted

1/2 cup sour cream

Directions

Preheat oven to 300 degrees F (140 degrees C). Using a fork, combine the melted butter and cookie crumbs. Press mixture into the bottom of a 9 inch springform pan to form the crust.

In a large bowl, beat together the cream cheese, sugar and eggs until blended. Pour half of the cream cheese mixture into the crust. Stir 2 ounces melted chocolate into remaining cream cheese mixture, then pour over the first layer.

Bake cheesecake on the center rack of preheated oven for 50 minutes. Let cool completely in the pan, then cut around edges with a knife to loosen cheesecake before removing pan sides.

In a medium bowl, combine 6 ounces melted chocolate and sour cream, stirring until blended. Spoon mixture on top of cooled cheesecake. Keep refrigerated until ready to serve.

Quick Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's food cake mix

1 cup vegetable oil

4 eggs

FILLING:

1 (8 ounce) package cream cheese, softened

1/4 cup butter or margarine, softened

2 1/2 cups confectioners' sugar

1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the cake mixes, oil and eggs; mix well. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Do not flatten. Bake at 350 degrees F for 8-10 minutes or until set. Cool for 5 minutes before removing to wire racks (cookies will flatten as the cool).

In a small mixing bowl, beat cream cheese and butter. Add sugar and vanilla; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.

Chocolate Banana Bread

Ingredients

1 cup margarine, softened
2 cups white sugar
4 eggs
6 bananas, mashed
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1/4 cup unsweetened cocoa powder
1 cup lite sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together margarine, sugar and eggs. Stir in bananas and vanilla. Sift in flour, baking soda and cocoa; mix well. Blend in sour cream and chocolate chips. Pour batter into prepared pans.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of a loaf comes out clean.

Chocolate Pie II

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
1/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup milk
3 egg yolks, beaten
1 tablespoon vanilla extract
2 tablespoons butter, melted

Directions

In a medium microwave-safe bowl, combine sugar, flour, and cocoa powder. Mix well. While stirring, slowly pour in milk. Mix until smooth.

Microwave cocoa mixture in 1 minute increments, stirring after each increment. Continue until mixture thickens, about 7 minutes.

Slowly pour egg yolks into cocoa mixture, whisking rapidly until yolks are incorporated. Stir in vanilla extract and butter or margarine. Pour filling into baked pie shell. Chill before serving. Store in refrigerator.

Mint Chocolate Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
8 (1 ounce) squares semisweet chocolate
1 cup chocolate covered creamy mints
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
3/4 cup butter, softened
1 teaspoon vanilla extract
1 1/2 cups packed brown sugar
3 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with aluminum foil or baking parchment.

Chop chocolates and mints. Place the chocolates and mints in the top part of a double boiler over medium heat. Stir occasionally until melted and set aside.

In a large bowl, beat the butter until soft. Add vanilla and sugar and mix well. Beat in the eggs one at a time. Stir in the melted chocolate. Sift together the flour, cocoa, and baking soda. Add to mixture and stir until well blended. Drop by tablespoon at least 2 inches apart on cookie sheets.

Bake 15 to 18 minutes until lightly colored. Let cool on wire racks.

Easy Chocolate Chip Cookies

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, softened
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the cake mix into a large bowl. Stir in the butter, eggs and vanilla with an electric mixer until well blended. Stir in the chocolate chips. Drop by rounded spoonfuls onto cookie sheets.

Bake for 11 to 15 minutes in the preheated oven, until the edges are golden. Cool on baking sheets for a few minutes before removing to cool on wire racks.

Miami Chocolate Chip Cookies

Ingredients

3/4 cup butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup sour cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix butter, sugars, eggs and vanilla until smooth. In a small bowl, mix flour and baking powder. Add the flour mixture to the butter mixture and slowly add the sour cream. Mix well and add the chocolate chips.

Place by teaspoonful on an ungreased cookie sheet. Bake for 9 to 10 minutes or until slightly golden. Remove from cookie sheet and cool. Enjoy!

OREOB® Triple Layer Chocolate Pie

Ingredients

32 OREO Chocolate Sandwich Cookies, divided
1/4 cup butter or margarine, melted
2 cups cold milk
2 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided

Directions

Finely crush 24 of the cookies; mix with butter. Press firmly onto bottom and up side of 9-inch pie plate.

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.)

Spoon 1-1/2 cups of the pudding into crust. Gently stir 1/2 of the whipped topping into remaining pudding; spread over pudding layer in crust. Chop remaining 8 cookies; stir into remaining whipped topping. Spread over pie.

Refrigerate 4 hours or until set.

Sugar Free Chocolate Macaroons

Ingredients

1 tablespoon unsweetened cocoa powder
12 packets artificial sweetener
4 egg whites
1/8 teaspoon cream of tartar
1 teaspoon vanilla extract

Directions

Preheat an oven to 225 degrees F (110 degrees C). Whisk the cocoa powder and artificial sweetener together in a small bowl; set aside. Line a baking sheet with parchment paper.

Beat egg whites and cream of tartar until foamy in a large mixing bowl. Add the vanilla, and beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold in the cocoa powder mixture until evenly blended. Drop tablespoon-sized dollops of meringue onto the lined baking sheet.

Bake in the preheated oven until the macaroons are crisp and dry, about 1 hour. Cool completely on a wire rack.

Peanut Butter Chocolate Chip Cookies II

Ingredients

1/2 cup butter
6 tablespoons brown sugar
6 tablespoons white sugar
1 egg
1 teaspoon vanilla extract
1 cup natural peanut butter
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
3/4 cup all-purpose flour
3/4 cup mini semi-sweet
chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter or margarine with brown sugar and white sugar. Add egg and vanilla. Mix well. Stir in peanut butter, baking soda, and salt. Make sure it is well blended. Add flour and chocolate chips.

Drop teaspoons of cookie dough then flatten with fork slightly on greased cookie sheet. Bake for 5-6 minutes or until just showing a hint of brown on edges. Don't overcook. Let cool on cookie sheet for 5 -10 minutes. Then transfer to cooling rack.

Chewy Chocolate Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt

Directions

In a large mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets.

Bake at 350 degrees F for 8-10 minutes or until edges are set and centers are puffed and cracked. Cool for 2 minutes before removing from pans to wire racks (cookies will flatten as they cool).

Chocolate Peanut Treats

Ingredients

3/4 cup graham cracker crumbs
1/2 cup butter or margarine,
melted
2 cups confectioners' sugar
1/2 cup chunky peanut butter
1 cup semisweet chocolate chips

Directions

In a bowl, combine cracker crumbs and butter; mix well. Stir in sugar and peanut butter. Press into a greased 8-in. square pan.

In a microwave or double boiler, melt the chocolate chips and stir until smooth. Spread over peanut butter layer. Chill for 30 minutes; cut into squares. Chill until firm, about 30 minutes longer. Store in the refrigerator.

Pineapple Chocolate Chip Cookies

Ingredients

- 1 cup shortening
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 (8 ounce) cans crushed pineapple, drained
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in pineapple and vanilla. Combine the flour, baking soda, baking powder and salt; gradually add to creamed mixture. Stir in chocolate chops and walnuts if desired.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Press down lightly. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Chocolate Chocolate Chip Cake Cookies

Ingredients

1 cup unsalted butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
2/3 cup unsweetened cocoa powder
1 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream together the butter and sugar until light and fluffy. This should take about 10 minutes! Add the eggs one at a time and mix to incorporate. Add the vanilla and mix thoroughly.

In a 1 gallon plastic food bag, place the all-purpose flour, baking soda, kosher salt and cocoa powder. Seal the bag and massage the ingredients to combine. The mixture will appear homogenous with no separate ingredients showing.

Add the flour and cocoa mix to the creamed butter and sugar. Mix together until the dough appears completely combined - about 3 minutes. Add all the walnuts and chocolate chips and stir them into the dough. Drop by two teaspoonfuls onto an ungreased cookie sheet. Or roll into balls, place about two inches apart on the sheet, and flatten slightly with your fingers.

Bake for 11 minutes at 350 degrees F (175 degrees C). The cookies will appear to be just barely firm with a sheen to their surfaces. Allow to cool on the sheet for about one minute before removing to a cooling rack to cool completely. Store in airtight containers.

Eggnog Hot Chocolate

Ingredients

2 1/2 cups milk
12 ounces bittersweet chocolate chips
4 cups eggnog
1 teaspoon vanilla extract
1/4 cup coffee flavored liqueur (optional)
whipped cream (optional)
8 cinnamon sticks, garnish (optional)

Directions

In a medium saucepan, melt chocolate in milk over medium-low heat. Remove from heat, and let stand for 2 minutes. Whisk the chocolate until melted and smooth.

Stir in the eggnog, and heat gently over low heat until very warm but not boiling. Remove from heat, and stir in the vanilla and coffee liqueur. Pour into mugs, and serve with whipped cream and a cinnamon stick garnish.

Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 cup mashed bananas
1/3 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Beat cake mix, mashed bananas, oil and eggs with an electric mixer on low speed for 30 seconds. Increase speed to medium and beat for 2 more minutes. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 33 to 36 minutes or until a toothpick inserted near the center comes out clean. Let cake cool then frost with your choice of frosting, if desired.

Mystery Chocolate Cake

Ingredients

1 1/2 cups well-drained, mashed, cooked beets
1/2 teaspoon vanilla extract
1 1/2 cups white sugar
1 cup vegetable oil
3 eggs
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
6 tablespoons unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 13 inch pan.

In a large bowl, combine beets, eggs, vanilla, oil, and sugar. Mix with an electric mixer on low speed until well combined.

In a separate bowl, mix together flour, soda, salt, and cocoa. Add to the creamed mixture, beating together well. Pour batter into prepared pan.

Bake for 25 to 30 minutes until done. Cool and frost with your favorite icing.

Naughty Chocolate and Peanut Butter Chip

Ingredients

1 cup margarine
1 cup white sugar
2 eggs, separated
1 tablespoon vanilla extract
1/4 cup port wine
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup peanut butter chips
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine and white sugar until smooth. Beat in the egg yolks, vanilla and port wine. Combine the flour and salt; stir into the creamed mixture. Roll the dough into walnut sized balls. Dip each ball in the remaining egg whites. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from the oven and immediately place 4 or 5 of the chocolate and/or peanut butter chips into the center of each cookie. Return to the oven for 2 more minutes to melt the chips. Remove from baking sheets to cool on wire racks.

Chocolate Madeleines

Ingredients

1/4 cup sifted all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 pinch salt
2 ounces butter
1/2 teaspoon vanilla extract
1/4 cup white sugar
1 egg
2 egg yolks
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter one Madeleine pan.

Sift the flour, cocoa, baking powder and salt together. Set aside.

Cream the butter with the vanilla and the sugar. Add the egg and egg yolks, beating to mix. Stir in the dry ingredients until just combined only, do not over mix. Place rounded teaspoon of batter into the prepared Madeleine shell forms.

Bake at 375 degrees F (190 degrees C) for 12 minutes. Remove from oven and immediately invert onto a wire rack to cool. Once cool sprinkle with confectioners' sugar, if desired.

Chinese New Year Chocolate Candy

Ingredients

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 1/2 cups dry-roasted peanuts
4 cups chow mein noodles

Directions

Butter a 9x13 inch dish.

Melt chocolate and butterscotch chips in the top of a double boiler over simmering water. Remove from heat and stir in peanuts. Stir in noodles until all is well coated. Press into prepared dish. Chill until set; cut into squares.

Italian Chocolate Cookies

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
1 cup butter, softened
1/3 cup milk
1 teaspoon vanilla extract
1/2 cup chopped walnuts
2 (1 ounce) squares unsweetened chocolate
1 tablespoon butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar
1/4 cup hot milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift 3 cups flour twice. In a large bowl, mix flour, baking powder, white sugar and cocoa. Cream 1 cup butter or margarine; blend into flour mixture. Add 1/3 cup milk, 1 teaspoon vanilla and nuts. Mix thoroughly with hands until well blended. (Dough should be the consistency of pie crust, but not sticky.)

For each cookie, pinch off about 1 teaspoon dough. Roll by hands into balls, each about one-inch in diameter. Place on greased baking sheets. Do not flatten. Bake about 10 minutes, until lightly browned. Remove from baking sheets; cool on racks. When cool, drizzle each generously with chocolate frosting. Sprinkle with candy sprinkles if desired.

To make Chocolate Frosting: Melt the chocolate squares over low heat. Cream with 1 tablespoon of butter or margarine, 1 teaspoon vanilla and 2 cups of confectioner's sugar. Gradually add hot milk, beating until smooth.

Potato Chocolate Cake

Ingredients

3/4 cup butter or margarine,
softened
2 cups sugar
4 eggs, separated
1 cup mashed potatoes
1/2 cup water
1 teaspoon vanilla extract
2 cups all-purpose flour
3 tablespoons baking cocoa
2 teaspoons baking powder
1 cup chopped walnuts
1 (16 ounce) container chocolate
frosting

Directions

In a large mixing bowl, cream the butter and sugar. Add the egg yolks, potatoes, water and vanilla; mix well. Combine the flour, cocoa and baking powder; add to the creamed mixture. In a small mixing bowl; beat egg whites until stiff peaks form; fold into batter along with walnuts.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost with chocolate frosting.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat eggs, sugar, salt, margarine, and syrup with hand beater. Stir in pecans and chocolate chips. Pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool.

Neiman Marcus Chocolate Chip Cookie

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
3 tablespoons white sugar
1 egg
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons instant espresso
coffee powder
1 1/2 cups semisweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla. Sift together the flour, baking soda, baking powder, salt and espresso powder; stir into the creamed mixture. Finally, stir in the chocolate chips.

Drop dough by heaping tablespoonfuls onto the prepared baking sheet. Cookies should be 1 1/2 to 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. For crispier cookies, bake 2 minutes longer. Remove from baking sheets to cool on wire racks.

Chocolate Chip Cookie Dough + Cupcake = The

Ingredients

1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon sea salt
1/2 cup butter, softened
1/4 cup white sugar
1/2 cup brown sugar
1 egg
2 teaspoons vanilla extract
1 cup miniature semisweet chocolate chips

1 (18.25 ounce) box yellow cake mix
1 1/3 cups water
1/3 cup canola oil
3 eggs

Directions

Whisk together the flour, baking soda, and sea salt; set aside. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and the vanilla extract and beat until smooth. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Form the dough into tablespoon-sized balls; place onto a baking sheet, and freeze until solid, about 2 hours.

Preheat an oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

Beat 3 eggs in a large bowl with an electric mixer to break up. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed. Spoon into the prepared cupcake liners, filling each 2/3 full. Place a frozen cookie dough ball on the top center of each cupcake.

Bake in the preheated oven until a toothpick inserted into the cake portion of the cupcake (not the cookie dough ball) comes clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Chocolate Velvet Ice Cream

Ingredients

2/3 cup white sugar
1/3 cup unsweetened cocoa powder
3 egg yolks, beaten
2 2/3 cups heavy cream
1/3 cup semisweet chocolate chips

Directions

In large bowl, stir together sugar and cocoa. Add egg yolks and blend with electric mixer. Add cream a little at a time, beating well after each addition. Chill mixture in refrigerator.

While cream mixture is chilling, grate chocolate chips in blender or food processor or using a rotary grater, until fine. Stir into cream mixture. Freeze in canister of ice cream maker according to manufacturer's instructions.

Chocolate Marshmallow Meltaways

Ingredients

1/2 cup butter flavored shortening
3/4 cup sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
18 large marshmallows, halved

FROSTING:

3 tablespoons butter or margarine,
softened
3 cups confectioners' sugar
3 tablespoons baking cocoa
1/8 teaspoon salt
4 tablespoons milk

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg, milk and vanilla. Combine flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8 minutes. Press a marshmallow, cut side down, onto each cookie. Bake 2 minutes longer. Remove to wire racks to cool.

In a mixing bowl, cream butter, sugar, cocoa and salt. Add enough milk to achieve spreading consistency. Frost cooled cookies.

Triple Chocolate Chip Cookies

Ingredients

1 1/4 cups unsalted butter
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup white sugar
3/4 cup packed brown sugar
1 1/2 cups white chocolate chips
1 1/2 cups milk chocolate chips
1 1/2 cups semi-sweet chocolate chips
1 cup chopped walnuts

Directions

Melt butter in a small saucepan. Let butter cool and pour into a large mixing bowl.

Add sugars and beat for several minutes, until mixture is creamy. Add eggs and vanilla. Beat for one minute, or until eggs dissolve into butter mixture.

Combine flour, baking soda, and salt in a separate bowl. Add butter mixture, stirring well. Add chocolate chips and walnuts if desired. Refrigerate cookie dough for two hours or until firm.

Preheat oven to 325 degrees F (165 degrees C).

Drop by two tablespoonfuls of dough, spaced 2 inches apart on the baking sheet. Bake for 10-12 minutes, or until the cookies are lightly browned and puffed up. Cool on cookie sheet until they are firm enough to put on a wire rack.

Chocolate-Covered Cherry Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt, divided
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 (10 ounce) jar maraschino
cherries
1 cup semisweet chocolate chips
1/2 cup sweetened condensed
milk

Directions

In a mixing bowl, cream the butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, 1/4 teaspoon salt, baking powder and baking soda; gradually add to the creamed mixture.

Drain cherries, reserving 1-1/2 teaspoons juice. Pat cherries dry. Shape 1 tablespoon of dough around each cherry. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Cool on wire racks.

For frosting, in a saucepan, heat chocolate chips and milk until chips are melted; stir until smooth. Remove from the heat. Add reserved cherry juice and remaining salt. Frost cookies.

Alaskan Chocolate Scrambled Eggs

Ingredients

5 eggs, beaten
1 cup milk
3 tablespoons instant white
chocolate flavored coffee mix
powder
1 tablespoon black pepper

Directions

In a medium bowl, thoroughly mix eggs, milk, instant white chocolate flavored coffee mix powder and black pepper.

Pour egg mixture into a medium skillet over medium heat. Cook, stirring often, 5 to 10 minutes, until eggs are firm.

Orange Chocolate Muffins

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/2 cup sour cream
1/2 cup orange juice
2 tablespoons grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 (1 ounce) squares bittersweet
chocolate

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the sour cream, orange juice and peel. Combine the flour, baking powder, baking soda and grated chocolate; stir into creamed mixture just until moistened. Fill paper-lined muffin cusp three-fourths full.

Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Shiny Chocolate Glaze

Ingredients

8 (1 ounce) squares bittersweet
chocolate, chopped
1/2 cup unsalted butter
1 tablespoon light corn syrup

Directions

Place the chocolate and butter in the top of a double boiler. Add corn syrup and set over a pan of simmering water. Stir occasionally until melted and smooth. use immediately.

Chocolate Chip Cookie Bars

Ingredients

1 cup butter, softened
2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup packed brown sugar
1 pinch salt
1 cup semisweet chocolate chips
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vanilla and sugar until light and fluffy. Sift together the salt and flour and mix into the butter mixture. Fold in the chocolate chips and nuts. Mix until well blended. Press batter into a 15x10 inch jelly roll pan.

Bake 20 minutes or until golden brown. Cut into bars and let cool in pan on wire rack.

Chocolate Pecan Tassies

Ingredients

Crust:

1/2 cup butter
1 (3 ounce) package cream
cheese
1 cup all-purpose flour

Filling:

1 tablespoon margarine
1 (1 ounce) square unsweetened
chocolate
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup chopped pecans
2 tablespoons confectioners'
sugar (optional)

Directions

In a medium bowl, cream together the butter and cream cheese. Stir in the flour until well blended. Wrap dough in plastic wrap and refrigerate for at least one hour.

Preheat oven to 350 degrees F (175 degrees C). Melt chocolate and margarine together in the microwave, stirring frequently until smooth. Beat in the brown sugar, egg and vanilla until well blended. Stir in the pecans.

Roll the chilled dough into 1 inch balls and press them into the bottom and up the sides of ungreased mini muffin tins. Spoon about 1 teaspoon of filling into each cup.

Bake for 20 minutes in the preheated oven, until edges are browned. Cool in pans on wire racks for 15 minutes before removing from muffin tins.

Mint Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

FROSTING:

1/2 cup butter or margarine,
softened

2 cups confectioners' sugar

1 tablespoon water

1/2 teaspoon peppermint extract

3 drops green food coloring

TOPPING:

1 1/2 cups milk chocolate chips

6 tablespoons butter or margarine,
softened

1/4 teaspoon peppermint extract

Directions

Prepare cake batter according to package directions. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a bowl, combine the frosting ingredients until smooth. Spread over cooled cake.

For topping, in a microwave-safe bowl, melt chocolate chips and butter; stir in extract. Spread over frosting. Refrigerate until set.

Honey Chocolate Pie

Ingredients

1 cup semisweet chocolate chips
2 egg yolks
1/2 cup sour cream
2 egg whites, beaten
1 pinch salt
1/3 cup honey
1 (9 inch) pie crust, baked

Directions

Melt chocolate over a double boiler, stirring occasionally until smooth; remove from heat and quickly beat in the egg yolks. Stir in sour cream and set aside.

In a medium bowl whip egg whites until they start to stand up; add salt and slowly pour in honey until soft peaks form in the mixture.

Fold egg white mixture into chocolate mixture then spoon into pre-baked pastry shell. Cover and refrigerate for 3 hours; serve with whipped topping if desired.

Pears in Chocolate Sauce

Ingredients

4 pears, peeled
1/2 lemon, juiced
2 cups water
1/2 cup white sugar
1/4 teaspoon vanilla extract
4 (1 ounce) squares bittersweet chocolate, chopped
2 tablespoons heavy cream
1 tablespoon butter
1 tablespoon coffee flavored liqueur
4 maraschino cherries, garnish

Directions

Leave stems on peeled pears. Sprinkle with lemon juice to prevent browning. Set aside.

In a saucepan large enough to accommodate 4 pears standing upright, combine water and sugar. Place over medium heat, and boil until sugar is dissolved. Stir in vanilla, then place the pears in. Reduce heat, cover, and simmer for 15 minutes. Allow to cool in liquid, then drain.

In the top of a double boiler, combine chocolate, cream and butter. Heat, stirring, until chocolate is melted and smooth. Remove from heat, and stir in coffee liqueur.

Place pears on serving dish, pour chocolate sauce over pears, and garnish with maraschino cherries.

Double Chocolate Pudding

Ingredients

3/4 cup sugar
1/3 cup baking cocoa
1/4 cup cornstarch
1/8 teaspoon salt
3 cups fat-free milk
1 (5 ounce) can evaporated milk
1 ounce German sweet chocolate,
grated
1 teaspoon vanilla extract
1/4 cup whipped topping

Directions

In a large heavy saucepan, combine the sugar, cocoa, cornstarch and salt. Gradually add the milks. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in grated chocolate and vanilla. Spoon into individual serving dishes. Serve warm or cold with whipped topping.

Almond Chocolate Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
2/3 cup sugar
1/2 cup baking cocoa
2 teaspoons almond extract
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda

Directions

In a mixing bowl, beat the butter, sugars, cocoa and extracts until creamy. Add eggs, one at a time, beating well after each addition. Combine the flour and baking soda; gradually add to sugar mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes or until edges are firm. Remove to wire racks to cool.

Chocolate Cherry Upside Down Cake

Ingredients

1 (21 ounce) can cherry pie filling
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups water
1/2 cup vegetable oil
1/4 cup distilled white vinegar
1/2 teaspoon vanilla extract

Directions

Spread pie filling evenly in the bottom of a greased 9x13 inch pan.

In a large bowl stir together flour, sugar, cocoa, baking soda, and salt.

In another bowl combine water, oil, vinegar, and vanilla. Add these liquid ingredients to the flour mixture all at once. Stir until just moistened. Pour the batter evenly over the cherry pie filling.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 to 35 minutes.

Let cake cool for 10 minutes in pan then invert cake onto a serving dish and continue to cool.

Extreme Chocolate Cake

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

3/4 cup butter
1 1/2 cups unsweetened cocoa powder
5 1/3 cups confectioners' sugar
2/3 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Use the first set of ingredients to make the cake. In a medium bowl, stir together the sugar, flour, cocoa, baking soda, baking powder and salt. Add the eggs, milk, oil and vanilla, mix for 3 minutes with an electric mixer. Stir in the boiling water by hand. Pour evenly into the two prepared pans.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool for 10 minutes before removing from pans to cool completely.

To make the frosting, use the second set of ingredients. Cream butter until light and fluffy. Stir in the cocoa and confectioners' sugar alternately with the milk and vanilla. Beat to a spreading consistency.

Split the layers of cooled cake horizontally, cover the top of each layer with frosting, then stack them onto a serving plate. Frost the outside of the cake.

Peanut Chocolate Cake

Ingredients

1/2 cup butter or margarine,
softened
2 1/4 cups packed brown sugar
3 eggs
3 (1 ounce) squares unsweetened
chocolate, melted and cooled
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 cup sour cream
1 cup water
FROSTING:
1 cup butter or margarine
1 cup peanut butter*
4 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract
1 cup finely chopped peanuts

Directions

In a large mixing bowl, combine butter and brown sugar; beat in eggs, chocolate and vanilla. Combine the flour, baking soda and salt; add to creamed mixture alternately with the sour cream.

Gradually beat in water. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, cream the butter, peanut butter, confectioners' sugar, milk and vanilla in a mixing bowl until smooth; set aside. Split each cake into two layers. Place a bottom layer on a serving plate; spread with about 1/2 cup frosting.

Repeat layers twice. Top with the remaining cake. Frost top and sides of cake. Gently press peanuts into sides of cake.

Chocolate Almond Freezer Cookies

Ingredients

4 (1 ounce) squares milk chocolate, chopped
3/4 cup finely chopped blanched almonds
1 cup white sugar
1 3/4 cups unbleached all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/2 cup unsalted butter
1 teaspoon vanilla extract
1 egg
1/2 cup apricot preserves

Directions

In a medium bowl, combine the almonds and the milk chocolate. Add half of the sugar, and mix well. Set aside.

In a large bowl, beat the butter until soft. Stir in the vanilla and remaining sugar until well blended.

Mix in the egg and apricot preserves. Sift together the flour, baking soda, baking powder, salt and cocoa powder. Stir into the egg mixture. Add the chocolate and nut mixture and stir until well blended. Mixture will be stiff.

Spread two lengths of plastic wrap about 12 inches long on a counter. Spoon half of the dough down each length of the wrap, forming strips 8 to 9 inches long. Bring the two long sides of the wrap together on top of one of the strips of dough. Press together close to the dough and smooth into a strip about 9 inches long, 3 inches wide and 1 inch high. Repeat with second strip. Freeze for at least 1 1/2 hours, or as long as you'd like.

Preheat oven to 350 degrees F (175 degrees C). Line a cookie sheet with aluminum foil or baking parchment. Unwrap the frozen dough and cut 1/4 inch thick slices. Place on cookie sheets 2 inches apart.

Bake for about 11 minutes. Let cool on wire racks.

Don't Knock it Until You Try it Zucchini Chocolate

Ingredients

1 cup grated zucchini, frozen
2 large ripe bananas, peeled and frozen
2 tablespoons cocoa powder
1/4 cup chopped peanuts
1/2 cup sugar
1 cup half and half

Directions

Blend the zucchini, bananas, cocoa powder, peanuts, sugar, and half and half in a food processor until smooth, thick, and creamy.

Ultimate Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (1.4 ounce) package sugar-free
instant chocolate pudding mix
1 cup (8 ounces) fat-free sour
cream
1/2 cup unsweetened applesauce
1/2 cup water
2 eggs
1/2 cup egg substitute
1/2 cup semisweet chocolate
chips
1 1/2 teaspoons confectioners'
sugar

Directions

In a mixing bowl, combine the first seven ingredients; mix well. Stir in chocolate chips. Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour; add batter.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. dust with confectioners' sugar.

Chocolate Frosting II

Ingredients

1/2 cup butter
1/4 cup unsweetened cocoa
powder
1 tablespoon vanilla extract
3 1/2 cups confectioners' sugar
2 tablespoons milk

Directions

In a saucepan over medium heat, melt butter. Stir in cocoa and vanilla. Place confectioners' sugar in a large bowl. Pour in cocoa mixture. Beat well (mixture will be extremely thick). Beat in milk, a teaspoon at a time, until desired consistency is achieved.

Chocolate Chip Cookies Without Chocolate Chips

Ingredients

2 1/2 cups all-purpose flour
2 eggs
1 teaspoon vanilla extract
3/4 teaspoon salt
1 teaspoon baking soda
4 (1 ounce) squares semisweet chocolate, chopped
3/4 cup chopped walnuts
1 cup white sugar
2 tablespoons honey
1 1/4 cups butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the butter with the sugar and the honey. Stir in the eggs and vanilla. Add the flour and baking soda. Stir in the chopped candy bars and chopped walnuts.

Place teaspoon sized cookies about 2 inches apart on an ungreased baking sheet. Bake at 375 degrees F (190 degrees C) for 10 minutes or until golden brown.

Apple German Chocolate Cake

Ingredients

1 (21 ounce) can apple pie filling
1 (18.25 ounce) package German
chocolate cake mix
3 eggs
3/4 cup coarsely chopped walnuts
1/2 cup miniature semisweet
chocolate chips

Directions

Place pie filling in a blender; cover and process until the apples are in 1/4-in. chunks. Pour into a mixing bowl; add dry cake mix and eggs. Beat on medium speed for 5 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with nuts and chocolate chips.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack before cutting.

Chocolate Mousse Cake I

Ingredients

1 cup white sugar
1 cup butter
1 cup water
1 teaspoon instant coffee granules
16 (1 ounce) squares semisweet chocolate
8 eggs
1/2 cup heavy whipping cream
1 tablespoon confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch springform pan.

Heat white sugar, butter, water, coffee and chocolate in a 3-quart saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Beat in the eggs and pour into the prepared pan. Batter is very thin. If side and bottom of pan do not fit tightly, line the pan with foil.

Bake at 350 degrees F (175 degrees C) until a wooden pick inserted in center comes out clean, about 45 to 50 minutes. Cool completely. Remove sides of pan. Cover cake with plastic wrap and refrigerate until chilled, at least 4 hours.

Remove plastic wrap. Beat whipping cream and confectioners' sugar in a chilled 1 1/2 quart bowl until stiff. Garnish top of cake with whipped cream and, if desired, whole almonds. Refrigerate any remaining cake.

Chocolate Hazelnut Frosting

Ingredients

1 (16 ounce) can prepared
chocolate frosting
3/4 cup chocolate-hazelnut
spread (such as Nutella®)
3/4 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Combine the chocolate frosting, chocolate-hazelnut spread, confectioners' sugar, and vanilla extract in a large bowl. Use an electric mixer to beat until well blended and fluffy, about 2 minutes.

Creamy Chocolate Almond Pie

Ingredients

1 1/4 cups reduced fat chocolate wafer crumbs

2 tablespoons sugar

2 tablespoons butter or stick margarine, melted

1 egg white

FILLING:

2/3 cup nonfat dry milk powder

1 1/3 cups cold water

1 (1.4 ounce) package sugar-free instant chocolate pudding mix

1 cup reduced-fat whipped topping, divided

1/4 cup chopped almonds

3/4 teaspoon coconut extract, divided

2 tablespoons flaked coconut, toasted

1 tablespoon miniature semisweet chocolate chips

Directions

In a food processor, combine wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely before filling.

In a bowl, whisk milk powder and water until blended. Add pudding mix; whisk for 2 minutes or until slightly thickened. Fold in 1/4 cup whipped topping, almonds and 1/2 teaspoon extract. Pour into prepared crust; refrigerate for 15 minutes. Combine remaining whipped topping and extract; spread over filling. Sprinkle with coconut and chocolate chips; refrigerate until serving.

Chocolate Chip Peppermint Cookies

Ingredients

3/4 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon peppermint extract
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, white sugar, and brown sugar until light and fluffy. Beat in egg, then stir in vanilla and peppermint extracts. Combine flour, cocoa powder, baking soda, and salt; gradually stir into the creamed mixture. Mix in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely.

Chocolate Pecan Pie VI

Ingredients

1 cup semi-sweet chocolate chips
1/4 cup butter
2/3 (14 ounce) can sweetened condensed milk
2 large eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine chocolate, butter and condensed milk over medium heat. Stir continuously until chocolate chips melt and sauce is smooth. Remove from heat. Stir in eggs, vanilla, salt and pecans; mix well.

Pour mixture into pie shell and bake on bottom shelf of oven for 40 to 45 minutes. Serve hot or cold; cold is preferable.

Zucchini Chocolate Orange Cake

Ingredients

2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup butter
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
1/2 cup milk
3 cups grated zucchini
1 tablespoon orange zest
1 cup chopped walnuts

1 1/4 cups confectioners' sugar
1/4 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt pan.

In a medium bowl, sift flour, cocoa, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, cream butter and sugar until fluffy. Add eggs, 2 teaspoons vanilla and milk to the butter mixture. Stir in dry ingredients and mix until well blended. Fold in zucchini, orange zest and nuts.

Pour into a greased and floured Bundt cake pan. Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into center of cake comes out clean. Allow to cool, then drizzle with glaze.

To make the glaze: In a small bowl mix together sugar, orange juice and 1 teaspoon vanilla. Invert cake onto serving dish, then pour glaze over.

Aunt Mary's Chocolate Cake

Ingredients

1/2 cup margarine
1 cup water
2 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1/2 cup sour milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan. In a microwave-safe bowl, microwave chocolate, margarine and water until melted. Stir occasionally until chocolate is smooth. Allow to cool to room temperature.

In a large bowl, mix together flour, sugar, salt and soda. Pour in milk and eggs. Mix the cooled chocolate mixture into the batter. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean. Frost with Best Buttercream Frosting.

Chocolate Cappuccino Cheesecake

Ingredients

1 cup chocolate cookie crumbs
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon ground cinnamon

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
8 (1 ounce) squares semisweet chocolate
2 tablespoons whipping cream
1 cup sour cream
1/4 teaspoon salt
2 teaspoons instant coffee granules dissolved in 1/4 cup hot water
1/4 cup coffee flavored liqueur
2 teaspoons vanilla extract

1 cup heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons coffee-flavored liqueur

1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9 or 10 inch springform pan.

Combine the chocolate wafer crumbs, softened butter, 2 tablespoons white sugar, and the cinnamon. Mix well and press mixture into the buttered springform pan, set aside.

In a medium sized bowl beat the softened cream cheese until smooth. Gradually add 1 cup white sugar mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth.

Melt the 8 ounces semisweet chocolate with 2 tablespoons whipping cream in a pan or bowl set over boiling water, stir until smooth.

Add chocolate mixture to cream cheese mixture and blend well. Stir in sour cream, salt, coffee, 1/4 cup coffee liqueur, and vanilla; beat until smooth. Pour mixture into prepared pan.

Bake in the center of oven at 350 degrees F (175 degrees C) for 45 minutes. Center will be soft but will firm up when chilled. Do not over bake. Leave cake in oven with the heat turned off and the door ajar for 45 minutes. Remove cake from oven and chill for 12 hours. Just before serving top cake with mounds of flavored whipped cream and garnish with chocolate leaves. Yields 16 servings.

To Make Flavored Whipped Cream: Beat whipping cream until soft peaks form, then beat in confectioner's sugar and 2 tablespoons coffee liqueur.

To Make Chocolate Leaves: Melt 1 ounce semisweet chocolate in a pan or bowl set over boiling water, stir until smooth. Brush real non-toxic plant leaves (such as orange leaves) on one side with melted chocolate. Freeze until firm and then peel off leaves. Freeze chocolate leaves until needed.

Chocolate Peanut Butter Squares

Ingredients

1 cup butter
4 cups confectioners' sugar
2 cups peanut butter
1 1/2 cups graham cracker
crumbs
1/2 cup butter
1 cup semisweet chocolate chips

Directions

Melt 1 cup butter or margarine over low heat. Remove from heat and stir in confectioners' sugar, peanut butter and graham cracker crumbs. Spread mixture in a jelly roll pan. Pat down evenly.

To Make Topping: Melt together 1/2 cup butter or margarine with 1 cup chocolate chips. Spread this mixture over peanut butter mixture. Refrigerate 1/2 hour. Cut into squares.

You Won't Believe It's Not Dairy Chocolate

Ingredients

1 (16 ounce) package silken tofu
1/3 cup cocoa powder
1/2 cup confectioners' sugar
1 tablespoon vanilla extract
3 tablespoons powdered non-dairy creamer

Directions

Place tofu, cocoa powder, sugar, vanilla extract, and non-dairy creamer in a blender or food processor. Blend until smooth, adjusting sugar and cocoa powder to your taste. Transfer pudding to a bowl and cover and refrigerate for at least 1 hour before serving.

Chocolate Cake Shot

Ingredients

1 fluid ounce hazelnut liqueur
1/2 fluid ounce vodka
1 lemon, cut into wedges
white sugar

Directions

In a shot glass, combine 1 part hazelnut liqueur and 1 part vodka. Coat a wedge of lemon with sugar. Suck the lemon wedge, and with the juice still in your mouth, drink the shot.

Chocolate Meringue Frosting

Ingredients

2 cups butter
4 egg whites
1 cup white sugar
1 teaspoon vanilla extract
12 (1 ounce) squares semi-sweet
chocolate

Directions

Cream the butter until light and fluffy.

In a large bowl, beat the egg whites to soft peaks. Add the sugar gradually to the egg whites, beating all the while. Add in the whipped butter. The frosting may clump at this point if the butter is at all chilled. Don't worry, it just means that the frosting will require more beating. Beat until smooth.

Melt the chocolate in a double boiler or the microwave. Cool slightly; the chocolate should still be fairly warm. Beat into the butter frosting.

Chocolate Raspberry Treats

Ingredients

Crisco® Butter Flavor No-Stick Cooking Spray
2 (1 ounce) squares unsweetened chocolate
1/2 cup Crisco® Butter Shortening Sticks or Crisco® Butter Shortening
1/2 cup SMUCKER'S® Red Raspberry Preserves
1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup Pillsbury BEST® all purpose or Pillsbury BEST® unbleached flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup SMUCKER'S® Red Raspberry Preserves (for glaze)
1 tablespoon powdered sugar (optional)

Directions

Preheat oven to 350 degrees. Coat an 8 x 8-inch baking pan with cooking spray.

In a large saucepan, over low heat, melt the chocolate and shortening together; stir to combine. Remove from heat. Stir in 1/2 cup preserves, sugar, eggs, vanilla, flour, baking powder and salt.

Spread batter in prepared pan; bake for 30 to 35 minutes or until firm but not dry.

While brownies are still warm, carefully spread the preserves on top of the brownies. Let cool. If desired, sprinkle cooled brownies with powdered sugar. Cut into squares.

Swedish Chocolate Balls (or Coconut Balls)

Ingredients

4 cups regular rolled oats
1 1/4 cups white sugar
1/2 cup unsweetened cocoa powder
1 cup butter or margarine, softened
2 tablespoons strong coffee
1 teaspoon vanilla extract
2 (1 ounce) squares unsweetened baking chocolate, melted
1/3 cup coconut flakes

Directions

Mix the oats, sugar, and cocoa together in a bowl. Add the butter, and use your hands to mix the ingredients together to make a thick dough. Mix in the coffee, vanilla, and chocolate until thoroughly blended.

Place the coconut flakes in a small bowl. Pinch off small amounts of dough and roll between your hands to make small balls, about 1-1/2 inches in diameter. Roll the balls in the coconut flakes. Balls are ready to eat, or may be refrigerated 2 hours to become firmer.

Bittersweet Chocolate and Stout Beer Ice Cream

Ingredients

1 pint heavy cream
1 (11.5 ounce) package
bittersweet chocolate chips
3/4 cup sugar
1 pint stout beer (such as
Guinness®)

Directions

Heat the heavy cream in a saucepan over medium-low heat until it begins to bubble. Remove from the heat and stir in the chocolate and sugar until melted. Slowly stir in the stout beer. Cover and refrigerate until completely cooled.

Pour the chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Transfer ice cream to a two-quart lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer for at least 2 hours or overnight.

No Bake Minty Chocolate Freeze

Ingredients

1/2 cup butter
3 cups confectioners' sugar
2 (1 ounce) squares unsweetened chocolate, melted
2 eggs
2 teaspoons vanilla extract
1 teaspoon peppermint extract
1/2 cup chopped walnuts
1/2 cup vanilla wafer crumbs

Directions

Line a muffin pan with paper liners. In a medium bowl, cream together the sugar and butter. Stir in the melted chocolate, then beat in the eggs, one at a time. Finally, stir in the vanilla and peppermint extracts and the nuts.

Sprinkle a teaspoon of the crumbs into each muffin cup. Spoon the chocolate mixture evenly into the cups, then top with the remaining crumbs.

Freeze for at least an hour. Keep frozen until serving time.

Chocolate Mayo Cake

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 cups white sugar
1 1/2 cups mayonnaise
1/3 cup unsweetened cocoa powder
1 1/2 cups water
2 1/4 teaspoons baking powder
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease two 9 inch layer pans.

Mix flour, baking soda, baking powder, cocoa, and sugar into a large bowl. Stir in mayonnaise. Gradually add water and vanilla and blend until smooth. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool, remove from pans, and frost with your favorite chocolate frosting.

Raisin Chocolate Chip Cookies

Ingredients

1 cup raisins
1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
1/4 cup mayonnaise*
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Place raisins in a bowl. Cover with boiling water; let stand for 5 minutes. Drain well and set aside.

In a mixing bowl, cream butter and sugars. Beat in mayonnaise and vanilla. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in the chocolate chips, walnuts and raisins. Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until golden brown. Remove to wire racks to cool.

Richer Than Rich German Chocolate Ice Cream

Ingredients

3 cups milk
6 ounces German sweet chocolate
1 1/2 cups white sugar
2 1/2 tablespoons all-purpose flour
1/4 teaspoon salt
2 large eggs, beaten
1 1/2 cups heavy cream
1 teaspoon vanilla extract
1/2 cup shredded sweetened coconut
1 cup chopped pecans, toasted

Directions

Heat milk, chocolate, sugar, flour, and salt in a saucepan over low heat. Cook until the chocolate melts, stirring occasionally. Stir about 1/2 cup of the hot chocolate mixture into the eggs, then stir the egg mixture into the saucepan. Increase heat to medium and continue cooking and stirring until the mixture is thickened, about 5 minutes. Pour chocolate egg mixture into a bowl. Cover and refrigerate until chilled, at least 2 hours. Stir in the heavy cream and vanilla extract.

Pour the chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Stir in the coconut and pecans. Transfer ice cream to a one- or two-quart lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer for at least 2 hours or overnight.

Chocolate Praline Layer Cake

Ingredients

1/2 cup butter
1/4 cup heavy whipping cream
1 cup packed brown sugar
3/4 cup chopped pecans
1 (18.25 ounce) package devil's
food cake mix with pudding
1 1/4 cups water
1/3 cup vegetable oil
3 eggs

1 3/4 cups heavy whipping cream
1/4 cup confectioners' sugar
1/4 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). In a saucepan, combine the butter or margarine, 1/4 c whipping cream and brown sugar. Cook over low heat until the butter is just melted, stirring occasionally. Pour into two 8 or 9 inch round cake pans. Sprinkle evenly with the chopped pecans.

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

Bake at 325 degrees F (165 degrees C) for 35 to 45 minutes, or until the cake springs back when lightly touched in the center. Cool 5 minutes. Remove from the pans and cool completely.

In a small bowl, beat the 1 3/4 cups whipping cream until soft peaks form. Blend in the confectioners' sugar and vanilla extract. Beat until stiff peaks form.

To assemble the cake, place one layer on a serving plate, praline side up. Spread with half of the whipped cream. Top with the second layer. Frost with the remaining whipped cream.. Store in refrigerator.

Chocolate Peanut Cookies

Ingredients

1/2 cup unsalted butter
1/2 cup peanut butter
1 cup packed brown sugar
1/2 teaspoon vanilla extract
1 egg
3/4 cup unbleached all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
6 (1 ounce) squares milk chocolate, coarsely chopped
1 1/2 cups salted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, peanut butter and vanilla. Mix in sugar and egg until well blended. Combine the flour, cocoa and baking soda; Stir into the peanut butter mixture. Add the cut-up chocolate and peanuts. Stir well.

Wet hands with cold water and roll teaspoon sized amounts of dough into balls. Flatten balls slightly and place 2 inches apart on cookie sheets.

Bake for 12 minutes. Transfer to wire racks to cool.

Chocolate Covered Cherries II

Ingredients

2 1/2 cups confectioners' sugar
1/4 cup margarine
1 tablespoon milk
1/2 teaspoon almond extract
4 (4 ounce) jars maraschino cherries, drained
2 cups semisweet chocolate chips
2 tablespoons shortening

Directions

In a medium bowl, mix together confectioner's sugar, margarine, milk and almond extract.

On a lightly floured surface, knead the mixture into a large ball. Roll into 1 inch balls. Flatten the balls into 2 inch circles. Leaving the stems sticking out, wrap the cherries in the circles by lightly rolling in hands. Place the wrapped cherries on wax paper and chill in the refrigerator at least 4 hours.

In a medium saucepan over medium heat, melt chocolate chips and shortening. Holding by the stem, dip the chilled cherries into the chocolate chip mixture. Chill until serving.

White Chocolate Cereal Clusters

Ingredients

4 cups honey graham cereal
1 1/2 cups honey roasted peanuts
2 cups vanilla or white chips

Directions

In a large bowl, combine the cereal and peanuts. In a microwave-safe bowl, melt chips at 30% power for 3 minutes, stirring every minute until smooth. Pour over cereal mixture; stir until well coated. Spread onto a waxed paper-lined baking sheet. Let stand until chocolate is set. Break into small pieces.

Peanut Butter Chocolate Chip Cookies from

Ingredients

1 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
1 cup peanut butter
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/4 cup cornstarch
3/4 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together butter and brown sugar. Beat in eggs, peanut butter and vanilla.

Add flour, cornstarch, salt, baking soda and baking powder. Stir in chocolate chips.

Roll into balls about 1 1/2 teaspoonfuls (or use cookie scoop) and place onto ungreased cookie sheets about 2 inches apart. Flatten slightly because they do not flatten much while cooking.

Bake for 10 minutes.

Easy Chocolate Cake

Ingredients

1 cup evaporated milk
3/4 cup unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
5 eggs
1 cup butter, melted
1/4 cup water
2 teaspoons vanilla extract

1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
3 tablespoons unsweetened cocoa powder
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan. In a saucepan over medium heat, combine the 1 cup of evaporated milk and the 3/4 cup of cocoa. Heat until the cocoa is dissolved. Remove from heat and set aside.

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Add the eggs, melted butter, water, vanilla and the cocoa mixture, mix until well blended. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

To make the chocolate icing, combine the remaining condensed milk, evaporated milk, cocoa and butter in a saucepan. Cook over low heat, stirring constantly, until the mixture is thick and paste-like. Spread over cooled cake.

Easy Chocolate Drops

Ingredients

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup shoestring potato sticks
1 cup salted peanuts

Directions

In a 2-qt. microwave-safe bowl, heat chips on high for 2 minutes or until melted, stirring once. Stir in potato sticks and peanuts. Drop by teaspoonfuls onto waxed paper-lined baking sheets. Chill until set, about 15 minutes. Store in air-tight containers.

Cappuccino Chocolate Pie

Ingredients

1 cup semisweet chocolate chips
1/3 cup whipping cream
1 tablespoon light corn syrup
1/2 teaspoon vanilla extract
Dash salt
1 (10 inch) graham cracker crust
1 cup chopped pecans
4 ounces cream cheese, softened
1 1/2 cups milk
2 tablespoons brewed coffee
2 (3.4 ounce) packages instant
vanilla pudding mix
2 tablespoons instant coffee
granules
1 (8 ounce) carton frozen whipped
topping, thawed, divided

Directions

In a saucepan, melt chocolate chips, cream, corn syrup, vanilla and salt over low heat; stir until smooth. Spoon into the crust. Sprinkle with pecans.

In a large mixing bowl, beat cream cheese until smooth. Gradually add milk and brewed coffee; mix well. Add pudding mixes and instant coffee; beat until smooth. Fold in 1-1/2 cups whipped topping. Spoon over pecans. Spread remaining whipped topping over filling. Refrigerate for at least 3 hours before serving.

Hasty Chocolate Pudding

Ingredients

1/2 cup white sugar
1/3 cup unsweetened cocoa powder
3 tablespoons cornstarch
2 cups milk
2 teaspoons vanilla extract

Directions

In a microwave-safe bowl, whisk together the sugar, cocoa and cornstarch. Whisk in milk a little at a time so the mixture does not have any dry lumps.

Place in the microwave, and cook for 3 minutes on high. Stir, then cook at 1 minute intervals, stirring between cooking times for 2 to 4 minutes, or until shiny and thick. Stir in vanilla.

Place a piece of plastic wrap directly on the surface of the pudding to prevent a skin from forming, and chill in the refrigerator. Serve cold.

Giant Chocolate Chip Cookie

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

In large bowl, beat butter, granulated sugar, brown sugar, and vanilla until light and fluffy. Add eggs, one at a time, beating well.

Gradually add flour, salt, and baking soda, beating until well blended. Stir in chocolate chips and nuts.

Spread in greased 14 inch round pizza pan. Bake at 375 degrees F (190 degrees C) for 20-25 minutes. Cool cookie in pan on a cooling rack. Decorate as desired.

Chocolate Gingerbread Cookies

Ingredients

1/2 cup butter
1/2 cup molasses
2 (1 ounce) squares unsweetened chocolate
2 1/2 cups all-purpose flour
2/3 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground ginger
1/4 teaspoon salt
1/4 cup milk
1/3 cup granulated sugar for decoration

Directions

Combine butter or margarine, molasses, and unsweetened chocolate in the top of a double boiler. Heat until chocolate melts. Stir until smooth.

Sift together flour, 2/3 cup sugar, baking powder, baking soda, ginger, and salt. Stir in melted chocolate mixture and milk. Mix well. Chill until firm.

Roll dough into 1 inch balls. Roll balls in sugar. Place on an ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for about 10 minutes.

Whole Wheat Chocolate Banana Bread

Ingredients

1/3 cup skim milk
1 teaspoon lemon juice
1 3/4 cups whole wheat flour
1/2 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 large eggs
3/4 cup white sugar
3 ripe bananas, mashed
1 tablespoon canola oil
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray a 9x5 inch loaf pan or 16 muffin cups with cooking spray. Stir the skim milk and lemon juice together in a glass measuring cup; let stand until curdled, about 30 minutes. Whisk together the whole wheat flour, cocoa powder, baking powder, baking soda, cinnamon, nutmeg, and salt; set aside.

Beat the eggs and sugar together with an electric mixer until smooth. Mix in the mashed bananas, the milk mixture, canola oil, and vanilla extract. Stir in the flour mixture just until all ingredients are moistened. Pour the batter into the prepared pan or muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour for a loaf, or 30 minutes for muffins. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Chocolate-Peanut Butter Candy Dessert

Ingredients

12 OREO Cookies, crushed
2 tablespoons butter, melted
1/2 cup peanut butter
2 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
2 cups thawed COOL WHIP
Whipped Topping, divided
2 tablespoons hot fudge ice
cream topping
1/4 cup candy-coated peanut
butter pieces

Directions

Mix crushed cookies and butter; press firmly onto bottom of 8-inch square pan.

Place peanut butter in large bowl. Gradually add milk, stirring with wire whisk until well blended. Add dry pudding mixes. Beat 2 min. or until well blended. (Mixture will be thick.) Stir in 1 cup of the whipped topping. Spread onto prepared crust; top evenly with remaining 1 cup whipped topping.

Refrigerate 3 hours or until set. When ready to serve, microwave fudge topping as directed on package; drizzle over dessert. Sprinkle with candies. Store leftovers in refrigerator.

Fluffy Hot Chocolate

Ingredients

8 teaspoons sugar
4 teaspoons baking cocoa
4 cups milk
1 1/2 cups miniature
marshmallows
1 teaspoon vanilla extract

Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until the marshmallows are melted, about 8 minutes. Remove from the heat; stir in vanilla. Ladle into mugs.

Sensational Chocolate Sauce

Ingredients

1/2 cup light corn syrup
1/3 cup boiling water
2 (1 ounce) squares semisweet
chocolate
1 tablespoon butter (no
substitutes)
1/4 cup sugar

Directions

In a heavy saucepan, bring the corn syrup, water, chocolate and butter to a boil; boil for 4 minutes, stirring constantly. Add the sugar; boil 2-3 minutes longer or until sugar is dissolved. Cool to room temperature. Store in the refrigerator. This sauce can be reheated in the microwave.

Chocolate Chip Butter Cookies

Ingredients

1 cup butter (no substitutes)
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 cup confectioners' sugar
1 cup miniature semisweet
chocolate chips

Directions

Melt butter in a microwave or double boiler; stir in vanilla. Cool completely. In a large bowl, combine flour and sugar; stir in butter mixture and chocolate chips (mixture will be crumbly).

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets; flatten slightly. Bake at 375 degrees F for 12 minutes or until edges begin to brown. Cool on wire racks.

Chocolate Pudding Cake I

Ingredients

1 (10 inch) angel food cake
1 (8 ounce) container frozen
whipped topping, thawed
1 (5 ounce) package non-instant
chocolate pudding mix
1 (1.55 ounce) bar milk chocolate

Directions

Tear Angel food cake into bite size pieces into a 9x13 inch cake pan (preferably glass).

Prepare chocolate pudding as directed on package. Gently spread over the top of cake pieces, spreading to edges of pan.

Carefully spread whipped topping over chocolate pudding, spreading to edges of pan and taking care not to mix with pudding.

Using a cheese grater or vegetable peeler, grate chocolate bar over the whipped topping.

Chill until ready to serve, at least one hour.

Chocolate Macaroon Cupcakes

Ingredients

2 egg whites
1 egg
1/3 cup unsweetened applesauce
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 cup sugar
1/3 cup baking cocoa
1/2 teaspoon baking soda
3/4 cup 1% buttermilk

FILLING:

1 cup fat-free ricotta cheese
1/4 cup sugar
1 egg white
1/3 cup flaked coconut
1/2 teaspoon coconut or almond extract
2 teaspoons confectioners' sugar

Directions

In a mixing bowl, combine the egg whites, egg, applesauce and vanilla. Combine the flour, sugar, cocoa and baking soda; gradually add to egg white mixture alternately with buttermilk. Spoon half of the batter into 18 muffin cups coated with nonstick cooking spray.

In another mixing bowl, beat the ricotta cheese, sugar and egg white until smooth. Stir in coconut and extract. Spoon 1 tablespoonful in the center of each muffin cup. Fill muffin cups two-thirds full with remaining batter.

Bake at 350 degrees F for 28-33 minutes or until a toothpick inserted in cupcake comes out clean. Cool for 5 minutes before removing from pans to wire racks; cool completely. Dust with confectioners' sugar.

Peanutty Chocolate Fudge

Ingredients

1 1/2 cups granulated sugar
2/3 cup NESTLE® CARNATION®
Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 (11 ounce) package NESTLE®
TOLL HOUSE® Peanut Butter &
Milk Chocolate Morsels
1/2 cup chopped peanuts
1 teaspoon vanilla extract

Directions

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

White Chocolate Holiday Spritz Cookies

Ingredients

1 cup unsalted butter, softened
1 egg
2 teaspoons vanilla extract
3/4 cup confectioners' sugar
2 1/4 cups all-purpose flour
salt
1 (12 ounce) package white chocolate chips
3/4 cup multicolored candy sprinkles (jimmies), as desired

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease or line two cookie sheets with parchment paper.

Cream the butter in a mixing bowl until light colored and fluffy. Beat in the egg and vanilla until smooth. Add food coloring, if desired. Gradually mix in the confectioners' sugar, flour, and salt to make a smooth dough.

Place dough into cookie press cylinder fitted with 1 inch sawtooth ribbon disk. Press dough into long strips on prepared cookie sheets. Use a paring knife dipped into flour to score the strips every two inches.

Bake in preheated oven until edges are slightly golden, about 6 minutes. Remove from oven, cool slightly, and cut along score lines while they are still warm. Transfer to wire racks to cool completely.

Line a baking sheet with parchment paper. Melt white chocolate chips in the top of a double boiler placed over medium heat, or in the microwave. Add food coloring, if desired. Spread white chocolate icing on the bottom of one cookie and place the bottom of a second cookie into the icing to form a sandwich. Place cookie sandwich onto prepared baking sheet. Repeat to assemble remaining cookies, and refrigerate on the baking sheet 10 minutes to set icing. Remove and dip ends of cookies into white chocolate, then into candy sprinkles. Place cookies on wax paper until white chocolate is set.

Chocolate Shortbread

Ingredients

1/4 cup butter (no substitutes),
softened
1/4 teaspoon vanilla extract
1/2 cup all-purpose flour
1/4 cup confectioners' sugar
1 tablespoon baking cocoa

Directions

In a mixing bowl, cream the butter. Add vanilla and mix well. Combine flour, sugar and cocoa; add to creamed mixture. Beat until dough holds together, about 3 minutes. Pat into a 9-in. x 4-in. rectangle. Cut into 2-in. x 1-1/2-in. strips. Place 1 in. apart on ungreased baking sheets. Prick with a fork. Bake at 300 degrees F for 20-25 minutes or until set. Cool for 5 minutes; remove to a wire rack to cool completely.

Chocolate Toffee Cookies I

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/3 cup vegetable oil
2 eggs
3/4 cup coarsely chopped
chocolate-covered toffee candy
bars

Directions

Preheat the oven to 350 degrees F (180 degrees C).

In a large bowl, combine the cake mix, oil, and eggs. Beat with an electric beater for 3 to 4 minutes, until well blended. With a spoon, stir in the chopped candy.

Drop by teaspoonfuls 2 inches apart on to cookie sheets that have been coated with nonstick baking spray. Bake for 9 to 11 minutes, or until the cookies are firm. Remove the cookies to a wire rack to cool completely.

Marbled Chocolate Bars

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
3/4 cup milk chocolate chips, divided

Directions

Prepare cake batter according to package directions. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. In a small mixing bowl, beat cream cheese and sugar. Stir in 1/4 cup chocolate chips. Drop by tablespoonfuls over batter. Cut through batter with a knife to swirl the cream cheese mixture. Sprinkle with remaining chocolate chips.

Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Chocolate Covered Caramel Surprise Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup butter, softened
- 2 teaspoons vanilla extract
- 2 eggs
- 2 1/2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 cup chopped pecans
- 48 chocolate covered caramel candies
- 1 tablespoon white sugar
- 1 cup white chocolate chips

Directions

In a large bowl, cream together the white sugar, brown sugar, and butter until light and fluffy. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda, gradually stir into the creamed mixture. Fold in the pecans. Cover dough and chill for at least one hour. Meanwhile unwrap the candies.

Preheat the oven to 350 degrees F (175 degrees C).

With floured hands, wrap about 1 tablespoon of dough around each piece of candy, completely covering the candy. Roll each ball in the remaining tablespoon of white sugar. Place 2 inches apart on an unprepared cookie sheet. Bake for 7 to 10 minutes in the preheated oven. Cookies should be set and slightly cracked.

Melt the white chocolate chips in the microwave oven, or in a bowl over simmering water. Drizzle over the cookies when they are cool. If the melted chips are too thick, add vegetable oil to achieve the desired consistency.

Chocolate Chip Mint Ice Cream

Ingredients

2 cups fat-free half-and-half
1 (14 ounce) can fat free
sweetened condensed milk
1 (1.3 ounce) envelope whipped
topping mix
1/4 teaspoon peppermint extract
2 drops green food coloring
1 (1 ounce) square semisweet
chocolate, coarsely chopped

Directions

In a small mixing bowl, beat the half-and-half, milk, whipped topping mix, extract and food coloring on high speed for 3 minutes. Cover and refrigerate overnight. Pour into the cylinder of an ice cream freezer. Freeze according to manufacturer's directions. Stir in chocolate. Allow to firm up in refrigerator freezer for 24 hours before serving.

Creme de Menthe Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
3/4 cup white sugar
2 eggs
2 tablespoons creme de menthe
liqueur
3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
3 cups mint chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, then stir in the creme de menthe liqueur. Combine the flour, baking soda and salt; stir into the mint mixture. Mix in the chocolate chips by hand using a wooden spoon. Drop dough by heaping teaspoonfuls onto an ungreased cookie sheet. Cookies should be at least 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
1 1/2 cups sugar, divided
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup milk
1 cup semisweet chocolate chips
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter, cream cheese and 1-1/4 cups of sugar. Beat in eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Stir in chocolate chips. Pour into a greased 9-in. springform pan. Combine the pecans, cinnamon and remaining sugar; sprinkle over batter.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Cool completely before cutting.

Bry's Chocolate Lamb Chili

Ingredients

- 1 medium onion, chopped
- 1 pound lean ground lamb
- 2 tablespoons olive oil
- 1/2 teaspoon red pepper flakes
- 1/2 tablespoon dried basil
- 1 teaspoon cumin
- 1/8 teaspoon cinnamon
- 2 large cloves garlic, minced
- 3 1/2 tablespoons chili powder
- 1/2 teaspoon dried oregano
- 1 teaspoon unsweetened cocoa powder
- 1 teaspoon white sugar
- 1 bay leaf
- salt and pepper to taste
- 1 (14.5 ounce) can diced tomatoes with juice
- 4 cups red beans, with liquid

Directions

In a large pot, cook onions and ground lamb in olive oil over medium heat.

When onions are soft and meat browned, season with red pepper flakes, basil, cumin, cinnamon, garlic, chili powder, dried oregano, cocoa powder, sugar, and bay leaf, and salt and pepper to taste. Cook for 1 or 2 minutes. Stir in tomatoes and beans. Increase heat to bring soup to a boil. Reduce heat, and simmer for 15 minutes.

Rum Mocha Chocolate Cake

Ingredients

1 3/4 cups cake flour
3 teaspoons baking powder
1 pinch salt
4 teaspoons instant coffee granules
1/2 cup unsweetened cocoa powder
3/4 cup boiling water
1/2 cup butter or margarine, softened
1 cup white sugar
3 eggs
1 1/2 teaspoons rum
1/4 cup milk

3 cups confectioners' sugar
5 tablespoons unsweetened cocoa powder
2 teaspoons instant coffee granules
1/3 cup boiling water
3 tablespoons butter or margarine, softened
1/2 teaspoon vanilla extract
1/2 teaspoon rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch pans. Sift together the flour, baking powder, and salt. Set aside. Mix together 4 teaspoons instant coffee, 1/2 cup cocoa powder, and 3/4 cup boiling water; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 1/2 teaspoons rum. Mix the milk into cooled cocoa mixture, then beat into the batter alternately with the flour mixture. Pour batter into prepared pans.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make Mocha Chocolate Frosting: Sift together confectioners' sugar and 5 tablespoons cocoa powder; set aside. Dissolve 2 teaspoons instant coffee with 1/3 cup boiling water; set aside. In a medium bowl, cream butter until smooth. Beat in sugar/cocoa mixture. Mix in the vanilla extract and rum. Beat until smooth and creamy. Spread between layers of cooled cake.

Chocolate Chip Cookie Mix

Ingredients

4 1/2 cups all-purpose flour
1 1/2 cups sugar
1 1/2 cups packed brown sugar
2 teaspoons baking soda
1 1/2 teaspoons salt
2 cups shortening
2 cups chopped pecans
2 (12 ounce) packages semisweet
chocolate chips
ADDITIONAL INGREDIENTS:
2 eggs
2 teaspoons vanilla extract

Directions

In a large bowl, combine the first five ingredients. Cut in shortening until crumbly. Stir in pecans and chocolate chips. Store in an airtight container in a cool dry place for up to 6 months.

Chocolate Chunk Magic Cookie Bars

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/2 cup butter, melted
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 (8 ounce) package BAKER'S Semi-Sweet Chocolate, coarsely chopped
1 1/3 cups BAKER'S ANGEL FLAKE Coconut
1 cup PLANTERS Pecan Pieces

Directions

Heat oven to 350 degrees F. Mix crumbs and butter; press onto bottom of 13x9-inch pan sprayed with cooking spray.

Pour condensed milk over crust; top with layers of remaining ingredients. Press nuts lightly into coconut and chocolate layers to secure.

Bake 30 min. or until lightly browned. Immediately run knife around edge of pan to loosen dessert from sides of pan. Cool dessert completely before cutting into bars.

Giant Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/4 cup white sugar
1/3 cup brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour and baking soda, stir into the creamed mixture. Fold in the chocolate chips and walnuts. Drop by rounded ice cream scoops onto a cookie sheet, and press down slightly to flatten. Cookies should be about 2 inches apart.

Bake for 11 to 14 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cream-Filled Chocolate Cookies

Ingredients

1 cup butter (no substitutes),
softened

2 cups sugar

2 eggs

1 teaspoon vanilla extract

3 cups all-purpose flour

2/3 cup baking cocoa

1 teaspoon baking soda

1 teaspoon salt

1/2 cup milk

FILLING:

1/2 cup butter or margarine,
softened

1 1/2 cups confectioners' sugar

1 cup marshmallow creme

1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with milk. Refrigerate for at least 2 hours. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are set. Remove to wire racks to cool.

Combine filling ingredients in a small mixing bowl; beat until smooth. Spread on the bottom half of the cookies; top with remaining cookies. Store in the refrigerator.

Chocolate Oatmeal Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1 cup semisweet chocolate chips
1/2 cup stick margarine, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
COFFEE FROSTING:
2 teaspoons instant coffee granules
1/4 cup half-and-half cream, warmed
1/2 cup stick margarine, softened
1 teaspoon vanilla extract
1/8 teaspoon salt
4 cups confectioners' sugar

Directions

In a bowl, combine the water and oats. Sprinkle with chocolate chips (do not stir); let stand for 20 minutes. In a mixing bowl, cream margarine and sugars. Add eggs, one at a time, beating well after each addition. Beat in oat mixture.

Combine flour, baking soda and salt; add to the creamed mixture and mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, dissolve coffee granules in cream; set aside. In a small mixing bowl, cream margarine; add vanilla and salt. Gradually beat in sugar. Beat in enough of the coffee mixture to achieve spreading consistency. Frost the cake.

Chocolate Bar Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
6 (1.45 ounce) bars milk chocolate with almonds candy
18 large marshmallows
1/2 cup milk
1 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Break up chocolate almond bars and place in a medium saucepan with marshmallows and milk. Place over medium-high heat and stir frequently until chocolate and marshmallows are melted and mixture is smooth. Remove from heat and allow to cool.

In a medium bowl, whip cream until soft peaks form. Fold into cooled chocolate mixture. Gently stir in vanilla extract. Pour mixture into crust. Chill before serving.

Chocolate Hazelnut Fruit Crepes

Ingredients

1 cup chocolate hazelnut spread
4 crepes*
4 bananas, sliced
1 (7 ounce) can pressurized
whipped cream

Directions

Spread 1/4 cup of chocolate hazelnut spread onto each crepe. Arrange 1 sliced banana down the center of each one. Roll up, and place in a warm skillet over medium heat. Let them warm up for about 90 seconds. Transfer to plates, and serve topped with whipped cream.

Chocolate Chip Pistachio Cookies

Ingredients

3 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup butter
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1/4 cup chopped walnuts
1 (3 ounce) package instant pistachio pudding mix
1 cup semisweet chocolate chips
1/2 cup white chocolate chips
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

Sift together the flour, baking powder and salt, set aside. In a medium bowl, cream together the butter and sugar. Add the eggs, milk and vanilla, stirring after each addition. Add the dry ingredients and mix until a stiff dough forms. Separate 1/4 of the dough from the rest and set aside in a small bowl. Add the nuts to the dough in the small bowl. Add the pudding mix and 3/4 cup of chocolate chips to the large portion of dough; mix until blended.

Roll the pudding flavored dough into walnut sized balls, and place them 1 1/2 inches apart on the prepared cookie sheets. Flatten the balls using your hand or the bottom of a glass dipped in sugar. Roll the dough from the small bowl into marble sized balls, place 1 ball on top of each of the flattened cookies. Then, on top of each cookie, place 1 of the white chocolate chips.

Bake for 8 to 10 minutes in the preheated oven, or until cookies are set. Remove from the baking sheet to cool on wire racks. When cool, dust with confectioners' sugar if desired.

Chocolate Pudding Cake II

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In ungreased 9 inch square pan, stir together flour, white sugar, cocoa, the baking powder, and salt. Mix in milk, oil, and vanilla with a fork until smooth.

Spread batter evenly in pan (batter will be thick). Sprinkle with brown sugar and 1/4 cup cocoa. Pour boiling water over batter.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Let stand 15 minutes, then spoon into dessert dishes or cut into squares. Invert each square onto dessert plate and spoon sauce over each serving. Top with ice cream or whipped topping, if desired.

Chocolate Lemon Cream Bars

Ingredients

1 (18.25 ounce) package devil's food cake mix

1/2 cup butter or margarine, softened

1 egg

1/2 cup chopped walnuts

FILLING:

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk

1 egg

3 tablespoons lemon juice

2 teaspoons grated lemon peel

Directions

In a large mixing bowl, beat the cake mix, butter and egg on low speed until combined. Stir in walnuts. Set aside 1 cup for topping. Press the remaining mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 8-10 minutes or until set. Cool for 5 minutes.

In a mixing bowl, beat cream cheese until smooth. Add milk, egg, lemon juice and peel; mix well. Pour over the crust. Crumble reserved cake mixture over the top. Bake for 18-22 minutes or until set. Cool completely before cutting. Store in the refrigerator.

Chocolate Cinnamon Hazelnut Meringue Cake

Ingredients

6 egg whites
7/8 cup white sugar
3/4 cup sifted confectioners' sugar
1/2 teaspoon ground cinnamon
1 tablespoon cornstarch
3/4 cup ground hazelnuts

4 (1 ounce) squares semisweet chocolate, chopped
1 1/4 cups heavy whipping cream
1 tablespoon sifted confectioners' sugar
1 teaspoon unsweetened cocoa powder

Directions

Preheat oven to 250 degrees F (125 degrees C). Line three baking sheets with parchment paper. With a pencil, draw 5 circles 9 inches in diameter on the parchment paper. It is best to trace around a cake pan or large saucepan.

In a large clean bowl, whip the egg whites until soft peaks form. Gradually add the 3/4 cup plus 2 tablespoons of white sugar and beat until stiff peaks form. Sift together the 3/4 cup confectioners' sugar, cinnamon and corn starch, toss them together with the ground hazelnuts, then carefully fold them into the egg white mixture. Divide the mixture evenly between the 5 circles, and spread the meringue out to the edge of the drawn circle.

Bake for 3 to 4 hours in the preheated oven, until the meringue is completely dried out. Cool on wire racks.

Melt the semi-sweet chocolate over a double boiler until smooth. Spread over parchment paper or waxed paper into a 12x10 inch rectangle. When chocolate is set, cut the rectangle crosswise into 10-1 inch strips. Cut 8 of the strips into thirds. Cut the remaining strips into fourths. Set aside.

To make the filling, whip the heavy whipping cream with the 1 tablespoon of confectioners' sugar until stiff. Spread whipped cream over all of the meringue layers. Using one of your prettiest plates, stack the layers on top of one another. Use 2/3 of the remaining whipped cream to spread around the outside edge of the cake. Put the rest of the whipped cream into a pastry bag and pipe rosettes around the edge. Place the 24 long chocolate strips vertically around the sides of the cake. Arrange the remaining pieces of chocolate on the top in the design of your choice. Dust the cake with cocoa powder for a dramatic finish, and serve as soon as possible, as the meringue will soak up moisture from the whipped cream.

Chocolate Chip Apple Cake

Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 3 eggs
- 1/2 cup water
- 1 tablespoon vanilla extract
- 2 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 2 cups apples - peeled, cored and finely diced
- 1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl cream the butter or margarine with the sugar. Beat in the eggs then add the water and the vanilla.

Stir the flour, cocoa, baking soda, ground cinnamon and ground nutmeg together. Beat this mixture into the creamed mixture. Stir in the chopped apples and the semisweet chocolate chips. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until the cake tests done when a toothpick is inserted near the center. Transfer to a rack to cool. Makes about 16 servings.

Chocolate Chess Pie II

Ingredients

1 1/2 cups white sugar
3 tablespoons unsweetened
cocoa powder
2 eggs
1 (5 ounce) can evaporated milk
1/4 cup melted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix sugar and cocoa together. Beat the eggs then add to the cocoa mixture. Beat in the milk, butter and vanilla.

Pour mixture into 9 inch unbaked pie shell and bake at 350 degrees F (175 degrees C) for 45 minutes or until set. Let cool before slicing.

Lighter Chocolate Chip Pancakes

Ingredients

1 3/4 cups white whole wheat flour
1/4 cup wheat germ
2 tablespoons baking powder
1 teaspoon salt
1 3/4 cups skim milk
1/4 cup margarine, melted
2 eggs, beaten
3 tablespoons demerara sugar
1/2 cup semisweet chocolate chips
cooking spray

Directions

Combine flour, wheat germ, baking powder, and salt in a large bowl. Set bowl aside. In a separate bowl, whisk together the skim milk, melted margarine, eggs, and sugar. Make a well in the center of the dry ingredients; stir in the wet ingredients, being careful not to over mix the batter. Gently fold in the chocolate chips.

Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until golden brown on the other side.

Chocolate Trifle

Ingredients

1 (19.8 ounce) package brownie mix
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup water
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed
1 (12 ounce) container frozen whipped topping, thawed
1 (1.5 ounce) bar chocolate candy

Directions

Prepare brownie mix according to package directions and cool completely. Cut into 1 inch squares.

In a large bowl, combine pudding mix, water and sweetened condensed milk. Mix until smooth, then fold in 8 ounces whipped topping until no streaks remain.

In a trifle bowl or glass serving dish, place half of the brownies, half of the pudding mixture and half of the 12 ounce container of whipped topping. Repeat layers. Shave chocolate onto top layer for garnish. Refrigerate 8 hours before serving.

Chocolate Chai

Ingredients

1/4 cup water
1 black tea bag
3 tablespoons white sugar
2 tablespoons unsweetened cocoa powder, preferably Dutch-process
2 cups milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
sweetened whipped cream
2 (3 inch) cinnamon sticks

Directions

Bring the water to a boil in a small saucepan. Add the tea bag, cover, and remove from the heat. Let stand for 3 to 5 minutes.

Remove the tea bag and stir in the sugar and cocoa. Return to the stove over medium heat and bring just to a boil. Mix in the milk, vanilla, cinnamon and nutmeg. Heat through but do not boil. Pour into mugs and top with whipped cream and a cinnamon stick garnish.

Pudding Chocolate Chippers

Ingredients

1 cup shortening
1 cup white sugar
3/4 cup packed brown sugar
1 (3.5 ounce) package instant vanilla pudding mix
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl cream the shortening with the white and brown sugars. Stir in the instant vanilla pudding mix. Lightly beat the eggs then add them to the creamed mixture. Mix well.

Sift the flour, baking soda and salt together. Add the flour mixture to the egg mixture. Mix until combined. Stir in the chocolate chips. Drop teaspoonfuls of the dough onto ungreased cookie sheets about 2 inches apart.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until done.

White Chocolate Cream Pie

Ingredients

5 (1 ounce) squares white chocolate, chopped
3 tablespoons heavy cream
1 (3 ounce) package cream cheese, softened
2/3 cup confectioners' sugar
1 cup whipped cream
1 (9 inch) pie shell, baked

1 (1 ounce) square white chocolate, melted

Directions

Microwave 5 squares white chocolate and 3 tablespoons of cream in large microwave-safe bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until white chocolate is melted and mixture is smooth.

Beat in softened cream cheese and confectioners' sugar. Gently fold in the whipped cream until no streaks remain. Spoon into crust.

Melt remaining square of white chocolate in the microwave. Drizzle melted white chocolate on top of pie. Chill in refrigerator overnight.

Yogurt Chocolate Cake

Ingredients

1/2 cup vanilla yogurt
1 cup white sugar
1/2 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups cake flour
2 teaspoons baking powder
4 (1 ounce) squares unsweetened chocolate, melted
3 fluid ounces sweetened condensed milk
3 tablespoons milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch square pan. Sift together the flour and baking powder. Set aside.

In a large bowl combine together yogurt, sugar, eggs, oil and vanilla. Beat on medium speed for 2 minutes. Beat in flour mixture until smooth.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

To make the Frosting: In a medium bowl combine the melted chocolate and sweetened condensed milk. Beat for 2 minutes. Pour in 3 tablespoons milk and beat until creamy. Frost cake while still warm.

Chocolate Ganache

Ingredients

9 ounces bittersweet chocolate,
chopped
1 cup heavy cream
1 tablespoon dark rum (optional)

Directions

Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth. Stir in the rum if desired.

Allow the ganache to cool slightly before pouring over a cake. Start at the center of the cake and work outward. For a fluffy frosting or chocolate filling, allow it to cool until thick, then whip with a whisk until light and fluffy.

MMMmmm Chocolate Cake

Ingredients

1 cup water
3 tablespoons unsweetened cocoa powder
1/2 cup butter
1/2 cup shortening
2 cups white sugar
2 cups self-rising flour
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
1 teaspoon hot water
1/2 cup butter, melted
4 cups confectioners' sugar
1 cup chopped pecans
1 teaspoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1 cup water, 3 tablespoons cocoa, 1/2 cup butter and 1/2 cup shortening. Heat until mixture comes to a boil, then remove from heat. Pour into a large mixing bowl.

Add sugar, flour, soda, buttermilk, eggs and vanilla. Mix well and pour into prepared 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until toothpick inserted in center comes out clean. Have icing ready when cake comes out of oven.

To make the icing: In a medium bowl, combine 3 tablespoons cocoa, 1 teaspoon hot water and 1/2 cup melted butter or margarine. Add confectioners sugar, pecans and milk and mix well. You can add more milk to achieve desired consistency, but too much will make cake soggy.

Frost while cake is hot and icing is still soft.

Chocolate-Hazelnut Soy Ice Cream

Ingredients

1/2 (12 ounce) package extra-firm silken tofu
1 cup soy milk
1 tablespoon hazelnut flavored syrup
4 teaspoons instant espresso powder
1 teaspoon vanilla extract
2/3 cup semisweet chocolate chips, melted

Directions

Place the tofu, soy milk, hazelnut syrup, espresso powder, and vanilla extract into a blender. Cover, and puree until smooth. Pour in the melted chocolate, and puree until evenly incorporated. Pour the mixture into a bowl, cover, and refrigerate until cold, at least 1 hour.

Pour the chilled mixture into an ice cream maker and freeze according to the manufacturer's directions. Once the ice cream has thickened and is hard to stir, remove it from the ice cream maker and transfer it to a freezer container. Allow the ice cream to harden 4 hours to overnight before serving.

German Sweet Chocolate Pie

Ingredients

1 (4 ounce) bar German sweet chocolate, chopped
1/3 cup milk
4 ounces cream cheese, softened
2 tablespoons white sugar
1 (12 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

Microwave chocolate and 2 tablespoons of the milk in large microwave-safe bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is melted and mixture is smooth.

Beat in cream cheese, sugar, and remaining milk with wire whisk until blended. Refrigerate 10 minutes. Gently fold in 3 1/2 cups of the whipped topping until no streaks remain. Spoon into crust.

Freeze pie 4 hours. Before cutting pie, let stand at room temperature 15 minutes. Serve with remaining whipped topping. Store pie in freezer.

Chocolate Decadence Cake I

Ingredients

12 ounces semisweet chocolate chips
4 (1 ounce) squares unsweetened chocolate
1 1/2 cups butter, melted
1 3/4 cups white sugar
1/2 cup water
7 eggs
2 cups whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch round pan and line bottom with parchment paper.

Chop chocolate squares and place in a large bowl with chocolate chips. Add melted butter. Heat water and 1 1/2 cups sugar in a saucepan until boiling, then pour over chocolate. Stir until smooth.

In a separate bowl, whip eggs with remaining 1/4 cup sugar until thick. Fold into chocolate mixture. Pour batter into 10 inch pan.

Place 10 inch pan on a cookie sheet in the oven and fill the cookie sheet with water.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Remove from oven. Cool and refrigerate for several hours. Be extremely careful not to burn yourself on the hot water when removing the sheet pan from the oven.

Dip the pan in hot water to remove cooled cake. Garnish with whipped cream and serve.

Chocolate Mug Milkshake

Ingredients

4 cups chocolate ice cream
2 cups milk
1/4 cup brown sugar
1/4 cup white sugar
1/4 cup ground cinnamon

Directions

In a blender, combine ice cream, milk, brown sugar, white sugar and cinnamon. Blend until smooth. Pour into glasses and serve.

Chocolate Filled Muffins

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 egg
1 cup milk
1/3 cup vegetable oil
1/4 cup instant powdered milk
2 tablespoons hot water
1 teaspoon butter
1/4 teaspoon almond extract
1 cup flaked coconut

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 12 muffin cups.

In large bowl, whisk together flour, sugar, cocoa, baking powder, salt, and cinnamon. In a small bowl, beat egg slightly. Stir in milk and oil. Make a well in the center of the flour mixture. Pour the egg mixture into the well, and stir to moisten. Pour batter into prepared muffin cups until 3/4 full.

In a small bowl, mix milk powder with hot water. Stir vigorously to blend well. Mix in butter and almond flavoring. Stir in coconut. Form into as many balls as muffins. Push into top center of each muffin.

Bake in preheated oven for 20 to 25 minutes.

Gingerbread Waffles with Hot Chocolate Sauce

Ingredients

1 cup light molasses
1/2 cup butter
1 1/2 teaspoons baking soda
1/2 cup milk
1 egg
2 cups all-purpose flour
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon salt

2 cups boiling water
1 cup white sugar
2 tablespoons cornstarch
1/2 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons vanilla extract
2 tablespoons butter

Directions

In a small saucepan, heat molasses and 1/2 cup butter until almost boiling. Remove from heat and let cool slightly. Stir in baking soda, milk and egg.

In a large bowl, sift together flour, ginger, cinnamon and salt. Make a well in the center and pour in the molasses mixture. Mix until smooth.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot with chocolate sauce.

To make chocolate sauce: In a saucepan, combine water, 1 cup sugar, cornstarch, cocoa powder and 1 teaspoon salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat and add vanilla and 2 tablespoons butter; stir until smooth.

Oatmeal Chocolate Coconut Chewy

Ingredients

- 1 cup butter, softened
- 1 1/4 cups packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 3 cups rolled oats
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts (optional)
- 1 cup shredded coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the milk and vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in the oats, chocolate chips, walnuts and coconut until evenly distributed. Drop by rounded tablespoons onto ungreased cookie sheet.

Bake 10 to 12 minutes in the preheated oven for a chewy cookie or 14 minutes for a firmer cookie.

Cool for 1 minute on the cookie sheet and then remove to wire rack. Cool completely and then store in tightly sealed container.

Chocolate Lover's Pizza

Ingredients

1 (8 ounce) package BAKER'S Semi-Sweet Chocolate
10 (1 ounce) squares BAKER'S White Chocolate, divided
2 cups JET-PUFFED Miniature Marshmallows
1 cup crisp rice cereal
1 cup PLANTERS COCKTAIL Peanuts
1/4 cup red maraschino cherries, well drained, halved
1/4 cup green maraschino cherries, well drained, halved
1/3 cup BAKER'S ANGEL FLAKE Coconut
1 teaspoon oil

Directions

Microwave semi-sweet chocolate and 8 squares of the white chocolate in 2-quart microwavable bowl on HIGH 2 minutes; stir. Microwave an additional 1 to 2 minutes or until chocolates are melted, stirring every 30 seconds. Add marshmallows, cereal and peanuts; mix well.

Spread evenly into lightly greased 12-inch pizza pan. Sprinkle with cherries and coconut.

Microwave remaining 2 squares white chocolate with oil in 1-cup microwavable bowl on HIGH 1 minute; stir. Microwave an additional 30 seconds to 1 minute or until chocolate is completely melted, stirring every 15 seconds. Drizzle over coconut. Cool completely or refrigerate until firm. Store, covered, at room temperature.

Chocolate Liqueur Souffles

Ingredients

1 tablespoon butter, for ramekins
white sugar for dusting
2 teaspoons unsweetened cocoa powder
2 tablespoons cornstarch
1/4 cup white sugar, divided
2 tablespoons butter
2 tablespoons bread flour
3/4 cup milk
4 egg yolks
4 egg whites
1/2 teaspoon vanilla extract
1/4 cup chocolate liqueur
2 tablespoons semisweet chocolate chips, melted (optional)
1/2 cup fresh raspberries for garnish (optional)

Directions

Preheat an oven to 400 degrees F (200 degrees C). Thoroughly grease the the bottom and sides of four ramekins with the tablespoon of butter. Coat with sugar, tipping out any excess. If desired, place a raspberry and a drizzle of chocolate as a "surprise" at the bottom of each cup.

Combine the cocoa powder, cornstarch, and a tablespoon of the sugar; set aside. Mix the butter and flour to form a paste. Lightly whisk one egg yolk in a heatproof bowl.

Heat the milk to the boiling point in a heavy saucepan; whisk in the flour-butter mixture until it melts. Gradually pour the hot milk into the egg yolk in a steady stream, whisking constantly. Return the mixture to the saucepan and bring the custard to a simmer over low heat, stirring constantly with a wooden spoon or spatula.

Cook and stir the custard until it thickens, about 1 minute. Remove from the heat, stirring occasionally to keep it smooth. Combine the three remaining egg yolks with the vanilla, liqueur, and the sugar-cocoa-cornstarch mixture. Whisk in the warm custard, cover, and set aside. (The custard can be made ahead of time up to this point and refrigerated for a day before proceeding with the recipe.)

About 35 minutes before serving, whip the egg whites until they are thick and foamy and have quadrupled in volume. Gradually mix in the remaining 3 tablespoons of the sugar, whipping until the egg whites are stiff but not dry. Fold 1/3 of the meringue into the custard to lighten it, using a whisk or rubber spatula. Fold in the remaining meringue.

Immediately transfer the souffle batter into the prepared ramekins, making a smooth mound slightly above the rim of each ramekin. (If you have a piping bag, you may pipe the mixture into the ramekins.) Bake at once in the preheated oven for 20 to 25 minutes, or until the souffles have risen and the edges are set. Serve hot, with raspberry sauce and fresh raspberries to garnish, if desired.

Chocolate Chip Snack Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup water
1/2 cup vegetable oil
1 (12 ounce) package miniature semisweet chocolate chips
1 (4 ounce) bar German sweet chocolate, grated, divided
Confectioners' sugar

Directions

In a mixing bowl, combine the first five ingredients; beat for 5 minutes. Stir in chocolate chips and half of the grated chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 350 degrees for 45-50 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with remaining grated chocolate while slightly warm. Cool completely. Dust with confectioners' sugar.

Chocolate Icebox Cake

Ingredients

8 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons water
2 egg yolks, beaten
2 tablespoons confectioners'
sugar
1 cup heavy whipping cream
2 egg whites
1 (12 ounce) package ladyfingers

Directions

Line two 8 x 4 x 3 inch loaf pans with waxed paper.

Beat the egg whites until stiff. Beat the whipping cream until soft peaks form.

Melt chocolate in a double boiler. Blend in water. Remove from heat, and add egg yolks; beat vigorously until smooth. Add sugar, and mix well. Fold whipped cream into chocolate mixture. Fold in stiffly beaten egg whites.

Separate ladyfingers. Line bottom of each pan with single ladyfingers. Cut remaining ladyfingers in half crosswise, and use to line the sides of the pans. Fill with chocolate mixture. Chill 12 to 24 hours. Unmold. Serve with additional whipped cream if desired.

Krissy's Easy Chocolate Triple Layer Pie

Ingredients

2 cups cold milk
2 (3.9 ounce) packages instant
chocolate pudding mix
1 (9 inch) prepared graham
cracker crust, chocolate
1 (8 ounce) container frozen
whipped topping, thawed
1/2 cup chocolate shavings

Directions

In a large bowl, mix milk and pudding. Beat with wire whisk for 1 minute. Spoon 1 1/2 cups of pudding into graham cracker crust.

Gently fold in 1/2 of the whipped topping into remaining pudding. Spread this mixture over the pudding layer in crust. Top with remaining whipped topping. Garnish with chocolate shavings and cover and refrigerate for 4 hours.

Chocolate Chip Date Cake

Ingredients

1 cup chopped dates
1 1/2 teaspoons baking soda,
divided
1 1/2 cups boiling water
3/4 cup shortening
1 1/2 cups sugar, divided
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped pecans

Directions

Place dates and 1 teaspoon baking soda in a bowl. Stir in boiling water; cool completely. In a mixing bowl, cream shortening and 1 cup sugar. Beat in egg. Combine the flour, salt and remaining baking soda; add to creamed mixture alternately with date mixture.

Pour into a greased 13-in.x 9-in.x 2-in. baking pan. Sprinkle with remaining sugar; top with chocolate chips and nuts. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Pound Cake

Ingredients

1 cup butter
1/2 cup solid vegetable shortening
3 cups sugar
6 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder
1/4 cup baking cocoa
1 cup milk
1 tablespoon vanilla extract
confectioners' sugar

Directions

In a large mixing bowl, cream butter and shortening with sugar until fluffy. Add eggs, one at a time, mixing well after each addition. Combine flour, baking powder and cocoa. Add flour mixture alternately with combined milk and vanilla to the butter mixture. Mix well. Pour into greased tube pan without removable bottom. Bake at 350 degrees F for 1 hour and 20 minutes or until cake tests done. Allow to cool 15 minutes before removing cake from pan. Cool on wire rack. Sprinkle with confectioners' sugar, if desired.

Chocolate French Toast

Ingredients

3 eggs
1 cup milk
1 teaspoon sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
12 slices day old bread, crusts removed
3 (1.55 ounce) bars milk chocolate candy bars*, halved
2 tablespoons butter or margarine
confectioners' sugar

Directions

In a bowl, beat eggs, milk, sugar, vanilla and salt. Pour half into an ungreased 13-in. x 9-in. x 2-in. baking dish. Arrange six slices of bread in a single layer over egg mixture. Place one piece of chocolate in the center of each piece of bread. Top with remaining bread; pour remaining egg mixture over all. Let stand for 5 minutes. In a large nonstick skillet, melt butter over medium heat. Fry sandwiches until golden brown on both sides. Dust with confectioners' sugar. Cut sandwiches diagonally; serve warm.

Chocolate Oatmeal Hermits

Ingredients

1/3 cup packed brown sugar
1/4 cup white sugar
1/4 cup vegetable oil
2 teaspoons vanilla extract
2 egg whites
1 1/2 cups quick cooking oats
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1/3 cup mini semi-sweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat pan with vegetable oil spray.

In a medium bowl, cream together sugar, brown sugar, vegetable oil, egg whites, and vanilla with an electric mixer. Sift together the flour, baking powder, and salt; stir into the creamed mixture. With a wooden spoon, stir in the quick cooking oats and chocolate chips.

Drop dough by level tablespoonfuls onto the prepared cookie sheet. Bake in the preheated oven for 8 to 10 minutes. Remove from baking sheets to cool on wire racks.

Chocolate Lebkuchen

Ingredients

1 1/4 cups white sugar
3/4 cup honey
2 tablespoons water
2 cups semisweet chocolate chips
1 cup chopped almonds
1/2 cup candied mixed fruit,
chopped
2 eggs, beaten
1/4 cup orange juice
2 3/4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground cloves
2 teaspoons ground cardamom
1 teaspoon baking soda
1 teaspoon baking powder

1 1/2 cups confectioners' sugar
2 1/2 tablespoons orange juice

1/4 cup green decorator sugar
1/4 cup cinnamon red hot candies

Directions

Combine sugar, honey and water in a large saucepan. Bring to a rolling boil, then remove from the heat and set aside to cool. In a medium bowl, stir together the honey mixture with the chocolate chips, almonds, candied fruit, eggs, and orange juice. Sift together the flour, cinnamon, cloves, cardamom, baking soda and baking powder; stir into the fruit and nut mixture. Tightly cover the bowl, and refrigerate for 2 to 3 days to blend the flavors.

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10x15 inch jellyroll pan. Spread the dough evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven. Cool and frost with the orange frosting.

To make the orange frosting, put the confectioners' sugar in a small bowl, and beat in the orange juice 1 tablespoon at a time until the desired consistency is reached. Spread over the cooled bars. Cut bars into diamond shapes, and place cinnamon candies on top then sprinkle with the green sugar.

White Chocolate Cranberry Granola Bars

Ingredients

- 1/4 cup sugar
- 1/4 cup maple syrup
- 1/4 cup honey
- 2 tablespoons reduced fat peanut butter
- 1 egg white
- 1 tablespoon fat-free evaporated milk
- 1 teaspoon vanilla extract
- 1 cup whole wheat flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 2 cups old-fashioned oats
- 1 1/2 cups crisp rice cereal
- 1/3 cup vanilla or white chips
- 1/4 cup dried cranberries
- 1/4 cup chopped walnuts

Directions

In a large bowl, combine the first seven ingredients; mix well. Combine the flour, baking soda, cinnamon and allspice; add to the sugar mixture. Stir in the remaining ingredients.

Press into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 18-20 minutes or until golden brown. Score the surface with shallow cuts, making rectangular bars. Cool completely on a wire rack. Cut along score lines.

Chocolate Cream Pie II

Ingredients

1 (9 inch) pie crust, baked
3 egg yolks, beaten
1 1/2 cups white sugar
3 tablespoons cornstarch
1/2 cup unsweetened cocoa powder
1/2 teaspoon salt
3 cups milk
1 tablespoon butter
1 1/2 teaspoons vanilla extract
1 cup frozen whipped topping, thawed

Directions

In a large mixing bowl, cream together egg yolks and sugar. Mix in cornstarch, cocoa powder, and salt. Add milk and stir gently.

Pour mixture into a large saucepan and cook over medium heat, stirring constantly, until boiling. Remove from heat. Stir in butter or margarine and vanilla extract. Cool slightly, then pour mixture into pastry shell. Chill before serving. Garnish with whipped topping.

Absolutely Sinful Chocolate Chocolate Chip

Ingredients

2 1/2 (1 ounce) squares
unsweetened chocolate
1/2 cup butter
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup sour cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). In the microwave or over a double boiler, melt unsweetened chocolate and butter together, stirring occasionally until smooth. Sift together flour, baking soda, baking powder, and salt; set aside.

In a medium bowl, beat sugar, eggs, and vanilla until light. Mix in the chocolate mixture until well blended. Stir in the sifted ingredients alternately with sour cream, then mix in chocolate chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container.

Chocolate Chip Pecan Pie by CRISCO®

Ingredients

1 (9 inch) Classic CRISCO®
Double Pie Crust
4 eggs
1 cup sugar
1 cup light corn syrup
3 tablespoons butter or margarine,
melted
1 teaspoon vanilla
1/4 teaspoon salt
2 cups pecan halves
1/2 cup semi-sweet chocolate
chips

Directions

Prepare Classic CRISCO® Pie Crust recipe. Do not bake. Heat oven to 375 degrees.

For filling, beat eggs in large bowl at low speed of electric mixer until blended. Stir in sugar, corn syrup, butter, vanilla and salt with spoon until blended. Stir in nuts and chocolate chips. Pour into unbaked pie crust.

Bake at 375 degrees F for 55 to 60 minutes or until set. Cover edge with foil, if necessary, to prevent overbrowning.

Cool to room temperature before serving. Refrigerate leftover pie.

Chocolate Oat Squares

Ingredients

1 cup butter, softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups quick cooking oats
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

1 (14 ounce) can sweetened condensed milk
2 tablespoons butter
2 cups semisweet chocolate chips
1/2 teaspoon salt
1 cup chopped walnuts
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together 1 cup butter with brown sugar until smooth. Beat in the eggs and 2 teaspoons vanilla. Stir in the oats, flour, baking soda and 1 teaspoon of salt. Press two thirds of the mixture into the bottom of the prepared pan. Set aside remaining dough.

In a large saucepan over medium heat, combine the condensed milk, 2 tablespoons of butter, chocolate chips and remaining 1/2 teaspoon of salt. Stir frequently until melted and smooth. Remove from the heat and stir in walnuts and remaining 2 teaspoons of vanilla. Spread over the prepared crust and sprinkle with the reserved crust mixture.

Bake in the preheated oven for 25 minutes, or until golden brown. Cool completely before cutting into squares.

Praline Chocolate Cake

Ingredients

2 cups milk
2 1/2 cups white sugar
1 1/2 cups unsalted butter
1/2 pound unsweetened chocolate
4 eggs
2 1/3 cups cake flour
2 teaspoons baking powder
1/2 cup toasted almonds, finely chopped
1/2 cup chopped toasted pecans
1/4 cup confectioners' sugar
1/2 cup toasted pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan.

Separate the egg yolks from the whites and keep the egg whites cold.

Combine milk, 1 1/2 cups of the sugar, 1 cup of the butter and all of the chocolate and bring to a boil in the top half of a double boiler over medium heat. Let cool slightly and stir in the egg yolks, flour, and baking powder. Beat for about 2 minutes with an electric mixer on medium speed.

In a glass or metal bowl beat the egg whites until stiff. Gently fold the beaten egg whites into the chocolate mixture. Pour batter into a greased 10 inch tube pan.

Bake for 50 minutes at 325 degrees F (165 degrees C). Let cake cool in pan for 15 minutes then turn out on to a wire rack to finish cooling.

To Make Frosting: Melt 1 cup sugar in a heavy pan. Once melted and slightly amber colored add the finely chopped nuts. Pour into a buttered flat sheet pan to cool. Once cool and set crush to a powder using a food processor.

Cream 1/2 cup of the butter until light and fluffy, gradually mix in the nut powder and the confectioners' sugar beating until smooth and creamy. Spread frosting over top of cake and garnish with whole pecan halves.

Chocolate Chip Cheesecake

Ingredients

1 individual package chocolate graham crackers, crushed
1/2 cup melted butter
2 tablespoons white sugar

2 (8 ounce) packages cream cheese, softened
1/2 cup brown sugar
2 eggs
1 egg yolk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C.) Mix cracker crumbs, melted butter and sugar. Press into the bottom and sides of a 9 inch pie plate. Refrigerate crust while making filling.

In a large bowl, beat cream cheese and brown sugar until smooth. Beat in the eggs and egg yolk. Stir in vanilla. Fold in the chocolate chips. Pour filling into pie crust.

Bake in the preheated oven for 50 minutes, or until filling is set.

Frozen Chocolate Pie

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla extract
1/3 cup baking cocoa
1/3 cup milk
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) baked pie shell
Chocolate curls or chips (optional)

Directions

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add cocoa alternately with milk; mix well. Fold in whipped topping. Pour into pie shell. Freeze for 8 hours or overnight. If desired, garnish with chocolate curls or chips. Serve directly from the freezer (pie does not need to be thawed to cut).

Orange White Chocolate Chip Beltane Cookies

Ingredients

1 1/4 cups butter, softened
1 1/3 cups white sugar
1 tablespoon vanilla extract
1 egg, beaten
3 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons orange zest
1/2 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Sift together flour, baking powder, salt, and orange zest.

In a bowl of mixer, cream butter on medium speed, adding sugar gradually. Add vanilla and egg. Add flour mixture gradually, stopping frequently to push down from sides of bowl. When flour mixture is thoroughly combined, mix in chips.

Drop dough by scant spoonful onto baking sheet, spacing 1 inch apart, flattening slightly with back of spoon. Bake at 350 degrees F (175 degrees C) 10 to 12 minutes or until beginning to brown. Allow to cool completely on cooling rack.

Dairy Free Chocolate Pudding

Ingredients

3 tablespoons cornstarch
2 tablespoons water
1 1/2 cups soy milk
1/4 teaspoon vanilla extract
1/4 cup white sugar
1/4 cup unsweetened cocoa powder

Directions

In small bowl, combine cornstarch and water to form a paste.

In large saucepan over medium heat, stir together soy milk, vanilla, sugar, cocoa and cornstarch mixture. Cook, stirring constantly, until mixture boils. Continue to cook and stir until mixture thickens. Remove from heat. Pudding will continue to thicken as it cools. Allow to cool five minutes, then chill in refrigerator until completely cool.

Fudgy Chocolate Drops

Ingredients

2 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter
1 1/2 cups brown sugar
2 eggs
2 teaspoons vanilla extract
4 (1 ounce) squares unsweetened chocolate, chopped
1 cup sour milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda and salt, set aside.

Sift together the flour, baking soda, and salt. Set aside. In the microwave or over a double boiler, melt chocolate stirring frequently until smooth. Remove from heat.

In a medium bowl, cream together the shortening, butter, and brown sugar. Beat in the eggs, one at a time, then stir in the vanilla and melted chocolate. Mix in the dry ingredients alternately with the sour milk. Drop dough by rounded teaspoonfuls onto the prepared cookie sheets about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, until firm to the touch. Remove from baking sheets to cool on wire racks.

Chocolate Chip Cookie Ice Cream Cake

Ingredients

1 (18 ounce) package small chocolate chip cookies
1/4 cup margarine, melted
1 cup hot fudge topping
2 quarts vanilla ice cream
1 cup whipped cream
12 cherries

Directions

Crush half the cookies (about 20) to make crumbs. Combine crumbs with melted margarine and press into the bottom of a 9-inch springform pan or pie plate. Stand remaining cookies around edge of pan. Spread 3/4 cup fudge topping over crust. Freeze 15 minutes.

Meanwhile, soften 1 quart of ice cream in microwave or on countertop. After crust has chilled, spread softened ice cream over fudge layer. Freeze 30 minutes.

Scoop remaining quart of ice cream into balls and arrange over spread ice cream layer. Freeze until firm, 4 hours or overnight. To serve, garnish with remainder of fudge topping, whipped cream and cherries.

Sour Cream Chocolate Cake

Ingredients

1 cup baking cocoa
1 cup boiling water
1 cup butter, softened
2 1/2 cups sugar
4 eggs
2 teaspoons vanilla extract
3 cups cake flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup sour cream

FROSTING:

2 cups semisweet chocolate chips
1/2 cup butter
1 cup sour cream
1 teaspoon vanilla extract
4 1/2 cups confectioners' sugar

Directions

Dissolve cocoa in water; let stand until cool. In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Add vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with sour cream, beating well. Add cocoa mixture; beat well.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a heavy saucepan, melt chocolate chips and butter over low heat; stir until smooth. Remove from the heat; cool for 5 minutes. Place in a large mixing bowl; add sour cream and vanilla; beat until blended. Add confectioners' sugar; beat until light and fluffy. Spread between layers and over top and sides of cake. Store in the refrigerator.

Moist Chocolate Cake

Ingredients

1 1/2 cups cake flour
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 (1 ounce) squares unsweetened chocolate
2 tablespoons butter (no substitutes)
1 cup buttermilk
1/2 cup vegetable oil
1 egg
1 teaspoon vanilla extract
FROSTING:
1/2 cup sugar
4 1/2 teaspoons cornstarch
1/8 teaspoon salt
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup hot coffee or water
4 1/2 teaspoons butter
1/2 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar, baking soda and salt; set aside. In a microwave-safe bowl, combine the chocolate and butter. Cover and microwave on high for 1 minute. Stir; cook 30 seconds longer or until melted.

In a small mixing bowl, combine the buttermilk, oil and egg. Add to dry ingredients; beat just until combined. Add the chocolate mixture and vanilla. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

For frosting, in a saucepan, combine the sugar, cornstarch, salt and chocolate; stir in the coffee until blended. Bring to a boil over medium heat; cook and stir until mixture is thickened. Remove from the heat; stir in the butter and vanilla. Spread warm frosting over cake.

Chocolate Cherry Chip Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup strong brewed coffee
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 (10 ounce) jar maraschino cherries, drained
2 cups miniature semisweet chocolate chips

1/2 cup butter, softened
4 cups confectioners' sugar
1/2 teaspoon salt
2 tablespoons vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, cocoa, baking powder, soda and salt.

Add eggs, coffee, milk, oil and vanilla. Beat until smooth (batter will be thin).

Fold in cherries and chocolate chips. Pour batter into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes or until toothpick inserted into middle comes out clean. It's best to leave it in the pan, because the chips and the cherries sort of sink to the bottom and solidify and will stick big time! Frost with white buttercream.

For the frosting: In a large bowl, combine butter, confectioners sugar, 1/2 teaspoon salt and vanilla. Cream with an electric mixer. Add milk by the tablespoon until frosting is smooth.

Yummy Chocolate Peanut Butter Cookies

Ingredients

1/2 cup shortening
1 1/4 cups brown sugar
1 cup peanut butter
3 tablespoons milk
1 egg
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
3 tablespoons hot water
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, brown sugar and peanut butter. Beat in the milk, egg and vanilla. Stir together the cocoa powder and hot water until cocoa is dissolved; stir into the peanut butter mixture. Combine the flour, baking soda and salt; stir into the batter until well blended. Drop dough by heaping teaspoons 2 inches apart onto the prepared cookie sheets. Use a fork to make a criss-cross pattern on the top.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Chocolate Chip Cake Mix Cookies

Ingredients

1 (18.25 ounce) package
chocolate chip cake mix with
pudding
2 eggs
1/2 cup vegetable oil
1/2 cup raisins
1/2 cup rolled oats
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, eggs, oil, raisins, oatmeal and chocolate chips. Stir well.

Drop by teaspoonful onto a greased cookie sheet (Baking stones yield best results). Bake for about 8-10 minutes.

Remove from oven and let cool for 1 minute before removing from cookie sheet. NOTE: For even more chocolate, put a large chocolate kiss in the center of each cookie 1 minute before removing from oven.

Beth's Chocolate Chip Cookies

Ingredients

2/3 cup butter flavored shortening
2/3 cup butter, softened
1 cup white sugar
1 cup packed light brown sugar
2 eggs
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped pecans (optional)
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the shortening, butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture. Stir in the pecans and chocolate chips. Use a measuring tablespoon to round dough into balls. Don't roll the balls, just make them rounded. Place onto ungreased baking sheets.

Bake 10 to 12 minutes in the preheated oven, or until centers are set and very lightly browned. Don't overbake. Cool 2 to 3 minutes before removing from baking sheets. Make sure you have lots of ice cold milk!!!

Chocolate Chip Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup vegetable oil
4 eggs
1 cup milk
3 (1 ounce) squares semisweet chocolate, grated
1 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, eggs and milk. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in grated chocolate and chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

One Bowl Chocolate Fudge

Ingredients

16 ounces semisweet chocolate
1 (14 ounce) can sweetened
condensed milk
2 teaspoons vanilla extract
1 1/2 cups chopped walnuts

Directions

Line an 8x8 inch square dish with aluminum foil.

Chop chocolate and place in a large, microwave safe bowl with condensed milk. Microwave on high, stirring once or twice until chocolate is soft, 2 to 3 minutes. Remove from oven and stir until completely smooth. Stir in vanilla and walnuts. Spread in prepared pan.

Refrigerate 2 hours, until firm. Cut into squares.

Foolproof Chocolate Fudge

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

Directions

Line one 8 or 9 inch square pan with wax paper.

In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Easy Chocolate Covered Coconut Macaroons

Ingredients

10 cups flaked coconut
2 cups all-purpose flour
1/2 teaspoon salt
2 2/3 cups sweetened condensed milk
4 teaspoons vanilla extract
1 1/2 cups semisweet chocolate chips
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the coconut, flour and salt. Stir in the sweetened condensed milk and vanilla until everything is well blended. Drop by heaping spoonfuls onto the prepared pan.

Bake for 12 to 15 minutes in the preheated oven, until coconut is sufficiently toasted. Immediately remove from cookie sheets to cool on wire racks.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips and milk, stirring frequently until smooth. Remove from heat and set aside to cool. Dip cooled cookies halfway into the chocolate and scrape off excess onto the side of the bowl. Place onto waxed paper until set.

Crunchy Chocolate Chippers

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 cup margarine
1 cup brown sugar
1 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 cup vegetable oil
1 tablespoon milk
1 cup rolled oats
1 cup crushed sugar-frosted corn flake cereal
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, baking soda and salt; set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla, vegetable oil and milk. Blend in the flour mixture before stirring in the oats, frosted corn flakes and chocolate chips. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Wafers

Ingredients

1/4 cup butter
2 tablespoons white sugar
1 egg
2 tablespoons unsweetened
cocoa powder
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
2 tablespoons water
1/4 cup chopped pecans

Directions

Beat together margarine (or butter), sugar, egg, and cocoa.

Add flour, baking powder, baking soda, and water. Mix well. Stir in pecans.

Shape dough into a log 2 inches in diameter. Wrap in plastic wrap and refrigerate at least for 2 hours or overnight.

Preheat oven to 350 degrees F (180 degrees C).

Slice dough into 1/2 inch-thick rounds and place on lightly oiled baking sheet. Bake for 8-10 minutes. Cool thoroughly.

Chocolate Orange Pie

Ingredients

1 cup miniature marshmallows
1 cup semisweet chocolate chips
1 cup evaporated milk
1 pint vanilla ice cream, softened
1 pint orange sherbet, softened
1 (9 inch) graham cracker crust
1/3 cup coarsely chopped pecans

Directions

In a saucepan, combine the marshmallows, chocolate chips and milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until melted. Remove from the heat. Cool completely

Meanwhile, alternately arrange scoops of ice cream and sherbet in crust; smooth top. Pour chocolate sauce over pie; sprinkle with pecans. Cover and freeze for at least 4 hours. May be frozen for up to 2 months.

Texas Chocolate Frosting

Ingredients

1/2 cup margarine
4 tablespoons cocoa powder
4 cups confectioners' sugar
3 tablespoons milk
1 teaspoon vanilla extract

Directions

Melt margarine over a low heat. Gradually beat in cocoa, sugar, milk and vanilla, mix well.

Chocolate-Almond Macaroons

Ingredients

2 cups almonds
1 cup white sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
2 eggs
1/2 teaspoon almond extract
3/4 cup chopped semisweet chocolate

Directions

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.

Finely grind the almonds, sugar, cinnamon and salt in a food processor.

Separate one of the eggs and add the white, the other egg, and almond extract and process until the mixture holds together. Transfer to a bowl and stir in the chocolate.

Moisten hands and roll mixture into 1-inch balls. Place on prepared cookie sheet. Flatten to 1/3-inch thick rounds.

Bake until tops puff and centers are still soft, about 12 minutes. Remove to a rack and cool completely. Replace parchment paper for next round of cookies.

Trishie's Chocolate and Orange Bread Pudding

Ingredients

2 tablespoons white sugar
1/4 cup packed brown sugar
1/4 cup unsalted butter, softened
2 tablespoons grated orange zest
1/4 teaspoon orange juice
1 teaspoon ground cinnamon
8 slices white bread
2 ounces dark chocolate, grated
1 cup milk
1 cup heavy cream
3 eggs

Directions

Mix together the white and brown sugars in a small bowl.

Pour half the sugar mixture into a separate mixing bowl and blend with butter, orange zest, and orange juice. Spread the butter mixture on one side of each slice of bread. Cut each slice of bread in half diagonally. Arrange the bread triangles in an overlapping fashion in an 8x8 inch baking dish with the buttered side down.

Place the remaining sugar, grated chocolate, milk, cream, and eggs into a blender, and blend until thoroughly mixed. Pour the chocolate mixture over the bread, making sure to evenly cover the bread. Cover and refrigerate the prepared dish for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the bread pudding until golden brown and set, 30 to 40 minutes.

Chocolate Chip Coffee Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
3/4 cup white sugar
2 egg, beaten
3 tablespoons coffee-flavored
liqueur
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
3 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the coffee liqueur. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.

Caramel-Filled Chocolate Cookies

Ingredients

1 cup butter, softened
17 tablespoons sugar, divided
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1 1/4 cups chopped pecans,
divided
1 (13 ounce) package Rolo
candies
4 (1 ounce) squares white
chocolate, melted

Directions

In a large mixing bowl, cream butter, 1 cup sugar and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa and baking soda; gradually add to the creamed mixture, beating just until combined. Stir in 1/2 cup pecans.

Shape a tablespoonful of dough around each candy, forming a ball. In a small bowl, combine the remaining sugar and pecans; dip each cookie halfway. Place nut side up 2 in. apart on greased baking sheets.

Bake at 375 degrees F for 7-10 minutes or until tops are slightly cracked. Cool for 3 minutes before removing to wire racks to cool completely. Drizzle with melted white chocolate.

Chocolate Mint Grasshopper Pie

Ingredients

1 1/2 cups cold milk
1 pkg. (4 serving size) JELL-O
Pistachio Flavor Instant Pudding &
Pie Filling
2 cups thawed COOL WHIP
Whipped Topping, divided
6 DOUBLE STUF OREO Cool Mint
Creme Chocolate Sandwich
Cookies, chopped
1 OREO Pie Crust (6 oz.)
1 (1 ounce) square semisweet
chocolate

Directions

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in 1-1/2 cups of the whipped topping and the chopped cookies. Spoon into crust. Spread with remaining 1/2 cup whipped topping.

Melt chocolate as directed on package; drizzle over pie.

Refrigerate 2 hours or freeze until firm. If frozen, remove pie from freezer about 10 min. before serving; let stand at room temperature to soften slightly. Store leftovers in refrigerator or freezer.

English Royalty Chocolate Chip Scones

Ingredients

1 3/4 cups all-purpose flour
1/3 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
5 tablespoons unsalted butter,
chilled and cubed
1/2 cup miniature semisweet
chocolate chips
3 tablespoons orange juice

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a baking sheet with nonstick cooking spray.

In a large bowl, whisk together the flour, sugar, baking powder and salt. With a pastry blender or a large fork, cut in the butter until the mixture resembles coarse crumbs. Stir in the chocolate chips. Mix in the orange juice to form a dough.

Turn out the dough on a floured surface. Pat or roll into a 9 inch circle about 1/2 inch thick. With a 2 1/2 inch fluted biscuit cutter, cut out 12 scones, pushing the dough scraps together for the last few, if necessary. Transfer the scones to the baking sheet.

Bake in preheated oven until golden brown, about 12 minutes. Move to wire racks to cool.

Strawberry Fritters with Chocolate Sauce

Ingredients

1 cup all-purpose flour
1/4 cup unsalted butter, melted
1/4 cup heavy cream
3 eggs
1/4 teaspoon salt
2 tablespoons packed brown sugar
1 teaspoon ground cinnamon
2 cups hulled strawberries

1 quart vegetable oil for frying

1 cup semisweet chocolate chips
3 tablespoons butter
1 teaspoon vanilla extract
1/4 cup heavy cream

2 tablespoons confectioners' sugar for dusting

Directions

In a large bowl, whisk together the flour, 1/4 cup butter, 1/3 cup cream, eggs, salt, brown sugar, and cinnamon. Add the strawberries to the batter and fold gently to coat.

Heat the oil in a large heavy pot over medium-high heat to 360 degrees F (180 degrees C).

Meanwhile, make the chocolate sauce by combining the chocolate chips, 3 tablespoons butter, vanilla extract, and 1/4 cup cream in a microwave-safe dish. Place in the microwave and cook on medium-high heat stirring every 30 seconds until the chocolate chips are melted and the chocolate sauce is smooth. Set the dish on a kitchen towel and cover to keep warm.

Working in batches, carefully drop the batter-coated strawberries into the hot oil. Fry until the batter is golden brown, flipping the strawberries to brown both sides evenly. Remove the cooked strawberry fritters and place on paper towels to drain. Dust with confectioners' sugar and drizzle with chocolate sauce to serve. Serve remaining chocolate sauce on the side.

Decadent Chocolate Orange Cake

Ingredients

2 orange peels, cut into 1/4 inch strips
1/3 cup white sugar
1/4 cup orange marmalade
3/4 cup unsalted butter, softened
1 teaspoon vanilla extract
1 cup white sugar
4 eggs
2 1/2 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
3/4 cup orange juice

1 1/4 cups heavy cream
4 tablespoons unsalted butter
15 ounces semisweet chocolate chips

1 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
2 tablespoons orange marmalade

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 8 inch round cake pans with cooking spray, and line bottoms with parchment paper.

Using a vegetable peeler, remove zest from oranges in strips. Place in food processor, and coarsely chop, stopping occasionally to scrape down sides of bowl. Add 1/3 cup sugar and blend until peel is minced. Add 1/4 cup marmalade, and pulse until mixture is pureed. Transfer to a large bowl. Add 3/4 cup unsalted butter, and 1 teaspoon vanilla.

With an electric mixer, cream mixture until light and fluffy. Beat in 1 cup sugar. Add eggs 1 at a time, beating well after each addition. Sift together flour, baking powder, and baking soda into small bowl. Beat in the flour mixture alternately with the orange juice, mixing just until incorporated. Divide batter into prepared pans.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

For the Chocolate Ganache: Bring cream and butter to simmer in heavy large saucepan. Remove from heat, add chocolate chips and stir until melted.

For Orange Cream Cheese Filling: in a small bowl, beat together cream cheese, 1 tablespoon sugar, and 2 tablespoons marmalade.

To assemble cake: Cut each cake into 2 layers. Place 1 layer on plate. Spread filling on the bottom cake. Pour hot ganache over bottom layer, let cool slightly. Top with second cake layer. Spread with filling. Pour hot ganache over second layer. Repeat for third layer. Top with fourth cake layer. Pour remaining ganache over entire cake for a shiny finish. Refrigerate uncovered cake until ganache is a hard coating.

Chocolate Martini a la Laren

Ingredients

4 fluid ounces chocolate liqueur
3 fluid ounces vodka
1 (1 ounce) square semisweet
chocolate, grated

Directions

In a cocktail mixer full of ice, combine chocolate liqueur and vodka. Shake vigorously and strain into 2 chilled martini glasses. Garnish with chocolate shavings.

Chocolate Date Loaf II

Ingredients

- 1 cup chopped dates
- 3/4 cup boiling water
- 1 teaspoon baking soda
- 1/4 cup margarine
- 3/4 cup chocolate chips
- 1 egg
- 1/2 cup white sugar
- 3/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder

Directions

Place dates in a small bowl with boiling water and baking soda. Let stand until cooled. Melt chocolate chips with margarine in a bowl over a pan of simmering water, or in the microwave. Stir frequently until smooth.

In a medium bowl, beat egg and stir in sugar, salt and vanilla. Stir in the melted chocolate and date mixtures. Combine the flour and baking powder, and stir into the date mixture until just blended. Scrape into a greased 9x5 inch loaf pan. Let stand for 20 minutes while you preheat the oven to 350 degrees F (175 degrees C).

Bake for 1 hour in the preheated oven, until a toothpick inserted into the crown of the loaf comes out clean. Cool for 10 minutes before removing from the pan. Wrap in aluminum foil, and refrigerate overnight, as the loaf will cut better on the second day.

Death By Chocolate II

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup coffee flavored liqueur
2 (16 ounce) packages frozen
whipped topping, thawed
2 (5.9 ounce) packages instant
chocolate pudding mix
8 cups milk
6 (1.4 ounce) bars chocolate
covered English toffee
1/8 cup slivered almonds for
topping

Directions

Bake cake according to package directions for one 9x13 inch cake. When cake is cool poke holes in the top and pour the coffee liqueur over it. Break up the cake into 1 inch cubes and set aside.

Mix the pudding mixes with the milk until thick.

In a large punch bowl layer 1/2 of the cake cubes, 1/2 of the pudding, 1/2 of the crushed candy bars, and 1/2 of the whipped topping. Repeat layers following the same order. Sprinkle top toasted almonds and any additional crushed butter toffee candy bars, if desired. Cover and refrigerate for several hours before serving.

Chocolate Covered Cherries

Ingredients

8 tablespoons melted butter
6 tablespoons corn syrup
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3 pounds confectioners' sugar
3 (10 ounce) jars maraschino cherries, drained
2 cups semisweet chocolate chips
1/2 tablespoon shortening

Directions

In a large mixing bowl, combine butter, corn syrup, sweetened condensed milk, vanilla, and sugar. Knead dough, and form it into balls with a cherry wrapped in the middle. The balls should be approximately the size of walnuts. Place balls in the freezer to chill.

In a double boiler, melt chocolate chips and shortening together. Dip the cooled balls in the chocolate, let cool on parchment paper.

Chocolate Mousse Cheesecake

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1 1/2 teaspoons unflavored gelatin
4 tablespoons cold water
1 (8 ounce) package cream cheese
1 cup white sugar
2 tablespoons rum
2 egg yolks
6 fluid ounces heavy cream, whipped
2 egg whites

1 (9 inch) prepared chocolate cookie crumb crust

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a small bowl, sprinkle gelatin over cold water; let set 5 minutes. Place the bowl over hot water in the pan and stir until gelatin dissolves; set aside.

In a large bowl, cream together the cream cheese and sugar until light and fluffy. Beat in rum, egg yolks and dissolved gelatin. Beat in the melted chocolate. Fold in whipped cream.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour mousse into pie crust. Refrigerate at least 4 hours before serving.

Chocolate Cherry Cake IV

Ingredients

1 (1 ounce) square unsweetened
baking chocolate
1/4 cup butter
1 cup white sugar
1 egg
1/4 cup plain yogurt
1 (4 ounce) jar maraschino
cherries
1 cup sour milk
1 3/4 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt, melted chocolate and cherries with juice. Stir together the flour and baking soda and beat into the creamed mixture alternately with the sour milk. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Hazelnut Tartufo

Ingredients

2 cups whole milk
1 cup heavy cream
1/3 cup white sugar
4 egg yolks
1/3 cup white sugar
1/2 cup chocolate hazelnut spread
2 tablespoons instant espresso powder
1/2 teaspoon vanilla extract
1 (3 ounce) chocolate candy bar, grated
8 maraschino cherries
frozen whipped topping, thawed (optional)

Directions

Combine milk, cream, and 1/3 cup sugar in a medium saucepan over medium heat; stir until the sugar dissolves, about 3 to 5 minutes. In a separate bowl, beat egg yolks and 1/3 cup sugar until the egg yolks are light in color, about 4 minutes. Stir 1/2 cup of the milk mixture into the egg yolks, then pour all of the egg mixture into the saucepan, stirring continuously. Cook, stirring continuously, until mixture thickens enough to coat the back of a metal spoon, 8 to 10 minutes. Remove from heat.

Add the chocolate hazelnut spread, espresso powder, and vanilla, stirring until well combined. Pour through a mesh strainer into a bowl. Refrigerate several hours until cold.

Pour into an ice cream maker and freeze according to manufacturer's directions.

To make the tartufo: Scoop 4 oz portions of gelato and form into balls using your hands. Create a hole and place 1 cherry, cover with gelato, and place on a baking sheet. Continue forming hand-made balls with the remaining gelato. Roll gelato balls in the grated chocolate and return to the freezer. Serve with whipped topping.

Laura's Chocolate Peppermint Sauce

Ingredients

20 peppermint hard candies,
unwrapped
1 cup milk
2 tablespoons chocolate syrup
1/4 cup instant chocolate pudding
mix
1/8 teaspoon peppermint extract
1 pinch salt

Directions

In the top of a double boiler combine the candies, milk, syrup, pudding mix, peppermint extract and salt. Stir over simmering water until melted.

Chocolate Cream Pie I

Ingredients

3/4 cup white sugar
1/3 cup all-purpose flour
2 cups milk
2 (1 ounce) squares unsweetened chocolate
3 egg yolks
2 tablespoons butter
1 teaspoon vanilla extract
1 (9 inch) pie shell, baked

Directions

Combine sugar, flour, milk, and chopped up chocolate in 2 quart saucepan. Stirring constantly, cook over medium heat until mixture begins to bubble. Continue stirring for 2 minutes.

Mix a little of the hot mixture into the egg yolks, beating rapidly to avoid cooking the yolks. Stir the warm yolk mixture into the remainder of the chocolate mixture, and cook for an additional 90 seconds. Remove from heat, and stir in butter or margarine and vanilla.

Pour filling into pie shell, and chill until set. Top with whipped topping, and a little grated chocolate.

Kim's Cherry Chocolate Chip Bars

Ingredients

1 (16 ounce) package of refrigerated chocolate chip cookie dough
3/4 cup quick-cooking oats
1 (8 ounce) package of cream cheese, softened
1/3 cup sugar
1 egg, slightly beaten
1 teaspoon vanilla
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling

Directions

Preheat oven to 350 degrees F. Lightly grease an 8x8x2-inch baking pan and set aside. In a large bowl, break the cookie dough into chunks. Knead in the oats. Press two-thirds of the mixture into the pan. Bake for 12 to 15 minutes or until crust is set. In another bowl, beat cream cheese and sugar until smooth. Stir in egg and vanilla. Carefully spread cream cheese mixture evenly over the crust. Top with LUCKY LEAF Cherry Pie Filling. Dot with the remaining cookie dough. Bake for 20 to 25 minutes or until set and lightly browned. Cool completely, cover, and chill for 2 hours before serving.

Chocolate Pavlova

Ingredients

6 egg whites
1/4 teaspoon salt
1/4 teaspoon cream of tartar
1 1/2 cups granulated sugar
3 tablespoons unsweetened cocoa powder
2 teaspoons cornstarch
1 tablespoon vinegar
2 teaspoons vanilla extract
2 (1 ounce) squares bittersweet chocolate, melted
3 cups fresh strawberries, hulled and halved
1 1/2 cups whipping cream
2 teaspoons granulated sugar
1 (1 ounce) square bittersweet chocolate, melted

Directions

Preheat oven to 275 degrees F (135 degrees C).

Beat together egg whites, salt, and cream of tartar to soft peaks in a large bowl. Beat in sugar, about three tablespoons at a time, until stiff and glossy peaks form. Sift cocoa and cornstarch over egg whites, and gently fold in. Gently fold in vinegar, vanilla, and melted chocolate.

Line a baking sheet with parchment paper, and spread the meringue into an eight inch circle. Bake in the center of the oven for 1 1/2 hours until the outside is crispy and the center is soft. Using a metal spatula, loosen the meringue from the parchment paper, and remove to cool on a wire rack. Allow to cool completely, about one hour.

Whip cream with the sugar, and spread over the meringue. Arrange strawberries decoratively over the top, and drizzle with chocolate.

Chocolate Mint Pie

Ingredients

1 1/2 cups crushed chocolate sandwich cookies
1/4 cup butter, melted
1 quart mint chocolate chip ice cream
4 tablespoons creme de menthe liqueur
1 cup crushed chocolate sandwich cookies
3 egg whites
salt to taste
1/4 teaspoon cream of tartar
2 teaspoons creme de menthe liqueur
1/3 cup white sugar

Directions

Combine 1 1/2 cups cookie crumbs and melted butter or margarine. Press firmly over bottom and up the sides of a 9 inch pie pan. Freeze.

Spread half of softened ice cream in crust. Drizzle 2 tablespoons creme de menthe and sprinkle 1/2 cup cookie crumbs over the ice cream. Repeat. Freeze till firm.

In a clean bowl, beat egg whites until foamy. Add salt and cream of tartar, and beat until slightly stiff. Gradually beat in sugar until peaks form. Fold in 2 teaspoons creme de menthe. Spread meringue over pie, and seal to edges. Freeze up to 24 hours.

Just before serving, broil until top is golden.

Nutty Chocolate Nuggets

Ingredients

1/4 cup butter (no substitutes),
softened
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 (1 ounce) squares
unsweetened chocolate, melted
and cooled
1/2 cup all-purpose flour
1/4 teaspoon baking powder
1/2 teaspoon salt
2 cups chopped walnuts or
pecans

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Stir in chocolate. Combine the flour, baking powder and salt; gradually add to chocolate mixture. Stir in the nuts. Drop by rounded teaspoonfuls 2-in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-11 minutes or until edges are firm. Remove to wire racks to cool.

Chocolate Chip Bran Muffins

Ingredients

2 1/2 cups all-purpose flour
1 1/4 cups quick cooking oats
1 cup sugar
2 1/2 teaspoons baking soda
1 teaspoon salt
1/2 cup peanut butter
1/3 cup vegetable oil
2 eggs
2 cups buttermilk
4 1/2 cups bran flakes cereal
1 cup semisweet chocolate chips

Directions

In a bowl, combine the flour, oats, sugar, baking soda and salt; set aside. In a large mixing bowl, beat the peanut butter and oil until combine. Beat in the eggs and buttermilk, Stir into the dry ingredients just until moistened. Fold in the cereal and chocolate chips.

Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 14-17 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Chocolate Peanut Butter Pie V

Ingredients

1 (9 inch) prepared graham cracker crust
3 tablespoons cornstarch
1/3 cup white sugar
1/2 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/2 cup peanut butter
1 cup miniature marshmallows

Directions

In a medium microwave-safe bowl, mix together cornstarch, sugar, and salt. Whisk in milk. Microwave uncovered in 2 minute increments, stirring after each increment. Continue until mixture is thickened, about 6 to 7 minutes.

Add vanilla extract, chocolate chips, peanut butter, and marshmallows. Stir until mixture is smooth. Pour into pie crust. Chill at least 3 hours before serving.

Chocolate Layer Cake

Ingredients

1/4 cup shortening
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup milk
FROSTING:
1/2 cup butter or margarine,
softened
2 1/2 cups confectioners' sugar
1/2 cup baking cocoa
1 teaspoon vanilla extract
2 tablespoons hot water

Directions

In a mixing bowl, beat shortening and sugar. beat in egg and vanilla. Combine the flour, cocoa, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Pour into a greased and floured 9-in. round baking pan.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

For frosting, in a small mixing bowl, cream butter. Gradually beat in the confectioners' sugar, cocoa, vanilla and enough water to achieve spreading consistency.

To assemble, cut cake in half. Place one half on a serving plate. Spread with 1/2 cup frosting. Top with remaining cake. Spread remaining frosting over top and rounded edge of cake.

Chocolate Roll II

Ingredients

9 tablespoons all-purpose flour
6 tablespoons unsweetened
cocoa powder

1 teaspoon baking powder

1/2 teaspoon salt

6 egg yolks

4 egg whites

1 cup white sugar

1 teaspoon vanilla extract

1 cup packed brown sugar

2 tablespoons water

2 egg whites

1/4 cup confectioners' sugar for
dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jelly roll pan with parchment paper. Stir together the flour, cocoa, baking powder, and salt; set aside.

In a large bowl, beat egg yolks until thick and pale yellow. Fold in flour mixture. In a large glass or metal mixing bowl, beat 4 egg whites until foamy. Gradually add white sugar, continuing to beat until stiff peaks form. beat in vanilla. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in preheated oven for 12 to 14 minutes, or until cake springs back when lightly tapped. Turn cake out onto a towel dusted with confectioners' sugar, and roll up until cool.

To Make Frosting: In a small saucepan, stir together brown sugar and water. Cook, stirring constantly, until sugar spins a thread when dropped from a spoon. In a large bowl, beat together remaining 2 egg whites until foamy. Slowly pour brown sugar liquid into egg whites while beating. Beat until frosting forms stiff peaks. Unroll cake and apply frosting in an even layer. Roll cake back up and refrigerate.

Chocolate Sheet Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup margarine
1/2 cup shortening
1/4 cup unsweetened cocoa powder
1 cup water
2 eggs, beaten
1/2 cup buttermilk
1/2 cup margarine
6 tablespoons milk
1/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan. In a large bowl, sift together the flour, sugar, baking soda, cinnamon and salt. Set aside.

In a saucepan combine 1/2 cup margarine, shortening, 1/4 cup cocoa and water. Bring to a boil and cook for 1 minute. Pour the liquid mixture over the flour, sugar mixture; stir well. Blend in eggs and buttermilk.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cake cool 10 minutes, then frost while still warm.

To make the Frosting: In a saucepan combine 1/2 cup margarine, milk and 1/4 cup cocoa. Bring to a boil and cook for 1 minute. Remove from heat and stir in vanilla. Mix in confectioners' sugar. Pour over warm cake

Best Ever Chocolate-Free Blondies

Ingredients

3 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
(optional)
1 cup unsalted butter
2 1/3 cups packed brown sugar
3 eggs, beaten
2 teaspoons vanilla extract
3 cups peanut butter chips
1 cup chopped pecans, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon (if desired); set aside.

In a large saucepan over low heat, melt butter. Stir in the brown sugar until dissolved and remove from heat. Allow the mixture to cool. Beat eggs into the mixture one at a time then stir in the vanilla. Mix in the sifted ingredients one third at a time, mixing just enough to blend. Fold in peanut butter chips and pecans. Spread the batter evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven for chewy blondies, or 35 to 40 minutes for drier, firmer blondies. When done, you can either let them cool and cut into squares for serving, or you can scoop out a hot blondie and cover with vanilla ice cream for a real treat.

Chocolate Hazelnut Teacake

Ingredients

1/2 cup butter
3 (1 ounce) squares bittersweet
chocolate, chopped
2/3 cup white sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup sour cream
2 eggs
1 teaspoon vanilla extract
1/2 cup ground roasted hazelnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x4 inch loaf pan.

In a saucepan over medium heat, melt the butter, stir in the chocolate, remove from heat and stir until the chocolate is completely melted. Add the sugar and mix well. Combine the flour, baking powder and baking soda, stir into the chocolate mixture. Blend in the sour cream. Beat in the eggs one at a time, then stir in the vanilla. Finally, fold in the ground hazelnuts. Spread the batter evenly into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

Plastic Chocolate

Ingredients

1 pound semisweet chocolate,
chopped
3/4 cup light corn syrup

Directions

Melt chocolate in a large metal bowl over a pan of simmering water. Stir occasionally until smooth. Remove from heat, and stir in the corn syrup. The mixture will become sticky, but keep stirring until very well blended.

Spoon onto a piece of plastic wrap, and wrap tightly. Let stand at room temperature until firm before using. Overnight is best. Use unsweetened cocoa powder on work surfaces to prevent sticking.

Mom's Excellent Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup butter flavored shortening
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Cream butter, shortening, both sugars, egg, and vanilla in an electric mixer until fluffy.

Stir in sifted dry ingredients.

Add chocolate chips and walnuts.

Drop by teaspoonfuls, 2 inches apart onto greased cookie sheet. Bake for 10-12 minutes or until golden.

Chocolate Rum Mousse Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1 tablespoon cold water
2 tablespoons boiling water
1/2 cup white sugar
1/4 cup cocoa
1 (3.9 ounce) package instant chocolate pudding mix
2 cups heavy cream, chilled
1 teaspoon vanilla extract
1 teaspoon rum flavored extract
1 (9 inch) chocolate cookie crumb crust

1 cup heavy cream, chilled
2 tablespoons confectioners' sugar
2 teaspoons rum flavored extract

Directions

In a small bowl, sprinkle gelatin onto cold water; let stand 1 minute to soften. Stir in boiling water until gelatin is completely dissolved. It must be in liquid form when you add it to the pie filling. If it stiffens up, microwave for about 10 to 15 seconds, and then stir until lump free.

In a large bowl, combine sugar, cocoa, and pudding mix. Stir in 2 cups cream, vanilla, and 1 teaspoon rum extract. Beat for 30 seconds with an electric mixer on low, then beat on high until stiff peaks form. Gradually mix in gelatin mixture until blended. Pour filling into pie crust.

In a small, chilled bowl, beat 1 cup cream with confectioners' sugar and 2 teaspoons rum extract until stiff peaks form. Spread over chocolate filling. Chill at least 2 hours before slicing and serving.

Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/3 cup packed brown sugar
1/2 cup chunky peanut butter
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup old-fashioned oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars; beat in peanut butter, egg and vanilla. Combine flour, oats, baking soda and salt; stir into the creamed mixture. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool 1 minute before removing to a wire rack.

Chocolate Oatmeal Cookies

Ingredients

1 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups rolled oats
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the flour, cocoa, baking powder, baking soda, salt and cinnamon; set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the egg and vanilla. Stir in the dry ingredients using a wooden spoon. Mix in the oats and chocolate chips. Drop by tablespoonfuls onto cookie sheets, leaving 2 inches between cookies.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Cream Pie

Ingredients

1 1/2 cups sugar
1/3 cup all-purpose flour
3 tablespoons baking cocoa
1/2 teaspoon salt
1 1/2 cups water
1 (12 ounce) can evaporated milk
5 egg yolks, beaten
1/2 cup butter or margarine
1 teaspoon vanilla extract
1 (9 inch) pastry shell, baked
whipped topping

Directions

In a large saucepan, combine the first six ingredients until smooth. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. stir 1 cup hot mixture into egg yolks. Return all to the pan; bring to a gentle boil, stirring constantly. Remove from the heat; stir in butter and vanilla. Cool slightly. Pour warm filling into pastry shell. Cool for 1 hour. Refrigerate until set. Just before serving, garnish with whipped topping.

Chocolate Chip Cinnamon Cookies

Ingredients

1 cup butter, softened
3/4 cup superfine sugar
3/4 cup light brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 (3.4 ounce) package instant
vanilla pudding mix
2 cups semisweet chocolate chips
1 cup chopped nuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat together the butter, brown sugar, confectioners' sugar, and vanilla until smooth and creamy; then add eggs, and beat well. In a large bowl, mix together flour, baking soda, salt, cinnamon, and pudding mix. Gradually mix the dry into the creamy mixture until well blended. Stir in chocolate chips and nuts, if using. Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets.

Bake in a preheated oven for 8 to 10 minutes, until golden brown. Remove from oven; allow cookies to cool momentarily on baking sheets before removing them to wire racks to cool completely.

Chocolate Malts

Ingredients

3/4 cup milk
1/2 cup caramel ice cream
topping
2 cups chocolate ice cream,
softened
3 tablespoons malted milk powder
2 tablespoons chopped pecans
(optional)
Grated chocolate (optional)

Directions

In a blender, combine the first five ingredients; cover and process until blended. Pour into chilled glasses. Sprinkle with grated chocolate if desired.

Katrina's Best-Ever Chocolate Brownies

Ingredients

6 tablespoons unsweetened
cocoa powder
1 cup butter
1 cup white sugar
2 eggs
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup chopped walnuts
1/4 teaspoon vanilla extract

Directions

Melt chocolate and butter or margarine over low heat. Transfer to mixing bowl, cream together. Add sugar gradually. Blend in eggs one at a time.

Sift together flour, baking powder and salt. Stir into chocolate mixture. Mix in nuts. Spread batter into a greased 8 inch square pan.

Bake at 350 degrees F (175 degrees C) for 20 - 25 minutes.

Chocolate Covered Gingerbread Cake

Ingredients

6 tablespoons butter, melted
3/4 cup packed brown sugar
1/3 cup molasses
2 eggs
1 tablespoon grated fresh ginger
1 3/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cloves
1 cup warm water
GLAZE:
1/2 cup heavy whipping cream
1/4 cup butter
2 tablespoons light corn syrup
8 (1 ounce) squares semisweet chocolate, chopped
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the butter, brown sugar, molasses, eggs and gingerroot. Combine the flour, ground ginger, baking powder, cinnamon, baking soda, salt and cloves; add to the molasses mixture alternately with water, beating just until combined.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a medium saucepan, combine the cream, butter and corn syrup; bring to a simmer over medium heat. Remove from the heat. Stir in chocolate and vanilla until smooth. Let stand until cool but still pourable, about 20 minutes.

Place a baking sheet underneath the wire rack. Reserve 1/2 cup glaze. Pour remaining glaze over cake; spreading with spatula cover top and sides. Chill cake and reserved glaze until glaze is just firm enough to pipe, about 1 hour.

Pipe reserved glaze in a decorative pattern over cake. Cover and refrigerate. Remove from refrigerator 30 minutes before serving.

Pumpkin Chocolate Chip Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/4 cups canned or cooked
pumpkin
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon pumpkin pie spice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 cup chocolate chips
1/4 cup chopped walnuts
GLAZE:
1 tablespoon heavy cream
1/2 cup confectioners' sugar

Directions

In a large mixing bowl, cream butter. Gradually add sugar, eggs and pumpkin. Combine dry ingredients; stir into creamed mixture and blend well. Stir in chocolate chips and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 45-50 minutes or until loaf tests done. Cool on a wire rack. Combine glaze ingredients and drizzle over cooled bread.

Easy Chocolate Butterscotch Cookies

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup vegetable oil
2 eggs
2 cups butterscotch chips

Directions

Preheat oven to 350 degrees F.

Combine cake mix, oil and eggs in a large bowl. Add butterscotch chips and mix well.

Drop dough by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes until the center is just set. Let stand 2 minutes.

Remove to wire rack to cool completely.

Hazelnut Chocolate Chunk Muffins

Ingredients

1 cup oil for frying
3/4 cup hazelnuts
1 tablespoon all-purpose flour

2 cups all-purpose flour
1/4 cup wheat germ
2/3 cup brown sugar
1/4 cup oat bran
3 tablespoons hazelnut butter
1 egg
1 tablespoon baking powder
1 cup milk
1/2 cup semisweet chocolate chunks

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a 12 cup muffin pan with paper cup liners.

Heat the oil for frying in a medium, deep skillet over medium-high heat. In a small bowl, toss the hazelnuts in 1 tablespoon flour to lightly coat. Spoon the hazelnuts into the hot oil, and fry until golden brown.

In a medium bowl, mix the 2 cups flour, wheat germ, brown sugar, oat bran, hazelnut butter, and egg. Thoroughly mix in baking powder. Stir in the milk, and fold in the chocolate chips. Evenly pour into the lined muffin pan.

Bake 25 to 30 minutes in the preheated oven, until a toothpick inserted in the center of a muffin comes out clean.

Molten Chocolate Cakes With Sugar-Coated

Ingredients

1 cup unsalted butter or unsalted margarine*
8 ounces semisweet chocolate chips, or bars, cut into bite-size chunks
5 large eggs
1/2 cup sugar
Pinch of salt
4 teaspoons flour (or matzo meal, ground in a blender to a fine powder)
8 extra-large paper muffin cups (or use regular paper muffin cups, which will make 12 cakes)

Garnish:
1 (6 ounce) container raspberries, barely moistened and rolled in about
1/2 cup sugar right before serving

Directions

Melt butter and chocolate in a medium heat-proof bowl over a saucepan of simmering water; remove from heat. Beat eggs, sugar and salt with a hand mixer in a medium bowl until sugar dissolves. Beat egg mixture into chocolate until smooth. Beat in flour or matzo meal until just combined. (Batter can be made a day ahead; return to room temperature an hour or so before baking.)

Before serving dinner, adjust oven rack to middle position; heat oven to 450 degrees. Line a standard-size muffin tin (1/2 cup capacity) with 8 extra-large muffin papers (papers should extend above cups to facilitate removal). Spray muffin papers with vegetable cooking spray. Divide batter among muffin cups.

Bake until batter puffs but center is not set, 8 to 10 minutes. Carefully lift cakes from tin and set on a work surface. Pull papers away from cakes and transfer cakes to dessert plates.

Top each with sugared raspberries and serve immediately.

Chocolate Creme Cakes

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
3/4 cup vegetable oil
3/4 cup water
4 eggs
FILLING:
3 tablespoons all-purpose flour
1 cup milk
1/2 cup butter, softened
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine cake and pudding mixes, oil, water and eggs; mix well. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack to cool completely.

In a small saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool. In a mixing bowl, cream the butter, shortening, sugar and vanilla; beat in milk mixture until sugar is dissolved, about 5 minutes.

Split cake into two horizontal layers. Spread filling over the bottom layer; cover with top layer. Cut into serving-size pieces. Freeze in an airtight container for up to 1 month. Remove from freezer 1 hour before serving.

Ghirardelli® Classic White Chocolate Creme

Ingredients

4 large egg yolks, at room temperature
1/3 cup granulated white sugar
2 cups heavy cream
4 ounces Ghirardelli White Chocolate baking bar, broken or chopped into 1-inch pieces
1/2 teaspoon pure vanilla extract
4 teaspoons granulated white sugar

Directions

Preheat the oven to 300 degrees F.

In a medium bowl, whisk egg yolks with 1/3 cup sugar until smooth.

In a medium saucepan, bring the cream to a simmer over medium-high heat. Add the white chocolate. Turn off the heat and whisk until the white chocolate is melted. Add 2 tablespoons of the white chocolate mixture to the egg yolk mixture, whisking continually to prevent the eggs from scrambling. Add the remaining white chocolate mixture to the egg yolk mixture. Whisk until smooth. Add the vanilla.

Pour into four 6-inch ramekins or custard cups. Place the cups in a 9 by 13-inch baking pan. Add enough hot water so the cups sit in 1 to 1 1/2 inches of water.

Bake for about 45 minutes, until set. Allow to cool, then refrigerate the custards until chilled. Before serving, sprinkle the tops of each ramekin with 1 teaspoon of sugar and place under the broiler until caramelized, 3 to 4 minutes. Rechill in refrigerator for 5 minutes before serving.

Austrian Chocolate Balls

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/3 cup butter
1 cup white sugar
1 egg
1 egg yolk
1/2 teaspoon almond extract
1 1/3 cups all-purpose flour
1/2 cup finely chopped walnuts

1 (1 ounce) square unsweetened chocolate
1 tablespoon butter
1/4 teaspoon vanilla extract
1 cup confectioners' sugar
3 tablespoons milk

Directions

In a small saucepan over low heat, melt 2 squares of chocolate with 1/3 cup of butter. Stir frequently until melted; remove from heat, and set aside to cool. Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix sugar, egg, egg yolk, and almond extract until light and fluffy. Stir in the melted chocolate. Combine flour and walnuts, and stir into the batter until just combined. Shape dough into 3/4 inch balls, and place them 1 inch apart on ungreased cookie sheets. If the dough is too sticky, refrigerate for 30 minutes before forming balls.

Bake in the preheated oven for 8 to 12 minutes, or until firm to the touch. Transfer to wire racks immediately, and set aside to cool.

In a small saucepan over low heat, melt 1 square of chocolate and 1 tablespoon butter together, stirring frequently until smooth. Remove from heat, and stir in vanilla and confectioners' sugar until well blended. Beat in the milk one tablespoon at a time until the glaze is of the desired consistency. Dip the tops of the cookies into the glaze, and allow to dry completely before storing in an airtight container.

Chocolate Chow Mein Clusters

Ingredients

1/2 cup semisweet chocolate chips
1/2 cup butterscotch chips
1/2 cup chow mein noodles
1/2 cup salted peanuts

Directions

In a microwave or heavy saucepan, melt the chocolate and butterscotch chips; stir until smooth. Stir in chow mein noodles and peanuts until well coated. Drop by rounded tablespoonfuls onto a waxed paper-lined baking sheet. Refrigerate for 2 hours or until set.

Moscow Hot Chocolate

Ingredients

1 fluid ounce vanilla flavored
vodka
3/4 fluid ounce amaretto liqueur
1 tablespoon instant hot
chocolate mix
4 fluid ounces hot milk

Directions

Into a coffee mug, pour in the vanilla vodka, amaretto, and add the hot chocolate mix. Pour in the hot milk and stir to blend well.

Chocolate Zucchini Bread I

Ingredients

2 (1 ounce) squares unsweetened chocolate
3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups grated zucchini
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

In a large bowl, combine eggs, sugar, oil, grated zucchini, vanilla and chocolate; beat well. Stir in the flour baking soda, salt and cinnamon. Fold in the chocolate chips. Pour batter into prepared loaf pans.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of a loaf comes out clean.

Chocolate Cake in a Jar I

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1/3 cup butter
1/4 cup water
3 tablespoons unsweetened cocoa powder
1/4 cup buttermilk
1 egg, beaten
1/2 teaspoon vanilla extract
1/4 cup finely chopped walnuts

Directions

Sterilize 2 (1 pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until needed. Preheat oven to 325 degrees F (165 degrees C)

In a small bowl, mix flour, sugar, baking soda and cinnamon. Set aside.

In a medium saucepan, combine butter, water and cocoa powder. Heat and stir until butter is melted and mixture is well blended. Pour into a large bowl.

Stir in Flour mixture and blend. Add buttermilk, egg and vanilla and beat by hand until smooth. Stir in nuts.

Distribute evenly into the 2 prepared canning jars. Place the jars on a cookie sheet and bake at 325 degrees F (165 degrees C) for 35 to 40 minutes or until toothpick inserted deep into center of cake comes out clean.

Using heavy oven mitts, remove cakes from oven one at a time. Place a lid, then a ring onto the jars and screw them down tightly. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Mechelle's Chocolate Cookies

Ingredients

1 cup blanched slivered almonds, toasted
4 (1 ounce) squares bittersweet chocolate, chopped
1 1/2 cups semisweet chocolate chips
4 (1 ounce) squares milk chocolate, chopped
2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease or butter cookie sheets.

In a small bowl, toss together almonds, bittersweet, semisweet and milk chocolate pieces, and oats; set aside. Sift together flour, baking powder, baking soda, and salt; set aside.

In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Stir in the flour mixture until just blended; Mix in oats, nuts, and chocolates. Drop dough by tablespoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheets for 2 minutes before transferring to a wire racks to cool completely.

PHILADELPHIA Chocolate-Vanilla Swirl

Ingredients

20 OREO Cookies, crushed
3 tablespoons non-hydrogenated
margarine, melted
4 (250 g) packages
PHILADELPHIA Brick Cream
Cheese, softened
1 cup sugar
1 teaspoon vanilla
1 cup sour cream
4 eggs
6 squares BAKER'S Semi-Sweet
Baking Chocolate, melted, cooled

Directions

Heat oven to 325 degrees F. Mix cookie crumbs and margarine; press onto bottom of foil-lined 13x9-inch pan. Bake 10 min.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing after each just until blended.

Reserve 1 cup batter. Stir chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved batter.

Swirl batters with knife. Bake 40 min. or until centre is almost set. Cool. Refrigerate 4 hours.

Chocolate Surprise Milkshake

Ingredients

2 teaspoons milk
3 scoops chocolate ice cream
2 tablespoons chocolate syrup
5 tablespoons powdered
chocolate drink mix
5 cubes ice
1/4 cup chocolate chips

Directions

In a blender, combine milk, ice cream, chocolate syrup, chocolate drink mix, ice cubes and chocolate chips. Blend until smooth. Pour into glasses and serve.

Almond Chocolate Coconut Cookies I

Ingredients

4 egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup toasted and chopped almonds

Directions

Beat egg whites until stiff. Add sugar and vanilla gradually. Add coconut and flour; mix well.

Stir in chocolate chips and almonds; drop by teaspoonfuls onto lightly greased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove and cool.

Barbara Bush's Chocolate Chips

Ingredients

1/2 cup butter, softened
1/3 cup packed brown sugar
1/3 cup white sugar
1 egg
1 1/2 teaspoons hot water
1 1/8 cups all-purpose flour
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

Beat butter, brown sugar, granulated sugar, and egg until light and fluffy, about 3 minutes. Beat in hot water and vanilla. Gradually beat in flour, baking soda, and salt, until well blended and smooth. Stir in chocolate chips.

Drop dough by well-rounded teaspoons onto greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 10 minute, or until golden. Cool cookie sheet on a wire rack for 1 minutes, then remove cookies to a rack to cool completely.

Chocolate Yule Log

Ingredients

5 eggs, separated
1 cup sugar, divided
1/2 cup cake flour
1/4 cup baking cocoa
1/4 teaspoon salt
1/2 teaspoon cream of tartar
MOCHA CREAM FILLING:
1 cup whipping cream
1/2 cup confectioners' sugar
1 1/2 teaspoons instant coffee granules
MOCHA BUTTERCREAM FROSTING:
1/3 cup butter, softened
1/3 cup baking cocoa
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
1 tablespoon brewed coffee
2 tablespoons milk

Directions

Line a 15-in. x 10-in. x 1-in. baking pan with parchment paper; grease the paper. Place egg whites in a small mixing bowl; let stand at room temperature for 30 minutes. In a large mixing bowl, beat egg yolks on high until light and fluffy. Gradually add 1/2 cup sugar, beating until thick and lemon-colored. Combine flour, cocoa and salt; gradually add to egg yolk mixture until blended.

Beat egg whites on medium until foamy. Add cream of tartar; beat until soft peaks form. Gradually add remaining sugar, beating on high until stiff peaks form. Stir a fourth into chocolate mixture. Fold in remaining egg whites until no streaks remain.

Spread batter evenly in prepared pan. Bake at 350 degrees F for 12-15 minutes or until cake springs back (do not overbake). Cool for 5 minutes; invert onto a linen towel dusted with confectioners' sugar. Peel off parchment paper. Roll up in the towel, starting with a short side. Cool on a wire rack. In a mixing bowl, beat cream until it begins to thicken. Add sugar and coffee granules. Beat until stiff peaks form; chill. Unroll cooled cake; spread filling to within 1/2 in. of edges. Roll up again. Place on serving platter; chill.

In a mixing bowl, beat frosting ingredients until smooth. Frost cake. Using a fork, make lines resembling tree bark.

Chocolate Filled Bon-Bons

Ingredients

3/4 cup shortening
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup finely chopped walnuts
48 milk chocolate candy kisses,
unwrapped

Directions

Preheat oven to 350 degrees F (180 degrees C).

Using a mixer, cream shortening and sugars until fluffy. Add egg and extracts and beat well.

Add flour, baking powder, salt, nuts and mix well.

Form into 1 inch balls. Press each ball around a kiss so kiss is completely covered (like a chocolate covered cherry).

Bake 12 minutes on ungreased cookie sheet (do not overbake). Cool on wire rack. Frost or decorate as desired.

Chocolate Brittle Surprise

Ingredients

35 unsalted soda crackers
1 cup butter
1 cup packed brown sugar
2 cups semisweet chocolate chips
1 cup chopped pecans (optional)

Directions

Preheat oven to 350 degrees F (180 degrees C). Cover cookie sheet with foil. Spray foil with cooking oil spray.

Place crackers on foil in 5 x 7 inch rows.

Microwave butter on high for 2 minutes. Add brown sugar and stir. Microwave on high for 2 more minutes, stirring every 30 seconds.

Pour over crackers. Bake 17 - 20 minutes (should bubble but not burn).

Sprinkle chocolate chips over hot crackers. Spread after 2 minutes (chips have softened). Sprinkle nuts on top.

Refrigerate 1 hour. Break into pieces. Can be frozen.

Chocolate Pudding with Meringue

Ingredients

1 (1 ounce) square unsweetened chocolate, chopped
1 cup evaporated milk
3 eggs, separated
3 tablespoons white sugar
1 pinch salt

3 tablespoons white sugar
1 tablespoon unsweetened cocoa powder

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 1 quart baking dish or pudding basin.

Melt chocolate over low heat in small saucepan. Stir in milk and heat through. Remove from heat and let cool slightly.

In a medium bowl, beat eggs. Beat in 3 tablespoons sugar and salt. Beat in chocolate mixture. Pour into prepared dish. Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in preheated oven 30 minutes, until set.

In a clean, dry bowl, beat egg whites until stiff. Beat in 3 tablespoons sugar and cocoa. Spoon meringue over baked pudding and return pudding to oven to brown meringue, 2 to 8 minutes.

Amy's Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup margarine, softened
1/4 cup white sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium-sized mixing bowl, combine flour and baking soda. Set aside. In another large mixing bowl, combine butter, white sugar, brown sugar, vanilla, and pudding mix. Beat until smooth and creamy. Beat in eggs. Gradually stir in flour mixture. Stir in chocolate chips.

Drop batter by heaping teaspoonfuls, about 2 inches apart, onto an ungreased cookie sheet. Bake for 9 to 9 1/2 minutes, or until browned.

Chocolate Sugar Cookies

Ingredients

3/4 cup shortening
1 cup white sugar
1 egg
1/4 cup light corn syrup
2 (1 ounce) squares unsweetened chocolate, melted
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream shortening, sugar, and egg. Stir in syrup and melted chocolate. Sift flour, salt, baking soda, and ground cinnamon; add to creamed mixture. Chill 1 hour.

Roll dough 1/8 inch thick on a well-floured pastry cloth. Cut into shapes.

Bake on an ungreased cookie sheet for 10 to 12 minutes.

Chocolate Chip Pecan Pie

Ingredients

3 eggs
1 1/2 cups white sugar
1/2 cup all-purpose flour
6 tablespoons butter, melted
1/2 teaspoon salt
1/2 teaspoon lemon juice
1/2 cup corn syrup
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl beat eggs until light and fluffy. Add sugar, flour, melted butter or margarine, salt, lemon juice, and corn syrup. Mix thoroughly, then stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 minutes or until set and golden.

German Chocolate Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® German Chocolate
Cake
1 cup water
3 eggs plus
1 egg yolk
1/2 cup Crisco® Pure Vegetable
Oil
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 tablespoons butter or margarine
1/3 cup chopped pecans
1/3 cup flaked coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. In large bowl, combine cake mix, water, 3 eggs, oil and 1/3 cup sweetened condensed milk. Beat on low speed until moistened, then beat on high speed 2 minutes.

Pour into well-greased and floured 13 x 9-inch baking pan. Bake 40 to 45 minutes or until wooden toothpick inserted near center comes out clean.

In small saucepan, combine remaining sweetened condensed milk, egg yolk and butter. Over medium heat, cook and stir until thickened, about 6 minutes. Add pecans, coconut and vanilla; spread over warm cake. Store leftovers covered in refrigerator.

Microwave Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup cold water
1/3 cup vegetable oil
1 tablespoon vinegar
1 teaspoon vanilla extract
CHOCOLATE SAUCE:
1 cup sugar
3 tablespoons cornstarch
2 tablespoons baking cocoa
1 cup boiling water
Dash salt
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In a bowl, combine the first five ingredients. Stir in water, oil, vinegar and vanilla until well blended. Pour into an ungreased 8-in. square microwave-safe dish. Microwave on high for 6-8 minutes, turning the dish every 2 minutes, or until a toothpick inserted near the center comes out clean. In a 1-qt microwave safe bowl, combine sugar, cornstarch and cocoa. Stir in water and salt. Microwave 1 minute more. Stir in butter and vanilla. Spoon over pieces of warm cake.

Very Cranberry Chocolate Chip Cookies

Ingredients

1/4 cup brown sugar
1/8 cup honey
1/8 cup butter
1/8 cup natural peanut butter
1/2 banana, mashed
1 teaspoon vanilla extract
5/8 cup whole wheat flour
1/8 cup oat bran
1/2 cup rolled oats
1/4 teaspoon baking soda
1/8 teaspoon salt
1 pinch pumpkin pie spice
1/2 cup dried cranberries
1/2 cup semisweet chocolate chips
2 tablespoons sunflower seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the brown sugar, honey, butter and peanut butter until smooth. Stir in the banana and vanilla. Combine the whole wheat flour, oat bran, oats, baking soda, salt and pumpkin pie spice in a separate bowl. Stir the dry ingredients into the wet ingredients until it forms a smooth dough. Mix in the cranberries, chocolate chips and sunflower seeds. Drop by spoonfuls onto an ungreased baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until cookies are lightly browned at the edges.

Chocolate Peanut Butter Bars I

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
2/3 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon baking soda
2/3 cup butter, softened
2 eggs
1/2 teaspoon vanilla extract
1/4 cup butter
3/4 cup chopped, unsalted dry-roasted peanuts
1 1/4 cups confectioners' sugar
1 1/2 cups peanut butter
1/2 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

To make Pastry: Cream together 2/3 cup butter and brown sugar. Stir in the flour, baking powder, salt, and baking soda until well blended.

Separate the eggs and beat in the yolks. Add in 1/2 teaspoon vanilla and mix well.

Press mixture into the bottom of a 9 x 13 inch pan. Bake for 12 minutes or until golden brown.

To make the Topping: In a medium bowl, mix together the powdered sugar, chopped peanuts, peanut butter, egg whites, and 1/2 teaspoon of vanilla. Melt 1/4 cup of butter or margarine and stir into mixture.

Turn off oven and remove pan. Let cool for about 2 minutes. Spread topping over pastry. Sprinkle chocolate chips over topping and return to warm oven for 2 or 3 minutes. Spread chocolate over topping, like a frosting. Let cool before cutting.

German Chocolate Pie

Ingredients

1/3 cup white sugar
3 tablespoons cornstarch
1 1/2 cups milk
1 (4 ounce) bar German sweet chocolate, chopped
1 tablespoon butter
2 egg yolks, beaten
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked
1 egg
1 (5 ounce) can evaporated milk
1/2 cup white sugar
1/4 cup butter
1 1/3 cups flaked coconut
1/2 cup chopped pecans

Directions

In a medium saucepan, combine the 1/3 cup sugar and the cornstarch. Stir in the milk, chocolate, and 1 tablespoon butter or margarine. Cook and stir till thickened and bubbly. Reduce heat; cook and stir 2 minutes more.

Gradually stir about 1 cup of mixture into egg yolks. Return mixture to saucepan; bring to boiling. Cook and stir 2 minutes more. Stir in vanilla.

Turn the hot pie filling into the baked pie shell.

In another saucepan, combine the beaten egg, evaporated milk, the 1/2 cup sugar, and 1/4 cup butter or margarine. Cook and stir over medium heat just till the mixture is thickened and bubbly. Stir in the coconut and pecans.

Spread the pecan mixture evenly over the chocolate filling. Cool the pie on a wire rack; chill thoroughly.

Easy Chocolate Crackled Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter flavored shortening
1 tablespoon water
2 eggs
1 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, beat together the shortening, water, and eggs. Add the cake mix, and mix until smooth.

Roll the dough into walnut sized balls, and roll the balls in the confectioners' sugar. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 minutes in the preheated oven. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving it a pasty look. This can be fixed by dusting the cookies with sugar again.

Muddy Chocolate Cheese Cake

Ingredients

1 cup white sugar
1/3 cup butter
1 cup yogurt
1 1/2 cups all-purpose flour
3 eggs
1/4 teaspoon vanilla extract
2 teaspoons baking powder
12 (1.5 ounce) bars milk chocolate candy
2 cups cream cheese
3 eggs
1/4 teaspoon vanilla extract
3/4 cup white sugar
1/4 cup confectioners' sugar for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Oil and flour a 9 inch round pan.

In a large bowl, cream the butter or margarine and 1 cup sugar. Beat in 3 eggs. Blend in yogurt. Combine the flour and baking powder; add to the creamed mixture. Stir in 1/4 teaspoon vanilla. Melt 6 chocolate bars; blend into the batter. Pour batter into prepared pan.

Bake for 30 minutes, or until the cake tests done. Allow to cool for 10 minutes in the pan.

Cut a hole in the center of the cake that does not go all the way through the cake. Melt another 6 sweet chocolate bars, and pour into the hole.

Beat cream cheese, 3 eggs, 1/4 teaspoon vanilla, and 3/4 cup sugar together until smooth. Pour over the cake. Bake for 20 minutes.

Sprinkle confectioners' sugar on the top of the cake. Return to oven. Bake until the sugar melts and browns. Serve.

Chocolate Wave Zucchini Bread

Ingredients

1/3 cup shortening
1 1/3 cups white sugar
2 eggs
1 1/2 cups grated zucchini
1/3 cup water
1 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1 teaspoon pumpkin pie spice
1/3 cup chopped walnuts
3 tablespoons unsweetened
cocoa powder
1/3 cup mini semi-sweet
chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 5 inch loaf pan.

In a large bowl, cream shortening and sugar together. Mix in eggs. Add zucchini, water, and vanilla; stir. Blend in flour, baking soda, salt, baking powder, and pumpkin pie spice. Stir in nuts.

Divide batter in half, and add cocoa powder and chocolate chips to one of the halves. Pour plain batter into bottom of the loaf pan. Pour chocolate batter on top of plain batter.

Bake until wooden pick inserted into center comes out clean, about 1 hour. Cool 10 minutes, and remove from pan. Store in refrigerator.

Chocolate Zucchini Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3 tablespoons baking cocoa
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 cup grated unpeeled zucchini
1/2 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the flour, cocoa, salt, baking soda and cinnamon; gradually add to creamed mixture. Stir in the zucchini and chocolate chips.

Spoon into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Chocolate Shoofly Pie

Ingredients

1 (9 inch) pie shell
1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
3 tablespoons butter flavored shortening
1 egg, beaten
1 cup unsulfured molasses
3/4 cup cold water
1 teaspoon baking soda
3/4 cup boiling water
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together flour and brown sugar. Cut in shortening until mixture resembles coarse crumbs. Set aside 1 cup of this mixture for topping the pie.

In a large bowl, combine egg, molasses, cold water, and remaining crumb mixture. Mix thoroughly. Dissolve baking soda in boiling water and add to molasses mixture. Mix well.

Spread chocolate chips across bottom of pastry-lined pie pan. Pour filling over chocolate chips. Sprinkle reserved crumb mixture over top.

Bake in preheated oven for 45 to 55 minutes, until filling is set.

Protein Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/3 cup water
1 1/2 cups all-purpose flour
1 cup powdered protein supplement
1 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and water. Combine the flour, protein powder, baking soda and salt; stir into the creamed mixture. Fold in chocolate chips. Drop dough by heaping spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Carrot Chocolate Chip Cookies

Ingredients

- 2 eggs
- 1 cup packed brown sugar
- 1/3 cup fat-free milk
- 1/3 cup canola oil
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1 cup semisweet chocolate chips
- 1 cup quick-cooking oats
- 1 cup grated carrots
- 1 cup raisins

Directions

In a large mixing bowl, beat eggs, brown sugar, milk and oil. Combine the flour, baking powder, salt, cinnamon, baking soda and nutmeg; add to egg mixture and mix well. Stir in the chips, oats, carrots and raisins. Drop by heaping teaspoonfuls onto baking sheets coated with nonstick cooking spray; flatten slightly. Bake at 350 degrees F for 10-13 minutes or until golden brown. Remove to wire racks to cool.

Cinnamon Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups sugar
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1 cup water
1/2 cup vegetable oil
1/2 cup butter or margarine
1/4 cup baking cocoa
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon baking soda

FROSTING:

1/2 cup butter or margarine
1/3 cup whipping cream
1/4 cup baking cocoa
1 1/2 teaspoons ground cinnamon
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup finely chopped walnuts

Directions

In a mixing bowl, combine the first four ingredients. In a saucepan, combine water, oil, butter and cocoa; bring to a boil over medium heat. pour over dry ingredients; mix well. Add eggs, buttermilk, vanilla and baking soda; mix well. Pour into a greased and floured 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Meanwhile, for frosting, combine the butter, cream, cocoa and cinnamon in a saucepan. Cook and stir over medium heat until butter is melted and mixture is heated through. Remove from the heat; beat in sugar and vanilla until smooth. Stir in walnuts. Carefully spread over hot cake. Cool completely.

Chocolate Malted Ice Cream

Ingredients

5 eggs, beaten
1 cup sugar
1/2 cup chocolate malted milk powder
2 cups milk
1 tablespoon vanilla extract
4 cups whipping cream
1 cup malted milk balls, crushed

Directions

In a heavy saucepan, combine the eggs, sugar and malted milk powder. Gradually add milk. Cook and stir over low heat until mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat. Cool quickly by placing pan in a bowl of ice water; stir for 2 minutes. Stir in vanilla. Press plastic wrap onto surface of custard. Refrigerate for several hours or overnight.

Stir in cream and malted milk balls. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's instructions. Refrigerate remaining mixture until ready to freeze. Allow to ripen in ice cream freezer or firm up in your refrigerator freezer 2-4 hours before serving.

Chocolate Peanut Butter Bars IV

Ingredients

2 1/2 cups graham cracker crumbs
1 cup peanut butter
1 cup butter, melted
2 cups semisweet chocolate chips
2 3/4 cups confectioners' sugar

Directions

In a medium bowl, stir together graham cracker crumbs, confectioners' sugar, peanut butter and melted butter. Press firmly into the bottom of a 9x13 inch pan. Melt chocolate chips over a double boiler or in the microwave, stirring occasionally. Spread melted chocolate over the crumb crust. Chill for about 5 minutes, then cut into bars before the chocolate is completely set, then chill until ready to serve.

Oatmeal Chocolate Chip Cookies III

Ingredients

1 cup butter
3/4 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup boiling water
2 cups quick cooking oats
1/2 cup raisins (optional)
1 1/2 cups semisweet chocolate chips

Directions

Beat butter or margarine, sugars and vanilla until light and fluffy. Add flour and salt, mix well.

Dissolve baking soda in boiling water and add to mixture. Stir in rolled oats, raisins and chocolate chips.

Drop by teaspoonful onto ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 10-12 minutes. Don't over cook. (There are no eggs in this recipe, I didn't forget to type it down).

Chocolate Yum-Yum Cake

Ingredients

1/2 cup butter or margarine
2 (1 ounce) squares unsweetened
baking chocolate
1 cup sugar
1/2 cup raisins
1 1/2 cups water
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
Pinch salt
1 1/2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
ICING:
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 teaspoon milk

Directions

In a large saucepan over low heat, melt butter and chocolate, stirring constantly. Add sugar, raisins, water, cinnamon and cloves; bring to a boil. Boil for 5 minutes, stirring occasionally. Remove from the heat; pour into a mixing bowl and cool for 15 minutes. Add salt and vanilla. Combine flour and baking soda; add to chocolate mixture and mix well. Pour into a greased and floured 8-cup fluted tube pan. Bake at 350 degrees F for 45 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool. Combine icing ingredients; spoon over cooled cake.

Chocolate Chip Cookie Pizza

Ingredients

1 (18 ounce) package refrigerated chocolate chip cookie dough
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
2 cups cold half-and-half
1 (3.9 ounce) package instant chocolate pudding mix
1/4 cup chopped pecans or walnuts

Directions

Press cookie dough onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 13-16 minutes or until center is set and cookie is lightly browned. Cool for 5 minutes; gently run a flexible metal spatula under crust to loosen. Cool completely.

In a small mixing bowl, beat cream cheese and sugar until blended. Spread over crust. In a bowl, whisk cream and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Spread over cream cheese mixture; sprinkle with nuts. Refrigerate until serving.

Chocolate Float

Ingredients

1 cup white sugar
2 cups water
1/2 cup shortening
1/2 cup white sugar
1 cup all-purpose flour
2 tablespoons unsweetened
cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place 1 cup of sugar and 2 cups water into a saucepan and bring to a boil.

In a medium bowl, cream together the shortening and 1/2 cup sugar until smooth. Combine the flour, cocoa, baking powder and salt; stir into the creamed mixture alternately with the milk so the batter does not become too stiff. Stir in vanilla.

Pour the sugar water into a 2 quart casserole dish. Drop the chocolate mixture by spoonfuls into the sugar syrup to make dumplings.

Bake for 45 to 50 minutes in the preheated oven. Use a slotted spoon to remove dumplings to plates, spoon syrup over and serve.

Chocolate Cherry Biscotti

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
3 eggs
2 teaspoons almond extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 cup chopped candied cherries
1/2 cup mini semi-sweet
chocolate chips
1/2 cup chopped white chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large cookie sheet.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the almond extract. Combine the flour and baking powder; stir into the creamed mixture until just blended. Mix in candied cherries and mini chocolate chips.

With lightly floured hands, shape dough into two 10 inch long loaves. Place rolls 5 inches apart on the prepared cookie sheet; flatten each to 3 inch width.

Bake for 20 to 25 minutes, or until set and light golden brown. Cool 10 minutes. Using a serrated knife, cut loaves diagonally into 1/2 inch slices. Arrange slices cut side down on ungreased cookie sheets.

Bake for 8 to 10 minutes, or until bottoms begin to brown. Turn, and bake an additional 5 minutes, or until browned and crisp. Cool completely. Melt white chocolate in the microwave, stirring every 20 to 30 seconds until smooth. Drizzle cookies with melted white chocolate. Store in tightly covered container.

Chocolate Oatmeal Sandwiches

Ingredients

2 1/2 cups butter or margarine,
softened
1 1/2 cups packed brown sugar
1 cup sugar
2 eggs
1 tablespoon vanilla extract
6 cups quick cooking oats
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt

FILLING:

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10 minutes or until set. Remove to wire racks to cool.

For filling, combine chocolate chips, milk and butter in a saucepan. Cook and stir over medium heat until chips are melted. Remove from the heat; beat in vanilla. Spread on the bottom of half of the cookies; top with remaining cookies.

Coconut Chocolate Cake II

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 1/3 cups brewed coffee

2 tablespoons butter
1/2 cup evaporated milk
25 large marshmallows
1 (14 ounce) package flaked
coconut

1 (16 ounce) container prepared
chocolate fudge frosting

Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans, except substitute brewed coffee for the water. Cool cakes completely.

Make the Filling: In a saucepan over medium heat, combine butter and evaporated milk. Bring to a boil. Add the marshmallows and stir until melted and smooth. Stir in coconut.

Assemble the cake: Place bottom layer on serving plate. Spread with entire coconut filling. Cover top and sides with fudge frosting. Refrigerate.

Urban Legend Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 1/2 cups rolled oats
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 cups semisweet chocolate chips
4 ounces milk chocolate, grated
1 1/2 cups chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Measure oats into a blender or food processor, and then blend to a fine powder. Set aside.

In a large bowl, cream together butter and sugars. Beat in the eggs one at a time, then stir in the vanilla. In a separate bowl, mix together flour, oats, salt, baking powder, and baking soda. Stir dry ingredients into creamed butter and sugar. Add chocolate chips, grated chocolate, and nuts.

Drop by rounded teaspoons onto ungreased cookie sheets. Bake for 6 to 8 minutes in the preheated oven.

Pumpkin Chocolate Chip Muffins

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
1/2 cup whole wheat flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1 egg
3/4 cup egg substitute
1 (15 ounce) can solid pack
pumpkin
1/2 cup unsweetened applesauce
1/4 cup canola oil
1 cup semisweet chocolate chips

Directions

In a mixing bowl, combine the first eight ingredients. In another bowl, combine egg, egg substitute, pumpkin, applesauce and oil; stir into dry ingredients just until moistened. Stir in chocolate chips. Coat muffin cups with nonstick cooking spray; fill two-thirds full with batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Quick Chocolate Chip Cake

Ingredients

- 1 1/4 cups water
- 1 cup quick cooking oats
- 1/2 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup flaked coconut
- 1 1/2 cups semisweet chocolate chips
- 1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large saucepan, bring the water to a boil. Remove from the heat and add the quick oats. Cover and let stand for a few minutes, until the water is absorbed. While still warm, stir in the butter, white sugar, and brown sugar. Mix until the butter is melted, then stir in the eggs. Combine the flour, baking soda, salt and cinnamon, stir into the oatmeal mixture. Fold in the coconut, 1 cup of the chocolate chips and the nuts. Pour into the prepared pan, and sprinkle the remaining chocolate chips over the top.

Bake for 35 minutes in the preheated oven, until the cake springs back when lightly touched.

Three-Layer Chocolate Brownies

Ingredients

1 cup quick-cooking oats
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup butter (no substitutes),
melted

FILLING:

1/2 cup butter (no substitutes)
2 (1 ounce) squares semisweet
chocolate
1 cup sugar
2 eggs, beaten
1/4 cup milk
2 teaspoons vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt

FROSTING:

3 tablespoons butter (no
substitutes), softened
1 (1 ounce) square unsweetened
chocolate, melted
1 cup confectioners' sugar
1 tablespoon milk
3/4 teaspoon vanilla extract

Directions

In a mixing bowl, combine the first six ingredients; beat on low speed until blended. Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 10 minutes.

Meanwhile, in a saucepan over low heat, melt butter and chocolate. Remove from the heat; stir in sugar, eggs, milk and vanilla. Combine flour, baking soda and salt; gradually add to the chocolate mixture and stir until smooth. Pour over crust. Bake for 35-40 minutes or until the top springs back when lightly touched. Cool on wire rack.

In a mixing bowl, combine frosting ingredients; beat until smooth. Frost cooled brownies; cut.

Chocolate Pinwheels

Ingredients

1/2 cup butter
3/4 cup white sugar
2 teaspoons vanilla extract
1 egg
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (1 ounce) square semisweet chocolate

Directions

Cream the butter or margarine with the sugar and vanilla until light and fluffy. Beat in the egg.

Melt chocolate chips over a double boiler or in a bowl in a microwave oven. Stir until smooth. Let cool. Sift the flour, baking powder and salt together. Add flour mixture to the creamed mixture and stir well. Divide dough in half. To one half add the melted chocolate and stir until well combined.

To Make Pinwheels: On waxed paper roll out each half of the dough into 12x10 inch rectangle. Brush one layer with milk and place the other layer on top. Peel off waxed paper and roll up like a jelly roll. Chill dough thoroughly.

To Make Half and Half: Make two rolls, 2 inches thick. One plain and one chocolate. Wrap in waxed paper and chill. Cut each roll in half lengthwise. Brush cut edges with milk. Press plain and chocolate halves together to make rolls. Wrap in waxed paper and chill again.

Slice cookies thinly and bake in a preheated 375 degrees F (190 degrees C) oven for 8 to 10 minutes

Chocolate Cupcakes

Ingredients

1 1/3 cups all-purpose flour
1/4 teaspoon baking soda
2 teaspoons baking powder
3/4 cup unsweetened cocoa powder
1/8 teaspoon salt
3 tablespoons butter, softened
1 1/2 cups white sugar
2 eggs
3/4 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners. Sift together the flour, baking powder, baking soda, cocoa and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups 3/4 full.

Bake for 15 to 17 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Frost with your favorite frosting when cool.

Marbled Chocolate Peanut Cookies

Ingredients

PEANUT BUTTER DOUGH:

1 cup butter (no substitutes),
softened
1 cup peanut butter
1 1/4 cups sugar
1 1/4 cups packed brown sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped peanuts

CHOCOLATE DOUGH:

1 cup butter (no substitutes),
softened
1 cup packed brown sugar
3/4 cup sugar
3 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Add eggs one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in peanuts; set aside.

For chocolate dough, cream butter and sugars in another mixing bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips. Gently fold in peanut butter dough until slightly marbled.

Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until lightly browned and firm. Remove to wire racks to cool.

Thick Chocolate Shake

Ingredients

2 cups vanilla ice cream
1/2 cup whole milk
1/4 cup powdered chocolate drink mix
1 teaspoon powdered egg whites

Directions

In a blender, combine the ice cream, milk, chocolate drink mix and powdered egg whites. Cover, and blend until smooth. You may need to stop and stir once or twice to get it evenly mixed. The shake will be very thick.

Chocolate Chip Meringue

Ingredients

3 egg whites
1 cup white sugar
1/2 teaspoon distilled white vinegar
1/2 teaspoon vanilla extract
1 pinch salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease baking sheets or line them with parchment paper.

In a medium bowl, whip egg whites to soft peaks. Gradually add the sugar, vinegar and vanilla while whipping to stiff peaks. Fold in chocolate chips. Drop by spoonfuls onto the prepared cookie sheets.

Bake for 20 to 25 minutes in the preheated oven, until cookies are dry.

Best Chocolate Pound Cake

Ingredients

1/2 cup shortening
1 cup butter, softened
3 cups white sugar
5 egg yolks
5 egg whites
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon
1 1/4 cups milk
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Cream shortening and butter until light and fluffy, gradually adding sugar. Beat well at medium speed of an electric mixer. Add egg yolks, one at a time, beating after each addition.

Sift flour, baking powder, salt, cocoa and cinnamon together. Add to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix just until blended after each addition. Stir in vanilla and almond extracts.

In a clean bowl, beat egg whites until stiff peaks form. Fold carefully into cake batter, mixing only until no streaks remain. Pour batter into a greased and floured 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes, or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes, remove from pan, and let cool completely on a wire rack.

Hot Chocolate - South American Style

Ingredients

1/4 cup white sugar
1/4 cup Dutch process cocoa powder
2 tablespoons chili powder
1 cup water
1 red bell pepper, seeded and sliced into strips
2 cups milk
2 tablespoons cherry brandy (optional)

Directions

In a saucepan over low heat, stir together the sugar, cocoa powder and chili powder. Cook and stir for 5 minutes. Add water and bell pepper strips, and mix well. Bring to a simmer, and stir in milk. When the mixture is heated to your liking, remove the pepper strips with a slotted spoon. Add cherry brandy if using, and serve.

Chocolate Pretzels

Ingredients

24 circular pretzels
24 milk chocolate candy kisses
1 (1.69 ounce) package mini
candy-coated chocolates

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pretzels on baking sheets. Unwrap candy kisses and place one in the center of each pretzel.

Place in preheated oven 1 to 2 minutes, until kisses melt. Remove from oven and place one candy-coated chocolate in the center of each pretzel. Chill in refrigerator until set.

BAKER'S Chocolate-Dipped Macaroons

Ingredients

2 2/3 cups BAKER'S ANGEL
FLAKE Coconut
2/3 cup Eagle Brand® Sweetened
Condensed Milk
1 teaspoon vanilla
2 squares BAKER'S Semi-Sweet
Chocolate

Directions

Heat oven to 350 degrees F.

Combine coconut, milk and vanilla. Drop by heaping teaspoonfuls, about 1 inch apart, onto baking sheets sprayed with cooking spray. To prevent burning, press down any ends of coconut shreds with back of spoon.

Bake 10 to 12 minutes or until edges are golden brown. Immediately transfer cookies from baking sheets to wire racks. Cool completely.

Melt chocolate as directed on package. Dip cookies halfway into chocolate; return to racks. Let stand until chocolate is firm.

Miniature Chocolate Eclairs

Ingredients

1 (3.5 ounce) package non-instant chocolate pudding mix
2 cups milk

1/2 cup butter
1 cup water
1/8 teaspoon salt
1 cup all-purpose flour
4 eggs

2 tablespoons butter
2 ounces semisweet chocolate, chopped
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract

Directions

Prepare pudding with milk according to package directions. Chill 1 hour in refrigerator.

Preheat oven to 400 degrees F (200 degrees C). Grease baking sheets.

In a heavy saucepan, combine 1/2 cup butter, water and salt over medium-high heat. Bring to a boil, then reduce heat to low. Pour in flour all at once and stir vigorously until fully incorporated and mixture forms a ball. Remove from heat, let rest 5 minutes. Then beat in eggs, one at a time, until well combined.

Drop dough into twelve equal mounds on baking sheets. Spread each mound into a 4x1/2 inch rectangle.

Bake in preheated oven 35 minutes, until golden. Remove from oven and make a one-inch slit in the side of each eclair. Reduce heat to 375 degrees F (190 degrees C). Return eclairs to oven for 10 minutes. Transfer to a wire rack to cool completely.

Prepare icing while eclairs are cooling. Heat 2 tablespoons butter with chocolate in a small saucepan over medium heat, stirring until melted. Remove from heat and stir in confectioners' sugar, 2 tablespoons milk and vanilla. Set aside.

To assemble: Slice each eclair in half lengthwise. Spoon about 1 tablespoon chocolate pudding into the bottom half of each eclair. Replace tops and frost with chocolate icing. Chill until serving.

Chocolate Orange Truffles

Ingredients

1/4 cup unsalted butter
3 tablespoons heavy cream
4 (1 ounce) squares semisweet chocolate, chopped
2 tablespoons orange liqueur
1 teaspoon grated orange zest
4 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon vegetable oil

Directions

In a medium saucepan over medium-high heat, combine butter and cream. Bring to a boil, and remove from heat. Stir in 4 ounces chopped chocolate, orange liqueur, and orange zest; continue stirring until smooth. Pour truffle mixture into a shallow bowl or a 9X5 in loaf pan. Chill until firm, about 2 hours.

Line a baking sheet with waxed paper. Shape chilled truffle mixture by rounded teaspoons into small balls (a melon baller also works well for this part). Place on prepared baking sheet. Chill until firm, about 30 minutes.

In the top of a double boiler over lightly simmering water, melt remaining 4 ounces chocolate with the oil, stirring until smooth. Cool to lukewarm.

Drop truffles, one at a time, into melted chocolate mixture. Using 2 forks, lift truffles out of the chocolate, allowing any excess chocolate to drip back into the pan before transferring back onto baking sheet. Chill until set.

Chocolate Pecan Pumpkin Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups canned pumpkin
2 1/2 cups white sugar
1 cup vegetable oil
4 beaten eggs
1 cup chopped pecans
1 cup miniature chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

Sift together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt in a bowl.

In another bowl, mash the pumpkin, and stir in the sugar, oil, and eggs. Pour the flour mixture into the pumpkin mixture, and stir lightly to combine. Use a rubber spatula to fold the pecans and chocolate chips into the batter. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated.

Fill the prepared loaf pans about 3/4 full, and bake in the preheated oven for 20 to 25 minutes, until the bread has risen, and a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

The Perfect Chocolate Chip Cookie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup vegetable oil
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Stir together the flour, baking soda and salt; set aside.

In a large bowl, cream together the vegetable oil, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Blend in the dry ingredients, then fold in the chocolate chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Fourteen Layer Chocolate Cake

Ingredients

1/2 cup shortening
1/2 cup butter
2 cups white sugar
6 eggs
3 cups milk
3 cups self-rising flour
2 teaspoons vanilla extract

3 cups white sugar
1 cup butter
1/2 cup unsweetened cocoa powder
1/4 cup water
2 cups evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 or 5 - 8 inch round cake pans.

In a large bowl, cream together the shortening, 1/2 cup butter and 2 cups sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour alternately with the 3 cups milk; beat well. Pour 1/4 cup of batter into each prepared pan, and spread evenly. You will need to bake the layers in two or three batches.

Bake for 5 to 7 minutes in the preheated oven, just until the layers are dried out. Do not brown.

To make the frosting: In a saucepan over medium heat, combine 3 cups sugar, 1 cup butter, cocoa, water and 2 cups evaporated milk. Bring the mixture to a rolling boil, stirring frequently, then boil for 2 minutes. Remove from heat and beat for one minute with an electric mixer. Stack cake layers with icing in between, letting the icing run down the sides of the cake. Smooth the sides and top with the remaining icing.

The Easiest Chocolate Cake

Ingredients

1 1/2 cups white sugar
3 eggs
1 1/4 teaspoons baking powder
1 1/2 ounces vanilla sugar
1 cup shortening
1 cup orange juice
1 1/2 tablespoons unsweetened cocoa powder
3 cups all-purpose flour
1 1/2 cups confectioners' sugar
2 1/2 teaspoons instant coffee powder
5 teaspoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch cake pan.

Whip the sugar, eggs, baking powder, and the vanilla sugar. (To make Vanilla Sugar: Place one clean vanilla bean in a pint jar with 1 - 1 1/2 cups white sugar. Shake occasionally. After a few days, use the sugar and replenish as necessary.) Add the shortening and mix well.

Stir in the flour, the cocoa powder, and the orange juice and mix until homogeneous. Pour batter into prepared pan.

Bake cake at 375 degrees F (190 degrees C) for about 40 minutes. Remove cake from oven and immediately spread coffee glaze over top.

To Make Glaze: Five minutes before cake is done, mix together confectioners' sugar, Nescafe powder, and milk. Use immediately to spread over hot cake.

Chocolate Sheet Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
1/2 cup butter
1/2 cup vegetable oil
1 cup water
1/2 cup unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 11x17 inch sheet cake pan.

In a large bowl, sift together the flour, sugar and baking soda. Stir in the eggs, vanilla and buttermilk. Set aside. In a saucepan combine butter, oil, cocoa and water. Bring to a boil and stir until smooth. Slowly blend into the flour mixture. Pour into prepared pan.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ghirardelli® Chocolate Pecan Pie

Ingredients

4 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces
2 tablespoons unsalted butter
3 large eggs
1 cup light corn syrup
1/2 cup firmly packed light brown sugar
1 teaspoon pure vanilla extract
1/8 teaspoon salt
1 1/2 cups pecan halves
1 (9 inch) unbaked homemade pie crust or unbaked ready-made pie crust

Directions

Preheat the oven to 325 degrees F.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate and butter, stirring occasionally until smooth.

In a large bowl with an electric mixer at medium speed or with a whisk, beat the eggs, corn syrup, brown sugar, vanilla, and salt until blended. Beat in the chocolate mixture. Stir in the pecans and pour into pie shell.

Place pie on a baking sheet on the middle rack of the oven and bake for about 55 minutes, or until the filling is set. Cool completely on a rack at room temperature.

Chocolate Applesauce Cake III

Ingredients

2 cups unbleached all-purpose flour
2 tablespoons unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups unsweetened applesauce
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream the butter and sugar together until light and fluffy, using an electric mixer set on medium speed. Beat in the eggs one at a time. Blend in the vanilla extract. Beat in the flour mixture alternately with the applesauce.

Pour the batter into a 9x13 inch baking pan. Sprinkle with the chocolate chips and chopped walnuts. Bake at 350 degrees F (175 degrees C) for 35 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool in the pan on a wire rack.

Chocolate Fudge Pound Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
4 eggs
1/2 cup vegetable oil
1 1/3 cups water
1 (16 ounce) container prepared
chocolate fudge frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, oil and water. Beat on low speed until blended. Stir in chocolate frosting. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Chocolate Eclair

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 cup confectioners' sugar
3 cups milk
1 (8 ounce) container frozen whipped topping, thawed
1 (16 ounce) package graham crackers
1 (16 ounce) container chocolate frosting

Directions

In a large bowl, combine pudding mix and confectioners' sugar. Whisk in milk until mixture is smooth, then gradually fold in whipped topping.

Place a layer of graham crackers in the bottom of a 9x13 inch pan. Spread 1/3 of pudding mixture over crackers. Cover pudding with another layer of graham crackers. Continue layering until pudding mixture is gone. Cover last pudding layer with another layer of graham crackers.

Remove lid and seal from frosting and microwave at 20 second intervals, stirring between intervals, until frosting is pourable (about 1 minute). Spread frosting evenly over top layer of graham crackers. Refrigerate 24 hours before serving.

Chocolate Bar Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
6 (1.45 ounce) bars milk chocolate with almonds, coarsely chopped
2 cups miniature marshmallows
1/2 cup milk
1 pinch salt
1 cup heavy whipping cream

Directions

Place chopped chocolate bars, marshmallows, milk, and salt in the top of a double boiler. Heat and stir until mixture is melted and smooth. Remove from heat and allow to cool, stirring occasionally.

In a medium bowl, beat cream until soft peaks form. Fold cream into cooled chocolate mixture. Pour mixture into graham cracker crust. Chill before serving. This pie is also delicious frozen.

Chocolate Oatmeal Cake

Ingredients

1/2 cup rolled oats
1/2 cup butter
1 cup boiling water
1 1/2 cups packed brown sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
4 tablespoons cocoa

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch pan.

In a large bowl, mix together the rolled oats and butter. Mix in boiling water. Set aside to cool.

Beat together the brown sugar, eggs and vanilla; add to cooled oat mixture and mix well.

Sift together the flour, baking soda, baking powder, salt and cocoa. Add to wet ingredients and mix well. Spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Remove from oven, allow to cool, and remove pan.

White Chocolate Party Mix

Ingredients

1 pound white chocolate
3 cups crispy rice cereal squares
3 cups crispy corn cereal squares
3 cups toasted oat cereal
2 cups thin pretzel sticks
2 cups peanuts
1 (12 ounce) package mini candy-coated chocolate pieces

Directions

In the top of a double boiler over simmering water, slowly melt the white chocolate.

In a large bowl, combine cereals, pretzels, peanuts and candy coated chocolates.

Slowly pour the chocolate over the cereal mixture and stir to evenly coat.

Spread the mixture onto wax paper and cool. Break into small pieces, store in an air-tight container and refrigerate to keep fresh.

Brownstone Front Chocolate Cake

Ingredients

5 eggs
2 1/4 cups white sugar
1 cup shortening
2 teaspoons baking soda
2 1/2 cups cake flour
1 cup buttermilk
4 teaspoons unsweetened cocoa powder
1 teaspoon vanilla extract
1 pinch salt
2 cups white sugar
1 cup heavy whipping cream
1/2 cup butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

Separate the eggs. Set the egg yolks aside and beat the egg whites until stiff peaks form.

Cream 2 1/4 cups sugar, vanilla, and shortening. Add the egg yolks and beat till smooth.

Sift together the cocoa, cake flour, baking soda, and salt. Then add dry ingredients alternately with buttermilk to creamy mixture. Lastly, fold in beaten egg whites.

Pour into 3 greased and floured cake pans. Bake 20-25 minutes in 325 degree F (165 degrees C) oven, or until done.

To Make Icing: Cook 2 cups white sugar, 1 cup cream and 1/2 cup butter or margarine over low flame until mixture forms a soft ball in water. Remove from heat, beat about 5 or 6 strokes to make mixture smooth. Cool, spread between and on layers while lukewarm. This hardens when cold.

Super Spicy Chocolate Milk

Ingredients

1 (1 ounce) envelope instant hot chocolate mix
1 teaspoon vanilla extract
1 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
1 tablespoon brown sugar
1 tablespoon sweetened condensed milk
1 cup boiling water

Directions

In a coffee mug, combine hot chocolate mix, vanilla, nutmeg, cinnamon, brown sugar and sweetened condensed milk. Stir in boiling water.

White Chocolate Pound Cake

Ingredients

2 tablespoons white sugar
8 (1 ounce) squares white chocolate
1 cup butter
2 cups white sugar
5 eggs
2 teaspoons vanilla extract
1/2 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup sour cream
1 (1 ounce) square semisweet chocolate
4 (1 ounce) squares white chocolate, melted

Directions

Preheat oven to 350 degrees (175 degrees C). Grease one 10 inch bundt pan. Sprinkle 2 tablespoons of white sugar in the bundt pan.

Chop four squares of the white chocolate and melted 4 of the others. Set aside.

In a mixing bowl, cream butter and 2 cups of the sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in extracts and the melted white chocolate.

Combine flour, baking powder, salt and baking soda; add to the creamed mixture alternately with the sour cream. Beat just until combined.

Pour 1/3 of the batter into the prepared pan and sprinkle with 1/2 of the chopped white chocolate. Repeat. Pour remaining batter on top.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until a knife inserted near the center comes out clean. Melt chocolate in the top of two double boilers or in bowls in the microwave. Stir until smooth. Set aside to cool.

Let cake cool in pan for 10 minutes then remove from pan and let cool on a wire rack completely. Once cool place cake on a serving dish and drizzle with melted white and semisweet chocolate. Garnish with strawberries, if desired.

White Chocolate Holiday Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1/2 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
6 (1 ounce) squares white
chocolate
1 1/2 cups chopped pecans

Directions

In a mixing bowl, cream the butter, shortening and sugars. Add egg and almond extract; mix well. Combine the dry ingredients; add to creamed mixture. Stir in white chocolate and pecans. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Chocolate Chip Kiss Cookies

Ingredients

48 milk chocolate candy kisses,
unwrapped
1 cup butter, softened
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In large mixing bowl, beat butter or margarine, sugar, brown sugar and vanilla until well blended. Add flour, blend until smooth. Stir in small chocolate chips.

Unwrap chocolate kiss candies. Mold scant tablespoons of dough around each chocolate piece, covering completely. Shape into balls; place on ungreased cookie sheet.

Shape into balls; place on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. NOTE: I buy chocolate dessert topping and drizzle over cooled cookies.

Cherry Chocolate Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon almond extract
1/2 cup unsweetened cocoa powder
1 3/4 cups cake flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch baking pan.

Cream the butter with sugar until light and fluffy. Mix in the eggs and almond extract and beat well. Add the cocoa powder and mix until well combined.

By hand, stir the cake flour, baking soda and salt together. Add flour mixture to the butter mixture and mix until just combined. Stir in the cherry pie filling. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted near the middle comes out clean. Cool and frost with Chocolate Buttercream.

Chocolate Almond Bark

Ingredients

1/2 cup chopped almonds
2 cups milk chocolate chips
1 tablespoon shortening

Directions

Line a 9x13 inch baking pan with parchment paper. Set aside. Put chopped almonds in a skillet. Cook, stirring often over medium high heat, until golden brown. Remove from heat.

In a metal bowl over a pan of simmering water, melt chocolate chips and shortening until smooth. Remove from heat and stir in 1/2 the toasted almonds. Spread onto the prepared baking pan. Sprinkle with remaining almonds, and chill 30 minutes, or until solid. Break into bite-size pieces to serve.

Chocolate Pudding Sandwiches

Ingredients

1 1/2 cups cold fat-free milk
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 (8 ounce) container frozen reduced-fat frozen whipped topping, thawed
1 cup miniature marshmallows
2 (9 ounce) packages chocolate wafers

Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold in whipped topping and marshmallows. For each sandwich, spread about 2 tablespoons of pudding mixture on a chocolate wafer; top with another wafer. Stack sandwiches in an airtight container. Freeze until firm, about 3 hours. Remove from the freezer 5 minutes before serving.

Donna's Chocolate Zucchini Bread

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped almonds
2 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 x 5 inch loaf pans well.

Sift together flour, salt, cinnamon, baking powder, and soda.

In a large bowl, beat eggs until lemon colored; beat in sugar and oil. Stir in vanilla, zucchini, and cooled chocolate. Mix dry ingredients into zucchini mixture. Stir in the chopped almonds. Pour batter into prepared pans.

Bake for 60 minutes, or until a tester inserted in the center comes out clean. Cool in pans 15 to 20 minutes, then flip onto racks to finish cooling.

Chocolate Mocha Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
2/3 cup unsweetened cocoa powder
1/2 cup vegetable oil
2 eggs
1 cup buttermilk
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon baking powder
1 tablespoon instant coffee powder
1 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Measure flour, sugar, cocoa, oil, eggs, buttermilk, baking powder, soda, and salt into a mixing bowl. Dissolve instant coffee in hot water, and add to mixing bowl. Beat at medium speed for 2 minutes until smooth; batter will be thin. Pour into prepared pans.

Bake for 30 to 35 minutes, or until an inserted wooden pick comes out clean. Cool in pans for 10 minutes, and then turn out onto racks to cool completely.

Frost cooled cake with Coffee Icing. After frosting, melt some semisweet chocolate baking squares or chips in a double boiler. Drizzle chocolate around top outside edges letting it run down sides, or over top of cake.

Chocolate Nuggets

Ingredients

2 cups semisweet chocolate chips
1/4 cup butter
1 (14 ounce) can sweetened condensed milk
1/4 cup white sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup chopped walnuts (optional)

Directions

Melt chocolate chips, butter, condensed milk, sugar and vanilla in a saucepan over medium heat. Stir often.

In a separate bowl, combine chocolate mixture, flour and chopped nuts (optional).

Drop by spoonfuls onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) for about 10 to 12 minutes. Cookies will be soft. Enjoy!

Chewy Chocolate Chip Granola Bars

Ingredients

1/2 cup packed brown sugar
2/3 cup peanut butter
5 tablespoons corn syrup
1/2 cup applesauce
2 teaspoons vanilla extract
3 cups rolled oats
1 cup chocolate chips
1/2 cup miniature marshmallows
1/2 cup toasted oat cereal rings
2/3 cup wheat germ

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the brown sugar, peanut butter, corn syrup, applesauce, and vanilla. In a separate bowl, stir together the oats, chocolate chips, mini marshmallows, cereal rings and wheat germ. Stir the dry ingredients into the peanut butter mixture until evenly coated. Press lightly into the prepared pan.

Bake or 25 to 30 minutes in the preheated oven, or until slightly golden. Cool in the pan on a wire rack. Cut into bars.

Big Chocolate Cookies

Ingredients

6 tablespoons butter (no substitutes)
6 (1 ounce) squares semisweet chocolate
2 (1 ounce) squares unsweetened chocolate
2 eggs
3/4 cup sugar
2 teaspoons instant coffee granules
1 tablespoon boiling water
2 teaspoons vanilla extract
1/4 cup all-purpose flour*
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup semisweet chocolate chips
1 cup coarsely chopped walnuts
1 cup coarsely chopped pecans

Directions

In a microwave or double boiler, melt butter and the chocolate squares; cool. In a mixing bowl, beat eggs until foamy; gradually add sugar. Dissolve coffee granules in water. Add coffee, vanilla and cooled chocolate mixture to egg mixture. Combine flour, salt and baking powder; gradually add to the egg mixture. Stir in chocolate chips and nuts.

Drop by 1/3 cupfuls 4 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 15-17 minutes or until firm. Cool for 4 minutes before removing to wire racks.

Chocolate Drop Cookies I

Ingredients

1/2 cup butter, softened
1 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon baking soda
2 cups sifted all-purpose flour
3/4 cup milk
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup chopped black walnuts
2 1/2 cups confectioners' sugar
1/4 cup unsweetened cocoa powder
2 tablespoons butter, softened
1/2 teaspoon vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together 1/2 cup butter or margarine and 1 cup light brown sugar until light and fluffy. Add egg, beat thoroughly. Add 1 teaspoon vanilla and mix well. Sift together flour and 1/2 teaspoon baking soda, add alternating with 3/4 cup milk to creamed mixture beginning and ending with dry ingredients. Blend in melted chocolate, then nuts.

Drop by teaspoonfuls onto greased cookie sheets. Bake 10 -12 minutes. Cool on wire rack. When cool, frost with Chocolate Icing.

To Make Icing: Mix confectioners' sugar; 1/4 cup cocoa ; 2 tablespoons butter or margarine, 1/2 teaspoon vanilla and milk. Mix all ingredients until smooth and creamy (may need to add more milk to get creamy consistency) . Frost cookies.

Ain't Yo Momma's Chocolate Milk

Ingredients

1 fluid ounce vodka
1 fluid ounce hazelnut liqueur
1 fluid ounce Irish cream liqueur
1 fluid ounce coffee flavored
liqueur
Ice cubes

Directions

In a cocktail shaker, shake together vodka, hazelnut liqueur, Irish cream liqueur, and coffee flavored liqueur with several cubes of ice. Strain into a glass filled with ice cubes.

Best Ever Chocolate Chip Cookies II

Ingredients

1 cup butter, melted
2 cups brown sugar
2 eggs
2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, stir together the melted butter and brown sugar until smooth. Beat in the eggs one at a time. Combine the flour, baking powder and baking soda, gradually stir into the sugar mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Julie's Famous Chocolate Chip Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
1 1/2 cups all-purpose flour
8 tablespoons butter
1 1/2 teaspoons vanilla extract
2 eggs
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter then stir in the sugars and vanilla.

Combine the flour, baking soda and salt. Stir the flour mixture into the butter mixture. Stir in the beaten eggs. Then add the chocolate chips and stir to combine.

On an ungreased cookie sheet drop cookies about 1 to 2 inches apart. Make the cookies in whatever size you like from small to big. Bake cookies at 350 degrees F (175 degrees C) for 8 to 10 minutes. The shorter time will produce a chewy cookie, the longer time a crispy cookie.

Abbey's White Chocolate Latte

Ingredients

1 1/2 cups milk
1 tablespoon heavy cream
1/8 teaspoon vanilla extract
1 tablespoon white sugar
1/2 cup brewed espresso
1/4 cup white chocolate chips,
chopped

Directions

Combine the milk and cream in a saucepan, and whisk over high heat until hot and frothy. Remove from heat and stir in the vanilla and sugar. Whisk together hot espresso and white chocolate chips in a mug until smooth. If you are making two, pour half into another mug. Top with the frothy hot milk and stir to blend in the flavoring.

Chocolate Cherry Cake with Rum Ganache

Ingredients

1 (18.5 ounce) package chocolate cake mix
1 cup all-purpose flour
1/2 cup sugar
2 (.23 ounce) packages unsweetened lemonade-flavored drink mix
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup cooking oil
4 eggs
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 (8 ounce) carton dairy sour cream
2 teaspoons almond extract
1 (4 ounce) bar sweet baking chocolate, chopped
1 cup whipping cream
9 ounces bittersweet chocolate, chopped
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F. Grease and flour a 10-inch fluted tube pan; set aside.

In a large bowl stir together cake mix, flour, sugar, drink mix, baking powder and soda. Add oil, eggs, LUCKY LEAF cherry pie filling, sour cream and almond extract. Beat with an electric mixer on low to medium speed for 2 minutes (batter will be stiff). Fold in chopped sweet chocolate. Spoon into prepared pan. Bake for 60 to 70 minutes or until wooden toothpick inserted in center comes out clean. Cool in pan on wire rack for 20 minutes. Loosen sides and remove from pan. Cool completely.

For ganache, in a small saucepan heat cream just to boiling. In a medium bowl pour hot cream over bittersweet chocolate; let stand 5 minutes. Stir until chocolate is melted and mixture is smooth; stir in rum. Place bowl with chocolate in a bowl of ice water and let stand about 20 minutes or until thickened, stirring occasionally. Transfer cake to serving plate. Spread ganache over cake. Let stand 1 hour before serving to set up.

Chocolate Orange Marble Cake

Ingredients

- 1 cup butter
- 1 1/4 cups white sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 1 cup plain yogurt
- 1 3/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons grated orange zest
- 2 (1 ounce) squares unsweetened chocolate, melted
- 2 tablespoons orange liqueur
- 2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

In a large bowl, cream the butter with 1 cup of the white sugar. Beat in the eggs, then the vanilla and the yogurt.

In another bowl, stir together the flour, baking soda, baking powder, and salt. Beat the flour mixture into the creamed ingredients. Turn half of the batter into another bowl. Add the orange rind to one bowl and the melted chocolate to the other. Alternately spoon the orange and chocolate batters into a greased and floured tube pan. Swirl through the two batters with a knife to create a marbled effect.

Bake at 350 degrees F (175 degrees C) for 50 minutes. As soon as the done cake is removed from the oven, stir together the remaining 1/4 cup sugar, the orange juice, and the orange liqueur and pour over the still hot cake. Let the cake finish cooling on a rack before serving. Makes about 10 to 12 servings.

Crazy Chocolate Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
5/8 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons baking soda
1 teaspoon vanilla extract
2 cups cold water
2 teaspoons distilled white vinegar
2/3 cup vegetable oil

Directions

Mix all ingredients right in a 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove from oven and cool. Frost with your favorite frosting.

Polish Style Chocolate Cake

Ingredients

3/4 cup butter
1/4 cup shortening
2 cups white sugar
2 eggs
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1 3/4 cups milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
3 bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and baking powder. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then add the vanilla. Add the flour mixture alternately with the milk. Mix to combine.

Pour batter into a 9x13 inch pan. Bake for 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Spread whipped topping over cooled cake and place sliced bananas on top. Store in refrigerator.

Chocolate Chip Scones

Ingredients

2 cups all-purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup white sugar
3 tablespoons applesauce
2 tablespoons water
1/2 cup milk
1 cup chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease two baking sheets.

In a large bowl, combine flour, cream of tartar, baking soda, salt and sugar. Add the applesauce, water and milk; mix well. Fold in chocolate chips. Drop large rounded spoonfuls of batter onto prepared baking sheets.

Bake at 400 degrees F (200 degrees C) for 15 minutes. Let cool before serving.

Nikki's Special Chocolate Martini

Ingredients

1 (1.5 fluid ounce) jigger chocolate
liqueur
1 (1.5 fluid ounce) jigger creme de
cacao
1 tablespoon vodka
2 1/2 fluid ounces non-dairy
vanilla-flavored creamer
2 teaspoons chocolate syrup

Directions

Pour the chocolate liqueur, creme de cacao, vodka, and creamer into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Dip the rim of a chilled martini glass in chocolate syrup. Strain the cocktail into the glass to serve.

Triple Chocolate Cream Pie

Ingredients

Dark Chocolate Layer

3 (1.55 ounce) bars dark chocolate, coarsely chopped
1 cup miniature marshmallows
1/4 cup milk

1 pinch salt
1/2 teaspoon vanilla extract
1/2 cup heavy cream

1 (9 inch) prepared graham cracker crust

Milk Chocolate Layer

3 (1.55 ounce) bars milk chocolate, coarsely chopped
1 cup miniature marshmallows
1/4 cup milk

1 pinch salt
1/2 teaspoon vanilla extract
1/2 cup heavy cream
1 (8 ounce) tub chocolate whipped topping, thawed

1 (8 ounce) tub whipped topping, thawed

1/4 cup miniature semi-sweet chocolate chips, for garnish (optional)

Directions

To make the dark chocolate layer, place the dark chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the heavy cream in a bowl until soft peaks form. Fold the whipped cream into the dark chocolate mixture until evenly blended. Spoon the mixture into the prepared graham cracker crust. Spread 1/2 chocolate whipped topping over the dark chocolate layer. Refrigerate at least 30 minutes.

Meanwhile, make the milk chocolate layer by placing the milk chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts, and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the remaining 1/2 cup heavy cream in a bowl until soft peaks form. Fold the whipped cream into the milk chocolate mixture until evenly blended. Pour the mixture over chocolate topping layer. Spread the remaining chocolate whipped topping over the milk chocolate layer. Spoon the whipped topping over the chocolate topping. If desired, garnish with miniature chocolate chips.

Chocolate Dipped Apples

Ingredients

10 small Granny Smith apples
1/2 cup chopped roasted peanuts
1/2 cup candy-coated milk
chocolate candies
2 pounds semisweet chocolate,
chopped

Directions

Insert wooden craft sticks or lollipop sticks into the cores of the apples at the stem. Place the roasted peanuts and candies on separate plates. Set aside.

Place the chocolate into a metal or glass bowl and set over a pan of barely simmering water. Stir frequently until melted. Remove from the heat. Dip apples into the melted chocolate, turning to coat completely. Dip or roll in candy or nuts, then place on a sheet of waxed paper. Repeat with remaining apples. Allow apples to set at room temperature until the chocolate is firm, about 20 minutes, before serving.

Butterscotch Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) jar butterscotch
topping
1 (8 ounce) container frozen
whipped topping, thawed
3 (2.16 ounce) bars chocolate-
covered crispy peanut butter
candy

Directions

Prepare and bake cake according to package directions, using a 9x13 inch pan. Cool on a wire rack for 30 minutes. Using the end of a wooden spoon handle, poke 12 holes in warm cake.

Pour butterscotch topping over cake. Allow to cool completely. Spread with whipped topping, sprinkle with candy bars. Refrigerate for at least 2 hours before serving.

Chocolate Peanut Butter Pizza

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1/2 cup packed brown sugar
1/2 cup sugar
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Beat in eggs and vanilla. Stir in flour and mix well. Pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with the marshmallows and chocolate chips. Return to the oven for 4-6 minutes or until lightly browned.

Chocolate Pecan Pie II

Ingredients

2 (9 inch) unbaked pie crust
4 eggs, beaten
3/4 cup white sugar
1/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup butter, softened
1 cup light corn syrup
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, blend together the eggs, white sugar, brown sugar, flour, butter, corn syrup and vanilla.

Add the chocolate chips and pecans; mix well and pour into pie crusts.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

Mom's Chocolate Meringue Pie

Ingredients

3/4 cup white sugar
5 tablespoons unsweetened
cocoa powder
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Mix together sugar, cocoa, corn starch and salt in a medium saucepan. Gradually mix in milk. Cook and stir over medium high heat until thickened and bubbly. Reduce heat to medium low; cook and stir 2 minutes more. Remove pan from heat. Stir about one cup of the hot filling into the egg yolks; mix back into the custard. Return saucepan to heat, and bring to a gentle boil. Cook and stir for 2 minutes. Remove from the heat, and stir in vanilla. Pour hot filling into crust.

In a clean bowl, beat egg whites with cream of tartar until soft peaks form. Gradually beat in sugar, and continue to beat until stiff and glossy. Spread evenly over hot filling, sealing meringue to crust.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes, or until golden.

Chocolate Macaroons I

Ingredients

3 egg whites
1 pinch salt
3/4 cup white sugar
1 1/2 cups semisweet chocolate chips
2 1/4 cups shredded coconut
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets.

Melt chocolate over low heat and let cool.

In a large glass or metal bowl, whip egg whites until foamy. Slowly add salt and sugar a little at a time, until mixture stands in peaks. Stir in vanilla. Fold in chocolate, coconut and nuts. Drop by teaspoonfuls about 2 inches apart on cookie sheets.

Bake 10 to 12 minutes. Cookies should be soft in the center.

Chocolate-Dipped Strawberries

Ingredients

1 (7 ounce) package BAKER'S
Real Milk Dipping Chocolate
36 medium strawberries

Directions

Melt chocolate as directed on package.

Dip strawberries into chocolate; let excess chocolate drip off.

Place on wax paper-covered baking sheet or tray. Let stand at room temperature or store in refrigerator for 30 min. or until chocolate is firm.

Chocolate Chip Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda

1 cup semisweet chocolate chips
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, baking powder and soda. Set aside.

In a large bowl, cream the butter and 1 cup of sugar. Add eggs, sour cream and vanilla. Mix well.

Add the flour mixture and combine. Batter will be thick.

In a separate bowl, combine chocolate chips, 1/2 cup sugar and cinnamon. Set aside.

Spread half of the cake batter in prepared 9x13 inch pan. Sprinkle half of the chocolate chip mixture over the batter. Repeat with the remaining batter, and then the remaining chocolate chip mixture.

Bake at 350 degrees F (175 degrees C) for 25-30 minutes or until a toothpick inserted near the center comes out clean.

Chocolate Sauerkraut Cake I

Ingredients

2/3 cup shortening
1 1/2 cups white sugar
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
3 eggs
1 1/4 teaspoons vanilla extract
1 cup water
1/2 cup drained and chopped sauerkraut

Directions

Cream shortening and sugar. Add eggs one at a time, beating well after each addition. Stir in vanilla.

In another bowl, whisk together flour, baking soda, baking powder, salt and cocoa. Add flour mixture to creamed ingredients alternately with the water, ending with dry ingredients. Mix well until smooth. Blend in sauerkraut.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Top with Fluffy Creamy Frosting.

Barb's Chocolate Cake

Ingredients

2 eggs
1 cup white sugar
2 tablespoons butter, softened
1 cup vegetable oil
1/2 cup unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1 cup boiling water
1 cup semisweet chocolate chips
1/2 cup butter, softened
1 cup confectioners' sugar
2/3 cup unsweetened cocoa powder
1 teaspoon vanilla extract
2 tablespoons milk
1 tablespoon strong brewed coffee

Directions

In a large mixing bowl, add the following ingredients one at a time, beating well after each addition: eggs, white sugar, 2 tablespoons butter or margarine, oil, 1/2 cup cocoa, buttermilk and vanilla. (Instead of buttermilk you can use 3 tablespoons softened butter or margarine, 1/2 cup milk and 1 tablespoon vinegar.)

Sift the flour, baking powder, baking soda, and salt; add to the sugar and egg mixture. Blend well. Fold in the boiling water.

Place batter in two greased and floured 8 inch round cake pans. Sprinkle 1/2 cup chocolate chips over each pan. Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool.

To Make the Icing: Begin by beating together 1/2 cup butter or margarine, confectioners' sugar and 2/3 cup cocoa; add 1 teaspoon vanilla, milk and coffee. Beat until very smooth. Add more confectioners' sugar until you obtain the consistency you want. Spread on cake.

Coconut Banana Chocolate Cream Pie

Ingredients

1 1/3 cups cold water
2/3 cup nonfat dry milk powder
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 cup reduced-fat whipped topping, divided
1/2 teaspoon coconut extract, divided
2 medium ripe bananas, cut into 1/4-inch slices
1 chocolate crumb crust (9 inches)
1 tablespoon flaked coconut, toasted

Directions

In a bowl, stir water and milk powder until powder is dissolved. Add pudding mix; whisk for 1-2 minutes or until thickened. Fold in 1/4 cup whipped topping and 1/4 teaspoon extract. Layer banana slices in the crust; top with pudding mixture. Cover and refrigerate.

Combine remaining whipped topping and extract; spread over pudding. Sprinkle with coconut. Cover and refrigerate for at least 1 hour before serving.

Chocolate Cherry Cake II

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Mix with a spoon (not an electric mixer) the cake mix, cherry pie filling, eggs, and almond extract until moistened. Spread into 9 x 13-in greased pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

To Make Frosting: Bring sugar, butter, and milk to a boil. Boil for 1 minute. Add chocolate chips; stir until chips are melted. Pour frosting over warm cake. Cool.

Derby Day Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
5 tablespoons Kentucky bourbon
1 1/2 cups chopped pecans
1 1/2 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the flour, baking soda and salt with a fork. Set aside.

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the bourbon. Stir in the flour mixture just until blended. Fold in pecans and chocolate chips. Drop by large spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the edges are lightly browned, about 10 minutes. Cool on the cookie sheet for a minute, then remove to wire racks to cool completely.

Chocolate Banana Crepes

Ingredients

Crepe Batter:

1/2 cup whole or 2% milk
1 1/2 tablespoons melted butter
1 egg yolk
1 teaspoon vanilla
2 teaspoons hazelnut liqueur
1 tablespoon cocoa
2 tablespoons confectioners' sugar
1/3 cup white flour

Chocolate Sauce:

1/2 tablespoon butter
1 tablespoon whole or 2% milk
2 teaspoons hazelnut liqueur
1 tablespoon cocoa
2 tablespoons confectioners' sugar

2 ripe bananas, sliced

Directions

In a medium bowl, stir together 1/2 cup milk, 1 1/2 tablespoons melted butter, egg yolk, vanilla, and 2 teaspoons hazelnut liqueur. Whisk 1 tablespoon cocoa into liquid until completely incorporated. Next, whisk in 2 tablespoons confectioners' sugar until completely incorporated. Then gradually whisk in flour until completely incorporated. Set aside.

Melt 1/2 tablespoon butter in a saucepan over low heat. Stir 1 tablespoon milk and 2 teaspoons hazelnut liqueur into melted butter. Stir in 1 tablespoon cocoa and 2 tablespoons confectioners' sugar. Set over very low heat to keep warm.

Spray a non-stick frying pan or crepe pan with cooking spray, and heat over medium heat. Pour about 1/4 cup of batter onto the pan, and swirl to form a very thin disk; cook for about 2 minutes. Flip, and cook about 1 minute more.

Place crepe on a plate. Add 1/4 sliced bananas to crepe, and spoon 1/4 of the chocolate sauce over the bananas. Roll or fold crepe, and sprinkle with confectioners' sugar. Repeat steps 3 and 4. Serve crepes warm.

No Bake Chocolate Oatmeal Cookies

Ingredients

2/3 cup maple syrup
1/4 cup vegetable oil
5 tablespoons unsweetened
cocoa powder
1 teaspoon ground cinnamon
1/2 cup peanut butter
1 cup rolled oats
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat combine the maple syrup, oil, cocoa and cinnamon. Boil for three minutes, stirring constantly. Remove from heat and stir in the peanut butter, rolled oats and vanilla until well blended. Drop by heaping spoonfuls onto waxed paper and chill to set, about 30 minutes.

Almond Chocolate Poached Pears

Ingredients

1 lemon
1 orange
1 (750 milliliter) bottle dry white wine
8 cups water
1/2 cup honey
1/2 teaspoon black peppercorns
1/2 teaspoon cloves
4 cardamom seeds
2 star anise
1 bay leaf
6 Bartlett pears, peeled
8 ounces premium dark chocolate
1/2 cup sliced California Almonds

Directions

Preheat oven to 400 degrees F. Juice the lemon and orange. Put juice, wine, water, honey, black peppercorns, cloves, cardamom, star anise and bay leaf in a wide saucepan. Gently place the peeled pears into the liquid.

Make a circle of parchment paper that is 1/2-inch larger than the pot, and cover surface completely with the parchment paper. Be sure the pears are fully submerged, but not touching the bottom of the pot. Bring the poaching liquid and pears to a boil and then reduce the heat to just below a simmer.

While the pears are poaching, roast almonds in oven until golden brown, approximately 10 minutes.

Cook the pears until fork-tender. Gently transfer pears into a glass or ceramic bowl. Pour enough poaching liquid over pears to just cover. Cover and refrigerate until cool, preferably overnight.

Strain remaining poaching liquid and return to saucepan. Cook over high heat until a syrupy consistency is achieved or the syrup coats the back of a spoon. Chill until the pears are served.

In a double boiler, melt chocolate until smooth. Dip each cooled pear into the melted chocolate and then roll in sliced almonds. Place on a parchment-lined baking sheet and refrigerate until chocolate is set, approximately 30 minutes. Lightly drizzle with reduced poaching liquid and serve at room temperature.

Good Chocolate Pie

Ingredients

2 (9 inch) unbaked pie crusts
1/4 cup margarine, melted
3 eggs, beaten
2 1/2 cups white sugar
1 tablespoon vanilla extract
1 1/2 teaspoons all-purpose flour
1 teaspoon cornstarch
1/2 cup unsweetened cocoa powder
1 (12 fluid ounce) can evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place margarine in a small glass bowl and melt in microwave for 45 seconds, or until liquid. Set aside to cool. In a large mixing bowl, beat together eggs, sugar, cooled margarine, and vanilla extract.

In a small bowl, sift together flour, cornstarch, and cocoa powder. Stir into egg mixture until smooth. Mix in evaporated milk, stirring until all ingredients are thoroughly combined. Pour half of mixture into each pastry shell. Sprinkle each with 1 cup chopped walnuts.

Bake in preheated oven for 40 to 45 minutes, until set in center. Allow to cool. Chill at least 4 hours before serving.

Chocolate Chip Cookies IV

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup water
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). grease cookie sheets or line with parchment paper.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs until batter is smooth and well blended. Combine the flour, baking soda and salt; mix into the batter alternately with the water. Stir in chocolate chips by hand using a wooden spoon. Drop cookies by heaping spoonfuls onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown. Remove cookies from cookie sheets to cool on wire racks.

Chocolate Chip Banana Bread I

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract
3 large very ripe bananas, mashed
1/3 cup sour cream
1/3 cup buttermilk
2 1/2 cups unsifted cake flour
1 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 1/2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube cake pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Mix in mashed bananas, sour cream and buttermilk. Combine the cake flour, salt, baking soda and baking powder. Stir flour mixture into sugar/banana mixture. Fold in the chocolate chips. Pour batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, or until golden brown and top springs back when touched. Remove from oven and let cool for 15 minutes before removing from pan. Cool completely before slicing.

Rich Chocolate Truffle Pie

Ingredients

12 ounces semisweet chocolate chips
1 1/2 cups heavy whipping cream
1/4 cup sifted confectioners' sugar
1 tablespoon vanilla extract
1 (9 inch) prepared chocolate cookie crumb crust

Directions

In microwave dish combine chocolate chips and 1/2 of the cream. Cook on high for 1 to 2 minutes, stirring every 30 seconds until smooth. Cool to room temperature. Stir in sugar & vanilla. Set aside.

In small bowl, beat the rest of the cream until soft peaks form. Beat in chocolate mixture on high speed 1/3 at a time. mix well and spoon into crust.

Refrigerate at least 8 hours before serving.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Oat-Rageous Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup sugar
1/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup quick-cooking oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars; beat in egg and vanilla. Combine flour, oats, baking soda and salt. Add to the creamed mixture and mix well. Stir in chocolate chips. Drop by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned.

Double Chocolate Crispy Treats

Ingredients

1 cup Karo® Light Corn Syrup
1/2 cup sugar
1/2 teaspoon baking soda
1 teaspoon Spice Islands® Pure Vanilla Extract
1 cup semi-sweet chocolate chips
2 cups M&M's® Brand Chocolate Candies, divided
7 cups chocolate crispy cereal

Directions

Cook corn syrup and sugar together in a large pan over medium heat, stirring to dissolve sugar. Bring mixture to a boil. (OR in a 1 quart microwaveable container; microwave on high (100%) for 2 to 2-1/2 minutes until syrup boils). Remove from heat.

Stir in baking soda and vanilla until blended thoroughly. Stir in 1 cup chocolate chips until completely melted and smooth. Add 1 cup M&M candies and cereal and stir to coat completely.

Pour into greased 13x9-inch pan and pat into place.

Top with remaining M&M candies.

Cool and cut into squares. Store in air tight container for up to 2 days.

Chocolate-Banana Enchiladas

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
1/2 cup white sugar
1 egg
3/4 cup mashed banana
1 tablespoon canola oil
1/2 teaspoon vanilla extract
1 cup semisweet chocolate chips
12 (6 inch) flour tortillas

1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish. In a medium bowl, whisk together flour, baking powder, baking soda, and salt; set aside.

Beat butter and sugar until creamy. Beat in eggs one at a time, then add mashed banana, canola oil, and vanilla. Fold in flour and 1 cup of chocolate chips. Place a dollop of batter into each tortilla, then roll up in a cylinder to form an "enchilada"; place into prepared baking dish.

Bake "enchiladas" in preheated oven until a toothpick inserted into the center comes out clean, 30 to 45 minutes. Melt the remaining 1/2 cup of chocolate chips in a small bowl using the microwave. Drizzle over the "enchiladas" as soon as they come out of the oven.

Double Layer Chocolate Peanut Butter Pie

Ingredients

1/2 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
1 tablespoon cold milk
1 cup peanut butter
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
2 (3.9 ounce) packages instant chocolate pudding mix
2 cups cold milk
4 peanut butter cups, cut into 1/2 inch pieces

Directions

In a large bowl, mix cream cheese, sugar, 1 tablespoon milk and peanut butter until smooth. Gently stir in 1 1/2 cups of whipped topping. Spread mixture on bottom of pie crust.

In a second bowl, stir pudding mix with 2 cups milk until thick. Immediately stir in remaining whipped topping. Spread mixture over peanut butter layer.

Scatter peanut butter cups over top of pie. Cover and refrigerate for 4 hours.

Gilded Chocolate Shortbread

Ingredients

1 cup butter, softened
3/4 cup confectioners' sugar
1/2 cup Dutch process cocoa powder
1 teaspoon vanilla extract
1/4 teaspoon salt
1 3/4 cups all-purpose flour
1/2 cup cake flour
1/4 cup confectioners' sugar
2 tablespoons 24-karat gold dust

Directions

In a large bowl using an electric mixer, cream the butter and 3/4 cup confectioners' sugar. Beat in the cocoa, vanilla and salt, mix until smooth. On low speed, gradually mix in the flour until fully incorporated. Refrigerate dough for at least 1 hour.

Preheat the oven to 300 degrees F (150 degrees C). Prepare a clean, dry work surface by dusting with the remaining confectioners' sugar.

Roll chilled dough out to 1/4 inch thickness and cut into shapes with a knife or cookie cutters. Place cookies onto an ungreased cookie sheet. Using a small stiff brush or flat pastry brush, lightly dust the tops of the cookies with the 24-karat gold dust. Bake cookies for 12 to 15 minutes, or until firm. Be careful not to overbake; you cannot tell by looking because of the dark color of the dough. Let the cookies cool for a few minutes on the cookie sheet before moving to a wire rack to cool completely.

Chocolate Hazelnut Raspberry Goodness

Ingredients

1 fluid ounce Chambord
(raspberry liqueur)
1 fluid ounce Frangelico (hazelnut
liqueur)
1 fluid ounce chocolate vodka
1 teaspoon chocolate shavings,
for garnish

Directions

Pour the Chambord, Frangelico and vodka into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with chocolate shavings to serve.

Kim's Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 teaspoon ground cinnamon
1/2 cup water
1/2 cup vegetable oil
4 eggs
1 cup sour cream
1/4 cup coffee flavored liqueur
1 3/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix , pudding mix and cinnamon. Make a well in the center and pour in water, oil, eggs, sour cream and coffee liqueur. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips.

Pour batter into prepared 10 inch Bundt pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Glaze I

Ingredients

1/2 cup semisweet chocolate
chips
2 tablespoons butter
1 tablespoon corn syrup

Directions

In a double boiler, melt together butter, chocolate, and syrup. Alternatively, you can melt the chocolate in the microwave, and then blend in the other ingredients.

Pour glaze while still warm over cake.

Italian Chocolate Chip Cookies

Ingredients

2 cups butter
4 cups milk
12 cups all-purpose flour
1 1/2 cups white sugar
1 cup unsweetened cocoa powder
2 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
3 1/2 cups semisweet chocolate chips
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium saucepan over medium heat, combine the butter and milk. Cook until melted, stirring occasionally. Set aside to cool.

In a large bowl, stir together the flour, sugar, cocoa, baking soda, cinnamon, nutmeg and cloves. Stir in the milk mixture by hand until the dough is firm and not tacky. Mix in the chocolate chips and walnuts. Roll the dough into 1 1/2 inch balls and place onto the prepared cookie sheets. These cookies do not spread much, so you can place them fairly close together.

Bake for 20 to 25 minutes in the preheated oven, until firm. Remove from baking sheets to cool on wire racks. Glaze with a thin confectioners' icing when cool to preserve freshness.

Chocolate Graham Nut Cake

Ingredients

6 eggs
1/8 teaspoon cream of tartar
1 cup white sugar
1/2 teaspoon vanilla extract
1/2 cup finely ground graham cracker crumbs
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup ground walnuts
3/4 cup semisweet chocolate chips

Directions

In a large bowl, beat the egg whites with the cream of tartar until stiff. Gradually beat in 1/4 cup sugar until the mixture is slightly glossy. Set aside.

In another large bowl, beat the egg yolks. Gradually beat in the remaining 3/4 cup sugar until the mixture is thick and pale. Beat in the vanilla. In another bowl, stir together the graham cracker crumbs, baking powder, and salt. Beat into the egg yolk mixture. Stir in the walnuts and chocolate. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly.

Turn the batter into a greased and floured 9x13 inch baking pan. Bake the cake in a preheated 350 degrees F (175 degrees C) oven for 25 to 30 minutes, or until it tests done with a toothpick. Let cool on a rack. Makes 12 servings.

Delicious Chocolate Cornflake Cakes

Ingredients

3 1/2 tablespoons butter
4 tablespoons golden syrup
4 ounces semisweet chocolate,
chopped
2 3/4 cups cornflakes cereal

Directions

In a saucepan over low heat, combine the butter, golden syrup and chocolate. Cook and stir until butter and chocolate have melted and everything is well blended. Mix in the cornflakes cereal. Drop by heaping spoonfuls onto waxed paper or a buttered baking sheet. Place in the refrigerator until set, about 15 minutes.

Easy Chocolate Cookies

Ingredients

1 (19.8 ounce) package brownie mix
1 (3.9 ounce) package instant chocolate pudding mix
3/8 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the brownie mix and dry instant pudding. Add the oil and eggs; mix until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 6 to 10 minutes in the preheated oven, until firm. I think they are best if removed when the middle is still soft. Cool on cookie sheets for 1 minute before removing to wire racks.

Chocolate Sausage (Salame di Cioccolato)

Ingredients

2/3 cup white sugar
1 egg yolk
1 egg
1 tablespoon butter, melted
1 1/8 cups unsweetened cocoa powder
5 ounces crispy butter cookies, crushed
1/3 cup ground almonds

Directions

With electric mixer, beat sugar and egg yolk in medium bowl, 3 to 4 minutes. Beat in whole egg until fluffy, 10 to 15 minutes more. Beat in melted butter until smooth. Stir in cocoa, crushed cookies and almonds. Shape dough into a long sausage shape, wrap in waxed paper or plastic wrap and place on a baking sheet. Freeze 4 hours, until firm. Serve in thick slices.

Chocolate Chip Crispies

Ingredients

1 cup butter or margarine,
softened
1 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt
1 tablespoon milk
1 teaspoon vinegar
2 cups semisweet chocolate chips
1 cup crushed potato chips

Directions

In a large mixing bowl, cream butter, oil and sugars. Beat in egg and vanilla. Combine flour, oats, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Combine milk and vinegar; add to creamed mixture. Stir in chocolate chips and potato chips. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Cherry Cake III

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Heat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch pan.

In a large bowl, combine cake mix, cherry pie filling, almond extract, and 2 eggs by hand; stir until well blended. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until it tests done. Cool.

In a small saucepan, combine sugar, butter or margarine, and milk. Boil, stirring constantly, for 2 minutes. Remove from heat, and stir in chocolate chips until smooth. Immediately pour over partially cooled cake.

Chocolate Waffles II

Ingredients

2 (1 ounce) squares semisweet
baking chocolate
1 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk

Directions

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside.

In a bowl, mix the butter and sugar. Add the eggs one at a time, beating well after each one. Stir in chocolate and vanilla. In a separate bowl, combine flour, baking powder, and salt; add gradually to the butter and sugar mixture, alternating with the milk.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until crisp.

Peanut Butter-Chocolate Banana Cream Pie

Ingredients

35 NILLA Wafers, finely crushed
1/4 cup butter, melted
2 medium bananas, halved
lengthwise, quartered
2 squares BAKER'S Semi-Sweet
Chocolate, divided
1/2 cup peanut butter
2 cups milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
2 cups COOL WHIP Whipped
Topping, divided
2 tablespoons PLANTERS Salted
Peanuts, coarsely chopped

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs and butter until well blended; press firmly onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely; top with bananas.

Make chocolate curls from 1/2 square of the chocolate; reserve for garnish. Microwave remaining chocolate and the peanut butter on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Drizzle over bananas; set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping. Spread over bananas; top with remaining 1 cup whipped topping.

Refrigerate at least 3 hours or overnight. Top with chocolate curls and peanuts just before serving. Store leftover pie in refrigerator.

Chocolate Nut Pie

Ingredients

1/2 cup chopped walnuts
1 cup all-purpose flour
1/2 cup butter
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl mix 1/2 cup chopped walnuts, flour and butter until well blended . Press mixture into a 9x13 inch pan. Bake in preheated oven for 15 to 20 minutes, or until lightly browned. Allow to cool.

In a medium bowl, beat cream cheese and sugar until smooth. Fold in 1 1/2 cups of the whipped topping. Spread over cooled crust.

In a medium bowl, mix chocolate pudding according to directions on package. Spread over cream cheese layer. Prepare vanilla pudding according to directions on package and spread over chocolate layer. Top with remaining whipped topping and sprinkle with 1/2 cup chopped walnuts.

Chocolate Peanut Butter Date Bars

Ingredients

3/4 cup butter
1 cup semisweet chocolate chips
1 1/3 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon baking powder
3/4 cup confectioners' sugar
2 eggs
3/4 cup creamy peanut butter
3/4 cup dates, pitted and chopped
3/4 cup finely chopped walnuts
2 tablespoons water
1 tablespoon shortening

Directions

Preheat oven to 350 degrees F. Grease a 9" x 13" pan.

In a saucepan over low heat, melt 1/2 cup butter and 1/2 cup chocolate chips.

Remove from heat and add the flour and sugar and mix well. Press this mixture firmly into the greased pan. Bake for 10 minutes.

Meanwhile, combine the confectioners' sugar and baking powder in a mixing bowl.

Add the eggs, remaining 1/4 cup butter, peanut butter, dates, walnuts and water, and mix thoroughly.

Cool the baked crust for 5 minutes, then spread the date mixture over the crust. Bake for 15-20 minutes or until golden.

Melt the remaining 1/2 cup chocolate chips with the 1 tablespoon of shortening and spread over the baked crust and filling. If desired, sprinkle with additional chopped nuts. Cool completely and cut into bars.

Chocolate Squares I

Ingredients

- 1 cup dates, pitted and chopped
- 1 cup boiling water
- 1 cup white sugar
- 1 cup shortening
- 2 eggs
- 1 1/3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cook chopped dates and water over low heat until soft. Set aside.

Cream together sugar and shortening. Add eggs and beat well. Stir in flour, salt, baking soda, cocoa and vanilla and mix well. Stir in date mixture.

Pour in 9 x 11 inch pan and top with chocolate chips and chopped nuts. Bake until toothpick comes out clean. (10 - 15 minutes)

Chocolate Chip Cookie Pie

Ingredients

2 eggs
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup butter, melted
1 cup semisweet chocolate chips
1 cup chopped pecans
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

In large mixing bowl, beat eggs until light and foamy. Add flour, sugar and brown sugar and beat until well blended. Blend in melted butter. Stir in chocolate chips and nuts. Pour into pie shell.

Bake at 325 degrees F (165 degrees C) for 1 hour. Remove from oven. Serve warm with whipped topping or ice cream.

Chocolate Cherry Pie

Ingredients

1 1/3 cups vanilla wafer crumbs
1/4 cup butter, softened
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter, softened
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 eggs
2 tablespoons chopped maraschino cherries

2 cups whipped cream, garnish
8 maraschino cherries, garnish

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium bowl, combine crumbs, and 1/4 cup softened butter. Press onto the bottom and sides of an 8 inch pie pan. Bake in preheated oven for 8 minutes. Cool.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside. In a large bowl, cream 1/2 cup butter and sugar until light and fluffy. Blend in melted chocolate, salt and vanilla. Add eggs, one at a time, beating 5 minutes for each egg. Stir in chopped cherries. Spread into cooled crust. Chill 4 hours.

Before serving, garnish pie with whipped cream and maraschino cherries.

Pumpkin Pecan White Chocolate Cookies

Ingredients

2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon pumpkin pie spice
1 cup unsalted butter
1 1/2 cups dark brown sugar
1 cup solid pack pumpkin puree
2 eggs
1 teaspoon vanilla extract
10 ounces white chocolate,
chopped
1/2 cup pecan halves

Directions

Preheat oven to 300 degrees F (150 degrees C) Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs and vanilla, then stir in the pumpkin puree until well blended. Combine the flour, baking soda, and pumpkin pie spice; stir into the pumpkin mixture. Fold in the white chocolate and pecans. Drop by heaping spoonfuls onto the prepared cookie sheets. Cookies should be at least 2 inches apart.

Bake for 20 to 22 minutes in the preheated oven, until bottoms are lightly browned. Cool for 5 minutes on baking sheets before removing to cool on wire racks.

Chocolate Pear Spice Cake

Ingredients

3 eggs
1 1/3 cups applesauce
3 tablespoons molasses
1/2 cup butter, melted
1 (18.5 ounce) package yellow cake mix
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 tablespoon finely shredded orange peel
1 small Bosc pear, peeled and thinly sliced
1/2 cup pecans, chopped
1 (2.6 ounce) bar milk chocolate, coarsely chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan.

Use an electric mixer to beat the eggs, applesauce, molasses, and butter in a large bowl. Beat in the cake mix along with the cinnamon, nutmeg, cloves, and orange peel. Mix on medium speed for 4 minutes. Pour batter into prepared pan. Top the unbaked cake with pear slices; sprinkle evenly with the pecans and chopped chocolate.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Cool for 25 minutes before removing from pan.

Chocolate Banana Peanut Butter Shake

Ingredients

2 cups milk
4 tablespoons chocolate instant
breakfast mix
2 tablespoons crunchy peanut
butter
2 bananas, sliced
4 cubes ice

Directions

In a blender, combine milk, instant breakfast mix, peanut butter, bananas and ice. Blend until smooth, about 30 seconds. Serve immediately.

Chocolate Chip Pie IV

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup white sugar
1/2 cup all-purpose flour
2 eggs
1/2 cup butter, melted and cooled
1 cup pecans, coarsely chopped
1 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a mixing bowl, mix sugar and flour.

Stir in beaten eggs, butter, nuts, chocolate chips and vanilla. Mix well.

Pour mixture into pie crust. Place pie pan on cookie sheet. Bake in a preheated 325 degree F (165 degree C) oven for one hour.

Microwave Chocolate Pie

Ingredients

1 (9 inch) pie shell, baked
3/4 cup white sugar
1/4 cup cornstarch
1/3 cup unsweetened cocoa powder
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
2 tablespoons butter, softened
1 teaspoon vanilla extract
3 egg whites, beaten
1/4 teaspoon cream of tartar
6 tablespoons white sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In 1 1/2 quart casserole dish, mix together sugar, cornstarch, cocoa, salt and 1/2 cup of milk until smooth. Once it is mixed well, stir in remaining milk. Microwave on high for 5 to 8 minutes or until thick; stir halfway through cooking.

In a small bowl, place a small amount of the hot mixture and beat together with egg yolks. Stir back into original mixture in casserole dish. Microwave on high for 1 1/2 to 2 minutes or until thickened; stir frequently. Blend in butter and the 1 teaspoon of vanilla. Pour mixture into pastry shell.

To Make Meringue: In a small bowl, beat egg whites and cream of tartar until foamy. Gradually stir in 2 tablespoons of sugar at a time until stiff peaks form; stir in vanilla. Spread meringue over top of pie filling.

Seal rim of pie with aluminum foil, then bake in preheated oven for about 8 minutes or just until meringue gets browned.

Chocolate and Butterscotch Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/2 cup chopped walnuts (optional)
1 teaspoon vanilla extract
1 cup butterscotch chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup sweetened condensed milk. Remove from heat; stir in nuts (optional) and vanilla. Spread evenly into wax-paper-lined 8- or 9-inch square pan.

In clean heavy saucepan, over low heat, melt butterscotch chips and remaining sweetened condensed milk. Spread evenly over chocolate layer.

Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

French Silk Chocolate Pie III

Ingredients

2 cups butter
1 1/2 cups white sugar
4 (1 ounce) squares unsweetened
baking chocolate
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie shell, baked

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream butter and sugar until pale yellow and very fluffy. Blend in the melted chocolate and vanilla. With an electric mixer on medium speed, beat in the eggs, one at a time, taking 5 minutes for each egg. Pour filling into baked pie shell. Refrigerate 4 hours before serving.

Chocolate Chip Pancakes

Ingredients

2 cups all-purpose flour
2 teaspoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 eggs, lightly beaten
2 cups buttermilk
1/4 cup vegetable oil
1 cup miniature semisweet
chocolate chips

Directions

In a bowl, combine the first five ingredients. Combine the eggs, buttermilk and oil; stir into dry ingredients just until moistened. Pour the batter by 1/4 cupfuls onto a greased hot griddle.

Sprinkle each pancake with 2 teaspoon chocolate chips. Turn when bubbles form on top of pancake; cook until second side is golden brown.

Double Chocolate Cake II

Ingredients

1/3 cup vegetable oil
2 (1 ounce) squares semi-sweet chocolate
1 egg
1 cup white sugar
3/4 cup milk
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Combine oil, unsweetened chocolate, egg, sugar, milk, flour, salt, vanilla, and baking soda in a 9 inch square pan. Mix until smooth. Sprinkle with nuts and chocolate chips.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool on wire racks.

Chocolate Frosting IV

Ingredients

3 cups white sugar
6 tablespoons unsweetened
cocoa powder
1/4 cup water
1 1/2 cups evaporated milk
1/4 cup butter

Directions

In a saucepan, combine sugar and cocoa. Stir in water to make a paste. Add milk and butter. Cook over medium heat until it comes to a boil. Continue boiling for 5 minutes. Remove from heat and beat until cool enough to spread on cake.

Chocolate Banana Cream Pie

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
2 (1 ounce) squares semisweet
chocolate
1 tablespoon milk
1 tablespoon butter
2 bananas, sliced
1 1/2 cups cold milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 1/2 cups shredded coconut
1 1/2 cups frozen whipped
topping, thawed
2 tablespoons flaked coconut,
toasted

Directions

Combine chocolate, 1 tablespoon milk, and butter or margarine in a medium, microwave safe bowl. Microwave on high for 1 to 1 1/2 minutes, stirring every 30 seconds. Stir until chocolate is completely melted. Spread evenly in pie crust.

Arrange banana slices over chocolate.

Pour 1 1/2 cups milk into a large bowl. Add pudding mix, and beat with wire whisk for 2 minutes. Stir in 1 1/2 cups coconut. Spoon over banana slices in crust.

Spread whipped topping over pie. Sprinkle with toasted coconut. Refrigerate 4 hours, or until set. Store in refrigerator.

Chocolate Earl Grey Cookies

Ingredients

1 cup butter, room temperature
1 cup white sugar
2 1/2 tablespoons Earl Grey tea,
finely ground in a coffee grinder
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
2/3 cup unsweetened cocoa
powder
2 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter, sugar, and tea. Beat in vanilla, then eggs, one at a time until incorporated. Sift together flour, cocoa powder, and baking powder; fold into egg mixture until just mixed.

Drop cookies by rounded tablespoonfuls onto a ungreased cookie sheets.

Bake in preheated oven for 8 minutes.

Delicious Vegan Hot Chocolate

Ingredients

2 1/2 cups soy milk
3 tablespoons white sugar
3 tablespoons cocoa powder
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1 pinch ground cinnamon
1 pinch cayenne pepper

Directions

Bring the soy milk, sugar, cocoa powder, salt, vanilla extract, cinnamon, and cayenne pepper to a simmer in a saucepan over medium-high heat. Remove from the heat and whisk until frothy. Serve immediately.

Rich Chocolate Cake II

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups hot brewed coffee
2/3 cup vegetable oil
2 tablespoons vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, cocoa, baking soda and salt. Add the hot coffee, oil and vanilla, mix until smooth. Pour into the prepared pan.

Bake for 45 to 60 minutes in the preheated oven. Test with a toothpick for doneness. Allow cake to cool before topping or frosting.

Chocolate-Peanut Butter Bonbons

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
3/4 cup milk
1 (3.9 ounce) package JELL-O Chocolate Instant Pudding
1 cup thawed COOL WHIP Whipped Topping
24 NILLA Wafers
1 (7 ounce) tub BAKER'S Milk Chocolate Dipping Chocolate
2 tablespoons creamy peanut butter
1/2 cup PLANTERS COCKTAIL Peanuts, chopped

Directions

Line 24 miniature muffin cups with liners. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 min. Whisk in COOL WHIP.

Spoon into resealable plastic bag; cut small corner from bottom of bag. Pipe about 1 Tbsp. pudding mixture into each cup; stand wafer in cup. Freeze 2 hours or until firm.

Peel liners off bonbons.

Melt dipping chocolate as directed on pkg.; stir in peanut butter until melted. Dip bottom halves of bonbons in chocolate, then in nuts. Let stand until chocolate is firm. Keep frozen.

Chocolate Mocha Liqueur Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 cup vegetable oil
3/4 cup water
3 eggs
1/4 cup coffee flavored liqueur
1/4 cup vodka
1 cup white sugar
1/2 cup butter
1/4 cup hot water
2 tablespoons coffee flavored liqueur
2 tablespoons vodka

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine the cake mix, pudding mix, oil, 3/4 cup water, eggs, 1/4 cup coffee liqueur and 1/4 cup Vodka. Mix well, then pour into greased and floured Bundt pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over hot cake while still in pan. Let cake sit for 30 minutes.

To make the glaze: in a small saucepan combine sugar, butter and 1/4 cup hot water. Bring to a boil and cook for 1 minute. remove from heat and stir in 2 tablespoons coffee liqueur and 2 tablespoons vodka.

Nancy's Chocolate Fudge Pie

Ingredients

1 cup white sugar
1/2 cup unsweetened cocoa powder
2 cups milk
6 tablespoons all-purpose flour
1 pinch salt
2 egg yolks
1/2 tablespoon butter flavored extract
1 teaspoon vanilla extract
1 tablespoon margarine
1 (9 inch) pie shell, baked

Directions

Mix in a medium saucepan and cook until thick the white sugar, cocoa, milk, flour, dash, salt, egg yolks, and butter flavoring. Add in the vanilla and margarine and remove from heat. Let cool.

Put into baked pie crust and top with your favorite meringue recipe. Cool in refrigerator.

Chocolate Chip Brownies

Ingredients

2 (18 ounce) packages
refrigerated chocolate chip cookie
dough*
3/4 cup flaked coconut, divided
1 (9 ounce) package brownie mix
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Press cookie dough into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1/2 cup coconut and press firmly into dough.

Prepare brownie mix according to package directions; spread batter over coconut. Sprinkle with remaining coconut; top with chocolate chips and pecans. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Chip Bread II

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
2 tablespoons brown sugar
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
4 tablespoons butter, softened
1 egg
1 cup warm milk
1/4 cup warm water
1 cup semisweet chocolate chips

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle; press Start.

If your machine has a Fruit setting, add chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Peanut Butter Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
4 ounces cream cheese, softened
1/4 cup creamy peanut butter
2 tablespoons confectioners'
sugar
1 cup whipped topping
1 cup whipping cream
1 cup semisweet chocolate chips

Directions

Prepare and bake cake mix according to package directions, using a 9-in. fluted tube pan. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat cream cheese until smooth. Add the peanut butter and confectioners' sugar; beat until blended. Fold in whipped topping. Split cake in half horizontally; place bottom layer on a serving plate. Spread with the peanut butter mixture. Top with remaining cake. Refrigerate until chilled.

In a small heavy saucepan, bring cream to a boil. Reduce heat to low. Stir in chocolate chips; cook and stir until chocolate is melted. Refrigerate until spreadable. Frost top and sides of cake. Refrigerate until serving.

Almond Banana Chocolate Muffins

Ingredients

1 (14 ounce) box banana quick bread and muffin mix, such as the Pillsbury® brand
1 cup water
2 eggs
1/4 cup vegetable oil
1/4 cup cinnamon-flavored applesauce
1 medium banana, diced
1 cup sliced California Almonds, divided
3/4 cup semi-sweet chocolate chips or chopped dark chocolate

Directions

Preheat oven to 400 degrees F. Prepare a muffin tin with paper liners.

Prepare muffins according to package instructions using water, eggs and oil, but use only 1/4 cup oil instead of 1/2 cup, and add 1/4 cup applesauce. Stir in banana, 3/4 cup almonds and chocolate. Divide evenly among muffin cups and sprinkle with remaining 1/4 cup almonds.

Bake 15-20 minutes, until a tester comes out clean. Cool muffin tin on a rack for 10 minutes, then remove muffins and continue cooling on rack. Store air tight at room temperature for up to 4 days.

Chocolate Cheesecake I

Ingredients

2 cups graham cracker crumbs
2 tablespoons white sugar
1/3 cup melted butter
1 cup semisweet chocolate chips
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1/2 cup sour cream
3 tablespoons all-purpose flour
2 teaspoons vanilla extract
1/2 cup sour cream (optional)

Directions

Prepare crumb crust by combining cracker or wafer crumbs, butter or margarine, and 2 tablespoons sugar. Press mixture into bottom and 2 inches up sides of a 9 inch springform pan. Refrigerate.

Melt chocolate chips in top of a double boiler over hot water. Set aside.

Beat cream cheese and 1 cup sugar in a large mixing bowl until smooth and creamy. Blend in eggs. Gradually pour in chocolate mixture beating on low speed until well-blended. Add 1/2 cup sour cream, flour, vanilla. Blend until smooth. Pour into prepared crust.

Bake in a preheated oven at 350 degrees F (175 degrees C) for 55 - 60 minutes or until filling is firm. Turn oven off. Cool cheesecake 1 hour without opening door. Cool completely. Chill several hours or overnight. Garnish just before serving with sweetened sour cream made by combining 1 tablespoon sugar with 1/2 cup sour cream.

Frozen Chocolate Chip Cookie Dough Balls

Ingredients

1 cup butter, softened
1 1/2 cups brown sugar, packed
2 teaspoons vanilla extract
1 tablespoon water
2 cups all-purpose flour
3/4 cup mini semisweet chocolate chips
3/4 cup chopped walnuts, if desired

Directions

Cream the butter and sugar in a mixing bowl. Stir in the vanilla, water, flour, chocolate chips, and walnuts, if desired, and mix until well blended. Roll dough into bite-sized balls (or use a small ice cream scoop). Place on a baking sheet and freeze until firm, about 2 hours. Store balls in resealable plastic bags in the freezer.

White Chocolate Raspberry Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons white sugar
1/4 cup butter, melted
1 (10 ounce) package frozen raspberries
2 tablespoons white sugar
2 teaspoons cornstarch
1/2 cup water
2 cups white chocolate chips
1/2 cup half-and-half cream
3 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract

Directions

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.

Raspberry Chocolate Chip Muffins

Ingredients

1 2/3 cups all-purpose flour
3/4 cup quick-cooking oats
2/3 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 egg, lightly beaten
3/4 cup fat-free milk
1/3 cup canola oil
2 tablespoons orange juice
1 teaspoon vanilla extract
3/4 cup fresh or frozen
unsweetened raspberries
1/2 cup miniature semisweet
chocolate chips

Directions

In a large bowl, combine the first six ingredients. Combine the egg, milk, oil, orange juice and vanilla; stir into dry ingredients just until moistened. Fold in raspberries and chocolate chips. Fill paper-lined muffin cups or cups coated with nonstick cooking spray two-thirds full.

Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Chocolate Egg Cream

Ingredients

1/4 cup chocolate syrup
1/2 cup cold milk
2/3 cup carbonated water, chilled

Directions

Pour chocolate syrup into chilled large glass. Gently stir in milk. Holding the carbonated water about 5 inches from the top of the glass, slowly pour into the glass until a thick foam comes to the top of the glass.

Using a long swizzle stick, stir the mixture once quickly, make sure the foam does not bubble over the glass. Serve immediately.

Toffee Chocolate Chip Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter, softened
1/2 cup shortening
1/4 cup white sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups mini semi-sweet chocolate chips
1 (6 ounce) package almond
brickle chips
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix sugars, margarine and shortening until light and fluffy. Mix in egg and vanilla. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by rounded teaspoons onto ungreased cookie sheet. Make 9-10 minutes until lightly brown.

Easy Chocolate Cupcakes

Ingredients

10 tablespoons butter
1 1/4 cups white sugar
4 eggs
1/4 teaspoon almond extract
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two muffin pans or line with 20 paper baking cups.

In a medium bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, almond extract and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the batter, alternating with the milk, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite frosting.

Chocolate Wafer Cookies

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
2 tablespoons water
1 teaspoon vanilla extract
45 chocolate covered thin mints

Directions

Sift together flour, baking soda and salt. Set aside.

Cream butter or margarine with white and brown sugars. Blend and beat well. Add eggs and water. Stir in vanilla. Add dry ingredients and mix thoroughly.

Cover and refrigerate for 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Enclose 1 chocolate mint wafer in 1 tablespoon of chilled dough. Bake on greased cookie sheet for 10-12 minutes.

Creamy Chocolate Cupcakes

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
3/4 cup water
1/3 cup vegetable oil
1 tablespoon vinegar
1 teaspoon vanilla extract
FILLING:
1 (8 ounce) package cream
cheese, softened
1/3 cup sugar
1 egg, lightly beaten
1/8 teaspoon salt
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

In a large mixing bowl, combine the dry ingredients. Add the eggs, water, oil, vinegar and vanilla; mix well. Pour into 18 greased or paper-lined muffin cups.

For filling, beat cream cheese and sugar in another mixing bowl. Add egg and salt; mix well. Fold in chocolate chips. Drop by tablespoonfuls into center of each cupcake. Sprinkle with nuts. Bake at 350 degrees F for 25-30 minutes.

Chocolate Chip Crumble

Ingredients

2 cups stick margarine
2 cups packed brown sugar
2 teaspoons vanilla extract
4 cups all-purpose flour
2 cups semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, with a pastry blender, blend together the margarine, brown sugar and vanilla. Mix in the flour until mixture resembles coarse crumbs. Stir in the chocolate chips and if desired, walnuts. Press the mixture into an ungreased 9x13 inch pan. It should press together like a cheesecake crust.

Bake for 15 to 20 minutes in the preheated oven, until the edges begin to brown. Cut into bars while still a bit warm. Leave in the pan until completely cool, or the cookies will fall apart.

Sandy's Chocolate Cake

Ingredients

3 cups packed brown sugar
1 cup butter or margarine,
softened
4 eggs
2 teaspoons vanilla extract
2 2/3 cups all-purpose flour
3/4 cup baking cocoa
1 tablespoon baking soda
1/2 teaspoon salt
1 1/3 cups sour cream
1 1/3 cups boiling water

FROSTING:

1/2 cup butter or margarine
3 (1 ounce) squares unsweetened
chocolate
3 (1 ounce) squares semisweet
chocolate
5 cups confectioners' sugar
1 cup sour cream
2 teaspoons vanilla extract

Directions

In a mixing bowl, cream brown sugar and butter. Add eggs, one at a time, beating well after each addition. Beat on high speed until light and fluffy. Blend in vanilla. Combine flour, cocoa, baking soda and salt; add alternately with sour cream to creamed mixture. Mix on low just until combined. Stir in water until blended. Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 35 minutes. Cool in pans 10 minutes; remove to wire racks to cool completely. For frosting, in a medium saucepan, melt butter and chocolate over low heat. Cool several minutes. In a mixing bowl, combine sugar, sour cream and vanilla. Add chocolate mixture and beat until smooth. Frost cooled cake.

Chocolate Covered Cherry Martini

Ingredients

- 1 cup ice cubes
- 1 (1.5 fluid ounce) jigger chocolate vodka
- 1 (1.5 fluid ounce) jigger cherry vodka
- 1/2 fluid ounce grenadine syrup
- 1 fluid ounce creme de cacao
- 1 fluid ounce half-and-half
- 1 dash chocolate syrup
- 1 maraschino cherry
- 1 chocolate kiss candy

Directions

Fill a cocktail shaker with ice cubes. Pour in chocolate and cherry vodkas, grenadine, creme de cacao, half-and-half, and chocolate syrup. Cover and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, garnish with maraschino cherry and chocolate kiss, and serve.

Chocolate Chip Eggnog Balls

Ingredients

2 (3 ounce) packages cream cheese, softened
4 cups sifted confectioners' sugar
1 tablespoon heavy cream
1 teaspoon brandy
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 cup miniature semisweet chocolate chips
1 1/4 cups finely chopped pecans

Directions

In a large bowl, cream together the cream cheese and confectioners' sugar. Beat in the heavy cream and brandy. Combine the salt, cinnamon and nutmeg, stir into the cream cheese mixture along with the mini chips to form a smooth dough. Drop by rounded spoonfuls onto a cookie sheet. Chill for 5 minutes.

Roll the chilled dough into balls and roll them in the chopped pecans to coat completely. Serve chilled.

Chocolate Pie I

Ingredients

1 (9 inch) pie shell, baked
1/4 cup butter
1 1/4 cups white sugar
2 tablespoons unsweetened
cocoa powder
3 tablespoons all-purpose flour
2 egg yolks
1 cup milk
1/2 teaspoon vanilla extract
2 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a cast iron skillet over medium low heat, melt the butter or margarine.

Combine one cup of the sugar with cocoa and flour. Beat the egg yolks with the milk and add them to the sugar mixture.

Add the sugar and egg mixture to the skillet with the melted butter or margarine and cook gently, stirring constantly until thick. (Watch this mixture closely as it has a tendency to burn)! Add the vanilla. Pour the mixture into the baked crust.

Beat the egg whites until soft peaks form then add the remaining 1/4 cup sugar and beat until glossy and stiff peaks form. Spread beaten egg whites over the hot filling be sure the whites touch the edges of the crust. Bake in the preheated oven for 10 to 15 minutes (or until the meringue is golden brown).

Lite Chocolate Pecan Pie Bars

Ingredients

1 1/2 cups flour
1 1/2 cups sugar, divided
1/2 cup Argo® Corn Starch
3/4 cup butter OR margarine,
softened
1 1/4 cups Karo® Lite Syrup
4 eggs, lightly beaten
1/4 teaspoon salt
1 1/2 teaspoons Spice Islands®
Pure Vanilla Extract
6 ounces pecans, chopped
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F.

To Make Crust: Combine flour, 1/4 cup sugar and corn starch in a large bowl. Cut in butter until crumbly. Press into greased 13 x 9-inch pan.

Bake in a preheated 350 degrees F oven for 15 minutes until edges are lightly browned.

To Make Filling: Stir together syrup, remaining sugar, eggs, salt and vanilla in a large bowl until blended. Add pecans and chocolate chips.

Pour over crust and bake an additional 35 minutes until filling is firm around the edges and slightly soft in center.

Cool completely, about 2 hours, before cutting into bars.

Chocolate Martini III

Ingredients

4 (1.5 fluid ounce) jiggers vodka
5 (1.5 fluid ounce) jiggers creme
de cacao liqueur
2 teaspoons chocolate syrup

Directions

In a cocktail mixer full of ice, combine vodka, creme de cacao and chocolate syrup. Shake vigorously and strain into 4 cocktail glasses.

Peanut Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup creamy peanut butter
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup Spanish peanuts
1 cup chocolate chips

Directions

In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Add vanilla; beat until fluffy. Blend in peanut butter. Combine dry ingredients; gradually add to batter. Stir in peanuts and chips. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for about 8 minutes.

Peanut Butter and Chocolate Candy Cake

Ingredients

- 4 eggs
- 1 teaspoon vanilla extract
- 1 pinch salt
- 2 cups white sugar
- 2 cups all-purpose flour
- 1 cup milk
- 2 teaspoons baking powder
- 2 teaspoons butter, melted
- 1 cup peanut butter
- 2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one sheet cake pan or one cookie sheet with 1 inch sides.

In a large bowl, beat eggs until lemon colored. Add vanilla and salt. Stir in sugar, flour, milk, baking powder, and melted butter or margarine.

Bake for 20 to 25 minutes. Do not overbake.

While the cake is still warm, spread with peanut butter. Immediately sprinkle with chocolate morsels, and put the pan back into the oven to melt the chocolate. Spread the chocolate evenly over the peanut butter. Refrigerate until chocolate is set. Alternatively, you can let the peanut butter cool and harden. Later, melt the chocolate, and spread it on the cake. It comes out in two distinct peanut butter and chocolate layers that way.

The REAL No-Guilt Chocolate Pudding

Ingredients

3 ripe avocados - peeled, pitted,
and cubed
1/2 cup unsweetened cocoa
powder
1/2 cup maple syrup
1 teaspoon lemon juice
2 teaspoons vanilla extract
1 pinch salt
1 tablespoon water, or as needed

Directions

Place the avocados, cocoa powder, maple syrup, lemon juice, vanilla extract, and salt in the work bowl of a food processor, and blend until smooth and creamy. Add water, 1 tablespoon at a time, as needed to make the pudding the desired consistency. Eat right away, or chill and serve cold.

Crispy Chocolate Squares

Ingredients

1 (10.5 ounce) package miniature marshmallows
1 cup peanut butter
1 cup semisweet chocolate chips
1/2 cup butter or margarine
2 cups crisp rice cereal
1 cup salted peanuts
FROSTING:
1 cup semisweet chocolate chips
1/4 cup butter or margarine
1/4 cup milk
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large microwave-safe bowl, combine the marshmallows, peanut butter, chocolate chips and butter. Cover and microwave on high for 2-1/2 minutes. Stir until well blended (the mixture will be lumpy). Add cereal and peanuts; stir until well coated. Spread into a greased 13-in.x 9-in. x 2-in. pan. For the frosting, combine chocolate chips, butter and milk in another microwave-safe bowl. Cover and microwave on high for 1-1/2 sugar and vanilla. With an electric mixer, beat frosting until smooth. Spread over the cereal mixture. Cover and refrigerate for 2 hours or until firm. Cut into squares.

Chocolate Peanut Butter Dreams

Ingredients

1 1/2 cups packed brown sugar
1 cup peanut butter
3/4 cup butter, softened
1/3 cup water
1 egg
1 teaspoon vanilla extract
3 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 cups semisweet chocolate chips
4 tablespoons shortening
1/3 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat sugar, peanut butter, and butter or margarine till fluffy. Blend in water, egg, and vanilla.

Combine oats, flour and baking soda and add to the mixture.

Shape into balls 1 inch in size. Place on ungreased cookie sheet, and flatten with a glass dipped in sugar. Bake 8 to 10 minutes. Cool completely.

In a saucepan over low-heat, melt chocolate and shortening, stir until smooth. Take 1/2 teaspoon and spread over each cookie, sprinkle with nuts. Chill until set.

Chocolate Chip Cookie Brittle

Ingredients

1 cup butter or margarine
1 cup granulated sugar
1 1/2 teaspoons vanilla extract
1 teaspoon salt
2 cups all-purpose flour
2 cups NESTLE® TOLL HOUSE®
Semi-Sweet Chocolate Morsels
1 cup chopped nuts

Directions

PREHEAT oven to 375 degrees F.

BEAT butter, sugar, vanilla extract and salt in large mixer bowl. Gradually beat in flour. Stir in 1 1/2 cups morsels and nuts. Press into ungreased 15 x 10-inch jelly-roll pan.

BAKE for 20 to 25 minutes or until golden brown and set. Cool until just slightly warm.

MICROWAVE remaining morsels in small, heavy-duty plastic bag on HIGH (100 percent) power for 30 to 45 seconds; knead. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cookie. Allow chocolate to cool and set; break cookies into irregular pieces.

Chocolate Chess Pie I

Ingredients

1/4 cup butter, softened
2 eggs
3 tablespoons unsweetened
cocoa powder
1 1/2 cups white sugar
2/3 cup evaporated milk
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single
crust pie

Directions

Blend together butter or margarine, eggs, cocoa, sugar, milk, and vanilla with a hand mixer until smooth. Pour filling into unbaked pie shell.

Bake at 375 degrees F (190 degrees C) for 45 minutes, or until set. Let cool before slicing.

Chocolate Clusters

Ingredients

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup peanuts
1 cup chow mein noodles

Directions

In sauce pan, over low heat, melt chocolate chips and butterscotch chips.

Remove from heat and immediately add peanuts and chow mein noodles. Mix until well coated.

Drop on to a wax paper lined cookie sheet until set and chilled.
Enjoy!!

Chocolate Sticky Buns

Ingredients

1 (.25 ounce) package active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
1/2 cup butter or margarine, softened
1/3 cup sugar
1 teaspoon salt
1 egg
4 1/2 cups all-purpose flour
SYRUP:
1 cup packed brown sugar
1/2 cup butter or margarine
1/4 cup corn syrup
3 tablespoons baking cocoa
1 1/2 cups chopped pecans
FILLING:
1 cup sugar
2 tablespoons baking cocoa
2 teaspoons ground cinnamon
1/4 cup butter or margarine, melted

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, salt, egg and 1-1/2 cups flour. Beat on medium speed for 2-3 minutes or until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, for syrup, combine the brown sugar, butter, corn syrup and cocoa in a saucepan. Bring to a boil; boil and stir for 1 minute. Pour into two greased 9-in. round or square baking pans; sprinkle with pecans. Set aside.

For filling, combine the sugar, cocoa and cinnamon; set aside. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each into a 12-in. x 10-in. rectangle; brush with melted butter. Sprinkle filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a short side; pinch seam to seal. Cut each into nine slices; place, cut side down, over syrup and pecans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until well browned. Cool in pans for 1 minute before inverting onto serving plates.

Tyler's Raspberry Thumbprints with White

Ingredients

1/2 cup butter, softened
1/2 cup sour cream
1 cup white sugar
2 tablespoons milk
2 eggs
2 2/3 cups all-purpose flour
2 cups rolled oats
1 teaspoon baking soda
5 ounces white chocolate,
chopped
2/3 cup raspberry preserves

1 tablespoon butter
1/2 (1 ounce) square white
chocolate
1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the 1/2 cup butter and sugar until smooth. Blend in the sour cream, 2 tablespoons of milk and eggs. Combine the flour, oats and baking soda, gradually stir into the creamed mixture. Finally, stir in the chopped white chocolate. Drop by rounded spoonfuls onto the prepared cookie sheet. Using a finger or your thumb, press a dent into the center of each cookie. Fill the dent with a 1/2 teaspoon of raspberry preserves.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the glaze: Combine 1 tablespoon butter and 1/2 ounce white chocolate in a microwave safe bowl. cook on high, stirring every 15 seconds until smooth. Gradually beat in the confectioners' sugar and milk until icing is of a drizzling consistency. Drizzle over cooled cookies.

Chocolate Cut Out Cookies

Ingredients

1 cup butter
2 cups white sugar
3 eggs
3 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
10 tablespoons unsweetened
cocoa powder

Directions

Cream butter or margarine and sugar until light and fluffy; add eggs, one at a time, beating well. Mix in the vanilla. Combine flour, cocoa powder and baking powder; add and mix well. Wrap dough in waxed paper and chill for 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Divide dough in half. Roll out each half to 1/4 inch thick. Cut with desired shaped cookie cutters. Place on lightly greased cookie sheets and bake for 10-12 minutes.

Dark Chocolate Macadamia Brownies

Ingredients

8 ounces dark chocolate, broken into pieces
2/3 cup butter
4 eggs, lightly beaten
1/2 cup sour cream
1 teaspoon vanilla extract
1 1/2 cups superfine sugar (or granulated sugar, processed to fine texture in a food processor)
1 cup all-purpose flour
1 cup macadamia nuts, cut into quarters

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 9x11-inch baking pan with parchment paper.

In a saucepan over low heat, melt together the dark chocolate and butter. Beat the mixture with an electric mixer on low speed until well blended, and beat in eggs, sour cream, vanilla extract, sugar, and flour until thoroughly combined. Stir in the macadamia nuts, and pour the batter into the prepared baking pan.

Bake in the preheated oven until the top forms a cracked crust, 30 to 35 minutes. Let cool in the pan about 10 minutes before moving to a wire rack to finish cooling.

Chocolate Covered Marshmallows

Ingredients

2 cups semisweet chocolate chips
10 large marshmallows

Directions

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each interval. Do not overheat or chocolate will scorch.

Dip the marshmallows in chocolate using a toothpick or fork to hold them. Place on waxed paper or aluminum foil, and freeze. Let marshmallows sit at room temperature for 5 minutes before serving.

Chocolate Peanut Butter Swirl Fudge

Ingredients

2 cups peanut butter chips
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 tablespoons butter or margarine
Dash salt
1 teaspoon vanilla extract
1/4 cup semi-sweet chocolate
chips

Directions

In heavy saucepan, over low heat, melt peanut butter chips with 1 cup EAGLE BRAND®, butter and salt.

In small saucepan, over low heat, melt chocolate chips with remaining EAGLE BRAND®. Remove from heat; add vanilla extract. Stir until smooth.

Spread peanut butter mixture evenly into waxed paper lined 8- or 9-inch square pan. Spoon chocolate mixture over peanut mixture. With table knife or metal spatula, swirl through top of fudge. Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Double Nut Chocolate Chip Cookies

Ingredients

1 (18.25 ounce) package moist
yellow cake mix
1/2 cup butter
1 egg
1 cup semisweet chocolate chips
1/2 cup chopped pecans
1 cup sliced almonds

Directions

Preheat oven to 375 degrees F. Grease cookie sheets.

Melt the butter in a sauce pan over low heat. Pour into bowl and combine with cake mix and egg. Beat on low with an electric mixer until blended.

Stir in chocolate chips, pecans and 1/4 cup of almonds.

Shape dough into balls. Press top of ball in remaining almonds.

Bake for 9-11 minutes or until lightly browned.

Chocolate Teddy Bear Cookies

Ingredients

2/3 cup butter
1 cup white sugar
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Cream together the butter or margarine, sugar and vanilla. Add the eggs. In a separate bowl, mix dry ingredients. Gradually add to the creamed mixture and blend. Chill until firm.

Preheat oven to 350 degrees F (180 degrees C).

For each cookie: Roll: 1 ball for the body (1 inch), 1 ball for the head (3/4 inch), 4 small balls for arms/legs (1/2inch), 2 smaller balls for ears, and 1 tiny ball for the nose. Arrange on ungreased cookie sheet. With tooth pick, draw eyes and mouth.

Bake 6 minutes or until set. Let cool 1 minute, then remove from cookie sheet. Optional: Make a ribbon around their necks using licorice whips (after baking).

Chocolate Caramel Nut Salad

Ingredients

1 (5 ounce) package instant vanilla pudding mix
1 cup milk
1 (12 ounce) container frozen whipped topping, thawed
6 apple - peeled, cored, and chopped
6 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy, chilled and sliced
1/4 cup seedless grapes (optional)

Directions

Prepare the pudding using 1 cup of milk; blend together with whipped topping.

Add the apples, candy bars and grapes. Mix together and refrigerate until chilled.

Byron's Ginger Chocolate Chip Cookies

Ingredients

4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
1 cup butter, softened
1 cup butter flavored shortening
1 1/2 cups white sugar
1 1/2 cups packed light brown sugar
4 eggs
1 tablespoon vanilla extract
2 tablespoons skim milk
4 cups semisweet chocolate chips
3/4 cup finely chopped crystallized ginger

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt into a small bowl; set aside.

In a large bowl, cream together the butter, shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and milk. Gradually stir in the sifted ingredients using a wooden spoon. Finally, mix in the chocolate chips and crystallized ginger. Use two spoons to drop cookie dough 2 inches apart onto a cookie sheet.

Bake on the middle rack of the preheated oven for 12 to 15 minutes. The cookies should be golden brown on the sides and the top should have lost it's shine. Allow to cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Fabulous Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
1 cup packed brown sugar
1/2 cup butter
2 eggs
2 teaspoons vanilla extract
1/2 cup semisweet chocolate chips
1/3 cup candy-coated chocolate pieces
1/3 cup peanut butter chips
2 teaspoons honey
1 pinch ground cinnamon
1/4 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Sift together the flour, baking soda, salt and cinnamon, set aside.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs, vanilla and honey. Stir in the dry ingredients, then fold in the chocolate chips, chocolate candies, peanut butter chips and nuts. Drop dough by teaspoons onto an unprepared cookie sheet.

Bake for 15 to 18 minutes in the preheated oven, until the cookies are golden around the edges. Remove from the baking sheet to cool on wire racks.

Hazelnut Chocolate Chip Scones

Ingredients

2 cups all-purpose flour
1/3 cup packed brown sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
6 tablespoons unsalted butter,
chilled
1/2 cup buttermilk
1 egg
1 1/2 teaspoons almond extract
1 cup semisweet chocolate chips
1/2 cup chopped hazelnuts

Directions

Preheat oven to 400 degrees F (205 degrees C). Lightly butter a 9 inch diameter circle in the center of a baking sheet.

In a large bowl, stir together flour, brown sugar, baking powder, baking soda, and salt. Cut the butter into 1/2 inch cubes, and distribute evenly over flour mixture. With a pastry blender or two knives, cut butter into the flour mixture. Stir together buttermilk, egg, and extract; add to the flour mixture, and stir to combine. Stir in the chocolate chips and hazelnuts. The dough will be sticky.

Spread the dough into an 8 inch diameter circle on the baking sheet. Cut with a serrated knife into 8 wedges.

Bake for 17 to 19 minutes, or until the top is lightly browned. Cool on baking sheet for 5 minutes. Transfer scones to the wire rack to cool, and cut into wedges. Serve warm, or cool completely and store in airtight container.

Chocolate Cream Cheese Cake

Ingredients

1/2 cup butter
1/2 cup vegetable oil
1 1/4 cups white sugar
2 eggs
2 cups grated zucchini
1/2 cup buttermilk
2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt

1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1/4 cup white sugar
1 tablespoon cornstarch
1 egg
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking powder and salt. Set aside.

In a large bowl, cream together 1/2 cup butter, oil, and 1 1/4 sugar until light and fluffy. Beat in 2 eggs, one at a time, then stir in the zucchini. Beat in the flour mixture alternately with the buttermilk. Pour half of the batter into prepared pan.

Make the filling: In a medium bowl, beat cream cheese, 2 tablespoons butter. Combine 1/4 cup sugar and cornstarch; beat into the cream cheese mixture until smooth. Beat in 1 egg, milk and vanilla. Pour over batter in pan, distributing evenly. Pour remaining batter over filling.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Dark Chocolate Cream Cheese Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups hot water
1 tablespoon instant coffee powder
2/3 cup vegetable oil
2 tablespoons white vinegar
2 teaspoons vanilla extract
2 eggs
1/4 cup white sugar

1 (8 ounce) package cream cheese
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg
1 cup semisweet chocolate chips
1 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, cocoa, baking soda and salt. Combine the hot water and instant coffee, then add to the dry ingredients along with the oil, vinegar, vanilla and eggs. Mix until smooth and well blended. Spread batter evenly into the prepared pan. Sprinkle with the 1/4 cup of sugar.

Bake for 45 to 60 minutes in the preheated oven, until a toothpick inserted comes out clean.

Make the topping while the cake is cooling. In a medium-size mixing bowl, beat together the cream cheese, sugar, vanilla and egg until smooth. Stir in the chocolate chips and walnuts. Spread over cooled cake.

Hot Water Chocolate Cake

Ingredients

2 cups white sugar
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup butter
1 cup water
1/2 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Mix together the sugar, flour, cocoa, baking powder, baking soda and salt. Set aside.

In a large saucepan bring butter and water to a boil. Remove from heat. Stir in flour mixture. Pour in buttermilk, eggs and vanilla; mix thoroughly.

Pour cake batter into prepared 9x13 inch baking pan. Bake in preheated oven for 25 minutes or until a toothpick inserted in center comes out clean. Remove cake from oven and frost immediately.

Chocolate Caramel Corn

Ingredients

5 quarts popped popcorn
1 1/3 cups brown sugar
1 1/2 cups butter, divided
2 1/2 cups light corn syrup,
divided
1 teaspoon vanilla extract
4 cups milk chocolate chips

Directions

Preheat oven to 250 degrees (120 degrees C). Coat a large roasting pan with cooking spray. Place the popcorn in the roasting pan and keep warm in the oven.

In a heavy saucepan over medium heat, combine brown sugar, 1 cup butter and 1/2 cup corn syrup. Heat, without stirring, to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. Remove from heat and stir in vanilla. Pour syrup over popcorn and stir to coat. Return popcorn to oven.

In the same saucepan, combine chocolate chips with remaining 1/2 cup butter and 2 cups corn syrup. Cook, stirring, over medium heat, until chocolate is melted. Remove from heat and quickly pour over popcorn, stirring to coat.

Return popcorn to oven for 30 to 40 minutes, stirring occasionally. Remove and pour out onto waxed paper lined sheets to cool completely.

Chocolate Marshmallow Grahams

Ingredients

2 cups semisweet chocolate chips
1 cup butter or margarine
1 cup peanut butter
1 teaspoon vanilla extract
2 cups crushed chocolate graham crackers
1 (10.5 ounce) package miniature marshmallows

Directions

In a large microwave-safe bowl, combine chocolate chips, butter and peanut butter. Cover and microwave on high for 2 minutes; stir until well blended. Stir in vanilla. Add cracker crumbs and marshmallows; stir until coated. Spread into a greased 13-in. x 9-in. x 2-in. pan. Cover and refrigerate for 1 hour or until firm. Cut into bars.

Chocolate Fruit Bar

Ingredients

1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
3 eggs
1 cup white sugar
1/2 teaspoon almond extract
1 cup semisweet chocolate chips
1 cup chopped dates
1/2 cup maraschino cherries,
chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C).

Stir flour, baking powder and salt together. Beat eggs until light; add sugar gradually, beating well after each addition.

Stir in almond flavoring, then dry ingredients. Fold in chocolate pieces, fruits, and nuts.

Spread dough evenly in greased 9 x 13 inch pan. Bake 30 to 35 minutes. If desired, when cooled, frost with powdered sugar icing. Cut into bars and garnish each bar with a chocolate piece.

Chocolate Marquise

Ingredients

2 1/2 ounces bittersweet chocolate
2/3 cup butter
1 cup unsweetened cocoa powder
6 egg yolks
1/2 cup instant coffee granules
2 tablespoons water
2/3 cup white sugar
3 tablespoons honey
1/2 pint heavy cream

Directions

In the microwave or in a small saucepan over low heat, melt chocolate, stirring until smooth.

In a bowl, cream together butter and cocoa powder. In a separate bowl, beat egg yolks. Dissolve instant coffee in water and beat dissolved coffee, sugar and honey into egg yolks until smooth. Slowly beat in slightly cooled chocolate. Beat in cocoa mixture.

Whip cream until stiff peaks form and fold into chocolate mixture. Chill until serving.

German Chocolate Cake Frosting

Ingredients

1 cup evaporated milk
1 cup brown sugar
3 egg yolks
1/2 cup butter
1 teaspoon vanilla extract
1 cup chopped pecans
1 1/3 cups flaked coconut

Directions

In a large saucepan combine evaporated milk, brown sugar, egg yolks, butter and vanilla. Cook over low heat, stirring constantly, until thick. Remove from heat and stir in pecans and coconut. Let cool to room temperature before spreading on cake.

Crunchy Chocolate Eggs

Ingredients

1 cup packed brown sugar
1 cup light corn syrup
1 cup peanut butter*
2 cups cornflakes
2 cups crisp rice cereal
1/2 cup finely chopped peanuts
3 3/4 cups semisweet chocolate chips
1 1/2 teaspoons shortening
candy sprinkles

Directions

In a heavy saucepan, combine brown sugar, corn syrup and peanut butter. Cook and stir over medium heat until smooth. Remove from the heat; stir in the cereals and peanuts.

When cool enough to handle, drop by tablespoonfuls onto waxed paper-lined baking sheets. Form into egg shapes. Refrigerate until firm. In a microwave, melt chocolate chips and shortening; stir until smooth. Dip eggs in chocolate; allow excess to drip off. Place on waxed paper-lined baking sheets. Decorate with sprinkles. Let stand until set.

Chocolate Passion Bowl

Ingredients

3 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1 (8 ounce) tub COOL WHIP
French Vanilla Whipped Topping,
thawed, divided
1 (9 x 9 inch) pan baked brownie
layer, cooled, cut into 1-inch
cubes
1 pint raspberries

Directions

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping.

Place half of the brownie cubes in 2-qt. serving bowl; top with layers of half each of the pudding mixture, raspberries and the remaining whipped topping. Repeat all layers.

Refrigerate at least 1 hour before serving. Store leftover dessert in refrigerator.

Chocolate Roll I

Ingredients

5 eggs
1/2 teaspoon cream of tartar
1 cup white sugar
3 tablespoons unsweetened cocoa powder
1 teaspoon vanilla extract
1 pint heavy whipping cream, whipped
1/4 cup confectioners' sugar for dusting
1/4 cup all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Line one 15 1/2 x 10 1/2 inch jelly roll pan with parchment paper and grease and flour lightly.

Separate the eggs. Beat the whites with the cream of tartar until stiff. Gradually beat in 1/2 cup of the sugar.

Sift the remaining sugar, cocoa, and flour together. Beat the egg yolks until thick and fold the flour mixture into them. Stir in vanilla. (The egg yolk mixture will be very stiff). Carefully fold the egg yolk mixture into the beaten egg whites. Evenly spread the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 20 minutes. Let cake cool for 5 minutes. Turn cake onto a towel sprinkled with confectioner's sugar, peel off parchment paper and roll cake up with the towel. Let cake cool completely. Unroll cake and spread with the whipped cream. Roll again. Serve with Foamy Butter Sauce or Fudge Sauce. For variation, you can add 2 tablespoons of rum or your favorite liqueur to the whipped cream. Serves 8.

Chocolate Delight

Ingredients

1 (9 inch) prepared graham cracker crust
1 cup chopped pecans
1 (3.9 ounce) package instant chocolate pudding mix
1 1/2 cups frozen whipped topping, thawed

Directions

Sprinkle pecans over bottom of graham cracker crust.

Prepare pudding according to directions on package; pour into pie crust. Cover and refrigerate for at least 30 minutes.

Top with whipped cream and chopped pecans when ready to serve.

Whole White Wheat and Honey Chocolate Chip

Ingredients

1 cup butter, softened
2/3 cup honey
1/4 cup powdered milk
2 eggs
1 teaspoon vanilla extract
2 1/4 cups stone ground whole white wheat flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup chopped pecans
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease cookie sheets.

In a large bowl, mix together the butter, honey, and powdered milk with an electric mixer. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; stir into the honey mixture using a large spoon. Mix in pecans and chocolate chips. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 7 to 10 minutes in the preheated oven, until lightly browned. Cookies will not spread very much. Cool for a minute on the cookie sheets before removing to wire racks to cool completely.

Chocolate Caramel Nut Pie

Ingredients

1 1/2 cups graham cracker crumbs
1 tablespoon white sugar
6 tablespoons butter, melted
6 tablespoons all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
4 ounces semisweet chocolate chips
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter, diced
1/2 cup white sugar
1 egg
1 egg white
1 teaspoon vanilla extract
4 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy, chopped
10 ounces cream cheese, softened
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
2 ounces milk chocolate, chopped
2 tablespoons heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium mixing bowl combine graham cracker crumbs, sugar, and melted butter. Mix all together and press mixture firmly into a 9 inch pie pan.

To Make Fudge Layer: In a medium mixing bowl combine flour, baking powder, and salt. Mix well. In a double boiler melt semisweet chocolate and unsweetened chocolate together with 1/2 cup butter or margarine, stirring until smooth. Cool slightly.

Meanwhile beat sugar, whole egg, and egg white in a medium bowl until slightly thickened. To this mixture add vanilla and cooled chocolate. Mix until well blended. Stir in dry ingredient mixture and mix until just combined. Pour mixture into crust and bake in preheated oven for about 17 minutes, or until just set. Cool on a rack for 10 minutes. Place candy bar slices on this layer.

To Make Cream Cheese Layer: In a medium mixing bowl beat cream cheese and sugar until blended. Add egg and vanilla extract and beat until smooth. Spread mixture over candy bars and bake for 15 minutes, or until set. Cool on rack.

To Make Garnish: In a small saucepan stir milk chocolate and whipping cream over low heat until smooth. Drizzle over pie. Refrigerate and serve chilled.

Chocolate Maple Bars

Ingredients

1/2 cup shortening
3/4 cup maple syrup
1/2 cup sugar
3 eggs
3 tablespoons milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 1/2 (1 ounce) squares
unsweetened chocolate, melted
1/2 cup chopped pecans
1/2 cup flaked coconut
FROSTING:
1/4 cup butter or margarine,
softened
1 cup confectioners' sugar
1/2 cup baking cocoa
1/2 cup maple syrup
1 cup miniature marshmallows

Directions

In a mixing bowl, cream the shortening, syrup and sugar. Beat in the eggs, milk and vanilla. Combine the flour, baking powder and salt; add to creamed mixture and mix well. Remove half of the batter to another bowl.

Combine melted chocolate and pecans; stir into one bowl. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Add coconut to remaining batter. Spread carefully over chocolate batter. Bake at 350 degrees F for 25 minutes or until a toothpick inserted near the center comes out clean. cool completely on a wire rack.

For frosting, in a small mixing bowl, cream butter. Gradually add confectioners' sugar and cocoa. Slowly add syrup, beating until smooth. Fold in marshmallows. Frost bars.

Chocolate Applesauce Cake I

Ingredients

1/2 cup butter
1 1/4 cups white sugar
1/2 cup milk
1 1/2 cups applesauce
2 tablespoons dark rum
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/8 teaspoon salt
1 cup raisins
1 cup chopped pecans
1/4 cup dark rum

Directions

In a bowl, cream the butter or margarine with the sugar. Beat in the milk, applesauce, and 2 tablespoons of rum.

In another bowl, stir together the flour, cocoa, baking soda, spices, and salt. Beat into the creamed mixture and then stir in the raisins and pecans.

Turn the batter into a greased and floured 9x13 inch baking pan. Bake the cake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes, or until it tests done with a toothpick.

Immediately after removing the cake from the oven, sprinkle it with the remaining 1/4 cup rum. Let cool on a rack. This cake improves if allowed to sit for a day or so before eating. Serves 20.

Egg Free Chocolate Chip Pumpkin Cookies

Ingredients

2 cups white sugar
1 cup shortening
1 (15 ounce) can pumpkin puree
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
12 ounces semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the sugar, shortening, pumpkin and vanilla together. Mix until light and well combined.

Mix the flour, baking soda and ground cinnamon. Stir the flour mixture into the creamed mixture. Mix until combined. Stir in the chocolate chips.

Drop by teaspoons onto an ungreased baking sheet. Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes or until set. Let cookies cool on a rack.

Chocolate Cookie Pizza

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
6 ounces semisweet chocolate chips
2 tablespoons butter
3 tablespoons milk
1 cup confectioners' sugar
1/2 cup pecan halves
1/2 cup candy-coated milk chocolate pieces
1/4 cup flaked coconut
2 ounces white chocolate, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine butter, brown sugar, white sugar, vanilla, and egg until well combined. Stir in the flour and the baking soda (dough will be stiff). Pat dough onto an ungreased 12 inch pizza pan or on a cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes or until golden brown. Remove cookie from oven and let it cool.

In a saucepan heat the chocolate chips, remaining butter or margarine, and milk over very low heat. Stir until chocolate is melted. Remove the chocolate mixture from the heat and stir in the confectioners' sugar. Beat until smooth, glossy, and of spreading consistency. If frosting is not glossy, stir in a few drops of hot water. Spread over the top of the baked and cooled cookie.

Immediately sprinkle with pecan halves, M&M candies, and coconut. Press lightly into frosting. Drizzle top with the melted white chocolate. Let stand until set. Remove from pan if desired. Cut into wedges.

Chocolate Peanut Butter Bars III

Ingredients

1 1/2 cups all-purpose flour
2/3 cup packed brown sugar
1/2 cup butter, melted
2 egg yolks
2/3 cup semisweet chocolate chips
1 1/4 cups confectioners' sugar
1 cup peanut butter
1/4 cup butter, melted
1 teaspoon vanilla extract
1 tablespoon milk
1/3 cup semisweet chocolate chips
1 tablespoon shortening

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the flour, brown sugar, 1/2 cup of butter and the egg yolks. Mix together by hand until everything is well blended, and the mixture is crumbly. Press evenly into a 9x13 inch pan.

Bake for 12 to 15 minutes in the preheated oven, until light gold.

As soon as the crust comes out of the oven, sprinkle the 2/3 cup of chocolate chips onto it. Return to the oven for 1 to 2 minutes. Take out of the oven and spread the melted chocolate chips over the crust. Set aside.

In a medium bowl, mix together the confectioners' sugar, peanut butter, 1/4 cup of margarine, and vanilla. Then stir in the milk. Crumble the peanut butter mixture over the chocolate layer. Press down lightly. In a medium saucepan, combine the 1/3 cup chocolate chips and the shortening. Cook over low heat, stirring occasionally until melted. Drizzle over the peanut butter layer and refrigerate until set, about 3 to 4 hours. Cut into 2x 1 1/2 inch bars

Chocolate Chip Muffins

Ingredients

2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 egg
3/4 cup milk
1/3 cup vegetable oil
3/4 cup miniature semisweet
chocolate chips

Directions

In a large bowl, combine the first four ingredients. In a small bowl, beat egg, milk and oil. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing to a wire rack.

Chocolate Black Tea Cake

Ingredients

4 eggs, separated
1 cup butter
1 2/3 cups white sugar
1 cup brewed black tea, cold
2 cups all-purpose flour
1 1/2 tablespoons baking powder
1/3 cup dry bread crumbs
1/3 cup unsweetened cocoa powder
1 cup chopped hazelnuts

Directions

Preheat the oven to 360 degrees F (180 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the egg yolks, butter and white sugar until light and fluffy. Gradually beat in the black tea. Toss together the flour, baking powder, bread crumbs, cocoa powder, and hazelnuts; fold into the tea mixture until just incorporated.

In a large clean glass or metal bowl, whip the egg whites until stiff peaks form. Fold the egg whites into the tea batter. Pour the batter into the prepared pan.

Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the center, comes out clean. Cool cake in the pan for at least 20 minutes before turning out onto a wire rack to cool completely.

White Chocolate Nut Crackles

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt
6 (1 ounce) squares white baking
chocolate, coarsely chopped
1/2 cup coarsely chopped
macadamia nuts, toasted
Additional sugar

Directions

In a mixing bowl, cream butter, shortening and sugars. Beat in the egg and vanilla. Combine flour, baking soda, cream of tartar and salt; gradually add to the creamed mixture. Stir in chocolate and nuts. Cover and refrigerate for 1 hour or until easy to handle. Roll into 1-in. balls. Dip each ball halfway in water, then in sugar. Place sugar side up 2 in. apart on ungreased baking sheets; flatten slightly. Bake at 400 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Allison's Supreme Chocolate Chip Cookies

Ingredients

1/2 cup shortening
1/2 cup butter, softened
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon coffee-flavored
liqueur
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and coffee liqueur. Combine the flour, baking soda, and salt; stir into the sugar mixture. Mix in the oats, chocolate chips, and walnuts. Roll tablespoonfuls of dough into balls, and place them 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden. Cool on a wire rack for a few minutes before eating!

Chocolate Eclair Dessert

Ingredients

2 individual packages graham crackers
2 (3 ounce) packages instant vanilla pudding mix
3 cups milk
1 (8 ounce) container frozen whipped topping, thawed
1 (16 ounce) package prepared chocolate frosting

Directions

Line the bottom of a 9x13-inch pan with graham crackers. In a large bowl, combine pudding mix and milk. Stir well. Stir in whipped topping to pudding mixture. Spread half of mixture over graham cracker layer. Top with another layer of graham crackers and the remaining pudding. Top all with a final layer of graham crackers and frost with chocolate frosting. Refrigerate until serving.

Chocolate Chip Pancakes

Ingredients

2 cups all-purpose flour
1/4 cup sugar
2 tablespoons baking powder
1 teaspoon salt
2 eggs
1 1/2 cups milk
1/4 cup vegetable oil
1/2 cup miniature chocolate chips
CINNAMON HONEY SYRUP:
1 cup honey
1/2 cup butter or margarine,
cubed
1 teaspoon ground cinnamon

Directions

In a bowl, combine the flour, sugar, baking powder and salt. Combine eggs, milk and oil; add to dry ingredients and mix well. Stir in chocolate chips. Pour the batter by 1/4 cupfuls onto a lightly greased hot griddle. Turn when bubbles form on top; cook until second side is golden brown. Keep warm.

Combine the syrup ingredients in a 2-cup microwave-safe bowl. Microwave, uncovered, on high until butter is melted and syrup is hot, stirring occasionally. Serve with pancakes.

Chocolate Coconut Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
2/3 cup sugar
1/3 cup cornstarch
1/4 teaspoon salt
3 cups milk
3 egg yolks
1 tablespoon butter or margarine
2 teaspoons vanilla extract
1/2 cup flaked coconut
CHOCOLATE LAYER:
3 tablespoons unsweetened
cocoa
3 tablespoons sugar
2 tablespoons milk
MERINGUE:
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

Bake pie pastry. Cool.

Meanwhile, in a saucepan, combine sugar, cornstarch and salt; stir in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Beat egg yolks lightly. Stir a little of the hot mixture into the yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from the heat. Stir in butter and vanilla. Pour 1-1/2 cups mixture into small bowl; add coconut to bowl and set aside.

Combine chocolate layer ingredients; blend into remaining mixture in saucepan. Return to heat; cook and stir until mixture begins to boil. Remove from the heat; spread 1 cup over bottom of pie crust. Top with coconut mixture and finish with remaining chocolate mixture.

For meringue, beat egg whites with cream of tartar until foamy. Gradually add sugar, beating until stiff peaks form. Spread over hot filling, sealing to edges of pie crust. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Cool to room temperature; chill several hours before serving.

Margaret's Southern Chocolate Pie

Ingredients

1 1/3 cups white sugar
3 egg yolks
1/4 cup unsweetened cocoa powder
1/4 cup all-purpose flour
3 tablespoons butter
1 (12 fluid ounce) can evaporated milk
3 egg whites
6 tablespoons white sugar
1/2 teaspoon cream of tartar
1 (9 inch) pie shell, baked

Directions

Combine 1 1/3 cups sugar, flour, and cocoa in a deep saucepan. Beat egg yolks with milk. Slowly add to sugar mixture. Cook on medium heat until thick while stirring with a flat bottomed wooden spoon. Remove mixture from heat, and stir in the butter or margarine until melted. Pour filling into baked pie crust.

To Make Meringue Topping: Whip egg whites in a glass bowl. Add remaining sugar one tablespoon at a time (you may not need all of the sugar) until peaks form. You may need to add cream of tartar to help add stiffness. Spread the meringue over the chocolate filling.

Bake at 325 degrees F (165 degrees C) until the peaks of the meringue are browned.

Easy Chocolate Drops

Ingredients

3 tablespoons margarine
3 tablespoons peanut butter
1 cup semisweet chocolate chips
3 cups whole wheat flake cereal

Directions

In a medium saucepan, combine the margarine, peanut butter, and chocolate chips. Cook over low heat, stirring frequently until melted. Remove from the heat and stir in cereal. Drop by spoonfuls onto wax paper or greased cookie sheets, and refrigerate until set.

Chocolate Fudge Pops

Ingredients

1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup white sugar
3 cups milk

Directions

In a mixing bowl, combine pudding, sugar, and milk. Pour mixture into small plastic cups (if you do not have ice pop molds) and freeze. When set, place a wooden craft sticks into them if you are using plastic cups. Serve when frozen.

Chocolate Cake Doughnuts

Ingredients

1 1/2 cups white sugar
1 teaspoon baking soda
2 eggs
1/2 teaspoon salt
4 tablespoons butter
3 (1 ounce) squares unsweetened chocolate
1 1/2 teaspoons vanilla extract
1 cup buttermilk
3 1/2 cups all-purpose flour
3 teaspoons baking powder
1 cup confectioners' sugar
1 egg white
1/2 teaspoon vanilla extract
1 quart vegetable oil for frying

Directions

All the ingredients should be at room temperature (70 degrees F). Beat the sugar and eggs together until creamy and lemon colored.

Melt the butter and chocolate together in a small saucepan over low heat. Beat into the sugar and egg mixture.

In a separate bowl combine the vanilla and buttermilk. Stir into the sugar mixture.

Combine the flour, baking powder, baking soda, and salt in a large bowl. Stir into the liquid mixture. Chill the dough slightly to make it easier to handle.

Roll out half the dough on a lightly floured board to a 1/2 inch thickness. Cut into doughnuts. Allow the cut doughnuts to dry for 10 minutes.

Heat 2 inches of oil to 370 degrees F (185 degrees C) in a large skillet. The dough should be at room temperature before frying. Dip a metal pancake turner into the hot oil each time before using it to move or turn a doughnut. Transfer the doughnuts to the skillet, one every 15 seconds. Fry each doughnut about 90 seconds per side. Remove the doughnuts and drain on paper towels. Repeat with the remaining dough.

To make the icing: Beat the sugar, egg white, and vanilla together until smooth. Drizzle onto the doughnuts after they have cooled.

Chocolate Malted Pie

Ingredients

2 (3.5 ounce) packages non-instant chocolate pudding mix
3 cups milk
4 (1 ounce) squares bittersweet chocolate
1/3 cup malted milk powder
1 (9 inch) prepared graham cracker crust
1 cup heavy whipping cream
1 teaspoon white sugar
3/4 cup chocolate covered malted milk balls, cut into pieces
2 tablespoons chocolate syrup

Directions

Cook pudding according to package directions, using the 3 cups of milk. Remove from heat. Add bittersweet chocolate, and stir in malted milk powder. Cool mixture for 5 minutes, stirring often, then pour into crumb crust. Cover and refrigerate for 2 hours.

Up to one hour before serving: beat cream and sugar with electric mixer until soft peaks form when beaters are lifted. Spread whipped cream over chocolate filling. Chop the malted milk balls into 3 or 4 pieces each, and sprinkle on top of the pie. Drizzle pie with the chocolate syrup. Refrigerate until serving time.

Hot Chocolate Mix I

Ingredients

11 cups dry milk powder
1 (8 ounce) container powdered
non-dairy creamer
2 1/2 cups confectioners' sugar
1 (16 ounce) container instant
chocolate drink mix

Directions

Sift together the powdered milk, non-dairy creamer, powdered sugar and instant chocolate drink mix. Store in air tight containers or glass jars for gift giving.

To use: Add 3 to 4 tablespoons of mix to 1 cup of water. Add a dash of cinnamon if desired.

Pepper-Crusted Beef Tenderloin with Chocolate-

Ingredients

2 (5 ounce) beef tenderloin filets
1 tablespoon olive oil
coarse sea salt to taste
1 tablespoon cracked white peppercorns
1 tablespoon olive oil
1 tablespoon minced shallot
1/4 cup port wine
1 tablespoon balsamic vinegar
1/4 cup beef stock
1 teaspoon minced fresh rosemary
1/2 (1 ounce) square bittersweet chocolate, chopped

Directions

Brush the tenderloin filets on all sides with 1 tablespoon olive oil, then sprinkle with sea salt and cracked pepper. Heat another tablespoon of olive oil in a skillet over medium-high heat until it begins to smoke. Add the steaks, and cook to your desired degree of doneness, 4 minutes per side for medium-rare. Once done, remove the steaks from the skillet and keep warm.

Stir in the minced shallot, and cook for 1 minute. Pour in the port and balsamic vinegar. Simmer until the port reduces to the consistency of chocolate syrup, 2 to 3 minutes. Add the beef stock and rosemary, and return to a simmer. Once the sauce has begun to simmer, whisk in the chocolate until it melts and slightly thickens the sauce. Pour sauce over steaks to serve.

Chocolate Cake V

Ingredients

1 cup unsweetened cocoa powder
2 cups hot brewed coffee
2 1/2 cups white sugar
1 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, dissolve the cocoa in the hot coffee; set aside. Sift together the flour, baking soda, baking powder and salt. Set aside.

In a large bowl, combine the sugar, oil, eggs and vanilla. Beat in the flour mixture alternately with the cocoa mixture. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Southern-Style Chocolate Gravy

Ingredients

1/4 cup cocoa
3 tablespoons all-purpose flour
3/4 cup white sugar
2 cups milk
1 tablespoon butter, softened
2 teaspoons vanilla

Directions

Whisk the cocoa, flour, and sugar together in a bowl until there are no lumps. Pour the milk into the mixture and whisk until well incorporated. Transfer the mixture to a saucepan and cook over medium heat, stirring frequently, until its consistency is similar to gravy, 7 to 10 minutes. Remove from heat and stir the butter and vanilla into the mixture until the butter is melted. Serve immediately.

Homemade Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's
food cake mix
4 eggs
1 cup shortening

Directions

Preheat oven to 350 degrees F (180 degrees C).

Blend the above ingredients together with a pastry blender until mixed.

Roll in balls about the size of a quarter and place on ungreased baking sheets. Make an even number of balls.

Bake for 10 minutes. Let cookies stand on cookie sheet for 5-6 minutes before removing them to cooling rack. After cookies have cooled, put Cream Cheese Frosting (see recipe or use one can of pre-made frosting) between two cookies, putting bottom sides together.

NOTE: Adding chopped pecans to the cookies without making them into sandwiches is also very good. Spice cake mix can be used in place of Devil's food.

Chocolate Angel Food Cake I

Ingredients

2 cups egg whites
1/4 teaspoon salt
1 1/4 teaspoons cream of tartar
1 1/4 cups white sugar
1 1/4 cups confectioners' sugar
1 1/4 cups cake flour
1/4 cup unsweetened cocoa powder
1 1/4 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix confectioners' sugar, cake flour, and cocoa. Sift together 2 times, and set aside.

In a clean large bowl, whip egg whites, salt, and cream of tartar with an electric mixer on high speed until very stiff. Fold in white sugar 2 tablespoons at a time while continuing to mix. Fold in flour mixture, a little at a time, until fully incorporated. Stir in vanilla. Pour into a 10 inch tube pan.

Bake at 325 degrees F (165 degrees C) for approximately 1 hour, or until cake springs back when touched.

Chocolate Pudding Pie

Ingredients

1 (9 inch) prepared graham
cracker crust
1 (5.9 ounce) package instant
chocolate pudding mix
1 (8 ounce) container frozen
whipped topping, thawed
10 gummi worms

Directions

Make instant pudding according to directions on box.

Dump pudding into pie crust.

Spread whipped topping on top of the pudding.

Refrigerate until not too gooey.

Garnish with gummy worms.

Tofu Chocolate Cake

Ingredients

3/4 cup all-purpose flour
1 1/4 cups ground almonds
3/4 cup packed brown sugar,
divided
1/2 cup butter
1 1/2 pounds tofu
2/3 cup vegetable oil
1/2 cup orange juice
1/2 cup chocolate liqueur
1/2 cup unsweetened cocoa
powder
1 teaspoon almond extract

Directions

Preheat the oven to 325 degrees F (165 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix together the flour, ground almonds and 1 tablespoon of the brown sugar. Knead in the butter to form a dough. Press the dough firmly into the bottom of the prepared pan.

Using a blender, combine the tofu, remaining sugar, oil, orange juice, chocolate liqueur, cocoa, and almond extract. Blend until smooth and creamy. Spread the batter in an even layer over the prepared crust.

Bake for 1 hour and 15 minutes in the preheated oven. Allow cake to cool to room temperature, then refrigerate overnight. This cake must be thoroughly cold to set properly, otherwise it will be runny like a pudding.

Chocolate Bread Pudding with Bourbon Pecan

Ingredients

1 1/4 cups white sugar
1/2 cup water
1/4 cup light corn syrup
1 tablespoon lemon juice
1 1/4 cups heavy whipping cream
1 cup chopped toasted pecans
2 tablespoons bourbon
2 cups whole milk
2 cups heavy whipping cream
1 cup white sugar
8 (1 ounce) squares semisweet chocolate
8 eggs
1 tablespoon vanilla extract
1 pound egg bread, sliced into 1 inch pieces

Directions

To make sauce: stir 1 1/4 cups sugar and water in heavy large saucepan over medium heat until sugar dissolves. Mix in corn syrup and lemon juice. Increase heat and boil without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Remove from heat; pour in 1 1/4 cups cream (mixture will bubble up), stir over low heat until caramel is melted and smooth. Increase heat and boil until sauce is reduced to 1 2/3 cups, stirring often, about 4 minutes. Remove from heat; mix in pecans and bourbon.

To make pudding: preheat oven to 350 degrees F (175 degrees C).

Combine milk, 2 cups cream, and 1 cup sugar in heavy large saucepan over medium high heat, stir until sugar dissolves and mixture comes to boil. Remove from heat, add chocolate, and stir until smooth.

Beat eggs and vanilla in large bowl to blend. Gradually whisk in chocolate mixture; add bread cubes and let stand until bread absorbs some of the custard, stirring occasionally, about 30 minutes. Transfer mixture to a 13x9x2-inch glass baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) until set in center, about 45 minutes. Serve pudding warm or at room temperature with warm sauce.

Italian Chocolate Hazelnut Cookies

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3 tablespoons cornstarch
4 teaspoons instant espresso powder
3/4 teaspoon salt
1 cup unsalted butter, cubed
1 teaspoon vanilla extract
2/3 cup hazelnuts - toasted, skinned and coarsely chopped
2 tablespoons hot water
2 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend flour, brown sugar, cornstarch, 1 tablespoon espresso powder and salt in a food processor. Add butter and vanilla. Using the pulse cycle-or pressing on/off button on your food processor, process until mixture resembles coarse meal. Add nuts; blend until finely chopped. Transfer dough to floured work surface. Knead just until dough comes together.

Divide dough in half. Press each half into 9-inch-diameter tart pan with removable bottom.

Bake at 350 degrees F (175 degrees C) until deep golden brown, about 25 minutes. Transfer to a rack and let cool for 2 minutes then remove sides of pan. Cut each shortbread round into 24 wedges. Cool completely.

Mix 2 tablespoons hot water and remaining 1 teaspoon espresso powder in small saucepan. Add chocolate. Stir over medium-low heat until chocolate is smooth. Remove from heat. Cool slightly. Drizzle chocolate mixture over cookies. Let stand until chocolate sets.

Chocolate Meringue Stars

Ingredients

3 egg whites
3/4 teaspoon vanilla extract
3/4 cup sugar
1/4 cup baking cocoa
GLAZE
3 (1 ounce) squares semisweet chocolate
1 tablespoon shortening

Directions

In a mixing bowl, beat egg whites and vanilla until soft peaks form. Gradually add sugar, about 2 tablespoons at a time, beating until stiff peaks form. Gently fold in cocoa.

Place in a pastry bag with a large open star tip (#8b). Line baking sheets with ungreased parchment paper. Pipe stars, about 1-1/4-in. diameter, onto foil, or drop by rounded teaspoonfuls.

Bake at 300 degrees for 30-35 minutes or until lightly browned. Remove from foil; cool on wire racks.

In a microwave or double boiler, melt chocolate and shortening; stir until smooth. Dip the cookies halfway into glaze; place on waxed paper to harden.

Excessively Good Chocolate Chip Cookies

Ingredients

1 cup margarine
1 cup vegetable oil
2 cups white sugar
2 cups packed brown sugar
4 eggs
3 teaspoons vanilla extract
2 tablespoons real maple syrup
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
3/4 teaspoon salt
1 cup finely ground graham cracker crumbs
5 cups rolled oats
1 1/2 cups semisweet chocolate chips
4 cups semisweet chocolate chips
3 cups chopped walnuts

Directions

In a large bowl cream, sugar, butter, and maple syrup. Add eggs and vanilla.

Grind the oats in a food processor to a coarse texture. Mix the dry ingredients together (except chocolate) and pour in half, add the cracker crumbs and nuts, mix well and add the rest of the dry ingredients. NOTE: You can use any one of the following kinds of nuts: peanuts, almonds, pecans, walnuts, filberts, cashews or chestnuts.

Add the chocolate pieces last and make a small ball and place on a ungreased cookie sheet 3 inches apart. Press the cookie flat.

Bake for 10 to 12 minutes at 350 degrees F (175 degrees C). Dough also freezes well.

Sour Cream Chocolate Chip Cookies

Ingredients

1 1/2 cups raisins
1 1/2 cups chopped walnuts
2 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 cup butter, softened
1 cup white sugar
2 eggs
1/2 cup sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Line cookie sheets with aluminum foil or baking parchment.

Steam raisins in a vegetable steamer over shallow water in a saucepan. Boil water for 3 minutes, until raisins are moist. Remove raisins and let dry on cloth.

In a large bowl, cream together the butter, sugar and vanilla until smooth. Beat in eggs and sour cream until well blended. Sift together flour and baking soda; stir into the butter mixture. Mix in raisins, nuts and chocolate. Drop dough by tablespoons 2 inches apart on cookie sheets.

Bake 13 to 15 minutes, until lightly colored. Let cool on wire racks.

Best Ever Chocolate Chip Cookies I

Ingredients

3 cups margarine, softened
2 1/2 cups white sugar
2 1/2 cups packed brown sugar
2 teaspoons vanilla extract
4 eggs
8 cups all-purpose flour
4 teaspoons baking soda
1 teaspoon salt
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together margarine, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla. In a separate bowl, mix together flour, baking soda, and salt. Add to egg mixture, and mix well. Stir in chocolate chips. Instead of just dropping them onto the cookie sheet, I roll the cookies into balls - it makes them all look very uniform and nice!

Bake in preheated oven for 12 to 15 minutes, or until light brown. Cool on a wire rack.

White Chocolate, Chocolate Cookies

Ingredients

1 cup unsalted butter
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/4 cups unsweetened cocoa powder
1 3/4 cups all-purpose flour
2 teaspoons baking soda
2 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Combine the cocoa, flour, and baking soda, gradually stir into the creamed mixture. Finally, fold in white chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until puffy but still soft. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Ally's Chocolate Chip Cookies

Ingredients

3 cups rolled oats
1 cup milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup margarine
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Soak the rolled oats in the milk for at least ten minutes.

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream together the margarine, brown sugar and white sugar. Stir in the eggs and vanilla. Add the sifted ingredients, and mix well. Then stir in the oat mixture and chocolate chips.

Drop dough by heaping spoonfuls onto the prepared cookie sheets. Bake for 12 to 15 minutes in the preheated oven, until cookies are golden brown. Cool on baking sheets or remove to cool on wire racks.

Chocolate Scotcheroos

Ingredients

1 cup white sugar
1 cup light corn syrup
1 cup peanut butter
6 cups crispy rice cereal
1 cup semisweet chocolate chips
1 cup butterscotch chips

Directions

Butter a 9x13 inch baking pan.

In a saucepan over medium heat, combine the sugar and corn syrup, and bring to a rolling boil. Remove from heat, and stir in peanut butter. Mix in the rice cereal until evenly coated. Press the mixture into the prepared pan.

In a glass bowl in the microwave, melt the chocolate and butterscotch chips, stirring occasionally until smooth and well blended. Spread over the top of the bars. Chill until set, then cut into bars.

Chocolate Earthquake Cake I

Ingredients

1 cup chopped walnuts
1 (3.5 ounce) package flaked coconut
1 (18.25 ounce) package German chocolate cake mix
1/2 cup butter
8 ounces cream cheese
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x12 inch cake pan. Cover the bottom of the cake pan with the chopped nuts and the flaked coconut.

Prepare cake mix according to package directions. Pour batter over chopped nuts and coconut.

Melt butter or margarine, add cream cheese and confectioner's sugar. Stir until blended. Spoon over unbaked batter.

Bake at 350 degrees F (175 degrees C) for 40 to 42 minutes. Please note: you cannot test for doneness, as the cake will appear sticky even when it is done. The icing sinks into the batter as it bakes, forming the white ribbon inside. Makes 16 servings.

Almond Chocolate Coconut Cups

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 egg
1/2 cup margarine, melted
3/4 cup all-purpose flour

1/2 cup white sugar
1/2 cup evaporated milk
14 large marshmallows
7 ounces flaked coconut

1/4 cup evaporated milk
3/4 cup semisweet chocolate
chips
2 tablespoons margarine
1/2 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease mini-muffin tins.

In a bowl, combine cake mix, egg, 1/2 cup melted margarine and flour until well blended. Roll into 1 inch balls and place in prepared mini-muffin pans. Press into bottom and up sides of muffin cups.

Bake in preheated oven 10 minutes, until set.

While cups are baking, combine 1/2 cup sugar and 1/2 cup evaporated milk in microwave-safe bowl. Microwave on high 2 minutes, until mixture comes to a boil. Stir in marshmallows until melted. Stir in coconut until well combined. Spoon into baked shells while mixture is still warm.

In a microwave-safe bowl, combine 1/4 cup evaporated milk, chocolate chips and 2 tablespoons margarine. Microwave on high 1 minute, remove from oven and stir until chocolate is melted and mixture is smooth. Stir in almonds until well coated. Spoon over coconut mixture and spread to cover. Cool completely before removing from pans. Store in refrigerator or freezer.

Peppermint Chocolate Bars

Ingredients

1/2 cup butter (no substitutes)
2 (1 ounce) squares unsweetened chocolate
2 eggs
1 cup sugar
2 teaspoons vanilla extract
1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 cup chopped pecans or walnuts
FROSTING:
1/4 cup butter (no substitutes), softened
2 cups confectioners' sugar
1 teaspoon peppermint extract
3 tablespoons whipping cream
TOPPING:
1 (1 ounce) square semisweet chocolate
1 tablespoon butter (no substitutes)

Directions

In a microwave or double boiler, melt butter and chocolate; cool slightly. In a mixing bowl, beat the eggs, sugar and vanilla. Add the chocolate mixture and mix well. Combine flour and salt; gradually add to chocolate mixture. Stir in nuts.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 16-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, cream butter, sugar and extract. Add enough cream until frosting reaches spreading consistency. Frost cooled bars. Melt chocolate and butter; drizzle over frosting. Cut into bars.

Potluck Chocolate Cake

Ingredients

1 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 cups all-purpose flour
2 cups sugar
1/2 teaspoon salt
1/2 cup sour cream
2 eggs
1 teaspoon baking soda
FROSTING:
1/2 cup butter, softened
3 3/4 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract
6 tablespoons milk
1/2 cup chopped walnuts, toasted

Directions

In a saucepan, bring butter, water and cocoa to a boil; whisk until smooth. Cool to room temperature. In a mixing bowl, combine flour, sugar and salt. Add cocoa mixture; beat on low speed just until combined. Add sour cream, eggs and baking soda; blend until smooth. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For frosting, in a mixing bowl, cream butter. Combine the confectioners' sugar and cocoa; gradually add to butter. Beat in the vanilla and enough milk to achieve spreading consistency. Frost the cake. Sprinkle with nuts. Refrigerate until serving.

Chocolate Walnut Rum Balls

Ingredients

1 cup semisweet chocolate chips
1 cup white sugar
3 tablespoons light corn syrup
1/2 cup dark rum
2 1/2 cups vanilla wafer crumbs
1 cup chopped walnuts

Directions

Melt chocolate over a double boiler, stirring until smooth. Remove from the heat and whisk in 1/2 cup of sugar and the corn syrup, then the rum. In a separate bowl, stir together the vanilla wafer crumbs and walnuts. Add the chocolate mixture to the nut mixture and stir until well blended.

Place the remaining 1/2 cup of sugar in a shallow bowl. Roll the dough into 1 inch balls and roll the balls in the sugar to coat evenly. Cover and refrigerate at least overnight for best flavor. These can be refrigerated up to 5 days.

Stephen's Chocolate Chip Cookies

Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup white chocolate chips
- 2/3 cup milk chocolate chips
- 2/3 cup semisweet chocolate chips
- 1/3 cup chopped walnuts
- 1/3 cup chopped pecans
- 1/3 cup chopped almonds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar, and white sugar. Mix in the eggs and vanilla. Combine the flour, baking soda, baking powder, and salt; add to butter mixture, and stir until just blended. With a large wooden spoon, stir in the white, milk, and semi-sweet chocolate chips. Stir in the walnuts, pecans, and almonds. Drop dough by heaping spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on the baking sheet before transferring to wire racks to cool completely.

Chocolate Marvel Cake

Ingredients

1 cup strong brewed coffee
1 cup fat-free milk
2 (4 ounce) jars pureed prunes
baby food
4 egg whites
2 teaspoons vanilla extract
2 cups all-purpose flour
2 cups sugar
3/4 cup baking cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/4 teaspoon salt

FROSTING:

6 tablespoons margarine,
softened
2 2/3 cups confectioners' sugar
1/4 cup baking cocoa
2 tablespoons fat-free milk
2 tablespoons strong brewed
coffee
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine coffee, milk, baby food, egg whites and vanilla; beat until well blended. Combine flour, sugar, cocoa, baking soda, baking powder and salt; add to coffee mixture. Beat for 2 minutes or until well blended (batter will be thin). Pour into two 9-in. round cake pans that have been coated with nonstick cooking spray and lightly floured. Bake at 350 degrees F for 30-35 minutes or until cake pulls away from sides of pan. Cool for 10 minutes; remove from pans to wire racks to cool completely.

For frosting, in a mixing bowl, cream margarine, sugar and cocoa. Gradually add the milk, coffee and vanilla; beating well. Frost between layers and top and sides of cake.

No-Bake Chocolate Cookies

Ingredients

2 cups sugar
1/2 cup fat-free milk
1/2 cup butter or stick margarine
3 cups quick-cooking oats
1 cup flaked coconut
6 tablespoons baking cocoa
1/2 teaspoon vanilla extract

Directions

In a large saucepan, combine the sugar, milk and butter; bring to a boil, stirring constantly. Boil for 2 minutes. Remove from the heat.

Stir in the oats, coconut, cocoa and vanilla. Working quickly, drop by rounded tablespoonfuls onto waxed paper. Let stand until set, about 1 hour.

Chocolate Crinkles II

Ingredients

1 cup unsweetened cocoa powder
2 cups white sugar
1/2 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup confectioners' sugar

Directions

In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. Roll dough into one inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.

Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring to wire racks to cool.

White Chocolate Fudge

Ingredients

1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
12 ounces white chocolate, chopped
3/4 cup chopped pecans

Directions

Grease an 8x8 inch baking dish. Set aside.

In a medium bowl, beat cream cheese, sugar, and vanilla until smooth.

In the top of a double boiler over lightly simmering water, heat white chocolate, stirring until melted and smooth.

Fold melted white chocolate and pecans into cream cheese mixture. Spread into prepared baking dish. Chill for 1 hour, then cut into 1 inch squares.

Chocolate Zucchini Muffins

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
1/3 cup unsweetened cocoa powder
1 1/2 teaspoons vanilla extract
2 cups grated zucchini
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground cardamom

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line two 12 cup muffin tins with paper liners.

In a large bowl beat the eggs. Beat in the sugar and oil. Add the cocoa, vanilla, zucchini and stir well.

Stir in the flour, baking soda, baking powder, salt, cinnamon, nutmeg, cloves and cardamom. Mix until just moist.

Pour batter into prepared muffin tins filling 2/3 of the way full. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Remove from pan and let cool on a wire rack. Store loosely covered.

Blackberry-Chocolate Chip Pie

Ingredients

1 (15 ounce) package pastry for a 9 inch double crust pie
3/4 cup white sugar
1/3 cup all-purpose flour
3/4 teaspoon ground cinnamon
4 cups blackberries
3/4 cup semisweet chocolate chips
1/2 tablespoon lemon juice

Directions

Preheat oven to 425 degrees F (220 degrees C). Place one of the pie crusts into the bottom of a 9 inch pie plate.

In a bowl, mix the sugar, flour, and cinnamon. Gently stir in the blackberries and chocolate chips. Sprinkle with lemon juice. Transfer to the pie crust in the pie plate. Place remaining pie crust over the top, and secure to the bottom crust by pressing with a fork, or fluting with your fingers.

Bake 35 minutes in the preheated oven, until top is golden brown. Cool slightly before slicing.

Chocolate Caramel Pears

Ingredients

1 (14 ounce) package caramels*
2 tablespoons water
6 large ripe firm pears (Bosc, Bartlett, D'Anjou)
1 cup chopped cashews, hazelnuts or almonds
1/3 cup semisweet chocolate chips
1 1/2 teaspoons shortening
1/3 cup vanilla or white chips

Directions

In a heavy saucepan, heat caramels and water over low heat just until caramels are melted. Remove from the heat; cool slightly. Cut a thin slice from the bottom of each pear so it sits flat. Dip pears halfway in caramel; turn to coat and allow excess to drip off. Dip in nuts and place on a greased baking sheet; refrigerate for 30 minutes or until coating is firm.

In a heavy saucepan or microwave, melt chocolate chips with 1 teaspoon shortening; stir until smooth. In another saucepan, melt vanilla chips with remaining shortening; stir until smooth. Drizzle melted chips over pears and stems. Let stand until set.

Duo-Chocolate Fudge

Ingredients

1 pound milk chocolate
1 pound semi-sweet chocolate chips
2 1/2 tablespoons butter
2 cups marshmallow creme
2 cups chopped walnuts (optional)

1 (12 fluid ounce) can evaporated milk
4 cups white sugar

Directions

Lightly butter one 9x13 inch pan.

In a large bowl, combine the milk chocolate, semi-sweet chocolate, butter, marshmallow cream and nuts.

In a large saucepan over medium heat, combine the evaporated milk and sugar. Stir constantly and bring to a boil for 4 minutes.

Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge into a buttered 9x13 inch baking pan. Spread out and smooth into pan.

Set aside to cool and harden, about 6 hours. Cut into squares when ready to serve.

Maple Hot Chocolate

Ingredients

1/4 cup sugar
1 tablespoon baking cocoa
1/8 teaspoon salt
1/4 cup hot water
1 tablespoon butter or margarine
4 cups milk
1 teaspoon maple flavoring
1 teaspoon vanilla extract
12 large marshmallows

Directions

In a large saucepan, combine sugar, cocoa and salt. Stir in hot water and butter; bring to a boil. Add the milk, maple flavoring, vanilla and 8 marshmallows. Heat through, stirring occasionally, until marshmallows are melted. Ladle into mugs and top each with a marshmallow.

EAGLE BRAND® Chocolate Peanut Butter Bars

Ingredients

2 cups quick-cooking oats
1 3/4 cups firmly packed light brown sugar
1 1/2 cups Pillsbury BEST® All Purpose Flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup butter or margarine
1/2 cup chopped peanuts
1 cup semi-sweet chocolate chips
1 large egg, beaten
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/2 cup Jif® Creamy Peanut Butter

Directions

Heat oven to 350 degrees F. In large bowl, combine oats, brown sugar, flour, baking powder and baking soda. Using a pastry blender, cut in butter until dough resembles fine crumbs. Stir in peanuts. Set aside 1 1/2 cups crumb mixture.

Stir egg into remaining crumb mixture. Press on bottom of 13x9-inch baking pan. Bake 15 minutes.

In small bowl, stir together sweetened condensed milk and peanut butter until well combined. Pour evenly over crust.

Stir together reserved crumb mixture and chocolate chips. Sprinkle evenly over peanut butter layer. Bake 15 minutes. Cool. Cut into bars. Store leftovers loosely covered at room temperature.

Mom's Chocolate Chip Meringues

Ingredients

2 egg whites
1/4 teaspoon salt
2/3 cup white sugar
1/8 teaspoon cream of tartar
1 cup miniature chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a cookie sheet or line with parchment paper.

Blend egg whites and salt with an electric mixer until peaks begin to form. With the mixer still running, gradually add sugar, 1 tablespoon at a time, until all is incorporated, then add the cream of tartar.

Gently fold in chocolate chips using a wooden spoon or rubber spatula. Using a teaspoon, drop batter onto prepared cookie sheet. Place in the oven, and turn off heat. Leave in the oven at least 4 hours, or overnight for even better results.

Chocolate Nut Brownies

Ingredients

2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon vanilla extract
3/4 cup unsweetened cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped nuts, divided

Directions

In a mixing bowl, beat shortening, sugar, eggs and vanilla just until smooth. Combine dry ingredients; stir into batter. Fold in half the nuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle remaining nuts on top. Bake at 350 degrees F for 20-25 minutes or until brownies pull away from the sides of the pan. Cool on wire rack. Cut into squares.

Waffle Iron Chocolate Cookies

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 eggs
2 (1 ounce) squares unsweetened chocolate
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Melt chocolate over low heat. Cream together sugar and butter or margarine. Add chocolate and mix well.

Add eggs and dry ingredients. Mix well.

Heat waffle iron. Non stick spray can be used to prepare iron.

Drop about 1 Tablespoon of dough in each section of preheated iron.

Bake until cookies start to turn brown. Be careful because they can burn easily.

Cool and frost with a white powdered sugar frosting. (See recipe for Vanilla Glaze.)

Death by Chocolate

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 2/3 cups milk
3/4 cup strong brewed coffee
1 (12 ounce) container frozen whipped topping, thawed
6 (1.4 ounce) bars chocolate covered toffee bars, frozen and crushed

Directions

In a 9x13 in pan, bake cake according to package directions. Cool and crumble. Make pudding, according to package directions, with milk.

In a large trifle or other glass serving bowl, place half of the crumbled cake. Pour half of the coffee over the cake, and spread half of the pudding over that. Top with half of the whipped topping, sprinkled with half the crumbled candy bars. Repeat layers in the same order. Refrigerate until serving.

Chocolate-Mint Sandwich Cookies

Ingredients

3/4 cup butter (no substitutes),
softened

1 cup sugar

1 egg

1/2 teaspoon vanilla extract

2 cups all-purpose flour

3/4 cup baking cocoa

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/4 cup milk

FILLING:

3 tablespoons butter, softened

1 1/2 cups confectioners' sugar

1 tablespoon milk

1/4 teaspoon peppermint extract

2 drops green food coloring

(optional)

Directions

In a mixing bowl, cream butter and sugar. Add egg and vanilla; mix well. Combine the flour, cocoa, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Shape into two 10-1/2-in. rolls; wrap each in plastic wrap. Refrigerate overnight.

Unwrap dough and cut into 1/8-in. slices. Place 2 in. apart on lightly greased baking sheets. Bake at 325 degrees F for 9-11 minutes or until edges are set. Remove to wire racks to cool. Combine filling ingredients; beat until smooth. Add food coloring if desired. Spread on the bottom of half of the cookies; top with remaining cookies.

German Chocolate Bars

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2/3 cup cold butter or margarine
1 cup semisweet chocolate chips
1 (16 ounce) container coconut pecan frosting
1/4 cup milk

Directions

Place cake mix in a bowl; cut in butter until crumbly. Press 2-1/2 cups into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10 minutes; immediately sprinkle with chocolate chips. Drop frosting by tablespoonfuls over the chips. Stir milk into the remaining crumb mixture; drop by teaspoonfuls over top.

Bake 25-30 minutes longer or until bubbly around the edges and top is cracked. Cool on a wire rack. Refrigerate for 4 hours before cutting.

Chocolate Press Cookies

Ingredients

5/8 cup shortening
1 3/4 cups white sugar
1 beaten egg
1/2 teaspoon vanilla extract
2 teaspoons milk
2 cups all-purpose flour
6 tablespoons unsweetened
cocoa powder
1/2 teaspoon salt
1/4 cup multicolored candy
sprinkles (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the egg, and stir in vanilla and milk. Combine the flour, cocoa, and salt; stir into the creamed mixture until just blended. Fill cookie press, and press onto ungreased baking sheets. Decorate with sprinkles if desired.

Bake for 10 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Chocolate Decadence Yule Log

Ingredients

2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
5 eggs
3/4 cup white sugar
2 (1 ounce) squares unsweetened chocolate
2 tablespoons water
2 tablespoons coffee-flavored liqueur
2 tablespoons white sugar
1/4 teaspoon baking soda
confectioners' sugar for dusting

4 (1 ounce) squares semisweet baking chocolate
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon coffee flavored liqueur

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly spray a 10x15 inch jellyroll pan and line with parchment paper. Sift flour with baking powder and salt and set aside.

In a large mixing bowl, beat the eggs on high for several minutes until they are very pale and fluffy. Gradually add in the sugar, beating 1 to 2 minutes more or until very thick. Gently, but thoroughly, fold in the flour mixture.

Melt the chocolate in a small saucepan over low heat. In a small bowl, combine the 2 tablespoons of water with the 2 tablespoons coffee liqueur and the remaining 2 tablespoons sugar and the baking soda, then gradually stir into the melted chocolate until smooth. Quickly, but thoroughly, fold chocolate mixture into batter.

Pour batter into prepared 10x15 inch pan. Bake at 350 degrees F (175 degrees C) for 18 to 20 minutes, or until a toothpick inserted into the cake comes out clean. Lightly sift an even layer of confectioners sugar over a cloth napkin or tea towel (do not use Terry-cloth). Flip the cake out of its pan onto the prepared cloth as soon as it comes from the oven. Carefully peel away parchment paper. Lightly dust top of cake with confectioners sugar, then trim away crisp edges. Starting with one of the short sides of the cake, immediately roll the cake up in the cloth, jellyroll style, and cool thoroughly on a rack.

For the Filling and Frosting: In a small saucepan over low heat, melt the chocolate. Remove from heat and let cool to lukewarm. In a medium bowl, beat the cream cheese with the confectioners sugar until smooth, then blend in the vanilla extract and coffee liqueur. Blend in the melted chocolate. Unroll the cake and spread about 1/3 of the filling evenly over the surface. Roll the cake back up.

Arrange cake roll on serving tray, then frost generously, swiping with an icing spatula to form the long 'bark line' design. Swipe ends of cake in a circular motion to simulate the tree-rings of a cut log. Decorate log as desired with holly leaves and berries, mushrooms and snow.

Godiva Chocolate Martini

Ingredients

1 ounce Godiva Original Liqueur
1/4 ounce Ciroc Vodka

Directions

Add Godiva Original Liqueur and Ciroc Vodka in martini glass and stir.

No-Bake Chocolate Yule Log with Chocolate

Ingredients

1 pint heavy cream
3 tablespoons unsweetened cocoa powder
5 tablespoons orange-flavored liqueur, such as Grand Marnier or Cointreau, divided
1 tablespoon sugar
3/4 cup low-sugar orange marmalade
1 (9 ounce) box Nabisco Famous Chocolate Wafers
8 nonpareils (or use chocolate stars or small Peppermint Patties)
8 dark chocolate kisses, foil removed
1 (6 ounce) container raspberries (optional)

Directions

Beat cream, cocoa, 3 Tbs. liqueur and sugar to stiff peaks in a large bowl. Set aside. Mix marmalade with 2 Tbs. liqueur in a medium bowl. Select a platter long and wide enough to fit a 12-inch yule log with two 'knots.'

On flat side of the first wafer, spread a scant teaspoon of marmalade and 1 1/2 tsps. of the cream mixture over entire surface, then top with another wafer, flat side up. Repeat until you have about 3 inches of wafers. Stand stack on its side at a slight angle on the serving platter. Keep adding to log until 16 wafers remain.

Stack 8 wafers, also on a slight angle, on each side of the log to form two knots.

Spread remaining whipped cream mix over whole log, coating completely, then create 'bark' by running fork tines along the log and each knot. Cover gently with plastic wrap and refrigerate at least 3 hours or overnight.

Using a toothpick or ice pick, make a small hole in the bottom of each nonpareil. Stick a chocolate kiss into each hole to form mushrooms. Decorate log with clusters of mushrooms, and scatter raspberries around the platter. Slice and serve.

Italian Capezzoli di Venere (Chocolate Truffles of

Ingredients

12 ounces high quality dark chocolate, chopped
16 ounces canned whole chestnuts, drained
6 tablespoons butter, softened
1/2 cup white sugar
1/4 cup brandy
1 teaspoon vanilla extract

12 ounces high quality white chocolate, chopped - divided
1 dash powdered red food coloring

Directions

Place the dark chocolate into the top part of a double boiler over simmering water, and let the chocolate melt. Turn off the heat and let the chocolate cool.

Place the chestnuts into the work bowl of a food processor, and process until the chestnuts are smoothly pureed, about 1 minute.

Beat together the butter and sugar with an electric mixer until the mixture is light and fluffy, about 3 minutes. Stir in the chestnuts, brandy, and vanilla extract until the mixture is smooth. Stir in the chocolate, and pinch off about 1 tablespoon of filling per truffle. Roll the mixture into balls about 1 inch in diameter. If the mixture is too soft to hold its shape, chill for several minutes in refrigerator.

Reserve about 1 ounce of white chocolate for tempering, and about 1 ounce for coloring. Melt the remaining 10 ounces of white chocolate over simmering water in a double boiler until the chocolate is melted and warm but not hot (about 105 degrees F (40 degrees C)). Remove the pan containing the melted chocolate from the double boiler, and add about 1 ounce of chopped, unmelted white chocolate. Stir the chocolate until the unmelted pieces of chocolate melt, and the temperature drops to 80 to 82 degrees F (27 to 28 degrees C)).

Carefully dip each center in the melted white chocolate, and gently place the truffle onto a piece of parchment paper or waxed paper to cool and harden, about 15 minutes.

Melt the remaining 1 ounce of chopped white chocolate over simmering water in a double boiler until the chocolate is melted and warm but not hot. Stir in a very small amount of powdered red food coloring until you get a desired shade of pink. Dip a little colored chocolate out with a spoon, dot each truffle with a pink dot, and allow the pink chocolate dots to set, about 15 minutes. Place the truffles into paper candy cups to serve.

Chocolate Pound Cake I

Ingredients

3 cups white sugar
1 cup butter, softened
1/2 cup shortening
3 1/2 cups all-purpose flour
5 eggs
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 1/8 cups milk
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream together butter or margarine, shortening, and sugar. Add the eggs, vanilla, and salt mixing batter until light and creamy.

Add 1 cup flour and the baking powder to egg butter mixture. Stir until just combined. Then add 1/2 cup milk stirring until combined. Continue alternating flour and milk, ending with flour.

Stir in cocoa and mix well. Place batter in a greased and floured tube pan that has been lined with greased and floured baking parchment paper.

Bake in a preheated 300 degrees F (150 degrees C) oven for 1 hour 30 minutes.

Cool cake in pan for 10 minutes. Then remove cake from its pan and let cool on a wire rack.

Easy Chocolate Bundt Cake Glaze

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, combine the sweetened condensed milk and chocolate chips. Cook, stirring constantly, until the chips are melted and the mixture is smooth. Do not allow it to bubble. Remove from the heat and stir in vanilla. Cool slightly before drizzling over a cake. If you want to make this ahead, it can be cooled and reheated in the microwave.

Milk Chocolate Florentine Cookies

Ingredients

2/3 cup butter, melted
2 cups quick-cooking oats
2/3 cup all-purpose flour
1/4 teaspoon salt
1 cup white sugar
1/4 cup corn syrup
1/4 cup milk
1 teaspoon vanilla extract
2 cups milk chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line 2 cookie sheets with aluminum foil and grease the foil.

In a large skillet over medium heat, melt the butter. Stir together the oats, flour, salt and sugar; mix into the melted butter until well blended. Stir in the corn syrup, milk and vanilla. Drop batter by teaspoonfuls 3 inches apart onto the prepared cookie sheets.

Bake for 5 to 7 minutes in the preheated oven, until medium brown. Cool completely before removing from the cookie sheets. In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Remove from heat. Spread chocolate onto the bottoms of cookies and sandwich them together.

Passover Chocolate Chip Meringues

Ingredients

2 egg whites
3/4 cup white sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 cookie sheets with aluminum foil.

With an electric beater, beat egg whites until peaks form. Add sugar into the egg whites 1 teaspoon at a time. Gently stir in vanilla and salt, beat until the egg white are stiff and shiny. Fold in chocolate chips.

Drop mixture by teaspoon onto the sheets. Turn off the oven, place the cookies inside the oven and leave them for a few hours or overnight. When you remember to look for them, they'll be ready to eat!

Chocolate Mint Candies Cookies

Ingredients

3/4 cup butter
1 1/2 cups brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
3 (4.5 ounce) packages chocolate covered thin mints

Directions

In a saucepan over medium heat, cook the sugar, butter and water, stirring occasionally until melted. Remove from heat, stir in the chocolate chips until melted and set aside to cool for 10 minutes.

Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover and refrigerate dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll cookie dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake. When cookies come out of the oven, Press one mint wafer into the top of each cookie and let sit for 1 minute. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.

German Chocolate Cake III

Ingredients

1/2 cup water
4 (1 ounce) squares German
sweet chocolate
1 cup butter, softened
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
4 egg whites

1 cup white sugar
1 cup evaporated milk
1/2 cup butter
3 egg yolks, beaten
1 1/3 cups flaked coconut
1 cup chopped pecans
1 teaspoon vanilla extract

1/2 teaspoon shortening
1 (1 ounce) square semisweet
chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 9 inch round pans. Sift together the flour, baking soda and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour into 3 - 9 inch pans Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, then turn out onto wire rack.

To make the Filling: In a saucepan combine 1 cup sugar, evaporated milk, 1/2 cup butter, and 3 egg yolks. Cook over low heat, stirring constantly until thickened. Remove from heat. Stir in coconut, pecans and vanilla. Cool until thick enough to spread.

Spread filling between layers and on top of cake. In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.

Richest Ever Chocolate Pound Cake

Ingredients

4 eggs
1 cup butter, softened
2 cups white sugar
1 cup semisweet chocolate chips
1/2 cup hot water
1 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Separate the eggs and beat the egg whites until stiff, and set aside. In a large bowl, cream the butter with the sugar. Melt the chocolate in the hot water. Beat in the egg yolks, then the melted chocolate, buttermilk, and vanilla.

In a bowl, stir together the flour, baking soda, and salt. Beat into the chocolate mixture. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly.

Turn the batter into a greased and floured tube pan. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the cake tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Chocolate Mint Brownies

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 (16 ounce) can chocolate syrup
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup all-purpose flour
2 1/2 cups confectioners' sugar
1/2 cup butter, melted
3 tablespoons creme de menthe
liqueur
1 cup semisweet chocolate chips
6 tablespoons butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, mix together 1 cup of white sugar and 1/2 cup of butter until smooth. Beat in the eggs one at a time, then stir in the vanilla and chocolate syrup. Combine the salt and flour; mix into the batter just until blended. Spread the batter evenly in the prepared pan.

Bake for 25 minutes in the preheated oven, until the brownies begin to pull away from the sides of the pan. Let cool.

In a medium bowl, mix together 1/2 cup melted butter and confectioners' sugar until smooth. Stir in creme de menthe liqueur. Spread over the cooled brownies and allow to cool completely.

Combine the chocolate chips and remaining butter in a microwave safe dish. Heat for 1 minute in the microwave, stir, then continue to heat at 30 second intervals, stirring each time, until melted and smooth. Spread over the top of the brownies. Allow to cool completely before cutting into 2 inch squares.

Chocolate Caramel Cheesecake

Ingredients

2 cups graham cracker crumbs
1/3 cup white sugar
1/2 cup butter, melted

30 individually wrapped caramels,
unwrapped
3 tablespoons milk
3/4 cup chopped pecans

1 cup semisweet chocolate chips
3 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
1 teaspoon vanilla extract
3 eggs

Directions

In a medium bowl, combine graham cracker crumbs, sugar and melted butter. Mix well and press into the bottom and 1 inch up the sides of a 9 inch springform pan. Pour on melted caramel/pecan mixture and chill for 30 minutes.

To make the Caramel Filling: In a small saucepan, combine caramels and milk. Cook over low heat, stirring, until smooth. Stir in chopped pecans. Preheat oven to 325 degrees F (165 degrees C).

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, beat cream cheese, sugar and vanilla until smooth. Beat in the eggs one at a time. Fold 1/3 of the filling into the melted chocolate, then pour the chocolate mixture back into the filling and mix until no streaks remain. Pour into crust.

Bake in the preheated oven for 50 minutes, or until center is almost set. Place a pan of water on rack underneath cheesecake as it bakes to help keep it from cracking. Cool in oven with door cracked open. Refrigerate at least 5 hours before serving.

Chocolate Sandwich Cookies II

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 (18.25 ounce) package low calorie chocolate cake mix
4 eggs
2/3 cup vegetable oil

1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease cookie sheets.

In a medium bowl, stir together the dark and light chocolate cake mix. Add the eggs and oil, mix until well blended. Roll dough into 2 inch balls, and place them onto the prepared cookie sheet. Flatten the balls slightly with the back of a spoon.

Bake for 10 to 12 minutes in the preheated oven, until firm. Let cool on the baking sheet for a few minutes before removing to cool on wire racks.

To make the filling, beat the cream cheese and confectioner' sugar together until smooth. Spread between two cooled cookies.

Potato Chocolate Torte

Ingredients

2 potatoes, peeled and halved
1 cup butter
2 cups white sugar
4 egg whites
4 egg yolks
1/2 cup heavy whipping cream
1 cup ground almonds
4 (1 ounce) squares semisweet chocolate, grated
2 1/2 cups all-purpose flour
1/4 teaspoon ground cloves
1 teaspoon ground cinnamon
2 tablespoons grated lemon zest
2 teaspoons baking powder

Directions

To rice potatoes: Place potatoes in a saucepan with water to cover. Bring to a boil, and cook for 20 minutes, or until tender. Drain potatoes, and cool slightly. Hold the ricer over a bowl and force the potatoes through the sieve until completely processed.

Preheat oven to 325 degrees F (165 degrees C). Sift together flour, baking powder, cloves and cinnamon. Set aside.

Cream butter and sugar until light. Add yolks, one at a time, beating well with each addition. Add riced/mashed potatoes, ground almonds and grated chocolate.

Add flour mixture and mix well. Fold in the lemon rind.

Beat egg whites until soft peaks form, then fold into batter until no streaks remain.

Pour batter into a 9 inch springform. Bake at 325 degrees F (165 degrees C) for 1 1/2 hours or until toothpick inserted into the center of cake comes out clean. Let cool, then frost with chocolate frosting.

Chocolate Chip Banana Bread II

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 2 tablespoons mayonnaise
- 6 very ripe bananas, mashed
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1 cup semi-sweet chocolate chips
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the mayonnaise and bananas. Stir together the flour, salt, baking powder and baking soda. Blend the flour mixture into the banana mixture; stir just enough to evenly combine. Fold in the chocolate chips and walnuts.

Bake at 350 degrees F (175 degrees C) until a toothpick inserted into the center of the loaf comes out clean, about 50 to 75 minutes. Cool loaf in the pan for 20 minutes before removing to a wire rack to cool completely.

Death By Chocolate V

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
5/8 cup unsweetened cocoa
1/4 cup butter, softened
2 cups white sugar
2 eggs
1 cup sour cream
1/2 cup water
2 teaspoons vanilla extract
2 cups semisweet chocolate chips
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, baking soda and cocoa. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream, water and vanilla. Beat in the flour mixture just until incorporated. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. When cake is cool, sift confectioners' sugar over the top.

White Chocolate Macadamia Nut Cookies II

Ingredients

1/2 cup butter, softened
3/4 cup packed brown sugar
1/2 cup shortening
1/2 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white chocolate chips
7 ounces macadamia nuts,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets.

Beat butter and shortening until soft and creamy. Gradually add the sugars and beat well.

Add egg and vanilla and beat well.

Combine flour, soda and salt; gradually add to butter mixture beating well after each addition. Stir in chips and nuts.

Drop dough by rounded teaspoonfuls onto lightly greased cookie sheets. Bake for 10-12 minutes or until done. Remove to wire racks to cool.

Double Chocolate Frozen Fudge Pops

Ingredients

1/2 cup white sugar
2 tablespoons cornstarch
2 tablespoons cocoa powder
2 1/2 cups whole milk
1 teaspoon vanilla extract
1 tablespoon butter
1/4 cup miniature semisweet
chocolate chips

Directions

Combine the sugar, cornstarch, cocoa powder, and milk in a small saucepan over medium heat. Bring to a simmer, and stir until thick, about 2 minutes. Remove from heat; stir in vanilla and butter. Transfer to a heatproof bowl, and refrigerate until cool, approximately 20 minutes.

Stir the chocolate chips into the cooled chocolate mixture. Pour into molds and freeze until firm, about 4 hours.

Chocolate Mint-Filled Cookies

Ingredients

1 cup semisweet chocolate chips
2 cups all-purpose flour
2/3 cup butter, softened
1/4 cup light corn syrup
2 teaspoons baking soda
1/4 teaspoon salt
1 egg
1/2 cup white sugar
48 small peppermint patties
1/3 cup white sugar

Directions

In heavy small saucepan over low heat, heat chocolate chips, stirring occasionally, until melted and smooth.

Pour melted chocolate into bowl and add flour, butter, corn syrup, baking soda, salt, egg and 1/2 cup sugar. Mix with electric mixer at low speed until blended. Increase speed to medium; beat until well mixed, scraping bowl frequently with rubber spatula.

Wrap dough with plastic wrap and refrigerate until easy to handle, about 2 hours.

Preheat oven to 350 degrees F (180 degrees C).

Measure 1/3 cup sugar into small bowl. Shape dough into 96 balls; roll balls in sugar to coat. Place in even number of balls, about 2 inches apart, on ungreased large cookie sheet.

Bake cookies 12 to 15 minutes until set. Immediately remove half of cookies from cookie sheet and invert onto work surface. While still hot, place chocolate-covered mint patties on remaining cookies, top side up. Press cookies together slightly so mint patty spreads out to cookie edges as it melts. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining dough and mints.

Chocolate Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3 ounce) package fruit flavored
gelatin mix
3/4 cup boiling water
1/2 cup cold water

2 (3.9 ounce) packages instant
chocolate pudding mix
2 (1.3 ounce) envelopes whipped
topping mix
3 cups cold milk

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with a fork. Make gelatin with 1 cup of boiling water, then stir in cold water. Slowly pour liquid gelatin over hot cake. Cool cake completely in the freezer before frosting.

To make the frosting: Using an electric mixer, beat together the instant pudding, whipped topping and milk until thickened. Pour over completely cooled cake. Keep cake in freezer until ready to serve.

Chocolate Wafer Crust

Ingredients

1 1/2 cups chocolate cookie
crumbs
6 tablespoons butter, melted

Directions

Mix crumbs and melted butter or margarine until well blended.
Press into an 8 or 9 inch pie plate. Chill until firm.

Chocolate Truffle Pie

Ingredients

11 (1 ounce) squares BAKER'S
Semi-Sweet Baking Chocolate,
divided
1/2 cup whipping cream
4 eggs
1/2 cup sugar
1/4 cup flour
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 325 degrees F. Grate 1 square of the chocolate; set aside. Place remaining 10 chocolate squares in large microwaveable bowl. Add cream. Microwave on HIGH 2 min. or until chocolate is almost melted. Stir until chocolate is completely melted; cool slightly.

Add eggs, sugar and flour; beat with wire whisk until well blended. Pour into lightly greased 9-inch pie plate.

Bake 35 min. or until outer half of pie is puffed and center is slightly soft; cool. Top each slice with a dollop of whipped topping just before serving. Sprinkle evenly with the grated chocolate.

Chocolate Nut Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1/2 cup sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup vanilla baking chips
1 cup chopped almonds

Directions

In a mixing bowl, cream butter and sugars. Add egg and extract; mix well. Combine the flour, cocoa, baking soda and salt; add to creamed mixture and mix well. Stir in the chips and nuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes. Cool on pans for 1 minute before removing to wire racks; cool completely.

Chocolate Pinwheel Cake

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 3/4 cups sifted cake flour
1 1/2 cups white sugar
2 tablespoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon vanilla extract
1 1/4 cups evaporated milk
2 eggs
1/2 cup shortening

1 (1 ounce) square unsweetened chocolate
2/3 cup shortening
1/2 cup white sugar
1/4 cup evaporated milk
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Line two 9 inch pans with parchment paper. Cut 9 inch circles, so bottoms will be smooth. Springform pans are preferred.

Melt 2 squares chocolate in saucepan over low heat. Set aside.

In a medium bowl, sift together cake flour, 1 1/2 cup sugar, baking powder, 1 teaspoon salt and soda.

In a large bowl, with electric mixer, blend 1/2 cup shortening, 1 1/4 cup evaporated milk and 1 teaspoon vanilla. Add flour mixture and beat with mixer 2 minutes at medium speed.

Add 2 eggs and mix until eggs are just blended. Add the melted 2 squares of chocolate (drizzle in while blending). Beat 1 minute at medium speed. Divide batter into two 9 inch pans.

Melt remaining 2 squares of unsweetened chocolate. Drizzle melted chocolate in ring shape onto batter, about 1 to 2 inches from edge. Using a butter knife or thin spatula, swirl chocolate into pinwheel pattern with a large circular motion. Don't swirl too much as you want chunks to remain. Press knife or spatula all the way to bottom of pan as you swirl.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. Cool completely.

To make the filling: Melt 1 square of chocolate. In a large bowl, combine 2/3 cup shortening, 1/3 cup sugar, 1/4 cup evaporated milk 1/4 teaspoon salt, 1 teaspoon vanilla and water. Add melted chocolate and beat on high speed for 10 minutes.

Using a long serrated knife, divide each cooled cake into 2 layers. Spread filling between layers. Use prettiest pinwheel layer as top layer.

Chocolate-Cran-Oat Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
2 eggs
2 cups rolled oats
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups dried cranberries
1/2 cup white chocolate chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C)

In a medium bowl, cream together the butter and sugar. Beat in the eggs one at a time. Combine the rolled oats, flour, whole wheat flour, baking soda and salt; gradually stir into the creamed mixture. Finally, stir in the cranberries, white chocolate chips and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Coffee Chocolate Chip Cookies

Ingredients

3/4 cup blanched slivered almonds
1/3 cup instant coffee granules
2 tablespoons hot water
2 2/3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 1/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toast almonds in oven for 10 minutes or until brown.

Dissolve coffee in 2 tablespoons hot water. In a separate small mixing bowl mix flour, baking soda and salt.

Beat butter and sugar in an electric mixer at a medium speed until fluffy. Pour coffee, vanilla and eggs into the butter mixture; mix well. Reduce mixer's speed to low and slowly pour flour mixture into the butter mixture.

Fold chocolate chips and almonds into the dough. Drop dough by teaspoonfuls onto an ungreased cookie sheet, 3 inches apart.

Bake for 10 minutes.

Chocolate Chip Crispy Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup margarine, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

In small mixing bowl, combine flour, baking soda and salt. Set aside.

In large mixing bowl, beat together margarine and sugar until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture, mixing until combined. Stir in Rice Krispies cereal and chocolate chips .

Drop by level tablespoons onto cookie sheets coated with vegetable spray.

Bake at 350 degrees F (175 degrees C) about 12 minutes or until lightly browned. Remove immediately from cookie sheets and cool on wire racks. Store in airtight container.

Double-Chocolate Mousse & Sticks

Ingredients

2 squares BAKER'S Semi-Sweet
Chocolate
1 1/2 cups COOL WHIP LITE
Whipped Topping, divided
20 HONEY MAID Chocolate
Grahams, broken into quarters

Directions

Microwave chocolate in small microwaveable bowl on HIGH 1 minute, stirring after 30 seconds. Stir until chocolate is completely melted.

Whisk in 1/2 cup COOL WHIP until well blended. Whisk in remaining COOL WHIP.

Refrigerate 30 minutes. Serve as a dip with the grahams.

Chocolate Marble Bread

Ingredients

7 cups all-purpose flour
1 (.25 ounce) package active dry yeast
2 cups milk
1/2 cup sugar
1/4 cup butter or margarine
1 teaspoon salt
2 eggs
1/4 cup baking cocoa
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk
1/4 cup chopped walnuts

Directions

In a mixing bowl, combine 3 cups flour and yeast. In a saucepan, heat milk, sugar, butter and salt to 120 degrees F-130 degrees F, stirring constantly. Add to flour mixture; mix well. Beat in eggs on low speed for 30 seconds; beat on high for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Divide dough into thirds. Knead cocoa into one-third of the dough (this may take 5-6 minutes). Shape into a ball. Shape remaining two-thirds dough into one ball. Place each ball in a lightly greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Cover and let rest for 10 minutes. On a lightly floured surface, roll white dough into a 20-in. x 10-in. rectangle; repeat with chocolate dough. Place chocolate layer on top of white layer. Starting with long side, roll up jelly-roll style; press edges to seal seam. Cut into 20 slices; place in a greased 10-in. tube pan in about three layers. Cover and let rise until nearly doubled, about 30-40 minutes. Bake at 350 degrees F for 40-45 minutes or until lightly browned. Remove from pan immediately; cool on a wire rack. Combine sugar and milk; drizzle over bread. Sprinkle with nuts.

Chocolate Glazed Brownies

Ingredients

2/3 cup BertolliB® Extra Light[™] Tasting Olive Oil
1 cup sugar
1/4 cup water
4 cups semi-sweet chocolate chips, divided
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
4 large eggs, lightly beaten
1 cup finely chopped pecans, toasted (optional)

Directions

Preheat oven to 350 degrees F. Spray 13 x 9-inch baking pan with nonstick cooking spray; set aside.

Cook BertolliB® Extra Light[™] Tasting Olive Oil, sugar and water in 4-quart saucepan over medium-high heat until sugar dissolves. Stir in 2 cups chips and vanilla until smooth with wire whisk. (Batter will be gritty). Let cool 15 minutes. Stir in flour, baking soda and salt with wire whisk. Stir in eggs and pecans. Spread batter into prepared pan.

Bake 35 minutes or until toothpick inserted in center comes out clean. Evenly sprinkle warm brownies with remaining 2 cups chips in single layer. Let stand 5 minutes to soften, then spread over brownies. Cool brownies completely on wire rack.

Double Chocolate Chip Macadamia Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 cup white chocolate chips
1 cup semisweet chocolate chips
1 cup chopped dry roasted macadamia nuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Gradually blend in the sifted ingredients. Mix in the white chocolate and semisweet chocolate chips and macadamia nuts. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pistachio Chocolate Macaroons

Ingredients

1 pinch salt
1/3 cup shelled pistachio nuts
2 egg whites
1/4 teaspoon cream of tartar
1/2 cup white sugar
3 1/3 cups unsweetened flaked coconut
1 teaspoon vanilla extract
1/3 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line baking sheets with parchment paper. Place the pistachios in the container of a food processor, and pulse until finely ground.

In a medium bowl, use an electric mixer to beat the egg whites with the cream of tartar and salt until they hold soft peaks. Gradually sprinkle in the sugar while continuing to whip until the peaks hold their shape, but are not too stiff. Gently fold in the pistachios, vanilla, and coconut. Scoop out 8 mounds onto the prepared baking sheet.

Bake for 15 to 20 minutes in the preheated oven, until the tops are lightly browned. Allow to cool completely.

When the cookies are cool, melt the chocolate in a glass bowl in the microwave, stirring every 30 seconds until smooth. Dip half of each cookie in to the chocolate, or drizzle chocolate over the tops. Let the chocolate set before eating if you can wait!

Chocolate Glaze II

Ingredients

2 cups sifted confectioners' sugar
2 tablespoons unsweetened
cocoa powder
1 tablespoon butter, softened
1/2 teaspoon vanilla extract
4 tablespoons milk

Directions

In a small bowl, combine butter with sugar and cocoa.

Add vanilla. Add milk gradually until smooth.

Drizzle over cake.

Carrot Cupcakes with White Chocolate Cream

Ingredients

2 ounces white chocolate
1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 teaspoon vanilla extract
1/2 teaspoon orange extract
4 cups confectioners' sugar
2 tablespoons heavy cream

2 eggs, lightly beaten
1 1/8 cups white sugar
1/3 cup brown sugar
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 cups shredded carrots
1/2 cup crushed pineapple
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups.

In small saucepan, melt white chocolate over low heat. Stir until smooth, and allow to cool to room temperature.

In a bowl, beat together the cream cheese and butter until smooth. Mix in white chocolate, 1 teaspoon vanilla, and orange extract. Gradually beat in the confectioners' sugar until the mixture is fluffy. Mix in heavy cream.

Beat together the eggs, white sugar, and brown sugar in a bowl, and mix in the oil and vanilla. Fold in carrots and pineapple. In a separate bowl, mix the flour, baking soda, salt, cinnamon, nutmeg, and ginger. Mix flour mixture into the carrot mixture until evenly moist. Fold in 1/2 cup walnuts. Transfer to the prepared muffin cups.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Cool completely on wire racks before topping with the icing and sprinkling with remaining walnuts.

Chocolate Chip Muffins

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 cup brown sugar
1/3 cup applesauce
1 egg white
1/2 teaspoon vanilla extract
2/3 cup milk
1 tablespoon all-purpose flour
1/4 cup semisweet chocolate chips
1/3 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 8 muffin cups or line with paper muffin liners.

Stir together 1 cup flour, baking soda, salt and cinnamon. In a separate bowl, cream together brown sugar and applesauce. Beat in egg white and vanilla.

Stir flour into egg mixture alternately with milk. Mix in an additional 1 tablespoon of flour. Fold in chocolate chips and walnuts. Spoon batter into prepared muffin cups so that cups are half full.

Bake in preheated oven for 13 to 15 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Chocolate Cream Torte

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 1/2 cups whipping cream
1/3 cup confectioners' sugar

FROSTING:

1 (8 ounce) package cream
cheese, softened
1/4 cup butter or margarine,
softened
2 teaspoons vanilla extract
2 cups confectioners' sugar
3 tablespoons baking cocoa

Directions

Prepare and bake cake according to package directions, using two greased and floured 9-in. round baking pans. Cool for 10 minutes before removing from pans to wire racks. When cool, split each cake in half horizontally.

In a small mixing bowl, beat cream until soft peaks form; fold in confectioners' sugar; spread between layers. In another mixing bowl, beat cream cheese, butter and vanilla. Gradually beat in confectioners' sugar and cocoa. Frost top of torte. Store in the refrigerator.

Chocolate Walnut Squares

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
4 eggs, lightly beaten
1 tablespoon vanilla extract*
2 cups all-purpose flour
1/2 teaspoon salt
2 cups chopped walnuts
2 (1 ounce) squares unsweetened
chocolate
FROSTING:
5 tablespoons all-purpose flour
1 cup milk
1 cup butter or margarine,
softened
1 cup confectioners' sugar
2 teaspoons vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Add flour and salt; mix well. Fold in walnuts. Spread half of batter into a greased 13-in. x 9-in. x 2-in. baking pan. Add chocolate to the remaining batter; mix well. Carefully spread over batter in pan. Bake at 350 degrees F for 30-35 minutes or until cake tests done. Cook completely. For frosting, mix flour and milk in a saucepan. Cook and stir over medium heat until a thick paste forms, about 10 minutes. Cool completely. In a mixing bowl, cream butter and confectioners' sugar. Add vanilla and mix well. Gradually add the milk mixture; beat for 5 minutes. Frost cake. Store in the refrigerator.

Moist Potato Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
2 (1 ounce) squares bittersweet chocolate, chopped
1/2 cup butter
1 1/2 cups white sugar
3/4 cup mashed potatoes
2 eggs
1/3 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake pans.

Sift together the flour, cocoa powder, baking powder and salt; set aside. Melt the bittersweet chocolate in a cup or small bowl in the microwave. Stir every 15 seconds until smooth.

In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the mashed potatoes and then the eggs, one at a time. Stir in the melted chocolate. Stir in the dry ingredients alternating with the milk just until everything is mixed. Divide evenly between the prepared pans and smooth the surface if needed.

Bake in the preheated oven until a knife inserted into the center of the cake comes out clean, 25 to 30 minutes. Cool in the pans set over a wire rack.

Chocolate Banana Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 egg
1 cup mashed ripe bananas
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped nuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas, milk and vanilla. Combine the flour, cocoa, baking soda and salt; add to the banana mixture and mix just until combined. Fold in nuts if desired. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Chocolate Orange Flavored Mousse

Ingredients

3 cups semisweet chocolate chips
3/4 cup water
1 orange, zested
10 eggs, separated
2/3 cup chopped almonds

Directions

In a small saucepan over low heat, melt chocolate with water, stirring until smooth. Remove from heat, stir in orange zest, and let cool.

Beat egg whites until stiff. Beat egg yolks into cooled chocolate. Beat a small amount of whites into chocolate with almonds. Fold in remaining egg whites. Chill in individual serving dishes 8 hours or overnight before serving.

Coconut Chocolate Chip Cookies

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1/2 teaspoon coconut extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and coconut extract; mix well. Combine the flour, baking soda and salt; add to the creamed mixture. Stir in chocolate chips and coconut.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 11-13 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Chip Pie

Ingredients

3 eggs
3/4 cup packed brown sugar
3/4 cup sugar
3/4 cup all-purpose flour
1/2 cup butter or margarine,
melted and cooled
1/4 cup vegetable oil
1 teaspoon vanilla extract
1 1/2 cups semisweet chocolate
chips
1 cup chopped pecans or walnuts
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat eggs until foamy. Beat in sugars, flour, butter, oil and vanilla until well blended. Stir in chocolate chips and nuts. Pour into pie shell. Bake at 325 degrees F for 1-1/4 hours or until a knife inserted near the center comes out clean. Cool on a wire rack. Chill until serving. Refrigerate leftovers.

Chocolate Custard Bread Pudding

Ingredients

1 1/2 cups milk
2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups day-old bread cubes
1/2 cup chopped walnuts
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, heat together the milk and chocolate until chocolate is melted.

In a 10x16 inch oven baking bag, combine 1/4 cup sugar, cinnamon and nutmeg. Mix in the bread and nuts.

Beat together the eggs, sugar and vanilla; blend together with chocolate mixture.

Place bag in 1 quart loaf pan; pour chocolate mixture over bread. Close bag with twist tie; make 6 half inch slits on top. Pour water into pan so that water comes up sides of bag, not overflowing.

Bake 50 to 60 minutes or until knife inserted comes out clean. To serve, remove from pan, cut bag away from top and put on plate.

Chilled Hot Chocolate

Ingredients

1 1/2 cups warm water
4 (1 ounce) envelopes instant hot chocolate mix
2 cups vanilla ice cream
1 1/2 cups half-and-half cream

Directions

In a blender, combine water and cocoa mix; cover and process until dissolved. Add ice cream and cream; cover and process for 30 seconds or until smooth. Pour into chilled mugs.

Sweet Chocolate Pears

Ingredients

4 fresh pears
2 cups orange juice
1/2 cup white sugar
4 (1 ounce) squares bittersweet
chocolate

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place pears in a small ovenproof pan. Mix orange juice with 1/4 cup sugar and pour over pears.

Cook in preheated oven for 30 to 40 minutes; occasionally turn and sprinkle remaining sugar over pears. Remove pears from oven when soft and let cool.

Pour orange juice mixture into a medium saucepan and simmer over medium heat until mixture thickens to the consistency of cream; remove from heat.

In a small saucepan over medium-low heat, melt chocolate. Add a few tablespoons of hot milk if the chocolate becomes too thick to stir.

Put each pear in a small bowl. Pour the creamy orange sauce over each pear, then drizzle chocolate on top; serve warm.

Chocolate Cheesecake

Ingredients

1/3 cup butter or margarine,
melted
1 1/4 cups graham cracker
crumbs
1/4 cup sugar
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 cups semi-sweet chocolate
chips, melted
4 large eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F. Combine butter, graham cracker crumbs and sugar; press on bottom of 9-inch springform pan.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 65 minutes or until cake center is set. Cool to room temperature. Chill thoroughly. Garnish as desired. Store leftovers covered in refrigerator.

Chocolate Mousse Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® Chocolate Cake
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 (1 ounce) squares unsweetened
chocolate, melted
1/2 cup cold water
1 (4 serving size) package instant
chocolate pudding mix
1 cup whipping cream, stiffly
whipped

Directions

Preheat oven to 350 degrees F. Prepare and bake cake mix as package directs for two 9-inch layers. Remove from pans; cool.

In large mixing bowl, beat sweetened condensed milk and chocolate until well blended. Gradually beat in water and pudding mix until smooth. Chill at least 30 minutes. Beat until smooth. Fold in whipped cream. Chill at least 1 hour.

Place one cake layer on serving plate; top with 1 1/2 cups mousse mixture. Top with remaining cake layer. Frost side and top of cake with remaining mousse mixture. Store leftovers covered in refrigerator.

Coconut Chocolate Cake

Ingredients

4 eggs
3/4 cup vegetable oil
3/4 cup water
1 teaspoon vanilla extract
1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
FILLING:
2 cups flaked coconut
1/3 cup sweetened condensed
milk
1/4 teaspoon almond extract
1 (16 ounce) container chocolate
frosting

Directions

In a mixing bowl, beat the eggs, oil, water and vanilla. Add the cake and pudding mixes; beat for 5 minutes. Pour 3 cups into a greased and floured 10-in. fluted tube pan. Combine the coconut, milk and extract; mix well. Drop by spoonfuls onto batter. Cover with remaining batter.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Frost with chocolate frosting.

Luscious Chocolate Truffles

Ingredients

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract

Directions

In large saucepan, melt chocolate chips with sweetened condensed milk. Remove from heat and stir in vanilla. Transfer the mixture into a medium bowl. Cover and chill 2 to 3 hours or until firm.

Shape mixture into 1 inch balls; roll in desired covering and/or decorate them. Refrigerate in a tightly covered dish.

Chocolate Banana Muffins

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 1/2 cups mashed ripe bananas
3 teaspoons vanilla extract
2 cups all-purpose flour
3 teaspoons baking soda
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars. Beat in eggs, bananas and vanilla. Combine flour and baking soda; add to creamed mixture just until combined. Stir in the walnuts and chocolate chips. Fill greased or paper-lined muffin cups half full. Bake at 350 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Chocolate Kiss Peanut Butter Pie

Ingredients

20 milk chocolate candy kisses,
unwrapped
2 tablespoons heavy whipping
cream
1/2 cup creamy peanut butter
1 (5 ounce) package instant vanilla
pudding mix
1 3/4 cups milk
1 (9 inch) pie shell, baked

Directions

Melt the chocolate with the whipping cream. Stir until smooth, and spread evenly over the bottom of the pie shell. Refrigerate until ready to fill; chocolate should be firm before filling.

Put the dry pudding mix and peanut butter in a heavy saucepan. Over low heat, gradually stir in the milk using a wire whisk. Stir constantly until mixture thickens and comes to a boil. Cool for 15 minutes, stirring often. Pour peanut butter filling into crust. Chill several hours.

Top with whipped topping and chopped peanuts if desired.

Chocolate Cereal Bars

Ingredients

2 tablespoons butter or stick margarine
1 (1 ounce) square unsweetened chocolate
1 (7 ounce) jar marshmallow creme
2 tablespoons baking cocoa
1 teaspoon vanilla extract
6 cups crisp rice cereal

Directions

In a heavy saucepan over low heat, melt butter and chocolate; stir until smooth. Stir in the marshmallow creme and cocoa; cook and stir until smooth. Remove from the heat; stir in vanilla and cereal. Pat into a 13-in. x 9-in. x 2-in. pan coated with nonstick cooking spray. Cool before cutting.

Refrigerator Cookies with Chocolate Sprinkles

Ingredients

1 cup butter, softened
1 cup confectioners' sugar
2 teaspoons vanilla extract
1 cup rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (1.75 ounce) package chocolate sprinkles (jimmies)

Directions

In a medium bowl, cream together the butter and sugar. Stir in the vanilla and oats. Next, combine the flour, baking soda and salt; stir into the creamed mixture. Divide the dough into 3 sections, and shape each section into a log about 8 inches long. Roll each log in the sprinkles to coat, then wrap them in waxed paper and chill overnight.

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets or line them with parchment paper. Cut the cookie dough rolls into 1/4 inch slices and place them 1 inch apart onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Chocolate Covered Peppermint Patties

Ingredients

1 cup mashed potatoes
1 teaspoon salt
2 tablespoons melted butter
2 teaspoons peppermint extract
8 cups confectioners' sugar
8 (1 ounce) squares semisweet chocolate
2 tablespoons shortening

Directions

In a large bowl, mix together the potatoes, salt, butter, and peppermint extract. Gradually mix in confectioners' sugar; mix in enough to make a workable dough, between 6 and 8 cups.

Knead slightly, and roll into cherry-size balls. Flatten balls to form patties. Arrange on sheets of wax paper, and allow to dry overnight.

Place chocolate and shortening in a microwave-safe bowl. Heat in microwave, stirring occasionally, until melted and smooth. Dip patties in melted chocolate, and let cool on wax paper.

Chocolate Mocha Cheesecake

Ingredients

1 1/2 cups chocolate cookie crumbs
1/3 cup butter, melted
4 (1 ounce) squares semisweet chocolate, chopped
12 ounces cream cheese, room temperature
1/2 cup brown sugar
2 tablespoons cornstarch
2 eggs
3 tablespoons coffee flavored liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8 inch springform pan. In a medium bowl, combine cookie crumbs and butter. Mix well and press into the bottom of springform pan.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat cream cheese, brown sugar and cornstarch until smooth. Beat in the eggs one at a time. Blend in the coffee liqueur. Fold 1/3 of the filling into the melted chocolate, then pour the chocolate mixture back into the filling and mix until no streaks remain. Pour into crust.

Bake in the preheated oven for 60 minutes, or until filling is set. Allow to cool to room temperature, then refrigerate at least 4 hours before serving.

TOLL HOUSE® Chocolate Cheesecake

Ingredients

1 (16.5 ounce) package NESTLE®
TOLL HOUSE® Refrigerated
Chocolate Chip Cookie Dough
2 (8 ounce) packages cream
cheese, softened
1 cup granulated sugar
4 (1 ounce) packets NESTLE®
TOLL HOUSE® CHOCO BAKE®
Pre-Melted Unsweetened
Chocolate Flavor
2 (8 ounce) containers frozen
whipped topping, thawed
1/2 cup NESTLE® TOLL HOUSE®
Semi-Sweet Chocolate Morsels,
melted

Directions

Preheat oven to 375 degrees F. Grease a 9-inch springform pan.

Slice dough into 16 pieces. Cover bottom of prepared pan with pieces. Allow to soften for 5 to 10 minutes. Using fingertips, pat dough gently to cover bottom.

Bake for 15 to 17 minutes or until light golden brown. Cool completely in pan on wire rack.

Combine cream cheese, sugar and CHOCO BAKE in a large mixing bowl until well blended. Add whipped topping; stir until just blended. Spoon over cookie crust; smooth top. Drizzle with melted chocolate. Cover; refrigerate for 3 to 4 hours or overnight. Remove sides of pan.

Chocolate Buttermilk Bread

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 cup buttermilk
1 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped pecans

1/2 cup margarine
1/4 cup unsweetened cocoa powder
5 tablespoons milk
1 teaspoon vanilla extract
1/2 cup chopped pecans
1 (16 ounce) package confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees F). Grease only the bottom of a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the buttermilk. Combine the flour, 1/2 cup cocoa, baking powder, baking soda and salt; stir into the buttermilk mixture until moistened. Mix in 1/3 cup pecans. Pour into the prepared pan.

Bake for 55 to 65 minutes in the preheated oven, until a wooden pick inserted near the center comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

Combine the margarine, 1/4 cup cocoa, and milk in a saucepan over medium heat. Cook, stirring, until melted and smooth. Remove from heat, and mix in the vanilla and confectioners' sugar. Stir in the remaining 1/2 cup pecans. Spread on top of the cooled loaf.

Chocolate Lover's Dream Cookies

Ingredients

1 cup butter
3/4 cup light brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
3/4 cup semisweet chocolate chips
3/4 cup milk chocolate chips
1/2 cup white chocolate chips
7 chocolate hard candies, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Mix in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa powder and baking soda; stir into the butter mixture until well blended. Mix in the semisweet chocolate chips, milk chocolate chips, white chocolate chips, and crushed candies so they are evenly distributed. Drop by heaping teaspoonfuls onto ungreased baking sheets.

Bake for 6 to 8 minutes in the preheated oven, or until tops are no longer shiny.

Chocolate Chip Pudding Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter, softened
3/4 cup packed light brown sugar
1/4 cup white sugar
1 (3.4 ounce) package instant
butterscotch pudding mix
1 teaspoon vanilla extract
2 eggs
12 ounces semisweet chocolate
chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the flour and baking soda. Set aside.

Mix the butter, brown sugar, white sugar, pudding mix, and vanilla. Beat until creamy. Add the eggs and mix well. Gradually stir in the flour mixture. Stir in the chocolate chips and the chopped nuts. Drop from teaspoon onto ungreased cookie sheets about 1 inch apart.

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes.

Frosted Chocolate Coconut Goodies

Ingredients

1 (5 ounce) package non-instant chocolate pudding mix
3 cups baking mix
3/4 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
6 tablespoons butter, softened
1/2 cup milk
2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

In a large mixing bowl, combine pudding mix (dry), biscuit mix and sugar.

Melt butter or margarine over low heat. Remove from heat and mix in eggs, milk, and vanilla until well blended. Add to dry mixture. Stir in coconut and mix well.

Drop by rounded teaspoonfuls onto cookie sheet and bake 12 to 14 minutes. Remove from oven and let cool.

Port Wine Chocolate Cake

Ingredients

10 (1 ounce) squares
unsweetened chocolate
3/4 cup butter
5 egg yolks
3/4 cup white sugar
3/4 cup port wine
1/2 cup all-purpose flour
5 egg whites
1/2 teaspoon cream of tartar
3 tablespoons white sugar
1 cup chopped walnuts

1 cup semisweet chocolate chips
1/2 cup butter
1/2 tablespoon corn syrup
1/2 cup port wine
1/2 teaspoon vanilla extract

Directions

In the top of a double boiler, melt unsweetened chocolate and 3/4 cup butter, stirring occasionally, until smooth. Set aside to cool to room temperature. Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch Bundt or tube pan.

In a large bowl, beat egg yolks and 3/4 cup sugar together with an electric mixer on High speed until light and fluffy, about 5 minutes. Gradually stir in the 3/4 cup of port wine and flour. Fold in the cooled chocolate mixture.

In a clean bowl, whip egg whites with cream of tartar until frothy. Gradually whisk in 3 tablespoons sugar, and continue to whip until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Quickly fold in walnuts. Pour batter into prepared pan.

Bake in the preheated oven for about 45 minutes, or until tested done with a toothpick. Cool in pan 10 minutes. Invert onto serving plate. Cool completely.

To make the glaze: In the top of a double boiler, over lightly simmering water, combine chocolate chips, 1/2 cup butter and corn syrup. Stir frequently until chocolate is melted. Stir in the remaining 1/2 cup port wine and vanilla until mixture is smooth. Set aside to cool for about 30 minutes. Pour glaze over the cooled cake.

Layered Chocolate and Peanut Butter Bars

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 cup semi-sweet chocolate chips
1 cup packed brown sugar
2/3 cup Jif® Creamy Peanut
Butter
1/2 cup butter, softened
1 large egg
1 teaspoon vanilla extract
3/4 cup Pillsbury BEST® All
Purpose Flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups quick rolled oats

Directions

Heat oven to 350 degrees F. Spray 13 x 9-inch pan with a no-stick cooking spray. Melt chocolate chips in dry, microwave-safe bowl on HIGH (100% power) 1 minute. Stir. Microwave at additional, 10- to 15-second intervals, stirring just until chips are melted. Set aside.

Beat together brown sugar, peanut butter and butter in large bowl with an electric mixer, until smooth and creamy. Add egg and vanilla. Beat until well blended.

Stir together flour, baking soda and salt. Add to peanut butter mixture. Beat just until combined. Stir in oats. Press 3/4 of dough into prepared baking pan. Spread evenly with melted chocolate. Dot chocolate layer with remaining dough.

Bake 24 to 26 minutes. Cool. Cut into 24 bars.

Hazel's Chocolate Cake

Ingredients

3 tablespoons unsweetened cocoa
3 tablespoons hot water
1 cup white sugar
6 tablespoons shortening, melted
1 egg
1 teaspoon vanilla extract
1 cup sour milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, mix together the cocoa and hot water and set aside.

In a large bowl, beat together the sugar and shortening until smooth. Beat in the egg and stir in the vanilla. Sift together the flour, baking soda and salt. Beat in the flour mixture alternately with the sour milk. Stir in the cocoa and water mixture. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Sour Cream Chocolate Cake

Ingredients

2 eggs
1 1/2 cups sour cream
2 tablespoons shortening
1 1/4 cups white sugar
2 cups all-purpose flour
4 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon vanilla extract
2 teaspoons baking soda
1/4 cup hot water

2 cups white sugar
1/4 cup light corn syrup
1/2 cup milk
1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Beat the eggs in a large mixing bowl. Melt the 2 tablespoons shortening, and add it and the sour cream to the eggs.

In another bowl, sift together 1 1/4 cups sugar, flour, cocoa and 1/4 teaspoon salt. Add these dry ingredients to the egg mixture. Stir the batter until smooth. Add in the vanilla and stir. Lastly, add the soda dissolved in hot water. Stir.

Pour batter into a greased and floured 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 35 minutes, or until done. Cool.

To Make the Frosting: Combine 2 cups sugar, corn syrup, milk, 1/2 cup shortening, unsweetened chocolate, and 1/4 teaspoon salt in a small saucepan. Stir over low heat until chocolate melts. Bring to a full rolling boil and boil for one minute, stirring constantly. Remove the pan from the heat. Add 1 teaspoon vanilla, and beat the frosting mixture until it has a smooth spreading consistency.

Frost the cake when it has completely cooled.

Old Fashioned Chocolate Cake

Ingredients

1 cup butter
1 cup water
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
2 eggs, beaten
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt

1/2 cup butter
4 tablespoons unsweetened cocoa powder
1/3 cup buttermilk
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, melt 1 cup of butter. Stir in 1 cup water and 4 tablespoons cocoa powder. Remove from heat and set aside.

In a medium bowl, dissolve the baking soda in 1/2 cup of buttermilk. Stir in the eggs and vanilla. Mix in the cooled cocoa mixture.

In a large bowl, sift together the flour, sugar, cinnamon and salt. Make a well in the center and pour in the cocoa buttermilk mixture. Stir until blended. Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Ice the cake with Buttermilk Pecan Icing while it's still warm.

For the icing: In a large saucepan, melt 1/2 cup butter with 4 tablespoons cocoa. Stir in 1/3 cup buttermilk, and heat until almost boiling. Stir in confectioners' sugar, vanilla, salt and pecans. Remove from heat. Mix well and pour over warm cake.

Orange Chocolate Swirl Cheesecake

Ingredients

CRUST:

1 1/2 cups graham cracker crumbs

1/4 cup white sugar

1/3 cup butter, melted

FILLING:

4 ounces semisweet chocolate, chopped

3 (8 ounce) packages cream cheese, softened

1 cup white sugar

5 eggs

2 tablespoons orange juice

1/2 teaspoon grated orange zest

Directions

Preheat the oven to 325 degrees F (165 degrees C). In a medium bowl, mix together the graham cracker crumbs, sugar and butter until well blended. Press into the bottom and 1 1/2 inches up the side of a 9 inch springform pan.

Bake for 10 minutes. In a metal bowl over a pan of simmering water, melt chocolate, stirring occasionally until smooth. Set aside to cool, but do not allow to harden.

In a medium bowl, mix together the cream cheese and 1 cup sugar until smooth. Mix in the eggs, one at a time on a low speed, or by hand. Gradually stir in the orange juice, and orange zest. Reserve 2 cups of the batter. Pour the remaining batter over the baked crust. Stir the melted chocolate into the reserved batter. Drop the chocolate batter by large spoonfuls onto the white batter. Use a knife to cut through the batter, and leave a swirling design.

Bake for 60 minutes in the preheated oven, or until the center is almost set. Run a spatula or thin knife around the edge of the pan while it is still warm, so the cake will not crack. Allow cake to cool completely before removing the sides of the pan. Refrigerate for at least 4 hours before serving.

Flourless Chocolate Cake I

Ingredients

1/2 cup water
1/4 teaspoon salt
3/4 cup white sugar
18 (1 ounce) squares bittersweet chocolate
1 cup unsalted butter
6 eggs

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 10 inch round cake pan and set aside.

In a small saucepan over medium heat combine the water, salt and sugar. Stir until completely dissolved and set aside.

Either in the top half of a double boiler or in a microwave oven melt the bittersweet chocolate. Pour the chocolate into the bowl of an electric mixer.

Cut the butter into pieces and beat the butter into the chocolate, 1 piece at a time. Beat in the hot sugar-water. Slowly beat in the eggs, one at a time.

Pour the batter into the prepared pan. Have a pan larger than the cake pan ready, put the cake pan in the larger pan and fill the pan with boiling water halfway up the sides of the cake pan.

Bake cake in the water bath at 300 degrees F (150 degrees C) for 45 minutes. The center will still look wet. Chill cake overnight in the pan. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.

Chocolate Coffee Cake

Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- 1 cup cold butter or margarine
- 4 teaspoons baking cocoa
- 3 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon salt
- 1/8 teaspoon ground cloves
- 1 cup raisins
- 1/2 cup chopped nuts
- 2 cups buttermilk

Directions

In a large bowl, combine the flour and sugar; cut in butter until crumbly. Set aside 1-1/4 cups for topping. To the remaining mixture, add cocoa, cinnamon, baking soda, baking powder, nutmeg, salt and cloves; mix well. Stir in raisins and nuts. Make a well in the center; pour in buttermilk and stir just until moistened.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with reserved crumb mixture. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Pecan Delite

Ingredients

1 cup all-purpose flour
1/2 cup butter
1 cup finely chopped pecans
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
3 cups frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix
1 (3.4 ounce) package instant vanilla pudding mix
3 cups milk
2 tablespoons chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cut the butter into the flour with a pastry blender or two knives, until mixture resembles coarse meal. Stir in pecans, press into bottom of a 9x13-inch baking dish and bake 15 minutes, or until golden. Cool completely.

In a medium bowl, combine cream cheese, confectioners' sugar and 1 cup whipped topping with electric mixer until smooth. In a separate bowl, whisk together chocolate pudding mix, vanilla pudding mix and milk until there are no lumps. Combine cream cheese mixture and milk mixture and stir until smooth. Pour onto cooled crust. Spread remaining 2 cups of whipped topping on top of pudding mixture. Sprinkle 2 tablespoons of chopped nuts over all. Chill in refrigerator until serving.

Chocolate Chip Cheesecake Brownies

Ingredients

1 cup shortening
1 cup brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups semisweet chocolate chips

2 (8 ounce) packages cream cheese
1/4 cup white sugar
2 eggs
1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, cream together shortening, brown sugar, and 1/2 cup white sugar. Beat in the 3 eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, and salt; blend into the sugar mixture. Stir in chocolate chips, and set aside.

In a separate bowl, mix together the cream cheese and 1/4 cup white sugar. Mix in the 2 remaining eggs.

Spread 1/2 of chocolate chip dough in bottom of the prepared pan. Pour cream cheese batter on top of dough. Sprinkle with pecans. Drop pieces of the remaining chocolate chip batter over filling. Don't worry if there are gaps; the batter will spread.

Bake for 45 minutes in preheated oven, or until lightly browned on the top. Let the brownies cool in the pan before cutting into bars.

Chocolate Mint Cheese Pie

Ingredients

1 (6 ounce) package chocolate covered creamy mints
4 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

With an electric mixer beat the cream cheese and sugar until smooth. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Pour filling into the crust.

Chop frozen Junior Mints and sprinkle over top of filling. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until just set. Cool on wire rack, then chill for several hours or overnight. Serves about 8.

Chocolate Mousse Cake II

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup unsweetened cocoa powder
1/4 teaspoon salt
1 cup hot, brewed coffee
1/3 cup vegetable oil
1 tablespoon vanilla extract
1 egg

16 (1 ounce) squares semisweet chocolate
1/2 cup unsalted butter
1/4 teaspoon salt
2 teaspoons vanilla extract
8 egg yolks
8 egg whites
4 tablespoons white sugar
1 1/2 cups heavy whipping cream

4 (1 ounce) squares semisweet chocolate
1/4 cup heavy whipping cream
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan, or use parchment paper liner.

In a large bowl, mix flour, 1 cup sugar, cocoa and 1/4 teaspoon salt. Make a well in the center and add the coffee, oil, 1 tablespoon vanilla and egg. Beat until combined, batter will be thin.

Pour into springform pan. Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until toothpick inserted into cake comes out clean. When cake is completely cool, remove from pan, cut top of cake level with a knife, and place back into springform pan.

To make the mousse: Melt 16 ounces chocolate and 1/2 cup butter over double boiler, stir in 1/4 teaspoon salt and 2 teaspoons vanilla, whisk in yolks. In a separate bowl, beat whites until foamy, gradually add sugar, and continue beating until stiff. Fold into chocolate mixture. Whip the 1 1/2 cup cream in a separate bowl and fold into chocolate mixture. Pour over leveled cake in springform pan and set for 1 to 2 days.

To make the Chocolate Ganache: Chop the 4 ounces of semisweet chocolate. In the top of a double boiler, heat chocolate and 1/4 cup cream, stirring occasionally, until melted and smooth. When the cake is completely set, remove from pan and drizzle ganache over the top. Using your hand, gently press chopped nuts into the side of the mousse.

Chocolate Chip Trifle

Ingredients

1 (18 ounce) package NESTLE®
TOLL HOUSE® Refrigerated
Chocolate Chip Cookie Dough
2 cups fat free milk
2 (3.4 ounce) packages instant
vanilla pudding mix
2 (12 ounce) containers frozen
non-dairy whipped topping
1 1/2 quarts sliced fresh
strawberries
Fresh mint leaves (optional)
Fresh strawberries or raspberries
(optional)

Directions

PREHEAT oven to 375 degrees F.

CUT cookie dough in half lengthwise and then in half again lengthwise, for a total of 4 pieces. Cut cookie dough into 2 1/2-inch logs, ending with 16. Place on ungreased baking sheets.

BAKE for 11 to 13 minutes or until light golden brown. Cool on baking sheets for 1 minute; remove to wire racks to cool completely.

BEAT milk and pudding mix in large bowl until blended. Fold whipped topping into mixture. Crumble 6 cookies. Sprinkle 3/4 of crumbled cookies on bottom of deep 10-inch glass serving dish. Top with 1/3 of pudding mixture. Place strawberries over pudding. Stand remaining 10 cookies, face side out, along the inside of dish. Place remaining pudding mixture over strawberries. Top with remaining crushed cookies. Cover; refrigerate for 4 hours or overnight. Garnish with mint leaves and strawberries.

Chocolate Silk Pie with Marshmallow Meringue

Ingredients

5 squares BAKER'S Bittersweet
Chocolate, divided
4 ounces PHILADELPHIA Cream
Cheese, softened
1 (7 ounce) jar JET-PUFFED
Marshmallow Creme, divided
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1 cup milk
1 OREO Pie Crust (6 oz.)
1 cup thawed COOL WHIP
Whipped Topping

Directions

Microwave 4 chocolate squares in medium microwaveable bowl on HIGH 1 to 1-1/2 minutes or until melted, stirring after 1 minute. Add cream cheese, 1/2 of marshmallow creme, dry pudding mix and milk; beat with mixer until well blended. Spoon into crust.

Beat remaining marshmallow creme and COOL WHIP in separate bowl until well blended. Spread over chocolate layer in crust.

Refrigerate 2 hours or until firm. Use remaining chocolate square to make chocolate curls; arrange on pie.

Chocolate Hazelnut Spread

Ingredients

1 1/2 cups hazelnuts
3/4 cup semisweet chocolate chips
2 tablespoons honey
2 tablespoons vegetable oil, or as needed (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line a baking sheet with aluminum foil. Spread hazelnuts on the sheet in an even layer. Bake until skins have split and nuts are fragrant, 10 to 15 minutes; rub with a damp towel and blow the skins away. If they cooled off when you removed the skins, go ahead and warm them in the oven again. This will help them to release more oil.

Combine the nuts and chocolate chips in the bowl of a food processor. Add the honey and process into a smooth paste, adding more oil if needed. Spoon into a container and store at room temperature.

Chocolate Butter Cream II

Ingredients

1/3 cup unsweetened cocoa powder
4 2/3 cups confectioners' sugar
6 tablespoons butter, softened
1 teaspoon milk

Directions

In a large bowl, beat butter until smooth with electric blender. Slowly beat in powdered sugar 1/3 cup at a time. Add milk. Beat in cocoa. Refrigerate until ready to use.

Chocolate Cheesecake Bars

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1/2 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
FILLING:
2 cups semisweet chocolate chips
1 (8 ounce) package cream cheese
1 (5 ounce) can evaporated milk
1 cup chopped walnuts
1/2 teaspoon almond extract

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour, baking powder and salt; gradually add to the creamed mixture until mixture resembles coarse crumbs (do not overmix). Set aside half for topping. Press the remaining crumb mixture into a greased 13-in. x 9-in. x 2-in. baking pan.

For filling, in a large saucepan, add the chocolate chips, cream cheese and milk. Cook over low heat until chips are melted; stir until smooth and blended. Remove from the heat; stir in walnuts and extract.

Spread over crust; sprinkle with reserved crumb mixture. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Chocolate Banana Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup white sugar
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, sugar, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

High Altitude Banana Chocolate Chip Cookies

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
1 cup white sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup mashed banana
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking powder, baking soda and salt, set aside.

In a large bowl, cream together the butter, sugar and brown sugar. Beat in the eggs, one at a time, then stir in the vanilla and mashed banana. Mix in the dry ingredients until just blended, then fold in chocolate chips. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 11 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Bombs

Ingredients

1/2 cup margarine
1/2 cup white sugar
1 1/2 cups rolled oats
2 tablespoons unsweetened
cocoa powder
1 teaspoon vanilla extract
2 tablespoons cold coffee
1/2 cup pearl sugar

Directions

In a large bowl, cream together the margarine and sugar until smooth. Stir in the oats, cocoa and vanilla until well blended then stir in the coffee. Roll the dough into balls slightly smaller than a ping pong ball. Pour the pearl sugar into a saucer and roll the balls in the sugar. Refrigerate cookies for 1 hour before serving.

Hot Chocolate

Ingredients

3 cups milk
1/3 cup semisweet chocolate,
grated
1 tablespoon white sugar
1/2 teaspoon ground cinnamon
1 egg

Directions

Put milk into a microwave-safe container and cook on High in microwave for 2 minutes. Mix in chocolate, sugar, and cinnamon. In a small bowl, whisk an egg until smooth, then mix it into the chocolate mixture.

Return to microwave and cook on High for 3 to 4 minutes or until foamy (be careful not to let it boil.) Whisk until smooth and pour into 3 mugs. Garnish with a sprinkle of cinnamon if desired.

Chocolate Chip Bars

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 cup shortening
1/4 teaspoon salt
1 1/2 cups packed brown sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In large bowl, cream shortening, eggs and brown sugar. Add in milk and vanilla extract and mix well. Gradually add in flour, baking powder, baking soda, and salt. Mix until well blended.

Fold in chocolate chips and stir until chips are evenly distributed in dough. Spread dough in pan and bake 25 to 30 minutes. Let cool before cutting into bars.

Easy Peanut Butter and Chocolate Eclair Dessert

Ingredients

1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1 3/4 cups cold milk
1/4 cup creamy peanut butter
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
24 HONEY MAID Honey Grahams
6 squares BAKER'S Semi-Sweet
Baking Chocolate
3 tablespoons butter

Directions

Beat pudding mix and milk in large with whisk 2 min. Add peanut butter; mix well. Stir in COOL WHIP. Layer 1/3 of the grahams and half the pudding mixture in 13x9-inch dish, breaking grahams as necessary to fit. Repeat layers. Top with remaining grahams.

Microwave chocolate and butter in microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Spread over grahams.

Refrigerate 8 hours.

Chocolate Peanut Butter Marble Cake

Ingredients

1/4 cup unsweetened cocoa powder
2 tablespoons confectioners' sugar
2 tablespoons butter, softened
2 tablespoons hot water
1 cup peanut butter chips
1 tablespoon shortening
1 (18.25 ounce) package white cake mix
1/2 cup packed brown sugar
1 1/4 cups water
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). With a non-stick cooking spray, coat a 13X9X2 inch baking pan. Dust with flour and set aside.

In a small bowl, stir together the cocoa, confectioners' sugar, butter and 2 tablespoons hot water until smooth and set aside.

In microwavable bowl, place peanut butter chips and shortening. Microwave on high for 1 minute, or until chips are melted and smooth when stirred.

In large bowl, combine cake mix, brown sugar, 1-1/4 cups water, eggs and reserved melted peanut butter mixture; beat on low speed of electric mixer until moistened. Increase speed to medium, beat 2 minutes until smooth. Remove 1-1/2 cups of the batter and add it to the reserved cocoa mixture; blend well.

Pour the peanut butter flavored batter into the prepared pan. Drop spoonfuls of the chocolate batter on top. Swirl with a knife or spatula for a marbled effect.

Bake at 350 degree F (175 degrees C) for 40 to 45 minutes or until a wooden toothpick inserted in the center comes out clean. Cool and frost as desired.

German Chocolate Cake Frosting II

Ingredients

1 cup evaporated milk
1 cup white sugar
3 egg yolk, beaten with 1
teaspoon water
1/2 cup margarine
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup flaked coconut

Directions

In a large saucepan combine evaporated milk, sugar, egg yolks, margarine and vanilla. Cook over low heat, stirring constantly, until thick. Remove from heat and stir in pecans and coconut. Spread on cake while still warm.

Gooey Chocolate Icing

Ingredients

1 (14 ounce) can sweetened condensed milk
1 tablespoon water
1/8 teaspoon salt
2 (1 ounce) squares unsweetened chocolate
1/2 teaspoon vanilla extract

Directions

In a double boiler, combine milk, water, salt and chocolate. Heat, stirring constantly until thick. Remove from heat and allow to cool. Add vanilla.

Spread or drizzle over your cake.

Chocolate Crepes with Cranberry Sauce

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
2 1/2 cups milk, divided
1 (8 ounce) carton frozen whipped topping, thawed
2 tablespoons vegetable oil
3 eggs
1 1/2 teaspoons vanilla extract
1/4 cup sugar
1 1/2 cups all-purpose flour
2 tablespoons baking cocoa
1/8 teaspoon salt
CRANBERRY SAUCE:
1 1/2 cups fresh or frozen cranberries
1 cup cranberry juice
1/2 cup packed brown sugar
1 1/2 teaspoons cornstarch
1/2 teaspoon grated orange peel
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a bowl, whisk the pudding mix and 1 cup of milk until smooth. Fold in whipped topping; cover and chill. In a blender container, combine oil, eggs, vanilla, sugar, flour, cocoa, salt and remaining milk; process until smooth. Let stand for 20 minutes. Meanwhile, combine the first seven sauce ingredients in a small saucepan; bring to a boil. Reduce heat and simmer until smooth and thickened, stirring constantly, about 15 minutes. Remove from the heat; stir in the butter and vanilla. Keep warm. Heat a lightly greased 6-in. skillet over medium heat until hot. Pour 3 tablespoons crepe batter into skillet and swirl quickly so bottom is evenly covered. Cook until top appears dry and bottom is lightly browned; turn and cook 15-20 seconds longer. Remove and keep warm. Repeat with remaining batter. To serve, fold crepes in quarters; place three on a dessert plate. Top with chilled pudding mixture and warm sauce.

White Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package white cake mix

1 1/4 cups water

3 egg whites

1/3 cup vegetable oil

1 teaspoon vanilla extract

3 (1 ounce) squares white chocolate, melted

FILLING:

3/4 cup semisweet chocolate chips

2 tablespoons butter (no substitutes)

FROSTING:

1 (16 ounce) can vanilla frosting

3 (1 ounce) squares white chocolate, melted

1 teaspoon vanilla extract

1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, combine the dry cake mix, water, egg whites, oil and vanilla. Beat on low for 2 minutes. Stir in white chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes.

Meanwhile, in a microwave or heavy saucepan over low heat, melt chocolate chips and butter; stir until smooth. Carefully spread over warm cake. Cool completely.

In a mixing bowl, beat frosting; stir in white chocolate and vanilla. Fold in whipped topping; frost cake. Store in the refrigerator.

Pumpkin Chocolate Chip Cookies I

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
1 egg
1 cup canned pumpkin
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
(optional)
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg, then stir in the pumpkin and vanilla. Combine the flour, baking powder, baking soda, salt, nutmeg, and cinnamon; gradually mix into the creamed mixture. Stir in the walnuts and chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 15 minutes in the preheated oven, or until light brown. Cool on wire racks.

Zucchini-Chocolate Chip Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg, lightly beaten
1/2 cup vegetable oil
1/4 cup milk
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 cup shredded zucchini
1/4 cup miniature semisweet chocolate chips
1/4 cup chopped walnuts

Directions

In a bowl, combine flour, sugar, baking soda, cinnamon and salt. Combine the egg, oil, milk, lemon juice and vanilla; mix well. Stir into dry ingredients just until moistened. Fold in zucchini, chocolate chips and walnuts. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 20-25 minutes or until muffins test done.

Chocolate Chip Sourdough Muffins

Ingredients

- 1 1/2 cups sourdough starter
- 1 egg, beaten
- 1/3 cup milk
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 3/4 cups all-purpose flour
- 1/2 cup white sugar
- 1 teaspoon ground cinnamon
- 1 cup milk chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease one 12-cup muffin tin.

In a large bowl combine the sourdough starter, egg, milk, oil and vanilla. Stir in the salt, flour, sugar and cinnamon until just combined. Fold in the chocolate chips.

Fill muffin tins about 2/3 of the way full. Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes or until muffins test done.

Chocolate Chiffon Cake

Ingredients

1/2 cup baking cocoa
3/4 cup boiling water
1 3/4 cups cake flour
1 3/4 cups sugar
1 1/2 teaspoons baking soda
1 teaspoon salt

1/2 cup vegetable oil
7 eggs, separated
2 teaspoons vanilla extract
1/4 teaspoon cream of tartar

ICING:

1/3 cup butter or margarine
2 cups confectioners' sugar
2 (1 ounce) squares unsweetened
chocolate, melted and cooled
1 1/2 teaspoons vanilla extract
3 tablespoons hot water
Chopped nuts

Directions

In a bowl, combine cocoa and water until smooth; cool for 20 minutes. In a mixing bowl, combine flour, sugar, baking soda and salt. Add oil, egg yolks, vanilla and cocoa mixture; beat until smooth. In another mixing bowl, beat egg whites and cream of tartar until stiff peaks form; gradually fold into egg yolk mixture. Pour into an ungreased 10-in. tube pan. Bake on lowest rack at 325 degrees F for 60-65 minutes or until cake springs back when touched. Invert pan to cool; remove cake from pan.

For icing, melt butter in medium saucepan. Remove from heat; stir in sugar, chocolate and vanilla. Stir in enough water until desired consistency; drizzle over cake. Sprinkle with nuts.

Oatmeal Chocolate Chip Cookies II

Ingredients

1 1/2 cups butter, softened
4 eggs
3 cups packed brown sugar
2 teaspoons vanilla extract
5 cups rolled oats
3 cups whole wheat flour
1/2 cup all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
1 1/2 cups semisweet chocolate chips

Directions

Beat together the butter or margarine, eggs, brown sugar and vanilla. Add oats, flours, baking soda, salt and chocolate chips.

Bake at 325 degrees F (170 degrees C) for 10 - 12 minutes.

French Chocolate Cake

Ingredients

1/2 cup white sugar
10 (1 ounce) squares semi-sweet chocolate
3/4 cup unsalted butter, cubed
2 teaspoons vanilla extract
5 eggs, separated
1/4 cup sifted all-purpose flour
1 dash cream of tartar
salt to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C). Generously grease a 9 1/2 inch springform cake tin. Dust with a little sugar, and tap out the excess.

Set aside 3 tablespoons of the sugar. Place the chocolate, butter, and remaining sugar in a large, heavy-based pan. Cook over moderate heat until the chocolate and butter have melted, and the sugar has dissolved. Remove the pan from heat. Stir in vanilla, and leave the mixture to cool slightly.

Beat the egg yolks into the chocolate mixture one at a time, beating well after each addition. Stir in the flour.

In a large bowl, scrupulously clean and grease free, beat the egg whites until foamy. Add cream of tartar and salt, and beat to stiff peaks. Sprinkle reserved sugar over egg whites, and beat until stiff and glossy. Beat 1/3 of the egg whites into the chocolate mixture, then carefully fold in the remaining whites. Carefully pour batter into the prepared tin, and tap the tin gently to release air bubbles.

Bake for about 45 minutes to 1 hour, until well risen and a skewer inserted into the center of the cake comes out clean. If the cake appears to rise unevenly, rotate after 30 to 35 minutes. If the cake starts to crack or become too brown, place a piece of foil lightly over the top. Transfer the cake to a wire cooling rack, and remove the sides of the springform tin. Cool completely, and then remove the base. Do not attempt to remove the cake before it 's completely cooled as this cake is very fragile.

Chocolate Chip Oatmeal Muffins

Ingredients

1/2 cup butter or margarine
3/4 cup packed brown sugar
1 egg
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup applesauce
1 cup rolled oats
1 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg. Combine dry ingredients; add alternately with applesauce to the creamed mixture. Stir in oats and chips. Fill greased or paper-lined muffin tins 3/4 full. Bake at 350 degrees F for 25 minutes.

Oregon's Hazelnut Chocolate Chip Cookie

Ingredients

1 cup butter or margarine,
softened
1/2 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
3/4 cup chopped hazelnuts

Directions

In a large mixing bowl, cream butter and sugars on medium speed for 3 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine flour, baking soda and salt; gradually add to batter. Fold in chocolate chips and nuts. Drop by heaping tablespoonfuls 3 in. apart onto lightly greased baking sheets. Flatten lightly with a fork. Bake at 350 degrees F for 10-12 minutes or until light brown. Remove to a wire rack to cool.

Eggless Chocolate Cake I

Ingredients

1 cup butter
1 (14 ounce) can sweetened condensed milk
2 3/8 cups self-rising flour
1 1/8 cups unsweetened cocoa powder
2 teaspoons baking powder
1 teaspoon baking soda
1 (12 fluid ounce) can or bottle cola-flavored carbonated beverage

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter and dust with flour a 10 inch bundt tin.

Cream the butter or margarine till light and fluffy. Beat in the condensed milk. Combine the flour, cocoa powder, baking powder, and baking soda; mix into the creamed mixture alternately with the cola.

Bake for 45 minutes, or until the cake tests done.

Chocolate Coconut Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 tablespoons milk
1/2 cup unsweetened flaked coconut
1/4 cup cocoa powder
1 1/2 cups confectioners' sugar, or to taste

Directions

In a medium bowl, mix together the cream cheese, butter, and milk. Stir in coconut and cocoa powder, then gradually stir in the confectioners' sugar until the desired sweetness is reached.

Chocolate Lover's Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup CRISCO® All-Vegetable Shortening
3 tablespoons cold water

1/2 cup Butter Flavor CRISCO® All-Vegetable Shortening
1/2 cup sugar
4 eggs
2 cups semisweet chocolate chips, melted
2 teaspoons instant espresso powder
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
1 cup coarsely chopped hazelnuts or pecans

Directions

Spoon flour into measuring cup and level. Mix flour and salt in medium bowl. Cut in Crisco using pastry blender (or 2 knives) until all flour is blended in to form pea-size chunks. Sprinkle with water, one tablespoon at a time. Toss lightly with fork until dough will form ball. Divide dough in half, if making double crust. Press between hands to form a 5 to 6-inch pancake.

Flour dough lightly. Roll into circle between sheets of waxed paper on dampened countertop. Peel off top sheet. For single crust, trim one inch larger than inverted 9-inch pie plate. Flip into pie plate. Remove other sheet and press pastry to fit. Fold edge under. Flute.

Make the filling: Preheat oven to 375 degrees. In a large mixing bowl, using an electric mixer, blend CRISCO® and sugar at medium speed until light and fluffy. Blend in eggs, one at a time.

With a wooden spoon, stir in melted chocolate, espresso powder and vanilla until smooth. Add flour and nuts and stir until combined.

Assemble the pie: Transfer filling mixture to pie crust. Bake 25 minutes. Cool pie completely on a cooling rack, then refrigerate at least 2 hours before serving.

Chocolate Pixies

Ingredients

1/4 cup butter
4 (1 ounce) squares unsweetened chocolate
2 cups white sugar
4 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup confectioners' sugar for decoration

Directions

Melt butter and chocolate together over low heat or in the microwave.

In a medium bowl, mix eggs and sugar with an electric mixer until smooth. Stir in melted chocolate mixture. Sift together the flour, baking powder, and salt. Stir dry ingredients into the egg mixture by hand until well blended. Refrigerate for at least 2 hours.

Preheat oven to 300 degrees (150 degrees C). Grease cookie sheets.

Shape rounded teaspoonfuls into balls and roll in confectioners' sugar. Place cookies 2 inches apart on prepared cookie sheets. Bake for 12 to 15 minutes or until firm to touch.

Chocolate Sauce

Ingredients

2/3 cup unsweetened cocoa
1 2/3 cups white sugar
1 1/4 cups water
1 teaspoon vanilla extract

Directions

In a medium saucepan over medium heat, combine cocoa, sugar and water. Bring to a boil and let boil 1 minute. Remove from heat and stir in vanilla.

Easy Mint Chocolate Chip Ice Cream

Ingredients

2 cups 2% milk
2 cups heavy cream
1 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon peppermint extract
3 drops green food coloring
(optional)
1 cup miniature semisweet
chocolate chips

Directions

In a large bowl, stir together the milk, cream, sugar, salt, vanilla extract and peppermint extract until the sugar has dissolved. Color to your liking with the green food coloring.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. After about 10 minutes into the freezing, add the chocolate chips. After the ice cream has thickened, about 30 minutes later, spoon into a container, and freeze for 2 hours.

White Chocolate Orange Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 tablespoon orange zest
2 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
2 cups white chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter and sugars together until light and fluffy. Beat in the egg and orange zest. Stir the flour, baking soda, and salt together; mix into the creamed mixture. Stir in the white chocolate chips and chopped walnuts. Drop tablespoonfuls of dough onto ungreased baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow to cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely.

Raspberry Chocolate Smoothie

Ingredients

3/4 cup chocolate flavored soy milk
3/4 cup chocolate sorbet
1 1/4 cups frozen unsweetened raspberries
1/2 banana, peeled and sliced
1 leaf fresh mint, chopped

Directions

In a blender, blend the soy milk, sorbet, raspberries, and banana until smooth. Garnish with mint to serve.

Macadamia Raspberry White Chocolate Cookies

Ingredients

1/3 cup butter
1/4 cup raspberry jam
1 egg
1 1/2 cups all-purpose flour
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup chopped macadamia nuts
8 ounces white chocolate,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and sugars. Add egg and beat in. Add vanilla and raspberry jam. Mix well.

Mix together flour and baking soda. Gradually add flour mixture to batter. Stir in nuts and chips.

Drop by rounded teaspoonfuls onto lightly greased cookie sheets, about 2 inches apart. Bake for 8 - 10 minutes. Don't overbake. Cool on racks.

Chocolate Meringue Pie

Ingredients

- 1 (9 inch) pie crust, baked
- 1 cup white sugar
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons all-purpose flour
- 1 pinch salt
- 2 eggs, separated
- 1 cup milk
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- 1/4 cup white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Chocolate Custard: In a large saucepan or double boiler combine 1 cup of sugar, cocoa powder, flour, and salt. Mix well, then stir in egg yolks and milk. Whisk until all ingredients are thoroughly combined. Cook over medium heat, stirring constantly, until mixture has the consistency of pudding.

Stir vanilla extract and butter or margarine into custard. Pour mixture into baked pie shell.

To Make Meringue: In a medium glass or metal bowl whip egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites form stiff peaks. Spread meringue over chocolate custard, covering completely.

Bake in preheated oven for 5 to 6 minutes, until meringue is golden brown. Chill before serving.

Lowfat Chocolate Banana Parfaits

Ingredients

2 cups cold fat free milk
1 pkg. (4 serving size) JELL-O
Chocolate Flavor Fat Free Sugar
Free Instant Reduced Calorie
Puuding and Pie Filling
2 medium bananas, sliced
3/4 cup thawed COOL WHIP LITE
Whipped Topping, divided

Directions

Pour milk into medium bowl. Add pudding mix. Beat with wire whisk 2 minutes or until well blended.

Spoon half of the pudding evenly into 4 dessert glasses. Cover with layers of banana slices, 1/2 cup of the whipped topping and remaining pudding. Top with remaining whipped topping.

Refrigerate until ready to serve.

Frosty Chocolate Treat

Ingredients

1 quart chocolate milk
1/2 cup sweetened condensed milk
1 3/4 cups whipped topping

Directions

In a bowl, combine chocolate milk and condensed milk. Fold in whipped topping. Freeze in an ice cream maker according to manufacturer's directions.

Chocolate Snaps Sugar Cookie

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons margarine
1/2 cup unsweetened cocoa powder
3/4 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup white sugar

Directions

Sift together the flour, baking soda and salt; set aside. In a medium saucepan over medium heat, melt margarine. Stir in cocoa, remove from heat and set aside to cool. In a large bowl, cream together the butter, 1 cup white sugar and brown sugar until fluffy. Beat in the eggs one at a time, then stir in the cocoa mixture and the vanilla. Blend in the sifted ingredients to form a soft dough. Cover dough and refrigerate for at least an hour or two.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls, roll them in the remaining sugar and place them 2 to 3 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Coffee Molasses Cookies

Ingredients

1 cup chopped dark chocolate
1 cup butter, softened
1 1/2 cups white sugar
1/2 cup molasses
3 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour, or as needed
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2 teaspoons baking powder
1 pinch salt
1 cup brewed coffee, cooled

2 cups confectioners' sugar
2 tablespoons heavy cream
1 teaspoon vanilla extract

2 teaspoons red sugar sprinkles (optional)
2 teaspoons green sugar sprinkles (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Gently melt the chocolate in a small saucepan over very low heat, and allow to cool for about 5 minutes. Stir the butter and sugar together in a large bowl, and mix in the chocolate, molasses, eggs, and vanilla extract.

Sift 5 cups of flour with the cinnamon, cloves, baking powder, and salt in a bowl. Gradually stir the flour mixture into the chocolate mixture by cupfuls, alternating each addition of flour with about 2 tablespoons of coffee, until all the coffee is incorporated. Dough should be soft but not runny. Add more flour if needed to make a soft dough, but cookies will be dry if the dough is too stiff. Use a small scoop or melon baller to form 1-inch balls, and place them on the prepared baking sheets.

Bake in the preheated oven until the cookies are set and just beginning to brown at the edges, about 10 minutes. Let cool on sheets for about 1 minute before removing to continue cooling on a rack until slightly warm, 8 to 10 minutes.

To make frosting, stir together confectioners' sugar, cream, and 1 teaspoon of vanilla extract in a bowl until smooth. Frost the cookies while they're still a little warm. Sprinkle with red or green sugar sprinkles.

Chocolate Pudding Cake

Ingredients

1/2 cup biscuit/baking mix
2 tablespoons sugar
2 teaspoons baking cocoa
3 tablespoons milk
1/2 teaspoon vanilla extract

TOPPING:

3 tablespoons brown sugar
1 tablespoon baking cocoa
1/2 cup boiling water
Ice cream or whipped cream
(optional)

Directions

In a small bowl, combine baking mix, sugar and cocoa. Stir in milk and vanilla. Spoon into two greased 8- or 10-oz. custard cups.

For topping, combine the brown sugar and cocoa in a bowl. Stir in boiling water. Pour over batter. Bake at 350 degrees F for 25 minutes or until a toothpick inserted in the cake layer comes out clean. Top with ice cream or whipped cream if desired.

Chocolate Ice Cream

Ingredients

1 quart whole milk
1 egg, beaten
2 egg yolks, beaten
2 cups sugar
1/3 cup unsweetened cocoa
2 tablespoons all-purpose flour
2 (12 fluid ounce) cans evaporated milk
2 tablespoons vanilla extract
Milk

Directions

In a heavy saucepan, combine first six ingredients. Cook until thickened. Add evaporated milk; bring to a boil. Remove from heat and cool. Add vanilla. Pour into the cylinder of an ice cream freezer; add enough milk to fill cylinder 3/4 full. Freeze according to manufacturer's directions.

Chocolate Chocolate Chip Dream Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 (3.5 ounce) packages non-
instant chocolate pudding mix
2 eggs
2 1/2 cups semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Make chocolate pudding according to package directions.

Combine chocolate cake mix, chocolate pudding, and eggs and beat for 2 minutes at medium speed of an electric mixer. Pour batter into prepared pan and cover top with the semisweet chocolate chips.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes.

Bev's Chocolate Pie

Ingredients

2 cups white sugar
5 tablespoons unsweetened
cocoa powder
1/4 cup all-purpose flour
1 (12 fluid ounce) can evaporated
milk
1 teaspoon vanilla extract
4 egg yolks
1/4 cup butter
1 recipe pastry for a 9 inch single
crust pie

4 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan, whisk together 2 cups sugar, cocoa and flour. Blend in evaporated milk and vanilla. Beat egg yolks, and stir into pan. Add the butter or margarine. Heat, stirring constantly just until butter is melted. Pour filling into unbaked pie shell.

Bake in preheated oven for 35 to 40 minutes, or until pie is not "wobbly" when shaken.

Beat egg whites until soft peaks form. Gradually add 1/4 cup sugar, beating constantly, until stiff peaks form. Spread meringue on pie.

Return pie to oven, and bake until meringue is golden.

Layered Mint Chocolate Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk, divided
2 teaspoons vanilla extract
6 ounces white confectioners coating* or premium white chocolate chips
1 tablespoon peppermint extract
Green or red food coloring (optional)

Directions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup sweetened condensed milk; add 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 confectioners coating with remaining sweetened condensed milk (mixture will be thick). Add peppermint extract and food coloring (optional).

Spread on chilled chocolate layer; chill 10 minutes longer or until firm.

Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm. Turn onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Chocolate Rum Balls I

Ingredients

3 1/4 cups crushed vanilla wafers
3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups chopped walnuts
3 tablespoons light corn syrup
1/2 cup rum

Directions

In a large bowl, stir together the crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa, and nuts. Blend in corn syrup and rum.

Shape into 1 inch balls, and roll in additional confectioners' sugar. Store in an airtight container for several days to develop the flavor. Roll again in confectioners' sugar before serving.

Chocolate Cake Boiling Icing

Ingredients

5 tablespoons butter, melted
1/2 cup brown sugar
5 tablespoons heavy whipping cream
1/2 cup flaked coconut

Directions

Preheat oven to broil.

In a medium bowl, stir together the melted butter, brown sugar and cream until well blended. Then mix in the coconut. spread over any cake in a 9x13 inch pan.

Place under the preheated broiler for 3 to 5 minutes, until the mixture is bubbly and golden. Be careful not to burn.

Mouth-Watering Strawberry and Chocolate Chip

Ingredients

6 eggs
1 cup white sugar
1/3 cup orange juice
1/3 cup cocoa powder
1 cup matzo cake meal
1 (10 ounce) package frozen strawberries, thawed
1 (12 ounce) bag semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 6x8-inch baking pans.

Beat the eggs in a bowl with a fork; beat in the sugar, orange juice, cocoa, and cake meal until thoroughly blended. Gently stir in the strawberries and chocolate chips; divide the batter between the 2 prepared baking pans.

Bake in the preheated oven until a toothpick inserted near the center of a pan comes out clean, about 45 minutes.

Special Chocolate Cake II

Ingredients

3 (1 ounce) squares unsweetened chocolate
1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1/2 teaspoon salt
2 cups cake flour
1 cup sour milk
1 teaspoon baking soda
1 tablespoon distilled white vinegar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round pans.

In top of double boiler, over hot water, melt chocolate. Set aside to cool slightly. In large mixing bowl, beat sugar and butter until light and fluffy. Add eggs, one at a time, beating well after each addition.

Stir together flour and salt, then add alternately with milk to butter mixture. Beat until well blended. Add chocolate and beat until blended. In a small cup, mix vinegar and baking soda. Stir until soda is dissolved. Add to batter and beat until blended.

Pour batter into prepared pans. Bake at 375 degrees F (190 degrees C) for 25 to 30 min or until wooden pick inserted into center of cake comes out clean. Cool 10 minutes in pan then turn out onto wire rack to cool completely.

Dishpan Chocolate Chip Cookies

Ingredients

2 cups butter
2 cups white sugar
2 cups packed dark brown sugar
4 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
5 cups rolled oats
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons baking soda
5 cups semisweet chocolate chips
8 ounces finely grated chocolate bar
3 cups chopped walnuts
1 cup golden raisins
1 cup raisins
1 1/2 cups flaked coconut

Directions

First find a plastic dishpan (this keeps you from burning up your mixer). Blend oatmeal in blender until a fine powder.

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy, nuts, raisins, and coconut.

Roll into balls and place 2 inches apart on cookie sheet. Bake for 6 minutes at 375 degrees F (190 degrees C). Makes 6 dozen.

Coffee Liquor Chocolate Cheesecake

Ingredients

12 ounces cream cheese
1/2 cup white sugar
3 eggs, room temperature
3 (1 ounce) squares milk chocolate, coarsely chopped
7 tablespoons heavy whipping cream
2 tablespoons coffee flavored liqueur
1/2 cup whipped cream
1/2 (1 ounce) square semisweet chocolate, grated

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a mixing bowl blend cream cheese and sugar until smooth. Beat in the eggs, one at a time. Mix in 3 tablespoons whipping cream and the coffee-flavored liquor. Pour into an 8 inch glass pie pan.

In a small saucepan, melt the chocolate with remaining 4 tablespoons whipping cream.

Drizzle chocolate in a spiral pattern over filling. Stir lightly with tip of table knife to achieve a marbling effect. Set the pie pan in a larger pan with water that comes halfway up side of pie pan.

Bake at 300 degrees F (150 degrees C) until firm in the center, about 55 minutes. Cool completely and refrigerate, covered with plastic wrap, overnight. Garnish with whipped cream piped or dolloped around edges and shaved chocolate in center.

Chocolate Torte

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 cup heavy whipping cream
1 (8 ounce) package cream cheese
2/3 cup packed brown sugar
1 teaspoon vanilla extract
1 (1 ounce) square unsweetened chocolate

Directions

Prepare and bake chocolate cake as directed on package. Bake in 2 - 9 inch round pans. Allow cakes to cool. When cakes are cool, cut each one in half with a long serrated knife, making four layers.

In a large bowl, combine cream cheese, brown sugar and vanilla. Beat until soft.

In a separate bowl, whip cream to soft peaks, then fold into cream cheese mixture.

Place the bottom layer of cake on the serving plate. Spread 1/4 of the filling on cake layer, then continue to stack up layers with 1/4 of the filling on each layer. Finish top with the final 1/4 of filling and grate the chocolate on top. Refrigerate for 6 hours before serving.

Ghirardelli® Chocolate Chip Cheesecake

Ingredients

Crust:

2/3 cup graham cracker crumbs
1 tablespoon Ghirardelli
Unsweetened Cocoa
1/4 cup granulated white sugar
1/3 cup unsalted butter, melted

Chocolate Filling:

2 1/4 cups cream cheese, at room temperature
1 teaspoon pure vanilla extract
2/3 cup granulated white sugar
3 large eggs
1 cup sour cream
1 cup Ghirardelli Semi-Sweet
Chocolate Chips
2 ounces Ghirardelli White
Chocolate baking bar, grated for
garnish (optional)

Directions

Preheat the oven to 350 degrees F. Grease 9-inch springform cake pan.

To make the crust, in a small bowl, mix together the crushed graham crackers, cocoa, and sugar. Stir in the butter. Spoon the mixture into the prepared pan. Press firmly to distribute the crust mixture onto the bottom and halfway up the sides of the pan. Chill the crust while making the filling.

To make the filling, in a medium-size bowl, beat the cream cheese, vanilla, and sugar with an electric mixer at low speed until smooth. Gradually beat in the eggs, increasing the speed slightly as the mixture softens. Beat in the sour cream. Finally, stir in the chocolate chips with a large spoon.

Pour the filling into the chilled crust and set the pan on a baking tray. Bake for 1 1/2 hours, or until firm. The cheesecake may deflate and crack as it cools, so turn off the oven and let cool slowly in the oven for about 1 hour with the oven door open.

Remove from the oven and let cool completely. Cover and chill in the refrigerator overnight before removing from the pan. Sprinkle the top with grated white chocolate. This cheesecake is best if eaten within 3 days of baking.

Chocolate Covered Easter Eggs

Ingredients

1/2 cup butter, softened
1 teaspoon vanilla extract
1 (8 ounce) package cream cheese, softened
2 1/2 pounds confectioners' sugar
1 cup creamy peanut butter (optional)
1 cup flaked coconut (optional)
1 cup unsweetened cocoa powder (optional)
2 cups semisweet chocolate pieces
2 tablespoons shortening or vegetable oil (optional)

Directions

In a large bowl, mix together the butter, vanilla, and cream cheese. Stir in confectioners' sugar to make a workable dough. For best results, use your hands for mixing.

Divide the dough into four parts. Leave one of the parts plain. To the second part, mix in peanut butter. Mix coconut into the third part, and cocoa powder into the last part. Roll each type of dough into egg shapes, and place on a waxed paper lined cookie sheet. Refrigerate until hard, at least an hour.

Melt chocolate chips in a heat-proof bowl over a pan of simmering water. Stir occasionally until smooth. If the chocolate seems too thick for coating, stir in some of the shortening or oil until it thins. Dip the chilled candy eggs in chocolate, and return to the waxed paper lined sheet to set. Refrigerate for 1/2 hour to harden.

Death by Chocolate

Ingredients

1 1/4 fluid ounces Smirnoff No. 21
Vodka
1/4 fluid ounce Baileys Original
Irish Cream
1/4 fluid ounce Godiva Original
Liqueur
2 scoops Chocolate Ice Cream

Directions

In a blender, add Smirnoff No.21 Vodka, Baileys Original Irish Cream, Godiva Original Liqueur, ice cream, and puree briefly.

Add ice.

Blend until smooth, pour into a hurricane glass and garnish with chocolate shavings.

No Fail Chocolate Fudge

Ingredients

1 1/2 cups confectioners' sugar
1/3 cup skim milk
6 tablespoons butter
1 cup semisweet chocolate chips
3/4 cup marshmallow creme
1/4 teaspoon vanilla extract
3 tablespoons cocoa

Directions

Grease one 8x8 inch pie pan and set aside.

In a heavy saucepan over medium heat, combine the powdered sugar, milk and butter. Mix well and stir constantly until candy thermometer reads 238 degrees F (112 degrees C).

Remove from heat and add chocolate chips, marshmallow creme, vanilla and cocoa. Quickly stir together and pour into prepared pan. Cool and serve. Refrigerate in an airtight container.

Chocolate Pizzelles

Ingredients

4 eggs
1/4 cup cocoa powder
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 tablespoon baking powder
1 cup unsalted butter
3/4 cup ground hazelnuts
2 cups all-purpose flour

Directions

Whisk the eggs with the sugar and salt until light. Melt the butter and stir in.

Sift together all the remaining ingredients except the hazelnuts and fold in.

Stir in the hazelnuts last.

Heat Pizzelle iron and place 1 teaspoon of batter on each imprint. Close iron and bake 30 seconds.

Cool on racks. Sprinkle with powdered sugar.

Chocolate Bliss Cheesecake

Ingredients

18 OREO Chocolate Sandwich Cookies, finely crushed
2 tablespoons butter or margarine, melted
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
8 (1 ounce) squares BAKER'S Semi-Sweet Baking Chocolate, melted, cooled slightly
3 eggs

Directions

Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Mix cookie crumbs and butter; press firmly onto bottom of pan.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 55 min. to 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

Heavenly Chocolate Mousse

Ingredients

8 (1 ounce) squares semisweet chocolate, coarsely chopped
1/2 cup water, divided
2 tablespoons butter (no substitutes)
3 egg yolks
2 tablespoons sugar
1 1/4 cups whipping cream, whipped

Directions

In a microwave or double boiler, heat chocolate, 1/4 cup water and butter until the chocolate and butter are melted. Cool for 10 minutes. In a small heavy saucepan, whisk egg yolks, sugar and remaining water. Cook and stir over low heat until mixture reaches 160 degrees F, about 1-2 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5-10 minutes. Fold in whipped cream. Spoon into dessert dishes. Refrigerate for 4 hours or overnight.

Chocolate Caramel Cookies

Ingredients

1 cup butter (no substitutes),
softened
17 tablespoons sugar, divided
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking soda
1 cup chopped pecans, divided
1 (13 ounce) package Rolo
candies

Directions

In a mixing bowl, cream butter, 1 cup sugar and brown sugar. Add eggs and vanilla; mix well. Combine flour, cocoa and baking soda; add to the creamed mixture and beat just until combined. Stir in 1/2 cup pecans.

Shape dough by tablespoonfuls around each candy. In a small bowl, combine remaining pecans and sugar; dip each cookie halfway. Place with nut side up on ungreased baking sheets.

Bake at 375 degrees F for 7-10 minutes or until top is slightly cracked. Cool for 3 minutes; remove to wire racks to cool completely.

Chocolate Mocha Liqueur Cake II

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
4 eggs
1/2 cup vegetable oil
1/2 cup coffee flavored liqueur
1/2 cup water
1/2 cup ground pecans

1 cup white sugar
1/4 cup water
1/4 cup coffee flavored liqueur
1/2 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 10 inch Bundt pan. Place the ground nuts in pan and roll the pan around to coat the inside with nuts.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, oil, coffee liqueur and water. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour sauce over the cake while still in the pan. Let stand 30 minutes before removing from pan.

To make the sauce: In a saucepan, combine sugar, 1/4 cup water, 1/4 cup coffee liqueur and margarine. Bring to a boil, then continue to boil for 2 minutes.

White Chocolate Amaretto Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 (3.3 ounce) package instant white chocolate pudding mix
1/2 cup cold water
1/2 cup vegetable oil
1/2 cup amaretto liqueur
1/4 teaspoon almond extract

1/2 cup butter
1/4 cup water
1 cup white sugar
1/2 cup amaretto liqueur

1 (16 ounce) package vanilla frosting
1/4 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 10 inch non-stick Bundt pan.

In a large bowl, combine cake mix, eggs, pudding mix, 1/2 cup of cold water, oil, 1/2 cup amaretto and 1/4 teaspoon almond extract. Blend well for approximately 3 minutes.

Pour batter into prepared 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 45 minutes to an hour, or until a toothpick inserted into the center of the cake comes out clean.

Remove cake from oven, and use an ice pick or skewer to make as many holes as possible into the cake. Apply glaze while cake is still warm. Slowly and patiently drizzle glaze over cake, including the edges and center of Bundt pan. Allow cake to cool in the pan for at least 2 hours.

To make the glaze: Combine butter, sugar, 1/4 cup water, and 1/2 cup amaretto in a saucepan. Bring to a boil, and continue to boil for 10 minutes, stirring constantly.

Topping: Lightly toast slivered almonds in the oven. This will take 5 to 10 minutes. Stir frequently and be careful not to burn. Heat 1/4 cup of the prepared frosting in the microwave for 10 seconds, to soften. Place the cake on serving dish and use a spoon to drizzle the softened frosting over the cake. Scatter toasted almonds over cake before frosting cools.

Chocolate Biscuits

Ingredients

1/3 cup instant hot cocoa mix
1/3 cup white sugar
2 eggs
1 1/2 teaspoons baking powder
1 cup rolled oats
1 cup all-purpose flour
1/3 cup milk
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Combine the powdered hot chocolate, sugar, baking powder, oats, and flour. Mix in the butter or margarine.

Beat the eggs with the milk. Stir the beaten eggs into the flour mixture and mix until combined.

Drop tablespoons of dough onto the prepared baking sheet. Let sit for 5 minutes then bake at 350 degrees F (175 degrees C) for 10 to 15 minutes. Let cookies cool on baking sheet for 5 minutes before removing or eating.

Oatmeal Chocolate Chip Cookies IV

Ingredients

1/2 cup butter flavored shortening
1 tablespoon water
1/2 cup white sugar
1 cup packed brown sugar
1 1/2 teaspoons vanilla extract
2 egg whites
1 3/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup rolled oats
1/2 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, water, white sugar and brown sugar until smooth. Beat in the egg whites and vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Blend in the oats and mini chocolate chips. Drop dough by half-teaspoonfuls onto the prepared cookie sheets.

Bake for 7 to 9 minutes in the preheated oven, until the edges begin to brown. Remove from baking sheets to cool on wire racks. Cool at least 10 minutes before eating.

Snow-Topped Chocolate Mint Cookies

Ingredients

2 cups mint semisweet chocolate chips, divided
6 tablespoons butter (no substitutes), softened
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
confectioners' sugar

Directions

In a microwave, melt 1 cup chocolate chips; set aside to cool. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the melted chocolate chips and vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Stir in the remaining chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Roll into 1-in. balls, then roll in confectioners' sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are set and centers are almost set. Cool for 10 minutes before removing to wire racks.

Chocolate Peanut Butter Cream Cheese Bars

Ingredients

1 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup butter, softened
3/4 cup semisweet chocolate chips
2 cups peanut butter chips
1/2 cup white sugar
1/2 cup packed brown sugar
1/3 cup butter, softened
1 (8 ounce) package cream cheese
1 cup unbleached all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 tablespoon rum
1 tablespoon vanilla extract
1/4 cup semisweet chocolate chips
1 tablespoon rum
1 teaspoon water

Directions

Preheat oven to 325 degrees F (165 degrees C).

To Make Crust: Combine 1 cup flour, 1/4 cup packed brown sugar, 1/2 cup butter or margarine and 3/4 cup melted chocolate chips in large bowl. Mix well. Press into bottom of ungreased 11 x 7 inch pan. Top with 2 cups peanut butter chips

To Make Filling: Beat 1/2 cup white sugar, 1/2 cup brown sugar, 1/3 cup butter and 8 oz. cream cheese in large bowl until smooth. Add 1 cup unbleached flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1 tablespoon vanilla and 1 tablespoon rum. Blend well. Spread over peanut butter chips.

Bake until edges are light brown and set, 35-40 minutes. Let cool for 30 minutes.

To Make Glaze: Melt 1/4 cup chocolate chips with 1 tablespoon rum and 1 teaspoon water in small saucepan over low heat. Stir constantly until smooth. Drizzle over filling while warm. Refrigerate 1 hour and cut into bars. Store in refrigerator.

Old-Fashioned Chocolate Fudge

Ingredients

2 cups white sugar
1/2 cup cocoa
1 cup milk
4 tablespoons butter
1 teaspoon vanilla extract

Directions

Grease an 8x8 inch square baking pan. Set aside.

Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again.

Place candy thermometer in pan and cook until temperature reaches 238 degrees F(114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.

Remove from heat. Add butter or margarine and vanilla extract. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.

Pour into prepared pan and let cool. Cut into about 60 squares.

Chewy Peanut Butter Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons light corn syrup
2 tablespoons water
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped semisweet chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, peanut butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the corn syrup, water, and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture. Fold in chocolate chunks. Drop by 1/4 cupfuls 3 inches apart onto ungreased baking sheets.

Bake for 12 to 14 minutes in the preheated oven, or until edges are golden. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Amazing Passover Chocolate Toffee Matzo

Ingredients

6 whole matzos
1 cup salted butter
1 cup dark brown sugar, packed
20 ounces semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Line baking sheets with foil and pinch the edges into a lip to contain drips. Grease the foil well with butter. Place the matzos onto the baking sheets, breaking them in half if needed.

Melt the butter in a saucepan with the brown sugar over medium heat; bring to a boil and reduce heat. Simmer the mixture until thickened, about 5 minutes. Ladle the hot sugar mixture over the matzos, spreading the mixture over the matzos with a rubber spatula.

Bake in the preheated oven until the sugar mixture is bubbling and thick, about 20 minutes. Set aside to cool until the toffee coating is firm, about 15 minutes.

Place the semisweet chocolate chips into a microwave-safe bowl and microwave on Low until the chips are just melted (do not let the chocolate overheat or scorch). Spread the melted chocolate over the toffee-coated matzos; sprinkle chopped pecans on top. Place the baking sheets into the refrigerator until the treats are cold, about 30 minutes. Remove the matzos from the foil, break up into pieces, and store in an airtight container or plastic bags in refrigerator or freezer.

Chocolate Frozen Yogurt

Ingredients

3/4 cup white sugar
2 teaspoons cornstarch
1 (12 fluid ounce) can fat-free
evaporated milk
1/2 cup semisweet chocolate
chips
1 cup plain lowfat yogurt
1 teaspoon vanilla extract

Directions

Stir together the cornstarch and sugar, and place in a saucepan. Stir in the evaporated milk, and chocolate chips. Cook over medium heat until chocolate is melted and the mixture is thickened. Stir constantly to prevent burning.

Remove the mixture from the heat, and stir in the plain yogurt and vanilla. Refrigerate until chilled.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions.

Raisin-Nut Chocolate Cake

Ingredients

1 cup chopped walnuts
1 cup raisins
1 cup miniature marshmallows
1 (18.25 ounce) package
chocolate cake mix
4 eggs
1 cup mayonnaise*
1 cup water

Directions

In a bowl, combine the walnuts, raisins and marshmallows; set aside. In a mixing bowl, combine cake mix, eggs, mayonnaise and water. Beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in nut mixture.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Garbanzo Bean Chocolate Cake (Gluten Free!)

Ingredients

1 1/2 cups semisweet chocolate chips
1 (19 ounce) can garbanzo beans, rinsed and drained
4 eggs
3/4 cup white sugar
1/2 teaspoon baking powder
1 tablespoon confectioners' sugar for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round cake pan.

Place the chocolate chips into a microwave-safe bowl. Cook in the microwave for about 2 minutes, stirring every 20 seconds after the first minute, until chocolate is melted and smooth. If you have a powerful microwave, reduce the power to 50 percent.

Combine the beans and eggs in the bowl of a food processor. Process until smooth. Add the sugar and the baking powder, and pulse to blend. Pour in the melted chocolate and blend until smooth, scraping down the corners to make sure chocolate is completely mixed. Transfer the batter to the prepared cake pan.

Bake for 40 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool in the pan on a wire rack for 10 to 15 minutes before inverting onto a serving plate. Dust with confectioners' sugar just before serving.

Easy Chocolate Cream Torte

Ingredients

2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
2/3 cup white sugar
1/3 cup brown sugar
1 egg
1/4 cup water
1 teaspoon vanilla extract

2 cups heavy cream
1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1 teaspoon vanilla extract
2 tablespoons instant coffee granules

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two baking sheets.

Sift together flour, 1/3 cup cocoa, baking soda and salt, set aside.

In a medium bowl, cream together shortening, 2/3 cup white sugar and brown sugar with electric mixer. Beat in egg, and mix until light and fluffy. Beat in water and vanilla until smooth. Fold in flour mixture. Continue to work with hands to form a smooth dough. Divide dough into 4 equal portions, and press each portion into a 7 inch circle on a baking sheet.

Bake 12 to 15 minutes in the preheated oven, or until set. Cool completely.

For the filling, combine cream, 1/2 cup sugar, 1/3 cup cocoa, 1 teaspoon vanilla and instant coffee in a large bowl. Cover and chill in refrigerator 30 minutes. Then whip cold cream mixture with an electric mixer until stiff peaks form. Spread 1/4 of filling on each cookie. Stack cookies. Chill 8 hours before serving.

Chocolate Cherry Cupcakes

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 1/3 cups water
1/2 cup vegetable oil
3 eggs
1 (21 ounce) can cherry pie filling
1 (16 ounce) can vanilla frosting

Directions

In a mixing bowl, combine cake mix, water, oil and eggs; mix well. Spoon batter by 1/4 cupfuls into paper-lined muffin cups. Spoon a rounded teaspoon of pie filling onto the center of each cupcake. Set remaining pie filling aside. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted on an angle toward the center comes out clean. Remove to a wire rack to cool completely. Frost cupcakes; top with one cherry from pie filling. Serve additional pie filling with cupcakes or refrigerate or another use.

Chocolate Mousse Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (14 ounce) can sweetened
condensed milk
2 (1 ounce) squares unsweetened
chocolate, melted
1/2 cup cold water
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup heavy cream, whipped

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare and bake cake mix according to package directions for two 9-inch layers. Cool and remove from pans.

In a large bowl, mix together sweetened condensed milk and melted chocolate. Gradually stir in the water, then instant pudding until smooth. Chill for at least 30 minutes.

Remove the chocolate mixture from the refrigerator, and stir to loosen. Fold in whipped cream and return to the refrigerator for at least another hour.

Place one layer of cake onto a serving plate. Top with 1 1/2 cups of the mousse, then cover with the remaining cake layer. Frost with the remaining mousse, and refrigerate until serving. Garnish with fresh fruit or chocolate shavings.

Chocolate Caramel Nut Cheesecake

Ingredients

3 tablespoons butter, melted
1 1/4 cups graham cracker
crumbs
1 tablespoon white sugar
3 (8 ounce) packages cream
cheese
3 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
2 (2.16 ounce) bars chocolate-
coated caramel-peanut nougat
candy, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool.

In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth. Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Let cool and carefully remove the springform pans side.

Chocolate Gravy I

Ingredients

1 cup white sugar
1 tablespoon self-rising flour
1 tablespoon unsweetened cocoa powder
1 1/4 cups water
1 tablespoon butter

Directions

In a medium saucepan, combine sugar, flour and cocoa powder. Add water and stir. Bring to a boil over medium heat, stirring occasionally until thick. Remove from heat and add butter. Serve warm.

Deluxe Chocolate-Cinnamon Dipped Apples

Ingredients

2/3 cup white chocolate chips
1 teaspoon ground cinnamon
1 apple, cored and sliced
3/4 cup semisweet chocolate chips

Directions

Melt the white chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the cinnamon. Spread the mixture thinly on wax paper into a 9 inch square, then place onto a baking sheet. Freeze until hard, about 5 minutes. Remove from the freezer and crush the white chocolate into small pieces and place into a bowl.

Melt the semisweet chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Skewer each apple slice with a fork. Dip the apple into the semisweet chocolate, wiping off excess, then dip the apple into the white chocolate pieces. Carefully remove the fork and place the chocolate dipped apple slices onto a plate covered with wax paper. Refrigerate until hard, about 45 minutes.

Chocolate Dipped Bing Cherries

Ingredients

1 cup white sugar
1 1/2 teaspoons vanilla extract
8 ounces semisweet chocolate,
chopped
24 Bing cherries with stems

Directions

Pour the sugar into a shallow dish. Drop two drops of vanilla at a time into the dish in 24 separate places to form lumps of vanilla sugar. Set aside to allow the lumps to harden.

Pit the cherries carefully from the bottom. I use a small curved dental tool. Make sure the stem stays intact.

When the lumps of sugar have hardened, insert them into the cherries where the pits were; set aside. Melt chocolate in the microwave, stirring every 30 seconds until melted and smooth.

Hold cherries by the stem and dip into the chocolate leaving the very top uncovered. Set on waxed paper to dry. Refrigerate overnight to allow the sugar lumps to dissolve.

Death by Chocolate and Caramel

Ingredients

1 (19.8 ounce) package brownie mix
8 (1.5 ounce) bars chocolate candy
1 (14 ounce) package individually wrapped caramels, unwrapped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare brownie mix according to package directions. Pour half of batter in a 9x13 inch baking dish. Top with a layer of chocolate bars. Cover with caramels. Pour remaining batter over all.

Bake in preheated oven 25 to 30 minutes, until set. Let cool completely before cutting into squares.

Dark Chocolate Sauce

Ingredients

1/2 cup packed brown sugar
1/2 cup baking cocoa
1 tablespoon cornstarch
1/2 cup reduced fat milk
1/4 cup strong brewed coffee
1 teaspoon vanilla extract

Directions

In a saucepan, combine the brown sugar, cocoa and cornstarch. Stir in milk and coffee until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat. Stir in vanilla. Store in the refrigerator.

Chocolate Biscotti

Ingredients

2 1/2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
5 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon salt
1 cup blanched slivered almonds

Directions

Preheat the oven to 350 degrees F (180 degrees C).

In a large bowl, combine all the ingredients except the almonds; mix well with a spoon. Stir in the almonds until well blended; the dough will be thick and sticky.

Place half of the dough on a 10 x 15 inch rimmed cookie sheet that has been coated with nonstick baking spray. Form a slightly rounded 4 x 12 inch loaf that is about 3/4 inch thick. Repeat with the remaining dough on a second cookie sheet and bake for 30 minutes.

Remove from the oven and reduce the temperature to 325 degrees F (170 degrees C). Allow the loaves to cool for 20 to 25 minutes, then cut into 1/2 inch thick slices. Lay the slices cut side down on the cookie sheets and bake for 15 more minutes. Turn the cookies over and bake another 15 minutes or until very crisp. Allow to cool, then store in an airtight container. Will keep several weeks.

Jeanne's Chocolate Kiss Cookies

Ingredients

1 1/4 cups butter
2 cups white sugar
2 egg
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
54 milk chocolate candy kisses, unwrapped
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl mix butter and sugar till fluffy, add eggs and vanilla mix well. Sift together flour, cocoa, baking soda, and salt, and add to creamed mixture.

Roll dough into balls about 1 inch in diameter then roll in white sugar. Place balls on ungreased cookie sheet and bake for 8 to 10 minutes. Place unwrapped chocolate kiss in the center of each cookie while still hot. Let cool and enjoy!

Quick Pour Chocolate Fondant

Ingredients

6 cups confectioners' sugar, sifted
5 fluid ounces water
2 tablespoons light corn syrup
3 (1 ounce) squares unsweetened
chocolate, chopped
1 teaspoon almond extract

Directions

In a saucepan, combine confectioners' sugar, water and corn syrup. Cook over low heat, stirring constantly, until it reaches a temperature of 92 degrees F (33 degrees C.) Remove from heat and stir in chopped chocolate and almond extract until chocolate is melted and mixture is smooth.

Spumoni Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 (3.4 ounce) package instant pistachio pudding mix
2 eggs
1 teaspoon vanilla extract
1 (16 ounce) package semi-sweet chocolate chips
1/2 cup chopped maraschino cherries
1/4 cup chopped pistachios

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda; set aside.

Cream together the butter, white sugar, and brown sugar in a large bowl until smooth. Stir in the instant pudding mix until well combined. Beat in the eggs one at a time, then stir in the vanilla. Blend in the flour mixture. Fold in the chocolate chips, cherries, and pistachios. Drop by large spoonfuls onto ungreased baking pans.

Bake in the preheated oven until light brown, about 10 minutes.

Chocolate Oil Cake

Ingredients

2 cups white sugar
3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
2 cups water
1 cup vegetable oil
2 tablespoons distilled white vinegar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix sugar, flour, baking soda, salt and cocoa.

Add water, vegetable oil, vinegar, and vanilla. Beat by hand until smooth.

Pour into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until toothpick inserted into center of cake comes out clean.

Chocolate Chip Yummies

Ingredients

2 cups butter, softened
2 cups confectioners' sugar
4 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
2 cups quick-cooking oats
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, cream together the butter, confectioners' sugar and vanilla until smooth. Combine the flour and baking soda; stir into the creamed mixture. Mix in the quick oats and chocolate chips. Roll the dough into walnut sized balls. Place balls 2 inches apart onto an ungreased cookie sheet and press to flatten slightly using a fork.

Bake for 10 to 12 minutes in the preheated oven, until edges are golden brown. Remove from cookie sheets to cool on wire racks.

Guilty Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, white sugar and brown sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Adjust the amount of chocolate chips to your liking, then stir them in by hand using a wooden spoon. Drop dough by heaping spoonfuls onto the prepared cookie sheets. Clumps of dough should be about 3 inches apart.

Bake for 7 minutes in the preheated oven, until brown around the edges. Let cool for 20 minutes. Eat and enjoy!

Pumpkin Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
3/4 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup canned or cooked pumpkin
1 1/2 cups semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. combine flour, oats, baking soda and cinnamon; stir into creamed mixture alternately with pumpkin. Fold in chocolate chips. Drop by tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-13 minutes or until lightly browned.

Chocolate Bourbon Pecan Pie

Ingredients

1 (9 inch) pie shell
1 cup white sugar
1 cup light corn syrup
1/2 cup butter
4 eggs, beaten
1/4 cup bourbon
1 teaspoon vanilla extract
1/4 teaspoon salt
6 ounces semisweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees F).

In a small saucepan combine sugar, corn syrup, and butter or margarine. Cook over medium heat, stirring constantly, until butter or margarine melts and sugar dissolves. Cool slightly.

In a large bowl combine eggs, bourbon, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 50 to 55 minutes, or until set and golden. May be served warm or chilled.

Chocolate Covered Banana Pie

Ingredients

3 cups crushed vanilla wafers
1/2 cup chopped pecans
2/3 cup butter, melted
2 cups semisweet chocolate chips
4 cups milk
4 1/2 cups miniature marshmallows
2 (3.5 ounce) packages instant vanilla pudding mix
1 cup frozen whipped topping, thawed
2 large bananas, sliced
1 (1.5 ounce) bar milk chocolate candy

Directions

Combine crushed cookie crumbs, pecans, and butter or margarine. Press into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 5 minutes. Cool.

Combine chocolate chips, 1 cup milk, and 2 cups marshmallows in a sauce pan. Stir over low heat until melted. Pour over cooled crust. Chill for 1 hour.

Arrange banana slices over chilled chocolate layer.

Prepare pudding mix as directed on box except use only 3 cups of milk. Fold in nondairy whipped topping and remaining marshmallows. Pour pudding mixture over bananas. Grate chocolate bar over the top. Chill for 2 to 3 hours before serving.

Chocolate Praline Pie

Ingredients

2 eggs
1 egg yolk
1 cup white sugar
4 tablespoons sifted cornstarch
8 tablespoons butter, melted
1/4 cup praline liqueur
1 cup chopped pecans
6 (1 ounce) squares semisweet chocolate, chopped
1 recipe pastry for a 9 inch single crust pie
2 tablespoons praline liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs slightly. Combine sugar and cornstarch, and gradually mix into eggs. Stir in melted butter or margarine. Add praline liqueur, pecans, and chocolate pieces. Pour filling into pie shell.

Bake for 45 to 50 minutes. While pie is still warm, brush a little praline liqueur over pie with pastry brush. Chill 3 hours before serving.

Christmas Chocolate Town Cake

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
2/3 cup shortening
1 3/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/3 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch pans. Sift together the flour, baking soda and salt. Set aside.

Combine cocoa and boiling water in small bowl to form a smooth paste. Cool slightly.

In a large bowl, cream together the shortening, sugar and vanilla until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Blend in cocoa paste.

Divide batter into 2 prepared 9 inch pans. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in pans then turn out onto wire rack and cool completely.

Peanut Butter Chocolate Pudding

Ingredients

2 cups cold fat free milk, divided
2 tablespoons reduced-fat chunky
peanut butter
1 cup reduced-fat whipped
topping, divided
1 (1.4 ounce) package sugar free,
chocolate fudge flavored instant
pudding

Directions

In a small bowl, mix 2 tablespoons milk and peanut butter until smooth. Fold in 3/4 cup whipped topping; set aside. In a mixing bowl, beat pudding mix and remaining milk until blended, about 2 minutes. Let stand for 5 minutes. Spoon half of the pudding into six parfait glasses or bowls; top with peanut butter mixture and remaining pudding. Garnish with remaining whipped topping.

Chocolate Toffee Cookies II

Ingredients

1/2 cup unsalted butter
1 1/8 cups white sugar
1 egg
1 tablespoon dark rum
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups toffee baking bits
1/2 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees F).

Beat butter and sugar in large bowl until fluffy. Add egg, rum, and vanilla and beat until well blended.

Sift flour, cocoa, baking soda and salt into small bowl. Stir dry ingredients into butter mixture. Mix in toffee and chopped almonds.

Drop batter by heaping tablespoonfuls onto heavy large ungreased baking sheet, spacing 2 inches apart. Bake until cookies puff slightly and crack on top but are still soft to touch, about 11 minutes. Let cookies cool on sheet 1 minutes. Transfer cookies to rack and cool completely. Repeat shaping and baking with remaining batter.

Chocolate Frosting I

Ingredients

1/4 cup margarine, melted
1/2 cup unsweetened cocoa
powder
1/3 cup milk
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

In a large bowl, beat margarine and cocoa together until combined. Add milk and vanilla; beat until smooth. Gradually beat in confectioners' sugar until desired consistency is achieved. Adjust with more milk or confectioners' sugar if necessary.

Chocolate Chews

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup chunky peanut butter
2 teaspoons vanilla extract, divided
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups semisweet chocolate chips, divided
1 1/2 cups quick-cooking oats
4 1/2 teaspoons milk

Directions

In a bowl, combine the condensed milk, peanut butter, 1 teaspoon vanilla, salt, cinnamon, nutmeg, 1-1/2 cups chocolate chips and oats; mix well. Spread into an 8-in. square microwave-safe dish; shield corners with small triangles of foil.* Microwave, uncovered, at 50% power for 10 minutes. Microwave on high for 3-4 minutes or until top springs back when lightly touched. Cool slightly; remove foil. In a microwave-safe bowl, combine milk and the remaining vanilla and chocolate chips. Microwave on high for 30-40 seconds or until chocolate is melted. Stir; spread over bars.

Chocolate Chip Banana Muffins

Ingredients

1 3/4 cups all-purpose flour
3/4 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup vegetable oil
1/2 cup plain yogurt
1 teaspoon vanilla extract
1 cup mashed ripe bananas
3/4 cup semisweet chocolate chips

Directions

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the egg, oil, yogurt and vanilla. Stir into dry ingredients just until moistened. Fold in bananas and chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 22-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Crinkle-Top Chocolate Cookies

Ingredients

2 cups semisweet chocolate chips, divided
2 tablespoons butter, softened
1 cup sugar
2 egg whites
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup water
1/2 cup confectioners' sugar

Directions

In a microwave, melt 1 cup chocolate chips. Stir until smooth; set aside. In a small mixing bowl, beat butter and sugar until crumbly, about 2 minutes. Add egg whites and vanilla; beat well. Stir in melted chocolate.

Combine the flour, baking powder and salt; gradually add to butter mixture alternately with water. Stir in remaining chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Shape dough into 1-in. balls. Roll in confectioners' sugar. Place 2 in. apart on baking sheets coated with nonstick cooking spray. Bake at 350 degrees F for 10-12 minutes or until set. Remove to wire racks to cool.

Chocolate Mint Dessert Brownies

Ingredients

1 cup white sugar
1/2 cup butter, softened
4 eggs
1 1/2 cups chocolate syrup
1 cup all-purpose flour
2 cups confectioners' sugar
1/2 cup butter, softened
2 tablespoons creme de menthe
liqueur
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together 1 cup sugar and 1/2 cup of softened butter until smooth. Beat in eggs one at a time, then stir in the chocolate syrup. Stir in the flour until just blended. Spread the batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until top springs back when lightly touched. Cool completely in the pan.

In a small bowl, beat the confectioners' sugar, 1/2 cup butter or margarine and creme de menthe until smooth. Spread evenly over the cooled brownies, then chill until set.

In a small bowl over simmering water, or in the microwave, melt the remaining 6 tablespoons of butter and the chocolate chips, stirring occasionally until smooth. Allow to cool slightly, then spread over the top of the mint layer. Cover, and chill for at least 1 hour before cutting into squares.

White Chocolate Gorp

Ingredients

2 pounds white chocolate
6 cups crispy rice cereal squares,
e.g., Rice Chex в,,Ÿ
3 cups toasted oat cereal
2 cups thin pretzel sticks
2 cups cashews
1 (12 ounce) package mini candy-
coated chocolate pieces

Directions

Melt chocolate in a large saucepan over low heat or in microwave until just until soft. Stir until melted. Combine all the other ingredients in big roaster pan or bowl. Stir chocolate into mixture. Turn out on waxed paper. Of course anything you like can be added or substituted-but this recipe is a great combination!

Combine the crispy rice cereal squares, toasted oat cereal, pretzels, cashews and candy in big roaster pan or bowl. Stir chocolate into mixture. Turn out on waxed paper and let cool.

Chocolate Peanut Butter Pie VI

Ingredients

1 (9 inch) pie crust, baked
2 cups milk
1 tablespoon butter
1/4 teaspoon salt
4 egg yolks
1/4 cup unsweetened cocoa powder
1 cup white sugar
1/3 cup cornstarch
2/3 cup confectioners' sugar
1/3 cup peanut butter

Directions

In a medium saucepan, combine milk, butter, and salt. Place over low heat and bring to a simmer. In a medium bowl, beat together egg yolks, cocoa powder, white sugar, and cornstarch.

Slowly whisk 1/2 cup of hot milk mixture into egg yolk mixture, blending well. Gradually add egg yolk mixture to remaining milk mixture, whisking constantly. Return to heat and allow to boil 2 minutes, stirring constantly. Remove from heat and allow to cool.

In a small bowl mix together confectioners' sugar and peanut butter until thoroughly combined. Crumble mixture into pastry shell. Pour cooled chocolate mixture over peanut butter crumbles. Chill 2 hours before serving.

Mafioso Chocolate Cake

Ingredients

1/2 cup Dutch process cocoa powder
3/4 cup boiling water
1 cup sour cream
1/2 teaspoon baking soda
2 cups sifted cake flour
1/2 cup butter
2 cups white sugar
3 egg whites
1 1/2 teaspoons vanilla extract
6 tablespoons butter, softened
3/4 cup Dutch process cocoa powder
2 2/3 cups confectioners' sugar
1/2 cup milk
1 teaspoon vanilla extract

Directions

In a small bowl, mix together 1/2 cup cocoa and 3/4 cup boiling water; set aside.

In another small bowl, dissolve baking soda in the sour cream by stirring them together.

In a large bowl, cream the 1/2 cup butter and 2 cups sugar. To the butter and sugar mixture, alternately add the sifted flour and the cocoa mixture with the sour cream mixture. Beat until fluffy. Beat the egg whites until stiff and fold in the egg whites and 1 1/2 teaspoons of vanilla.

Grease a 9x13 inch pan and pour the batter into it. Bake at 300 degrees F (150 degrees C) for 50 minutes. Frost with La Famiglia Chocolate Frosting (below).

To Make La Famiglia Chocolate Frosting: Cream 6 tablespoons butter or margarine in a small bowl. Add 3/4 cup cocoa and confectioner's sugar alternately with milk; beat until spreading consistency. More or less milk can be used depending on the texture you want. Blend in the vanilla. This yields about 2 cups of frosting.

Basic Chocolate Drop Cookies

Ingredients

1/4 cup sifted cocoa
2 cups Basic Cookie Mix
1 egg
1/2 cup butter
1/4 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift cocoa into Basic Cookie Mix. Beat egg lightly and stir into mixture. Melt butter over low heat and stir into mixture. Add water and vanilla and mix well. Drop by teaspoonfuls onto greased baking sheet.

Bake for 12 to 15 minutes in the preheated oven.

Chewy White Chocolate Chip Gingerbread

Ingredients

3/4 cup butter
1 cup white sugar
1 beaten egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 (12 ounce) package white chocolate chips
1/2 cup white sugar, for rolling

Directions

Beat together the butter with 1 cup of sugar in a mixing bowl until the mixture is smooth, and stir in beaten egg and molasses. In another bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt; stir the flour mixture into the molasses mixture by half cupfuls. Stir in the white chocolate chips. Refrigerate dough for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Scoop up a generous spoonful of dough, and roll it into a ball. Roll the ball in sugar, place onto an ungreased baking sheet, and flatten slightly. Sprinkle a little sugar onto the cookie, if desired. Repeat for the rest of the cookies.

Bake the cookies in the preheated oven until lightly browned, 10 to 15 minutes. Allow to cool on the baking sheet for about 1 minute before removing to finish cooling on racks.

German Chocolate Fudge

Ingredients

2 cups semisweet chocolate chips
12 (1 ounce) squares German
sweet chocolate
1 (7 ounce) jar marshmallow
creme
4 1/2 cups white sugar
2 tablespoons butter
1 (12 fluid ounce) can evaporated
milk
1/8 teaspoon salt
2 cups chopped pecans

Directions

Combine chocolate chips, German sweet chocolate and marshmallow creme in large bowl.

Combine sugar, butter, evaporated milk and salt in heavy skillet. Bring to a boil over medium heat. Cook for 6 minutes, stirring constantly.

Pour hot syrup over chocolate mixture. Stir with wooden spoon until smooth. Stir in pecans.

Spread into buttered 10x15 inch pan. Let stand until firm; cut into squares.

Chocolate Coffee Bread

Ingredients

1 1/3 cups water
1/3 cup cocoa powder
1 1/3 cups bread flour
1 1/3 cups whole wheat flour
3 tablespoons dry milk powder
1 1/2 teaspoons salt
1 1/2 tablespoons vegetable oil
3 tablespoons honey
2 1/4 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
2 envelopes instant mocha cappuccino mix

Directions

Place all ingredients (except chocolate chips and mocha mix) in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread cycle; press Start. If your machine has a Fruit setting, add the chocolate chips and mocha mix at the signal, or about 5 minutes before the kneading cycle has finished.

Chocolate-Orange Tofu Pie

Ingredients

1 (4 ounce) package cream cheese, softened
1 (16 ounce) package silken tofu
5 tablespoons unsweetened cocoa powder
1/2 cup sugar
1 teaspoon vanilla
2 tablespoons coffee flavored liqueur
1/4 teaspoon orange oil
2 tablespoons honey
5 teaspoons cider vinegar
1/4 cup mini chocolate chips
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, using an electric mixer or stand mixer, whip the cream cheese and tofu until smooth. Add the cocoa powder, sugar, vanilla, coffee liqueur, orange oil, honey, and vinegar; beat until smooth. Fold in half of the chocolate chips, then pour the batter into the pie shell, sprinkle with the remaining chocolate chips.

Bake in preheated oven until set, about 25 minutes. Cool to room temperature and then refrigerate until cold before serving, at least 4 hours.

Cherry Chocolate Cookies

Ingredients

2 1/2 cups butter (no substitutes),
softened
4 cups sugar
4 eggs
4 teaspoons vanilla extract
4 cups all-purpose flour
1 1/2 cups baking cocoa
2 teaspoons baking soda
1 teaspoon salt
1 (12 ounce) package miniature
semisweet chocolate chips
1 (16 ounce) jar maraschino
cherries, drained and halved

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by heaping tablespoonfuls 3 in. apart onto ungreased baking sheets. Top each with a cherry half. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Surprise Chocolate Fudge

Ingredients

1 (15 ounce) can pinto beans,
rinsed and drained
1 cup baking cocoa
3/4 cup butter or stick margarine,
melted
1 tablespoon vanilla extract
7 1/2 cups confectioners' sugar
1 cup chopped walnuts

Directions

In a microwave-safe dish, mash beans with a fork until smooth; cover and microwave for 1-1/2 minutes or until heated through. Add cocoa, butter and vanilla. (Mixture will be thick.) Slowly stir in sugar; add nuts. Press mixture into a 9-in. square pan coated with nonstick cooking spray. Cover and refrigerate until firm. Cut into 1-in. pieces.

The Best Double Chocolate Chip Cookie

Ingredients

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup unsweetened cocoa powder
3 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Sift in the flour, baking soda, salt and cocoa powder; mix well. Stir in the chocolate chips. Roll tablespoonfuls of dough into balls and place them one inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Chocolate Zucchini Cookies

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
2 eggs
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cloves
2 cups finely shredded zucchini
1 cup chopped nuts
1/2 cup semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon, salt, nutmeg and cloves; gradually add to the creamed mixture. Stir in the zucchini, nuts and chocolate chips. Drop by tablespoonfuls 3 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Crunchy Chocolate Bars

Ingredients

2 cups semisweet chocolate chips
3/4 cup crunchy peanut butter
3 cups toasted oat cereal

Directions

Grease an 8 inch square baking pan.

In the top of a double boiler, melt the chocolate chips with the peanut butter, stirring until smooth. Remove from the heat and gradually blend in the cereal.

Spread the mixture evenly in the prepared baking pan. Refrigerate until thoroughly chilled, then cut into large or small bars.

Orange Chocolate Cheesecake

Ingredients

2 cups vanilla wafer crumbs
6 tablespoons butter, melted
1/4 cup sugar

FILLING:

4 (8 ounce) packages cream
cheese, softened
1 cup sugar
4 eggs
1 cup sour cream
10 (1 ounce) squares white
chocolate, melted

TOPPING:

1 cup sour cream
3 tablespoons sugar
1/2 teaspoon orange extract
2 (11 ounce) cans mandarin
oranges, well drained

Directions

Combine the first three ingredients; press onto the bottom and 1 -1/2 in up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 10 minutes; cool completely.

In a mixing bowl, beat cream cheese, sugar, eggs and sour cream just until blended. Add chocolate. Pour into crust. Bake at 350 degrees F for 1 to 1-1/4 hours or until center is nearly set. Cool to room temperature, about 2 hours.

Combine sour cream, sugar and extract; spread over filling. Bake at 450 degrees F for 5-7 minutes or until set. Chill, uncovered, 1 hour. Arrange oranges on cheesecake. Cover and chill at least 4 hours.

Chocolate Peanut Butter Bars II

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
2 cups peanut butter
2 1/2 cups confectioners' sugar
2 cups semisweet chocolate chips

Directions

Melt butter or margarine over low heat. Add sugars, peanut butter and vanilla. Mix well.

Press into a 9 x 13 inch pan.

Melt chocolate chips and spread over the top. Cool.

Costa Rican Coffee Panna Cotta with Bittersweet

Ingredients

2 teaspoons unflavored gelatin
1/4 cup dark rum
1 1/4 cups whipping cream
1/2 cup dark brown sugar
1 tablespoon instant espresso powder
1 cup coconut milk
1 teaspoon vanilla extract
1 cup sour cream
3/4 cup whipping cream
2 tablespoons dark colored corn syrup
8 ounces bittersweet chocolate, chopped
1 tablespoon dark rum
8 sprigs fresh mint for garnish

Directions

Sprinkle the unflavored gelatin over 1/4 cup of dark rum and allow to soften for 5 minutes.

Meanwhile, stir together 1 1/4 cups of whipping cream, brown sugar, and espresso powder in a saucepan over medium-high heat. Bring to a simmer, stirring until brown sugar has dissolved. Remove from heat, then whisk in gelatin mixture until dissolved.

Whisk in the coconut milk, vanilla extract, and sour cream until smooth. Evenly divide the mixture between eight 3/4 cup custard cups or molds, cover each with plastic wrap, and chill at least 4 hours to overnight.

Bring 3/4 cup whipping cream and corn syrup to a simmer over medium-high heat. Once simmering, remove from heat, and stir in the chocolate until melted and smooth, about 2 minutes. Stir in 1 tablespoon of rum and set aside.

To serve, run a knife around the edge of each mold, then set each cup into a shallow bowl of hot water for 10 seconds to loosen. Invert the mold over a serving plate and remove the panna cotta. Spoon chocolate sauce around each panna cotta and garnish with a sprig of mint.

Chocolate Chocolate Chip Bundt Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Prepare batter according to instructions on cake mix package. Stir in 1 1/2 cups chocolate chips. Reserve remaining chips.

Pour batter into Bundt pan. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until toothpick inserted into center of cake comes out clean.

Cool for 10 minutes in pan, then turn out onto a wire rack. Before cake is cool, pour reserved chocolate chips on top.

George Washington Chocolate Cake

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup shortening
2 cups white sugar
2 eggs
3/4 cup water
3/4 cup buttermilk
1/2 cup maraschino cherries, drained and juice reserved

1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter
4 cups confectioners' sugar
1/4 teaspoon almond extract
1/3 cup maraschino cherry juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then beat in melted chocolate. Beat in the flour mixture alternately with the water and buttermilk, mixing just until incorporated. Finely chop cherries and fold in. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Fill and frost with chocolate cherry frosting.

For the frosting: In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, combine butter, confectioners' sugar, melted chocolate and almond extract. Cream with an electric mixer. Add reserved cherry juice by the tablespoon until frosting reaches desired consistency.

Venus' Chocolate Macadamia Nut Tart

Ingredients

1/2 cup unsalted butter, softened
1/4 cup white sugar
1 egg, beaten
1 1/8 cups cake flour
7 tablespoons unsweetened cocoa powder
1/2 cup heavy cream
1/2 cup white sugar
2 tablespoons unsalted butter
3 ounces semisweet chocolate, chopped
3/4 teaspoon coffee liqueur
1/2 cup heavy cream
1 cup macadamia nuts, whole

Directions

In a large mixing bowl, cream together 1/2 cup softened butter and 1/4 cup sugar until pale, about 3 minutes; beat in egg.

In a separate bowl, mix flour and cocoa powder. Using a wooden spoon, stir the dry ingredients into the creamed mixture and gather the dough into a ball. Flatten the dough into a disk and wrap in waxed paper; refrigerate for at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

On a lightly floured surface, roll out chilled dough into a 10 inch round and about 1/4 inch thickness. Transfer dough to an 8 inch tart pan, pressing dough evenly into pan; prick all over with a fork and freeze for 10 minutes.

Bake tart shell in preheated oven for 12 minutes; transfer to a rack to cool.

To make caramel: In a small saucepan over low heat, bring 1/2 cup heavy cream to a simmer. In a heavy medium saucepan over high heat, gradually add 1/2 cup sugar in small amounts, stirring constantly, until it melts and turns golden brown. Remove saucepan from heat and slowly stir in hot cream; stir in 2 tablespoons butter and allow mixture to cool.

To make chocolate cream: In a medium bowl, combine semisweet chocolate and liqueur. In a small saucepan over high heat, bring remaining 1/2 cup heavy cream to a boil and pour it over chocolate; stir mixture with a wooden spoon until chocolate is melted and very smooth.

Reserve 13 whole macadamia nuts and chop the rest. Pour cooled caramel into the cooled tart shell and spread evenly with a metal spatula; sprinkle chopped nuts over caramel. Pour chocolate cream on top and spread evenly.

Arrange 10 whole nuts around the edge of the tart to mark 10 slices; place remaining 3 nuts in the center. Refrigerate the tart for 1 hour or until firm; serve.

My Favorite Chocolate Chip Cookie

Ingredients

1 cup packed brown sugar
1 cup white sugar
1 cup shortening
1 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
4 teaspoons cream of tartar
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, bowl, beat together the white sugar, brown sugar, oil and shortening until smooth. Stir in eggs and vanilla, beating well after each addition. Combine the flour, cream of tartar, baking soda and salt, stir into the sugar mixture. Finally , fold in the chocolate chips. Drop by heaping spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Remove from baking sheet to cool on wire racks.

Chocolate Soup I

Ingredients

1 cup milk
1/2 cup heavy whipping cream
2 tablespoons unsweetened
cocoa powder
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Directions

Heat all but 2 tablespoons of the milk and the cream in a saucepan. Do not allow it to boil.

In a soup bowl mix the cocoa, sugar, vanilla, cinnamon and the reserved milk and cream. Pour the cocoa mixture into the hot milk and cream blending well. Return mixture to bowl and garnish with mini marshmallows or graham cracker bears.

Grandma's Chocolate Pudding

Ingredients

1 cup sugar
1/2 cup baking cocoa
1/4 cup all-purpose flour
2 cups water
3/4 cup evaporated milk
1 tablespoon vanilla extract
Pinch salt

Directions

In a saucepan, combine sugar, cocoa and flour. Add water and milk; stir until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook until thick, about 1 minute. Remove from heat; stir in vanilla and salt. Cool to room temperature, stirring several times. Pour into a serving bowl or individual dishes. Serve warm or chill.

Chocolate Cheesecake III

Ingredients

10 graham crackers
1/3 cup white sugar
5 tablespoons butter, melted

2 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs
1 pint heavy whipping cream
8 (1 ounce) squares semisweet chocolate

Directions

Preheat oven to 350 degrees F (190 degrees C). Grind graham crackers in a food processor.

In a small bowl, or in the food processor, stir together the graham cracker crumbs, white sugar and melted butter. Press into the bottom, and 1 inch up the sides of a 9 inch springform pan.

Bake for 15 minutes in the preheated oven, set aside to cool. Turn the oven down to 350 degrees F (175 degrees C). Chop the semisweet chocolate into pieces and melt over a double boiler along with the cream. Stir occasionally until melted, then set aside to cool.

In a medium bowl, beat the cream cheese and sugar until soft. Stir in the eggs, one at a time, mixing well between additions. Stir in the chocolate mixture until fully incorporated. Pour into the prepared crust.

Bake for 55 to 60 minutes in the preheated oven. Let cake cool to room temperature, then refrigerate for at least 8 hours before serving.

Chocolate Cookie Nanaimo Bars

Ingredients

1/2 cup butter
1/4 cup white sugar
1/4 cup cocoa powder
1 egg, beaten
1 1/4 cups crushed chocolate
cream-filled sandwich cookies
(such as OREO® Cookies)
1/2 cup butter
2 tablespoons instant vanilla
pudding mix
3 tablespoons heavy cream
2 cups confectioners' sugar
1 cup semisweet chocolate chips
1 tablespoon vegetable oil

Directions

Line a 9x9-inch square pan with parchment paper. Place 1/2 cup of butter into the top half of a double boiler, and melt over simmering water. Stir in the sugar and cocoa powder until the mixture is smooth and the sugar has dissolved. Whisk in the beaten egg and gently cook, whisking constantly, until the mixture thickens up, about 1 minute. Remove the double boiler top from the heat, and stir in the cookie crumbs until very well mixed. Press the crust into the prepared dish, and refrigerate until chilled, at least 30 minutes.

In a mixing bowl, beat together 1/2 cup of butter with the vanilla pudding powder and cream with an electric mixer until the mixture is fluffy. Slowly beat in the confectioners' sugar, and continue beating until the mixture is very creamy and pale yellow, about 2 minutes. Spread the filling over the crust, and return to the refrigerator for at least 30 more minutes.

Melt semisweet chocolate chips with vegetable oil in the top of a double boiler over hot water, and stir until the mixture is very smooth. Remove the chocolate mixture from the heat, allow to cool slightly, and pour over the vanilla layer. Use a spatula to spread the chocolate completely over the vanilla layer. Place the dish in the refrigerator to cool until the chocolate loses its gloss but is not completely hard, about 30 minutes.

With a sharp knife, cut into 5 rows by 5 rows (25 squares), return to refrigerator, and chill at least 15 minutes to overnight. Serve cold.

Chocolate Pecan Biscotti

Ingredients

1 tablespoon active dry yeast
1 tablespoon instant coffee granules
1/4 cup unsweetened cocoa powder
3 cups all-purpose flour
1/3 cup white sugar
1/2 cup ricotta cheese
1/4 cup unsalted butter
2 eggs
1/3 cup milk, scalded and cooled
1/4 cup chocolate hazelnut spread
1/2 cup chopped pecans
1/2 cup semisweet chocolate chips

3/4 cup heavy cream
9 ounces semisweet chocolate, chopped

Directions

Place the yeast, instant coffee, cocoa, flour, sugar, ricotta cheese, butter, eggs, milk and chocolate hazelnut spread into the bread machine in the order suggested by the manufacturer. Set the machine for DOUGH and press the START button. At the beep- or at the end of the second knead, add the chocolate chips and pecans.

Grease a large baking sheet. Form the dough into two thick logs about 3 1/2 inches wide and 12 inches long. Cover and let rise until double, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Bake biscotti for 40 to 45 minutes, until edges begin to brown. Cool on wire racks. Using a sharp serrated knife, slice the logs into 1/2 inch wide slices. Lay the slices cut side down on the baking sheet. Bake for 5 minutes, turn and bake 5 minutes more, until dry. Do not brown.

When the biscotti are completely cool, make the chocolate dip. In a small saucepan, heat cream until scalding hot but not boiling. Remove from heat and stir in the semisweet chocolate until smooth. Allow to cool slightly. Dip biscotti halfway into the chocolate and set onto waxed paper to dry. Store in an airtight container. Do not refrigerate. These will keep for several weeks.

Creamy Hot Chocolate

Ingredients

1 (14 ounce) can EAGLE
BRANDB® Sweetened
Condensed Milk
1/2 cup unsweetened cocoa
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
6 1/2 cups hot water
Mini marshmallows (optional)

Directions

In large saucepan over medium heat, combine sweetened condensed milk, cocoa, vanilla and salt; mix well. Slowly stir in water. Heat through, stirring occasionally. Do not boil. Top with marshmallows, (optional). Store covered in refrigerator.

Santa's Chocolate Thumbprint Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup corn syrup
1 egg
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 (11 ounce) package white chocolate chips
1 (1.4 ounce) bar chocolate covered English toffee, chopped
1 (4 ounce) jar maraschino cherries, halved

Directions

Beat butter and 1/2 cup sugar in large bowl until well blended; stir in corn syrup, egg and vanilla. In a separate bowl, combine flour, cocoa and baking soda; gradually add this dry mixture to butter mixture. Blend well. Cover and refrigerate dough for 1 hour or until firm enough to handle.

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine remaining 1/4 cup sugar and cinnamon. Shape dough into 1 inch balls; roll each ball in sugar mixture and arrange on a cookie sheet. Using your thumb, make an indentation in center of each cookie.

Bake in a preheated 350 degrees F (175 degrees C) oven for 7 to 8 minutes or until just set.

Remove the cookies from the oven. If the indentation has grown indistinct, use the top of a spoon and press indentation in further. Immediately place 1 teaspoon white chips into each indentation. After several minutes, swirl the melted chips with a spoon. Top with toffee bits and maraschino cherry halves (if desired). Cool cookies on a wire rack.

Chocolate Buzz Milkshake

Ingredients

1 cup milk
5 cubes ice
1 fluid ounce espresso coffee
3/4 cup chocolate ice cream
2 teaspoons instant hot chocolate mix
2 tablespoons chocolate syrup

Directions

In a blender combine milk, ice cubes and espresso. Blend until smooth. Stop blender and scoop in the ice cream. Add the chocolate powder and a generous squeeze of chocolate syrup. Blend again until smooth. Pour into 2 tall glasses and serve immediately.

Chocolate Lizzie Cake with Caramel Filling

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter
2 cups white sugar
4 eggs
1 cup buttermilk
4 1/2 (1 ounce) squares unsweetened chocolate
1/2 cup boiling water
2 teaspoons vanilla extract
1/4 teaspoon lemon juice

1 1/8 cups butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
1/4 teaspoon lemon juice
2 cups superfine sugar
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour four 8-inch round cake pans.

Mix the flour, baking soda, and salt in a bowl. In a large bowl, cream together the butter and sugar. Beat in eggs one at a time. Alternately beat in flour mixture and buttermilk until smooth.

Place unsweetened chocolate in a small bowl. Pour the boiling water over the chocolate, and stir until melted. Mix chocolate, vanilla, and lemon juice into the buttermilk batter. Divide batter evenly into the prepared cake pans.

Bake 15 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool 10 minutes in pans, then turn out onto wire racks to cool completely.

Caramel Filling: Mix the butter, confectioners' sugar, vanilla, lemon juice, superfine sugar, and milk in a heavy saucepan. Stirring constantly, bring to a boil, and cook until temperature reaches 225 degrees F (110 degrees C) on a candy thermometer. Remove saucepan from heat, and set in a large bowl filled with ice water. Beat filling with an electric mixer until spreadable. At first this seems to be just hot, hard work, but the filling will suddenly start to thicken as it begins to cool. Transfer filling to a clean bowl, and it will continue to cool as you frost the top of each cake layer. Stack the frosted layers atop each other.

Chocolate Fondue

Ingredients

1 (16 ounce) container chocolate frosting
1 cup sour cream
Assorted fresh fruit

Directions

Combine the frosting and sour cream; spoon into a serving bowl. Serve with fruit for dipping. Refrigerate any leftovers.

Chocolate Hazelnut Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 teaspoon vanilla extract
1/4 cup water
3 cups heavy whipping cream
1 1/2 cups semisweet chocolate chips
1 cup finely chopped toasted hazelnuts
12 hazelnuts

Directions

Prepare cake mix according to package directions, using required ingredients, plus pudding mix, vanilla, and an additional 1/4 cup of water. Spread batter evenly among three greased and floured 9 inch cake pans. Bake at temperature specified on cake mix box for 18 to 22 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool completely, then chill in refrigerator for 30 minutes.

In a double boiler over simmering water, melt chocolate chips. Gradually add 1/4 cup of the whipping cream, stirring constantly until smooth. Remove from heat and let cool to room temperature. Beat 3/4 cup of whipping cream until soft peaks form. Fold the whipped cream into the cooled chocolate mixture. Stir in 1/2 cup of the finely chopped hazelnuts. Chill 30 minutes.

Beat remaining 2 cups of whipping cream until soft peaks form, then fold in the remaining 1/2 cup of chopped hazelnuts. Chill until ready to frost cake.

Place 1 cake layer on cake plate. Spread 1/2 of the chilled chocolate mixture over top. Add another cake layer. Spread with other 1/2 of chocolate mixture. Top with last cake layer. Frost entire cake with hazelnut-whipped cream. Place 12 whole hazelnuts around top outer edge of cake as a garnish. This cake should be kept in the refrigerator.

White Chocolate Macadamia Creme Brulee

Ingredients

6 tablespoons chopped and
toasted macadamia nuts
1/2 cup white sugar
2 cups whipping cream
4 ounces white chocolate,
chopped
4 egg yolks
1 tablespoon vanilla extract
1/2 cup brown sugar, firmly
packed

Directions

Preheat oven to 300 degrees F (150 degrees C).

Set 6 (4-ounce) ramekins in a deep baking dish. Put 1 tablespoon of the macadamia nuts into each of the ramekins.

In a saucepan, stir the cream and sugar over medium heat. When the mixture comes to a slow simmer, add the white chocolate and remove from the heat. Whisk until the chocolate has completely melted. Stir in the egg yolks, one at a time, continuing to whisk until combined. Stir in the vanilla extract. Divide the mixture evenly between the ramekins. Place the dish into the oven and then pour water into baking dish until ramekins are 3/4 submerged.

Bake in preheated oven until custard has set, about 45 minutes. Remove pan and turn oven to broil.

Sprinkle the brown sugar over each of the ramekins. Place pan under broiler until sugar has melted and caramelized, about 5 minutes.

Remove ramekins from water bath. Allow to cool for about 15 minutes. I prefer to chill these in the fridge before serving however they are just as heavenly served warm.

The Best Chocolate Chip Cookies

Ingredients

2 cups butter flavored shortening
1 1/2 cups packed brown sugar
1 1/2 cups white sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips
1 cup flaked coconut
1 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Finally, fold in the chocolate chips, coconut and macadamia nuts. Roll dough into 1 inch balls and place them 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Enjoy! - they will be chewy. If you like them crispy, increase the cooking time to about 12 minutes. (My mom loves them burnt!)

Irish Cream Chocolate Cheesecake

Ingredients

1 1/2 cups chocolate cookie crumbs
1/3 cup confectioners' sugar
1/3 cup unsweetened cocoa powder
1/4 cup butter

3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
1/4 cup unsweetened cocoa powder
3 tablespoons all-purpose flour
3 eggs
1/2 cup sour cream
1/4 cup Irish cream liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together the cookie crumbs, confectioners' sugar and 1/3 cup cocoa. Add melted butter and stir until well mixed. Pat into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes; set aside. Increase oven temperature to 450 degrees F (230 degrees C).

In a large bowl, combine cream cheese, white sugar, 1/4 cup cocoa and flour. Beat at medium speed until well blended and smooth. Add eggs one at a time, mixing well after each addition. Blend in the sour cream and Irish cream liqueur; mixing on low speed. Pour filling over baked crust.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce oven temperature to 250 degrees F (120 degrees C), and continue baking for 60 minutes.

With a knife, loosen cake from rim of pan. Let cool, then remove the rim of pan. Chill before serving. If your cake cracks, a helpful tip is to dampen a spatula and smooth the top, then sprinkle with some chocolate wafer crumbs.

Chocolate Oatmeal Stars

Ingredients

2/3 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup semisweet chocolate chips,
melted
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
1 cup quick-cooking oats
1 cup flaked coconut, finely
chopped
Colored sugars or colored
sprinkles

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg and extracts. Stir in melted chocolate chips. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in oats and coconut. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out to 1/8-in. thickness. Cut with a 3-in. star-shaped cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Sprinkle with colored sugar or nonpareils. Bake at 350 degrees F for 7-9 minutes or until firm. Remove to wire racks to cool.

Chocolate Fruit Bars II

Ingredients

1/4 cup instant cocoa powder
1 cup shredded coconut
1/3 cup raisins
1/2 cup cornflakes cereal
1/4 cup chopped walnuts
1 teaspoon sherry
2 cups vanilla wafer crumbs
1/4 cup sweetened condensed milk
3 (1 ounce) squares unsweetened chocolate

Directions

Lightly butter a 7 or 8 inch square pan.

Put all ingredients (except chocolate squares) into mixing bowl: mix well together. Press into pan; smooth surface.

Melt chocolate in double broiler; spread evenly over top of mixture. Score with fork. Refrigerate until firm. Cut into small bars.

Banana Chocolate Chip Cake

Ingredients

1 1/2 cups all-purpose flour
2/3 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup mashed bananas
1 egg
1/2 cup unsalted butter, melted
1/4 cup milk
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, baking powder and salt.

In a separate bowl, combine bananas, egg, melted butter and milk.

Stir banana mixture into flour mixture until blended. Be careful not to over mix.

Stir in chocolate chips.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. (It will have some melted chocolate, but no crumbs.)

No Cholesterol Chocolate Chip

Ingredients

1/2 cup canola oil
1/2 cup honey
1 cup packed brown sugar
2 egg whites
2 teaspoons vanilla extract
1 tablespoon water
1 1/2 cups whole wheat flour
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the canola oil, honey, sugar, egg whites, vanilla and water. Sift together the whole wheat flour, all purpose flour, baking powder, salt and cinnamon, stir into the wet ingredients. Mix well, then fold in the chocolate chips.

Drop cookies by rounded teaspoonfuls onto the prepared cookie sheets. Flatten with a fork dipped in flour. Bake for 8 to 9 minutes in the preheated oven.

Chocolate Mousse II

Ingredients

1 cup semisweet chocolate chips
5 tablespoons boiling water
4 eggs, separated

Directions

Grind chocolate chips in a blender, using short pulses. Add boiling water and blend to melt the chocolate. Add egg yolks, one at a time, blending well after each.

In a medium bowl, beat egg whites with electric mixer until stiff peaks form. Fold egg whites into chocolate mixture gently. Pour the mousse into wine glasses or other serving glasses and chill in refrigerator until set.

Ghirardelli® Dark Chocolate Truffles

Ingredients

1/3 cup heavy cream
6 tablespoons unsalted butter, cut
into small pieces
2 cups Ghirardelli 60% Cacao
Bittersweet Chocolate Chips
1/3 cup Ghirardelli Unsweetened
Cocoa

Directions

In a small saucepan, bring the cream to a simmer. Add the butter and stir until melted. Add the chocolate chips. Stir until completely melted and smooth. Remove from the heat and pour into a shallow bowl.

Cool, cover, and refrigerate the mixture until firm, at least 2 hours.

Using a melon baller or small spoon, roll the mixture into 1-inch balls. Roll each ball in the cocoa or nuts. Enjoy immediately or refrigerate in an airtight container for up to 2 weeks.

German Sweet Chocolate Cake I

Ingredients

4 (1 ounce) squares German sweet chocolate
1/2 cup water
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
4 egg whites

12 fluid ounces evaporated milk
1 1/2 cups white sugar
3/4 cup butter
4 egg yolks
1 1/2 teaspoons vanilla extract
1 (8 ounce) package flaked coconut
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line bottom of 9x13 pan with parchment paper.

Microwave chocolate and water on high for 1 1/2 to 2 minutes. Stir halfway through. Stir until all is melted and smooth.

In a medium bowl, mix together flour, soda and salt. Set aside.

In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Add 4 egg yolks one at a time, beating well after each addition. Stir in chocolate and 1 teaspoon vanilla. Add flour mixture alternately with buttermilk. Beat after each addition until smooth.

In a separate bowl, beat egg whites on high until soft peaks form. Gently fold into batter. Pour into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until toothpick inserted into center of cake comes out clean. Cool completely, then frost with coconut-pecan frosting.

Combine milk, 1 1/2 cup sugar, 3/4 cup butter, 4 egg yolks and 1 1/2 teaspoons vanilla in large saucepan. Cook and stir on medium heat for about 12 minutes, or until thick and golden brown. Remove from heat. Stir in coconut and pecans. Cool to room temperature, and spreading consistency.

Chocolate Peanut Supreme

Ingredients

1/2 cup chunky peanut butter
1/3 cup butter or margarine,
melted
1 1/2 cups graham cracker
crumbs
1/2 cup sugar
1 (5.9 ounce) package instant
chocolate pudding mix
3 cups cold milk
1 (12 ounce) container frozen
whipped topping, thawed
1 cup chopped peanuts

Directions

In a bowl, combine peanut butter and butter. Stir in cracker crumbs and sugar; mix well. Press into a greased 13-in. x 9-in. x 2-in. dish. Prepare pudding with milk according to package directions; spoon over crust. Spread with whipped topping; sprinkle with peanuts. Cover and refrigerate for at least 1 hour or until set. Refrigerate leftovers.

Raspberry Chocolate Torte

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (8 ounce) package cream
cheese, softened
1/2 cup sugar
1 teaspoon vanilla extract
1 cup finely chopped pecans
2 cups heavy whipping cream,
whipped
2 pints fresh raspberries
1/2 cup pecan halves

Directions

Prepare and bake the cake according to package directions, using two 9-in. round baking pans. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth; stir in chopped pecans. Fold in whipped cream. Split each cake into two horizontal layers. Place one bottom layer on a serving plate; top with a fourth of the cream cheese mixture.

Arrange 1 cup raspberries over filling; repeat layers three times. Garnish with pecan halves. Refrigerate until serving.

Cocoa Chocolate Chip Cookies

Ingredients

2/3 cup butter or margarine,
softened
1/2 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
1 (3.9 ounce) package instant
chocolate pudding mix
2 eggs
3 tablespoons water
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 (12 ounce) package miniature
semisweet chocolate chips

Directions

In a large mixing bowl, beat the butter, oil and sugars until light and fluffy. Add pudding mix, eggs and water; mix well. Combine the flour, baking soda and salt; gradually add to the chocolate mixture (dough will be stiff). Stir in the chocolate chips.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until set and edges are firm. Cool for 2 minutes before removing to wire racks.

Clara's White German Chocolate Cake

Ingredients

4 (1 ounce) squares white chocolate, chopped
2 1/2 cups sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
1 cup chopped pecans
1 cup flaked coconut
4 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the yolks one at a time, then stir in the melted chocolate and vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in the nuts and coconut.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter into prepared pans.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Macadamia Nut Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/3 cup packed dark brown sugar
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup macadamia nuts, chopped
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 large cookie sheets with vegetable shortening.

Cream the butter and sugars together in a large bowl. Beat in the egg and vanilla extract until well blended. Sift together the flour, baking soda, and salt; gradually blend into the batter. Stir in the chopped macadamia nuts and chocolate chips. Drop by rounded teaspoonfuls onto the cookie sheets, about 2 inches apart.

Bake in preheated oven for 10 to 12 minutes, or until the cookies are golden brown. Remove from the oven, and transfer the cookies to cooling racks.

Chocolate Date Cake I

Ingredients

1 cup dates, pitted and chopped
1 cup boiling water
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
3 teaspoons unsweetened cocoa powder
1 cup white sugar
1/2 cup butter
2 eggs
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Pre heat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a small bowl, combine dates with boiling water. Set aside to cool.

In a medium bowl, mix flour, soda, salt and cocoa. Set aside.

Cream butter and sugar until light and fluffy. Add eggs. Add flour mixture alternating with cooled date mixture. Fold in chopped nuts and 1/2 cup of the chocolate chips to mixture.

Spread batter into 9x13 inch pan. Sprinkle remaining 1/2 cup of chocolate chips over top.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until toothpick inserted into middle of cake comes out clean.

Chocolate Chocolate Chip Cookies III

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 cups semisweet chocolate chips
6 tablespoons butter, softened
1 cup white sugar
1 1/2 teaspoons vanilla extract
2 eggs
1/2 cup confectioners' sugar

Directions

Combine flour, baking powder and salt. Set aside.

Melt 1 cup of chocolate chips over low heat. Cream butter and sugar. Add melted chocolate chips and vanilla; beat in eggs; add flour mixture and remaining chocolate chips.

Wrap in plastic and freeze until firm (about 20 minutes).

Make small balls (1 inch); roll in confectioners' sugar. Place on ungreased cookie sheet and bake for 10-12 minutes at 350 degrees F (175 degrees C). Cool on wire rack.

Chocolate Almond Marble Cheesecake

Ingredients

3 cups chocolate cookie crumbs
1/2 cup finely chopped almonds
1/4 cup white sugar
1/2 cup butter, melted

3 (1 ounce) squares bittersweet chocolate
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1 (16 ounce) container sour cream, room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs, almonds, 1/4 cup sugar and melted butter. Mix well. Press into the bottom and halfway up the sides of a 10 inch springform pan.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the cream cheese and 1 cup sugar until smooth. Beat in the eggs one at a time. Fold in the almond extract and sour cream. Pour 1 1/2 cups of the filling into a smaller bowl. Stir the melted chocolate into the smaller bowl, then fold loosely back into plain filling. Pour into crust. With the tip of a knife, swirl the filling to create a marbled effect.

Bake in the preheated oven for 40 minutes. Turn off oven and let cake cool in oven for 1 hour, with the door closed. Cool at room temperature, then refrigerate overnight.

Chocolate Angel Food Cake II

Ingredients

3/4 cup cake flour
1/4 cup unsweetened cocoa powder
1 1/2 cups white sugar
3 (1 ounce) squares semisweet chocolate, grated
12 egg whites
1 teaspoon cream of tartar
1/4 teaspoon salt
1/4 teaspoon vanilla extract
1 1/2 teaspoons lemon juice
confectioners' sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C). If it does not have a removable bottom, line a 9 inch tube pan with parchment paper. Sift together the flour, cocoa and 3/4 cup of the sugar. Set aside. Measure 3 tablespoons of the flour mixture and toss with the grated chocolate.

In a large bowl, using an electric mixer set at low speed, beat egg whites until foamy. Increase mixer speed to medium, stir in cream of tartar and salt, and continue to beat until egg whites form soft peaks. Gradually mix in the remaining 3/4 cup sugar and beat until stiff peaks form. Stir in the vanilla and lemon juice.

Gently fold the flour mixture into the beaten egg whites, then fold in the grated chocolate, stirring just until no white streaks remain.

Gently scrape the batter into the prepared pan. Smooth the surface of the batter and tap the pan lightly to remove any air bubbles. Bake in center of the preheated oven for 60 minutes, or until the surface springs back when touched. Cool completely, and sprinkle with confectioners' sugar before serving, if desired.

Chocolate Monkey

Ingredients

1 1/2 fluid ounces vodka
1/2 fluid ounce creme de cacao
1/2 fluid ounce banana liqueur
1 cup ice

Directions

Combine the vodka, creme de cacao, banana liqueur in a shaker with ice. Shake, and strain into a martini glass.

Ultimate Valentine's Day Chocolate Truffle

Ingredients

4 1/2 ounces semisweet chocolate, chopped
2 1/2 ounces unsalted butter, softened
1 egg yolk
4 ounces sifted confectioners' sugar
3 ounces heavy cream
1 tablespoon coffee-flavored liqueur
4 ounces semisweet chocolate, chopped
powdered gold leaf

Directions

Melt 4.5 ounces of the semi-sweet chocolate in a double boiler until just fluid. Using a whisk, incorporate softened butter, then egg yolk, sifted sugar and cream into the melted chocolate. Whisk until smooth.

Pour chocolate mixture in heart molds or any other molds (an egg poacher works well as a mold), and refrigerate until set, about 3 hours.

Melt remaining 4 ounces of chocolate in a double boiler until just fluid.

Unmold chocolate truffles and dip them in the melted chocolate, shake off excess chocolate and leave to set on parchment paper. Trim excess chocolate.

In a small bowl, combine liqueur and gold dust to achieve a paint-like consistency. Using brushes, decorate hearts with gold "paint" A simple "I love You" is quite effective, or better still use an original romantic quote. If you are very artistic, birds, or a floral motif along the edges complete the effect.

Guinness® and Chocolate Cheesecake

Ingredients

1 cup crushed chocolate cookies
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon unsweetened cocoa powder

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1/2 pound semisweet chocolate chips
2 tablespoons heavy cream
1 cup sour cream
1 pinch salt
3/4 cup Irish stout beer (e.g. Guinness®)
2 teaspoons vanilla extract

1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch springform pan with butter.

Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared springform pan.

Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.

Combine the chocolate chips and heavy cream in a microwave-safe bowl. Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture. Add the sour cream, salt, beer, and vanilla; blend until smooth. Pour the mixture over the crust. Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the springform pan.

Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.

Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

Coconut Chocolate Trifle

Ingredients

1 (10.75 ounce) loaf frozen pound cake, thawed
1/3 cup apricot preserves
1/3 cup orange juice
1 (4 ounce) bar German sweet chocolate
1 1/4 cups flaked coconut, toasted, divided
1 3/4 cups cold milk
1 cup half-and-half cream
1 (5.9 ounce) package instant chocolate pudding mix

Directions

Trim crust from top, sides and bottom of cake. Cut cake into 16 slices. Spread preserves over eight slices; top with remaining cake. Cut into 1-in. cubes. Place in a 2-qt. serving bowl; drizzle with 1/3 cup orange juice. Chop chocolate; set aside 2 tablespoons for garnish. Sprinkle remaining chocolate and 1 cup coconut over cake. In a mixing bowl, combine milk, cream, pudding mix and remaining orange juice; beat on low for 2 minutes. Spoon over cake. Sprinkle with remaining coconut and reserved chocolate. Refrigerate for at least 4 hours before serving.

Easy Chocolate Truffles

Ingredients

8 ounces good-quality semi- or bittersweet chocolate, coarsely chopped
4 ounces unsweetened chocolate
8 tablespoons unsalted butter
1 (14 ounce) can sweetened condensed milk
Your choice of flavoring (see below)
Your choice of coating (see below)

Directions

Heat chocolates, butter and milk in a pan until chocolates and butter are partially melted. Remove from heat and stir until completely melted. Whisk in desired flavoring until creamy-smooth.

Transfer to a bowl and let stand until firm enough to hold its shape, about 2 hours.

Using a tablespoon (a spring-action 1 Tb. scoop is ideal), mold chocolate into balls, 1 level Tb. at a time, and place on a cookie sheet lined with greased parchment paper.

Place desired coating in a small bowl. Working one at a time, drop truffles into the bowl with greased fingertips. Shake bowl back and forth so truffles are completely coated. If necessary, roll truffles by hand to make round. Return to parchment. (Can be refrigerated in an airtight container up to 5 days or frozen up to 1 month.) Before serving, let stand at room temperature to soften slightly.

Chewy Chocolate Peanut Bars

Ingredients

1 cup corn syrup
3/4 cup peanut butter
1 1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract
2 1/4 cups quick-cooking oats
1 3/4 cups unsalted peanuts

Directions

In a medium saucepan over medium heat, combine the corn syrup, peanut butter and chocolate chips. Bring to a boil, stirring constantly. Continue to boil for 5 minutes.

Remove from heat and stir in the vanilla, oats and peanuts. Turn onto a well greased 10x15 inch jellyroll pan or any cookie sheet with 1 inch sides. When cool enough to touch, grease your hands and pat the mixture down flat in the pan.

Refrigerate overnight. Let stand for 20 minutes before cutting into squares.

Chocolate Chiffon Pie

Ingredients

1 (9 inch) pie crust, baked
1/4 cup cold water
1 envelope (1 tablespoon)
unflavored gelatin
2 (1 ounce) squares unsweetened
chocolate, grated
1/2 cup boiling water
4 egg yolks
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
4 egg whites
1/2 cup white sugar

Directions

Place cold water in a small bowl and sprinkle gelatin over top. Set aside 5 minutes to soften. Place grated chocolate in a large heat-proof bowl. Pour boiling water over chocolate and stir until smooth. Stir gelatin mixture into chocolate mixture; stir until gelatin is completely dissolved.

In a small bowl, whisk egg yolks with 1/2 cup sugar until smooth and light. Whisk egg yolks into chocolate mixture, then stir in salt and vanilla extract. Allow mixture to cool.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add remaining 1/2 cup sugar, continuing to beat until whites form stiff peaks. Fold egg whites into cooled chocolate mixture. Spread into baked pastry shell and chill at least 2 hours, or until firm.

Chocolate Chip Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup milk
1 cup vegetable oil
4 eggs
1 cup miniature semisweet chocolate chips
5 tablespoons grated German sweet chocolate, divided
2 tablespoons confectioners' sugar

Directions

In a mixing bowl, combine cake and pudding mixes, milk, oil and eggs. Beat on low speed until moistened. Beat on medium for 2 minutes. Stir in chocolate chips and 3 tablespoons grated chocolate. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine confectioners' sugar and remaining grated chocolate; sprinkle over cake.

Chocolate Chocolate Chip Nut Muffins

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 cups white sugar
1/2 teaspoon baking soda
2 teaspoons baking powder
1/4 teaspoon salt
1 1/4 cups milk
1 egg
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
3/4 cup chopped walnuts
1/3 cup whole almonds
4 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In medium bowl, Sift together flour, cocoa, sugar, baking powder, baking soda and salt. In large bowl stir in milk, egg, oil and vanilla. Mix dry ingredients to large bowl; beat well. Add chocolate chips and walnuts, stir well.

Fill muffin cups 3/4 full. Poke almonds into tops of unbaked muffins. Sprinkle muffins with sugar.

Bake for 20 to 25 minutes, or until toothpick inserted in center comes out clean.

Passover Chocolate Sponge Cake

Ingredients

6 (1 ounce) squares semisweet
chocolate, chopped
10 eggs, separated
7/8 cup white sugar
2 cups ground almonds

Directions

Melt chocolate in top of double boiler; set aside.

Beat egg yolks until thick and lemon colored. Gradually beat in sugar. Blend in chocolate and almonds.

Beat egg whites until stiff peaks form. Fold whites into chocolate batter. Spoon batter into an ungreased 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until cake springs back when lightly touched. Remove from oven, invert pan, and cool about 40 minutes before removing from pan.

Chocolate Macaroon Bundt Cake

Ingredients

2 cups sifted all-purpose flour
1 3/4 cups white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons vanilla extract
1/4 cup water
1/2 cup shortening
1/2 cup sour cream
4 egg yolks
3 egg whites

1 egg white
1/4 cup white sugar
1 cup flaked coconut
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

Make the filling. Beat 1 egg white in a small bowl until peaks form. Gradually beat in 1/4 cup sugar Beat until stiff peaks form. Fold in coconut, 1 tablespoon flour and 1 teaspoon vanilla. Set aside.

In a large bowl, mix together 2 cups flour , 1 3/4 cup sugar, cocoa, salt and soda. Add 2 teaspoons vanilla, water, shortening, sour cream egg yolks and 3 egg whites. Blend at low speed until moistened, then beat at medium speed for 3 minutes.

Pour cake batter into a 10 inch Bundt pan. Drop the filling by teaspoons around the top of the batter, avoiding the edges.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let it cool in the pan for 10 minutes , then turn out onto a wire rack to continue cooling. Top with Chocolate Glaze.

Mint Buttercream Frosting With Dark Chocolate

Ingredients

4 cups confectioners' sugar
1/2 cup butter, softened
1/8 teaspoon salt
1 teaspoon mint extract
4 tablespoons milk
2 (1 ounce) squares unsweetened chocolate
2 tablespoons butter

Directions

In a large bowl, cream 1 1/3 cups sugar with 1/2 cup butter or margarine, and salt. Blend extract, 2 tablespoons milk, and remaining sugar into mixture. Gradually stir remaining milk into frosting until desired spreading consistency is reached.

Melt and stir unsweetened chocolate and 2 tablespoons butter or margarine together in a microwave, or in a double boiler. Double this glaze if desired.

Frost cake. Pipe a frosting scallop at the top edge of the cake to keep glaze from dripping down the sides of the cake. Pour the glaze over the top of the cake. Chill until glaze has set.

Chocolate Spoons

Ingredients

1 cup semisweet chocolate chips
3/4 cup milk chocolate chips

Directions

In a microwave safe bowl, melt semisweet chocolate pieces in microwave for 2 to 3 minutes and stir until smooth. Dip spoons into chocolate. Put spoons onto wax paper and refrigerate until chocolate hardens.

Melt milk chocolate pieces in microwave for 2 to 3 minutes and stir until smooth. Place chocolate into plastic bag and cut off a corner. Drizzle melted chocolate over spoons. Refrigerate until chocolate hardens.

Wrap each spoon separately and store in a cool dry place,

Chocolate Marshmallow Frosting

Ingredients

1 (7 ounce) jar marshmallow cream
3/4 cup confectioners' sugar, or to taste
3 (1 ounce) squares unsweetened chocolate, melted and cooled
1 1/2 tablespoons butter flavored shortening
1/4 cup half-and-half, or as needed

Directions

Place the marshmallow cream, two-thirds of the confectioners' sugar, melted chocolate, shortening, and half of the half-and-half in a mixing bowl. Beat with an electric mixer until smooth. Alternately add remaining confectioners' sugar and half-and-half until desired level of sweetness and consistency is attained.

Chocolate Zucchini Cake I

Ingredients

1/2 cup butter
1/2 cup vegetable oil
1 3/4 cups white sugar
2 eggs
1/2 cup sour milk
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
4 tablespoons unsweetened cocoa powder
2 1/2 cups grated zucchini
1/4 cup ground walnuts
1/4 cup semisweet chocolate chips

Directions

Cream together butter or margarine, vegetable oil and sugar.

Add eggs, sour milk, and vanilla. Blend well.

In a separate bowl, sift dry ingredients together.

Blend dry ingredients into the butter mixture.

Add grated zucchini, and mix well.

Spread in a greased floured 9 x 13 inch pan. Sprinkle walnuts and chocolate chips on top.

Bake in a preheated 325 degrees F (165 degrees C) oven for 45 minutes.

Candy-Coated Milk Chocolate Pieces Party

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 teaspoons vanilla extract
2 eggs
2 1/4 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend together shortening and sugars. Beat in vanilla and eggs. Sift dry ingredients together and add to mixture. Stir in candies.

Drop by teaspoon onto a ungreased cookie sheet. Bake for 10 to 12 minutes. Enjoy!!

Goosey Chocolate Carmel Bars

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup butter, softened
1 egg
1/2 cup evaporated milk
1 pound individually wrapped caramels, unwrapped
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine 1/2 cup of the butter with the cake mix and egg. Work the mixture with your hands until everything is well blended. The mixture will be crumbly. Press the mixture evenly into a 10 x15 inch jellyroll pan.

Bake for 10 minutes in the preheated oven. Remove and cool for 10 minutes.

In a saucepan , combine the remaining 1/2 cup of butter with the evaporated milk and caramels, over medium heat. Stir occasionally until smooth. Remove from heat and pour the mixture over the baked crust, turning the pan from side to side so that it is evenly coated.

Return to the oven, and bake for 15 to 20 minutes, until it is bubbly all over. Cool and drizzle with icing. Allow icing to set before cutting into squares.

To make the icing, stir together the confectioners' sugar with the water and vanilla until smooth. If the icing is too thick, add more water. If it is too thin, add more confectioners' sugar.

Easy Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

1/4 cup butter

2 cups white sugar

6 tablespoons unsweetened
cocoa powder

1 cup heavy whipping cream

1 tablespoon vanilla extract

1/4 cup chopped walnuts

Directions

Bake a box chocolate cake as directed. While hot from the oven, poke holes over entire cake with a fork. While the cake is cooking prepare the fudge sauce.

For the fudge sauce: In a saucepan, combine butter, sugar, cocoa and cream. Stir over medium heat until a full boil starts. Cook at a full boil for 2 minutes. Stir in vanilla. Pour while hot over warm cake. Sprinkle with chopped walnuts. Serve alone or with ice-cream.

German Chocolate Chip Pound Cake

Ingredients

2 cups white sugar
1 cup shortening
4 eggs
2 teaspoons vanilla extract
2 teaspoons butter flavored extract
1 cup buttermilk
3 cups sifted all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
2 cups German sweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour 2 - 9 inch loaf pans. Sift flour, baking soda and salt together and set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and butter flavoring. Add the flour mixture, alternating with the buttermilk, and mix well. Finally, stir in the chocolate chips.

Divide batter into 2 - 9 inch loaf pans. Bake at 300 degrees F (150 degrees C) for 1 hour and 30 minutes, or until a toothpick inserted into the center of cake comes out clean.

Chocolate Custard Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate
1/2 cup milk
2/3 cup packed brown sugar
2 eggs, separated
1 3/4 cups cake flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
2/3 cup white sugar
3/4 cup milk
1 teaspoon vanilla extract

Directions

In a saucepan, combine chocolate, 1/2 cup milk, brown sugar, and egg yolks. Cook over low heat, stirring constantly, until custard is thick and smooth. Cool.

Stir together flour, soda, baking powder, and salt.

In a large bowl, cream butter or margarine. Blend in white sugar, beating until light and fluffy. Mix together 3/4 cup milk and vanilla. Stir flour mixture into creamed mixture alternately with flavored milk. Make 3 dry and 2 liquid additions, combining lightly after each. Stir in cooled chocolate custard.

Beat egg whites to form stiff but moist peaks. Fold into cake batter, and beat by hand for 1 minute. Turn batter into two greased and floured 8 inch round cake pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake springs back when lightly touched. Cool layers for 5 minutes, and then remove from pans. Cool completely.

Raspberry and White Chocolate Roll

Ingredients

4 egg whites
3/4 cup superfine sugar
4 (1 ounce) squares white chocolate, chopped
4 ounces cream cheese, softened
3/4 cup sour cream
1 cup fresh raspberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x12 inch baking pan with parchment paper.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Spread batter into prepared pan.

Bake in preheated oven for 10 minutes, or until lightly browned. Carefully turn onto a sheet of parchment paper that has been sprinkled with superfine sugar. Remove paper from bottom. Set aside.

Melt white chocolate, and set aside to cool to room temperature. In a medium bowl, beat cream cheese and sour cream until smooth. Blend in melted white chocolate. Spread over meringue sheet, leaving 1/2 inch border. Sprinkle evenly with raspberries. Carefully roll up the meringue from a short end, using the paper as a guide. Wrap securely in the paper and plastic wrap, and chill until firm. Cut into slices to serve.

Angel Chocolate Chip Cookies

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
6 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cream of tartar
2 cups milk
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C)

Blend the shortening, sugar, eggs and vanilla until light and fluffy. Combine the flour, baking powder, baking soda, and cream of tartar. Add the flour mixture alternately with the milk to the shortening mixture. Fold in the chocolate chips. Drop by teaspoonfuls onto lightly greased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes or until barely light brown at the edges.

Chocolate Delight

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup coffee-flavored liqueur
2 (5.9 ounce) packages instant
chocolate pudding mix
6 (1.4 ounce) bars chocolate
covered toffee bars, chopped
2 (12 ounce) containers frozen
whipped topping, thawed
1 (1 ounce) square semisweet
chocolate

Directions

Prepare chocolate cake according to package directions, and bake in a 9x13-inch pan. Cool. Cut into squares and pour coffee-flavored liqueur over cake. Prepare chocolate pudding according to package directions.

In large trifle bowl or other glass bowl, crumble half of cake. Top cake with half of chocolate pudding, half of crumbled candy bars, and one container of whipped topping. Repeat layering. Shave chocolate with a vegetable peeler for garnish. Keep refrigerated until serving.

Liz's Astounding Chocolate Chip Cookies

Ingredients

1/2 cup shortening
1/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, cream shortening and sugars. Add beaten egg and vanilla, mix well. Sift flour, baking soda and salt together. Stir into creamed mixture; blend thoroughly. Fold in chocolate chips.

Drop by teaspoon onto cookie sheets. Bake in oven for 6-9 minutes, depending on size. Do not overbake. Cookies should be a little brown around the edges when taken out. Let cookies cool for a few minutes before removing from baking sheet. Finish cooling on rack. NOTE: If you use miniature chocolate chips, you can decrease the amount needed in recipe from 1 1/4 cups to 1 cup and not affect the quality of the cookies.

Chocolate Creme Fraiche Ice Cream

Ingredients

6 (1 ounce) squares bittersweet chocolate, chopped
1 cup 2% milk
2 cups creme fraiche
1/2 cup white sugar
1/4 cup maple syrup
1 teaspoon vanilla extract

Directions

Blend the chocolate and milk together in a blender on high until smooth; add the creme fraiche, sugar, maple syrup, and vanilla extract. Blend again until the sugar has dissolved.

Pour the mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Transfer ice cream to a lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer at least 2 hours or overnight.

Chocolate Almond Sheet Cake

Ingredients

3/4 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 1/2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon almond extract
FROSTING:
1/2 cup butter or margarine
1/4 cup milk
3 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, bring butter, water and cocoa to boil. Remove from the heat and cool to room temperature. In a mixing bowl, combine the flour, sugar, baking soda and salt. Beat in cocoa mixture. Add eggs, buttermilk and extracts; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes.

Meanwhile, for frosting, place butter and milk in a saucepan. Cook and stir over medium heat until butter is melted. Remove from the heat; add remaining ingredients and beat well. Carefully spread over warm cake. Cool.

Chocolate Peanut Butter Pie

Ingredients

1 cup peanut butter
3/4 cup butter
3 cups confectioners' sugar
2 (8 inch) prepared graham cracker crusts
2 cups milk
1 (3.9 ounce) package instant chocolate pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium, microwave-safe bowl, combine butter and peanut butter. Heat in the microwave until soft; mix well. Gradually stir in confectioners' sugar until the mixture resembles a soft dough. Spread mixture into 2 pie crusts.

In a small bowl, mix the milk with the instant pudding. Pour over the peanut butter mixture in each crust. Chill until firm.

Top pies with whipped topping when ready to serve.

Chocolate Sundae Pie

Ingredients

4 ounces cream cheese, softened
1/2 cup sweetened condensed milk
4 teaspoons baking cocoa
1 (8 ounce) carton frozen whipped topping, thawed
1 chocolate crumb crust (9 inches)
1/2 cup chocolate syrup
1/2 cup chopped pecans

Directions

In a mixing bowl, beat cream cheese until smooth. Add milk and cocoa; beat until smooth. Fold in whipped topping. Spoon into crust. Drizzle with chocolate syrup and pecans. Cover and freeze overnight.

Chocolate Chip Orange Zucchini Bread

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups grated zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 tablespoon orange zest
3 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg

Directions

Sift together flour, baking powder, soda, salt, and spices.

In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, nuts, chocolate chips, and orange rind. Blend in sifted ingredients. Turn batter into two greased 9 x 5 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until bread tests done. Remove loaves from pans, and cool. Chill before slicing.

Ultimate Double Chocolate Cookies

Ingredients

1 pound semisweet chocolate,
chopped
2 cups all-purpose flour
1/2 cup Dutch process cocoa
powder
2 teaspoons baking powder
1 teaspoon salt
10 tablespoons unsalted butter
1 1/2 cups packed brown sugar
1/2 cup white sugar
4 eggs
2 teaspoons instant coffee
granules
2 teaspoons vanilla extract

Directions

Melt chocolate over a double boiler or in the microwave, stirring occasionally until smooth. Sift together flour, cocoa, baking powder, and salt; set aside.

In a medium bowl, cream butter with white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in coffee crystals and vanilla until well blended. Stir in melted chocolate. Using a wooden spoon, stir in the dry ingredients just until everything comes together. Cover, and let stand for 35 minutes so the chocolate can set up.

Preheat the oven to 350 degrees F (175 degrees C). Line two cookie sheets with parchment paper. Roll dough into walnut sized balls, or drop by rounded tablespoonfuls onto the prepared cookie sheets, leaving 2 inches between cookies.

Bake for 8 to 10 minutes in the preheated oven. Cookies will be set, but the centers will still be very soft because of the chocolate. Allow cookies to cool on the baking sheets for 10 minutes before transferring to wire racks to cool completely.

Chocolate Macaroon Cake

Ingredients

1 egg white
2 teaspoons vanilla extract
2 1/4 cups white sugar
2 cups shredded coconut
1 tablespoon all-purpose flour
1/2 cup unsweetened cocoa powder
3/4 cup hot, brewed coffee
3 eggs
1 teaspoon baking soda
1/2 cup sour cream
1/2 cup shortening
1 teaspoon salt
2 cups sifted all-purpose flour
2 cups white sugar
4 tablespoons unsweetened cocoa powder
1/2 cup butter
1/4 cup corn syrup
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt pan.

To Make Filling: Beat egg white with 1 teaspoon vanilla until soft mounds form. Add 1/2 cup sugar gradually beating until stiff peaks form. Stir in coconut and 1 tablespoon flour.

Dissolve the cocoa in the hot coffee. Separate the three eggs. Set aside the yolks. Beat the egg whites until soft mounds form. Gradually beat in 1/2 cup sugar until meringue stands in stiff peaks.

Combine the sour cream and the baking soda. Beat 1 1/4 cups of the sugar, shortening, egg yolks, 1 1/2 teaspoons salt, 1 teaspoon vanilla and 1/2 of the of the cocoa mixture until light and creamy, about 4 minutes. Stir in 2 cups flour, the sour cream mixture and the remaining cocoa mixture, blend well. Fold in the beaten egg whites.

Turn 1/2 of the chocolate batter into the prepared pan. Place 1/2 of the coconut mixture on top. Cover with the remaining chocolate batter, then the remaining coconut mixture.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes. Let cake cool completely before removing from pan and icing.

To Make Icing: In a saucepan over medium heat mix 2 cups sugar, 4 tablespoons cocoa together, the butter or margarine, corn syrup and the milk together. Bring to boil and let boil for 1 minute. Remove from heat, let cool and beat until of spreading consistency. Stir in 1 teaspoon vanilla. Do not overcook!

Jack's Chocolate Chip Cookies

Ingredients

- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup unsalted butter
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 1/2 cups rolled oats
- 3 cups semisweet chocolate chips
- 1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream the butter, brown sugar and white sugar until smooth. Add the eggs one at a time, beating after each addition. Stir in the milk and vanilla. Sift together the flour, baking powder, baking soda and salt, stir into the creamed mixture. Using a wooden spoon, stir in the rolled oats, chocolate chips and walnuts.

Roll the dough into walnut sized balls, and place 2 inches apart on an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cool cookies on wire racks.

Passover Chocolate Chip Cocoa Meringues

Ingredients

1/2 cup white sugar
1/4 cup unsweetened cocoa powder
1 pinch salt
3 egg whites
1/4 cup mini chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). Line 2 baking sheets with parchment paper. Sift 1/4 cup sugar, cocoa, and salt into a small bowl.

In a large bowl, beat egg whites with an electric mixer until soft peaks begin to form. Mix in remaining 1/4 cup of sugar gradually, and beat until medium-firm peaks form. Sprinkle in cocoa mixture gradually, and continue beating until egg whites are stiff. Fold in chocolate chips. Drop mixture onto baking sheets by rounded teaspoonfuls, spacing about 1 inch apart.

Bake in preheated oven for 40 minutes for crispy cookies. Cool cookies on baking sheets.

Chocolate Coconut Bars

Ingredients

1 1/2 cups graham cracker
crumbs
1 2/3 cups sweetened condensed
milk
1/2 cup semisweet chocolate
chips
1 1/2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking pan.

In a large bowl, mix together the graham cracker crumbs, sweetened condensed milk, chocolate chips and coconut until well blended. Press dough evenly into the prepared baking pan.

Bake for 30 minutes. Let cool before cutting into bars.

Chippy Chocolate Cookie Mix

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup peanut butter chips
ADDITIONAL INGREDIENTS:
1/2 cup vegetable oil
2 eggs

Directions

In a 1-qt. glass container, layer half of the cake mix, the peanut butter chips and remaining cake mix. Cover and store in a cool dry place up to 6 months.

To prepare cookies: In a mixing bowl, combine cookie mix, oil and eggs; mix well. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 14-16 minutes or until surface cracks. Remove to wire racks to cool.

Chocolate Dipping Sauce

Ingredients

1 1/2 cups brown sugar
3/4 cup unsweetened cocoa
1/4 cup all-purpose flour
1 cup water
1 (12 fluid ounce) can evaporated milk
2 tablespoons butter
2 teaspoons vanilla extract

Directions

In a medium saucepan, combine brown sugar, cocoa and flour. Stir in water, a little at a time, to make a smooth paste. Stir in milk and butter. Bring to a boil over medium heat and let boil 5 minutes. Remove from heat and stir in vanilla. Let cool completely at room temperature, stirring often to prevent a skin from forming. Store in refrigerator after cooling.

Chocolate Raspberry Thumbprints

Ingredients

2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
4 (1 ounce) squares BAKER'S
Unsweetened Chocolate
1/2 cup butter
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
cubed, softened
1 1/4 cups sugar, divided
1 egg
1 teaspoon vanilla
1/3 cup red raspberry jam

Directions

Heat oven to 375 degrees F.

Mix flour, baking soda and salt; set aside. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min.; stir until chocolate is completely melted. Whisk in cream cheese. Add 1 cup sugar, egg and vanilla; mix well. Stir in flour mixture. Refrigerate 15 min.

Roll dough into 1-inch balls; coat with remaining sugar. Place, 2 inches apart, on baking sheets. Press your thumb into center of each ball; fill each indentation with about 1/4 tsp. jam.

Bake 8 to 10 min. or until lightly browned. Cool 1 min. on baking sheets; transfer to wire racks. Cool completely.

Strawberry Chocolate Mousse Cake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
2 pints fresh strawberries, halved
2 cups semisweet chocolate chips
1/2 cup water
2 tablespoons light corn syrup
2 1/2 cups heavy whipping cream
1 tablespoon white sugar

Directions

In a bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9 inch springform pan. Stand strawberry halves about pan, touching, side-by-side, pointed ends up, with cut sides against the side of pan; set aside.

Place chocolate chips in blender container. In small saucepan over medium heat, mix water and corn syrup. Bring to a boil and simmer for 1 minute. Immediately pour over chocolate chips and blend until smooth. Cool to room temperature.

While chocolate cools, in a large mixer bowl, beat 1 1/2 c of the cream to form stiff peaks. With a rubber spatula, fold cooled chocolate into whipped cream to blend thoroughly. Pour into prepared pan. Level top. Points of strawberries might extend about the chocolate mixture. Cover and refrigerate for 4 to 24 hours.

Up to 2 hours before serving, in a medium mixing bowl, beat remaining 1 c cream to form soft peaks. Add sugar. Beat to form stiff peaks. Remove side of pan. Place cake on serving plate. Pipe or dollop whipped cream onto top of cake. Arrange remaining halved strawberries on whipped cream. To serve, cut into wedges with thin knife, wiping blade between cuts.

De-'light'-ful Chocolate Brownies

Ingredients

1 cup all-purpose flour
1/2 cup cake flour
1/4 cup unsweetened cocoa powder
3 tablespoons chocolate syrup
1/2 cup applesauce
2 egg whites
1 teaspoon baking powder
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine the applesauce, egg whites, chocolate syrup and sugar. Blend in the flours, cocoa and baking powder. Mix until the batter is smooth. Pour the batter into one 13x9 inch pan.

Bake at 325 F (165 degrees C) for 20 to 25 minutes.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan.

Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges.

Bake at 325 degrees for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Ghirardelli® Chocolate Waffles

Ingredients

2 cups all-purpose flour
1 cup Ghirardelli Unsweetened Cocoa
1 tablespoon baking powder
2 tablespoons granulated white sugar
1/2 teaspoon salt
2 cups whole milk
4 large eggs, separated
4 tablespoons canola oil
1 1/2 cups Ghirardelli Semi-Sweet Chocolate Chips (optional)

Directions

Preheat a waffle iron according to the manufacturer's directions. Sift the flour, cocoa, and baking powder into a bowl. Add the sugar and salt and whisk to thoroughly mix. In another bowl, whisk together the milk, egg yolks, and oil. Add to the flour and whisk gently until just combined.

In clean, dry bowl, beat the egg whites with an electric beater at medium speed until they form soft peaks. Fold into the batter and mix in the chocolate chips.

Ladle one-third of the batter onto the center of the waffle iron. Close the top and cook until the waffle is crispy on both sides. Follow the manufacturer's instructions for cooking time. Serve immediately.

Chocolate Eclair Torte

Ingredients

1 cup water
1/2 cup butter
1 cup all-purpose flour
4 eggs
FILLING:
2 1/2 cups cold milk
2 (3.4 ounce) packages instant French vanilla pudding mix
1 teaspoon vanilla extract
1 (8 ounce) carton frozen whipped topping, thawed
ICING:
2 (1 ounce) squares semisweet chocolate
2 tablespoons butter
2 tablespoons milk
1 teaspoon vanilla extract
1 cup confectioners' sugar

Directions

In a large saucepan, bring water and butter to a boil. Add flour all at once and stir until smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.

Line a large baking sheet with waxed paper. Draw a 10-in. circle on the waxed paper. Grease the paper. Drop batter by rounded tablespoonfuls just inside the circle outline. Bake at 400 degrees F for 40-45 minutes or until golden brown. Transfer to a wire rack. Immediately prick with a fork and cool completely. Cut off top third of puffs. Pull out and discard soft dough from inside.

For filling, in a large bowl, whisk milk, pudding mixes and vanilla for 2 minutes; let stand for 2 minutes or until soft-set. Fold in whipped topping. Place bottom ring of cream puffs on a serving platter. Spoon filling inside. Top with top ring. Refrigerate.

For icing, in a microwave, melt chocolate and butter with milk; stir until smooth. Stir in vanilla. Add confectioners' sugar and stir until smooth. Cool for 5 minutes. Drizzle over top of cake. Serve immediately. Refrigerate leftovers.

Chocolate Covered Potato Chips

Ingredients

1 pound high quality milk
chocolate, chopped
8 cups ridged potato chips

Directions

Place about 3/4 of the chocolate into a heat safe bowl, and place over the top of a pan of simmering water. If you have a double boiler, use that. Heat, stirring occasionally until the chocolate has melted, then continue to heat the chocolate to 110 degrees F (43 degrees C), stirring occasionally. You may use a meat thermometer if your candy thermometer does not go that low.

As soon as the melted chocolate reaches temperature, remove it from the heat, and stir in the remaining chopped chocolate until melted. Continue stirring until the chocolate has cooled to 90 degrees F (32 degrees C). Touching a dab of chocolate to your lip will feel cool.

Use tongs to dip potato chips one at a time into the chocolate. Place on waxed paper starting at the point farthest from you and working your way in so as not to drip on your finished chips. Cool until set. You may refrigerate if you like.

Chocolate Chip Peanut Butter Blondies

Ingredients

1 cup margarine
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup chunky peanut butter
2 cups all-purpose flour
1 teaspoon baking powder
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jellyroll pan with parchment paper.

In a medium bowl, cream together the margarine and sugar. Beat in the eggs, one at a time. Stir in the vanilla and peanut butter until smooth. Combine the flour and baking powder, then stir into the peanut butter mixture. Finally, fold in the chocolate chips. Spread the dough out flat on the prepared pan.

Bake for 12 to 15 minutes in the preheated oven, until the tops of the bars look dry. Cool in pan, then cut into squares.

Chocolate Sour Cream Fudge

Ingredients

2 cups white sugar
1/2 cup sour cream
1/3 cup light corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts

Directions

Butter an 8 inch square baking dish, and set aside. In a heavy saucepan, combine the sugar, sour cream, corn syrup and butter. Bring to a boil; cover and cook one minute. Stir until well blended. Remove the lid, and without stirring, heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and add the chocolate and vanilla. Do not stir. Set the pan over a wire rack until the mixture cools to about 175 degrees F (80 degrees C). This should take about 15 minutes.

Beat the fudge with a wooden spoon until it thickens and loses its gloss. Stir in walnuts, and pour into the buttered dish. Spread evenly, then set aside to cool. Cut into small squares.

Chocolate Tom Thumb Bars

Ingredients

1 cup shortening
1/2 cup white sugar
1 1/2 cups brown sugar, divided
3 eggs, whites and yolks separated
1 tablespoon cold water
1 tablespoon vanilla extract
2 cups all-purpose flour
1 tablespoon baking soda
1/8 teaspoon salt
1 (12 ounce) package semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl; mix together shortening, white sugar, 1/2 cup brown sugar, and egg yolks. Stir in water and vanilla. In a separate bowl, sift together flour, baking soda, and salt. Combine with egg and sugar mixture; blend well. Stir in chocolate chips. Press into the bottom of the prepared pan.

In a large glass or metal mixing bowl, beat egg whites until soft peaks form. Gradually add 1 cup brown sugar, continuing to beat until whites form stiff peaks. Spread meringue on top of base, covering completely.

Bake in preheated oven until meringue has risen and light brown in color, about 15 to 20 minutes. Leave to cool before cutting into bars.

Chocolate Butterscotch Squares

Ingredients

1 1/2 cups graham cracker crumbs
1 (14 ounce) can sweetened condensed milk
1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x9 inch square pan with aluminum foil and grease generously.

In a medium bowl, mix together the graham cracker crumbs, sweetened condensed milk, chocolate chips, butterscotch chips and walnuts until well blended. Press mixture into very well greased 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes. Cool for 45 minutes, remove from pan, peel off foil and cut into 1-1/2 inch squares.

Chocolate-Berry No-Bake Cheesecake

Ingredients

2 squares BAKER'S Semi-Sweet
Chocolate
2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/3 cup sugar
2 cups COOL WHIP DIPS
Chocolate
1 OREO Pie Crust (6 oz.)
1 1/2 cups halved strawberries

Directions

Microwave chocolate in small microwaveable bowl on HIGH 1 minute; stir until chocolate is completely melted. Set aside.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add chocolate; mix well. Gently stir in COOL WHIP DIPS. Spoon into crust.

Refrigerate 3 hours or until set. Top with strawberries just before serving. Store leftover pie in refrigerator.

Sour Cream Chocolate Frosting

Ingredients

1 cup semisweet chocolate chips
4 tablespoons butter
1/2 cup sour cream
1 teaspoon vanilla extract
1/4 teaspoon salt
2 3/4 cups confectioners' sugar

Directions

Melt chocolate and the butter together. Let cool and blend in the sour cream, vanilla, and salt. Gradually add the confectioner's sugar until the frosting is of spreading consistency, beat well.

Mocha Chocolate Cookies

Ingredients

2 cups semisweet chocolate chips, divided
2 tablespoons boiling water
2 tablespoons instant coffee powder
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Melt 1/2 cup chocolate chips in microwave or double-boiler, stirring occasionally until smooth. Cool to room temperature. In a small bowl, dissolve instant coffee in boiling water; set aside.

In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in egg, coffee, and melted chocolate. Combine flour, baking soda, and salt; mix into batter. Stir in the remaining chocolate chips and walnuts. Drop dough by heaping teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven. Allow to stand 2 to 3 minutes on the cookie sheets before transferring to wire racks to cool completely.

Chocolate Macaroon Tunnel Cake

Ingredients

1/2 cup shortening
1 3/4 cups white sugar
1 egg yolk
2 teaspoons vanilla extract
4 eggs
2 cups sifted all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup cold water
1/2 cup sour cream

COCONUT MACAROON FILLING:

1 egg white
1/4 cup white sugar
1 cup flaked coconut
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

VANILLA GLAZE:

2 cups sifted confectioners' sugar
1 tablespoon butter, softened
1 teaspoon vanilla extract
2 tablespoons milk, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, blend together the shortening, 1 3/4 cups white sugar, egg yolk and vanilla until smooth. Beat in eggs one at a time using an electric mixer. Combine 2 cups flour, cocoa, baking soda and salt; stir into the egg mixture alternately with the sour cream and water. Pour batter into the prepared Bundt pan.

In a separate bowl with clean beaters, whip the egg white until soft peaks form. Gradually sprinkle in 1/4 cup white sugar while continuing to whip to firm peaks. Fold in the coconut, 1 tablespoon of flour and 1 teaspoon of vanilla by hand using a spatula or wooden spoon. Drop this mixture by teaspoonfuls over the chocolate batter in the pan. Be careful not to let the filling touch the sides of the pan.

Bake for 55 to 65 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Cool for 15 minutes in the pan, then invert onto a wire rack to allow the cake to cool completely. Remove cake from pan, and drizzle with vanilla glaze.

To make vanilla glaze, mix together the confectioners' sugar, butter and milk in a small bowl, gradually adding milk until the mixture is thick but pourable. Drizzle over cooled cake.

Chocolate Orange Fondue

Ingredients

1 1/4 cups heavy cream
3 tablespoons freshly squeezed orange juice
12 ounces dark chocolate, chopped
1 tablespoon grated orange zest
1 teaspoon orange liqueur

Directions

Heat the cream and orange juice in a saucepan over medium heat until it starts to bubble at the edges. Remove from the heat, and immediately whisk in the chocolate, orange zest, and orange liqueur until smooth. Serve in a fondue pot over the lowest heat setting, or farthest from the heat source.

Candy-Coated Milk Chocolate Pieces Cookies II

Ingredients

3/4 cup butter
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter or margarine, brown sugar, vanilla, and sugar until fluffy. Add 2 beaten eggs.

Combine flour, baking soda, and salt. Add to cream mixture. Stir in candies.

Drop by teaspoon on baking sheets about 2 inches apart. Bake for 8 - 10 minutes.

Moist German Chocolate Cake

Ingredients

1/3 cup butter
1/3 cup plain yogurt
4 (1 ounce) squares German
sweet chocolate
1 cup cola-flavored carbonated
beverage
2 cups all-purpose flour
1 1/3 cups white sugar
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In a medium saucepan, heat butter, yogurt, chocolate and cola until chocolate is completely melted.

In a large bowl, mix flour, sugar, and baking soda. Add chocolate mixture, buttermilk, eggs and vanilla. Beat until smooth. Pour batter into two 9 inch round pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into cake comes out clean.

Chocolate Zucchini Bread II

Ingredients

3 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon ground cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 cups white sugar
3 eggs
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups shredded zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In large bowl, combine flour, cocoa, cinnamon, baking soda, baking powder and salt, mix well. In separate bowl, combine sugar and eggs, beat until well blended. Add oil and vanilla; beat until combined. Stir in zucchini. Add flour mixture; stir just until moistened. Stir in nuts and chocolate chips. Spoon evenly into loaf pans.

Bake in preheated oven for 55 to 60 minutes, or until toothpick inserted in center comes out clean. Cool in pans for 10 minutes. Remove bread from pans; cool completely on wire rack.

Zucchini Chocolate Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1/2 cup vegetable oil
3 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/4 cup baking cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
2 cups shredded zucchini
1 cup chopped walnuts
1/2 cup semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in oil and vanilla. Combine the flour, cocoa, baking soda, baking powder and cinnamon; gradually add to the creamed mixture. Fold in zucchini and walnuts if desired.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate-Oat Toffee Bars

Ingredients

6 tablespoons butter
1 cup all-purpose flour
1 cup quick-cooking oats
1/3 cup packed brown sugar
3 tablespoons corn syrup
1 cup semisweet chocolate chips
1/3 cup English toffee bits or
almond brickle chips
1/3 cup chopped pecans

Directions

In a large microwave-safe bowl, melt butter; stir in the flour, oats, brown sugar and corn syrup. Press into a greased 9-in. square baking pan.

Bake at 450 degrees F for 8-12 minutes or until golden-brown. Place on a wire rack. Sprinkle with chocolate chips. Let stand for 5 minutes; spread chocolate over crust. Sprinkle with toffee bits and pecans. Refrigerate until chocolate is set.

Best Ever Chocolate Fudge Layer Cake

Ingredients

1 (18.25 ounce) package chocolate cake mix
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, divided
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
2 tablespoons PLANTERS Sliced Almonds

Directions

Preheat oven to 350 degrees F. Lightly grease 2 (9-inch) round cake pans. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened, scraping side of bowl frequently. Beat on medium speed 2 min. or until well blended. Stir in 2 squares of the chocolate, chopped. Spoon into prepared pans.

Bake 30 to 35 min. or until toothpick inserted near centers comes out clean. Cool in pans 10 min. on wire rack. Loosen cakes from side of pans with spatula or knife. Invert cakes onto rack; gently remove pans. Cool completely on wire rack.

Place remaining 6 squares chocolate and whipped topping in medium microwaveable bowl. Microwave on HIGH 1-1/2 to 2 min. Stir until well blended and shiny. Cool 5 min. Place 1 cake layer on serving plate; spread 1/4 of the chocolate mixture over cake. Place second cake layer on top; spread remaining chocolate mixture over top and sides of cake. Garnish with almonds.

Chocolate-Zucchini Cupcakes

Ingredients

2 (1 ounce) squares unsweetened chocolate, melted
3 eggs
1 3/4 cups packed brown sugar
1 cup vegetable oil
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups grated zucchini
3/4 cup chopped walnuts
1 (16 ounce) package chocolate frosting
1/2 cup walnut halves

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs with sugar for about 10 minutes or until thickened and pale. Blend oil and cooled chocolate into the beaten egg mixture.

In a small bowl stir together flour, baking powder, baking soda and salt; stir flour mixture into egg mixture until just blended. Stir in zucchini and chopped nuts. Using an ice-cream scoop, spoon batter into 24 paper-lined or greased muffin cups, filling the cups 2/3 full.

Bake for 20 minutes or until fork or toothpick inserted in a cupcake's center comes out clean. Let cool in pans on rack for 10 minutes. Remove from pans; let cool completely. Spread with chocolate frosting and garnish with walnut or pecan halves.

Chocolate Mousse Pie

Ingredients

1 (7 ounce) bar milk chocolate
candy with almonds
1 1/2 cups miniature
marshmallows
1/2 cup milk
2 cups heavy whipping cream,
whipped
1 (9 inch) graham cracker crust, or
chocolate crumb crust or pastry
shell, baked

Directions

In a heavy saucepan, heat the candy bar, marshmallows and milk over low heat until chocolate is melted and mixture is smooth, stirring constantly. Cool. Fold in whipped cream; pour into crust. Refrigerate for at least 3 hours. Refrigerate leftovers.

Chocolate Caramel Candy

Ingredients

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter
1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts
1 (14 ounce) package caramels
1/4 cup heavy whipping cream
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease one 13 x 9 inch pan.

To Make Base: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter, and the vanilla. Add the peanuts, and spread over the base layer. Refrigerate until set.

To Make Caramel Layer: Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

To Make Frosting Layer: In another saucepan combine 1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter, and stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

Chocolate Walnut Strudel

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
4 (1 ounce) squares semi-sweet chocolate
2 tablespoons milk
1 tablespoon butter or margarine
1/2 cup chopped walnuts
Confectioners' sugar

Directions

Thaw pastry sheet at room temperature 40 minutes. Preheat oven to 375 degrees F. Mix egg and water.

Place chocolate, milk and butter in large microwave-safe bowl. Microwave on HIGH for 1 1/2 minutes or until chocolate is almost melted, stirring halfway through heating. Stir until smooth.

Unfold pastry on lightly floured surface. Roll into 16x12-inch rectangle. Spread chocolate mixture on pastry to within 1 1/2 inches of edges. Sprinkle walnuts over chocolate. Starting at short side, roll up like a jelly roll. Place seam-side down on baking sheet. Tuck ends under to seal. Brush with egg mixture.

Bake 35 minutes or until golden. Cool on baking sheet on wire rack at least 30 minutes. Sprinkle with confectioners' sugar. Slice and serve warm.

Frosted Chocolate Delights

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup milk
1 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup chopped walnuts

FROSTING:

9 tablespoons butter or margarine, softened
4 1/2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
6 tablespoons milk

Directions

In a mixing bowl, cream shortening and brown sugar. Beat in egg, milk and vanilla. Beat in chocolate until blended. Combine flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in walnuts. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 11-13 minutes or until firm. Remove to wire racks to cool.

In a mixing bowl, cream butter and sugar. Beat in vanilla and enough milk to achieve spreading consistency. Frost cooled cookies.

Chocolate Ganache

Ingredients

1 cup semisweet chocolate chips
2/3 cup heavy whipping cream

Directions

In a heavy saucepan, melt chocolate chips with cream over low heat. Remove from the heat. Refrigerate, stirring occasionally.

For a pourable ganache, cool until mixture reaches 85 degrees F-90 degrees F and is slightly thickened, about 40 minutes. Pour over cake, allowing some to flow down the edges to completely coat. Spread ganache with a spatula if necessary to evenly coat, working quickly before it thickens. Chill until set.

For spreadable ganache, chill until mixture reaches a spreadable consistency. Spread over cake. Chill until set.

Chocolate Jumbo

Ingredients

1/2 cup shortening
1/2 cup white sugar
1 cup molasses
1 egg
2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1 teaspoon baking soda
1 pinch salt
1/2 cup hot water
48 walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream shortening, butter or margarine, and sugar together. Add egg and molasses, mix well.

Sift together dry ingredients, add to shortening mixture, alternating with hot water. Mix well.

Drop by rounded teaspoons onto ungreased cookie sheet. Bake 8-10 minutes. Remove from cookie sheet, cool. Frost with Butter Frosting and top each cookie with a walnut.

Chocolate Biscuit Pudding

Ingredients

1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
2 eggs
2 cups milk
1/2 teaspoon vanilla extract
1 tablespoon vegetable oil
4 day old biscuits, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

In a small bowl, mix the sugar, cocoa powder, cinnamon, and salt. In a medium bowl, whisk together the eggs, milk, vanilla, and vegetable oil. Add the sugar mixture to wet ingredients and stir until combined.

Cover the bottom of the prepared baking dish with an even layer of the crumbled biscuits. Pour the liquid mixture evenly over the biscuits. Press down onto the biscuits with the back of a large spoon to moisten them.

Place the 8x8 inch baking dish into a larger high sided baking dish. Place dish on oven rack. Pour boiling water halfway up the sides of the 8x8 inch dish. Bake in preheated oven for 45 minutes, or until pudding is set.

Basic Chocolate Chip Cookies

Ingredients

1 egg
2 cups Basic Cookie Mix
1/2 cup butter, melted
1 teaspoon vanilla extract
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Lightly beat egg and stir into Basic Cookie Mix. Stir in the butter. Add vanilla and chocolate chips. Mix well. Drop by teaspoonfuls onto greased baking sheet.

Bake for 12 to 15 minutes in the preheated oven.

Mel's Best Ever Chocolate Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
5 large marshmallows
4 (1.55 ounce) bars aerated milk
chocolate candy bar
2 (1.6 ounce) bars caramel milk
chocolate candy bar
1 cup heavy cream

Directions

In a microwave safe bowl, combine marshmallows, chocolate bars and 1/3 cup of cream. Microwave on high, stirring occasionally, until everything is melted and smooth.

In a medium bowl, whip remaining cream until it is light and fluffy. Fold into chocolate mixture. Spread entire mixture into graham cracker crust; cover and refrigerate for 2 to 3 hours.

Haunting Hot Chocolate

Ingredients

1 cup nonfat dry milk powder
5 tablespoons sugar
3 tablespoons baking cocoa
1/8 teaspoon ground cinnamon
Dash salt
3 cups boiling water

Directions

In a saucepan, combine the milk powder, sugar, cocoa, cinnamon and salt. Add boiling water stir until milk powder is dissolved.

Banana Chocolate Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup white sugar
2/3 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 cup mashed bananas
2 cups semisweet chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. Sift the flour, baking powder, salt, and baking soda together, and set aside.

Cream the butter with the sugar until light and fluffy. Beat in the eggs and vanilla. Mix in the mashed bananas. Add the flour mixture, and stir until just combined. Stir in the chocolate chips. Drop by spoonfuls onto prepared cookie sheets.

Bake in preheated oven for 12 to 15 minutes.

Chocolate Chip Marble Cookies

Ingredients

2 cups shortening
1/4 cup water
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
2 teaspoons vanilla extract
4 3/4 cups all-purpose flour
2 teaspoons baking soda
3/4 cup unsweetened cocoa powder
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, water, white sugar and brown sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour and baking soda, stir into the creamed mixture. Fold in the chocolate chips, then fold in the cocoa powder last to create a marbled effect. Drop by rounded spoonfuls onto a cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Snowballs

Ingredients

1 1/4 cups butter
2/3 cup white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup unsweetened cocoa powder
2 cups chopped pecans
1/2 cup confectioners' sugar for decoration

Directions

In a medium bowl, cream butter and sugar until light and fluffy. Stir in the vanilla. Sift together the flour, salt, and cocoa; stir into the creamed mixture. Mix in the pecans until well blended. Cover, and chill for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets about 2 inches apart.

Bake for 20 minutes in preheated oven. Roll in confectioners' sugar when cooled.

Marietta's White Chocolate Macadamia Biscotti

Ingredients

1 cup butter
1 1/2 cups sugar
4 eggs
2 teaspoons vanilla extract
1/4 cup amaretto liqueur
4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 1/3 cups chopped macadamia nuts
1 1/3 cups white chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a cookie sheet or line with parchment paper.

In a large bowl, cream together butter and sugar until fluffy. Beat in eggs, vanilla and amaretto. In a separate bowl mix flour, baking powder and salt. Stir flour mixture into butter mixture. Fold in nuts and white chocolate chips.

Divide dough into 4 equal parts. Place each 1/4 of dough on cookie sheet and form into logs about 14 inches long and 1 1/2 inches wide.

Bake 25 minutes in the preheated oven, until very lightly brown. Cool and cut diagonally into 1/2 inch slices. Arrange slices on baking sheet and continue baking 8 minutes, until golden brown.

Raspberry White Chocolate Mousse

Ingredients

1 (10 ounce) package frozen raspberries, thawed
2 tablespoons white sugar
2 tablespoons orange liqueur
1 3/4 cups heavy whipping cream
6 ounces white chocolate, chopped
1 drop red food coloring

Directions

Process berries in a blender or food processor until smooth. Strain mixture into a small bowl, and discard seeds. Add the sugar and liqueur, and stir until sugar dissolves. Makes 1 cup of sauce.

In a heavy saucepan on low heat, warm 1/4 cup of the cream and the white chocolate, stirring constantly until chocolate melts. Let mixture cool until it is lukewarm. Stir in 1 tablespoon of raspberry sauce, and the food coloring. Transfer to a large bowl.

In a medium bowl, whip remaining 1 1/2 cup cream to soft peaks. Fold into melted chocolate mixture, one-third at a time, until no streaks remain.

Layer into parfait dishes, and serve with the sauce. May also be used to fill or ice a cake.

Chocolate Marshmallow Squares

Ingredients

1 1/2 teaspoons butter
1 (12 ounce) package semisweet chocolate chips
1 (11 ounce) package butterscotch chips
1/2 cup peanut butter
1 (16 ounce) package miniature marshmallows
1 cup unsalted dry roasted peanuts

Directions

Line a 13-in. x 9-in. x 2-in. baking pan with foil and grease the foil with 1-1/2 teaspoons butter; set aside. In a large microwave-safe bowl, microwave the chocolate chips, butterscotch chips and peanut butter at 70% power for 2 minutes; stir. Microwave in 10- to 20-second intervals until melted; stir until smooth. Cool for 1 minute. Stir in marshmallows and peanuts.

Spread into prepared pan. Refrigerate until firm. Using foil, lift candy out of pan. Discard foil; cut into 1-1/2-in. squares.

Chocolate Zucchini Bread

Ingredients

3 cups all-purpose flour
3 cups sugar
1/2 cup baking cocoa
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
2 tablespoons butter or margarine,
melted
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
3 cups grated zucchini
1 cup chopped pecans
1/2 cup raisins

Directions

In a large bowl, combine the first seven ingredients. Combine the eggs, oil, butter and extracts; mix well. Stir into dry ingredients just until moistened. Fold in zucchini, pecans and raisins. Pour into three greased and floured 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pans to wire racks.

Chocolate Crackle Cookies

Ingredients

1 cup semisweet chocolate chips
2/3 cup butter
1 egg
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1/4 cup light corn syrup
1/4 teaspoon salt
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Melt chocolate chips in double boiler. Remove from heat.

Beat butter and sugar till creamy. Add egg and syrup, mix well. Stir in melted chocolate. Add all dry ingredients and mix well.

Roll dough into 1 1/2 inch balls and roll in sugar.

Place 3 inches apart on a ungreased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 minutes. Let cool briefly before removing from pan.

Double Chocolate Biscotti

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1 teaspoon instant coffee granules
1/2 cup butter, softened
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup miniature semisweet chocolate chips
1/2 cup chopped walnuts
1 egg yolk
1 tablespoon water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet, or line with parchment paper.

Combine the flour, salt, cocoa powder, baking powder, cinnamon, and coffee granules in a bowl. Set aside. Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the chocolate chips and walnuts; mixing just enough to evenly combine. Dived the dough in half and shape each into 8x2 inch flat rectangles about 1 inch thick. Place on the baking sheet 3 to 4 inches apart. Beat egg yolk with water in a small bowl. Brush over the top of each loaf.

Bake in the preheated oven until both loaves are firm, 20 to 25 minutes. Remove from the oven and cool for 10 to 12 minutes. Reduce oven heat to 300 degrees F (150 degrees C). Cut each loaf diagonally into 3/4 inch slices. Place each slice, cut-side up onto the baking sheet. Return to the oven and bake until the biscotti are dry, 10 to 15 minutes on each side. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Store in an airtight container.

Chocolate Elegance

Ingredients

1 1/2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
2 1/2 cups thawed COOL WHIP
Whipped Topping, divided
6 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate, divided
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1/2 cup milk
1/4 cup PLANTERS Sliced
Almonds, toasted

Directions

Beat cream cheese and sugar with mixer until blended. Stir in 1-1/2 cups COOL WHIP with whisk; spread 2 cups onto bottom of 8x4-inch loaf pan lined with plastic wrap.

Melt 3 chocolate squares. Add to remaining cream cheese mixture along with dry pudding mix and milk; beat until blended. Spread over cream cheese layer in pan. Refrigerate 4 hours.

Microwave remaining chocolate and COOL WHIP in microwaveable bowl on HIGH 1 min.; stir until blended. Cool slightly.

Invert dessert onto platter. Remove pan and plastic wrap. Top dessert with chocolate glaze and nuts. Refrigerate until glaze is firm.

Chocolate Rum Balls II

Ingredients

3 (1 ounce) squares unsweetened baking chocolate
1 cup almonds
1 (3 ounce) package cream cheese
1 cup confectioners' sugar
1 teaspoon instant coffee granules
1/4 cup rum
1/2 cup chocolate sprinkles (jimmies)

Directions

In the microwave or in a bowl over simmering water, melt chocolate, stirring occasionally until smooth.

Process the almonds in a food processor. Transfer to a medium bowl and stir in the cream cheese, confectioners' sugar, instant coffee and rum. Blend in the melted chocolate. If dough is too soft to form balls, chill for 1 hour.

Roll dough into 1 inch balls. Roll the balls in the chocolate sprinkles. Store in a covered container in the refrigerator until serving time.

Guilt-Free Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup baking cocoa
2 egg whites
1 egg
1 1/3 cups water
1 cup reduced-fat plain yogurt
1 1/2 teaspoons confectioners'
sugar

Directions

In a large mixing bowl, combine cake mix and cocoa. Combine the egg whites, egg, water and yogurt; add to dry ingredients and beat well. Pour into a 10-cup fluted tube pan coated with nonstick cooking spray.

Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Sprinkle with confectioners' sugar.

Chocolate Pile-Up Cookies

Ingredients

2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt

1 cup unsalted butter, at room temperature
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons vanilla extract
2 tablespoons coffee-flavored liqueur
1 cup finely chopped toasted hazelnuts
1 cup semisweet chocolate chips
1 cup milk chocolate chips
1 cup white chocolate chips

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper. In a bowl, mix the flour, cocoa, baking soda, and salt.

Beat the butter, white sugar, and brown sugar together in a bowl with an electric mixer until soft and creamy, then beat in the eggs, vanilla extract, and coffee liqueur. Gradually beat the flour mixture into the butter-sugar mixture until well combined. Stir in the hazelnuts, semisweet chocolate chips, milk chocolate chips, and white chocolate chips until evenly distributed through the dough. Drop by rounded teaspoons, about 2 inches apart, onto the prepared baking sheets.

Bake in the preheated oven until the edges are slightly browned, 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Chocolate-Dipped Spiced Twists

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1/3 cup sugar
1 (2 ounce) jar crystallized ginger root
1 egg
1 tablespoon water
8 ounces dark or semi-sweet chocolate

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 350 degrees F. Lightly grease or line 2 baking sheets with parchment paper. Stir the egg and water with a fork in a small bowl.

Put the sugar and crystallized ginger in the bowl of a food processor fitted with a metal blade. Cover and process until the ginger is finely chopped. Reserve 2 tablespoons of the sugar mixture.

Sprinkle half of the remaining sugar mixture on a work surface. Unfold the pastry sheet on the sugar. Sprinkle the remaining sugar mixture over the pastry. Roll the sheet into a 14-inch square. Fold the pastry in half, making a 14x7-inch rectangle. Cut the pastry crosswise into 24 (1/2-inch wide) strips. Twist the strips and place 2 inches apart on the prepared sheets, pressing down the ends. Brush the twists with the egg mixture. Refrigerate for 30 minutes.

Bake for 20 minutes or until golden. Remove the twists from the baking sheet to a wire rack to cool.

Place the chocolate in a microwaveable bowl. Microwave on HIGH for 1 minute, stirring until the chocolate melts. Dip half of each twist in the melted chocolate and place on a waxed paper-lined pan. Sprinkle with the reserved sugar mixture. Refrigerate for 10 minutes until the chocolate hardens. Store the twists in an airtight container with waxed paper between layers until ready to serve.

Oat-Bran Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 1/2 cups quick-cooking oats
1 (11.5 ounce) package milk
chocolate chips
2 cups chopped walnuts
1 1/2 cups all-bran cereal

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in the remaining ingredients. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Double-Chocolate NILLA Cups

Ingredients

32 NILLA Wafers, divided
2 tablespoons white sugar
2 tablespoons butter or margarine,
softened, divided
4 squares BAKER'S Semi-Sweet
Chocolate
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1 1/4 cups cold milk
1 cup thawed COOL WHIP
Whipped Topping

Chocolate-Dipped NILLA Wafers:
12 NILLA Wafers
2 squares BAKER'S Semi-Sweet
Chocolate

Directions

Crush 20 wafers; mix with sugar and 1 Tbsp. butter until well blended. Press onto bottoms of 12 paper lined muffin cups.

Microwave chocolate and remaining butter in microwaveable bowl on HIGH 1 min. or until butter is melted. Stir until chocolate is completely melted; spoon over crusts.

Beat pudding mix and milk in large bowl with whisk 2 min. Stir in COOL WHIP; spoon half over crusts. Top each with 1 of the remaining wafers. Cover with remaining pudding mixture. Refrigerate 4 hours or until set. Remove paper liners. Top each with Chocolate-Dipped NILLA Wafer just before serving.

Chocolate-Dipped NILLA Wafers: Melt 2 squares BAKER'S Semi-Sweet Chocolate as directed on package. Dip half of each of 12 NILLA Wafers in the melted chocolate; let excess chocolate drip off. Place on waxed paper-covered tray. Let stand at room temperature 30 min. or until chocolate is firm.

David's Secret Ingredient Chocolate Chip Cookies

Ingredients

4 1/2 cups crispy rice cereal
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
3/4 cup white sugar
3/4 cup light brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Process cereal in a food processor or blender to a fine powder. Measure out 1 cup of the powder and combine it with the flour, baking soda and salt; set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Gradually blend in the dry ingredients. Stir in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. To keep cookies from getting too brown on the bottom place the cookie sheet with the raw cookie dough on it on top of another empty cookie sheet before placing the cookies in the oven. The extra cookie sheet helps keep the cookies from getting too brown on the bottoms.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Chocolate Fruit and Cheese Bars

Ingredients

1 cup graham cracker crumbs
1 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/2 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 egg, beaten
1 teaspoon vanilla extract
1 (21 ounce) can apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, combine the crumbs, flour, 1/2 cup of the sugar, cocoa, baking soda and cinnamon. Cut in the butter until the mixture resembles coarse crumbs. Reserve 1 cup of the crumb mixture. Press the remaining mixture into the prepared pan and set aside.

In a medium bowl, beat the cream cheese, remaining 1/2 cup sugar, egg and vanilla together until smooth. Stir in the pie filling and spread over the top of the crust. Sprinkle with the remaining crumb mixture and gently pat down. Bake at 350 degrees F (175 degrees C) for 35 minutes.

Ghirardelli® Chocolate Raspberry Tartlets

Ingredients

Chocolate Crust:

3/4 cup unsalted butter, cut into pieces

6 tablespoons granulated white sugar

Pinch of salt

6 tablespoons Ghirardelli

Unsweetened Cocoa

1 1/2 cups cake flour

Chocolate Filling:

1 cup heavy cream

14 ounces Ghirardelli Semi-Sweet

Chocolate Chips

3 cups fresh raspberries

Directions

To make the chocolate crust, combine the butter, sugar, and salt in a food processor and process until blended. Add the cocoa and process until smooth. Add the flour and pulse until the mixture is crumbly but can be pinched to hold together. Divide the dough into six equal pieces, flatten each piece into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes, or overnight.

Remove one piece of dough at a time from the refrigerator and roll it into a 6-inch circle between two sheets of plastic wrap. If the dough gets too soft, refrigerate until firm before continuing. Remove the top sheet of the plastic wrap; invert the dough circle over a 4 1/2 - inch nonstick tartlet pan with a removable bottom. Keeping the plastic wrap on top, press the dough onto the bottom and sides of the pan. Trim any excess dough and carefully peel off the plastic wrap. Repeat with the remaining dough to make six tartlet shells. Refrigerate for at least 30 minutes.

Preheat oven to 375 degrees F.

Prick the bottoms of the tartlet shells all over with a fork. Bake for 15 minutes, or until the dough looks dry. Allow to cool completely.

To make the chocolate filling, in a medium saucepan over medium heat, bring the cream to a simmer. Remove from the heat and add the chocolate. Let sit for a few minutes to allow the chocolate to melt, then whisk gently until smooth. Cool to room temperature.

Pour 1/3 cup of the chocolate mixture into each tartlet shell. Refrigerate the tartlets at least 1 hour, until the filling is firm. Carefully remove the tartlets from the pans. Arrange the raspberries decoratively on top of the filling.

Chocolate Chip Cake

Ingredients

2/3 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
3 eggs
1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 1/2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In a large mixing bowl, cream together butter and sugars. Beat in the eggs.

In another bowl, sift together the flours, baking powder, and salt. Add this alternately with the milk to the creamed mixture. Stir in the vanilla. Chop the chocolate chips coarsely, and add to the batter.

Pour batter into prepared pans, and bake for 25 to 30 minutes, or until knife inserted in middle comes out clean. You can fill with a Butterscotch Filling, and top with a Chocolate Glaze.

Orange Chocolate Breakfast Drink

Ingredients

1 orange - peeled, quartered, and cut into 1/2 inch slices
2 tablespoons chocolate syrup
1 cup cold milk
1 cup crushed ice

Directions

Combine orange pieces, chocolate syrup, milk, and ice in a blender. Blend until smooth. Pour into a tall glass and enjoy.

Chocolate-Orange Lingers

Ingredients

1/4 cup sour cream
1/4 cup butter
1/2 cup white sugar
1/2 of one beaten egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup coarsely chopped cashews
1 tablespoon grated orange zest
50 HERSHEY'S KISSES® Milk
Chocolates, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, cream together sour cream, butter, and sugar in a mixing bowl. Add the 1/2 egg, and beat until fluffy.

Whisk together the flour and baking soda in a separate mixing bowl, and then mix into the creamed butter mixture. Stir in the nuts, orange zest, and melted HERSHEY'S KISSES .

Drop the dough by large teaspoonfuls onto prepared baking sheet. Bake cookies in preheated oven for 10 to 12 minutes.

Deep Dark Chocolate Peppermint Cake

Ingredients

2 cups sifted cake flour
3/4 teaspoon salt
4 (1 ounce) squares unsweetened chocolate
1/4 cup butter
2 cups white sugar
2 egg yolks, beaten
1 3/4 cups milk
1 teaspoon vanilla extract
1 teaspoon baking soda
1 recipe Seven Minute Frosting
1/2 cup crushed peppermint hard candies
3 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom(s) of two 9 inch square pans, two 9 inch round pans, or one 9 x 13 inch pan with parchment paper.

Sift together the cake flour and salt.

Melt chocolate and shortening together in a double boiler. Turn into mixing bowl, and cool to room temperature; this mixture must be cool. Mix in sugar. Blend in egg yolks and 1 cup milk. Add flour and salt, and mix just until all flour is dampened. Beat batter with electric mixer for 1 minute, and then blend in vanilla and 1/2 cup milk. Dissolve soda in the remaining 1/4 cup milk; stir into the batter quickly and thoroughly. Pour batter into prepared pan(s).

Bake in 9 x 13 inch pan for about 45 minutes, or in two 9 inch pans for about 30 minutes. Test for doneness by pressing lightly on the cake; it should spring back when done.

Prepare Seven Minute Frosting, omitting vanilla. Tint frosting a delicate pink with a few drops of food coloring, and add 1/4 cup crushed candy. Frost and fill the cooled cake. Garnish with bits of crushed candy.

Chocolate Wafer Ice Cream Sandwiches

Ingredients

1 (9 ounce) box chocolate wafer cookies
1 quart ice cream, softened
1 (12 ounce) package mini chocolate chips

Directions

On a cookie sheet place 15 chocolate wafers flat side up. Working quickly, top each wafer with a small scoop of ice cream. Top each sandwich with another wafer, flat side down. Gently push the top wafers down until the ice cream comes to the edge of the wafer cookies. Freeze for one hour, or until firm. Roll each ice cream sandwich in mini chocolate chips so that all the exposed ice cream is covered. Cover and freeze until ready to serve.

Pistachio Chocolate Chip Cookies

Ingredients

3 1/4 cups sifted all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1 cup butter
1 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (3 ounce) package instant
pistachio pudding mix
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Sift flour, baking powder and salt. Cream butter and sugar. Add eggs, milk and vanilla. Add flour mixture until blended. Do not overmix. By hand, mix in pistachio pudding mix, chocolate chips and nuts (optional).

Shape by rounded teaspoonfuls into balls on sheet, about 2 1/2 inches apart. Flatten dough with dampened bottom of drinking glass. Bake for 8-10 minutes or until set. These cookies do not get very brown.

Chocolate Banana Cream Pie

Ingredients

1/2 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1 cup whipping cream
3 egg yolks, lightly beaten
1 tablespoon butter or margarine
2 teaspoons vanilla extract
1 (9 inch) pastry shell, baked
4 (1 ounce) squares semisweet
chocolate, melted
2 medium firm bananas, sliced
Chocolate shavings and whipped
cream (optional)

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually add milk and cream until smooth. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Add a small amount to egg yolks; mix well. Return all to the pan. Bring to a gentle boil; cook for 2 minutes, stirring constantly. Remove from the heat; stir in butter and vanilla. Pour half into the pastry shell; cover and refrigerate. Add chocolate to remaining custard; mix well. Cover and refrigerate for 1 hour. Do not stir. Arrange bananas over filling. Carefully spoon chocolate custard over all. Refrigerate for at least 2 hours. Garnish with whipped cream and chocolate shavings if desired.

Alex's Raw Chocolate Pudding

Ingredients

1 avocado - peeled, pitted, and cut into chunks
1 banana, peeled and cut into chunks
1 cup unsweetened soy milk
1/4 cup raw cocoa powder
2 tablespoons agave nectar
1 teaspoon lemon juice
1/4 cup shredded unsweetened coconut (optional)

Directions

Place avocado, banana, soy milk, cocoa powder, agave nectar, lemon juice, and coconut into a blender. Cover, and puree until smooth. Divide into small containers, and store in the refrigerator 1 hour until set.

Double Chocolate Diamonds

Ingredients

Crisco® Original No-Stick Cooking Spray
1 cup Crisco® Butter Shortening or Crisco® Butter Shortening Sticks
1/2 cup JIF® Creamy Peanut Butter
1 cup firmly packed brown sugar
2 large eggs
1/2 teaspoon almond extract
1 1/2 cups Pillsbury BEST® All Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups semi-sweet chocolate chips
1 (11.75 ounce) jar Smucker's® Hot Fudge Spoonable Ice Cream Topping
1/2 cup chopped walnuts

Directions

Heat oven to 350 degrees F. Line bottom and sides of 15 1/2 x 10 1/2 x 1-inch jelly roll pan with foil. Coat with no-stick cooking spray.

Beat shortening, peanut butter and brown sugar in large bowl with an electric mixer at medium-high speed until creamy. Beat in eggs and almond extract until smooth. Add flour, baking powder and salt. Mix at low speed just until combined. Spread evenly in prepared pan.

Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool on wire rack while preparing chocolate layer.

Place chocolate chips in large microwave-safe bowl. Microwave on HIGH 1 minute. Stir. Microwave in 15 seconds intervals until melted and smooth. Stir in hot fudge topping. Microwave on HIGH 15 seconds. Spread over warm baked bars. Sprinkle with walnuts. Chill 1 hour or until chocolate layer is firm.

Lift bars from pan with foil and place on cutting board. Cut into diamonds by cutting on the diagonal from corner to corner both directions forming a large "X". Beginning at one center cut, make 1 1/2-inch parallel diagonal cuts on both sides. Repeat with other center cut to form diamonds. Store in refrigerator.

Banana-White Chocolate Pancakes

Ingredients

2 eggs
1 cup milk
1 teaspoon vanilla extract
1 tablespoon ground cinnamon
1 teaspoon ground ginger
2 cups all-purpose biscuit baking mix
3 bananas, peeled and thinly sliced
1 cup white chocolate chips

Directions

Whisk together eggs, milk, vanilla extract, cinnamon, and ginger in a bowl until smooth. Stir in the baking mix until moistened, then add the bananas and chocolate chips, and stir to mix.

Heat a lightly oiled griddle or frying pan over medium heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Flip over once bubbles appear on the top. Cook until browned on the other side. Serve hot.

Deluxe Chocolate Marshmallow Bars

Ingredients

3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons cocoa powder
1/2 cup chopped walnuts
(optional)
4 cups miniature marshmallows
1 1/3 cups semisweet chocolate
chips
3 tablespoons butter
1 cup peanut butter
2 cups crisp rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, cream 3/4 cup butter or margarine and sugar. Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased jelly roll pan. Bake for 15-18 minutes.

Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, 3 T. butter or margarine and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill.

Chocolate Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese, softened
4 tablespoons milk
4 cups confectioners' sugar
1/4 cup butter, softened
2 teaspoons vanilla extract
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon

Directions

In a bowl, beat together the cream cheese, 3 tablespoons milk, confectioner's sugar, butter, vanilla, cocoa, and cinnamon to a spreadable consistency. Beat in additional milk if necessary. For a darker frosting add more cocoa or up to 4 ounces melted chocolate. Spread onto cooled cake.

Chocolate Toffee Crunch Bars

Ingredients

2 cups graham cracker crumbs
1/4 cup packed brown sugar
1/3 cup butter, melted
1/2 cup finely chopped walnuts
1 cup semisweet chocolate chips
1/2 cup packed brown sugar
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together graham cracker crumbs, 1/4 cup brown sugar, and 1/3 cup melted butter. Press into the bottom of an ungreased 9x13 inch pan.

Bake for 8 to 10 minutes in preheated oven. In a saucepan, combine 1/2 cup butter and 1/2 cup brown sugar. Cook over moderate heat, stirring constantly, until mixture comes to a boil; boil for 1 minute. Pour immediately over baked cookie base.

Bake for 10 more minutes. Remove from oven, and sprinkle with chocolate chips. Let stand for 2 to 3 minutes, until chips are shiny and soft. Spread the softened chocolate evenly over the top. Sprinkle with chopped nuts. Cool before cutting into bars.

Bittersweet Chocolate Mousse Brownies

Ingredients

6 tablespoons unsalted butter
1 (1 ounce) square unsweetened chocolate
1/2 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon baking soda
1/8 teaspoon salt
4 (1 ounce) squares bittersweet chocolate, chopped
3 tablespoons strong brewed coffee
3 eggs
3/4 cup heavy whipping cream
1/3 cup heavy whipping cream
1 tablespoon confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Line an 8 inch pan with aluminum foil. Make sure to extend the foil beyond the two opposite ends of the pan. This will help in lifting brownies out of pan. Lightly butter bottom and sides of foil-lined pan.

Cut butter into pieces and melt in a saucepan over low heat. Remove pan from heat, add 1 ounce of unsweetened chocolate. Let stand 1 minute, then stir until smooth. Let cool for 10 minutes.

Whisk in 1/2 cup white sugar, 1 egg (make sure egg is at room temperature), and then vanilla. Using a wooden spoon, stir in flour, baking soda and salt just until smooth. Spread dough evenly into pan.

Bake 10-12 minutes until toothpick inserted in center comes out with a moist crumb. Do not overbake. Cool completely on wire rack.

To Make Mousse: Melt 4 ounces of bittersweet chocolate with the coffee in top of a double boiler over hot water. Stir often until smooth. Whisk in 3 egg yolks, one at a time. Remove from heat.

In a chilled medium bowl, beat 3/4 cup heavy cream just until soft peaks form. In another medium bowl, beat 3 egg whites just until soft peaks begin to form. Stir 1/4 of these beaten egg whites into the chocolate/coffee mixture, then carefully fold in the rest

Gently fold in the whipped cream. Spread chocolate mousse evenly over the top of the cooled brownie in the pan.

To Make Topping: In a chilled medium sized bowl, beat 1/3 cup heavy cream and 1 tablespoon confectioners' sugar until soft peaks form. Remove brownie from baking pan by grasping the overhanging foil. Cut into squares and transfer to serving dish. Place some whipped cream on top of each brownie and top with a chocolate espresso bean. Store in refrigerator.

Drew's World Famous Triple Rush Hot Chocolate

Ingredients

1/2 cup semisweet chocolate chips
1/2 cup milk
1/4 teaspoon ground cinnamon
1 dash hot chili powder
1 teaspoon instant coffee granules
1/2 cup cold milk

Directions

Combine the chocolate chips and milk in a glass or plastic dish, and microwave on high, stirring every 20 to 30 seconds, until melted and smooth. Mix in the coffee, cinnamon, and hot chili powder until the instant coffee has dissolved. Stir in the cold milk. Strain into 2 mugs. Thin with additional milk, if desired.

Chocolate Mousse Torte

Ingredients

37 NILLA Wafers, divided
4 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate, divided
2 (3.9 ounce) packages JELL-O
Chocolate Instant Pudding
2 cups cold milk
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 tablespoons cold milk
3/4 cup fresh raspberries

Directions

Stand 16 wafers around inside edge of 9-inch round pan lined with plastic wrap. Melt 3 chocolate squares as directed on package.

Beat pudding mixes and 2 cups milk with whisk 2 min. Add melted chocolate; mix well. Stir in 1 cup COOL WHIP; pour into prepared pan. Beat cream cheese, sugar and remaining milk with mixer until well blended.

Stir in 1 cup of the remaining COOL WHIP; spread over pudding. Top with remaining wafers. Refrigerate 3 hours.

Meanwhile, shave remaining chocolate square into curls. Invert torte onto plate. Remove pan and plastic wrap. Top torte with remaining COOL WHIP, berries and chocolate curls.

Chocolate-Banana Shake

Ingredients

1 banana
1 3/4 cups milk
3 tablespoons powdered
chocolate drink mix
2 tablespoons SLENDA® No
Calorie Sweetener, Granulated

Directions

In a blender, combine banana, milk, chocolate drink mix and SLENDA® Granulated Sweetener. Blend until smooth. Pour into glasses and serve.

White Chocolate Pastry Cream

Ingredients

6 egg yolks
5 tablespoons white sugar
1/4 cup cornstarch
2 cups milk
1 vanilla bean, halved
2 tablespoons butter
3 ounces white chocolate

Directions

In a medium bowl, whisk egg yolks and sugar until pale yellow. Whisk in corn starch. Set aside.

In a stainless steel saucepan, bring milk and vanilla bean to a boil, remove from heat and remove vanilla bean. Stir a small amount of the hot milk into the egg yolk mixture. Return milk to heat and while constantly stirring with a wooden spoon, slowly add the egg mixture to milk. Mixture will thicken.

Allow to just come to a boil, remove from heat and stir in butter. Put mixture through a sieve into a bowl and cover with plastic wrap (this keeps mixture from forming a skin over top). Cool slightly.

Stir in melted white chocolate, cover and refrigerate until ready to assemble pie. This pastry cream is used in the Elegant White Chocolate Banana Cream Pie.

Raspberry Chocolate Cookies

Ingredients

1/2 cup butter at room temperature
1 cup white sugar
2 eggs
2 teaspoons raspberry extract
1/2 teaspoon almond extract
1/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Mash the butter and sugar together in a bowl with a wooden spoon until the mixture is creamy and well blended, and beat in eggs, one at a time. Stir in the raspberry extract, almond extract, and milk. In a separate bowl, stir the flour and baking powder together until thoroughly combined, and gradually beat into the butter-egg mixture. Stir in the chocolate chips, and drop by spoonfuls onto the prepared baking sheets.

Bake in the preheated oven until very lightly browned at the edges, 8 to 10 minutes.

Irish Chocolate Stout

Ingredients

3 gallons water
2 teaspoons gypsum, divided
5 pounds English 2-row pale malt
1 pound chocolate malt (dry)
4 ounces roasted barley
6 ounces black patent malt
3 pounds dry malt extract
2 ounces Fuggles hops
1 ounce Willamette hops
1 (.4 ounce) packet Irish ale yeast
1 ounce Irish moss
5 ounces corn sugar (dextrose)
1 1/2 gallons water

Directions

Pour 3 gallons of water into a large stainless steel pot. Heat to 130 degrees F (55 degrees C). This works best using an outdoor propane burner from a turkey fryer, but you can also use your stove. Add 1 teaspoon gypsum, English malt, chocolate malt, roasted barley and black patent malt in a nylon steeping bag. Steep for 30 minutes, maintaining the temperature.

After 30 minutes, increase the heat to 152 degrees F (65 degrees C). Steep for 60 minutes, maintaining a constant temperature. Remove grains to a separate pot to drain and bring the wort to a boil. Rinse the grains with water of the same temperature and pour the liquid into the pot. Stir in the dry malt extract and 1 teaspoon of gypsum. Return to a boil and add the Fuggles hops; set a timer for 60 minutes. When there are 15 minutes left, add the Irish moss. When 10 minutes are left, add the Willamette hops.

About the same time as you add the Irish moss and final hops, prepare an ice bath by filling a sink, large tub or cooler with ice. When the time is up, remove the pot from the heat, cover and place in the ice bath. Be careful not to drop anything into the pot that is not sterilized, including spoons. Cool your wort to 68 degrees F (20 degrees C). You can swirl around the ice bath to help it cool.

Meanwhile, dissolve the yeast in 1 cup of water (70 degrees F) and let it stand until ready to use. This will help to keep from shocking your yeast and ensure a faster start of the fermentation.

Strain the wort into a sterile fermenter (carboy) and add the yeast. Add enough bottled or boiled and cooled water to reach the 5 1/2 gallon mark, about 1 1/2 more gallons. Seal with a cap and shake or rotate to mix in the yeast. Replace the cap on the fermenter with an airlock and place in a cool dry place where the temperature remains consistently below 70 degrees F (21 degrees C). Ferment for 7 days or until it stops foaming.

Use a sterile siphon hose to transfer the beer to a secondary fermenter. Set in a place where the temperature is 64 degrees F (17 degrees C). Cap with the airlock and ferment for 14 days, or until the specific gravity has dropped to 1.005 when tested using a hydrometer or does not change for several days.

Sterilize your bottles for bottling. Pour the beer into a new sterile 5 gallon bucket and stir in the corn sugar until dissolved. Siphon into

Chocolate Cheese Candy

Ingredients

1/2 (1 pound) loaf processed
cheese food, cubed
2 (16 ounce) packages
confectioners' sugar
1 cup margarine
1/2 cup unsweetened cocoa
powder
1/2 cup semisweet chocolate
chips
1 teaspoon vanilla extract
1/2 cup chopped walnuts
(optional)

Directions

In a saucepan, combine the processed cheese, cocoa, chocolate chips and margarine. Set over medium-low heat; cook, stirring frequently, until melted and well blended.

Remove from the heat and stir in the vanilla, confectioners' sugar and walnuts. Pour into a greased 9x13 inch baking dish. Allow to cool and then cut into small squares.

Chocolate Date Cake II

Ingredients

1 1/4 cups boiling water
1 (8 ounce) package chopped dates
2 cups all-purpose flour
1 tablespoon unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup butter
1 cup white sugar
2 eggs

1 cup semisweet chocolate chips
1/2 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a mixing bowl or small saucepan, pour the boiling water over the chopped dates. Set aside. Sift together the flour, cocoa, baking soda, and salt.

In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the eggs one at a time, then mix in the flour mixture. Add in the dates with the soaking liquid, and stir until just combined. Pour batter into prepared pan.

In an another bowl, combine the chocolate chips, walnuts, and remaining 1/2 cup sugar. Sprinkle mixture over top of cake. and bake in the preheated oven for 35 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool before serving.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool before serving.

Chocolate Crinkle Cookies

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 cup butter, melted
2 (1 ounce) squares semisweet chocolate, chopped
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/4 cup confectioners' sugar for rolling

Directions

Sift together the flour and baking powder; set aside. In a medium bowl, stir chocolate into melted butter until melted and smooth. Mix in the sugar, eggs and vanilla. Gradually blend in the sifted ingredients. Stir in the chocolate chips. Cover dough and chill for at least 2 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper. Roll the chilled dough into 1 inch balls and roll each ball in confectioners' sugar. Place cookies 2 inches apart onto the prepared cookie sheets.

Bake for 9 to 12 minutes in the preheated oven, until the tops are cracked. Remove from cookie sheets to cool on wire racks.

Triple Chocolate Chunk Cookie

Ingredients

1 1/2 cups packed brown sugar
1 cup butter, softened
1 egg
2 1/4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts
4 (1 ounce) squares bittersweet chocolate, chopped
4 ounces milk chocolate, chopped
4 ounces white chocolate, chopped
3 teaspoons shortening
3 (1 ounce) squares bittersweet chocolate
3 ounces milk chocolate
3 ounces white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the butter or margarine with the brown sugar until light. Add the egg and mix well.

Stir in the flour, ground cinnamon, baking soda and salt. Mix in the nuts and the 4 ounces of the bittersweet, milk and white chocolates.

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

Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until light golden brown. Cool slightly. Dip cooled cookies into the Three Chocolate Glaze.

To Make Three Chocolate Glaze: Heat 1 teaspoon of the shortening with bittersweet chocolate over low heat, stirring constantly, until chocolate is melted and smooth. Remove from heat. Dip each cookie 1/2 inch deep into chocolate along one edge. Repeat with remaining shortening and chocolates. Rotate dipped edge of cookie for each type of chocolate.

Swiss White Chocolate Cake

Ingredients

8 (1 ounce) squares white chocolate
1/2 cup hot water
1 cup butter
1 cup white sugar
4 egg yolks
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
4 egg whites, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour and baking soda; set aside.

Chop the white chocolate and place it in a medium bowl. Pour the hot water over it and stir until chocolate is melted and smooth. Allow to cool to room temperature.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the melted white chocolate and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into prepared pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

A to Z Everything-but-the-Kitchen-Sink Chocolate

Ingredients

- 1 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground mace
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 cup butter, softened
- 1 1/2 cups packed brown sugar
- 1 cup white sugar
- 2 eggs
- 1 tablespoon milk
- 1 1/2 teaspoons vanilla extract
- 1 cup cornflakes cereal, crumbled
- 3 cups rolled oats
- 1/2 cup flaked coconut
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together flour, baking soda, salt, cinnamon, mace, nutmeg, and cloves; set aside.

In a large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in milk and vanilla. Gradually mix in the sifted ingredients until well blended. Using a wooden spoon, stir in the cornflakes, oats, coconut, chocolate chips, and walnuts. Roll the dough into walnut sized balls, and place 2 inches apart on prepared cookie sheets; flatten slightly.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. I found that slightly under baking these yields wonderfully chewy cookies!

Luby's German Chocolate Pie

Ingredients

1 1/2 cups white sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
2 teaspoons unsweetened cocoa powder
2 tablespoons water
1 1/2 tablespoons melted butter
2 eggs
1 (12 fluid ounce) can evaporated milk
3/4 cup flaked coconut
1/3 cup chopped pecans
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl combine the sugar, flour, cornstarch and cocoa. Add water and melted butter whisk until combined. Add the eggs one at a time, beating well after each one. Add the milk and beat until well blended. Stir in the coconut, pecans and vanilla. Pour batter into the pie shell.

Bake at 375 degrees F (190 degrees C) for 45 minutes or until firm.

Chocolate-Mint Creme Cookies

Ingredients

1 1/2 cups packed brown sugar
3/4 cup butter, cubed
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
3 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
FILLING:
1/3 cup butter, softened
3 cups confectioners' sugar
3 tablespoons milk
1/8 teaspoon peppermint extract
Dash salt

Directions

In a small saucepan, combine the brown sugar, butter and water. Cook and stir over medium heat until sugar is dissolved. Remove from the heat; stir in the chocolate chips until melted and smooth. Transfer to a large mixing bowl; cool slightly.

Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to chocolate mixture. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Remove to wire racks; flatten slightly. Cool completely.

Combine filling ingredients; spread on the bottom of half of the cookies. top with remaining cookies. Store in the refrigerator.

Flourless Chocolate Cake II

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1/2 cup butter
3/4 cup white sugar
1/2 cup cocoa powder
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease an 8 inch round cake pan, and dust with cocoa powder.

In the top of a double boiler over lightly simmering water, melt chocolate and butter. Remove from heat, and stir in sugar, cocoa powder, eggs, and vanilla. Pour into prepared pan.

Bake in preheated oven for 30 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slices can also be reheated for 20 to 30 seconds in the microwave before serving.

Chocolate Wafer Roll

Ingredients

1 cup heavy cream
1/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
20 chocolate wafers

Directions

In medium bowl, whip cream, sugar and vanilla with electric mixer until stiff. Set aside 1 cup of whipped cream. Place a dab of remaining whipped cream on each cookie, and stack in groups of 4 or 5. Chill in refrigerator 15 minutes.

Remove short stacks from refrigerator and lay down on serving plate to make one long roll. Spread reserved whipped cream on outside of roll. Cover and chill 3 hours before serving. Cut diagonally in 3/4 inch slices.

Chocolate French Toast

Ingredients

1 cup milk
4 eggs
2/3 cup white sugar
1/3 cup unsweetened cocoa powder
1/8 teaspoon baking powder
1/4 teaspoon salt
8 slices bread

Directions

Beat together milk, eggs, sugar, cocoa powder, baking powder, and salt.

Heat a lightly buttered skillet or griddle over medium heat.

Dip each slice of bread into egg mixture until well soaked, about 20 seconds per side. Place in pan, and cook on both sides until they are no longer gooey or shiny in the middle when cut in half, about 3 to 4 minutes per side.

No Bake Double Chocolate Coconut Pie

Ingredients

3 tablespoons butter
3 (1 ounce) squares semisweet chocolate, chopped
2 1/2 cups flaked coconut, toasted
2 (1.3 ounce) envelopes whipped topping mix
1 cup milk
1 (3.9 ounce) package instant chocolate pudding mix
1 1/2 cups milk
2 bananas, sliced
8 maraschino cherries

Directions

Have ready a greased 9 inch pie plate. In a saucepan over low heat, melt butter. Stir in chopped chocolate until melted. Reserve 1/4 cup toasted coconut and set aside. Mix remaining 1 1/4 cup toasted coconut into chocolate mixture. Press coated coconut over bottom and up sides of pie plate. Refrigerate 20 minutes or until firm.

In a medium bowl, beat topping mix and 1 cup of milk with mixer until soft peaks form. reserve 1 cup for garnish and set aside in refrigerator. to the remaining whipped topping, beat in pudding mix and remaining 1 1/2 cup milk. Beat until mixture mounds when dropped from beaters.

Arrange banana slices on bottom and up the side of pie shell. Spoon chocolate pudding mixture over bananas. Refrigerate at least 1 hour to set. To serve, garnish with reserved whipped topping, toasted coconut and the cherries.

Chocolate Covered Blueberries

Ingredients

1 cup semi-sweet chocolate chips
1 tablespoon shortening
2 cups fresh blueberries, rinsed
and dried

Directions

Melt chocolate in a glass bowl in the microwave, or in a metal bowl set over a pan of simmering water. Stir frequently until melted and smooth. Remove from the heat, and stir in the shortening until melted.

Line a baking sheet with waxed paper. Add blueberries to the chocolate, and stir gently to coat. Spoon small clumps of blueberries onto the waxed paper. Refrigerate until firm, about 10 minutes. Store in a cool place in an airtight container. These will last about 2 days.

Chocolate Banana Oatmeal Porridge

Ingredients

2 cups boiling water
1 cup rolled oats
1/4 teaspoon salt
1/2 cup brown sugar
1 banana, mashed
1/4 cup semisweet chocolate chips

Directions

In a saucepan, combine water, oats and salt. Simmer 5 minutes uncovered, stirring occasionally. Remove from heat, cover, and let stand 3 minutes. Stir in brown sugar, banana and chocolate chips.

Orange Chocolate Chip Bread

Ingredients

- 1 medium navel orange
- 2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 egg
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips

Directions

Wash and grate orange. Place orange peel in a small bowl. Juice orange. Add enough boiling water to the juice to measure 1 cup. Pour over orange peel; let stand for 10 minutes.

Meanwhile, in a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, beat egg, butter, vanilla and reserved orange mixture; mix well. Stir into dry ingredients just until moistened. Fold in chocolate chips. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Candy-Coated Chocolate Pieces III

Ingredients

1 (1 ounce) square semisweet chocolate
1/4 cup margarine, softened
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1 cup candy-coated chocolate pieces

Directions

Melt the chocolate over low heat. Set aside.

Mix together all of the ingredients except the candies. Pour in chocolate and blend well.

Form dough into balls and place on cookie sheets. Place 3 - 5 pieces of candy on the top of the balls.

Bake in a 350 degree F (175 degrees C) oven for 10 - 12 minutes.

Chocolate Chip Oat Bars

Ingredients

1 cup all-purpose flour
1 cup quick-cooking oats
3/4 cup packed brown sugar
1/2 cup cold butter or margarine
1 (14 ounce) can sweetened condensed milk
1 cup chopped pecans
1 cup semisweet chocolate chips

Directions

In a bowl, combine the flour, oats and brown sugar. Cut in the butter until crumbly. Press half of the mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 8-10 minutes. Remove from the oven. Spread condensed milk evenly over the crust. Sprinkle with pecans and chocolate chips. Top with remaining oat mixture and pat lightly. Bake for 25-30 minutes or until lightly browned. Cool in pan on a wire rack.

Chocolate Kahlua Cheesecake

Ingredients

Chocolate Crumb Crust:

1 cup vanilla wafer crumbs
1/4 cup Hershey's cocoa
1/4 cup powdered sugar
1/4 cup melted butter or margarine

Cheesecake filling:

1 3/4 cups Hershey's premium semi-sweet chocolate chunks, divided
1 cup whipping cream, divided
1/4 cup Kahlua
3 (8 ounce) packages cream cheese, softened
1 cup sugar
1/3 cup Hershey's cocoa
3 eggs
1 teaspoon vanilla extract
1 tablespoon powdered sugar
2 tablespoons Kahlua

One 9 inch spring form pan

Directions

Preheat oven to 350 degrees F.

First prepare Chocolate Crumb Crust: In a small bowl, combine the wafer crumbs, cocoa and powdered sugar. Stir in melted butter or margarine. Press mixture on bottom of pan and bake for 8 minutes. Set aside.

Next prepare cheesecake filling: Turn oven temperature to 400 degrees F. In small microwave safe bowl, place 3/4 cup chocolate chunks. Microwave on HIGH for one minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chunks are melted when stirred.

Add 1/4 cup whipping cream and stir until well blended. Stir in 1/4 cup Kahlua and set aside.

In large mixer bowl, beat cream cheese and sugar until fluffy. Add cocoa and beat well until blended. Add eggs, one at a time, beating well after each addition. Stir in vanilla and reserved chocolate mixture, blending well. Pour over prepared crust and bake for 10 minutes. Decrease oven temperature to 275 degrees F and continue baking for 45 minutes.

Remove from oven to cooling rack, loosening cake from rim of pan. Cool completely and remove spring form rim.

In a small microwave safe bowl, place remaining 1 cup chocolate chunks and microwave on HIGH 1 minute, then stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring until chunks are melted. Stir in 1/4 cup whipping cream and blend well. Stir in remaining 2 tablespoons Kahlua, blending well. Spread on top of cheesecake and refrigerate for about 6 hours or overnight.

At serving time, beat remaining 1/2 cup whipping cream and powdered sugar until stiff, then garnish cheesecake with small rosettes of whipped cream.

Refrigerate leftover cheesecake.

Double-Chocolate Mousse

Ingredients

1 1/2 cups cold fat-free milk,
divided
2 squares BAKER'S Semi-Sweet
Chocolate
1 (2.1 ounce) package JELL-O
Chocolate Fat Free Sugar Free
Instant Pudding
2 cups thawed COOL WHIP FREE
Whipped Topping, divided
1/2 cup fresh raspberries

Directions

Microwave 1 cup milk and chocolate squares in large microwaveable bowl on HIGH 2 minutes; whisk until chocolate is melted. Add remaining milk and dry pudding mix; beat 2 minute. Refrigerate 20 minutes.

Whisk in 1-1/2 cups COOL WHIP; spoon into 6 dessert dishes.

Top with remaining COOL WHIP and berries.

Sour Cream Chocolate Chip Cake I

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs, beaten
1 cup sour cream
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 1/2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan.

In a small bowl, mix flour, baking powder, baking soda and chocolate chips. Set aside.

In a large bowl, cream butter and sugar until light. Add eggs and mix thoroughly. Add sour cream and mix well. Add flour mixture and mix thoroughly.

Pour batter into 9 inch pan and bake at 350 degrees F (175 degrees C) for 30 minutes or until golden brown and springy on the top.

Yogurt Chocolate Chip Cookies

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
1/4 cup margarine or butter
1/4 cup shortening
1/2 cup plain nonfat yogurt
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the brown sugar, white sugar, margarine and shortening until light and fluffy. Stir in yogurt and vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until incorporated, then mix in chocolate chips. Drop by rounded teaspoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until the edges begin to brown. Cool for a minute on the cookie sheets before removing to wire racks to cool completely.

Chocolate Caramel Latte Syrup

Ingredients

1 cup heavy cream
1 cup light corn syrup
1/2 cup white sugar
1/2 cup packed brown sugar
1/8 teaspoon salt
8 ounces milk chocolate, chopped
1/4 cup butter

Directions

In a saucepan, stir together the cream, corn syrup, white sugar, brown sugar and salt. Bring to a rolling boil over medium-high heat and continue to boil until it becomes thick and deep brown, 8 to 10 minutes. Remove from the heat and stir in the chocolate and butter until smooth.

Anne's Low-Sugar Chocolate Cake

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
2 1/2 cups cake flour
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup margarine
1/2 cup granular sucrose sweetener
2 teaspoons vanilla extract
1 cup cold water
3 egg whites
1/2 teaspoon cream of tartar
1/3 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Stir the boiling water into the cocoa powder, and set aside to cool. In a separate bowl, sift together the cake flour, baking soda, baking powder, cinnamon and salt.

In a medium bowl, cream together the margarine and the granular sucrose until light and fluffy. Beat in the vanilla, the cold water, and the cooled cocoa mixture.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add the cream of tartar and sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into prepared pans. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean.

White-Hot Hot Chocolate

Ingredients

3 1/4 cups 2% milk
6 ounces white chocolate,
chopped
1 egg, beaten
1/4 teaspoon cayenne pepper
1/2 teaspoon ground cinnamon

Directions

Place the white chocolate in a medium metal bowl over a pan of barely simmering water, or in the top half of a double boiler. Allow the chocolate to melt, stirring occasionally until smooth. Stir in cayenne pepper and cinnamon. Whisk in the egg until smooth.

Gradually whisk in one cup of the milk until completely incorporated, about 2 minutes. Gradually whisk in remaining milk, and heat until hot, but not simmering. You do not want a skin to form on top of the milk. It will be ready to drink when either the taste of the cayenne is masked by the temperature of the milk (the spiciness of the pepper will remain), or when the hot chocolate is at your desired temperature. Ladle the hot chocolate into mugs and garnish with a sprinkle of cinnamon.

Chocolate Spice Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1/2 cup sour milk
1 pinch ground cloves
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 (1 ounce) square semisweet chocolate

Directions

In a large bowl, cream together the butter or margarine and sugar. Add the eggs, beating well after each addition.

In another bowl, sift together the flour and spices. Blend these dry ingredients into the sugar mixture.

Dissolve the soda in the sour milk, and add to the batter.

Grate the chocolate, and add to the batter.

Pour batter into a greased and floured 8 inch round pan. Bake at 350 degrees F (175 degrees C) for 20 minutes, or until done.

Chocolate/Peanut Butter Drop Cookies

Ingredients

1 1/4 cups all-purpose flour
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup white sugar
1/2 cup shortening
1 egg
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup packed brown sugar
1/4 cup peanut butter
2 tablespoons butter, softened

Directions

Preheat oven to 325 degrees F. In large bowl, with mixer at medium speed, combine 1 cup flour and the next six ingredients until well mixed.

In small bowl, mix 3 tablespoons of flour and the remaining ingredients until well mixed (mixture will be crumbly).

Drop chocolate dough by teaspoonfuls, 1 inch apart, onto cookie sheet. Top each with 1/2 teaspoon of peanut-butter dough. Dip a fork into flour and press gently across top of each cookie.

Bake 12 minutes or until firm. Move cookies to racks; cool.

Peanut Butter Chocolate Bombshell

Ingredients

CREPES

4 eggs, beaten
1 1/3 cups milk
2 tablespoons butter, melted
1 cup all-purpose flour
2 tablespoons white sugar
1/2 teaspoon salt

FILLING

1 cup white sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
2 1/4 cups milk
2 ounces unsweetened chocolate,
chopped
3 eggs, beaten
2 teaspoons vanilla extract
2 tablespoons butter
12 peanut butter cookies,
crumbled

Directions

For crepes: In a large bowl, combine 4 eggs, 1 1/3 cups milk, melted butter, 1 cup flour, 2 tablespoons sugar and 1/2 teaspoon salt. Stir until smooth. In a medium skillet or crepe pan over medium-high heat, spoon a few tablespoons of batter and tilt pan to cover completely. Cook, turning once, until golden, 2 minutes. Repeat to make 6 crepes.

For filling: In a medium saucepan over medium-high heat, combine 1 cup sugar, 3 tablespoons flour and 1/4 teaspoon salt. Gradually stir in 2 1/4 cups milk and chocolate, until chocolate melts and mixture thickens. Remove from heat and stir in 3 eggs. Return to heat and cook 2 minutes more, stirring constantly, until mixture coats the back of a metal spoon. Remove from heat and stir in vanilla and 2 tablespoons butter. Fold in cookie pieces.

Line a 12x15 inch loaf pan with two or three overlapping crepes. Pour filling into lined pan. Cover with two or three crepes. Wrap tightly in plastic wrap and refrigerate 8 hours or overnight.

To serve, place pan in hot water for 1 minute. Remove plastic wrap and place serving plate over pan. Grip pan and plate and invert. Remove pan. Frost if desired.

Chocolate Web Cake

Ingredients

1 1/3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 1/2 cups white sugar
1/2 cup shortening
1 1/4 cups evaporated milk
2 eggs
2 (1 ounce) squares unsweetened chocolate, melted
1 1/3 cups shortening
1 1/3 cups white sugar
3/4 cup evaporated milk
2 teaspoons vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease two 9 inch round cake pans.

Sift flour, baking powder, salt, baking soda and 1 1/2 cups of the white sugar together in a large mixing bowl. Add 1/2 cup of the shortening and 1-1/4 cup of the evaporated milk. Beat at medium speed with an electric mixer for 2 minutes. Beat in the eggs and beat for 2 minutes longer. Spread the batter evenly into the prepared pans. Drizzle 1 square of the melted chocolate in a spiral on top of each cake. Feather lines with a knife to form a web pattern.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until a toothpick inserted in the center comes out clean. Let cakes cool in pans for 10 minutes then remove from pans and let cakes cool completely.

To Make Filling: Combine the 2 squares unsweetened melted chocolate, 1 1/3 cups shortening, 1 cup white sugar, 3/4 cup evaporated milk and the vanilla together and beat with an electric mixer until smooth.

To Assemble Cake: Cut each cooled cake layer in half horizontally. Spread 1/4 of the filling between each layer making a 4 layer cake with a web design on top. Frost sides with the remaining filling.

Easy Mexican Hot Chocolate

Ingredients

3 tablespoons instant hot chocolate mix
1 tablespoon chocolate syrup
1/2 teaspoon ground cinnamon
1 pinch chili powder
1/4 cup milk
3/4 cup boiling water

Directions

In a large mug, mix the hot chocolate mix, chocolate syrup, cinnamon, and chili powder. Pour in the milk. Add the boiling water and stir.

Rich Chocolate Tart

Ingredients

1 sheet frozen puff pastry, thawed but still cold (follow package directions)
8 ounces semisweet chocolate, cut in small dice
1 cup heavy cream
2 large egg yolks (if using raw eggs is a concern for you, substitute the yolks of 2 pasteurized eggs)
Optional garnish:
1 cup heavy cream, whipped to soft peaks
1 cup raspberries

Directions

Adjust oven rack to lower-middle position and heat oven to 425 degrees. Unfold pastry on a lightly floured work surface and roll it into a 12-inch square. Fit into a 9-by-1-inch round tart pan, making sure the pastry is not stretched. Trim excess pastry from pan by pressing around the perimeter with the tip of your thumb. Prick pastry all over with a fork.

Spray the bottom side of a 9-inch Pyrex-type pie plate with vegetable cooking spray, then place it in the tart pan to keep the pastry from puffing excessively. Bake until crisp and golden brown, 20 to 22 minutes. Remove pie plate and let tart shell cool to room temperature.

Meanwhile, microwave cream and chocolate in a 1-quart Pyrex-type measuring cup on high power until cream is hot enough to melt chocolate, about 3 minutes. (Or heat cream and chocolate together in a double boiler.) Whisk until smooth. In a small bowl, whisk egg yolks. Slowly whisk a cup or so of the chocolate mixture into the yolks (this keeps them from curdling). Whisk this chocolate-egg mixture back into the remaining chocolate and stir until completely blended.

Pour chocolate filling into tart shell. Cool until filling has set. (Can be covered loosely and refrigerated overnight. Bring to room temperature before serving.) Serve with whipped cream and optional raspberries.

Easy Chocolate Ice Cream 'N' Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® White Cake
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2/3 cup Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
1 cup slivered almonds, toasted
and chopped (optional)
2 cups whipping cream, whipped
(do not use non-dairy whipped
topping)
1 (8 ounce) container frozen non-
dairy whipped topping, thawed
Additional Smucker's® Chocolate
Sundae Syrups Ice Cream
Topping
Additional toasted slivered
almonds (optional)

Directions

Prepare and bake cake mix as directed for 13x9-inch cake. Cool slightly. Turn out on sheet of aluminum foil. Cool completely; set aside.

In large bowl, stir together sweetened condensed milk, chocolate syrup and 1 cup almonds (optional). Fold in whipped cream. Pour into aluminum foil-lined 13x9-inch baking pan; cover.

Freeze 6 hours or until firm. Lift ice cream out of pan with foil; turn out evenly on top of cake layer. Quickly frost top and sides with whipped topping. Drizzle with chocolate syrup. Garnish with additional almonds (optional). Return to freezer at least 2 hours before serving. Store leftovers covered in freezer.

Chocolate Orange Fudge

Ingredients

2 1/2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1/2 cup chopped pecans
2 teaspoons grated orange peel

Directions

Line an 8 x 8 inch square pan with parchment paper.

Melt chocolate chips with condensed milk in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Remove from heat and stir in pecans and grated orange peel.

Pour chocolate mixture into prepared pan. Chill 2 hours, or until firm, and cut into squares. Store, covered, in the refrigerator.

White Chocolate Cake

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
6 (1 ounce) squares white chocolate, chopped
1/2 cup hot water
1 cup butter, softened
1 1/2 cups white sugar
3 eggs
1 cup buttermilk

6 (1 ounce) squares white chocolate, chopped
2 1/2 tablespoons all-purpose flour
1 cup milk
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the 2 1/2 cups flour, baking soda, baking powder and salt. Set aside.

In small saucepan, melt 6 ounces white chocolate and hot water over low heat. Stir until smooth, and allow to cool to room temperature.

In a large bowl, cream 1 cup butter and 1 1/2 cup sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Stir in flour mixture alternately with buttermilk. Mix in melted white chocolate and 1 1/2 teaspoon vanilla.

Pour batter into two 9 inch round cake pans. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean.

To make Frosting: In a medium bowl, combine 6 ounces white chocolate, 2 1/2 tablespoons flour and 1 cup milk. Cook over medium heat, stirring constantly, until mixture is very thick. Cool completely.

In large bowl, cream 1 cup butter, 1 cup sugar and 1 teaspoon vanilla; beat until light and fluffy. Gradually add cooled white chocolate mixture. Beat at high speed until it is the consistency of whipped cream. Spread between layers, on top and sides of cake.

Light Chocolate Chip Cookies

Ingredients

3/4 cup packed brown sugar
1/4 cup white sugar
6 tablespoons butter
1/2 teaspoon vanilla extract
1 egg white
3 tablespoons water
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream the butter with the brown and white sugars. Stir in the vanilla, egg white, and water. Sift together the flour, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips.

Drop dough by heaping spoonfuls onto ungreased cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool for 1 minute on baking sheets before transferring to wire racks to cool completely.

No Bake Chocolate Oat Bars

Ingredients

1 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
3 cups quick cooking oats
1 cup semisweet chocolate chips
1/2 cup peanut butter

Directions

Grease a 9x9 inch square pan.

Melt butter in large saucepan over medium heat. Stir in brown sugar and vanilla. Mix in the oats. Cook over low heat 2 to 3 minutes, or until ingredients are well blended. Press half of mixture into the bottom of the prepared pan. Reserve the other half for topping.

Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth. Pour the chocolate mixture over the crust in the pan, and spread evenly with a knife or the back of a spoon.

Crumble the remaining oat mixture over the chocolate layer, pressing in gently. Cover, and refrigerate 2 to 3 hours or overnight. Bring to room temperature before cutting into bars.

Chocolate Scotcheroos

Ingredients

1 cup Karo® Light Corn Syrup
1 cup sugar
1 cup creamy peanut butter
6 cups crispy rice cereal
1 cup semi-sweet chocolate chips
1 cup butterscotch chips

Directions

Cook corn syrup and sugar together in a large pan over medium heat, stirring to dissolve sugar. Bring mixture to a boil. Remove from heat. Stir in peanut butter; mix well. Add cereal; stir until evenly coated.

Pour into greased 13x9-inch pan and pat into place.

Melt chocolate and butterscotch chips together in saucepan over low heat, stirring constantly. Spread over cereal.

Cool at least 45 minutes, or until firm. Cut into bars.

Quick and Easy Chocolate Chip Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup brown sugar
1 tablespoon all-purpose flour
1 tablespoon butter, melted
2 tablespoons light corn syrup
1 egg
1 tablespoon water
1/2 teaspoon vanilla extract
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a large bowl, combine the cake mix, brown sugar and flour. Add the melted butter, corn syrup, egg, water and vanilla; mix until well blended. Stir in the chocolate chips and nuts. Spread batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Cool, and cut into bars.

Dark Chocolate Bacon Cupcakes

Ingredients

12 slices bacon
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon sea salt
2 eggs
1 cup cold, strong, brewed coffee
1 cup buttermilk
1/2 cup vegetable oil
1 tablespoon unsweetened cocoa powder, for dusting

Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, stir together the flour, 3/4 cup cocoa powder, sugar, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, buttermilk and oil. Stir just until blended. Mix in 3/4 of the bacon, reserving the rest for garnish. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite chocolate frosting and sprinkle reserved bacon crumbles on top. Dust with additional cocoa powder.

Chocolate Chip Cookies Lite

Ingredients

1/4 cup white sugar
1/8 cup brown sugar
1/8 cup applesauce
1/2 teaspoon vanilla extract
1 egg white
1/2 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1/4 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, and salt.

Stir together white sugar, brown sugar, applesauce, vanilla extract, and egg white until smooth. Combine the flour, baking soda and salt; stir into the batter until moistened. Mix in chocolate chips last. Drop dough by rounded teaspoonfuls onto an ungreased cookie sheet.

Bake in preheated oven until golden brown, 8 to 10 minutes.

German Chocolate Angel Pie I

Ingredients

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup white sugar
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
1 (4 ounce) bar German sweet chocolate
3 tablespoons water
1 teaspoon vanilla extract
1 cup heavy whipping cream

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 8 inch pie pan.

Beat the egg whites, salt, and cream of tartar together until foamy. Gradually beat in the sugar and 1/2 teaspoon of the vanilla. Beat on high speed until stiff and glossy. Fold in the chopped pecans. Spoon meringue into the prepared pan forming a slight nest.

Bake at 300 degrees F (150 degrees C) for 50 to 55 minutes. Let cool completely.

While the crust is baking, melt the German chocolate with the water. Let cool until thickened. Stir in the remaining 1 teaspoon of vanilla.

Whip the whipping cream and fold into the cooled chocolate mixture. Pile into the cooled pie shell and chill.

Creamy Chocolate Pie

Ingredients

1 3/4 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 OREO Pie Crust (6 oz.)

Directions

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. (Mixture will be thick.) Gently stir in whipped topping.

Spoon into crust.

Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

The Right Choice Chocolate Chip Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon coconut extract
2 tablespoons milk
3 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, baking soda and salt, set aside. In a medium bowl, cream the shortening with the brown sugar and white sugar. Stir in the eggs, coconut extract and milk. Then mix in the sifted dry ingredients. Finally, stir in the chocolate chips.

Drop cookie dough from a spoon in golf ball sized portions onto an unprepared cookie sheet. Bake for 9 to 11 minutes in the preheated oven. Cookies should be slightly brown at the edges. Allow cookies to cool for a couple of minutes on the baking sheets before removing to cool completely on wire racks.

Chocolate Surprise Cupcakes

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons baking soda
2/3 cup vegetable oil
2 cups water
2 tablespoons vinegar
2 teaspoons vanilla extract

1 (8 ounce) package cream cheese, softened
1 egg
1/2 cup white sugar
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a large bowl, mix together flour, 2 cups sugar, cocoa, 1 teaspoon salt and baking soda. Stir in oil, water, vinegar and vanilla until blended. Pour mixture into prepared muffin cups, filling each 2/3 full.

To make the filling: In a medium bowl, beat together the cream cheese, egg, 1/2 cup sugar and 1/4 teaspoon salt until light and fluffy. Stir in chocolate chips. Drop a heaping teaspoonful of the cream cheese mixture into each cupcake. Bake in the preheated oven for 25 minutes. Allow to cool.

Chocolate Rocky Road Cookies

Ingredients

1/2 cup butter
1 cup semisweet chocolate chips
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped walnuts
48 miniature marshmallows

Directions

Preheat oven to 400 degrees F (200 degrees C). In a small sauce melt together the butter and 1/2 cup of the chocolate chips, stirring frequently. Remove from heat and set aside to cool.

In a medium bowl, stir together the melted chocolate mixture with the sugar, eggs and vanilla. Sift together the flour, baking powder and salt, stir into the chocolate mixture. Finally, stir in the chopped nuts and remaining chocolate chips.

Drop dough by rounded teaspoonfuls onto unprepared cookie sheets. Press a miniature marshmallow into the center of each cookie. Bake for 7 to 8 minutes in the preheated oven. Remove from baking sheets immediately to cool on wire racks.

Chocolate Almond Velvet

Ingredients

2 pints heavy whipping cream
1 (16 ounce) can chocolate syrup
1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1/2 cup slivered almonds, toasted

Directions

In a mixing bowl, combine the first four ingredients; beat until stiff peaks form. Fold in almonds. Spread into an ungreased 13-in. x 9-in. x 2-in. dish. Cover and freeze for at least 4 hours or until firm. May be frozen for up to 2 months. Remove from the freezer 5 minutes before serving.

Chocolate Candy Bar Dessert

Ingredients

2 cups finely crushed FAMOUS
Chocolate Wafers
1/2 cup sugar, divided
1/2 cup butter or margarine,
melted
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 (12 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 cup chopped chocolate-coated
candy bars, divided
3 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding

Directions

Mix wafer crumbs, 1/4 cup of the sugar and the butter in 13x9-inch pan. Press firmly onto bottom of pan. Refrigerate 10 min.

Beat cream cheese and remaining 1/4 cup sugar in medium bowl with wire whisk until well blended. Gently stir in half of the whipped topping. Spread evenly over crust; sprinkle with 3/4 cup of the chopped candy bars. Set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Pour over candy bar layer. Let stand 5 min. or until thickened.

Spread remaining whipped topping over pudding layer. Refrigerate 2 hours or until set. Top with remaining 1/4 cup chopped candy bars. Store in refrigerator.

Caramel Chocolate Cookies

Ingredients

1 cup white sugar
1 cup packed brown sugar
1 cup margarine
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 cup chopped pecans
48 chocolate covered caramel candies
1 tablespoon white sugar
4 ounces vanilla flavored confectioners' coating

Directions

In large bowl, combine one cup sugar, brown sugar and margarine; beat until light, add vanilla and eggs, blend well.

In small bowl, combine flour, cocoa and baking soda, mix well. Add to sugar mixtures; blend well. Stir in 1/2 cup pecans. Refrigerate 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Shape 1 tablespoon of dough around one caramel candy, covering completely. In small bowl, combine remaining 1/2 cup pecans and 1 tbsp sugar. Press one side of each ball into pecan mixture. Place nut side up on cookie sheets. Bake 7 to 10 minutes. Cool. Melt candy coating and drizzle over cooled cookies

Low-Fat Chocolate Cookies

Ingredients

1/2 cup unsweetened applesauce
1/3 cup canola oil
3 egg whites
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 2/3 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup miniature semisweet
chocolate chips

Directions

In a large mixing bowl, combine the applesauce, oil and egg whites. Beat in sugars and vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to applesauce mixture. Cover and refrigerate for 2 hours or until slightly firm.

Drop dough by rounded teaspoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Sprinkle with chocolate chips. Bake at 350 degrees F for 8-10 minutes or until set.

Tina's Shortbread Chocolate Chip Cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup unsalted butter
1/2 cup white sugar
3/4 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C).

Sift together the flour, baking powder and salt, set aside. In a medium bowl, cream the butter and sugar together until fluffy. Gradually stir in the dry ingredients, then stir in the walnuts and chocolate chips.

Roll or scoop dough into walnut sized balls. Place them on unprepared cookie sheets 1 1/2 inches apart. Flatten cookies slightly. Bake for 15 to 20 minutes, until light golden brown. Remove from sheets to cool on racks.

Poppy's Chocolate Puddin' Pie

Ingredients

5 tablespoons all-purpose flour
5 tablespoons unsweetened cocoa powder
2/3 cup white sugar
1/8 teaspoon salt
2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
2 tablespoons butter
1 (9 inch) pie shell, baked
3 egg whites, slightly beaten
1 teaspoon vanilla extract
10 tablespoons white sugar

Directions

In 2 quart saucepan, sift and mix together flour, cocoa, 2/3 cup sugar and salt. Whisk in milk. Over medium heat, and stirring constantly, cook until it reaches pudding thickness. Remove from heat.

Very quickly beat in egg yolks, 1 teaspoon vanilla and butter; beating briskly until completely mixed and smooth. Cool in pan.

Pour into baked, cooled pie shell. Top with meringue.

Meringue: chill beaters and bowl. Preheat oven to 375 degrees F (190 degrees C).

With electric mixer on high, beat 3 egg whites and 1 teaspoon of vanilla extract to stiff peaks. While still beating egg whites, add 10 tablespoons sugar, one tablespoon at a time.

Spread meringue over pie, and bake at 375 degrees F (190 degrees C) for 12 minutes or until meringue turns pale brown. Remove from oven. Place on level, draft-free area at least 30 minutes to cool before serving.

Elizabeth's Extreme Chocolate Lover's Cake

Ingredients

CAKE:

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
6 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup unsalted butter
2 1/2 cups dark brown sugar
3 eggs
1 1/2 tablespoons vanilla extract
1 cup sour cream
1 cup water

FROSTING:

6 (1 ounce) squares unsweetened chocolate, chopped
1/4 cup unsalted butter
1 egg yolk
4 cups confectioners' sugar
2 tablespoons vanilla extract
2 tablespoons heavy cream
1 (8 ounce) package cream cheese, softened

GANACHE:

2 cups bittersweet chocolate chips
1 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking soda and salt. Set aside. In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 1/2 teaspoon vanilla. Stir in the melted chocolate. Beat in the flour mixture alternately with the sour cream. Stir in boiling water (batter will be thin). Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make the Chocolate Buttercream Frosting: In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, whip the butter for about 10 minutes until it is super fluffy, beat in egg yolk. Gradually blend in the confectioners' sugar, alternating with 2 tablespoons vanilla and 2 tablespoons cream, then blend in the melted chocolate. Beat in the softened cream cheese.

Make the Ganache: In a large saucepan, combine chocolate chips and 1 cup heavy cream. Heat, stirring constantly, until chocolate is melted and smooth. Remove from heat and set aside.

Assemble the cake: When cake is completely cooled, cover the bottom cake layer with as much ganache as desired. Refrigerate for 5 minutes, or until ganache has set. Spread frosting over the ganache. Cover with top layer of cake. Frost top and sides with buttercream, and garnish with more ganache.

Chocolate Mint Cheesecake

Ingredients

1 (9 ounce) package thin chocolate wafers
3 (1 ounce) squares bittersweet chocolate
3 tablespoons white sugar
7 tablespoons butter
12 (1 ounce) squares bittersweet chocolate
4 (8 ounce) packages cream cheese
1 3/4 cups white sugar
4 eggs
1/2 cup heavy whipping cream
1/2 cup unsweetened cocoa powder
1 tablespoon vanilla extract
1 1/2 cups sour cream
1/4 cup white sugar
1/2 cup heavy whipping cream
1 tablespoon butter
6 (1 ounce) squares bittersweet chocolate
1 teaspoon peppermint extract

Directions

Grind the chocolate wafers and 3 ounces of chocolate in a food processor; the crumbs should be small. Mix in 3 tablespoons of sugar. Melt 7 tablespoons of butter or margarine, and add it to the chocolate crumbs. Press into the bottom of a 9 inch springform pan.

Melt 12 ounces of chocolate, and cool slightly. Blend in cream cheese, 1 3/4 cups sugar, eggs, 1/2 cup cream, cocoa, vanilla, and peppermint extract. Pour this in crust. Bake for one hour at 350 degrees F (175 degrees C). Cool overnight.

In a small bowl, mix together the sour cream and 1/4 cup sugar. Pour on top of cooled cheesecake. Bake for 20 minutes at 350 degrees F (175 degrees C). Chill for 6 to 8 hours.

To decorate the cheesecake make a chocolate icing. In a small saucepan, simmer 1/2 cup cream and 1 tablespoon butter. Add to this 6 ounces of chocolate, and stir until melted. Remove from heat. Freeze until the mixture is piping consistency (stir occasionally). Using a pastry bag, pipe a lattice on the top.

Scrumptious Chocolate Cake

Ingredients

1/2 cup margarine
1/2 cup vegetable oil
4 tablespoons unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
2 cups white sugar
1/2 cup buttermilk
2 eggs
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon baking soda

1/2 cup margarine
4 tablespoons unsweetened cocoa powder
5 tablespoons milk
1 1/2 teaspoons vanilla extract
4 cups confectioners' sugar
1 cup crunchy peanut butter

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1/2 cup margarine, oil, 4 tablespoons cocoa and water. Bring to a boil over medium high heat, stirring often. Set aside.

In a large bowl, sift together the flour and sugar. Make a well in the center, and pour in the cocoa mixture. Stir until smooth. Mix in the buttermilk, 2 teaspoons vanilla, cinnamon, baking soda and eggs.

Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool slightly before frosting.

For the Frosting: In a large saucepan, combine 1/2 cup margarine, 4 tablespoons cocoa and 5 tablespoons milk. Bring to a boil, stirring often. Remove from heat. Stir in confectioners' sugar, peanut butter and 1 1/2 teaspoons vanilla. Beat until the icing is blended. Pour over warm cake.

Mexican Chocolate Martini

Ingredients

2 fluid ounces chocolate vodka
1/2 fluid ounce chocolate liqueur
1/4 fluid ounce coffee flavored
liqueur
1/4 fluid ounce cinnamon
schnapps

Directions

Pour the vodka, chocolate liqueur, coffee liqueur, and schnapps into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Cherry Chocolate Brownie Cheesecake

Ingredients

1 (8 ounce) package brownie mix
1 egg
3 tablespoons oil
1/2 cup mini semi-sweet
chocolate chips
3 (8 ounce) packages cream
cheese, at room temperature
3/4 cup sugar
3 eggs
1 (21 ounce) can LUCKY LEAF®
Cherry Pie Filling
Frozen whipped dessert topping,
thawed

Directions

Preheat oven to 350 degrees. Coat a 9-inch springform pan with cooking spray; set aside.

In a medium bowl, stir together brownie mix, one egg and oil until combined. Stir in chocolate pieces. Spread batter in prepared pan. Bake for 10 to 12 minutes or until brownie is just set. (It will not be completely done at this point.)

Meanwhile, in a large bowl, beat cream cheese and sugar on medium speed until well combined and smooth. Add in the eggs on low speed and set the mixture aside. Carefully spoon 1/2 can (1 cup) of pie filling into center of brownie, leaving a 2-inch brownie border along sides of pan. Dollop cream cheese mixture over surface; carefully spread to edges of pan.

Bake for 35 to 40 minutes or until center is set, but jiggles when the pan is lightly tapped. Cool in pan on a wire rack for 1 hour. Cover and chill at least 4 hours before serving. Top cheesecake with remaining cherry pie filling. Garnish with whipped topping, if desired.

Special Chocolate Treats

Ingredients

3/4 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
1 3/4 cups all-purpose flour
FILLING/GLAZE:
1 cup semisweet chocolate chips
1 tablespoon shortening
2/3 cup finely chopped pecans
1/2 cup sweetened condensed
milk
1 teaspoon vanilla extract
1/8 teaspoon salt
1 tablespoon light corn syrup
1 teaspoon water

Directions

In a mixing bowl, cream butter and sugar until fluffy. Beat in vanilla and salt. Add flour; mix well. Cover and refrigerate.

For filling, melt the chocolate chips and shortening in a microwave until smooth. Remove from the heat; set aside 1/4 cup for glaze. To remaining chocolate, add pecans, milk, vanilla and salt; blend well. Cover and refrigerate until cool, about 15 minutes.

Place a 16-in. x 12-in. piece of foil in a greased baking sheet; lightly sprinkle with flour. Divide dough in half; place one portion on foil. Roll into a 14-in. x 5-in. rectangle. Spread half of the filling lengthwise on half of the dough to within 1/2 in. of edges. Using foil, fold dough over filling; seal edges. Repeat with remaining dough and filling. Bake at 350 degrees F for 15-20 minutes or until golden brown. Cool on a wire rack for 10 minutes.

For glaze, warm reserved chocolate; stir in corn syrup and water. Spread over cookies. Cool completely. Cut widthwise into 3/4-in. strips.

Peanut Chocolate Whirls

Ingredients

1/2 cup shortening
1/2 cup creamy peanut butter
1 cup sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugar. Add egg, milk and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. Turn onto a lightly floured surface; roll into a 16-in. x 12-in. rectangle.

Melt chocolate chips; cool slightly. Spread over dough to within 1/2 in. of edges. Tightly roll up jelly-roll style, starting with a long side. Wrap in plastic wrap. Refrigerate for up to 30 minutes.

Unwrap and cut into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Rich, Easy, Old-Fashioned Chocolate Pudding

Ingredients

2 cups cold fat-free half-and-half
1/4 cup cornstarch
1 (11.5 ounce) package Ghirardelli
60% cocoa bittersweet chocolate
chips
3 fluid ounces Amaretto liqueur (or
rum)

Directions

In a medium saucepan, stir together 1 cup half and half and the cornstarch until smooth. Add remaining half and half. Over low heat, bring mixture to a simmer, stirring constantly to prevent sticking. Remove from heat.

Put chocolate and Amaretto in a small bowl; microwave on high 20 seconds. Stir until chips are mostly melted.

Return milk to low heat. Add chocolate; stir continuously, scraping pan, until thick.

Cool. Serve chilled or at room temperature.

Ultimate Irish Cream Chocolate Mousse

Ingredients

4 ounces dark chocolate,
chopped
3 eggs, separated
1 tablespoon Irish cream liqueur
1 cup whipped cream
chocolate shavings

Directions

Melt the dark chocolate in a small saucepan over low heat. Remove from heat and allow to cool. In a bowl, beat the egg yolks and stir in the melted chocolate and Irish cream. Fold in 1/2 of the whipped cream.

In a separate bowl, beat the egg whites until stiff. Fold the egg whites into the chocolate mixture. Pour the mousse into serving glasses and garnish with remaining whipped cream and chocolate shavings before serving.

Chocolate Coconut Mound Cookies

Ingredients

1/2 cup flaked coconut
1 cup milk
1/2 cup white sugar
1 1/2 tablespoons cornstarch

3 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
2 teaspoons cream of tartar
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 egg, beaten
1 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Prepare the filling first. In a 2 quart saucepan, over medium heat, stir together the milk and coconut. Combine the cornstarch and 1/2 cup of sugar; stir into the saucepan. Bring to a simmer and cook, stirring constantly until thickened. Remove from heat and set aside to cool.

Sift together the flour, cocoa, baking soda, cream of tartar and salt; set aside. In a medium bowl, cream together the butter, 1 cup sugar and vanilla until smooth. Stir in the egg and milk. Gradually mix in the sifted ingredients to form a dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into 2 1/2 inch circles with a cookie cutter. Place half of the circles 1 1/2 inches apart onto the prepared cookie sheets. Spoon about 1 teaspoon of the filling onto the center of each cookie on the pan. Top with another circle and seal the edges by pinching.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Sourdough Chocolate Cake

Ingredients

2/3 cup shortening
1 2/3 cups white sugar
3 eggs
1 3/4 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 cup sourdough starter
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
3/4 cup cold water
1 teaspoon vanilla extract

Directions

Sift together flour, cocoa, soda, baking powder, and salt.

Cream shortening, sugar, and eggs. Blend in sourdough starter. Add sifted ingredients slowly to creamed mixture, beating until smooth. Stir in water and vanilla, and mix well. Pour batter into greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until done.

Blender Chocolate Mousse II

Ingredients

2 cups semisweet chocolate chips
1/2 cup white sugar
3 eggs
1 cup hot milk
4 tablespoons brandy

Directions

In blender container, combine chocolate chips, sugar and eggs. Pour in hot milk and brandy. Blend on medium speed until this mixture is smooth. Pour into 8 demitasse cups or pots de creme. Chill in refrigerator at least 1 hour.

Vanilla Cream and Chocolate Wafer Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
3 cups cold milk
1 (5 ounce) package instant vanilla
pudding mix
1/2 cup heavy whipping cream
2 1/2 teaspoons vanilla extract
1 3/4 cups chocolate cookie
crumbs

Directions

Pour milk into a large bowl and add pudding mix. Whisk until smooth. Refrigerate 5 minutes.

Whip cream and vanilla together until soft peaks form. Fold whipped cream into pudding mixture. Mix in crushed chocolate wafers. Pour mixture into prepared pie shell. Chill before serving.

Candy-Coated Milk Chocolate Pieces Cookies I

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Thoroughly cream together shortening, sugars, eggs and vanilla.

In a separate bowl, mix together the dry ingredients, except the candies. Add to creamed mixture and mix well.

Stir in 1/2 cup candies. Mix well. Drop by teaspoon unto cookie sheets and decorate with remaining candies. Bake for 10 - 12 minutes.

Chocolate-Caramel Tortillas

Ingredients

6 (8 inch) flour tortillas
1/2 cup semisweet chocolate chips
23 individually wrapped caramels, unwrapped
2 tablespoons water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly coat baking sheets with cooking spray.

Stack tortillas and cut into 8 wedges, to make 48 wedges total. Arrange wedges in a single layer on prepared sheets and lightly spray with cooking spray.

Bake in preheated oven until crisp and golden, about 10 minutes. Slide onto wire rack to cool.

In a small saucepan over low heat, melt chocolate. In another small saucepan over low heat, melt caramels with water.

Place a sheet of waxed paper under rack with tortillas. Working with about 12 at a time, drizzle chocolate and caramel over tortillas using a fork. Let stand on waxed paper to set. You may need to remelt between batches. When set, store in an airtight container between layers of waxed paper.

Chocolate Fudgy Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla extract
8 drops food coloring
3/4 cup chocolate hazelnut spread
2 3/4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and food coloring. Mix in the chocolate hazelnut spread. Combine the flour, baking powder, and baking soda; stir into the sugar mixture until just blended. Fold in chocolate chips. Drop dough by spoonfuls 2 inches apart onto the prepared cookie sheets. These cookies spread.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

New Brunswick Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup crunchy peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
1/4 cup milk
1 teaspoon cream
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
2 1/2 cups rolled oats
1/2 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, peanut butter, white sugar and brown sugar. Beat in the eggs one at a time, then stir in the milk, cream and vanilla. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Finally, mix in the rolled oats and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Toffee Crunchies

Ingredients

2 cups vanilla wafer crumbs
1/4 cup packed brown sugar
1/2 cup butter (no substitutes),
melted

TOPPING:

1/2 cup butter (no substitutes)
1/2 cup packed brown sugar
1 cup semisweet chocolate chips
1/2 cup finely chopped pecans

Directions

Combine crumbs, brown sugar and butter. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 8-10 minutes or until lightly browned. In a saucepan, bring butter and brown sugar to a boil over medium heat; boil and stir for 1 minute. Pour evenly over crust. Bake at 350 degrees F for 10 minutes. Remove from oven; let stand for 2 minutes. Sprinkle with chocolate chips; let stand until chocolate is melted. Spread evenly over top; sprinkle with pecans. Cool completely before cutting.

Chocolate Snowdrops

Ingredients

1 (18.25 ounce) package devil's
food cake mix with pudding
2 1/4 cups frozen whipped
topping, thawed
1 egg
1/3 cup confectioners' sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, whipped topping and egg; mix well. Mixture will be sticky.

Drop 1 inch sized balls of dough into confectioners' sugar; roll slightly to form uniform size balls. Place on lightly greased baking sheet 2 inches apart. Bake 10-12 minutes. Remove to racks to cool. Store in tightly covered container.

Soft Chocolate Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup baking cocoa
3/4 teaspoon baking soda
1/2 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork if desired. Bake at 350 degrees F for 8-10 minutes or until the edges are firm. Remove to wire racks. Dust warm cookies with confectioners' sugar.

Chocolate Chip Cookie Dough Cheesecake

Ingredients

1 1/2 cups finely crushed chocolate wafer cookies
1 cup white sugar
1/4 cup melted butter
2 (8 ounce) packages cream cheese, diced
2 cups sour cream
3 eggs
2 teaspoons vanilla extract
1/4 cup butter
1/4 cup packed brown sugar
1/4 cup white sugar
2 tablespoons water
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the chocolate wafer cookie crumbs with 2 tablespoons of the white sugar, and the melted butter. Press firmly into the bottom and 1/2 inch up the sides of one 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for about 8 minutes.

To Make Cookie Dough: In a bowl beat 1/4 cup butter or margarine with the brown sugar and 1/4 cup of the white sugar. Stir in the water and 1 teaspoon of the vanilla. Beat in the flour and the semisweet chocolate chips. Stir until combined.

To Make Cheesecake: In a food processor or with a mixer beat 1 cup of the white sugar, and all the cream cheese. Add 1 cup of the sour cream, the eggs, and 1 teaspoon of the vanilla. Mix well and pour into prepared crust.

Drop cookie dough in 2 tablespoon portions evenly over the top of the cake, pushing dough beneath the surface. Bake at 350 degrees F (175 degrees C) for about 40 minutes. Cake will jiggle slightly in center. Spread topping over hot cake. Let cake cool then chill in a refrigerator until cold, at least 4 hours.

To Make Topping: Mix the remaining 1 cup sour cream, 1 teaspoon vanilla, and the 2 teaspoons white sugar until smooth. Spread over hot cake.

Chocolate Raspberry Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
3/4 cup semisweet chocolate
chips, melted and cooled
1/2 cup raspberries, pureed
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate and raspberries. Combine the flour, baking soda and salt; gradually add to the creamed mixture. Stir in vanilla chips.

Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.

Easy-for-Kids Chocolate Muffins

Ingredients

1/2 cup butter
1/2 cup superfine sugar
2 eggs
1 cup self-rising flour
2 teaspoons cocoa powder
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 6 cups in a muffin pan.

Cream together butter and sugar in a mixing bowl. Mix in eggs. Add flour, cocoa powder, and baking soda and blend thoroughly. Spoon batter into muffin cups.

Bake 15 to 20 minutes, or until a toothpick inserted into the center comes out clean. Cool and decorate.

Soft and Chewy Chocolate Drops

Ingredients

Cookies:

4 squares BAKER'S Unsweetened Chocolate
3/4 cup butter
2 cups sugar
3 eggs
1 teaspoon vanilla
2 1/2 cups flour

Glaze:

1 (8 ounce) tub COOL WHIP Whipped Topping (Do not thaw.)
6 squares BAKER'S Semi-Sweet Baking Chocolate

Directions

Preheat oven to 350 degrees F. Microwave unsweetened chocolate and butter in large microwaveable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add sugar; mix well. Blend in eggs and vanilla. Add flour; mix well. Cover and refrigerate 1 hour or until dough is easy to handle.

Shape dough into 1-inch balls; place, 2 inches apart, on lightly greased baking sheets.

Bake 8 minutes or just until set. (Do not overbake.) Let stand on baking sheet 1 minute; transfer to wire racks. Cool completely.

For glaze: Place frozen whipped topping and semi-sweet chocolate in microwaveable bowl. Microwave on HIGH 1-1/2 minutes or until chocolate is completely melted and mixture is shiny and smooth, stirring after 1 minute. Let stand 15 minutes to thicken. Spread over cookies. Let stand until glaze is set.

Stole My Heart Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 (8 ounce) packages cream
cheese
1/2 cup white sugar
1 (21 ounce) can cherry pie filling
2 (1.3 ounce) envelopes whipped
topping mix

Directions

Prepare chocolate cake according to directions, using a 9x13 inch baking pan.

While cake is baking: in a medium-size mixing bowl, mix cream cheese and sugar together until blended. In a separate bowl, mix the powdered whip topping according to directions until light and fluffy. Place the cream cheese mixture and whipped topping in the refrigerator.

When the cake has finished cooking and cooling, spread the cream cheese mixture over the cake. Next, pour the cherry pie filling over the cream cheese mixture. Frost carefully with the whipped topping and refrigerate until ready to serve.

Chewy Chocolate Peanut Butter Chip Cookies

Ingredients

1 1/2 cups butter, melted
2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together butter and sugar. Beat in eggs and vanilla. Combine flour, cocoa, baking soda, and salt; gradually stir into the butter mixture. Mix in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake 8 to 10 minutes in preheated oven. Cool for 1 minute before placing on wire racks to cool completely.

Double Chocolate Mocha Trifle

Ingredients

1 (19.8 ounce) package brownie mix
1 3/4 cups cold milk
2 (3.3 ounce) packages instant white chocolate pudding mix
4 teaspoons instant coffee granules
2 tablespoons warm water
2 cups frozen whipped topping, thawed
3 (1.4 ounce) bars chocolate covered toffee bars, chopped

Directions

Prepare brownies according to package directions. Bake and cool completely. Cut into 1 inch cubes.

In a medium bowl, whisk together milk and pudding mix until mixture begins to thicken. Dissolve coffee granules in water and stir into pudding mixture. Fold in whipped topping.

In a glass serving bowl, layer one-third of brownie cubes, one-third of pudding mixture and one-third of candy. Repeat layering until all ingredients are used. Chill 30 minutes in refrigerator before serving.

Chocolate Chunk Mandel Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

3 eggs
1 cup white sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 tablespoons orange juice
1 cup chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Beat the eggs and sugar together in a mixing bowl until smooth. Whisk in the vegetable oil, vanilla extract, and orange juice. Stir in the chocolate chips and the flour mixture until no dry lumps remain. Divide the cookie dough into two pieces. Form each piece into a roll about 3 inches wide and 12 inches long. Place the rolls, side by side, onto the prepared cookie sheet.

Bake in the preheated oven until the rolls have started to brown, about 20 minutes. Remove the rolls from the oven onto a rack. Let cool about 10 minutes until cool enough to handle; cut the mandel into 1/2-inch thick slices. Return the cookies to the baking sheet, cut-side down.

Return to the oven and bake until lightly-golden, about 15 minutes more. Allow to cool completely on a wire rack before serving.

Zucchini Chocolate Chip Cupcakes

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
4 tablespoons instant hot chocolate mix
1/2 cup butter
1/2 cup olive oil
1 3/4 cups white sugar
2 eggs
1/2 cup sour milk
1 teaspoon vanilla extract
2 1/2 cups grated zucchini
1 cup chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 18 muffin cups or use paper liners. Mix together the flour, baking soda, salt, cinnamon, nutmeg and hot chocolate mix. Set aside.

In a large bowl, cream together the butter, olive oil and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour milk and vanilla. Beat in the flour mixture, just until incorporated. Stir in the grated zucchini and chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until the top of the cupcakes springs back when lightly pressed. Cool in pans over a wire rack for at least 10 minutes before removing from baking cups. They are really gooey fresh from the oven!

Chocolate Oatmeal Bars

Ingredients

1 1/2 cups butter
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
2 cups quick cooking oats
2 tablespoons butter
1 cup semisweet chocolate chips
2/3 cup evaporated milk
1/4 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease a 9 inch square baking pan.

To prepare Filling: In a heavy pot, melt 2 tablespoons of the butter and chocolate chips. Add the evaporated milk and 1/4 cup of the white sugar. Bring to a rolling boil, stirring constantly. Remove from heat. Stir in nuts and cool.

To prepare cookie base: Cream 1 1/2 cups of the butter and the brown sugar together. Add the vanilla and the egg, and beat until light and fluffy.

Add the flour, baking soda, and 1 3/4 cups of the oats and blend well.

Press 2/3 of this mixture into the bottom of the greased pan. Spread the cooled filling on top of the cookie crust.

Mix the remaining 1/4 cup of oats with the remainder of the cookie base, and crumble over the filling. Bake for 25-30 minutes.

Chocolate Cookie Buttercream Frosting

Ingredients

1/4 cup butter
2 cups confectioners' sugar
3 tablespoons cocoa powder
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Mix together all ingredients. May need to add more milk (slowly) until frosting reaches a spreadable consistency. Spread on Chocolate Cookies or other cookies or bars of your choice. Enjoy!

Chocolate Nut Fudge Rolls

Ingredients

2 tablespoons butter or margarine
1 (1 ounce) square unsweetened chocolate
3 cups sugar
1 cup milk
1/4 cup honey
1/8 teaspoon salt
1 teaspoon vinegar
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
1 tablespoon shortening
3 cups chopped walnuts

Directions

In a large heavy saucepan, melt butter and chocolate over low heat. Add sugar, milk, honey and salt. Bring to a boil over medium heat, stirring occasionally. Cover and continue to boil for 2 minutes. Uncover and cook, without stirring, until a candy thermometer reads 240 degrees F (soft-ball stage). Remove from the heat; stir in vinegar. Let cool to 110 degrees F. Add vanilla; beat vigorously by hand until mixture thickens and loses its gloss, about 8-10 minutes. Turn onto a buttered baking sheet. Let stand until cool enough to handle. Knead for 2-3 minutes. Shape into 4-in. x 1-1/2-in. rolls. Place on waxed paper-lined baking sheets; chill for 3-4 hours. Melt chocolate chips and shortening in a double boiler or microwave-safe bowl. Dip rolls in chocolate; roll in nuts. Place on waxed paper-lined baking sheets and chill until firm. Cut into 1/4-in. slices.

Chocolate Mint Cheesecake Bars

Ingredients

2 cups finely crushed creme-filled chocolate sandwich cookie crumbs
1/2 cup butter or margarine, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 eggs
1 tablespoon peppermint extract
1/2 cup semi-sweet chocolate chips
2 teaspoons Crisco® All-Vegetable Shortening
14 creme de menthe thin candies, chopped

Directions

Preheat oven to 325 degrees F. In medium bowl, combine cookie crumbs and butter; mix well. Press crumb mixture firmly on bottom of 9-inch baking pan. Bake 6 minutes. Cool.

In medium bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, eggs and peppermint extract until smooth. Pour over cooled cookie base and bake for 25 to 30 minutes. Cool 20 minutes; chill.

Just before serving, in heavy saucepan, melt chocolate chips and shortening. Drizzle over top of chilled cheesecake bars. Sprinkle chopped chocolate mint candies over the top. Cut into bars. Store leftovers covered in refrigerator.

Peanut Butter and Chocolate Peanut Butter Cup

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
1 cup peanut butter chips
1 cup semisweet chocolate chips
3 eggs
2 tablespoons vanilla extract
1 cup chopped peanut butter cups

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda and salt; set aside. In the microwave or in a bowl over a pan of simmering water, melt the chocolate and peanut butter chips, stirring occasionally until smooth. Set aside.

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time then stir in the vanilla. Stir in the melted chips until well blended then stir in the sifted dry ingredients. Finally, fold in the chopped peanut butter cups. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

German Chocolate Cake II

Ingredients

Cake:

4 (1 ounce) squares German chocolate
1/2 cup hot water
2 cups white sugar
1 cup shortening
4 egg yolks
1 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 pinch salt
1 teaspoon baking soda
4 egg whites

Coconut Pecan Frosting:

1 egg yolk
1 1/4 cups white sugar
1 cup flaked coconut
3/4 cup chopped pecans
2 cups heavy whipping cream
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 - 9 inch round pans. Melt the chopped German chocolate in 1/2 cup hot water, and set aside.

In a large bowl, cream together the 2 cups sugar and shortening. Beat in 4 egg yolks until smooth. Next, stir in the buttermilk and vanilla. Sift together the flour, salt and baking soda; mix into creamed mixture. Then, stir in the melted chocolate. In another bowl, whip egg whites to stiff peaks, fold into the batter. Divide the batter evenly between the four pans, and spread evenly.

Bake for 20 to 25 minutes in the preheated oven. Cool cake in pans on wire racks. When cool, fill and ice with the coconut pecan icing.

To make the icing: In a medium bowl, whip 1 egg yolk, heavy cream and 1 1/4 cup sugar until smooth. Cook in the top of a double boiler, until the mixture thickens. Remove from heat and stir in the coconut, pecans and butter. Cool before icing the cake.

Chocolate Peanut Bars

Ingredients

1 (18.25 ounce) package white cake mix
1 cup peanut butter, divided
1 egg
1 (8 ounce) package cream cheese, softened
1/3 cup milk
1/4 cup sugar
1 cup semisweet chocolate chips
3/4 cup salted peanuts

Directions

In a mixing bowl, beat the cake mix, 2/3 cup peanut butter and egg until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. In a mixing bowl, combine cream cheese and remaining peanut butter. Gradually beat in milk and sugar. Carefully spread over crust. Sprinkle with chocolate chips and peanuts.

Bake at 350 degrees F for 25-30 minutes or until edges are lightly browned and center is set. Cool completely before cutting. Store in the refrigerator.

Pumpkin Chocolate Chip Cookies III

Ingredients

1 cup canned pumpkin
1 cup white sugar
1/2 cup vegetable oil
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon milk
1 tablespoon vanilla extract
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
(optional)

Directions

Combine pumpkin, sugar, vegetable oil, and egg. In a separate bowl, stir together flour, baking powder, ground cinnamon, and salt. Dissolve the baking soda with the milk and stir in. Add flour mixture to pumpkin mixture and mix well.

Add vanilla, chocolate chips and nuts.

Drop by spoonful on greased cookie sheet and bake at 350 degrees F (175 degrees C) for approximately 10 minutes or until lightly brown and firm.

Chocolate Butterschnapps Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate
6 tablespoons butter
2 eggs
1 1/3 cups white sugar
3/4 cup all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butterscotch schnapps, divided
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 cup semisweet chocolate chips
1/2 cup butterscotch chips
1/4 cup slivered almonds
1 cup heavy whipping cream
2 cups semisweet chocolate chips
2 tablespoons amaretto liqueur

Directions

Melt unsweetened chocolate and butter or margarine in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool.

In a large bowl, beat eggs well. Gradually add sugar, and beat until fluffy. Add cooled chocolate mixture slowly; mix well. Stir in 1/4 cup schnapps, almond extract, and vanilla. Briefly stir together flour, baking powder, and salt; gradually add flour mixture to chocolate mixture. Mix only to combine. Stir in chips with spatula. Divide batter into two greased and floured, 8 inch, round cake pans.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until the cake tests done. Cool for 10 minutes in the pans.

Meanwhile, bring the cream to a boil in a medium saucepan. Remove from heat, and stir in 12 ounces chocolate chips. Cover, and let stand 10 minutes. Remove lid, and stir in amaretto.

Remove layers from pans. Brush with remaining schnapps. Place one layer on a serving plate. Pour 1/3 of the glaze over the layer, and then place the second layer over the first. Pour remaining glaze over the whole cake. Decorate with slivered almonds.

Chocolate Peanut Butter Pudding Cookies

Ingredients

1 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 (3.9 ounce) package instant
chocolate pudding mix
1 3/4 cups peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and instant pudding mix; stir into the creamed mixture. Fold in the peanut butter chips. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Cinnamon and Chocolate Spread Sponge

Ingredients

3/4 cup butter, softened
1 cup turbinado or light
muscovado sugar
1/4 cup milk
1 1/2 cups self-rising flour
1 teaspoon baking powder
2 teaspoons ground cinnamon
1/4 cup chocolate hazelnut spread
1/4 cup white chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch round cake pan, or line with parchment paper.

In a medium bowl, mix together the butter and sugar until smooth. Stir in the milk until well blended. Combine the self-rising flour, baking powder and cinnamon; stir until the batter until smooth. Pour about three quarters of the batter into the prepared cake pan. Spoon in the chocolate hazelnut spread, and swirl into the batter using two fingers. Pour the rest of the batter into the pan, and carefully spread out to the sides. Sprinkle the white chocolate chips over the top.

Bake for 1 hour in the preheated oven, until nicely browned and springy to the touch.

Brown Sugar Chocolate Crackle Cookies

Ingredients

1 cup semisweet chocolate chips
1 cup packed brown sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
1/2 cup sifted confectioners' sugar

Directions

Melt the chocolate chips and combine with the brown sugar and vegetable oil. Add the eggs one at a time and beat well. Stir in the vanilla.

Combine the flour, baking powder and salt. Add flour mixture to the chocolate mixture. Stir in the chopped walnuts. Chill dough for a few hours.

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Drop teaspoonfuls of dough in confectioners' sugar and roll to coat. Place cookies on the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool on racks.

One Minute Chocolate Icing

Ingredients

1 cup white sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/4 cup butter
1 teaspoon vanilla extract

Directions

In a saucepan, combine sugar, cocoa powder, milk, butter and vanilla. Bring to a rolling boil, stirring constantly, and cook for 1 minute. Remove from heat. Using an electric mixer, beat icing for 3 minutes, or until mixture cools and thickens to spreading consistency. Spread onto completely cooled cake.

Chocolate Buttermilk Brownies

Ingredients

1 cup butter or margarine
1/4 cup unsweetened cocoa
1 cup water
2 cups sugar
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup buttermilk
1 teaspoon baking soda
2 eggs, beaten
1 teaspoon vanilla extract
3 drops red food coloring
(optional)

FROSTING:

1/2 cup butter or margarine
1/4 cup unsweetened cocoa
1/4 cup buttermilk
1 pound confectioners' sugar
1 teaspoon vanilla extract
Dash salt
3/4 cup chopped almonds

Directions

In a saucepan, bring butter, cocoa and water to a boil. Cool. Meanwhile, in a large mixing bowl, combine sugar, flour and salt. Pour cocoa mixture over dry ingredients; mix well. Combine buttermilk and baking soda; add to batter along with eggs, vanilla, and food coloring if desired. Mix until well combined. Pour into a greased 15-in. x 10-in. x 1-in. greased and floured baking pan. Bake at 350 degrees F for 20 minutes. For frosting, melt butter, cocoa and buttermilk in a saucepan. Stir in sugar, vanilla and salt. Spread over warm cake. Top with nuts if desired.

Chocolate Mousse Pie

Ingredients

1 (9 inch) pie shell, baked
1 cup semisweet chocolate chips
1/4 cup white sugar
4 tablespoons water
1 teaspoon unflavored gelatin
1 tablespoon instant coffee powder
3 eggs
1 teaspoon vanilla extract
1/2 cup heavy whipping cream
2 tablespoons white sugar
2 tablespoons unsweetened cocoa powder
2 tablespoons confectioners' sugar
1 cup heavy whipping cream
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract

Directions

Sprinkle the gelatin on top of 2 tablespoons water. Separate the eggs.

In a small saucepan, heat chocolate, 1/4 cup sugar, 2 tablespoons water, and coffee; stir constantly until melted. Add softened gelatin to the saucepan, and heat until completely dissolved. Remove pan from heat, and gradually beat in egg yolks. Return to pan to heat. Cook until mixture thickens slightly, stirring constantly. Remove from heat, and stir in 1 teaspoon vanilla. Cool slightly.

While chocolate mixture is cooling, beat egg whites to soft peaks. Gradually add 2 tablespoons sugar, and beat until stiff but not dry. Fold whipped egg whites into chocolate mixture. Whip 1/2 cup cream until stiff, and fold into chocolate mixture. Spoon into pie crust. Chill.

To Make Topping: Add cocoa and confectioners' sugar to 1 cup whipping cream. Chill mixture 30 minutes, then whip until stiff. Stir in almond extract and 1/2 teaspoon vanilla extract. Top the pie with this chocolate whipped cream. Chill several hours or overnight until set. Filling will be a little soft.

Chocolate Toffee Cookies

Ingredients

1 (1 pound 1.5 ounce) pouch
chocolate chip cookie mix
1/4 cup vegetable oil
1 egg
2 tablespoons water
1/2 cup English toffee bits or
almond brickle chips

Directions

In a large mixing bowl, beat the cookie mix, oil, egg and water. Stir in toffee bits. Drop by tablespoonfuls 2 in. apart onto parchment paper-lined baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Cool for 2 minutes before removing to wire racks.

Chocolate Chocolate Milkshake

Ingredients

2 cups premium quality chocolate ice cream
2 (1.65 ounce) bars dark chocolate candy bars, diced
1/2 cup whipped cream
1 tablespoon chocolate shavings, for garnish
1/4 cup whipped cream

Directions

Combine the ice cream, diced chocolate, and 1/2 cup whipped cream in a blender. Blend until smooth. Pour into glasses, and garnish with 1/4 cup whipped cream and chocolate shavings.

Pear and Chocolate Sponge

Ingredients

3/4 cup butter, softened
3/4 cup castor sugar
3 eggs
1 1/3 cups self-rising flour

2 cups confectioners' sugar
1 cup butter, softened
2 tablespoons baking cocoa
1 tablespoon boiling water, or as needed
1 dash vanilla extract

1/2 cup chopped walnuts
6 canned pear halves
7 walnut halves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease and line two 8 inch round cake pans with parchment paper.

In a large bowl, cream together 3/4 cup butter and sugar until smooth. Beat in the eggs one at a time, mixing well after each. Sift the flour into the bowl, and fold it in with a spoon. Divide the mixture evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, until the center of the cakes spring back when lightly touched.

To make the frosting, mix together the confectioners' sugar and 1 cup butter until light and fluffy, at least 5 minutes. Mix the cocoa powder with just enough boiling water to dissolve, and blend it into the sugar mixture along with the vanilla.

To assemble: Split each cake layer into halves horizontally and lay the halves out side by side. Use half of the buttercream, and spread it over 3 of the layers. Sandwich them together with the unfrosted one on the top. Place the cake on a serving plate, and frost the sides and top with the remaining frosting. Press chopped nuts onto the sides of the cake. Arrange pear halves on the top, and decorate with swirls of buttercream and walnut halves.

Chocolate Crunch Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup cold milk
1 (8 ounce) container frozen
whipped topping, thawed
20 chocolate sandwich cookies,
crushed
1 1/2 cups semisweet chocolate
chips

Directions

In a medium bowl, whisk together pudding mix and milk. Allow to set up 5 minutes, then fold in whipped topping. Gently stir in 1 cup of the crushed cookies and the chocolate chips. Spoon into crust. Sprinkle with remaining crushed cookies.

Freeze overnight for best results. Remove pie from freezer 15 minutes before serving.

Chocolate Chip Cake Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/4 cup packed brown sugar
1/4 cup butter or margarine, melted
1/4 cup water
2 cups semisweet chocolate chips, divided
1/2 cup chopped pecans or walnuts
1 tablespoon shortening

Directions

In a mixing bowl, combine the first five ingredients. Beat on medium speed for 2 minutes. Stir in 1-1/2 cups of chocolate chips and nuts. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 20-25 minutes or until lightly browned and a toothpick inserted near the center comes out clean. Cool on a wire rack. Melt shortening with the remaining chocolate chips; drizzle over the top. Cut into bars.

Frozen Lite Chocolate Cheesecake Pie

Ingredients

1/2 cup Karo® Lite Syrup
1/2 cup fat-free half and half
1/3 cup semi-sweet chocolate chips
2 tablespoons cocoa powder
2 tablespoons sucralose sweetener
1 tablespoon sugar
1 (8 ounce) package fat-free cream cheese, softened, cut into cubes
1 teaspoon Spice Islands® Pure Vanilla Extract
1 1/2 cups reduced-calorie whipped topping
1 (9 inch) chocolate cookie crumb crust

Directions

Heat syrup and half and half in a microwave-safe container for 1 minute. Stir in chocolate chips and heat for 30 seconds; stir until smooth and well blended. Pour mixture into blender or food processor; add cocoa, sucralose, sugar, cream cheese and vanilla.

Blend on medium speed in blender until very smooth. Add whipped topping and mix until uniformly blended.

Pour into crust. Cover and freeze for at least 6 hours. Remove from freezer and thaw for 15 to 30 minutes before serving. Garnish with additional whipped topping and cocoa, if desired.

Chocolate Martini II

Ingredients

2 1/2 fluid ounces creme de cacao
liqueur
1/2 fluid ounce butterscotch
schnapps

Directions

In a cocktail mixer full of ice, combine creme de cacao liqueur and butterscotch schnapps. Shake vigorously and strain into glass.

Paradise of Chocolate

Ingredients

14 (1 ounce) squares
unsweetened baking chocolate
10 tablespoons margarine,
softened
3/4 cup confectioners' sugar
6 egg yolks
6 egg whites
1/2 cup white sugar
1 cup all-purpose flour
1 teaspoon active dry yeast
1 cup apricot jelly

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place a circle of parchment paper into the bottom of a 10 inch pan for easy removal.

Break the chocolate into pieces, and melt it in a metal bowl over simmering water. Stir frequently until melted. Remove from heat, and set aside to cool - don't let it harden.

In a medium bowl, cream together the confectioners' sugar and margarine until light and fluffy. Mix the 6 egg yolks into the chocolate until well blended, then stir the chocolate mixture into the sugar mixture.

In a large clean glass bowl, whip the egg whites to soft peaks. Gradually pour in the white sugar while continuing to whip the egg whites to stiff peaks. Combine the flour and yeast, and fold them into the egg whites. Fold in the chocolate mixture. Spread the batter evenly into the prepared 10 inch round cake pan.

Bake for 1 hour in the preheated oven, or until the top of the cake springs back when lightly touched. Allow cake to cool completely before removing from pan.

Split the cake in half horizontally and place the top of the cake onto a serving plate. Spread 2/3 of the apricot jelly onto that layer, then flip the bottom layer, flat side up, and place on top of the other one. Spread remaining jelly over the top.

Double Chocolate Cookie Bars

Ingredients

24 chocolate sandwich cookies
1/4 cup butter, melted
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Set aside 6 cookies and grind the rest in a food processor or blender. In a small bowl, stir together the cookie crumbs and butter until well blended. Press into the bottom of an 11x13 inch pan.

Over a double boiler or in the microwave, melt 1 cup of chocolate chips together with the condensed milk and vanilla. Stir frequently until smooth. Spread evenly over the crumb crust. Sprinkle the remaining cup of chocolate chips over the top. Break remaining cookies into pieces by hand and sprinkle over the top.

Bake for 20 to 25 minutes in the preheated oven. Chill completely before cutting into bars or it will make a big mess.

White Chocolate Macadamia Cranberry Dreams

Ingredients

3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
3/4 cup white sugar
1 cup packed light brown sugar
1 cup butter, softened
2 eggs
1 tablespoon vanilla extract
1 cup vanilla baking chips
1 cup chopped macadamia nuts
1 cup dried cranberries

Directions

In a medium bowl set aside flour, baking soda and salt.

Cream together white sugar, light brown sugar and butter (do not use shortening). Add slightly beaten eggs and vanilla.

Add flour mixture until just mixed. Stir in vanilla chips, macadamia nuts and dried cranberries.

Preheat oven to 350 degrees F (175 degrees C). Place on ungreased cookie sheet by small scoop or rounded teaspoon. Bake for 10 minutes or just until set. Remove from oven and let cool. Cookies will sink slightly.

Variations: To make chocolate cookies - omit 1/2 cup flour and replace with 1/2 cup cocoa. To make refrigerator cookies - Roll dough into 2 rolls, wrap with plastic wrap and chill or freeze. (If you freeze the dough - thaw for at least 1/2 hr). Slice 1 inch slices - cut into 4 and place on baking sheet point up. For fancier cookies: Drizzle melted white chocolate on chocolate cookies and melted dark chocolate on the white cookie. Enjoy

NILLA Chocolate Peanut Butter No-Bake Cake

Ingredients

1 cup cold milk
1/4 cup peanut butter
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
55 NILLA Wafers, divided
2 squares BAKER'S Semi-Sweet
Chocolate
2 cups whole strawberries

Directions

Add milk to peanut butter in medium bowl, beating with wire whisk until well blended. Add dry pudding mix. Beat 2 minutes or until well blended. Stir in the whipped topping.

Reserve 5 of the wafers for later use. Spread about 1 teaspoon of the pudding mixture onto each of the remaining 50 wafers. Stack wafers together, standing them on edge around outer edge of round serving platter to form a ring. Spread with the remaining pudding mixture. Refrigerate 6 hours or overnight.

Crush remaining 5 wafers; sprinkle over dessert. Make chocolate curls. Top with the chocolate curls. Fill center of ring with strawberries. Store leftover dessert in refrigerator.

Chocolate Muffins

Ingredients

- 1 1/4 cups all-purpose flour
- 1/2 cup sugar
- 1/3 cup baking cocoa
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup unsweetened applesauce
- 1/2 cup fat-free milk
- 1/2 cup egg substitute
- 1 teaspoon vanilla extract
- 1/4 cup sliced almonds

Directions

In a bowl, combine the flour, sugar, cocoa, baking powder and baking soda. In another bowl, whisk the applesauce, milk, egg substitute and vanilla until smooth. Stir into dry ingredients just until moistened. Coat muffin cups with nonstick cooking spray; fill three-fourths full with batter. Sprinkle with almonds. Bake at 400 degrees F for 20-25 minutes or until muffins test done. Cool for 10 minutes; remove from pan to a wire rack.

Pecan Chocolate Chip Pie

Ingredients

2 1/2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup butter, chilled and diced
5 tablespoons ice water
3 eggs
3/4 cup white sugar
3/4 cup light corn syrup
1/4 cup butter, melted
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine flour and salt. Stir well, then cut in butter until mixture is the size of small peas. Add ice water and mix just until dough forms a ball.

Allow dough to rest in refrigerator for 20 minutes, then roll out and fit into a 9-inch pie plate. Set aside.

To Make Filling: In a medium bowl mix eggs and sugar. Add corn syrup and melted butter or margarine. Mix until all ingredients are thoroughly combined.

Spread chocolate chips and pecan pieces across bottom of pie shell. Pour egg mixture over chocolate chip and pecan layer.

Bake in preheated oven for 35 minutes. Serve warm or cool with a dollop of whipped cream and a sprinkling of chocolate chips if desired.

Gluten Free Chocolate Cupcakes

Ingredients

1 1/2 cups white rice flour
3/4 cup millet flour
1/2 cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking soda
1 tablespoon baking powder
1 teaspoon xanthan gum
4 eggs
1 1/4 cups white sugar
2/3 cup sour cream
1 cup milk
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with paper baking cups.

In a medium bowl, stir together the rice flour, millet flour, cocoa, salt, baking soda, baking powder and xanthan gum. In a separate large bowl, beat the eggs, sugar, sour cream, milk and vanilla. Stir in the dry ingredients until smooth. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

Never Fail Chocolate Chip Cookies

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup butter
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium bowl, combine flour, salt, baking soda, and baking powder. Stir with fork so all ingredients are mixed.

In large bowl, combine sugars, and butter. Mix until smooth. Add eggs and vanilla and beat until smooth and fluffy.

Add 1 cup of dry ingredients at a time to mixture until all is incorporated. Drop cookies onto ungreased cookie sheet and bake for about 10-15 minutes or until edges are golden brown.

Chocolate Peanut Grahams

Ingredients

4 cinnamon graham crackers,
broken into quarters
1/4 cup creamy peanut butter
1 cup semisweet chocolate chips
3 teaspoons shortening

Directions

Spread half of the graham cracker quarters with peanut butter; top with remaining crackers. In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Dip the crackers into chocolate; place on a waxed paper-lined pan. Refrigerate until set.

Ghirardelli® Chocolate Panini

Ingredients

1 (18-inch) baguette with flaky crust
8 ounces Ghirardelli Semi-Sweet Chocolate baking bars
3 tablespoons unsalted butter, at room temperature

Directions

Slice the bread on the diagonal into slices 1/2 to 3/4 inch thick; there should be at least 20 slices of bread. Break the chocolate into 1/2 ounce squares. On a 4-ounce bar, there are eight 1/2-ounce squares. Butter one side of each slice of bread with 1/2 teaspoon of butter and make a sandwich, butter side out, using a piece and a half of chocolate per sandwich.

Heat a large pan over medium heat and, in batches, cook each sandwich until golden brown, pressing down with a spatula. Flip the sandwiches and cook the second side until golden brown, about 30 seconds. Keep warm in the oven.

Chocolate Sheet Cake III

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/3 cup sweetened condensed milk
2 eggs
1 teaspoon vanilla extract

1/4 cup margarine
1/4 cup unsweetened cocoa powder
3/4 cup sweetened condensed milk
1 cup confectioners' sugar
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan. In small saucepan, melt 1 cup margarine; stir in 1/4 cup cocoa then stir in water. Bring to a boil; remove from heat.

In a large bowl, combine flour, brown sugar, baking soda, cinnamon and salt. Beat in cocoa mixture. Stir in 1/3 cup sweetened condensed milk, eggs and vanilla. Pour into prepared pan.

Bake in the preheated oven for 15 to 20 minutes, or until cake springs back when lightly touched.

To make the Frosting: In small sauce pan, melt 1/4 cup butter; stir in 1/4 cup cocoa and 3/4 cup sweetened condensed milk. Stir in confectioners' sugar and nuts. Spread on warm cake.

Chocolate Pudding Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups sour cream
4 eggs
1 cup water
3/4 cup vegetable oil
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, eggs, water and oil. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate. Serve warm.

Alternate cooking directions: Pour batter into a 5 quart slow cooker that has been coated with non stick cooking spray. Cover and cook on low for 6 hours. Spoon into individual dishes.

German Chocolate Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 eggs
1/2 cup butter or margarine, melted
1/2 cup quick-cooking oats
1 cup semisweet chocolate chips
1/2 cup raisins

Directions

In a mixing bowl, combine dry cake mix, eggs, butter and oats; mix well. Stir in the chocolate chips and raisins.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until set. Cool for 5 minutes; remove to wire racks.

Chocolate Peanut Butter Bars

Ingredients

3 cups sugar
1 cup light corn syrup
1/2 cup water
1 (18 ounce) jar creamy peanut butter, melted
1 1/2 pounds milk chocolate confectionery coating*

Directions

In a large heavy saucepan, combine sugar, corn syrup and water. Cook and stir over low heat until sugar is dissolved; bring to a full rolling boil. Boil, stirring constantly, until a candy thermometer reads 290 degrees F (soft-crack stage).

Meanwhile, place melted peanut butter in a large greased heat proof bowl. Pour hot syrup over peanut butter; stir quickly until blended. Pour onto a well-buttered baking sheet; cover with a piece of buttered waxed paper. Roll mixture into a 14-in. x 12-in. rectangle. While warm, cut into 1-1/2-in. x 1-in. bars using a buttered pizza cutter or knife. Cool completely.

Melt confectionery coating; dip bars and place on waxed paper to harden.

Double Chocolate Cake I

Ingredients

1 1/3 cups all-purpose flour
1 1/2 cups white sugar
2 (1 ounce) squares semisweet chocolate, melted
2 eggs
1 teaspoon vanilla extract
1 cup milk
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1/2 cup butter, softened
1/2 teaspoon red food coloring

Directions

Sift the flour, sugar, baking powder, soda, and salt together into a large bowl.

Add the butter or margarine, milk, and vanilla to the dry ingredients in the bowl. Beat for 300 strokes, or for approximately 2 minutes at low speed with an electric mixer.

Add the eggs, melted chocolate, and red food coloring to the batter. Beat an additional 300 strokes or 2 minutes at low speed.

Pour into two greased and floured 8 inch layer pans. Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes, or until done.

Chocolate-Hazelnut Spread Cookies

Ingredients

1 cup graham cracker crumbs
1/2 teaspoon baking soda
1 pinch salt
1 egg
1/2 teaspoon vanilla extract
1 cup chocolate-hazelnut spread
(such as Nutella®)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, baking soda, and salt in a large bowl; add the egg, vanilla, and chocolate-hazelnut spread and mix by hand until well blended. Form the mixture into 1 1/2-inch balls and place on a baking sheet 2 inches apart.

Bake in the preheated oven until crispy on the outside, 8 to 10 minutes. Allow to rest on cookie sheet a few minutes before moving to a wire rack to cool.

Chocolate Fudge Cupcakes with Peanut Butter

Ingredients

Cupcakes

1 (19.5 ounce) package
PillsburyB® Brownie Classics
Traditional Fudge Brownie Mix
2 eggs
1/2 cup CriscoB® All-Vegetable
Oil
1/4 cup water
1 1/2 cups semi-sweet chocolate
chips

Frosting

1 (12 ounce) container
PillsburyB® Vanilla FunfettiB®
Frosting
3/4 cup JifB® Creamy Peanut
Butter

Directions

Heat oven to 350 degrees F. Position a rack in the middle of the oven. Line 18 regular muffin cups with paper cupcake liners.

Mix brownie mix, eggs, oil and water in a medium mixing bowl until well blended. Fill the muffin cups half full with brownie batter. Place about 1 tablespoon chocolate chips in the center of the batter.

Bake 18-20 minutes or until set. Cool slightly. Remove from muffin pans and let cool completely on wire racks.

Stir together frosting and peanut butter in a medium bowl. Spread over top of cooled cupcakes. Using the container of sprinkles included with the frosting, decorate the top of each cupcake.

White Chocolate Pumpkin Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon pumpkin pie spice
1/2 teaspoon baking soda
1 cup unsalted butter
1 1/2 cups packed brown sugar
1 cup solid pack pumpkin puree
2 eggs
1 tablespoon vanilla extract
2 cups white chocolate chips
1 cup chopped pecans

Directions

In a small bowl, whisk together the flour, pumpkin pie spice and baking soda.

In a medium bowl, with an electric mixer, cream butter and sugar. Beat in pumpkin pie puree. Beat in the eggs and vanilla. Beat in the flour mixture until just combined. Stir in the white chocolate and pecans.

Drop dough by rounded tablespoon 2 inches apart on an ungreased cookie sheet. Bake at 300 degrees F (150 degrees C) for 20-22 minutes until just set.

White Chocolate Grapes

Ingredients

2 cups white chocolate chips
2 teaspoons shortening
1 pound seedless grapes
1 cup finely chopped salted
peanuts

Directions

Combine the white chocolate chips and shortening in a small microwave-safe bowl. Heat in the microwave for 30 second intervals, stirring between each, until melted and smooth. Spread the chopped peanuts out on a piece of waxed paper or a dinner plate.

Dip clean, dry grapes into the chocolate, then roll in the peanuts. Set on waxed paper until dry. Warm chocolate as needed in the microwave to keep it liquid.

Chocolate Syrup Ice Cream

Ingredients

2 pints heavy cream, chilled
1/3 cup unsweetened cocoa powder
3/4 cup chocolate syrup
2 (14 ounce) cans sweetened condensed milk
1/4 teaspoon ground cinnamon

Directions

In a large bowl, beat cream with cocoa until stiff peaks form. Stir in chocolate syrup, sweetened condensed milk and cinnamon. Pour into a shallow dish or plastic container, cover and freeze 8 hours or until firm.

Chocolate Cookie Cheesecake

Ingredients

2 cups chocolate sandwich cookie crumbs
2 tablespoons butter, melted
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 pounds cream cheese, softened
1 1/4 cups white sugar
1/3 cup heavy whipping cream
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
4 eggs
1 1/2 cups chocolate sandwich cookie crumbs
16 ounces sour cream
1/4 cup white sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
1 1/2 cups semisweet chocolate chips
1 teaspoon vanilla extract

Directions

Combine 2 cups cookie crumbs, melted butter, brown sugar, and cinnamon in a medium bowl; firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F (175 degrees C) for 5 minutes; set aside.

In a large bowl, beat cream cheese until smooth. Gradually mix in 1 1/4 cups sugar, 1/3 cup whipping cream, flour, and 1 teaspoon vanilla. Beat in eggs, one at a time, beating after each addition. Pour 1/3 of batter into prepared pan. Top with 1 1/2 cups cookie pieces; pour in remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Remove cake from oven. Combine sour cream, 1/4 cup sugar, and 1 teaspoon vanilla; spread evenly on cheesecake. Continue baking for 7 minutes. Turn oven off and leave in oven 30 minutes. Remove cheesecake, and let cool completely on a wire rack.

Combine 1 cup whipping cream and chocolate chips in a saucepan; stir over low heat until chocolate melts, and then stir in 1 teaspoon vanilla. Pour mixture over cheesecake while still warm. Refrigerate until serving time. Should be at least 8 hours for refrigerator time, remove about 1/2 hour to 1 hour before serving, remove ring from springform pan, decorate to choice and get out your fork!

Oatmeal Chocolate Chip Cake

Ingredients

1 3/4 cups boiling water
1 cup uncooked oatmeal
1 cup packed brown sugar
1 cup sugar
1/2 cup butter or margarine,
softened
3 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking cocoa
1/4 teaspoon salt
1 (12 ounce) package chocolate
chips, divided
3/4 cup chopped walnuts

Directions

In a mixing bowl, pour water over oatmeal. Allow to stand 10 minutes. Add sugars and butter, stirring until the butter melts. Add eggs, one at a time, mixing well after each addition. Sift flour, soda, cocoa and salt together. Add to batter. Mix well. Stir in half the chocolate chips. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle top of cake with walnuts and remaining chips. Bake at 350 degrees F for about 40 minutes.

Chocolate and Fruit Trifle

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (14 ounce) can sweetened condensed milk
1 cup cold water
1 (3.4 ounce) package instant vanilla pudding mix
2 cups whipping cream, whipped
2 tablespoons orange juice
2 cups fresh strawberries, chopped
2 cups fresh raspberries
2 kiwifruit, peeled and chopped

Directions

Prepare cake batter according to package directions; pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees for 20 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

Crumble enough cake to measure 8 cups; set aside. (Save remaining cake for another use.)

In a mixing bowl, combine milk and water until smooth. Add pudding mix; beat on low speed for 2 minutes or until slightly thickened. Fold in the whipped cream.

To assemble, spread 2-1/2 cups pudding mixture in a 4-qt. glass bowl. Top with half of the crumbled cake; sprinkle with 1 tablespoon orange juice. Arrange half of the berries and kiwi over cake. Repeat pudding and cake layers; sprinkle with remaining orange juice. Top with remaining pudding mixture. Spoon remaining fruit around edge of bowl. Cover and refrigerate until serving.

Cherry Chocolate Cobbler

Ingredients

1 1/2 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup butter
1 cup chocolate chips
1 egg
1/4 cup milk
1 (21 ounce) can cherry pie filling

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 2 quart casserole dish with vegetable cooking spray. Melt chocolate chips in a measuring cup in the microwave, stirring every 20 seconds until smooth. Let stand for 5 minutes to cool slightly.

In a medium bowl, stir together the flour, sugar, baking powder, and salt. Cut in butter until the dough is a uniform crumbly texture. Beat the egg into the melted chocolate chips, then stir the milk in. Pour the chocolate mixture into the dry ingredients, and stir until well blended.

Pour the cherry pie filling in an even layer in the bottom of the greased casserole dish. Drop spoonfuls of the chocolate batter over the cherries in a random pattern.

Bake for 40 to 45 minutes in the preheated oven, until top crust is not doughy when lifted. Serve warm.

Cherry Chocolate Marble Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
6 tablespoons maraschino cherry
juice
6 tablespoons water
1 teaspoon almond extract
3 3/4 cups all-purpose flour
2 1/4 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups sour cream
3/4 cup chopped maraschino
cherries, drained
3/4 cup chopped walnuts, toasted
3 (1 ounce) squares unsweetened
chocolate, melted
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Add the cherry juice, water and extract; mix well. Combine flour, baking soda and salt; add to creamed mixture alternately with sour cream. Mix just until combined.

Divide batter in half. To one portion, add cherries and walnuts; mix well. To the second portion, add chocolate; mix well. Spoon half of the cherry mixture into a greased and floured 10-in. fluted tube pan. Cover with half of the chocolate mixture. Repeat layers. Bake at 350 degrees F for 1 hour and 15 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes; remove from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Buttermilk Chocolate Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1/3 cup chopped pecans
CHOCOLATE HONEY BUTTER:
1/2 cup butter (no substitutes),
softened
2 tablespoons honey
2 tablespoons chocolate syrup

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, cocoa, salt, baking powder and baking soda; add to creamed mixture alternately with buttermilk. Fold in pecans.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat butter until fluffy. Add honey and chocolate syrup; mix well. Serve with the bread.

Chocolate Holiday Cake

Ingredients

CAKE:

1/2 cup butter
1/2 cup vegetable oil
3 (1 ounce) squares unsweetened chocolate
1 cup water
2 cups all-purpose flour
1 teaspoon baking soda
2 cups sugar
2 eggs, beaten
1/2 cup sour milk*
1 teaspoon vanilla extract

FILLING:

1 (5 ounce) can evaporated milk
3/4 cup sugar
1/4 cup water
1/4 cup chopped seedless raisins
1/2 cup chopped dates
1 teaspoon vanilla extract
1/2 cup chopped pecans

CHOCOLATE ICING:

1 (6 ounce) package semisweet chocolate chips
1/2 cup sour cream
Dash salt
Whipped cream

Directions

In a small saucepan, combine butter, oil and chocolate. Cook over low heat, stirring until chocolate melts. Add water; cool 15 minutes. In another bowl, combine remaining cake ingredients and beat well (*To sour milk, add 1-1/2 teaspoons vinegar to milk; let stand 5 minutes.) Fold chocolate mixture into batter. Pour into two greased and floured 8-in. cake pans. Bake at 350 degrees F for 30-35 minutes or until cakes test done. Cool in pans 5 minutes. Meanwhile, for filling, combine milk, sugar and water in a small saucepan. Cook over medium heat, stirring to dissolve sugar. Add raisins and dates. Cook until thickened, stirring constantly, about 5 minutes. Remove from heat; add vanilla and nuts. Cool. For frosting, melt chips in top of a double boiler over hot water. Remove from heat. Stir in sour cream and salt; beat with a spoon until smooth. Cool 5 minutes or until frosting is of spreading consistency. Place one cake layer, upside down, on a plate. Spread filling on top and place other layer over. Frost entire cake. Chill 1 hour before serving. Serve with a dollop of whipped cream if desired.

Double Chocolate Cookies by EAGLE BRAND®

Ingredients

2 cups biscuit baking mix
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
8 (1 ounce) squares semi-sweet
chocolate, melted
3 tablespoons butter or margarine,
melted
1 egg
1 teaspoon vanilla extract
1 cup white chocolate chips
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F. In large bowl, combine all ingredients except white chocolate chips and nuts; beat until smooth. Stir in remaining ingredients.

Drop by rounded teaspoonfuls, 2 inches apart, onto ungreased baking sheets.

Bake 10 minutes or until tops are slightly crusted (do not overbake). Cool. Store tightly covered at room temperature.

Chocolate Eclair Squares

Ingredients

2 cups cold milk
2 (3.4 ounce) packages JELL-O
Vanilla Flavor Instant Pudding
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
64 NILLA Wafers
2 squares BAKER'S Semi-Sweet
Chocolate

Directions

Beat milk and pudding mixes with whisk 2 min. Stir in COOL WHIP.

Arrange 16 wafers on bottom of 8-inch square dish; cover with 1/3 of pudding mixture. Repeat layers twice. Top with remaining wafers. Refrigerate 4 hours.

Microwave chocolate in microwaveable bowl on HIGH 1 min. or until melted when stirred. Drizzle over dessert.

Chocolate Raspberry Dessert

Ingredients

1 cup 1% cottage cheese
3/4 cup fat-free milk
1/3 cup raspberry spreadable fruit
1 (1.4 ounce) package sugar-free
instant chocolate pudding mix
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
1 (1 ounce) square semisweet
chocolate, melted
1/2 cup unsweetened raspberries

Directions

In a blender, combine cottage cheese, milk and spreadable fruit; cover and process until smooth. Add pudding mix and mix well. Pour into a bowl; fold in whipped topping. Spoon into a 9-in. pie plate. Drizzle with chocolate. Cover and freeze for 8 hours or overnight. Let stand at room temperature for 20 minutes before serving. Garnish with raspberries.

Best Ever Chocolate Cutout Cookies

Ingredients

1 1/2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/4 teaspoons baking powder
1/8 teaspoon salt
3/4 cup butter, softened
1 1/4 cups white sugar
1 egg

Directions

Sift together the flour, cocoa, baking powder and salt; set aside. In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg. Gradually stir in the sifted ingredients to form a soft dough. Divide dough into 2 pieces, flatten and wrap in plastic wrap. Refrigerate for 2 hours.

Preheat the oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into desired shapes with cookie cutters. Dough is sticky so be sure to add more flour to the rolling surface as needed. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Almond Chocolate Torte

Ingredients

2/3 cup sliced almonds, toasted
8 (1 ounce) squares semisweet chocolate
2 (8 ounce) packages cream cheese, softened
1 cup sugar
1 (.25 ounce) envelope unflavored gelatin
1/4 cup cold water
2 cups whipping cream, whipped

Directions

Set aside 1 tablespoon almonds for garnish. Chop remaining almonds; sprinkle into a greased 9-in. springform pan. In a microwave or heavy saucepan, melt chocolate; stir until smooth. Cool slightly. In a mixing bowl, beat cream cheese and sugar.

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved. Beat into cream cheese mixture. Add melted chocolate; beat until blended. Fold in the whipped cream. Pour into prepared pan. Sprinkle with reserved almonds. Cover and refrigerate for at least 3 hours.

Boiled Chocolate Delight Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 eggs
2 1/3 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/4 tablespoons ground cinnamon
1 teaspoon baking soda
1 1/2 cups milk
1/2 cup chopped walnuts

Directions

Thoroughly grease bottom and sides of a 2-quart heat proof mold or 9 inch bundt pan. Sprinkle with white sugar and tap out excess.

In large mixer bowl, beat butter, sugar and vanilla until light and fluffy. Add eggs and blend well.

In separate bowl, stir together flour, cocoa, cinnamon and baking soda; add to butter mixture alternately with milk until well blended. Stir in the chopped nuts.

Spoon batter into a greased mold. Cover with piece of greased aluminum foil, greased side down. Fold down edges of foil around rim; fasten securely with string.

Place a rack in a large kettle or pot; pour in water to top of rack. Heat water to boiling; place mold on rack. Reduce heat. Cover kettle and steam cake over simmering water for hour and 25 minutes or until cake tester inserted in center comes out clean. (Add water, as needed, during steaming to keep water at rack level.) Remove mold from kettle; cool 10 minutes on wire rack. Run tip of sharp knife around edges; invert on serving plate. Serve hot accompanied with sauces of your choice.

Caramel Chocolate Dip

Ingredients

8 ounces caramel candies
2 ounces semisweet chocolate
1/2 cup milk

Directions

Heat caramels, chocolate and milk in a small heavy-duty saucepan over low heat until smooth. Cool and refrigerate.

Double Chocolate Cookies

Ingredients

2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1/2 cup margarine, softened
1 egg
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). In the microwave or over a double boiler, melt chocolate stirring frequently until smooth. Remove from heat.

In a medium bowl, cream together the sugar and margarine until smooth. beat in the egg, melted chocolate and vanilla until well blended. Combine the flour, baking soda and salt; stir into the chocolate mixture alternately with the milk. Drop batter by heaping teaspoonfuls onto cookie sheets, about 1 inch apart.

Bake 8 to 10 minutes until cookies are puffy and slightly cracked on top. Let cool on wire racks.

Top cookies with Chocolate Butter-Cream Frosting (see recipe) and garnish with pecans.

Crisp Rice Chocolate Chip Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat baking sheets with non-stick cooking spray.

Combine the flour, baking soda and salt. Set aside.

Cream the butter with the sugar until light and fluffy. Beat in the egg and vanilla until well combined. Mix in the flour mixture. Stir in the cereal and chocolate chips. Drop by level tablespoons onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 12 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Store in an airtight container.

The Best Ever Chocolate Mousse Recipe Ever

Ingredients

9 ounces bittersweet chocolate,
chopped
3/4 cup miniature marshmallows
4 eggs, separated
1/2 pint heavy cream
1 dash peppermint extract

Directions

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Stir marshmallows into hot chocolate until melted. Set aside.

Whip egg whites until stiff peaks form. Whip cream until soft peaks form. Stir egg yolks into slightly cooled chocolate mixture. Fold in egg whites and whipped cream. Stir in peppermint extract. Chill 2 to 3 hours before serving.

Chocolate Walnut Cake

Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 cup shortening
1 1/2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup milk
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, salt, cinnamon and allspice. Set aside.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Stir in walnuts.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Chocolate Chip Cookies I

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.

Too Much Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (5.9 ounce) package instant
chocolate pudding mix
1 cup sour cream
1 cup vegetable oil
4 eggs
1/2 cup warm water
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well greased 12 cup bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

Double Chocolate Sprinkle Cookies

Ingredients

2 cups butter, softened
2 cups sugar
2 cups packed brown sugar
4 eggs
2 teaspoons vanilla extract
5 cups old-fashioned oats
4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1 teaspoon salt
4 cups semisweet chocolate chips
3 cups chopped walnuts
2 cups chocolate sprinkles

Directions

In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Place the oats in a blender or food processor; cover and process until finely ground. Combine oats, flour, baking soda, baking powder and salt; gradually add to creamed mixture. Transfer to a larger bowl if necessary. Stir in chocolate chips, walnuts and sprinkles. Roll into 1 -1/2-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a glass. Bake at 350 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

Chocolate and Tangerine Truffles

Ingredients

1/3 cup dark chocolate chips
4 ounces Neufchatel cheese,
room temperature
1 1/3 cups powdered sugar, sifted
zest of 1 tangerine
1 1/2 cups chopped California
Almonds

Directions

Place chocolate in a medium glass bowl and microwave on high for 1 minute or until almost melted, stirring until smooth. Let cool. Add cheese, and beat on medium speed with a mixer until smooth. Add powdered sugar and tangerine zest, and beat until well blended.

Spread mixture into a small baking pan lined with plastic wrap; cover with more plastic wrap and refrigerate for 1-24 hours.

Pull chocolate from pan by its plastic wrap corners, and cut into 24 pieces. Roll into balls, and roll each ball in chopped almonds. Store refrigerated in an airtight container. (These freeze well, too, if stored airtight in a single layer)

Chocolate Rum Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup white rum
1/2 cup chopped nuts
1/2 cup butter
1 cup white sugar
1/4 cup white rum
1/4 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch bundt pan. Place chopped nuts in the bottom of the bundt pan.

With an electric mixer beat cake mix, pudding mix, eggs, oil, 1/2 cup of the water, and 1/2 cup of the rum on high speed for 2 minutes. Pour batter over into prepared pan over the top of the chopped nuts.

Bake at 325 degrees F (165 degrees C) for 50 to 60 minutes. Pour rum glaze over cake as soon as you remove it from the oven. Let cake stand for 30 minutes then turn out onto a serving dish.

To Make Rum Glaze: In a saucepan combine the butter or margarine, sugar, 1/4 cup of the rum, and 1/4 cup of the water. Bring mixture to a boil and cook for 2 minutes. Pour immediately over still warm cake.

Creamy Chocolate Frosting II

Ingredients

2 tablespoons butter or margarine
2 (1 ounce) squares unsweetened
chocolate, chopped
1/2 teaspoon vanilla extract
2 cups confectioners' sugar
1/4 cup water

Directions

In a medium saucepan, melt the butter and chocolate over low heat. Stir constantly until melted and well blended. Add the vanilla and sugar; beat with an electric mixer. Add water gradually as you beat until it is a spreadable consistency.

The Ultimate Chocolate Chip Cookie

Ingredients

1 1/2 cups butter flavored
shortening
2 1/2 cups packed brown sugar
2 eggs
2 teaspoons salt
4 tablespoons milk
2 tablespoons vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Cream sugar into shortening. Add milk and vanilla beat until fluffy. Blend in egg. Then add dry ingredients and mix well. Stir in chips and nuts.

Drop by teaspoon onto greased baking sheets and bake at 350 degrees F (175 degrees C) for 8-10 minutes for chewy cookies or 10-13 minutes for crispy cookies. ENJOY!!!

Chocolate Peanut Butter Chip Fudge

Ingredients

2 cups semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup peanut butter chips

Directions

In heavy saucepan, over low heat, melt chocolate chips with EAGLE BRAND® and vanilla, stirring frequently.

Remove from heat. Add peanut butter chips; stir just to distribute chips throughout mixture.

Spread evenly into wax paper lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

Chocolate Chip Shortbread Cookies I

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
1/2 cup cornstarch
1 cup semisweet chocolate chips
1 1/2 cups all-purpose flour

Directions

With an electric beater, mix together the butter or margarine and the confectioners' sugar.

Sift together the flour and the corn starch and mix in gradually in the butter mixture. Add the chocolate chips.

Shape dough into little balls of approximately 1 1/4 inch in diameter. Put on a non-greased cookie sheet. Bake at 330 degrees F (170 degrees C) for approximately 20 minutes.

Dreamy Chocolate Chip Bars

Ingredients

1 1/8 cups all-purpose flour,
divided
1 cup quick-cooking oats
1 1/2 cups packed brown sugar,
divided
1/2 cup cold butter or margarine
2 eggs
2 teaspoons vanilla extract
1 1/2 cups flaked coconut
1 cup chopped walnuts
1 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a bowl, combine 1 cup flour, oats and 1/2 cup brown sugar; cut in butter until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 8-10 minutes or until golden brown. Cool on a wire rack.

In a mixing bowl, beat eggs, vanilla and remaining brown sugar. Combine the coconut, walnuts, baking powder, salt and remaining flour; gradually add to egg mixture. Stir in chocolate chips. Spread evenly over crust. Bake for 18-20 minutes or until golden brown. Cut into bars while warm. Cool on a wire rack.

Brownie Chocolate Chip Cheesecake

Ingredients

1 (19.5 ounce) package Pillsbury®
Classic Traditional Fudge
Brownies
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 large eggs
2 teaspoons vanilla extract
1/2 cup mini chocolate chips

Directions

Preheat oven to 350 degrees F. Grease bottom only of 9-inch springform pan. Prepare brownie mix as package directs for chewy brownies. Spread evenly in prepared pan. Bake 35 minutes or until set.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Add eggs and vanilla; mix well. Stir in chocolate chips. Pour into prepared pan.

Reduce oven temperature to 300 degrees F. Bake 50 minutes or until set. Cool. Chill thoroughly. Remove side of springform pan. Garnish as desired. Store leftovers covered in refrigerator.

Chocolate Lobster

Ingredients

1 medium (1 1/2 pound) fresh lobster
4 (1 ounce) squares semisweet chocolate, chopped
1/2 cup milk
1 tablespoon butter

Directions

Preheat your oven's broiler. Split the lobster down the back shell, remove the vein from the lobster's tail, and the sac that is behind the eyes. Insert a long skewer into the tail to keep from curling.

Broil the lobster about 5 inches from the heat for about 5 minutes on each side, or until the meat is opaque. Remove skewer from tail.

While the lobster is cooking, make the chocolate sauce. In a small glass bowl, combine the chocolate, milk, and butter. Microwave on high, stirring every 15 to 20 seconds until melted and smooth. Pour chocolate sauce over lobster, and serve.

Chocolate Chip Date Nut Cake

Ingredients

1 cup dates, pitted and chopped
1 teaspoon baking soda
1 cup water
1 cup white sugar
2 cups all-purpose flour
1 cup mayonnaise
1 pinch salt
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

Bring water to a boil. Pour over chopped dates and baking soda. Let stand until cool. Stir in the sugar, flour, mayonnaise, and salt. Mix until just combined. Pour batter into prepared pan.

Mix the brown sugar, chopped nuts, and chocolate chips together. Sprinkle over top of batter.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

Crystal's Chocolate Chip Pumpkin Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons pumpkin pie spice
1 cup butter, softened
1 cup sugar
2 eggs
1 (16 ounce) can 100% pure pumpkin
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (12 ounce) bag semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

Mix the flour, baking powder, baking soda, and pumpkin pie spice together in a mixing bowl.

Beat the butter and sugar together in a second mixing bowl until light and fluffy. Beat in the eggs, one at a time, until smooth and well blended. Mix in the pumpkin and vanilla extract until smooth. Gradually add the flour mixture, stirring to make a smooth batter. Stir in the walnuts and chocolate chips. Drop by tablespoon-sized spoonfuls on prepared cookie sheets.

Bake in preheated oven until edges are golden, 18 to 20 minutes. Cool briefly on the cookie sheet before transferring to wire racks to cool completely.

Easy Microwave Chocolate Cake

Ingredients

3 tablespoons butter, softened
1/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
1/2 cup all-purpose flour
2 tablespoons cocoa powder
1/4 teaspoon baking powder
1 pinch salt

Directions

Spray a medium microwave-safe bowl with non-stick spray and set aside. In a mixing bowl, combine the butter, sugar, egg, vanilla extract, and milk; blend together. Combine the flour, cocoa powder, baking powder and salt; blend into the mixture until smooth. Pour into greased bowl.

Cover and cook in the microwave on high for 2 to 2 1/2 minutes, or until cake springs back when touched. Since all microwaves cook differently, adjust the cooking time to accommodate your machine. To serve, let the cake cool five minutes, then cover the bowl with a plate and turn both bowl and plate upside down so the cake falls onto the plate.

Chocolate Crinkles IV

Ingredients

1/2 cup vegetable oil
4 (1 ounce) squares unsweetened chocolate, melted
4 eggs
2 cups white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1 cup semisweet chocolate chips
1 cup confectioners' sugar

Directions

In a medium bowl beat eggs and sugar until light. Stir in the oil, vanilla, melted chocolate. Sift together the flour, baking powder and salt; stir into the chocolate mixture. Finally, stir in the chocolate chips. Refrigerate dough until firm. This will take anywhere from an hour in the freezer or overnight in the refrigerator.

Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1 inch balls. Roll them in confectioners' sugar until heavily coated. Place 2 inches apart on cookie sheets and bake for 11 to 13 minutes in the preheated oven. Cookies should be firm to touch.

Chocolate Malt Bars

Ingredients

1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup shortening
3/4 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 cup chocolate malt powder
1/2 teaspoon baking powder
1/2 teaspoon salt

2 tablespoons butter
1/4 cup chocolate malt powder
1 pinch salt
1 cup confectioners' sugar
1 1/2 tablespoons heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan. In a bowl over a pan of simmering water, or in the microwave, melt the unsweetened chocolate, stirring occasionally until smooth. Set aside to cool.

In a medium bowl, cream together the shortening and white sugar until light and fluffy. Beat in the eggs, one at a time then stir in the vanilla. Mix in the melted chocolate. Combine the flour, 1/2 cup chocolate malt powder, baking powder and salt; stir into the chocolate mixture. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until set. Let bars cool in the pan before frosting.

To make frosting, cream together the butter, 1/4 cup of malt powder and salt. Gradually beat in the confectioners' sugar and heavy cream until smooth and spreadable. Spread over cooled bars before cutting into squares.

Chocolate Fondue L'Afrique

Ingredients

1/2 cup whipping cream
1/2 cup Amarula liqueur
2 cups semisweet chocolate chips
1 dash vanilla extract

Directions

Pour the whipping cream and Amarula liqueur into a fondue pot; cook and stir over medium-low heat until the mixture boils. Continue to stir while adding the chocolate chips. Reduce heat to low, and stir until the chocolate melts and blends completely with the cream mixture. Stir in the vanilla. Take care not to overheat the mixture. To serve, reduce heat to lowest setting.

Satiny Chocolate Glaze

Ingredients

3/4 cup semisweet chocolate chips
3 tablespoons butter
1 tablespoon light corn syrup
1/4 teaspoon vanilla extract

Directions

In a double boiler over hot, but not boiling water, combine chocolate chips, butter and corn syrup. Stir until chips are melted and mixture is smooth, then add vanilla.

Spread warm glaze over top of cake, letting it drizzle down the sides.

Diane's German Chocolate Cake

Ingredients

1 (18.25 ounce) package butter cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/3 cup unsweetened cocoa powder
1 cup buttermilk
1/3 cup vegetable oil
3 eggs
1 (12 fluid ounce) can evaporated milk
1 cup white sugar
1 cup chopped pecans
1 teaspoon vanilla extract
3 egg yolks
1/2 cup butter
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.

Combine the cake mix, instant vanilla pudding, cocoa, buttermilk, vegetable oil and the 3 whole eggs. Mix until blended and pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes or until the cakes test done. Set cakes aside to cool.

In a medium sized sauce pan mix the evaporated milk, white sugar, 3 egg yolks and the butter. Cook over medium heat until the mixture is thick. Remove from heat and beat until partially cooled. Beat in the vanilla. Stir in the flaked coconut and the chopped pecans. Use to fill and frost cake.

White Chocolate Banana Pie

Ingredients

2 cups heavy whipping cream
6 (1 ounce) squares white chocolate
3 teaspoons vanilla extract
2 medium firm bananas. sliced
Lemon Juice
1 (9 inch) pastry shell, baked

Directions

In a saucepan, cook and stir the cream and chocolate over low heat until chocolate is melted. Remove from the heat; stir in vanilla. Transfer to a mixing bowl. Cover and refrigerate for 6 hours or until thickened, stirring occasionally.

Beat on high speed until light and fluffy, about 4 minutes (do not overbeat). Dip banana slices in lemon juice. Pour half of the cream mixture into pastry shell. Top with bananas. Cover with remaining cream mixture. Refrigerate until serving.

Chocolate Cake Surprise

Ingredients

2 1/2 cups chopped walnuts
1 cup flaked coconut
1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup water
1/2 cup vegetable oil
4 eggs
2 (8 ounce) packages cream
cheese, softened
1/2 cup butter
3/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch pan. Sprinkle walnuts and coconut evenly over bottom of pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in water, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan. Set aside.

In a saucepan, combine cream cheese and butter. Cook over medium heat, stirring occasionally, until melted and smooth. Stir in confectioners' sugar. Pour cream cheese mixture in rows (lengthwise) over the top of cake mix. Using the tip of a knife, swirl the batter to create a marbled effect.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Chip Cream Cheese Muffins

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
1 egg, room temperature
1/2 cup cream
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/3 cup semi-sweet chocolate chips

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 12 muffin cups or use paper liners.

Beat cream cheese and butter together until fluffy. Beat in egg, cream and vanilla. Combine the flour, sugar, baking powder and salt. Stir flour mixture into cream cheese mixture until flour is moistened. Fold in chocolate chips. Spoon batter into prepared muffin cups filling them 3/4 full.

Bake in preheated oven until tops are golden, about 20 minutes.

Raspberry Chocolate Bars

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
3/4 cup butter, softened
1 (10 ounce) package frozen raspberries, thawed
1/4 cup orange juice
1 tablespoon cornstarch
3/4 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (190 degrees C).

Mix the flour, sugar and butter or margarine. Press into the batter of a 13x9 inch ungreased baking pan. Bake at 350 degrees F (175 degrees C) for 15 minutes.

Mix the raspberries, orange juice, and cornstarch in a 1 quart sauce pan. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Let cool for 10 minutes.

Sprinkle chocolate chips over baked crust and spoon the raspberry mixture over the top.

Bake at 350 degrees F (1715 degrees C) for 20 minutes or until the raspberry mixture has set. Remove from oven and let cool. Drizzle with additional melted chocolate if desired. Cut into 2x1 inch squares.

Rum and Chocolate Cheesecake

Ingredients

1 cup ground almonds
1 cup whole wheat flour
2/3 cup margarine

2 (12 ounce) packages firm tofu
1 1/2 cups demerara sugar
7 tablespoons unsweetened
cocoa powder
1/4 cup sunflower seed oil
1/2 cup soy milk
1/4 cup dark rum
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C.) In a medium bowl, combine ground almonds and whole wheat flour. Cut in margarine until a dough is formed. Press dough into the bottom and half-way up the sides of a 9 inch springform pan.

In a blender or food processor, crumble the tofu. Add sugar, cocoa, oil, soy milk, rum and vanilla. Process until smooth and creamy. Pour filling into crust.

Bake in the preheated oven for 75 minutes, or until filling is set. Allow to cool on a rack and then chill thoroughly in refrigerator before attempting to remove from the pan.

Chocolate Candy Bar Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 1/2 cups milk
3 eggs
3/4 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 cup confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1 cup chopped pecans
4 (1.5 ounce) bars milk chocolate candy, coarsely chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 (8 inch) pans.

In a large bowl, combine cake mix, milk, eggs, oil and instant vanilla pudding mix. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, beat the cream cheese with the white sugar and confectioners' sugar until smooth. Fold in the whipped topping, pecans and chopped chocolate. Spread between layers and on top and sides of cake.

Chocolate Gravy II

Ingredients

1/2 cup butter
4 tablespoons unsweetened
cocoa powder
1/4 cup all-purpose flour
3/4 cup white sugar
2 cups milk

Directions

Melt butter in a skillet over medium heat. Add cocoa and flour; stir until a thick paste is formed. Stir in sugar and milk. Cook, stirring constantly, until thick.

White Chocolate Pretzel Snack

Ingredients

1/2 cup pretzel sticks
1/2 cup salted peanuts
1/2 cup crisp rice cereal
4 (1 ounce) squares white baking chocolate
1 teaspoon shortening

Directions

In a bowl, combine the pretzels, peanuts and cereal. In a microwave or heavy saucepan, melt chocolate and shortening, stir until smooth. Pour over pretzel mixture; toss to coat evenly. Drop by heaping tablespoonfuls onto waxed paper; cool.

Chocolate-Cherry-Banana Breakfast Smoothie

Ingredients

3 small frozen bananas (peel
before you freeze)
2 cups frozen dark sweet cherries
2 cups chocolate soy milk

Directions

Place all ingredients in a blender. Blend on puree (or the highest setting) until smooth, about 30 seconds. Pour into glasses and serve.

Mexican Chocolate Chili

Ingredients

1 pound ground round
1 cup chopped onion
1 cup hot water
2 (14.5 ounce) cans diced tomatoes with garlic, undrained
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can whole kernel corn, drained
1/3 cup semisweet chocolate chips
2 teaspoons chili powder
1 tablespoon ground cumin
1/2 teaspoon dried oregano
1 teaspoon salt

Directions

Combine ground round and onion in a large saucepan over medium-high heat. Cook, stirring, until beef is browned, about 5 minutes.

Transfer cooked beef and onions to slow cooker. Stir in water, tomatoes, kidney beans, black beans, corn, chocolate chips, chili powder, cumin, oregano, and salt. Cook on High until chili begins to bubble, about 20 minutes. Reduce heat to Low, and cook until thick, about 2 hours.

Aaron's Chocolate Chunk Oatmeal Cookies

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
2/3 cup rolled oats
1/2 cup vegetable oil
1/2 cup sour cream
1/4 cup water
2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a large bowl, stir together cake mix, instant pudding, and rolled oats. Add oil, sour cream, water, and vanilla; mix until smooth and well blended. Stir in chocolate chips. Roll dough into 1 1/2 inch balls, and place 2 inches apart on the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Chocolate Brownie Crust

Ingredients

1 1/4 cups reduced fat chocolate wafer crumbs
2 tablespoons sugar
2 tablespoons butter or stick margarine, melted
1 egg white

Directions

In a food processor, combine wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely before filling.

Hard Chocolate Glaze

Ingredients

1/2 cup unsalted butter
10 (1 ounce) squares semisweet
chocolate

Directions

Chop the chocolate into small pieces. Combine chocolate with butter in the top of a double boiler, over simmering water. Stir frequently until melted and smooth. Remove from heat.

Double Chocolate Brownies

Ingredients

1 (1 ounce) square unsweetened chocolate
2 tablespoons butter (no substitutes)
1 egg
1/2 cup sugar
1/2 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon salt
1/4 teaspoon baking powder
1/4 cup chopped pecans
1/4 cup semisweet chocolate chips

Directions

In a small heavy saucepan or microwave-safe dish, melt unsweetened chocolate and butter; stir until smooth. In a small mixing bowl, combine egg and sugar. Stir in the chocolate mixture and mix well. Combine the flour, salt and baking powder; stir into the batter until just blended. Stir in nuts.

Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 15-18 minutes or until toothpick comes out clean. Cool on a wire rack.

Chocolate-Mascarpone Phyllo Triangles

Ingredients

2 cups mascarpone cheese
1/3 cup HERSHEY'S Cocoa Powder
1 teaspoon vanilla extract
1/2 cup honey
3/4 cup chopped pecans
2 cups clarified butter
1 (16 ounce) package phyllo dough

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, beat together the mascarpone cheese, HERSHEY'S® Cocoa Powder, vanilla extract and honey. Mix in pecans.

Brush top of one sheet of phyllo dough with clarified butter, and fold in half lengthwise. Place two heaping tablespoons of the mascarpone cheese mixture in one corner of the folded phyllo sheet. Fold sheet over the filling, forming a triangle. Trim ragged edges. Repeat with remaining phyllo sheets.

Place triangles seam side down on a medium baking sheet, brush with remaining butter, and bake in the preheated oven 20 minutes, or until golden brown.

White Chocolate Bread

Ingredients

- 1/4 cup warm water
- 1 cup warm milk
- 1 egg
- 1/4 cup butter, softened
- 3 cups bread flour
- 2 tablespoons brown sugar
- 2 tablespoons white sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 (.25 ounce) package active dry yeast
- 1 cup white chocolate chips

Directions

Place all ingredients (except white chocolate chips) in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the white chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Chocolate Lovers Cheesecake

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (9 inch) prepared chocolate cookie crumb crust

Directions

Preheat oven to 350 degrees F (175 degrees C.) In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the cream cheese, sugar and vanilla until smooth. Slowly beat in eggs, one at a time. Blend in melted chocolate. Pour filling into crust.

Bake in the preheated oven for 40 minutes, or until filling is set. Allow to cool. Refrigerate for at least 3 hours before serving.

Chocolate Cream Frosting

Ingredients

2 (1 ounce) squares unsweetened chocolate, melted and cooled
1 (14 ounce) can sweetened condensed milk
1/2 cup water
1/2 teaspoon vanilla extract
1 (3.9 ounce) package instant chocolate pudding mix
1 cup heavy cream, whipped

Directions

Blend the melted chocolate and milk. Gradually mix in the water, vanilla, and pudding mix, and whisk until smooth. Fold in the heavy cream. Frost the cake immediately, and chill at least 30 minutes before serving.

Chocolate Almond Pudding

Ingredients

1/2 cup sugar
1/3 cup baking cocoa
2 tablespoons cornstarch
2 cups milk
1 egg, beaten
1/4 teaspoon vanilla extract
1/8 teaspoon almond extract

Directions

In a medium saucepan, stir together the sugar, cocoa and cornstarch. Gradually whisk in milk and egg. Stirring constantly, bring to a boil over medium heat, and cook until thickened. Remove from heat, and quickly stir in the vanilla and almond extracts. Garnish as desired, and serve warm.

Elegant White Chocolate Banana Cream Pie

Ingredients

1 (9 inch) pie crust, baked
6 egg yolks, beaten
5 tablespoons white sugar
1/4 cup sifted cornstarch
2 cups milk
1 vanilla bean, halved
2 tablespoons butter, diced
3 ounces white chocolate, melted
8 ripe bananas
1 lemon, juiced
1 pint whipping cream
1 fluid ounce white chocolate
liqueur
1 fluid ounce banana liqueur
12 ounces white chocolate
2 teaspoons unsweetened cocoa
powder, for garnish

Directions

To Make White Chocolate Pastry Cream: In a medium bowl, whisk together egg yolks and sugar until pale yellow. Whisk in cornstarch. In a medium saucepan, heat milk and vanilla bean to just below the boiling point. Slowly whisk a small amount of hot milk into egg yolk mixture, then stir egg yolk mixture back into pan. Bring to a boil over low heat, stirring constantly.

Stir in butter, then strain mixture through a sieve. Place plastic wrap over the surface of mixture to keep a skin from forming. Allow to cool slightly, then stir in melted white chocolate. Chill pastry cream.

Slice bananas and toss with the lemon juice to keep from discoloring. Set aside.

In a large bowl, whip chilled whipping cream until stiff peaks form. Fold into pastry cream, then fold in bananas and liqueurs. Fill tart shell with banana cream filling.

Top generously with white chocolate curls, then dust with cocoa. Serve soon after assembling so crust doesn't get soggy.

To make white chocolate curls, carefully draw a vegetable peeler across the broad, flat surface of a room-temperature (about 80 degrees) chunk of white chocolate to make large, thin curls. Refrigerate until ready to use.

Chocolate-Filled Cream Puffs

Ingredients

1 cup water
6 tablespoons butter
1 cup all-purpose flour
1/4 teaspoon salt
4 eggs

FILLING:

1 cup heavy whipping cream
1/2 cup confectioners' sugar
2 tablespoons baking cocoa

GLAZE:

1 (1 ounce) square unsweetened chocolate
1 tablespoon butter
1/2 cup confectioners' sugar
2 tablespoons water

Directions

In a saucepan over medium heat, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand 5 minutes. Add eggs, one at a time, beating well after each. Beat until smooth.

Cover a baking sheet with foil; grease foil. Drop batter into six mounds onto foil. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 30 minutes longer. Remove puffs to a wire rack. Immediately cut a slit in each for steam to escape.

In a mixing bowl, beat cream until soft peaks form. Gradually add sugar and cocoa, beating until almost stiff. Split puffs and remove soft dough. Add filling; replace tops. Melt chocolate and butter; stir in sugar and water. Drizzle over puffs. Chill.

Chocolate Squares II

Ingredients

1/2 cup butter
1/2 cup brown sugar
2 tablespoons unsweetened
cocoa powder
1 egg, beaten
1 teaspoon vanilla extract
1/2 cup chopped walnuts
15 arrowroot biscuits, crushed

Directions

Butter an 8x8 inch baking dish.

In a saucepan over medium heat, melt together the butter, brown sugar and cocoa, stirring frequently until smooth. Remove from heat and stir in the egg and vanilla. Mix in the crushed cookies and walnuts. Press the mixture into the prepared pan and refrigerate until firm.

Sweet and Spicy Chocolate Cake

Ingredients

1 1/3 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 cup chopped dried apricots
1 cup boiling water
5 ounces almond paste
3/4 cup white sugar
4 eggs
2/3 cup whole milk
3 ounces bittersweet chocolate, chopped
2/3 cup finely chopped crystallized ginger
3/4 cup unsalted butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Sift together flour, cocoa, and baking powder.

Soak chopped apricots in boiling water for 1 to 2 minutes. Drain, and pat dry with paper towels.

In a large mixing bowl, mix almond paste and sugar with an electric mixer until the mixture looks sandy. Beat in eggs one at a time; beat for 2 minutes after each addition. Continue beating for about 10 minutes; mixture should look thick and creamy.

Mix in milk, and then flour mixture. Mix only to combine the dry with the wet ingredients. Do not overbeat. Fold in apricots, chocolate, crystallized ginger, and melted butter. Transfer batter to prepared loaf pan.

Bake in preheated oven for about 1 hour, until done. Cool for 10 minutes in pan. Remove from pan, and place on a wire rack to cool completely.

Chocolate Chip Apricot Cookies

Ingredients

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup butter, softened
1/2 cup turbinado sugar
1/2 cup packed brown sugar
1 egg, lightly beaten
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1 cup chocolate chips
1 cup chopped dried apricots

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet.

Mix the flour and baking soda in a bowl. In a separate bowl, beat together the butter, turbinado sugar, and brown sugar until fluffy, then beat in the egg, vanilla, and salt. Stir the flour and baking soda into the butter mixture. Fold in the chocolate chips and apricots. Drop by rounded teaspoonfuls onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Chip Bars

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 cup semisweet chocolate chips,
divided
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and brown sugar. Add egg, milk and vanilla; mix well. Combine flour, baking powder and salt; add to creamed mixture. Stir in 1/2 cup chocolate chips and walnuts. Spread into a greased 8-in. square microwave-safe dish. Sprinkle with remaining chocolate chips. Microwave, uncovered, on high for 5 minutes or until bars test done, rotating a quarter turn every minute. Cool before cutting.

Chocolate Blossoms

Ingredients

1/4 cup butter, melted
1/3 cup unsweetened cocoa powder
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup confectioners' sugar for rolling

Directions

In a medium bowl, mix together the butter and cocoa until smooth. Beat in the sugar, eggs and vanilla until well blended. Combine the flour, baking soda and salt; gradually blend into the chocolate mixture to form a dough. Cover dough and chill for at least 2 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Roll dough into 1 inch balls and roll the balls in the confectioners' sugar. Place cookies 3 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the tops of the cookies have cracked. remove from baking sheets to cool on wire racks.

Chocolate Frosting V

Ingredients

2 cups white sugar
1/4 cup unsweetened cocoa
powder
1/4 teaspoon salt
1 (5 ounce) can evaporated milk
1/2 cup shortening

Directions

In a saucepan, combine sugar, cocoa and salt. Add milk and shortening. Cook over medium heat until it comes to a boil. Remove from heat and let cool before spreading on cake.

Chocolate Chip Pie I

Ingredients

2 eggs
1/2 cup white sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
1 cup butter
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

Beat eggs until frothy, add sugars and vanilla.

Melt butter or margarine, and add to sugar and egg mixture.

Stir in flour until well blended.

Mix in walnuts and chocolate chips.

Pour into pie pan and bake for 1 hour. Serve warm with whipped cream or ice cream.

Double Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1/2 cup packed dark brown sugar
1 teaspoon vanilla extract
1 egg
1/3 cup baking cocoa
2 tablespoons milk
1 3/4 cups all-purpose flour
1/4 teaspoon baking powder
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter, sugars and vanilla. Beat in egg. Add cocoa and milk. Combine flour and baking powder; fold into creamed mixture with walnuts and chocolate chips.

Roll teaspoonfuls of dough into balls; place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes. Cool for 5 minutes before removing to wire racks to cool.

One Bowl Chocolate Cake I

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In a large bowl, combine sugar, flour, cocoa, baking powder, baking soda and salt. Make a well in the center and add eggs, milk, oil and vanilla. Beat for 2 minutes at medium speed. Stir in boiling water.

Pour into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then turn out onto a wire rack and continue cooling.

Chocolate Yeast Bread

Ingredients

4 1/2 cups all-purpose flour
1/3 cup baking cocoa
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1/4 teaspoon baking soda
1 cup water
1/2 cup milk
1/2 cup semisweet chocolate chips
2 tablespoons butter or margarine
1 egg

Directions

In a mixing bowl, combine 1-1/4 cups flour, cocoa, sugar, yeast, salt and baking soda. In a saucepan, heat the water, milk, chocolate chips and butter; stir until chocolate is melted. Cool to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 2 minutes. Add 1/2 cup flour and egg; beat on high for 2 minutes. Stir in enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour.

Bake at 375 degrees F for 25-30 minutes or until browned. Remove from pans to cool on wire racks.

Chocolate Chip Pie III

Ingredients

1 cup white sugar
2 eggs, lightly beaten
1/2 cup chopped pecans
1/2 cup all-purpose flour
1/2 cup butter, melted
1 cup semisweet chocolate chips
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine cooled melted butter or margarine and sugar, eggs, pecans, flour and chocolate chips; mix well. Pour the mixture into the unbaked pastry shell and bake in the preheated oven for about 1 hour. Let cool and serve.

Fluffy Hot Chocolate

Ingredients

8 teaspoons sugar
4 teaspoons baking cocoa
4 cups milk
1 1/2 cups miniature
marshmallows
1 teaspoon vanilla extract

Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until the marshmallows are melted, about 8 minutes. Remove from the heat; stir in vanilla. Ladle into mugs.

Chocolate Upside-Down Cake

Ingredients

1 1/4 cups water
1/4 cup butter or margarine
1 cup packed brown sugar
1 cup flaked coconut
2 cups semisweet chocolate chips
1 cup chopped pecans
2 cups miniature marshmallows
1 (18.25 ounce) package German chocolate cake mix

Directions

In a small saucepan, heat water and butter until butter is melted. Stir in brown sugar; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with coconut, chocolate chips, pecans and marshmallows.

Prepare cake batter according to package directions; carefully pour over marshmallows. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting cake onto a serving plate.

Passover Chocolate Torte

Ingredients

1/2 cup pareve margarine
8 ounces semisweet chocolate,
chopped
5 eggs, separated
3/4 cup white sugar
1 cup ground almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line bottom and sides of a 9 inch springform pan with foil. Grease foil.

Melt margarine and chocolate over low heat. Stir until smooth and let cool.

In a medium-size mixing bowl, beat whites until stiff; about 2 minutes. In a separate bowl, beat together yolks and sugar until thick and pale; about 1 minute. Blend in chocolate mixture and stir in almonds. Fold in beaten whites, 1/3 at a time, into chocolate until no streaks of white remain. Scrape into prepared pan.

Place an 8 inch baking pan with 1 inch of water in it on the bottom rack of the oven (to make the torte more moist).

Bake torte on center rack at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until sides begin to pull away from pan and top is set in center. Cover the torte loosely with foil for the last 20 minutes of baking. Note: Don't worry if the cake cracks because the top will be on the bottom later.

Cool on wire rack for 10 minutes and then carefully remove sides of pan. Invert onto a serving plate and cool completely.

Irresistible Double Chocolate Muffins

Ingredients

1 cup whole wheat flour
3/4 cup ground flax seed
1/2 cup wheat germ
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 cup cocoa powder
1 tablespoon ground cinnamon
1/2 cup miniature semisweet chocolate chips
1 cup low-fat buttermilk
3/4 cup pumpkin puree
1 cup brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Combine flour, flax seed, wheat germ, baking soda, baking powder, cocoa powder, cinnamon, and chocolate chips in a large bowl. In another bowl, beat the buttermilk, pumpkin puree, brown sugar, egg, and vanilla until smooth. Gently stir the wet ingredients into the dry, mixing just until combined. Spoon equal amounts of batter into muffin cups.

Bake until a toothpick inserted in the center of a muffin comes out clean, about 20 to 30 minutes.

Chocolate Peanut Butter Pie I

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
4 eggs
1 cup butter, softened
8 (1 ounce) squares semisweet
chocolate
2 cups confectioners' sugar
1 cup smooth peanut butter
1/3 cup heavy whipping cream

Directions

Melt 6 ounces semi sweet chocolate, and cool to room temperature. Beat the eggs with 3/4 cup butter or margarine, chocolate and confectioners' sugar for a FULL 5 minutes. Mixture will be thick and smooth.

In a separate bowl, beat the peanut butter, 1/4 cup butter, and cream.

Spoon chocolate filling into crust. Swirl peanut butter filling into chocolate filling.

Drizzle remaining 2 oz of melted chocolate on top of pie. Refrigerate for at least 1 hour, and serve.

Fudgy Chocolate Chip Muffins

Ingredients

1/2 cup applesauce
1/4 cup margarine, softened
1/2 cup white sugar
1/2 cup light brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon (optional)
1 cup semi-sweet chocolate chips
2 tablespoons confectioners' sugar (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line muffin cups (2 -1/2 inches in diameter) with paper bake cups.

In large mixer bowl, beat butter, sugar, brown sugar, egg, and vanilla until well blended. Add applesauce, blend well.

In a separate bowl, stir together flour, cocoa, baking soda, and cinnamon, if desired. Add to butter mixture, blending well. Stir in chocolate chips. Fill muffin cups 3/4 full with batter.

Bake at 350 degrees F (175 degrees C) for 22 to 26 minutes or until wooden pick inserted in center comes out almost clean. Cool slightly in pan on wire rack. Sprinkle muffin tops with confectioners' sugar, if desired. Serve warm.

Chocolate Peanut Butter Nirvana

Ingredients

CAKE:

Crisco® Flour No-Stick Spray
1 (18.25 ounce) box Pillsbury®
Devils Food Cake
1 1/4 cups water
1/2 cup CRISCO® Vegetable Oil
4 large eggs
1 (3.9 ounce) package instant
chocolate pudding and pie filling
mix
1 (12 ounce) package semi-sweet
chocolate chips

FROSTING:

1/2 cup Pillsbury® Whipped
Supreme® Vanilla Frosting
1/2 cup Jif® Creamy Peanut
Butter
1/4 teaspoon almond extract
1/2 cup milk
Chocolate curls or shavings for
garnish, if desired

Directions

Heat oven to 350 degrees F. Spray a 12-cup Bundt pan with a no-stick flour spray.

Combine cake mix, water, oil, eggs and pudding mix, in a large mixing bowl, with an electric mixer at low speed until moistened. Beat 2 minutes at medium speed. Stir in chocolate chips. Pour batter into prepared pan. Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 20 minutes. Invert onto serving plate. Cool completely.

Beat frosting, peanut butter, almond extract and milk in a medium bowl with electric mixer until well combined. Spoon icing over cooled cake. Garnish with chocolate shavings.

Chocolate Marshmallow Icing

Ingredients

2 1/2 cups white sugar
1 cup evaporated milk
1 cup semisweet chocolate chips
1/2 cup butter
1 cup marshmallow creme

Directions

In a saucepan over medium heat cook sugar and evaporated milk to the soft ball stage 238 degrees F (114 degrees C). Stir in the semi-sweet chocolate chips, butter or margarine, and the marshmallow creme. Stir until all are melted. Remove from heat and beat icing until cool. Use to ice cake immediately.

Flourless Chocolate Roll

Ingredients

6 (1 ounce) squares semisweet chocolate
1/4 cup strong brewed coffee
6 eggs
1/4 cup white sugar
2 tablespoons white sugar
2 teaspoons vanilla extract
1/8 cup unsweetened cocoa powder, for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 17-1/2x11 -1/2 inch jelly roll pan with foil leaving a 2 inch overhang on short sides, fold overhang under the pan. Spray with foil with non-stick cooking spray and dust with flour. Tap out any excess flour.

In the top of a double boiler over hot, not simmering, water, melt the chocolate with the coffee stirring until smooth. Remove from double boiler and cool about 10 minutes until tepid.

Separate the eggs. With an electric mixer beat the egg yolks at medium speed until blended. Add 1/2 cup sugar in slow steady stream, beating. Increase speed of mixer to medium high and continue beating 3 - 5 minutes until pale yellow and tripled in volume. Beat in the tepid chocolate mixture and vanilla until blended.

Beat egg whites until frothy, increase speed of mixer and beat until soft peaks start to form. Add the remaining 2 tablespoons of sugar and beat until stiff peaks.

Fold 1/3 whites into egg yolk/chocolate mixture to lighten it. Fold in remaining whites gently, don't over fold or you'll deflate the cake.

Spread batter into prepared pan and bake at 350 degrees F (175 degrees C) for 12-15 minutes or until a toothpick comes out clean or cake springs back when gently touched in center.

Run knife around edges of pan, invert on clean kitchen towel. Peel off foil and starting on one long side roll the cake with towel into long cylinder. Cool on a rack for 20 minutes. When cool spread with mousse or whipped cream or pudding mixed with whipped cream and roll up again. Dust with cocoa if desired or powdered sugar. Great served with raspberries on the side as garnish.

Oatmeal Chocolate Chip Muffins

Ingredients

1 1/4 cups quick cooking oats
1 1/4 cups milk
1 egg
1/2 cup vegetable oil
3/4 cup packed brown sugar
3/4 cup semisweet chocolate chips
1 cup chopped pecans
1 1/4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt

Directions

Combine oats and milk and allow to stand for 15 minutes. Preheat oven to 400 degrees F (205 degrees C). Grease each cup of one 12-cup muffin tin.

Stir egg, oil, 1/2 cup of the brown sugar, chocolate chips and 1/2 cup of the pecans into the oat and milk mixture.

Combine flour, baking powder and salt. Add oat mixture to flour mixture, stirring until just moist. Fill each cup of one 12-cup muffin tin 2/3 full. Sprinkle tops with the remaining brown sugar and pecans.

Bake at 400 degrees F (205 degrees C) for 20 to 25 minutes.

Chocolate Kiss Cookies

Ingredients

1 cup margarine, softened
1/2 cup white sugar
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 cup finely chopped walnuts
1 (6 ounce) bag milk chocolate
candy kisses
1/3 cup confectioners' sugar for
decoration

Directions

In a large bowl, cream margarine with sugar and vanilla until light and fluffy. Mix in flour and walnuts, beating on low speed of an electric mixer until well mixed. Cover, and refrigerate dough for 2 hours, or until firm enough to handle.

Preheat oven to 375 degrees F (190 degrees C).

Remove wrappers from chocolate kisses. Shape approximately 1 tablespoon of dough around each chocolate kiss; be sure to cover chocolate completely. Place cookies on an ungreased cookie sheet.

Bake for 10 to 12 minutes in the preheated oven. While cookies are still warm, roll them in confectioners' sugar.

Chocolate Chip Cheese Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
3/4 cup confectioners' sugar
2 tablespoons brown sugar
1/4 teaspoon vanilla extract
3/4 cup miniature semisweet chocolate chips
3/4 cup finely chopped pecans

Directions

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioners' sugar, brown sugar and vanilla. Stir in chocolate chips. Cover, and chill in the refrigerator for 2 hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic, and chill in the refrigerator for 1 hour.

Roll the cheese ball in finely chopped pecans before serving.

Chocolate Chip Cookies VII

Ingredients

1 1/4 cups shortening
3/4 cup margarine
1 cup white sugar
2 cups brown sugar
2 teaspoons vanilla extract
4 eggs
4 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, margarine, white sugar and brown sugar until smooth. Mix in the vanilla and eggs until well blended. Combine the flour, baking soda and baking powder; stir into the creamed mixture until just blended. Mix in the chocolate chips. Drop by heaping teaspoonfuls onto ungreased baking sheets. Cookies should be at least 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, until edges are golden. Let cookies cool for an hour or so before eating. You can try them fresh from the oven, but they will crumble and fall apart.

Best Big, Fat, Chewy Chocolate Chip Cookie

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets or line with parchment paper.

Sift together the flour, baking soda and salt; set aside.

In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.

Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

Chocolate Chess Pie

Ingredients

1 (9 inch) pastry for a 9 inch single crust pie
1 1/2 cups white sugar
3 1/2 tablespoons cocoa
1/2 cup butter, melted
1 (5 ounce) can evaporated milk
2 eggs, beaten
1 teaspoon vanilla extract
3/4 cup chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C)

Mix together sugar, cocoa, and melted butter. Stir in evaporated milk, beaten eggs, vanilla, and chopped pecans.

Pour nut mixture into unbaked pie shell. Bake for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake for 30 minutes.

Coconut Chocolate Dream Pie

Ingredients

1/2 cup flaked coconut
1/2 cup rice milk
1 tablespoon frozen orange juice concentrate
1 cup semi-sweet chocolate chips
1 tablespoon maple syrup
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 (10 ounce) package silken tofu
1 (9 inch) prepared graham cracker crust

Directions

In heavy pan over medium-high heat, toast coconut until lightly browned. Remove 1 tablespoon of the coconut for garnish. Add rice milk and orange juice concentrate. Bring the mixture to a simmer, then stir in chocolate chips. Remove from heat, and continue stirring until the chips are melted and the mixture is smooth.

Pour maple syrup, vanilla extract, almond extract and tofu into an electric blender or food processor; blend until the mixture is creamy. Add chocolate mixture to the blender, and blend until the mixture is combined. Pour the filling into the pie crust. Cover, and chill for 2 or more hours. Garnish with the reserved coconut before serving.

Chocolate Chews

Ingredients

1 cup semisweet chocolate chips
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda

Directions

Melt the chocolate chips in a heavy saucepan over very low heat. Stir to evenly melt.

Cream together the butter and sugars until light. Beat in the eggs, one at a time. Stir in the melted chocolate and vanilla.

In a bowl, whisk together the flour, baking powder and baking soda. Add to the butter mixture slowly. Blend thoroughly. Shape into 1-inch balls and place on a greased cookie sheet.

Bake at 350 degrees F (180 degrees C) for 12 to 14 minutes. Let sit on cookie sheet for a minute or two before removing to a rack to cool.

Chocolate Cherry Cake I

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
3 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Combine cake mix, cherry pie filling, and three eggs. Mix until well blended.

Bake in well greased and floured 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

To Make Frosting: Combine sugar, butter or margarine, and milk. Bring to a boil, stirring constantly, and cook 1 minute.

Remove from heat.

Stir in chocolate pieces until melted and smooth.

Frost when cake is cool.

Peanut Butter Chocolate Chip Cookies III

Ingredients

1/2 cup unsalted butter, softened
3/4 cup peanut butter
1/2 cup packed light brown sugar
1/2 cup white sugar
2 eggs
3 tablespoons orange juice
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/4 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, peanut butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the orange juice and vanilla. Combine the flour, baking soda, baking powder and salt; stir into the peanut butter mixture. Finally, mix in the chocolate chips. Drop dough by rounded teaspoonfuls onto the prepared cookie sheet. Cookies should be 2 inches apart.

Bake for about 14 minutes in the preheated oven, until the edges are slightly golden and the center is firm. Remove from baking sheets to cool on wire racks.

The Truly Most Fantastic Chocolate Brownies

Ingredients

5 (1 ounce) squares unsweetened chocolate
2/3 cup butter
4 teaspoons hot water
2 teaspoons instant coffee granules
3 egg yolks
3 egg
1 cup white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
2 tablespoons unsweetened cocoa powder
1/2 cup walnuts, toasted and chopped

3 (1 ounce) squares unsweetened chocolate, chopped
1/3 cup sour milk
1 tablespoon white sugar
1 teaspoon rum (optional)
1 cup walnuts, toasted and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch square pan.

In a double boiler, or in the microwave, melt 5 squares of unsweetened chocolate with 2/3 cup butter. Combine hot water and instant coffee, stir into the melted chocolate. Set aside to cool.

In a medium bowl, beat in eggs, egg yolks, and 1 cup sugar until smooth. Stir in vanilla. Sift together flour, baking powder, and cocoa; mix into the egg mixture. Next, mix in the cooled chocolate mixture. Stir in 1/2 cup walnuts. Spread the batter into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven. Cool completely before frosting.

To make the frosting, melt the remaining 3 squares of unsweetened chocolate in a double boiler. Stir in sour milk, and 1 tablespoon sugar; stir until smooth. Remove from heat, and stir in the rum. Spread over the cooled brownies, and sprinkle with remaining walnuts. Allow the frosting to set before cutting into bars.

Championship Chocolate Chip Bars

Ingredients

1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
1/2 cup cold butter or margarine
2 cups semisweet chocolate chips, divided
1 (14 ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

In a bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in 1/2 cup chocolate chips. Press firmly into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes.

Meanwhile, combine milk, egg, vanilla, walnuts and remaining chips. Spread evenly over hot crust. Bake for 20-25 minutes or until light golden brown. Cool on a wire rack. Cut into bars.

Chocolate Dream Dessert

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.4 ounce) package instant
vanilla pudding mix
1 cup chocolate syrup, divided
1 (12 ounce) container frozen
whipped topping, thawed
1/2 cup chopped pecans

Directions

Prepare and bake the cake according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Cool on wire rack.

Meanwhile, prepare pudding according to package directions; pour into a 13-in. x 9-in. x 2-in. dish. Tear cake into small pieces and gently push down into the pudding. Drizzle with 3/4 cup of chocolate syrup. Spread with whipped topping. Drizzle with remaining chocolate syrup. Sprinkle with pecans. Refrigerate until serving.

Easy Chocolate Trifle

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 quart cold milk
2 (3.9 ounce) packages JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
4 (1.4 ounce) bars chocolate-
covered English toffee bars,
crushed

Directions

Prepare cake batter and bake in 13x9-inch baking pan as directed on package. Cool completely on wire rack. Cut into 1/2-inch cubes.

Add milk to dry pudding mix in medium bowl. Beat with wire whisk 2 minutes or until well blended.

Layer half each of the cake cubes, pudding, whipped topping and crushed chocolate bars in large glass trifle bowl. Repeat all layers. Serve immediately or cover and refrigerate until ready to serve.

Double Chocolate Fudge

Ingredients

1 (12 ounce) package semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk, divided
2 teaspoons vanilla extract, divided
1 cup chopped walnuts, divided
1 (11.5 ounce) package milk chocolate chips

Directions

Line a 9-in. square pan with foil and butter the foil; set aside. In a heavy saucepan, melt semisweet chocolate chips with 1/2 cup plus 3 tablespoons milk over low heat. Remove from the heat; stir in 1 teaspoon vanilla 1/2 cup walnuts. Spread into prepared pan. In a saucepan, melt milk chocolate chips with remaining milk. Remove from the heat; stir in remaining vanilla and walnuts. Spread over first layer. Cover and refrigerate until firm. Remove from pan and cut into 1-in. squares. Store at room temperature.

Almond Chocolate Coconut Cookies II

Ingredients

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Finally, stir in the chocolate chips, coconut and almonds. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Bread Pudding

Ingredients

PUDDING

1 (8 ounce) loaf baguette
1/2 cup unsalted butter, melted
1 cup semisweet chocolate chips
3 cups heavy cream
1 cup milk
2 eggs
8 egg yolks, room temperature
1/2 cup white sugar
1 tablespoon vanilla extract

SAUCE

2 ounces unsweetened chocolate, chopped
1 tablespoon butter
1/3 cup boiling water
1/2 cup white sugar
3 tablespoons corn syrup
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish.

Slice baguette in 1/4 inch slices and brush one side with melted butter. Place on a baking sheet and into preheated oven until golden, about 1 minute.

Melt chocolate chips in microwave or double boiler. Set aside.

In a medium saucepan over low heat, heat cream and milk until warm. Do not scald.

In a large bowl beat eggs, egg yolks, 1/2 cup sugar and 1 tablespoon vanilla until smooth. Blend in warm cream mixture a little at a time. Whisk egg mixture into melted chocolate until smooth.

Arrange toasted bread slices, buttered side up, in prepared dish until dish is full. Pour chocolate mixture over bread and let rest 40 minutes, until liquid is absorbed.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 40 to 50 minutes, until knife inserted in center comes out clean. Let rest 8 hours or overnight.

To make sauce, melt unsweetened chocolate in small saucepan over low heat. Stir in 1 tablespoon butter until melted. Stir in boiling water, 1/2 cup sugar and corn syrup until smooth. Increase heat to medium and bring to a boil. Boil gently 3 minutes. Remove from heat and stir in 1 teaspoon vanilla.

To serve: Warm bottom of baking dish, loosen edges of pudding with a knife then invert cold pudding onto a serving platter. Serve with warm chocolate sauce.

Black Forest Chocolate Cake

Ingredients

1 (14 ounce) can fat free
sweetened condensed milk
3/4 cup oil substitute
2/3 cup packed brown sugar
2 eggs
1 egg white
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup boiling water
1 cup semisweet chocolate chips
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat one 12-cup, fluted tube pan with cooking spray.

Combine flour, cocoa, soda, baking powder, and salt.

In a large bowl, combine condensed milk, oil substitute, brown sugar, eggs, and egg white; mix well. Stir flour mixture into milk mixture just until moistened. Gradually add water. Stir in chips. Pour batter into prepared pan.

Bake for 35 to 40 minutes, or until inserted toothpick comes out clean. Cool cake in pan for 10 minutes. Remove from pan, and top with cherry filling.

Chocolate Bundt Cake

Ingredients

1 cup salad dressing*
1 cup water
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup sugar
2 tablespoons baking cocoa
2 teaspoons baking soda
1/4 teaspoon salt
Confectioners' sugar (optional)

Directions

In a mixing bowl, combine salad dressing, water and vanilla. Combine the flour, sugar, cocoa, baking soda and salt. Add to salad dressing mixture and beat until mixed. Transfer to a greased and floured 10-in. fluted tube pan (pan will not be full). Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack. Dust with confectioners' sugar if desired.

Banana Chocolate Chip Muffins

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
2 tablespoons Dutch process cocoa powder
1 tablespoon baking powder
1 cup mashed bananas
2/3 cup canola oil
1 egg, beaten
1 cup semi-sweet chocolate chips

Directions

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

In another bowl, blend the bananas, oil and egg together. Add to dry ingredients, mixing just until blended. Fold in the chocolate chips. Spoon the batter into a greased muffin pan, filling three-fourths full.

Bake in a preheated 425 degree F(220 degrees C) for 15 to 20 minutes. Remove the muffins to a wire rack to cool completely.

Anna's Chocolate Chip Cookies

Ingredients

1 cup butter
1/2 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the vanilla and eggs one at a time. Combine the flour, baking soda and salt; stir into the sugar mixture. Finally, mix in the chocolate chips. Drop by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Remove from baking sheet to cool on wire racks.

Chocolate Cream Puffs

Ingredients

1 cup water
1/2 cup butter (no substitutes)
1/4 teaspoon salt
1 cup all-purpose flour
3 tablespoons baking cocoa
4 eggs
2 (8 ounce) packages cream
cheese, softened
1 cup sugar
2 cups whipping cream, whipped
3 cups chopped fresh
strawberries

Directions

In a heavy saucepan over medium heat, bring water, butter and salt to a boil. Add the flour and cocoa all at once; stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add the eggs, one at a time, beating well after each addition. Beat until smooth and shiny.

Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets. Bake at 400 degrees F for 30-35 minutes or until set and browned. Remove to wire racks. Immediately split puffs open; remove and discard soft dough from inside. Cool puffs completely.

In a small mixing bowl, beat the cream cheese and sugar until fluffy. Fold in whipped cream and strawberries. Fill bottom halves of puffs; replace tops. Serve immediately.

Chocolate Chip Brownies

Ingredients

2 (18 ounce) packages
refrigerated chocolate chip cookie
dough*
3/4 cup flaked coconut, divided
1 (9 ounce) package brownie mix
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Press cookie dough into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1/2 cup coconut and press firmly into dough.

Prepare brownie mix according to package directions; spread batter over coconut. Sprinkle with remaining coconut; top with chocolate chips and pecans. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Zucchini Roll

Ingredients

3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup sugar
1/2 cup baking cocoa
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup shredded peeled zucchini

FILLING:

1 (8 ounce) package cream cheese, softened
1/4 cup butter or margarine, softened
2 teaspoons vanilla extract
1 cup confectioners' sugar
Additional confectioners' sugar

Directions

In a mixing bowl, beat eggs and vanilla. Combine flour, sugar, cocoa, baking soda, cinnamon and salt; add to egg mixture and mix well. (batter will be thick). Stir in zucchini. Spread into a greased and waxed paper-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until cake springs back when lightly touched.

Turn onto a linen towel dusted with confectioners' sugar. Peel off waxed paper and roll up, jelly-roll style, starting with a short side. Cool on a wire rack.

In a mixing bowl, beat cream cheese, butter and vanilla until fluffy. Beat in confectioners' sugar. Unroll cake; spread filling to within 1 in. of edges. Roll up again; dust with confectioners' sugar. Refrigerate until serving.

Coconut Chocolate Creams

Ingredients

2 1/2 cups flaked coconut
1 cup semisweet chocolate chips
1/2 cup evaporated milk
2 1/2 cups confectioners' sugar
1/3 cup chopped pecans
1/3 cup chopped maraschino cherries

Directions

Place coconut in a blender or food processor; cover and process until finely chopped. In a microwave or heavy saucepan, melt chocolate chips and milk. Remove from the heat; stir in confectioners' sugar, 1-1/4 cups coconut, pecans and cherries. Cover and refrigerate for 2 hours or until firm. Set remaining coconut aside.

Shape chocolate mixture into 1-in. balls; roll in reserved coconut. Place on waxed paper-lined baking sheets. Refrigerate for 2 hours or until firm. Store in an airtight container in the refrigerator.

EAGLE BRAND® Quick Chocolate Mousse

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 cup cold water
1 (4 serving size) package instant
chocolate flavor pudding mix
1 cup whipping cream, whipped

Directions

In large bowl, combine sweetened condensed milk and water. Add pudding mix; beat well. Chill 5 minutes. Fold in whipped cream. Spoon into serving dishes; chill. Garnish as desired. Store leftovers covered in refrigerator.

Moist Chocolate Cake

Ingredients

1 3/4 cups all-purpose flour
1 cup cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup hot brewed coffee
1/2 cup butter or margarine
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
Frosting:
1 1/2 cups confectioners' sugar
1 cup cocoa powder
1/2 cup butter or margarine
1 1/4 teaspoons vanilla extract
1/2 cup hot milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 or two 9 inch round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In a small bowl, combine hot coffee with 1 cup cocoa and let cool to lukewarm.

In a large bowl, cream together the 1/2 cup butter and 1 cup sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the 1 teaspoon vanilla. Add the flour mixture alternately with the coffee and cocoa mixture; beat well.

Pour batter into a 9x13 inch cake or two 9 inch round pans. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the frosting: In a medium bowl, combine confectioners sugar, 1 cup cocoa, 1/2 cup butter and 1 1/4 teaspoons vanilla. Mix until smooth. Add hot milk a teaspoon at a time to make a smooth, spreadable consistency. Spread onto cooled cake.

Chocolate Peanut Butter Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
2 (4 ounce) packages single serve ready-made, fat free, chocolate pudding
1/3 cup reduced fat smooth peanut butter
1 (8 ounce) container lite frozen whipped topping

Directions

In a mixing bowl, combine pudding and peanut butter; stir until smooth. Fold in whipped topping; stir until completely blended.

Pour filling into pie crust. Freeze pie until firm. Partially thaw in refrigerator, for about 2 hours or so, before serving. You can store leftovers in the refrigerator or freezer. Leftover pie sometimes gets a little soft in the refrigerator, and doesn't hold its shape. It still tastes good, though. If you want perfect looking slices after you make the first incision, store in freezer and thaw as needed.

Chocolate Mayan Jungle Bird

Ingredients

1 (14 ounce) can sweetened condensed milk
3 tablespoons chicken bouillon granules
4 bone-in chicken breast halves
6 tablespoons vegetable oil
1/2 cup diced onion
1/2 cup diced carrot
1/4 cup diced celery
2 fresh red chile peppers, halved and seeded
2 large cloves garlic, peeled
1 shallots, peeled and minced
1 sprig fresh rosemary
2 sprigs fresh thyme
2 bay leaves
5 juniper berries, crushed
10 whole peppercorns
3 whole cloves
1 (2 inch) cinnamon stick
2 1/4 cups Burgundy or other dry red wine
1 cup chicken stock
2 (1 ounce) squares semisweet chocolate, grated

Directions

In a large bowl, mix together sweetened condensed milk, and 2 tablespoon chicken granules. Place chicken breasts in bowl, and turn to coat all sides of the chicken. Cover, and refrigerate for at least 5 to 6 hours; overnight is best.

Preheat oven to 425 degrees F (220 degrees C).

In a roasting pan, heat 4 tablespoons of the oil on the stove top over medium-high heat. Cook onion, carrot, celery, chile pepper, garlic, and shallot with rosemary, thyme, bay leaves, juniper berries, peppercorns, cloves and cinnamon stick in oil until vegetables are evenly browned. Stir in 1 cup wine, cover, and cook in the preheated oven for 25 minutes; gradually add remaining wine to the pan during this time. Stir in chicken stock, and continue cooking for 1 hour.

Strain contents of roasting pan into a saucepan. Cook over medium-low heat to reduce sauce. Melt chocolate in the sauce, stirring until smooth.

In a large skillet, heat the remaining two tablespoons of oil. Season chicken with remaining chicken granules, covering both sides generously. Cook in hot oil until evenly browned and cooked through. Pour sauce over chicken, and heat through.

Orange Party Cake with Chocolate Coating

Ingredients

1/2 cup margarine, softened
1 1/4 cups white sugar
2 eggs
6 tablespoons grated orange zest
3/4 cup fresh orange juice
1/2 cup milk
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon orange food coloring
1 (.25 ounce) package unflavored gelatin
2 tablespoons cold water
2 cups heavy whipping cream
1/2 cup confectioners' sugar
1/3 cup orange juice
4 (1 ounce) squares semisweet chocolate
1 1/2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and line with buttered wax paper two 8 inch round pans.

Cream together margarine and 1 1/4 cup white sugar until light and fluffy. Beat in eggs and orange rind until thoroughly combined. Stir in 1/2 cup orange juice and milk. Combine flour, baking powder, salt, and baking soda; stir into creamed mixture, and beat with an electric mixer at medium speed for 2 minutes. Blend in orange food coloring. Pour batter into prepared pans.

Bake for 25 minutes. Cool 10 minutes, and then remove layers from pans. Peel off wax paper, and cool completely on wire racks. Split each layer of cake, making 4 thin layers. Sprinkle layers with 1/4 cup orange juice.

Sprinkle gelatin on the cold water in a small cup; let stand 5 minutes. Place cup in boiling water bath, and stir until gelatin is dissolved. Remove from heat, and set aside for a minute. Whip cream with confectioners' sugar until just starting to thicken. Continue beating while you add the orange juice. Slowly pour in gelatin, and combine thoroughly. Beat until stiff. Fill layers with orange flavored whipped cream.

In a double boiler, combine squares of chocolate and butter or margarine; stir until melted. Let cool until chocolate thickens somewhat. Pour chocolate on top of cake, letting it drizzle down the sides. Refrigerate cake for 24 hours. Let cake sit at room temperature at least 1 hour before serving.

Hershey'sB® White Chocolate Cinnamon Scones

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon grated lemon zest
6 tablespoons chilled butter, diced
1/2 cup HERSHEYB®'S
Cinnamon Chips
3/4 cup sour cream
1 egg yolk
1 teaspoon vanilla extract
20 HERSHEYB®'S HUGSB®
Chocolates, melted
2 tablespoons cream
1/4 cup HERSHEYB®'S
Cinnamon Chips, melted
10 HERSHEYB®'S HUGSB®
Chocolates, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a cookie sheet with non-stick cooking spray.

Sift 2 cups flour, 1/4 cup sugar, baking powder, baking soda and salt into a large bowl. Stir in lemon peel. Cut butter in with a pastry blender or fork until the mixture resembles cornmeal. Mix in 1/2 cup HERSHEY'S Cinnamon Chips.

In a small bowl, whisk together sour cream, egg yolk, and vanilla. Stir in 1/2 cup melted HERSHEY'S HUGS . Mix into flour and butter mixture, and mix until dough comes together in moist clumps. Gather dough into ball.

Press dough out on lightly floured surface to form a 8 inch round; cut into 6 wedges. Transfer wedges to prepared baking sheet, spacing 1 inch apart. Brush tops lightly with cream.

Bake until scones are crusty on top, and a tester inserted into center comes out clean, about 15 to 20 minutes. Cool slightly. Drizzle the scones alternately with 1/4 cup melted HERSHEY'S HUGS and 1/4 melted HERSHEY'S Cinnamon Chips.

Chocolate and Blueberry Smoothie

Ingredients

2 teaspoons cocoa powder
1 teaspoon hot water
1 cup milk
4 tablespoons frozen blueberries
1 teaspoon white sugar
4 ice cubes

Directions

Mix together the cocoa powder and water in a small bowl until the cocoa is dissolved.

Place the cocoa mixture, milk, blueberries, sugar, and ice cubes into a blender; cover and blend until smooth, 30 to 45 seconds. Serve cold.

Rich Chocolate Pie

Ingredients

2/3 cup white sugar
3 3/4 tablespoons all-purpose flour
6 egg yolks
2 1/2 tablespoons unsweetened cocoa powder
1 1/2 (12 fluid ounce) cans evaporated milk
2 teaspoons vanilla extract
4 1/2 tablespoons butter
1 (9 inch) deep dish pie crust, baked and cooled
3 egg whites
1/2 cup white sugar

Directions

Whisk together 2/3 cup sugar, flour, cocoa, and egg yolks in a saucepan. Stir in milk. Cook over medium heat, stirring constantly until thick. I start with a whisk and then use a spoon to stir the custard as it cooks.

Remove pan from heat, and add vanilla and butter or margarine. Mix well, and pour filling into a baked, deep dish pie crust.

In a mixing bowl, beat the egg whites until peaks form. Slowly add 1/2 cup sugar, and beat again until stiff peaks form. Spread on pie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until meringue browns. Let pie cool several hours before serving.

Chocolate Pudding Cake III

Ingredients

3/4 cup all-purpose flour
2/3 cup white sugar
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
3 tablespoons vegetable oil
2/3 cup packed brown sugar
1/4 cup miniature semisweet chocolate chips
1 teaspoon vanilla extract
1 1/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an 8x8 inch square pan, stir together the flour, white sugar, 1/4 cup of cocoa, baking powder and salt. Add milk and oil, mix well. Sprinkle brown sugar, remaining cocoa and chocolate chips over the mixture. Add the vanilla to the hot water, then pour the water over the top.

Bake for 30 to 35 minutes in the preheated oven, until the surface appears dry. Serve warm with a spoon or at room temperature.

Golden Chocolate Chip Cookies

Ingredients

1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white sugar
1/4 cup light brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup butter, softened
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together in a large bowl flour, baking soda and salt. To this add sugars, egg, vanilla extract and butter. Beat until smooth and well blended. Stir in nuts and chocolate chips.

Drop by teaspoonfuls 2 inches apart on ungreased cookie sheet. Bake for 10-12 minutes or until golden colored. Cool on wire rack.

Chocolate Mint Cookies I

Ingredients

3/4 cup butter
1 1/2 cups packed brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
36 chocolate mint wafer candies

Directions

In a large pan over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into a large bowl and let stand 10 minutes to cool off slightly.

At high speed, beat in eggs, one at a time into chocolate mixture. Reduce speed to low and add dry ingredients, beating until blended. Chill dough about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Roll dough into balls and place on ungreased cookie sheet about 2 inches apart. Bake 8-10 minutes. While cookies are baking unwrap mints and divide each in half. When cookies are brought out of the oven, put 1/2 mint on top of each cookie. Let the mint sit for up to 5 minutes until melted, then spread the mint on top of the cookie. Eat and enjoy!

Chocolate Syrup Brownies

Ingredients

1/2 cup butter
1 cup white sugar
4 eggs
1 (16 ounce) can chocolate syrup
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 cup chopped walnuts
1/3 cup evaporated milk
1/4 cup butter
1 1/2 cups white sugar
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 1/2 cup butter, 1 cup sugar, eggs, chocolate syrup, vanilla, flour and 1/2 cup nuts in a mixing bowl; beat well. Spread batter in a 15 x 12 inch pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Combine remaining 1/4 cup butter and 1 1/2 cups sugar in heavy saucepan. Add milk, and boil for 30 seconds. Remove pan from heat. Stir in chocolate chips, and beat until thickened. Frost brownies while still warm. Sprinkle with remaining nuts. Cool.

Chocolate Sour Cream Frosting

Ingredients

2 cups white sugar
2 tablespoons chocolate syrup
2/3 cup sour cream
1 teaspoon vanilla extract

Directions

In a saucepan, combine the sugar and chocolate syrup. When well mixed, stir in the sour cream. Cook over medium heat to the soft ball stage (234 degrees F, 112 degrees C on candy thermometer).

Remove from the heat. blend in vanilla and beat until thick enough to spread.

Chocolate-Peanut Butter Cookie Bars

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1/2 cup butter, melted
1/2 cup milk
6 squares BAKER'S Semi-Sweet
Chocolate, chopped, divided
1 cup PLANTERS Dry Roasted
Peanuts, divided
1 cup creamy peanut butter

Directions

Heat oven to 350 degrees F.

Line 13x9-inch pan with foil; spray with cooking spray. Beat first 4 ingredients with mixer until well blended. (Dough will be thick.) Press half onto bottom of prepared pan.

Bake 10 min. Sprinkle half each of the chopped chocolate and nuts over crust. Microwave peanut butter in small microwaveable bowl on HIGH 1 min., stirring after 30 sec.; spread over nuts. Roll remaining dough into 13x9-inch rectangle between 2 sheets of waxed paper. Peel back top layer of waxed paper; flip dough onto top of dessert. Remove remaining waxed paper. Sprinkle with remaining chocolate and nuts. Press gently into dough with spatula.

Bake 15 min. Cool 1 hour. Refrigerate 4 hours before cutting into bars.

Chocolate Poke Cake

Ingredients

2 cups all-purpose flour
1 3/4 cups sugar
2 teaspoons baking soda
1 teaspoon baking powder
5 (1 ounce) squares unsweetened chocolate, melted
1 cup strong brewed coffee
3/4 cup sour cream
1/4 cup vegetable oil

1 (14 ounce) package individually wrapped caramels, unwrapped
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan.

In a large bowl, combine flour, sugar, baking soda, and baking powder. Make a well in the center, and pour in melted chocolate, coffee, sour cream, and oil. Mix well, and spread into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes, then remove from pan.

In a microwave-safe bowl, combine caramels and milk. Heat in microwave until melted. Stir until smooth. With a wooden spoon, poke holes into the cake. Pour caramel mixture into holes.

Sugar Free Chocolate Tea Cookies

Ingredients

1/4 cup shortening
3 tablespoons sugar substitute
with aspartame (such as Equal
packets)
1 egg
1/2 teaspoon vanilla extract
2 tablespoons skim milk
1 1/4 cups cake flour
1 (1 ounce) square unsweetened
chocolate, melted

Directions

Cream shortening. Add sugar substitute, egg, vanilla and milk and blend well.

Add half the flour, mix well and stir in chocolate and the rest of the flour.

With cookie press, press onto an ungreased cookie sheet. Use hands and make small ball if you do not have press. Putting flour on your hands, this keeps dough from sticking. Press down with fingers on top of each cookie.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Favorite Chocolate Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup baking cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt
1 (10 ounce) package vanilla or white chips
1/2 cup chopped pecans (optional)

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in chips and pecans if desired.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Remove to wire racks to cool.

White Chocolate Blueberry Cheesecake

Ingredients

CRUST:

2 cups crushed graham crackers
1 cup slivered almonds
1/2 cup white sugar
1/4 cup clarified butter, melted
2 tablespoons caramel topping

FILLING:

1 pound white chocolate,
chopped
4 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
4 eggs, beaten
2 egg yolks
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

TOPPING:

1/2 cup white sugar
1 teaspoon cornstarch
1/4 cup water
1 pint fresh blueberries
2 teaspoons lemon juice

Directions

Preheat oven to 275 degrees F (135 degrees C). Make the crust: In a food processor, blend together the graham cracker crumbs, almonds and sugar until the almonds are ground fine. Pour in the melted butter and caramel while processing, until mixture is combined. Press the mixture onto the bottom, and half way up the side of a 10 inch springform pan.

Make the filling: In a metal bowl over a pan of barely simmering water, melt the white chocolate, stirring until smooth. Remove from heat and set aside. In a large bowl, beat the cream cheese and 3/4 cup sugar until smooth. Beat in the eggs and the egg yolks, one at a time. Beat in the flour and the vanilla and blend in the melted white chocolate slowly, beating until the filling is well combined. Pour filling into crust.

Bake in the middle of preheated oven for 1 hour. Then turn off the heat, and crack the oven door an inch, letting the cheesecake cool in the oven to room temperature. Cover loosely and refrigerate overnight before removing from pan.

Make the topping: In a saucepan, combine 1/2 cup sugar and cornstarch. Stir in water and blueberries. Bring to a boil, then simmer for 10 minutes, stirring occasionally. Press through a fine sieve. Stir in lemon juice, allow to cool, and store in a glass jar.

Oatmeal Chocolate Chip Cookies I

Ingredients

1 cup shortening
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

In a large bowl cream shortening, brown sugar and granulated sugar. Add eggs and mix thoroughly.

Combine the baking soda, salt and flour and stir into creamed mixture

Add oatmeal and chocolate chips and stir until well blended.

Drop by teaspoonfuls onto greased cookie sheet. Bake for 15 minutes.

Chocolate Mousse Cake III

Ingredients

2 (12 ounce) packages ladyfingers
1 pint heavy whipping cream
2 cups semisweet chocolate chips
4 egg whites
2 eggs

Directions

Line bottom and sides of a 9 inch springform pan with ladyfingers. In the top of a double boiler over hot water, melt the chocolate chips, stirring frequently. When the chocolate has melted, mix in the 2 eggs thoroughly.

In a large bowl, whip the cream until it is thick. In a separate large bowl, with a clean whisk, whip the whites until stiff but not blocky.

Add 1/3 of the whipped egg whites to the melted chocolate and fold in. Quickly add this to remaining whites and fold in. Fold in the whipped cream until no streaks remain, being careful not to overmix.

Pour mousse into the cake-lined pan. Cover with plastic wrap and refrigerate for 4 hours.

Chocolate Decadence Cake II

Ingredients

1 cup butter, melted
1 1/4 pounds bittersweet
chocolate
5 eggs
7/8 cup white sugar
1/2 cup cake flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan or line with parchment paper.

Melt chocolate in the top of a double boiler and mix with melted butter.

In a large bowl, whip the eggs and sugar to full volume. Gently fold the chocolate into the whipped eggs. Quickly but gently fold in the flour. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until the center feels firm to the touch. Do not turn out of pan until completely cool.

Chocolate Crunch Pie

Ingredients

2 (9 inch) unbaked pastry shells
4 eggs
2 cups sugar
1 cup butter or margarine, cut into
8 pieces
1 cup semisweet chocolate chips
1 cup chopped pecans
1 cup flaked coconut
1 teaspoon vanilla extract

Directions

Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove from oven and set aside; remove foil. Reduce heat to 350 degrees F.

In a saucepan, beat eggs and sugar until thickened, about 2 minutes. Add butter and chocolate chips. Cook over low heat until melted and smooth; stirring constantly. stir in pecans, coconut and vanilla. Pour into pie shells. Cover edges of pastry with foil. Bake at 350 degrees F for 20-25 minutes or until puffed.

Layered Chocolate Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 1/3 cups water
3 eggs
1/3 cup vegetable oil
1 (3 ounce) package cook and serve vanilla pudding mix
1 teaspoon unflavored gelatin
2 cups milk
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
3 tablespoons baking cocoa

Directions

In mixing bowl, combine the first four ingredients; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 23-25 minutes. Cool on a wire rack.

In a saucepan, combine pudding mix, gelatin and milk; cook according to package directions for pudding. Cool. Cut cake into three 10-in. x 5-in. rectangles. Place one on a serving platter. Spread with half of the pudding mixture; repeat layers. Top with third layer.

In a mixing bowl, beat cream cheese and butter. Add vanilla; mix well. Add sugar and cocoa; beat until smooth. Frost top and sides of cake. Refrigerate until serving.

Chocolate Mice

Ingredients

4 (1 ounce) squares semisweet chocolate
1/3 cup sour cream
1 cup chocolate cookie crumbs

1/3 cup chocolate cookie crumbs
1/3 cup confectioners' sugar
24 silver dragees decorating candy
1/4 cup sliced almonds
12 (2 inch) pieces long red vine licorice

Directions

Melt the chocolate, and combine with sour cream. Stir in 1 cup chocolate cookie crumbs. Cover and refrigerate until firm.

Roll by level tablespoonfuls into balls. Mold to a slight point at one end (the nose).

Roll dough in confectioners sugar (for white mice), and in chocolate cookie crumbs (for dark mice). On each mouse, place dragees in appropriate spot for eyes, almond slices for ears, and a licorice string for the tail.

Refrigerate for at least two hours, until firm.

Chocolate Chip Marshmallow Bars

Ingredients

1 cup shortening
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups semisweet chocolate chips
3/4 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in marshmallows, chips and walnuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Berry-Glazed Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
4 eggs
3/4 cup water
1/2 cup apple juice
1/2 cup vegetable oil
1 teaspoon rum extract
1 cup semisweet chocolate chips
RASPBERRY GLAZE:
1/4 cup seedless raspberry jam
2 tablespoons apple juice
1/2 teaspoon rum extract
CHOCOLATE ICING:
2 tablespoons baking cocoa
1/4 cup heavy whipping cream
2 tablespoons butter, melted
1 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the first seven ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in chocolate chips. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small saucepan, combine the glaze ingredients. cook and stir over low heat until smooth. Brush over cake. Let stand for 10 minutes or until set.

Place cocoa in a small saucepan. Stir in cream and butter until smooth. Cook and stir over low heat for 2 minutes or until thickened. Remove from heat; stir in confectioners' sugar and vanilla until smooth. Cool slightly; drizzle over cake. Let stand until set.

New Orleans Chocolate Bourbon Pecan Pie

Ingredients

2/3 cup white sugar
1 cup corn syrup
2 tablespoons bourbon whiskey
3 eggs
1/3 cup melted butter
1/2 teaspoon salt
1 cup coarsely chopped pecans
1 cup semi-sweet chocolate chips
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the sugar, corn syrup, bourbon, eggs, butter, and salt together in a mixing bowl until smooth and creamy. Fold in the pecans and chocolate chips. Pour the mixture into the prepared pie crust. If desired, cover the edges of the pie with aluminum foil strips to prevent excessive browning.

Bake in preheated oven until the center sets, about 50 minutes. Cool before serving.

GhirardelliB® Individual Chocolate Lava Cakes

Ingredients

Centers:

2 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
1/4 cup heavy cream

Cakes:

4 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
1/2 cup unsalted butter, cut into pieces
2 large whole eggs
2 large egg yolks
1/3 cup granulated white sugar
1/2 teaspoon pure vanilla extract
1/4 cup cake flour
Raspberries for garnish
Whipped cream for garnish

Directions

To make the centers, in the top of a double boiler or in a heatproof bowl over barely simmering water, melt the 2 ounces of chocolate with the cream. Whisk gently to blend.

Refrigerate for about 2 hours, or until firm. With your hands, form into six balls; refrigerate until needed.

Preheat the oven to 400 degrees F. Spray six 4-ounce ramekins or custard cups with cooking spray.

To make the cakes, in the top of a double boiler or in a heatproof bowl over barely simmering water, melt the 4 ounces of chocolate and the butter, stirring occasionally until smooth.

In a large bowl, with an electric mixer, whisk the whole eggs, egg yolks, sugar, and vanilla on high speed for about 5 minutes, or until thick and light. Fold the melted chocolate mixture and flour into the egg mixture just until combined. Spoon the cake batter into the ramekins. Place a chocolate ball in the middle of each ramekin.

Bake for about 15 minutes, or until the cake is firm to the touch. Remove from the oven and let sit for about 5 minutes. Run a small, sharp knife around the inside of each ramekin, place an upside-down plate on top, invert, and remove the ramekin. Garnish with raspberries and a dollop of whipped cream.

Chocolate Sour Cream Cookies

Ingredients

1 cup white sugar
1/2 cup butter
1 egg
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup sour cream
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend sugar and butter or margarine until fluffy. Add egg. Add melted chocolate and sour cream. Blend until creamy.

Sift baking soda into flour. Slowly add flour to cream mixture. Add nuts.

Drop on a greased cookie sheet and bake for 10 minutes. Allow to cool for a couple of minutes before removing from the cookie sheet to a wire rack.

Best Chocolate Cake

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup water
1/4 cup unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
1/2 cup milk
1 tablespoon distilled white vinegar
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
6 tablespoons butter
4 tablespoons milk
3 tablespoons unsweetened cocoa powder
3 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

Bring to a boil the 1/2 cup butter or margarine, 1/2 cup shortening, water and 1/4 cup cocoa. Remove from heat and add flour, sugar, 1/2 cup milk and vinegar. Mix well. Then add: eggs, baking soda and 1 teaspoon vanilla.

Mix well until lumps are gone. Pour into greased 9 x 13 inch pan. Bake at 400 degrees F (205 degrees C) for 20 minutes or until toothpick comes out clean.

To Make Fudge Frosting: Combine in saucepan , 6 tablespoon butter or oleo, 4 tablespoons milk and cocoa. Bring to rolling boil. Remove from heat and add 3 cups confectioners' sugar and 1 teaspoon vanilla. Beat until smooth. Spread on cooled cake.

Pumpkin Chocolate Chip Cookies II

Ingredients

1 cup canned pumpkin
1 cup white sugar
1/2 cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 teaspoon baking soda
1 teaspoon milk
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix in a large bowl, pumpkin, sugar, vegetable oil, egg and vanilla. Blend well.

In a separate bowl, combine flour, baking powder, cinnamon, nutmeg, and baking soda. Stir into pumpkin mixture, add the milk. Blend well. Stir in the chocolate chips and nuts.

Use teaspoon to drop cookies on baking sheet. Bake 8 - 10 minutes.

Chocolate Nut Candies

Ingredients

3 cups semisweet chocolate chips
2 cups creamy peanut butter
1 cup butter or margarine
1/2 cup evaporated milk
1/4 cup instant vanilla pudding mix
1 teaspoon vanilla extract
2 pounds confectioners' sugar
3 cups salted peanuts

Directions

In a heavy saucepan over low heat, melt chocolate chips and peanut butter, stirring frequently. Pour half into a greased 15-in. x 10-in. x 1-in. baking pan; chill. Set remaining chocolate mixture aside. In another saucepan, bring butter, milk and pudding mix to a boil; boil for 1 minute, stirring constantly. Remove from the heat; pour into a large bowl; add vanilla. Gradually stir in sugar. Spread over chocolate layer in baking pan; chill. Add peanuts to reserved chocolate mixture; spread over filling. Chill. Cut into 1-in. x 1-1/2-in pieces.

Pistachio Chocolate Checkers

Ingredients

1 1/2 cups confectioners' sugar
1 cup butter
1 egg
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
2 tablespoons milk

1 1/2 cups confectioners' sugar
1 cup butter
1 egg
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/2 cup finely chopped pistachio nuts
5 drops green food coloring

Directions

To make the chocolate dough, use the first set of ingredients. In a medium bowl, cream together the confectioners' sugar and butter. Stir in the egg. Combine the flour, salt and cocoa, stir into the creamed mixture alternately with the milk. Set aside.

To make the pistachio dough, use the second set of ingredients. In a medium bowl, cream together the confectioners' sugar and butter. Stir in the egg. Combine the flour and salt, stir into the creamed mixture. Finally, stir in the pistachios and food coloring.

On a lightly floured surface, pat out each dough to a rectangle 6x5 inches. Cut each rectangle crosswise into 8- 3/4 inch strips. Place 1 strip of each color side by side. Place two more strips on top of those, alternating colors. Repeat until the checkerboard is 4 strips high. Use remaining strips to form a second rectangle. Wrap rectangles and refrigerate at least 2 hours, or until firm.

Preheat oven to 375 degrees F (190 degrees C).

Unwrap the dough and slice crosswise into 1/4 inch slices. Place 1 inch apart on an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, or until set. Remove cookies from baking sheet to cool on wire racks.

Chocolate Pecan Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 cups semisweet chocolate chips
3 eggs
1/8 teaspoon salt
2/3 cup packed brown sugar
1 1/2 cups chopped pecans
12 pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Over hot, not boiling, water melt 1 cup chocolate chips. Remove from heat, and let cool.

In a small bowl, beat the eggs and salt; beat with an electric mixer at high speed until very thick and lemon colored, about 5 minutes. Gradually beat in the brown sugar and melted chocolate. Stir in chopped pecans and remaining 1 cup chocolate morsels. Pour filling into the unbaked pie crust. Decorate top with pecan halves.

Bake for 25 to 30 minutes.

Cranberry Oats with Chocolate

Ingredients

1 1/2 cups sweetened dried cranberries
1 cup orange juice
2/3 cup butter, softened
2/3 cup brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped white chocolate

Directions

In a small bowl, soak dried cranberries in orange juice to soften, about 30 minutes. Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg. Combine the oats, flour, baking soda, baking powder and salt; stir into the creamed mixture. Drain cranberries and stir into the dough along with white chocolate making sure not to over-mix and make tough cookies. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Pound Cake II

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 egg whites
5 egg yolks
4 tablespoons unsweetened
cocoa powder
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Sift together flour, cocoa and salt. Set aside.

Cream margarine and shortening. Gradually add sugar while beating. Add egg yolks one at a time and beat well after each addition.

Add flour mixture alternately with milk. Add vanilla.

In a separate bowl, beat egg whites until stiff. Fold into cake batter.

Pour into a greased and floured tube pan. Sprinkle nuts on top.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes. Do not over bake.

Chocolate-Peanut Butter Mallow Bars

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, melted
2/3 cup milk, divided
3/4 cup creamy peanut butter
1 (7 ounce) jar JET-PUFFED
Marshmallow Creme
1/2 cup PLANTERS Salted
Peanuts
6 squares BAKER'S Semi-Sweet
Chocolate, coarsely chopped

Directions

Heat oven to 350 degrees F. Mix dry cake mix, butter and 1/3 cup milk until blended; press 2/3 onto bottom of 13x9-inch pan. Bake 12 to 14 minutes or until center is almost set; cool 3 minutes. Meanwhile, mix peanut butter and remaining milk.

Spread peanut butter mixture onto crust; top with small spoonfuls of the marshmallow creme and remaining cake mixture. Sprinkle with nuts and chocolate; press gently into cake mixture.

Bake 18 minutes or just until center is set. Cool completely before cutting into bars.

Mint Chocolate Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk, divided
2 teaspoons vanilla extract
1 cup white confectioners' coating
1 tablespoon peppermint extract
1 drop green food coloring (optional)

Directions

Line an 8 or 9 inch square pan with waxed paper.

In heavy saucepan over low heat, melt chocolate chips with 1 cup sweetened condensed milk and vanilla. Spread half of the mixture into prepared pan; chill 10 minutes, or until firm. Reserve remaining chocolate mixture at room temperature.

In another heavy saucepan over low heat, melt white confectioners' coating with remaining sweetened condensed milk (mixture will be thick.) Stir in peppermint extract and food coloring. Spread this mixture on chilled chocolate layer; chill 10 minutes, or until firm.

Spread reserved chocolate mixture over the mint layer; chill 2 hours, or until firm.

Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1/2 cup egg substitute
1/4 cup corn syrup
2 teaspoons vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/4 cups semisweet chocolate chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in the egg substitute, corn syrup and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 9-11 minutes or until lightly browned. Immediately remove to wire racks to cool.

Peanut Butter and Chocolate Cake II

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1 teaspoon vanilla extract

1 cup peanut butter
1 1/2 tablespoons vegetable oil

1/4 cup unsweetened cocoa powder
1/2 cup margarine
6 tablespoons buttermilk
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1 cup margarine, 1/4 cup cocoa, water, eggs, and 1/2 cup buttermilk in a saucepan. Cook, stirring occasionally, until it bubbles. Remove from heat and set aside.

In a large bowl, mix flour, 2 cups sugar and baking soda. Make a well in the center and pour in chocolate mixture. Add vanilla and beat until smooth. Spread batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

In a small bowl, mix peanut butter and oil. Spread over top of cake. In a saucepan, combine 1/4 cup cocoa, 1/2 cup margarine, and 6 tablespoons buttermilk. Heat until boiling. Remove from heat and stir in vanilla. Place confectioners' sugar in a large bowl. Beat in chocolate mixture and continue mixing until smooth. Spread over cake.

Easy Chocolate Tofu Pie

Ingredients

1 pound silken tofu
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 tablespoon vanilla extract
1/2 teaspoon cider vinegar
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend tofu with an electric mixer or in a food processor until smooth. Blend in cocoa, sugar, vanilla and vinegar. Pour into prepared crust.

Bake in preheated oven for 25 minutes.

Refrigerate for 1 hour before serving.

Red Raspberry Chocolate Brownie

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 (19.5 ounce) package Pillsbury®
Classic Fudge Brownie
1 (8 ounce) package cream
cheese, softened
3/4 cup Smucker's® Red
Raspberry Preserves
1 (8 ounce) container whipped
topping, thawed
1 (20 ounce) bottle Smucker's®
Chocolate Sundae Syrups Ice
Cream Topping, or Chocolate
Plate Scapers

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch round springform pan with non-stick cooking spray.

Prepare brownie mix according to package directions. Spread batter evenly into springform pan. Bake 45 to 48 minutes for 8-inch; 36 to 38 minutes for 9-inch pan; cool.

Beat cream cheese with an electric mixer on medium speed until fluffy. Beat in raspberry preserves and then whipped topping until well blended. Spread evenly over cooled brownies.

Create swirls in the raspberry cream using the tines of a fork. Refrigerate 2 hours before serving.

To serve, pour 2 to 3 tablespoons chocolate syrup on each dessert plate and top with frosted brownie.

Chocolate Banana Cream Cake

Ingredients

Crisco® Original No-Stick Cooking Spray
1 (18.25 ounce) package Pillsbury® Reduced Sugar Devils Food Cake
2 large eggs
2/3 cup CRISCO® Canola Oil
1 3/4 cups milk, divided
1 (1 ounce) package sugar free, fat free instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
1 teaspoon imitation banana extract
1 (8 ounce) container sugar free frozen whipped topping, thawed
1 (11.75 ounce) jar Smucker's® Sugar Free Hot Fudge Spoonable Ice Cream Topping
2 large bananas
1 teaspoon lemon juice

Directions

Heat oven to 350 degrees F. Spray bottom of a 9-inch round springform pan with no-stick cooking spray.

Blend cake mix, eggs, oil and 3/4 cup milk in a medium bowl until moistened. Beat with an electric mixer on medium speed for 2 minutes. Spread batter evenly into prepared pan. Bake 38-42 minutes. Cool completely.

Blend pudding mix with 1 cup cold milk. In another bowl, beat cream cheese until fluffy. Mix in pudding and banana extract. Blend in whipped topping. Remove 1 cup and reserve. Stir 2/3 cup fudge topping in small bowl until of spreading consistency. Slice bananas 1/4-inch thick. Dip 3 slices in lemon juice. Cover and reserve for garnish.

Remove cake from pan. Cut in half horizontally. Cover bottom layer with fudge topping. Top with sliced bananas and remaining 3 cups pudding mixture. Cover with top cake layer. Spread 1 cup reserved pudding onto center of cake. Place 2 tablespoons fudge topping into a corner of a 1-quart resealable bag. Knead. Cut small corner off bag. Drizzle fudge topping over top of cake. Refrigerate at least 1 hour. Garnish with reserved banana slices just before serving.

German Chocolate Thumbprint Cookies

Ingredients

Topping:

- 1 cup white sugar
- 1 cup evaporated milk
- 1/2 cup butter
- 1 teaspoon vanilla extract
- 3 egg yolks, beaten
- 1 1/2 cups flaked coconut
- 1 1/2 cups chopped pecans

Cookie:

- 1 (18.25 ounce) package German chocolate cake mix
- 1/3 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a heavy 2 quart saucepan, combine sugar, milk, 1/2 cup butter, vanilla and egg yolk. Blend well. Cook over medium heat for 10 to 13 minutes or until thickened and bubbly. Stir frequently. Stir in coconut and pecans. Remove from heat and cool to room temperature.

Reserve 1 1/4 cups of the topping mixture and set aside. In a large bowl, combine cake mix, melted butter and remaining topping mixture. Stir by hand until thoroughly moistened. Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Using your finger, make an indentation in center of each ball. Fill each indentation with 1/2 teaspoon of reserved topping.

Bake for 10 to 13 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Double Chocolate and Spice Bread Pudding

Ingredients

6 cups cubed French bread,
crusts removed
1/4 cup butter, melted
1 cup white sugar
1/2 cup HERSHEY®'S Cocoa
Powder
1/2 cup HERSHEY®'S Cinnamon
Chips
1 3/4 cups whole milk
1 cup cream
50 HERSHEY®'S KISSES® Milk
Chocolates
2 eggs, beaten
1 cup HERSHEY®'S Cinnamon
Chips
1/2 cup cream
1 cup confectioners' sugar

Directions

Place the bread cubes in a large bowl, and drizzle with melted butter. Toss to coat. Mix together the sugar and HERSHEY'S Cocoa Powder, sprinkle evenly over the bread cubes, and toss again. Mix in 1/2 cup HERSHEY'S Cinnamon Chips. Butter an 8 inch square glass baking dish, and spread bread cubes evenly into the baking dish.

In a medium saucepan, heat the milk and 1 cup cream just to the boiling point; do not boil. Remove from heat, add HERSHEY'S KISSES, and whisk until smooth.

In a medium bowl, beat eggs until frothy. Slowly whisk in chocolate mixture. Pour over bread cubes in baking dish. Cover, and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Bake pudding until just set , but center moves slightly when dish is shaken, about 35 minutes.

Meanwhile, prepare glaze. Place HERSHEY'S Cinnamon Chips and 1/2 cup cream in a microwave-safe measuring cup. Microwave, stirring frequently, until the chips are melted. Whisk in the confectioners' sugar until the mixture is smooth. Drizzle over warm pudding, and serve.

Fudgy Chocolate Cream Pie

Ingredients

1 (9 inch) pie crust, baked
1 1/4 cups white sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
4 egg yolks
2 (1 ounce) squares unsweetened chocolate
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In medium saucepan, combine sugar, flour, cornstarch and salt. In a medium bowl, beat milk and egg yolks until smooth. Gradually stir into sugar mixture. Stir constantly over medium heat until mixture thickens and comes to a full boil. Boil and stir for one minute.

Remove from heat and stir in chocolate, butter and vanilla. Stir until melted.

Pour into pie shell. Place plastic wrap over filling to prevent skin from forming and chill for several hours. Top with meringue or whipped cream and chocolate curls if so desired.

Nutty Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup unsalted butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups quick cooking oats
2 cups semisweet chocolate chips
1 cup coarsely chopped walnuts

Directions

In a large bowl, cream the margarine, butter and both sugars until light and fluffy.

Add the eggs, milk and vanilla and beat until well blended.

Sift the flour, baking powder, baking soda and salt together and add to the butter mixture. Stir just until blended. Stir in the oats until well blended. Fold in the chocolate and walnuts.

Cover and refrigerate the dough for at least 1 hour.

Preheat oven to 350 degrees. Grease cookie sheets.

Take a teaspoonful (for small cookies) or a tablespoonful (for large cookies) of dough and shape the dough into balls. Flatten slightly into rounded disks. Place 2 inches apart on the cookie sheets and bake until the edges are slightly browned, about 10 minutes.

Remove from the oven and let cool on the sheets for about 10 minutes. Remove to wire racks to cool completely.

Fabulous Fudge Chocolate Cake

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
2 1/2 cups packed brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 (1 ounce) squares unsweetened chocolate, melted
1 cup sour cream
1 cup boiling water
1/2 cup butter
1 cup packed brown sugar
1/4 cup milk
1 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, baking soda and salt. Set aside.

In a large bowl, beat 1/2 cup butter or margarine and 2 1/2 cups brown sugar until well mixed. Add eggs one at a time. Beat in the vanilla and melted chocolate squares. Add 1/2 the sour cream and then 1/2 the dry ingredients to the butter mixture until well blended.

Add the remaining sour cream and dry ingredients to the batter. Stir in boiling water.

Bake in a greased 9 X 13 inch pan for 35 minutes.

Let cool 10 minutes before icing.

To Make Caramel Icing: First melt 1/2 cup butter in a saucepan. Stir in 1 cup brown sugar and boil about 2 minutes. Stir in 1/4 cup milk and bring to a boil. Place pan in cold water and stir in the confectioners' sugar. Continue stirring until smooth. Spread over still warm cake.

Chocolate Cake I

Ingredients

1/2 cup milk
1/2 cup grated semisweet chocolate
1 1/2 cups white sugar
2 eggs
3/4 cup sour cream
1 teaspoon baking soda
1 tablespoon water
2 cups cake flour
1/2 cup butter, softened

Directions

Preheat oven to 350 degree F (175 degrees C). Grease and flour one 9 x 13 inch pan.

Grate the chocolate. In a small saucepan, boil the milk and chocolate until mixture forms a custard.

Cream the butter or margarine and sugar. Add eggs and sour cream to the creamed mixture.

Dissolve the baking soda in water, and add to the creamed mixture. Add the flour, and mix thoroughly. Add the chocolate mixture and beat well. Pour into a greased and floured 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes to one hour.

Chocolate Caramel Nut Cake II

Ingredients

4 eggs
3/4 teaspoon baking soda
16 fun size bars chocolate-coated
caramel-peanut nougat candy
1/4 teaspoon salt
1 cup unsalted butter
1/4 cup water
2 cups white sugar
2 tablespoons peanut butter
3 teaspoons vanilla extract
2 cups all-purpose flour
1 1/4 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 9 inch square cake pans.

In the top of a double boiler, combine the cut up candy bars, water, and peanut butter. Heat and stir until well melted and blended. Set mixture aside to cool.

Mix together the flour, baking soda, and salt. Set aside.

Separate the egg whites from the yolks. Beat the egg whites until stiff peaks are formed. Set aside.

In a large bowl, cream butter or margarine thoroughly. Gradually add the sugar and beat in the 4 unbeaten egg yolks, vanilla, and cooled candy bar mixture. Mix until smooth and add 1/4 cup of the buttermilk. Stir in the flour mixture alternately with the remaining 1 cup of buttermilk, mix only until just blended. Gently fold in the stiffly beaten egg whites. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Let cakes cool in pans for 5 minutes then turn out onto a cake rack to finish cooling. Serve with ice cream or whipped cream, if desired.

Chocolate Chocolate Biscotti

Ingredients

1 cup white sugar
1/4 cup margarine, softened
1/4 cup olive oil
1 teaspoon vanilla extract
3/4 cup liquid egg substitute
2 1/4 cups all-purpose flour
1 1/4 cups unsweetened cocoa powder
2 teaspoons baking powder
1 (5 ounce) milk chocolate candy bar, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the sugar, margarine and olive oil until smooth. Stir in the vanilla and egg substitute. Combine the flour, cocoa, and baking powder. Stir into the creamed mixture. Fold in the chocolate pieces. Cover, and chill dough for 10 minutes.

Divide the dough into two equal pieces. Roll each piece into a log about 9 inches long. Place the logs onto the prepared cookie sheets about 4 inches apart. Flatten each one down to 1 inch thickness.

Bake in the preheated oven for 20 to 25 minutes, or until firm. Cool on sheets for 15 minutes before removing to wire racks to cool completely.

Move the cookie loaves to a cutting board. Using a serrated knife, slice each loaf crosswise into 3/4 inch slices. Return slices to the baking sheet cut side down and bake for an additional 8 to 10 minutes on each side, until dry and lightly toasted. Cool completely before storing in an airtight container.

Famous Amos Chocolate Chip Cookies

Ingredients

1 cup white sugar
1 cup packed light brown sugar
1 cup butter
1 cup vegetable oil
1 egg
1 tablespoon milk
4 cups all-purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla extract
1/2 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Thoroughly cream sugars, margarine, oil, egg, milk and vanilla.

Add dry ingredients, nuts and chocolate chips.

Drop by teaspoon onto ungreased cookie sheets. Bake at 350 degrees F (175 degrees C) for 8-12 minutes. (Cookies are light in color when done.)

Fudgy Milk Chocolate Fondue

Ingredients

1 (16 ounce) can chocolate-flavored syrup
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
Dash salt
1 1/2 teaspoons vanilla extract
Dippers: fresh fruit, cookies, pound cake cubes, angel food cake cubes

Directions

In heavy saucepan, over medium heat, combine syrup, sweetened condensed milk and salt. Cook and stir 12 to 15 minutes or until slightly thickened.

Remove from heat; stir in vanilla. Serve warm with dippers. Store leftovers covered in refrigerator.

Chocolate Cornstarch Pudding

Ingredients

1/2 cup white sugar
3 tablespoons unsweetened
cocoa powder
1/4 cup cornstarch
1/8 teaspoon salt
2 3/4 cups milk
2 tablespoons margarine or butter
1 teaspoon vanilla extract

Directions

In a saucepan, stir together sugar, cocoa, cornstarch and salt. Place over medium heat, and stir in milk. Bring to a boil, and cook, stirring constantly, until mixture thickens enough to coat the back of a metal spoon. Remove from heat, and stir in margarine and vanilla. Let cool briefly, and serve warm, or chill in refrigerator until serving.

Chocolate Peppermint Candies

Ingredients

3/4 cup sweetened condensed milk
1 1/2 teaspoons peppermint extract
4 cups confectioners' sugar
3 cups semisweet chocolate chips
2 teaspoons shortening

Directions

In a bowl, combine milk and extract. Stir in 3-1/2 to 4 cups confectioners' sugar to form a stiff dough. Turn onto a surface sprinkled lightly with confectioners' sugar. Knead in enough remaining sugar to form a dough that is very stiff and no longer sticky. Shape into 1-in. balls. Place on a waxed paper-lined baking sheet. Flatten into 1-1/2-in. circles. Let dry 1 hour. Turn and let dry 1 hour longer. Melt chocolate chips and shortening in a double boiler or microwave-safe bowl; cool slightly. Dip patties in chocolate mixture and place on waxed paper to harden.

Chocolate Mint Whoopie Pies

Ingredients

1/2 cup sugar
3 tablespoons canola oil
1 egg
1 cup all-purpose flour
1/4 cup baking cocoa
1/2 teaspoon baking soda
1/4 teaspoon salt
4 tablespoons fat-free milk,
divided
2 tablespoons butter or stick
margarine, softened
1 1/3 cups confectioners' sugar
1/8 teaspoon mint extract
4 drops green food coloring

Directions

In a bowl, beat sugar and oil until crumbly. Add egg; beat for 1 minute. Combine flour, cocoa, baking soda and salt. Gradually beat into sugar mixture. Add 2 tablespoons milk; mix well. With lightly floured hands, roll dough into 36 balls.

Place 2 in. apart on baking sheets coated with nonstick cooking spray. Flatten slightly with a glass coated with cooking spray. Bake at 425 degrees F for 5-6 minutes or until edges are set and tops are cracked. Cool for 2 minutes before removing to wire racks to cool. In a mixing bowl, combine butter and confectioners' sugar until crumbly. Beat in extract, food coloring in desired and remaining milk. Spread on the bottom of half of the cookies; top with remaining cookies.

Twilight Dark Chocolate Truffles

Ingredients

1 cup heavy cream
2 tablespoons butter
4 (1 ounce) squares baking chocolate
2 3/4 cups semi-sweet chocolate chips
2 tablespoons instant espresso powder (optional)

Directions

Combine the heavy cream, butter, baking chocolate, chocolate chips, and espresso powder in a saucepan over medium heat; stirring constantly, cook until the chocolate has melted into a smooth and thick mixture. Remove from heat. Pour into a bowl and chill in refrigerator until the mixture hardens, about 1 hour

Line a baking sheet with waxed paper. Scoop small balls of the chocolate mixture onto the waxed paper. Store in refrigerator until the balls harden completely. Store in a cool, dry place.

Yummy Chocolate Chip Oatmeal Cookies

Ingredients

2 cups butter
2 eggs
1 teaspoon vanilla extract
2 cups brown sugar
1 cup confectioners' sugar
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground cinnamon
3 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, beat butter, eggs, and vanilla until well blended. Beat in the brown sugar and confectioners' sugar. Combine the flour, baking soda, salt and cinnamon, stir into the sugar mixture. Finally, stir in the oats and chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

White Chocolate Covered Pretzels

Ingredients

6 (1 ounce) squares white chocolate
1 (15 ounce) package mini twist pretzels
1/4 cup red and green candy sprinkles (optional)

Directions

Melt white chocolate in the top of a double boiler, stirring constantly.

Dip pretzel halfway into the white chocolate, completely covering half of the pretzel. Roll in topping if desired, and lay on wax paper.

Continue the process until all of the white chocolate is finished. Place in refrigerator for 15 minutes to harden. Store in airtight container.

Chocolate Turtle Cheesecake

Ingredients

24 chocolate sandwich cookies, crushed
2 tablespoons butter, melted
2 (8 ounce) packages cream cheese
1/3 cup white sugar
1/4 cup sour cream
2 eggs
1 teaspoon vanilla extract
1/2 cup caramel topping
1/2 cup chocolate fudge topping
1/2 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). In small bowl, combine crushed cookies and melted butter. Press into bottom and sides of 9 inch pie pan. Place in freezer.

In large bowl, beat cream cheese with electric mixer until creamy. Add sugar, sour cream, eggs and vanilla and beat until smooth. Pour cream cheese mixture over cookie crust. Bake 30 to 35 minutes, or until center is almost set. Loosen cheesecake from sides of pan, cover loosely and chill in refrigerator 8 hours or overnight.

To serve, drizzle with caramel and fudge sauces and top with pecan halves.

Southern-Style Chocolate Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
1/2 teaspoon vanilla extract
1 cup milk
3 cups all-purpose flour
1/2 cup Dutch process cocoa powder
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) loaf pans. Sift together the flour, cocoa and baking powder. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cherry Chocolate Nut Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup semisweet chocolate chips
3/4 cup maraschino cherries,
chopped
3/4 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, milk and vanilla. Combine flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in the remaining ingredients.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Bavarian Torte

Ingredients

1 (18.25 ounce) package plain devil's food cake mix (without pudding in the mix)
1 (8 ounce) package cream cheese, softened
1/3 cup packed brown sugar
1 teaspoon vanilla extract
1/8 teaspoon salt
2 cups whipping cream, whipped
2 tablespoons grated semisweet chocolate

Directions

Mix and bake cake according to package directions, using two 9-in. cake pans. Cool in pans for 15 minutes; remove from pans and cool completely on a wire rack.

In a mixing bowl, beat cream cheese, sugar, vanilla and salt until fluffy. Fold in cream. Split each cake into two horizontal layers; place one on a serving plate. Spread with a fourth of the cream mixture. Sprinkle with a fourth of the cream mixture. Sprinkle with a fourth of the chocolate. repeat layers. Cover and refrigerate 8 hours or overnight.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Best Moist Chocolate Cake

Ingredients

1 cup margarine
1 3/4 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups milk
2 1/2 cups all-purpose flour
6 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cherry Chocolate Bark

Ingredients

1 (12 ounce) bag semisweet chocolate chips
12 cherry-flavored candy canes, crushed
1/3 cup red confectioner's coating (optional)

Directions

Line a 9x13 inch baking pan with aluminum foil.

Melt the chocolate chips in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Using a spatula, quickly spread the melted chocolate evenly in the prepared pan until the bottom of the pan is covered. Sprinkle the crushed candy evenly over the chocolate, and pat lightly with a clean spatula to help the candy settle into the chocolate.

Melt the red confectioner's coating, if using, in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 3 minutes (depending on your microwave). Spoon the melted coating into a resealable plastic bag; snip off a very small corner of the bag, and use to drizzle coating over the bark.

Place the pan in the refrigerator or freezer until hardened, about 30 minutes. Remove from pan; peel off foil. Break into small pieces to serve.

Very Chocolate Cookies

Ingredients

1 1/4 cups margarine, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt, gradually stir into the creamed mixture. Fold in chocolate chips. Drop by rounded spoonfuls onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Do not overbake. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Soup II

Ingredients

5/8 cup white sugar
5 tablespoons all-purpose flour
2 tablespoons cocoa powder
4 cups milk
1/2 teaspoon vanilla extract
salt to taste
3 slices white bread
1/4 cup margarine

Directions

Combine sugar, flour and cocoa. Put under broiler to brown, stirring frequently. Remove from heat. Add a little milk until creamy. Cool.

Heat the remainder of the milk to boiling. Gradually stir in cocoa mixture, bring to a boil. Add vanilla and salt to taste.

Cube the bread, and fry golden brown in the butter or margarine. Serve with the hot soup.

Oatmeal Chocolate Chip Pie

Ingredients

1 cup all-purpose flour
2/3 cup white sugar
2/3 cup chopped pecans
1/2 cup rolled oats
2 eggs
1/2 cup butter, melted
1/4 teaspoon vanilla extract
2/3 cup semisweet chocolate chips
1 (10 inch) pie crust, baked and cooled

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, mix flour, sugar, pecans and oatmeal. Set aside.

In a separate bowl, mix eggs, melted butter and vanilla. Add to the dry mixture and mix well.

Fold in chocolate chips. Spoon into a pre baked 10 inch pie shell.

Bake at 325 degrees F (165 degrees C) for 25 minutes. It will still appear quite moist, but it will set up after it is removed from the oven.

Chocolate Applesauce Cake II

Ingredients

1 (16 ounce) jar applesauce
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, melted
3 eggs
1 (1 ounce) square unsweetened chocolate, melted
2 tablespoons vanilla extract
2 1/2 cups buttermilk baking mix
1/2 teaspoon ground cinnamon
3/4 cup chopped walnuts
1 (16 ounce) package prepared chocolate frosting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10x15 inch baking pan.

In a large mixing bowl, combine the applesauce, sweetened condensed milk, butter or margarine, eggs, melted chocolate, and vanilla extract. Add the baking mix and cinnamon, and mix well. Stir in nuts. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until a wooden pick inserted near the center comes out clean. Frost when cool.

Easy Chocolate Creme Brulee

Ingredients

1 quart heavy cream
1/2 cup white sugar
2 teaspoons vanilla extract
9 egg yolks
1/2 cup chocolate chips
2 tablespoons white sugar, or as needed

Directions

Preheat oven to 325 degrees F (165 degrees C). Set 6 (6 ounce) ramekins on a baking sheet.

Pour cream, sugar, and vanilla into a saucepan, and place over medium heat. Stir to dissolve the sugar, and heat until it begins to simmer, then remove from heat. Place egg yolks in a large bowl, and slowly whisk in the hot cream mixture, about 2 tablespoons at a time, until you have added approximately a cup of cream to the yolks. At this point, pour in the remaining cream, and whisk until smooth. Stir in the chocolate chips, and set aside for 5 minutes.

Stir the mixture until the chocolate is smooth and evenly distributed. Pour into ramekins, and bake in preheated oven until the center is just set, 15 to 20 minutes. Remove from oven, and allow to cool for 45 minutes, then place into the refrigerator, and chill until cold, about 6 hours.

Place oven rack in topmost position. Turn oven to Broil.

Sprinkle the tops of each creme brulee with sugar until evenly coated, gently pour off excess sugar. Place ramekins onto a baking sheet, and place under the broiler until the sugar bubbles and turns a light caramel brown. Serve immediately.

Chocolate Zucchini Cake

Ingredients

1 cup butter, softened
1/2 cup vegetable oil
1 1/2 cups sugar
2 eggs, lightly beaten
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
2 cups shredded zucchini
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, oil and sugar. Add eggs, milk and vanilla; mix well. Combine flour, cocoa, baking soda, baking powder, salt, cinnamon and cloves; gradually add to creamed mixture. Stir in zucchini.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with nuts and chocolate chips. Bake at 350 degrees F for 35-40 minutes or until cake tests done.

Dark Chocolate Orange Cake

Ingredients

10 tablespoons butter, softened
1 1/2 cups white sugar
4 eggs
2/3 cup sour cream
1 teaspoon vanilla extract
2 tablespoons grated orange zest
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped almonds

Directions

In a bowl, cream the butter with the sugar. Beat in the eggs, then the sour cream, vanilla and orange rind.

In another bowl, stir together the flour, cocoa, baking soda and salt. Beat into the creamed mixture just until incorporated and then stir in the almonds.

Turn the batter into a greased and floured tube pan. Bake in a 350 degrees F (175 degree C) oven for 1 hour, or until it tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Chocolate Buttermilk Cake

Ingredients

1 cup semisweet chocolate chips
1/4 cup water
2 1/4 cups cake flour
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, softened
2 teaspoons vanilla extract
1 3/4 cups white sugar
3 eggs
1 cup buttermilk

1 cup semisweet chocolate chips
1/4 cup honey
2 tablespoons water
1/8 teaspoon salt
2 cups heavy whipping cream

Directions

Grease three 9 inch cake pans. Line bottoms with parchment paper. Preheat oven to 375 degrees F (190 degrees C).

In a small pan over low heat, combine 1 cup chocolate chips and 1/4 cup water. Stir until chocolate chips have melted, and mixture is smooth. Allow to cool to room temperature.

Sift together flour, soda and 1/4 teaspoon salt. Set aside.

In a large bowl, cream the butter or margarine with the sugar. Add vanilla. Add eggs one at a time, beating well after each addition. Beat in chocolate mixture. Stir flour mixture into creamed mixture alternately with buttermilk. Blend until smooth. Divide batter into three 9 inch pans, and smooth tops.

Bake for 25 minutes, or until pick inserted in center comes out clean. Cool cakes in pans for 10 to 15 minutes, then invert on wire racks; turn right side up to cool completely.

Place 1 cake layer upside down on cake platter. Spread with 1/2 inch layer chocolate whipped cream. Repeat with another cake layer. Top with remaining cake layer. Frost with remaining cream.

To Make Chocolate Whipped Cream Frosting: In small saucepan over low heat stir 1 cup chocolate chips, honey, 2 tablespoons water and 1/8 teaspoon salt until chocolate is melted and mixture is smooth; cool completely. In medium bowl beat cream until it holds its shape. Gradually fold about 3 large tablespoons cream into chocolate mixture, then fold chocolate mixture into remaining whipped cream until blended.

Oooh Baby Chocolate Prune Cake

Ingredients

9 (1 ounce) squares bittersweet chocolate
2/3 cup unsalted butter
3 eggs
3/4 cup white sugar
1/3 cup all-purpose flour
3/4 cup finely ground almonds
1/2 cup prunes, pitted and chopped
1/2 cup brandy
3 tablespoons water

Directions

Soak prunes overnight in brandy. Melt chocolate and butter or margarine with water.

In a large bowl, beat egg yolks and sugar until pale. Stir in chocolate mixture. Gently mix in flour and ground nuts. Stir in prunes.

In another bowl, beat egg whites to stiff peaks. Carefully fold into cake mixture. Pour into a greased 9 inch round cake tin.

Bake at 375 degrees F (175 degrees C) for 30 - 40 minutes. Remove from oven, and cool on a wire rack. Frost with Chocolate Ganache Frosting.

Chocolate Lover's Cake

Ingredients

1 cup butter, softened
3 cups sugar
6 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/4 teaspoon baking soda
1 cup sour cream
2 cups semisweet chocolate chips
GLAZE:
2/3 cup semisweet chocolate chips
1/3 cup heavy whipping cream
1/4 cup butter, cubed
1 cup confectioners' sugar
1/8 teaspoon almond extract
1/4 cup chopped almonds

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in extracts. Combine the flour, cocoa and baking soda; add to creamed mixture alternately with sour cream. Beat just until combine. Stir in chocolate chips.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 75-90 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Combine the chocolate chips, cream and butter in a saucepan. Cook; stir over low heat until smooth. Cool slightly. Gradually whisk in confectioners' sugar. Stir in extract. Drizzle over cake. Sprinkle with almonds.

Chocolate Eclair Cake

Ingredients

1 (16 ounce) package graham crackers
2 (3.5 ounce) packages instant vanilla pudding mix
4 cups milk
1 (16 ounce) package frozen whipped topping, thawed
1 (16 ounce) package prepared chocolate frosting

Directions

Line the bottom of a 9x13 inch baking pan with graham crackers. In a large bowl, combine the milk and vanilla pudding according to directions on box. Fold in the whipped topping. Spread a layer of the pudding mixture over the graham crackers. Alternate the graham cracker and pudding layers up to the top of the pan. Cook the container of prepared frosting, uncovered in the microwave for 1 minute on half power. Pour over the top of the cake. Refrigerate for at least 12 hours before serving.

Chocolate Drops

Ingredients

2 cups butterscotch chips
2 cups semisweet chocolate chips
2 cups salted peanuts
2 cups crushed, rippled potato chips

Directions

In a microwave safe bowl, melt the butterscotch chips and chocolate chips on medium setting for 4 minutes, stirring occasionally. Remove from the microwave and fold in the peanuts and potato chips.

Drop by heaping spoonfuls onto wax paper. Let sit for an hour or until firm.

Chocolate-Filled Poppy Seed cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
2 egg yolks
1 teaspoon vanilla extract
2 cups all-purpose flour
3 tablespoons poppy seeds
1/4 teaspoon salt
1 cup semisweet chocolate chips,
melted

Directions

In a mixing bowl, cream butter and sugar. Beat in egg yolks and vanilla. Combine flour, poppy seeds and salt; gradually add to the creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Immediately make an indentation in the center again. Remove to wire racks to cool slightly; fill with melted chocolate.

Potato Chocolate Cake

Ingredients

1 cup margarine
2 cups white sugar
4 eggs
2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
1 cup prepared instant mashed potatoes
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Stir in the melted chocolate, vanilla and mashed potatoes. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peanut Buttercup Hot Chocolate

Ingredients

1 (1 ounce) envelope instant hot chocolate mix
2 teaspoons creamy peanut butter

Directions

In a mug, prepare chocolate mix as directed on package. Stir in 1 or 2 teaspoons peanut butter.

Special Chocolate Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons baking soda
1 teaspoon baking powder
2 eggs
1/2 cup vegetable oil
1 cup milk
1 teaspoon vanilla extract
1 cup cold, brewed coffee
1/4 cup all-purpose flour
1 cup milk
1 1/2 cups confectioners' sugar
1/2 cup butter
1/2 cup shortening
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine and sift together 2 cups flour, 2 cups sugar, cocoa, salt, baking soda and baking powder. In a small bowl, blend together eggs, oil, 1 cup milk and 1 teaspoon vanilla; combine with dry ingredients. Mix thoroughly and then stir in one cup cold coffee (may use instant coffee). Batter will be very thin but it bakes into a rich, dark, moist cake.

Pour into a greased 9 x 13 inch pan. Bake for about 40 minutes.

To Make Whipped Cream Frosting: Combine 1/4 cup flour and 1 cup milk, adding milk slowly and beating until smooth. Set over moderate heat and stir constantly until thickened. Set aside to chill completely. Combine 1 1/2 cups confectioners sugar with 1/2 cup butter and 1/2 cup shortening beating until light and fluffy; stir in well cooled flour-milk mixture and beat at high speed until thick and creamy. Add 1 teaspoon vanilla and beat until thoroughly combined. Spread frosting over cooled cake. Enjoy!

Chocolate Chip Shortbread Cookie Logs

Ingredients

1 cup butter, softened
1/2 cup sifted confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups miniature semisweet chocolate chips
1 tablespoon shortening
3/4 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Cream together butter and confectioners' sugar until smooth. Stir in vanilla. Mix in the flour, and then one cup of the chocolate chips. Shape dough into 2x1/2 inch logs. Place logs 2 inches apart on prepared cookie sheets.

Bake for 10 to 13 minutes in preheated oven, or until firm. Let cookies cool completely before removing from pan (shortbread is brittle).

Melt the remaining 1 cup chocolate chips and shortening over a double boiler, stirring frequently until smooth. Dip one end of each cookie into the chocolate, then into the nuts. Place onto waxed paper until set.

Super Delicate Chocolate Buttercream

Ingredients

2 (1 ounce) squares unsweetened chocolate, chopped
3/4 cup butter
3/4 cup shortening
3/4 cup white sugar
4 tablespoons water
3 egg yolks
2 teaspoons rum
1 teaspoon vanilla extract

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat butter and shortening until light and fluffy. Meanwhile, in a saucepan, cook sugar and water until sugar is dissolved.

In a separate medium bowl, beat egg yolks on high speed until thick and lemon colored. Slowly pour in the hot sugar liquid, while beating at medium speed until soft and well mixed. Combine the yolk mixture with the butter mixture and continue to beat for 5 minutes.

Beat in the rum and vanilla. Pour in the melted chocolate and beat until well mixed.

Chocolate Supreme Pie

Ingredients

1 (9 inch) prepared graham cracker crust
25 large marshmallows
5 (1.5 ounce) bars milk chocolate candy
1/2 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium saucepan combine marshmallows, chocolate bars, and milk. Melt over low heat, stirring frequently, until mixture is smooth. Allow to cool for 30 minutes.

Fold whipped topping into chocolate mixture and pour mixture into pie shell. Chill for 24 hours before serving.

Sweet Chocolate Bars

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust
1 1/2 cups semisweet chocolate
chips
1/2 cup chopped pecans
1/2 cup flaked coconut
1 (14 ounce) can sweetened
condensed milk
1 (7.25 ounce) package white
frosting mix*
1/2 cup butter or margarine,
melted

Directions

Press pizza dough onto the bottom of a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chocolate chips, pecans and coconut. Drizzle with milk. Sprinkle with dry frosting mix. Drizzle with butter. Bake at 350 degrees F for 35-40 minutes or until golden brown. Cool on a wire rack for 10 minutes; run a knife around edges. Cool completely before cutting.

Chocolate Date Squares

Ingredients

2 cups chopped dates
1 cup hot water
1 cup sugar
2/3 cup shortening
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

TOPPING:

1 cup semisweet chocolate chips
1/2 cup packed brown sugar
1/2 cup chopped nuts

Directions

In a bowl, combine dates and water; set aside to cool (do not drain). In a mixing bowl, cream sugar and shortening. Add eggs, flour, baking soda and salt; mix well. Add dates. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Combine the topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40 minutes or until a wooden pick inserted in the center comes out clean.

Mom's Best Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1 1/2 cups packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking powder, baking soda and salt; stir into the creamed mixture until just blended. Finally, mix in the chocolate chips. Shape dough into golf ball sized balls and place them 3 inches apart into ungreased cookie sheets. Flatten slightly.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Whip-Up German Chocolate Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup vanilla yogurt
1/4 cup sour cream
1 egg
1 (16 ounce) container coconut pecan frosting
1/2 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Empty the package of cake mix into a large bowl. Combine the yogurt, sour cream and egg; stir into the cake mix until well blended. Mix in the coconut pecan frosting, coconut and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Best-Ever Chocolate Fudge Layer Cake

Ingredients

1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, divided
1 (18.25 ounce) package chocolate cake mix
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
2 tablespoons PLANTERS Sliced Almonds

Directions

Preheat oven to 350 degrees F. Grease two 9-inch round baking pans. Chop 2 of the chocolate squares; set aside. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 min. Stir in chopped chocolate. Spoon into prepared pans.

Bake 30 to 35 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool cakes completely.

Place frozen whipped topping and remaining 6 chocolate squares in microwaveable bowl. Microwave on HIGH 1-1/2 min. or until chocolate is completely melted and mixture is smooth, stirring after 1 min. Let stand 15 min. to thicken. Place one cake layer on serving plate; top with one-fourth of the chocolate mixture and second cake layer. Spread top and side with remaining chocolate mixture. Garnish with almonds. Store leftovers in refrigerator.

Peanut Butter and Chocolate Cake I

Ingredients

2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup unsalted butter, softened
1 1/3 cups white sugar
2 eggs
3/4 cup creamy peanut butter
1 tablespoon vanilla extract
1 cup milk

3/4 cup unsalted butter
1 1/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup creamy peanut butter
1 (12 ounce) jar hot fudge topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Beat in the flour mixture alternately with the milk. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.

Make the Frosting and Filling: In a large bowl, beat 3/4 cup butter until smooth. Slowly beat in confectioners' sugar until smooth. Blend in 2 tablespoons milk and vanilla. Beat at high speed until light and fluffy. For filling, combine 1/2 cup of butter mixture with 1/2 cup peanut butter. For frosting, beat 1/2 cup of the (cool) hot fudge into remaining butter mixture.

To assemble: Place one cake layer on serving plate. Spread top with peanut butter filling. Place second layer on top and frost top and sides with fudge frosting. Warm the remaining fudge sauce and drizzle over cake when serving.

Salad Dressing Chocolate Cake

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking soda
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1 cup creamy salad dressing (such as Miracle Whip®)
1 cup lukewarm water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Mix flour, sugar, baking soda, vanilla extract, cocoa powder, creamy salad dressing, and water in a large bowl. Pour into the greased baking dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

My Mom`s Chocolate Cake

Ingredients

1/2 cup shortening
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 egg
1 cup buttermilk
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups sifted all-purpose flour
1/2 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large saucepan, melt together the shortening and cocoa. Remove from heat and stir in sugar and egg. Mix buttermilk with baking soda, salt and vanilla, then blend into chocolate mixture. Beat in flour. Stir in hot water. Pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Marshmallow Puffs

Ingredients

3 cups sifted all-purpose flour
2/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1 cup white sugar
1/2 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla extract
60 miniature marshmallows
1/3 cup granulated sugar for decoration

Directions

Put marshmallows in the freezer for a couple of hours.

In a large mixing bowl, sift together the flour, salt, cocoa, and baking soda. In a separate bowl, cream together the shortening and both sugars. Blend in unbeaten eggs and vanilla. Beat well.

Stir in flour mixture and blend thoroughly.

Stick bowl in fridge; until dough is hardened.

Shape 1 teaspoon sized piece of dough around each marshmallow, seal well. Roll in sugar.

Bake at 400 degrees F (205 degrees C) on greased sheet for 5 to 7 minutes, or until cookies crack. Cool for about 2 minutes before removing from cookie sheet.

Minty Chocolate Snowballs

Ingredients

2 cups heavy whipping cream,
whipped
1 (16 ounce) package miniature
marshmallows
1/2 cup crushed peppermint
candies
1/2 cup chopped pecans
1 (9 ounce) package chocolate
wafers, crushed

Directions

In a bowl, combine the whipped cream, marshmallows, candy and pecans. Cover and chill for 3 hours or overnight. Place wafer crumbs in a shallow dish. Stir marshmallow mixture; shape by 1/2 cupfuls into balls. Roll in crumbs until coated. Chill until serving.

Heavenly Chipped Chocolate and Hazelnut

Ingredients

1/3 cup semisweet chocolate chips
1 1/2 cups vanilla wafer crumbs
3/4 cup hazelnuts - toasted, skinned and coarsely chopped
2 tablespoons white sugar
3 tablespoons butter, melted

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs, lightly beaten
3 tablespoons hazelnut liqueur
1 cup semisweet chocolate chips

2/3 cup semisweet chocolate chips
13 skinned, toasted hazelnuts
4 tablespoons sour cream
1 tablespoon hazelnut liqueur

Directions

Using a blender or a food processor, finely chop 1/3 cup semisweet chocolate chips. Place in a small mixing bowl. Add vanilla wafer crumbs, ground hazelnuts, 2 tablespoons white sugar, and melted butter or margarine. Mix until well combined. Press onto the bottom and up the sides of a 9 inch springform pan. Bake in a preheated 300 degrees F (150 degrees C) oven for 15 minutes. Cool.

In a large bowl, beat the cream cheese until fluffy. Gradually add 1 cup white sugar; mix well. Add the eggs and 3 tablespoons liqueur. Mix until well blended. Coarsely chop 1 cup of the semisweet chocolate chips, and add to the cream cheese mixture. Stir. Pour batter into the cooled crust.

Bake at in a preheated 350 degrees F (175 degrees C) oven for 1 hour. Let cake cool for 1 hour. Remove outer ring from pan. Then let cool completely.

Melt 2/3 cup semisweet chocolate chips over hot (not boiling) water. Stir until smooth. Dip 13 hazelnuts into the chocolate, covering one-half of each nut. Shake off the excess chocolate. Place on a waxed-paper lined plate. Chill until set.

To the remaining melted chocolate, add sour cream. Mix well. Stir in 1 tablespoon liqueur. Spread glaze on top of the cooled cheesecake. Garnish with chocolate dipped hazelnuts.

Chocolate Strawberry Shortcake

Ingredients

2 (1 ounce) squares unsweetened chocolate, chopped
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup white sugar
1/3 cup margarine
1 cup sour milk

2 tablespoons orange liqueur
1 (16 ounce) package frozen whipped topping, thawed
1 quart fresh strawberries
2 (1 ounce) squares semisweet chocolate, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour 2 (9 inch) pans. In the top of a double boiler, heat unsweetened chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, combine flour, baking powder, baking soda, salt and sugar. Cut in margarine until mixture resembles coarse crumbs. Blend in sour milk and melted unsweetened chocolate. Divide batter into prepared pans.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Sprinkle cakes with orange liqueur.

Reserve 8 to 10 strawberries and slice the rest. Place one cake on a serving plate, top with half of the sliced strawberries and half of whipped topping. Cover with second layer, top with remaining strawberries and whipped topping. Garnish with whole strawberries. In the top of a double boiler, heat semisweet chocolate, stirring occasionally, until chocolate is melted and smooth. Drizzle over the strawberries.

Vegan Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x5 inch loaf pan.

Sift together the flour, sugar, cocoa, baking soda and salt. Add the oil, vanilla, vinegar and water. Mix together until smooth.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for 45 minutes. Remove from oven and allow to cool.

Chocolate Frosted Marshmallow Cookies

Ingredients

1/2 cup butter
2 (1 ounce) squares unsweetened chocolate
1 egg
1 cup packed brown sugar
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1 1/2 cups all-purpose flour
1/2 cup milk
1 (16 ounce) package large marshmallows

Directions

Preheat oven to 350 degrees F(180 degrees C). Lightly grease cookie sheets or line with parchment paper.

Melt butter and chocolate in small heavy saucepan over low heat; stir to blend. Remove from heat; cool.

Beat egg, brown sugar, vanilla and baking soda in large bowl until light and fluffy. Blend in chocolate mixture and flour until smooth. Slowly beat in milk to make light, cake-batter-like dough.

Drop dough by teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm in center. Cut marshmallows in half.

Immediately place halved marshmallow, cut side down, onto each baked cookie. Return to oven 1 minute or just until marshmallow is warm enough to stick to cookie. Remove to wire racks to cool.

Firefighter's Favorite Chocolate Chip Cookie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 1/8 teaspoons baking soda
1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon vanilla extract
2 eggs
12 ounces semisweet chocolate chips
6 (1.4 ounce) bars chocolate covered English toffee, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the flour, salt and baking soda.

In a large bowl, cream the butter and sugars. Mix until smooth. Add the vanilla and the eggs and beat well. Gradually add the flour mixture until well combined. Stir in the chocolate chips and chopped candy bars. Mix until combined.

Drop spoonfuls of dough onto ungreased baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Immediately remove the cookies from the sheet and let them cool on racks.

Chocolate Chip Pancakes

Ingredients

1 cup all-purpose flour
1 tablespoon sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 egg
1 cup chocolate milk
2 tablespoons vegetable oil
1/2 teaspoon vanilla extract
1/4 cup miniature semisweet chocolate chips
Sliced strawberries and bananas

Directions

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

In another bowl, beat the egg, milk, oil, vanilla and chocolate chips. Add to dry ingredients and mix well.

Pour batter by 1/4 cupfuls onto a lightly greased hot griddle (stir the batter before pouring each batch). Turn when bubbles form on top of pancakes. Cook until the second side is brown. Top with strawberries and bananas.

Chocolate Cavity Maker Cake

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 (16 ounce) container sour cream
3 eggs
1/3 cup vegetable oil
1/2 cup coffee flavored liqueur
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, eggs, oil and coffee liqueur. Beat until ingredients are well blended. Fold in chocolate chips. Batter will be thick. Spoon into prepared pan.

Bake in preheated oven for 1 hour, or until cake springs back when lightly tapped. Cool 10 minutes in pan, then turn out and cool completely on wire rack.

Chocolate Pie

Ingredients

1 (9 inch) pie shell, baked
1 (5 ounce) package non-instant
chocolate pudding mix
1 (8 ounce) container frozen
whipped topping, thawed
1/4 cup chocolate shavings

Directions

Prepare pudding according to package directions. Cover pudding with wax paper and allow to cool for 5 minutes.

Pour pudding into pie shell and refrigerate until cool.

Top with whipped topping before serving. Garnish with chocolate shavings.

Peanut Butter Chocolate Chip Cookies IV

Ingredients

1/2 cup applesauce
2 eggs
1 tablespoon soybean oil
1 (18.25 ounce) package
chocolate fudge cake mix
1/2 cup peanut butter chips
1/2 cup semisweet chocolate
chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the applesauce, eggs and oil until well blended. Stir in the cake mix. Mix in the peanut butter chips, chocolate chips and pecans. Drop by spoonfuls or roll into balls and place 2 inches apart onto unprepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Almond Treats

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
2 tablespoons light corn syrup
1 teaspoon vanilla extract
2 cups chocolate flavored crispy rice cereal
1 cup milk chocolate chips
3/4 cup almonds

Directions

Heat oven to 350 degrees F. Line an 8 inch, square baking pan with heavy-duty foil, folding the foil over the edges of the pan.

Put butter in pan and melt in oven. Add brown sugar, corn syrup and vanilla; stir to mix.

Add cereal and stir with a spoon, then mix with fingers until thoroughly coated. Place waxed paper on top and press down gently but firmly.

Bake for 25 minutes until entire surface is bubbly. Sprinkle with chocolate chips and let stand for chips to soften.

Spread chips, then sprinkle with almonds, pressing gently into chocolate. Let cool until just warm, then refrigerate at least 1 hour or overnight before cutting.

Using foil as a lifter, remove from pan and, without inverting (almond would peel off), peel off foil. Cut into bars. Store in refrigerator.

White Chocolate Macadamia Nut Cookies IV

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
8 ounces white chocolate,
chopped
1 (6.5 ounce) jar macadamia nuts,
chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and sugar. Stir in the egg and vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture. Finally, stir in the white chocolate and nuts. Drop cookies by heaping teaspoonfuls onto an ungreased cookie sheet, about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Cool on wire racks. When cool, store in an airtight container.

German Chocolate Snacking Bars

Ingredients

4 (1 ounce) squares German sweet chocolate
1/4 cup butter
1 (14 ounce) can sweetened condensed milk
2 eggs
1/2 cup baking mix
1 teaspoon vanilla extract
1 (8 ounce) package flaked coconut
1 cup chopped pecans

Directions

In a medium saucepan, melt chocolate and butter or margarine over low heat. Remove pan from heat.

Stir 1/2 cup sweetened condensed milk, eggs, biscuit mix, and vanilla into chocolate mixture.

Spread batter evenly into a greased 13 x 9 inch baking dish.

In a medium bowl, combine the remaining condensed milk with the coconut; spoon evenly over batter in baking dish. Sprinkle nuts over the top; press them down firmly.

Heat oven to 325 degrees F (165 degrees C). Bake for 25 minutes, or until done. Cool and cut into bars.

Ghirardelli® Chocolate-Almond Berry Bark

Ingredients

1/2 cup chopped almonds
2 cups Ghirardelli Milk Chocolate Chips
1 tablespoon solid vegetable shortening
1 cup cranberries

Directions

Line a 9 by 13-inch baking pan with parchment paper. Set aside.

In a small skillet, toast the almonds over medium heat, stirring occasionally to promote even cooking, just until golden, about 2 to 3 minutes. Remove from the heat and set aside.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat and stir in 1/4 cup of the toasted nuts and 1/2 cup of the cranberries. Spread the mixture in the prepared pan, and sprinkle with remaining 1/4 cup nuts and 1/2 cup cranberries. Chill in the refrigerator for at least 30 minutes, or until solid. Break into small pieces to serve.

Hawaiian Chocolate Macadamia Nut Tart

Ingredients

1 1/4 cups macadamia nut pieces
1 cup unsweetened coconut flakes
2 (9 inch) refrigerated pie crusts
1 1/2 cups semi-sweet chocolate chips
3 eggs, slightly beaten
2 teaspoons vanilla extract
1 cup light corn syrup
1 cup white sugar
3 tablespoons margarine or butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toast macadamia nut pieces, and coconut flakes in separate pans in the preheated oven until golden brown, about 8 minutes. Remove to cool.

Press one of the pie crusts onto the bottom of a 12 to 14-inch fluted tart pan. Cut the remaining pie crust into strips, and use it to fill in the edges of the tart pan, ensuring that the crust is completely sealed. Gently press the chocolate chips into the pie crust, and set aside.

In a large bowl, whisk together the eggs, vanilla, and corn syrup until smooth. Stir in the sugar, margarine, macadamia nuts, and coconut flakes. Pour over pie crust.

Bake in preheated oven until a knife inserted halfway between the center and the edge of the crust comes out clean, 50 to 55 minutes. Cool completely on a wire rack.

Chocolate Pineapple Squares

Ingredients

1 cup semisweet chocolate chips
3/4 cup shortening
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1 (8 ounce) can crushed pineapple, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch square pan. In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Set aside.

Cream together the shortening and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla. Combine the flour, baking powder, salt and cinnamon; blend into the creamed mixture. Divide batter into separate bowls. Mix the melted chocolate into one half and the drained crushed pineapple to the other. Spread the chocolate batter evenly into the prepared pan, then spread the pineapple batter over the top of that.

Bake for 30 to 35 minutes in the preheated oven. Cool in the pan on a wire rack.

Peanut Butter/Chocolate Chip Cookie Bars

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
1 (14 ounce) can sweetened
condensed milk
2 cups semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F.

Melt butter over low heat.

Pour butter into 13 x 9 inch pan. Sprinkle graham cracker crumbs over butter.

Pour condensed milk over crumbs. Sprinkle chocolate and peanut butter chips over milk mixture and press down firmly.

Bake 25 to 30 minutes.

Chocolate Peanut Butter Cookies

Ingredients

1 cup chunky peanut butter
1/4 cup canola oil
3/4 cup packed brown sugar
1/2 cup sugar
2 eggs
1 tablespoon vanilla extract
1 cup all-purpose flour
1/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup miniature chocolate chips

Directions

In a large mixing bowl, combine peanut butter and oil. Add brown sugar and sugar; mix well. Add eggs and vanilla; mix well. Combine the flour, cocoa, baking soda and salt. Add to peanut butter mixture; mix until blended (dough will be sticky). Stir in chocolate chips.

Drop by rounded teaspoonfuls 2 in. apart on ungreased baking sheets. Flatten slightly with a glass. Bake at 350 degrees F for 8-10 minutes or until set and tops are cracked. Cool for 2 minutes before removing to wire racks.

Nut Chocolate Balls

Ingredients

1 cup creamy peanut butter
1 cup confectioners' sugar
1 tablespoon honey
6 (1 ounce) squares semisweet chocolate
1 tablespoon shortening
2 cups chopped walnuts

Directions

In medium bowl, mix peanut butter, confectioners' sugar and honey until blended. Knead with hands if necessary.

Shape into 3/4 inch balls; place in jelly roll pan. Cover and refrigerate until firm, about 2 hours.

When balls are firm, heat chocolate and shortening until melted and smooth under low heat. Remove pan from heat; let chocolate cool slightly. Carefully dip balls into chocolate mixture, then into chopped nuts to coat. Place on waxed paper-lined pan; cover loosely and refrigerate until coating is set- about 1 hour. Store in tightly covered container in refrigerator.

Frozen Chocolate Torte

Ingredients

1 (10.5 ounce) package miniature marshmallows
1 cup semisweet chocolate chips
1 (12 ounce) can evaporated milk
1 cup flaked coconut
1/2 cup butter or margarine
2 cups graham cracker crumbs
1/2 gallon vanilla ice cream, softened

Directions

In a saucepan over low heat, melt marshmallows and chocolate chips with milk. Remove from heat; cool. In a skillet, stir coconut in butter until browned. Remove from the heat; stir in crumbs. Pat three-fourths into a 13-in. x 9-in. x 2-in. baking pan; cool. Spoon half of the ice cream onto crust. Top with half of the chocolate mixture. Layer with remaining ice cream and chocolate. Sprinkle with remaining crumbs. Cover and freeze for at least 2 hours.

White Chocolate Snack Mix

Ingredients

1 (10 ounce) package mini twist pretzels
5 cups toasted oat cereal
5 cups crispy corn cereal squares
2 cups salted peanuts
1 (14 ounce) package candy-coated milk chocolate pieces
2 (11 ounce) packages white chocolate chips
3 tablespoons vegetable oil

Directions

Line 3 baking sheets with waxed paper or parchment. Set aside.

In a large bowl, combine mini pretzels, toasted oat cereal, crispy corn cereal squares, salted peanuts, and candy-coated chocolate pieces. Set aside.

In a microwave-safe bowl, heat chips and oil on medium-high for 2 minutes, stirring once. Microwave on high for 10 seconds; stir until smooth. Pour over cereal mixture and mix well.

Spread onto prepared baking sheets. Cool; break apart. Store in an airtight container.

Chocolate Walnut Fudge

Ingredients

1/2 cup butter
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
2 cups white sugar
1 (5 ounce) can evaporated milk
10 large marshmallows
1 cup chopped walnuts

Directions

Butter an 8x8 inch dish.

Place butter, chocolate chips and vanilla in a mixing bowl. Set aside.

In a medium saucepan over medium heat, combine sugar, milk and marshmallows. Bring to a boil, stirring frequently. Reduce heat to low and cook 6 minutes more, stirring constantly. Remove from heat.

Pour marshmallow mixture over contents of mixing bowl. Beat entire mixture until it thickens and loses its gloss. Quickly fold in nuts and pour into prepared pan. Refrigerate several hours until firm.

Chocolate Frosting II

Ingredients

1/4 cup butter
2 tablespoons cocoa powder
2 teaspoons instant coffee
granules
3 cups sifted confectioners' sugar
3 tablespoons milk
1 teaspoon vanilla extract

Directions

Melt butter over a low heat. Stir cocoa, coffee and vanilla into the butter. Mix in powdered sugar and milk. Beat until smooth. Frost cookies and enjoy.

Chocolate Dream Pie

Ingredients

1 (9 inch) pie crust, baked
3 (1 ounce) squares unsweetened chocolate
1/4 cup boiling water
1 (.25 ounce) package unflavored gelatin
5 egg whites
3/4 cup white sugar
3/4 cup light corn syrup
2 teaspoons vanilla extract

Directions

Place chocolate squares in a small, microwave-safe bowl. Microwave on high 2 minutes. Set aside. Sprinkle gelatin over boiling water and set aside to soften.

In a large glass or metal bowl, beat egg whites until soft mounds form. Gradually add sugar, continuing to beat until whites are stiff and glossy. Beat in corn syrup and vanilla extract. Gently mix in chocolate and gelatin mixture.

Pour mixture into pastry shell. Chill at least 2 hours before serving. Garnish with whipped cream and chocolate sprinkles if desired.

White Chocolate Fruit Tart

Ingredients

3/4 cup butter, softened
1/2 cup confectioners' sugar
1 1/2 cups all-purpose flour
FILLING:
1 (10 ounce) package vanilla or white chips, melted and cooled
1/4 cup heavy whipping cream
1 (8 ounce) package cream cheese, softened
1 (20 ounce) can pineapple chunks, undrained
1 pint fresh strawberries, sliced
1 (11 ounce) can mandarin oranges, drained
2 kiwifruit, peeled and sliced
GLAZE:
3 tablespoons sugar
2 teaspoons cornstarch
1/2 teaspoon lemon juice

Directions

In a small mixing bowl, cream butter and confectioners' sugar until light and fluffy. Gradually add flour; mix well. Press into an ungreased 11-in. tart pan with removable bottom or 12-in. pizza pan with sides. Bake at 300 degrees F for 25-30 minutes or until lightly browned. Cool on a wire rack.

For filling, in a small mixing bowl, beat melted chips and cream. Add cream cheese and beat until smooth. Spread over crust. Refrigerate for 30 minutes. Drain pineapple, reserving 1/2 cup juice; set juice aside. Arrange the pineapple, strawberries, oranges and kiwi over filling.

For glaze, in a small saucepan, combine sugar and cornstarch. Stir in lemon juice and reserved pineapple juice until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool; brush over fruit. Refrigerate for 1 hour before serving. Refrigerate leftovers.

Rich Chocolate Frosting

Ingredients

2 cups butter (no substitutes),
softened
9 cups confectioners' sugar
2 1/2 cups baking cocoa
1 teaspoon vanilla extract
1 cup milk

Directions

In a large mixing bowl, cream butter. Gradually beat in confectioners' sugar, cocoa and vanilla. Add enough milk until frosting reaches spreading consistency.

JELL-O Chocolate-Peanut Butter Parfaits

Ingredients

1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
2 cups cold milk
3 tablespoons cold milk
3 tablespoons peanut butter
1 cup thawed Cool Whip whipped
topping

Directions

Beat pudding mix and 2 cups milk with whisk 2 min.; set aside.
Gradually add remaining milk to peanut butter in medium bowl,
stirring with whisk until well blended. Stir in COOL WHIP.

Spoon half the pudding evenly into 6 parfait glasses; top with layers
of peanut butter mixture and remaining pudding.

Refrigerate 30 min.

Chocolate Chip Cookies with a Secret

Ingredients

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar (packed)
2 eggs
1 teaspoon vanilla extract
1 teaspoon French vanilla-flavored instant coffee granules
1/8 teaspoon water
1 teaspoon strawberry jam
1 teaspoon sweetened chestnut puree
1 tablespoon instant hot chocolate mix
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 drop fresh lemon juice
1/4 teaspoon orange liqueur
1 drop maple flavored extract
2 cups all-purpose flour
2 1/2 cups granola with nuts and raisins
1 teaspoon baking powder
1 teaspoon baking soda
4 teaspoons salt
1 (16 ounce) package semisweet chocolate chips
1/2 cup chopped and toasted walnuts
1 ounce rosemary flavored chocolate, grated

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets.

Cream the margarine with the white and brown sugars in a mixing bowl until light and fluffy. Beat in the eggs and vanilla extract. Mix the instant coffee and water together in a small bowl; stir into the egg and sugar mixture. Stir in the strawberry jam, chestnut puree, hot chocolate mix, cinnamon, nutmeg, lemon juice, orange liqueur, and maple extract until evenly blended. Gradually stir in the flour, granola, baking powder, baking soda, and salt until evenly blended. Stir in the chocolate chips, walnuts, and grated chocolate until well blended. Pinch off tablespoon-sized amounts of dough and roll between hands to make 1 inch diameter balls. Place balls on prepared baking sheets and flatten with a floured glass to be 1/4 inch high.

Bake in preheated oven until tops are set when lightly touched, 10 to 12 minutes. Cool 10 minutes on baking sheets before moving to a rack to cool completely.

Chocolate Chocolate Chip Cake

Ingredients

1 cup shortening
2 cups sugar
4 (1 ounce) squares unsweetened chocolate, melted and cooled
2 teaspoons vanilla extract
5 eggs
2 1/4 cups cake flour
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk
2 cups semisweet chocolate chips

FROSTING:

2/3 cup butter, softened
5 1/3 cups confectioners' sugar
1 cup baking cocoa
1 cup milk
2 teaspoons vanilla extract

Directions

In a large mixing bowl, cream shortening and sugar until light and fluffy. Add chocolate and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Fold in the chocolate chips.

Pour into three greased and floured 9-in. round cake pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large mixing bowl, cream butter until light and fluffy. Combine sugar and cocoa; add to creamed mixture alternately with milk. Add vanilla; beat well. Spread frosting between layers and over top and sides of cake.

Peanut Butter 'n' Chocolate Bars

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups semisweet chocolate
chips
1 1/4 cups peanut butter chips

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chips. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Chocolate Dipped Orange Biscotti

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1 egg white
1/2 cup chopped almonds
2 tablespoons orange zest
4 (1 ounce) squares bittersweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, stir together flour, sugar, baking powder, baking soda, and salt. Beat in the egg and egg white, then mix in almonds and orange zest. Knead dough by hand until mixture forms a smooth ball.

Roll the dough into a log about 10 inches long; place on the prepared cookie sheet. Press down, or roll with a rolling pin, until log is 6 inches wide.

Bake for 25 minutes in preheated oven. After baking, cool on a rack. With a serrated knife, cut into 1 inch slices. Place slices, cut side down, back onto the baking sheet.

Return them to the oven for an additional 20 to 25 minutes; turning over half way through the baking. Melt the chocolate over a double boiler or in the microwave oven. Allow chocolate to cool but not harden before dipping one side of the biscotti into it. Place cookies on wire racks, chocolate side up, until cool and dry.

Almond Coconut Chocolate Cookie Balls

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonfuls onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

German Chocolate Cheesecake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 (8 ounce) packages cream cheese, softened
1 1/2 cups sugar
4 eggs, lightly beaten
FROSTING:
1 cup sugar
1 cup evaporated milk
1/2 cup butter, cubed
3 egg yolks, beaten
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1 cup chopped pecans

Directions

Prepare cake batter according to package directions; set aside. In a small mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined.

Pour half of the cake batter into a greased 13-in. x 9-in. x 2-in. baking dish. Gently pour cream cheese mixture over batter. Gently spoon remaining batter over top; spread to edge of pan.

Bake at 325 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 1 hour.

For frosting, combine sugar, milk, butter and egg yolks in a heavy saucepan. Cool and stir over medium-low heat until thickened and a thermometer reads 160 degrees F. Remove from the heat. Stir in vanilla; fold in coconut and pecans. Cool until frosting reaches spreading consistency. Frost cooled cake. Refrigerate leftovers.

Chocolate Caramel Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup cocoa powder
1 cup sugar
3/4 cup melted butter

2 cups sugar
3/4 cup water
1 1/2 cups heavy cream
8 ounces bittersweet chocolate,
coarsely chopped
3/4 cup sour cream
3 (8 ounce) packages cream
cheese
4 eggs
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a 10-inch springform pan with nonstick cooking spray.

Combine the graham cracker crumbs with the cocoa powder and 1 cup sugar. Toss with melted butter. Press into the bottom and 1 to 2-inches up the sides of the prepared springform pan.

Bring 2 cups sugar and the water to a boil in a large, heavy-bottomed pot. Reduce heat to medium-low, and continue to cook without stirring until the mixture has turned a deep, golden color, 30 to 45 minutes. Remove from the heat, and carefully pour in the heavy cream (the mixture will bubble vigorously). Return the caramel to the stove over low heat, and stir until completely liquefied. Stir in the chocolate until melted, then stir in the sour cream. Remove from heat and set aside.

Beat the cream cheese until fluffy in an electric mixer. Add caramel mixture, and blend well, scraping the sides of the bowl occasionally. Add eggs, one at a time, scraping the bowl after each addition. Add the vanilla with the last egg. Mix until well incorporated, then pour mixture into prepared pan.

Place pan into a hot water bath with the water coming half way up the sides of the springform pan. Bake in the center of the preheated oven until the center has set, about 1 hour 15 minutes. The cheesecake is done when the middle 3 or 4 inches are still a little wobbly. Chill completely before serving.

Strawberry & Chocolate Pinwheels

Ingredients

4 Mission® 98% Fat Free Burrito
Size Flour Tortillas
1 (16 ounce) package fat free,
softened Strawberry Cream
Cheese
1/2 cup low fat Chocolate Frosting
1 cup Strawberries, chopped

Directions

Place 2 tortillas on a work surface; spread chocolate frosting on each, leaving a 1/2-inch border around edge. Place remaining 2 tortillas on surface; spread each with cream cheese; top with strawberries. Make sure to leave a 1/2-inch border around edges.

Stack one strawberry and cream cheese tortilla on top of chocolate tortilla and roll up jelly roll style. Repeat with remaining tortillas. Wrap each roll with plastic wrap and freeze for a 1/2 hour. To serve, slice off the trim at each end and cut each roll into 8 pieces.

Double Chocolate Biscotti II

Ingredients

1 cup white sugar
1/4 cup olive oil
1/4 cup margarine
3/4 cup egg substitute
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/8 cups unsweetened cocoa powder
2 teaspoons baking powder
1 (5 ounce) milk chocolate candy bar, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, beat the sugar, olive oil and margarine until smooth. Stir in the egg substitute and vanilla. Combine the flour, cocoa and baking powder, gradually stir into the wet ingredients. Mix in the chopped candy bar. Chill dough for 10 minutes.

Divide the dough into two equal pieces. Roll each piece into a 9 inch long log. Place the logs onto the prepared cookie sheet 4 inches apart and flatten to 1 1/2 inch thickness. If there is not enough room, put each one onto a separate sheet.

Bake for 20 to 25 minutes in the preheated oven until somewhat firm. Cool on the baking sheets until cool enough to handle.

Remove baked loaves to a cutting board and cut each one crosswise into 1/2 inch slices with a sharp knife. Place the slices cut side down back onto the baking sheets, and toast on each side for an additional 8 to 10 minutes. Cool on wire racks and store in an airtight container.

Milk Chocolate Pecan Pie

Ingredients

1 (9 inch) pie shell
3 eggs
1 cup light corn syrup
2/3 cup white sugar
1/3 cup butter, melted
1 cup chopped pecans
1/2 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium mixing bowl beat eggs lightly with a rotary beater or fork. Stir in corn syrup, sugar, and butter; mix well. Stir in pecan and chocolate pieces.

To prevent overbrowning, cover edges of pie shell with aluminum foil. Place pie shell on oven rack and pour filling into it.

Bake in preheated oven for 25 minutes. Remove foil from crust edges and bake an additional 25 minutes, or until a knife inserted in center comes out clean. Chill before serving. May be served with whipped cream or vanilla ice cream.

Chocolate Napoleons

Ingredients

1 sheet frozen puff pastry, thawed
2 cups cold milk
2 cups sour cream
2 (3.9 ounce) packages instant
chocolate pudding mix
TOPPING:
1 cup confectioners' sugar
2 tablespoons milk
2 (1 ounce) squares semisweet
chocolate, melted and cooled

Directions

On a lightly floured surface, roll pastry into a 12-in. square. With a sharp knife, cut into twelve 4-in. x 3-in. rectangles. Place on ungreased baking sheets. Bake at 400 degrees F for 9-12 minutes or until puffed and golden brown. Remove to wire racks to cool.

In a small bowl, whisk milk and sour cream until smooth. Add pudding mix; whisk for 2 minutes or until blended. Refrigerate for 5 minutes. To assemble, split each pastry in half. Spoon pudding mixture over bottom halves and replace tops. Combine confectioners' sugar and milk until smooth; drizzle over top. Drizzle with melted chocolate. Serve immediately.

Caramel Chocolate Corn

Ingredients

16 cups popped popcorn
1 cup roasted peanuts
1 cup brown sugar
1/2 cup butter
1/4 cup light corn syrup
1 teaspoon vanilla extract
1 teaspoon salt
1/2 teaspoon baking soda
1 cup milk chocolate chips
1 teaspoon shortening

Directions

Grease cookie sheets.

Place popcorn and peanuts in a paper bag. Set aside.

In a microwave safe bowl, combine sugar, butter, corn syrup, vanilla and salt. Microwave 4 minutes, until bubbly. Stir in baking soda. Pour over popcorn mixture and shake bag to coat.

Roll down edges of bag and place bag in microwave. Heat for 2 minutes, shaking three times to mix. Spread mixture onto prepared sheets to cool.

In a microwave safe bowl, combine chocolate and shortening. Microwave 90 seconds, stirring once, until melted. Drizzle over popcorn mixture. Let cool before serving.

Chocolate-Chunk and Pecan Cookies

Ingredients

1 1/4 cups butter, softened
3/4 cup dark brown sugar
3/4 cup light brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
12 ounces semisweet chocolate chunks
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F.

In a mixing bowl beat butter and both brown sugars until creamy. Add eggs one at a time, beating well after each addition. Stir in vanilla.

Mix together the flour, baking soda and salt. Add to the butter mixture and stir just until combined.

Mix in the chocolate chunks and pecans. Drop dough by rounded tablespoonfuls onto an ungreased cookie sheet. Flatten slightly with the back of the spoon.

Bake about 15 minutes or until golden brown. Cool slightly on cookie sheet. Remove to a rack and cool completely.

White Chocolate-Macadamia Bars

Ingredients

3/4 cup chopped macadamia nuts
1 cup all-purpose flour
1/2 teaspoon baking soda
1 egg
1 pinch salt
1 cup packed brown sugar
1 1/2 teaspoons vanilla extract
2/3 cup unsalted butter
4 ounces white chocolate

Directions

Preheat oven to 325 degrees F (165 degrees C). Put nuts on a cookie sheet and bake for about 7 minutes, or until toasted. Grease an 8-inch square baking pan.

In a large mixing bowl, beat the egg and brown sugar until light and fluffy, about 3 minutes with an electric mixer on medium speed. Melt the butter over low heat and add to egg mixture along with vanilla. Mix well. Sift the flour, baking soda and salt onto a piece of wax paper, and add to egg mixture beating slowly. Mix until just blended. Coarsely chop the white chocolate and fold into mixture. Stir in macadamia nuts.

Pour batter into baking pan. Bake for 28 to 30 minutes, or until toothpick inserted in center comes out clean. Place on wire rack and let cool.

Heavenly Chocolate Layer Pie

Ingredients

2 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1 (6 ounce) OREO Pie Crust
1 (8 ounce) tub COOL WHIP
Chocolate Whipped Topping,
thawed, divided

Directions

Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. (Mixture will be thick.)

Spread 1-1/2 cups of the pudding onto bottom of crust. Gently stir half of the whipped topping into remaining pudding. Spread over pudding layer in crust; top with the remaining whipped topping.

Refrigerate 3 hours or until set. Store leftover pie in refrigerator.

Chocolate Mint Sugar Cookie Drops

Ingredients

1 cup white sugar
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
2 cups mint chocolate chips
1/4 cup white sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together 1 cup sugar and vegetable oil. Stir in the egg and vanilla until smooth. Combine the flour, baking powder and salt; gradually stir into the sugar mixture. Mix in mint chocolate chips. Roll the dough into walnut sized balls. Roll each ball in the remaining 1/4 cup of sugar to coat. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

German Chocolate Cake I

Ingredients

1 1/2 cups cake flour
1 cup white sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup butter, softened
3/8 cup buttermilk
1 teaspoon vanilla extract
4 (1 ounce) squares German
sweet chocolate
2 eggs
3/8 cup buttermilk
2/3 cup flaked coconut
1/2 cup packed brown sugar
2 tablespoons cream
1/4 cup chopped walnuts
1/4 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch square cake pan. Sift the cake flour, 1 cup white sugar, baking powder, baking soda, and salt together.

Cream 1/3 cup of the butter or margarine. Stir in 3/8 cup buttermilk and 1 teaspoon vanilla. Blend in the flour mixture and beat with an electric mixer on medium speed for 2 minutes. Add the melted and cooled German sweet chocolate, eggs, and the remaining 3/8 cup buttermilk. Continue to beat at medium speed for another minute more. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Cool in pan for 15 minutes then frost.

To Make Frosting: Combine the coconut, brown sugar, cream, chopped nuts, 1/4 cup butter or margarine. Mix until of a spreadable consistency. Spread over top of baked cake. Broil 3 inches from heat until browned (about 3 minutes). Serve cake warm or cold.

Chocolate Banana Shake

Ingredients

4 cups cold milk
4 tablespoons malted milk powder
1 large banana

Directions

In a blender, combine milk, malt powder and banana. Blend until smooth. Pour into glasses and serve.

Chocolate Chip Crispies

Ingredients

1 cup corn syrup
1 cup white sugar
1 1/2 cups peanut butter
8 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

Butter a 9x13 inch pan.

Pour the sugar, syrup, and peanut butter into a large microwave bowl. Microwave on high until it begins to bubble, two to three minutes. Once the mixture is boiling, remove from the microwave oven, and stir in the cereal and chocolate chips until coated.

Pour the mixture into the prepared pan. Wet hands, sling off the excess water, and press down the treats until smoothed. Let cool, and cut into squares.

Soda Cracker Chocolate Candy

Ingredients

35 soda crackers
1 cup butter or margarine
1 cup packed brown sugar
1 1/2 cups semisweet chocolate chips
1 1/2 cups coarsely chopped walnuts

Directions

Line a 15-in. x 10-in. x 1-in. baking pan with foil and coat with nonstick cooking spray. Place crackers in rows on foil. In a saucepan, melt butter; add the brown sugar and bring to a boil. Boil for 3 minutes. Pour over crackers and spread until completely covered. Bake at 350 degrees F for 5 minutes (crackers will float). Remove from the oven. Turn oven off. Sprinkle chocolate chips and walnuts over crackers. Return to the oven until chocolate is melted, about 3-5 minutes. Remove from the oven; using a greased spatula, press walnuts into chocolate. Cut into 1 in. squares while warm. Cool completely; remove candy from foil.

Raspberry Chocolate Supremes

Ingredients

1 cup all-purpose flour
1/4 cup confectioners' sugar
1/2 cup butter
1/2 cup raspberry jam
3 ounces cream cheese, softened
2 tablespoons milk
1 cup white chocolate chips
2 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon shortening

Directions

Preheat oven to 375 degrees F.

Lightly spoon flour into a measuring cup. Level off. In a bowl combine the flour and powdered sugar.

Cut in butter with a fork and mix well. Press mixture into a 9 inch square pan.

Bake at 375 for 15 to 17 minutes until lightly brown.

To make Filling: Spread jam evenly over baked crust . In a small bowl beat cream cheese and milk until smooth. Melt white chocolate chips over low heat and add to mixture. Beat until smooth. Drop cream cheese mixture by teaspoons evenly over jam. Spread carefully and refrigerate.

To make Glaze Topping: Cut chocolate squares into small pieces and melt with shortening over low heat, stirring constantly. Spread over white chocolate layer. Cool completely. Cut into bars and store in refrigerator.

Chocolate Zucchini Sheet Cake

Ingredients

2 cups sugar
1 cup vegetable oil
3 eggs
2 1/2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
2 cups shredded zucchini
1 tablespoon vanilla extract

FROSTING:

1/2 cup butter or margarine
1/4 cup baking cocoa
6 tablespoons evaporated milk
1 pound confectioners' sugar
1 tablespoon vanilla extract

Directions

In a large mixing bowl, combine sugar and oil. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking soda, baking powder and salt; gradually add to the egg mixture alternately with the milk. Stir in the zucchini and extract. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 25 minutes or until cake tests done. While cake is baking, combine all frosting ingredients. Mix until smooth. Spread frosting over cake while hot. Cool on wire rack.

Banana Chocolate Chip Dessert

Ingredients

3/4 cup butter
2/3 cup white sugar
2/3 cup brown sugar
1 egg, beaten
1 teaspoon vanilla extract
1 cup mashed bananas
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan.

In a large bowl, cream butter, white sugar and brown sugar until fluffy. Beat in egg and vanilla. Fold in mashed banana. In a separate bowl, mix flour, baking powder and salt. Fold flour mixture into butter mixture. Stir in chocolate chips. Spread in prepared pan.

Bake in preheated oven 20 minutes, until set. Cool before cutting into squares.

Chocolate Banana Latte Shake

Ingredients

1/2 cup milk
1/2 cup cold coffee
1 banana
3 tablespoons vanilla ice cream
3 tablespoons chocolate syrup
2 cups crushed ice

Directions

Combine the milk, coffee, banana, ice cream, chocolate syrup, and ice in a blender; blend until smooth.

Chewy Chocolate Cookies III

Ingredients

2/3 cup shortening
1 1/2 cups packed brown sugar
1 tablespoon water
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups semisweet chocolate chips
1/2 cup chopped walnuts

Directions

In large bowl cream shortening, sugar, water and vanilla extract. Beat in eggs. In a separate bowl, combine flour, cocoa, salt and baking soda and gradually add to creamed mixture. Beat until just blended. Stir in chocolate chips and nuts.

Drop by rounded teaspoonfuls 2 inches apart on ungreased cookie sheets. Bake at 375 degrees F (190 degrees C) for 7 - 9 minutes. Do not overbake. Cool 2 minutes before removing from cookie sheet.

Chocolate Hazelnut Mocha Cappuccino Pie

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
1 1/2 cups cold milk
2 tablespoons instant mocha cappuccino mix
2 cups frozen whipped topping, thawed
1 (9 inch) prepared chocolate cookie crumb crust
1/2 cup semisweet chocolate chips
1/2 cup chopped hazelnuts

Directions

Prepare pudding according to package directions using the milk and coffee mix. Fold in 1/2 cup whipped topping to pudding, then spread mixture into pie crust. Sprinkle 1/4 cup chocolate chips and 1/4 cup hazelnuts over top of pie. Cover, and refrigerate for 2 hours.

Spread remaining 1 1/2 cups of whipped topping on pie, then sprinkle remaining chocolate chips and hazelnuts on top.

Coconut Chocolate Cookies

Ingredients

1 2/3 cups sweetened condensed milk
3 (1 ounce) squares unsweetened chocolate
2 cups shredded coconut
1 pinch salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease cookie sheets.

Combine milk and chocolate in double boiler over low heat. Stir frequently until chocolate has melted. Remove from heat and pour into mixing bowl. Stir in coconut, pecans, vanilla and salt. Mix well. Drop by teaspoonfuls onto cookie sheets.

Bake for about 15 minutes, or until firm.

Candy Coated Chocolates Gift Jar Cookie Mix

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 cup mini candy-coated chocolate pieces
1/2 cup raisins
3/4 cup packed brown sugar
1 1/4 cups quick cooking oats

Directions

In a medium bowl, stir together the flour, baking soda, salt and cinnamon. In a 1 quart glass jar, layer the ingredients in the following order: Flour mixture, walnuts, 1/2 cup of the mini candy coated chocolates, raisins, oats, remaining candies, and brown sugar. Pack down well after each addition and attach a tag with the instructions.

Enclose a card with the following instructions: 1) Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets; 2) In a large bowl, cream together 3/4 cup of butter, 1 egg and 3/4 teaspoon of vanilla until light and fluffy. Stir in the contents of the jar until well blended. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets; 3) Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Great Chocolate Cake

Ingredients

14 ounces bittersweet chocolate
3 1/3 tablespoons butter
4 eggs
1 1/2 tablespoons all-purpose
flour
1 teaspoon water

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour one 9 inch round pan.

Bring eggs to room temperature and separate.

Melt dark chocolate and butter or margarine over low heat.

Beat egg yolks, flour, and water. Add the chocolate mixture. Beat the egg whites, and fold into the chocolate batter.

Pour into prepared pan, and bake for 20 to 30 minutes.

Chocolate Macaroon Cake

Ingredients

1 egg white
2 teaspoons vanilla extract,
divided
2 1/4 cups sugar, divided
2 cups flaked coconut
1/2 cup shortening
3 eggs
1 egg yolk
1/2 cup sour cream
2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup strong brewed coffee
CHOCOLATE CREAM FROSTING:
3 tablespoons butter, softened
1 1/2 cups semisweet chocolate
chips, melted
2 cups confectioners' sugar
7 tablespoons milk

Directions

In a small mixing bowl, beat the egg white and 1 teaspoon vanilla on medium speed until soft peaks form. Gradually beat in 1/2 cup sugar, about 2 tablespoons at a time, on high until glossy stiff peaks form. Fold in the coconut. Set aside.

In a large mixing bowl, cream shortening and remaining sugar. Beat in the eggs, egg yolk, sour cream, and remaining vanilla until light and fluffy. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with coffee.

Pour half of the batter into a greased 10-in. tube pan with removable bottom. Top with coconut mixture; spread with the remaining batter. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small mixing bowl, combine frosting ingredients; beat until smooth. Spread over the top and sides of cake.

Coconut (Haupia) and Chocolate Pie

Ingredients

1 (9 inch) unbaked pie crust
1 cup milk
1 (14 ounce) can coconut milk
1 cup white sugar
1 cup water
1/2 cup cornstarch
7/8 cup semi-sweet chocolate chips
1 1/2 cups heavy cream
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Bake crust for 15 minutes, or until golden brown. Set aside to cool.

In a medium saucepan, whisk together milk, coconut milk and 1 cup sugar. In a separate bowl, dissolve the cornstarch in water. Bring coconut mixture to a boil. Reduce to simmer and slowly whisk in the cornstarch. Continue stirring mixture over low heat until thickened, about 3 minutes.

In a glass bowl, microwave chocolate chips for 1 minute or until melted. Divide the coconut pudding evenly into two bowls. Mix chocolate into one portion. Spread on the bottom of the pie crust. Pour the remaining portion of pudding on top of the chocolate and spread smooth. Refrigerate for about an hour.

Whip cream with 1/4 cup sugar until stiff peaks form. Layer the cream on pie; if desired garnish with chocolate shavings.

Rich Chocolate Cake I

Ingredients

1/2 cup white sugar
1/2 cup unsweetened cocoa powder
1 cup all-purpose flour
1 egg
1/4 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch pan.

In a medium bowl, mix together the egg, milk and oil. Stir in the sugar, cocoa and flour, mix until smooth. Pour the mixture into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted comes out clean.

Black Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
2 teaspoons baking powder
1 cup unsweetened cocoa powder
1 pinch salt
2/3 cup shortening
2 cups boiling water
2 eggs, beaten
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, sugar, baking soda, baking powder, cocoa and salt. Set aside.

Melt the shortening in the boiling water, then stir into the flour mixture until blended. Beat in the eggs, then stir in the vanilla.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

French Silk Chocolate Pie II

Ingredients

1 cup butter
1 1/2 cups white sugar
4 tablespoons unsweetened
cocoa powder
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie crust, baked

Directions

Cream butter and sugar. Blend in cocoa and vanilla. Beating at high speed, add one egg and beat until thoroughly incorporated. Repeat with each remaining egg. Keep whipping until fluffy. Spread in cooked pie shell of choice and keep refrigerated

Eggless Chocolate Peanut Butter Cookies

Ingredients

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup butter, softened
1 cup sugar
2 tablespoons brown sugar
1/2 teaspoon vanilla extract
1/4 cup cocoa powder
1/3 cup peanut butter
1/2 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking soda, baking powder, and salt. Set aside.

Cream together butter, sugar, and brown sugar in a large bowl. Mix in vanilla extract and cocoa powder, then add peanut butter, and stir until smooth. Gradually mix in the sifted ingredients until well blended. Pour milk into dough, and stir until fully combined.

Drop dough by heaping teaspoons onto ungreased baking sheets. Bake in the preheated oven until edges are lightly browned, 11 to 13 minutes. For a crunchier cookie, bake an additional minute or two.

Raspberry Pain au Chocolat (Raspberry Chocolate

Ingredients

1 (17.25 ounce) package frozen puff pastry, thawed
6 tablespoons chocolate hazelnut spread
3 tablespoons all fruit raspberry jam
1 egg, beaten
1/4 cup confectioners' sugar for dusting (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Unfold the puff pastry sheets on a lightly floured surface. Cut each one into thirds along the fold lines. Roll each strip of dough out to about 16 inches long, and cut strips into thirds.

Spread some of the hazelnut spread onto one half of each rectangle to within 1/2 inch of the edge. Spread about 1/2 teaspoon of the raspberry jam over the hazelnut spread. Brush the edges with egg, and fold over the other side to enclose the filling. Press the edges firmly to seal. Repeat with the remaining rectangles. Use a sharp knife to cut 5 slits across the top of each pastry, and place them on baking sheets, spacing 2 inches apart.

Bake for 18 minutes in the preheated oven, or until golden brown. Cool on racks. Dust with confectioners' sugar when cooled if desired.

Cindy's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1 cup shortening
2 cups packed light brown sugar
1 cup sugar
4 eggs
2 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
2 cups semisweet chocolate chips
1 cup chopped pecans

Directions

In a large mixing bowl, cream the butter, shortening and sugars until light and fluffy. Beat in eggs and vanilla. Combine the flour, baking soda and salt; add to creamed mixture and mix well. Stir in chocolate chips and nuts (dough will be sticky).

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Chocolate Jubilees

Ingredients

1 cup butter or margarine,
softened
1 cup shortening
2 cups packed brown sugar
1 cup sugar
4 eggs
2 teaspoons almond extract
4 cups all-purpose flour
1 cup quick-cooking oats
1 cup baking cocoa
2 teaspoons baking soda
2 teaspoons salt
1 (16 ounce) jar maraschino
cherries, drained and chopped
3 cups semisweet chocolate chips
1 cup sliced almonds

Directions

In a mixing bowl, cream butter , shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour, oats, cocoa, baking soda and salt; gradually add to the creamed mixture. Transfer to a larger bowl if necessary. Stir in cherries, chocolate chips and almonds if desired.

Roll into 1-1/2-in. balls. Place 3 in. apart on ungreased baking sheets. Bake at 375 degrees F for 12-14 minutes or until the edges are firm. Remove to wire racks to cool.

Chocolate Cake III

Ingredients

1/4 cup butter, softened
1 cup white sugar
2 eggs
1 1/2 cups self-rising flour
2 tablespoons unsweetened
cocoa powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan. Sift together the flour and cocoa. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

German Chocolate Bars

Ingredients

1 (14 ounce) package individually wrapped caramels, unwrapped
1/3 cup sweetened condensed milk
1 (18.25 ounce) package German chocolate cake mix
3/4 cup butter, melted
1/2 cup sweetened condensed milk
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease and flour 13 x 9 inch pan.

Melt caramels with 1/3 cup condensed milk.

In a separate bowl, combine cake mix with melted butter and 1/2 cup of condensed milk. Stir well.

Spread 1/2 of the cake mix mixture in pan and bake for 6 to 8 minutes.

Remove from oven and cover with caramel, chips and nuts. Put remaining cake mix on top. Bake for another 10 minutes.

Chocolate-Filled Spritz

Ingredients

1 cup butter (no substitutes),
softened
2/3 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon lemon or orange
extract
2 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
4 (1 ounce) squares semisweet
chocolate

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg and extracts. Combine the dry ingredients; gradually add to the creamed mixture. Using a cookie press fitted with the disk of your choice, press dough 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set (do not brown). Remove to wire racks to cool. Melt the chocolate; spread over the bottom of half of the cookies; top with remaining cookies.

Chocolate Chip Cheesecake I

Ingredients

1 1/2 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup unsweetened cocoa powder
1/3 cup butter, melted
3 (8 ounce) packages cream cheese
1 (14 ounce) can sweetened condensed milk
3 eggs
2 teaspoons vanilla extract
1 cup mini semi-sweet chocolate chips
1 teaspoon all-purpose flour

Directions

Preheat oven to 300 degrees F (150 degrees C). Mix graham cracker crumbs, sugar, butter and cocoa. Press onto bottom and up the sides of a 9 inch springform pan. Set crust aside.

Beat cream cheese until smooth. Gradually add sweetened condensed milk; beat well. Add vanilla and eggs, and beat on medium speed until smooth. Toss 1/3 of the miniature chocolate chips with the 1 teaspoon flour to coat (this keeps them from sinking to the bottom of the cake). Mix into cheese mixture. Pour into prepared crust. Sprinkle top with remaining chocolate chips.

Bake at 300 degrees F (150 degrees C) for 1 hour. Turn off oven (do not open oven door) and leave the cake in the oven to cool in the oven for another hour. Remove from oven and cool completely. Refrigerate before removing sides of pan. Keep cake refrigerated until time to serve.

Easy Chocolate Sherbet

Ingredients

1 cup sugar
3/4 cup unsweetened cocoa
powder
1 1/2 cups water
2 tablespoons amaretto (almond
flavored liqueur)

Directions

In a medium bowl, whisk together sugar, cocoa, water, and amaretto until smooth.

Pour mixture into an ice cream freezer container, and follow the manufacturer's instructions to freeze.

Fabulous Chocolate Cookies

Ingredients

1/3 cup butter, softened
1 cup brown sugar
1/3 cup shortening
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons unsweetened
cocoa powder
3 tablespoons confectioners'
sugar for dusting

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, shortening and brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking soda, salt and cocoa; gradually stir into the creamed mixture. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. When cookies are cool, dust with confectioners' sugar.

Chocolate Maple Cookies

Ingredients

1 1/4 cups shortening
1 1/2 cups packed brown sugar
5 eggs
1 teaspoon vanilla extract
1/2 teaspoon maple flavoring
2 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
FROSTING:
2 (1 ounce) squares semisweet chocolate
1 tablespoon butter (no substitutes)
1 1/2 cups confectioners' sugar
1/4 cup milk

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla and maple flavoring. Combine flour, baking soda and salt; gradually add to the creamed mixture. Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks to cool.

For frosting, melt chocolate and butter in a microwave or heavy saucepan. Add sugar and milk; mix well. Frost cooled cookies.

Chocolate Covered Cherry Cookies I

Ingredients

1 cup sifted all-purpose flour
1/3 cup packed brown sugar
1/2 cup butter
18 maraschino cherries, halved
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine flour and sugar. Cut butter into flour as for pie crust.

Press mixture into an 8 x 8 inch pan. Bake for 20 minutes.

While warm, cut into 36 squares. Place squares in pan lined with wax paper. Let cool.

Place a cherry half on center of each, cut side down. Melt chocolate over low heat. Cover cherry with a spoonful of melted chocolate. Chill for a few minutes in refrigerator until chocolate is firm.

Chocolate Chip Mini-Muffins

Ingredients

1/2 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2/3 cup miniature semisweet
chocolate chips

Directions

In a large mixing bowl, cream sugar and shortening until fluffy. Add egg, milk and vanilla; mix well. Combine dry ingredients. Gradually add to creamed mixture; mix well. Fold in chocolate chips. Spoon about 1 tablespoon of batter into each greased or paper-lined mini-muffin cup. Bake at 375 degrees F for 10-13 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Chocolate Pudding Fudge Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 cup sour cream
1 cup milk
1/2 cup vegetable oil
1/2 cup water
4 eggs
2 cups semisweet chocolate chips
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, milk, oil, water and eggs. Beat for 4 minutes, then mix in 2 cups chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

To make the glaze: Melt the butter and 1 cup chocolate chips in a double boiler or microwave oven. Stir until smooth and drizzle over cake.

Chocolate Caramel Brownies

Ingredients

14 ounces caramels
1/2 cup evaporated milk
1 (18.25 ounce) package German chocolate cake mix
1/3 cup evaporated milk
3/4 cup butter, melted
1/4 cup chopped pecans
2 cups milk chocolate chips

Directions

Peel caramels and place in a microwave-safe bowl. Stir in 1/2 cup evaporated milk. Heat and stir until all caramels are melted.

Preheat oven to 350 degrees F (175 degrees C) Grease a 9x13 inch pan.

In a large mixing bowl, mix together cake mix, 1/3 cup evaporated milk, melted butter, and chopped pecans. Place 1/2 of the batter in prepared baking pan.

Bake for 8 minutes.

Place the remaining batter into the fridge. Remove brownies from oven and sprinkle chocolate chips on top. Drizzle caramel sauce over chocolate chips. Remove brownie mix from refrigerator. Using a teaspoon, make small balls with the batter and smash flat. Very carefully, place on top of the caramel sauce until the top is completely covered.

Bake for an additional 20 minutes. Remove and let cool.

Chocolate Cream Cheese Frosting

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 tablespoon vanilla extract
1/8 teaspoon salt
2 tablespoons evaporated milk

Directions

Have all ingredients at room temperature. Melt the chocolate in a double boiler or microwave oven.

In a large bowl, beat cream cheese until fluffy. Pour melted chocolate into cream cheese and mix on medium speed until well blended. Add vanilla and pinch of salt. Slowly mix in the confectioners sugar.

Scrape the sides of the bowl and increase mixer speed to medium-high. Slowly add evaporated milk until the frosting is spreading consistency.

Creamy Chocolate Frosting

Ingredients

2 3/4 cups confectioners' sugar
6 tablespoons unsweetened
cocoa powder
6 tablespoons butter
5 tablespoons evaporated milk
1 teaspoon vanilla extract

Directions

In a medium bowl, sift together the confectioners' sugar and cocoa, and set aside.

In a large bowl, cream butter until smooth, then gradually beat in sugar mixture alternately with evaporated milk. Blend in vanilla. Beat until light and fluffy. If necessary, adjust consistency with more milk or sugar.

Ghirardelli® Chocolate Saltine Toffee

Ingredients

60 saltine crackers
2 cups granulated sugar
2 cups unsalted butter, cut into pieces
2 tablespoons corn syrup
5 ounces Ghirardelli 60% Cacao Bittersweet Chocolate Chips
5 ounces sliced almonds, toasted

Directions

In a half sheet pan lined with parchment paper, lay out saltine crackers, salt side down, in a single layer. Set aside.

In a medium-size sauce pot, combine sugar, butter and corn syrup. Place over medium heat until butter melts, stirring continuously. Increase to high heat and cook until mixture registers 350 degrees F on a candy thermometer, stirring occasionally. Remove from heat and carefully pour mixture over saltines, spreading evenly.

Let sit a few minutes and then sprinkle chocolate over toffee. Once chocolate melts, spread in an even layer over toffee. Sprinkle sliced almonds on top. Freeze until chocolate sets. Once the chocolate is set, break into pieces.

No Bake Chocolate Cookies II

Ingredients

2 cups white sugar
1/2 cup milk
1/2 cup margarine
3 cups rolled oats
1 teaspoon vanilla extract
3 tablespoons unsweetened
cocoa powder
1/2 cup flaked coconut

Directions

In a saucepan over medium heat, combine sugar, milk, and margarine. Bring to a boil, stirring occasionally, then boil for 4 to 5 minutes. Remove from heat and stir in the oats, vanilla, cocoa and coconut. Spoon onto waxed paper and allow to cool for at least an hour. Store in an airtight container.

Very Chocolate Ice Cream

Ingredients

3/4 cup sugar
1 cup milk
1/4 teaspoon salt
2 tablespoons unsweetened
cocoa powder
3 egg yolk, lightly beaten
2 ounces semisweet chocolate,
chopped
2 cups heavy cream
1 teaspoon vanilla extract

Directions

Combine sugar, milk, salt, and cocoa powder in a saucepan over medium heat, stirring constantly. Bring to a simmer. Place the egg yolks into a small bowl. Gradually stir in about 1/2 cup of the hot liquid. and return to the saucepan. Heat until thickened, but do not boil. Remove from the heat, and stir in the chopped chocolate until chocolate is melted. Pour into a chilled bowl, and refrigerate for about two hours until cold, stirring occasionally.

When chocolate mixture has completely cooled, stir in the cream, and vanilla. Pour into an ice cream maker, and freeze according to manufacturer's directions.

Tofu Chocolate Pudding

Ingredients

1 cup semisweet chocolate chips
2 tablespoons water
1 (16 ounce) package firm tofu,
drained
1/4 cup soy milk
1 tablespoon vanilla extract

Directions

Melt the chocolate with water in a heavy saucepan or double boiler.

In an electric blender or food processor, combine tofu with the melted chocolate, milk, and vanilla extract. Process until the mixture is smooth. Chill for approximately one hour, and serve!

White Chocolate Chunk Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
3/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons vanilla extract
10 ounces white chocolate,
chopped
1/2 cup chopped and toasted
macadamia nuts

Directions

In a large bowl, cream butter and shortening; gradually add sugars, beating well at medium speed with an electric mixer. Beat in egg and vanilla. Combine flour, soda, and salt; stir into creamed mixture. Stir in white chocolate and macadamia nuts. Chill dough for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. Drop dough by heaping tablespoonfuls 3 inches apart onto prepared cookie sheets.

Bake for 12 to 14 minutes in preheated oven. Cookies will be soft. Cool slightly on cookie sheets; transfer to wire racks to cool completely.

Easy Rich Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
3 eggs
1/2 cup butter
1 cup semisweet chocolate chips
1 cup chopped pecans
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan.

Mix cake mix, 1 egg, and butter or margarine; press into prepared cake pan. Top with chocolate chips and nuts.

In a separate bowl, mix confectioner's sugar, 2 eggs, and cream cheese. Pour mixture over the cake mix base.

Bake until bubbly and golden, about 30 minutes. Cool.

Buttermilk Chocolate Chip Cookies

Ingredients

1/2 cup butter
1 cup packed brown sugar
1 egg
2 cups buttermilk baking mix
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix butter or margarine, sugar and egg together. Stir in baking mix, nuts, and chocolate chips.

Drop teaspoonfuls of dough about 2 inches apart on ungreased baking sheet. Bake about 10 minutes, or until lightly browned.

Banana Cream Pie with Chocolate Lining

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons brown sugar
2 (1 ounce) squares bittersweet chocolate
2 tablespoons heavy whipping cream
3 cups low-fat milk
3/4 cup white sugar
2 eggs
1/2 cup all-purpose flour
2 tablespoons Irish whiskey
4 bananas
2 tablespoons lemon juice
1 cup heavy whipping cream
2 tablespoons Irish whiskey

Directions

Preheat the oven to 375 degrees F. Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well. Transfer the mixture to a 10 inch pie plate, and pat it evenly along the bottom and sides.

Bake the crust for 7 to 9 minutes, or until edges darken slightly. Let the crust cool.

Melt the chocolate with the 2 tablespoons cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan. Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust. Let the chocolate cool for at least 15 minutes.

Meanwhile, make the filling. Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.

In a medium bowl, whisk together the sugar, eggs, and flour. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.

Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 2 tablespoons whiskey. Let the filling cool for 20 minutes.

Slice the bananas, and toss them with the lemon juice. Lay the banana slices on the chocolate lined crust. Pour the filling over and chill the pie for at least 2 hours.

Whip one cup cream to stiff peaks, add 2 tablespoons whiskey and serve with pie.

Triple Chocolate and Vanilla Cheesecake

Ingredients

1 1/2 cups finely crushed creme-filled chocolate sandwich cookies
3 tablespoons butter or margarine, melted
4 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
4 large eggs
1/3 cup Pillsbury BEST® All Purpose Flour
1 tablespoon vanilla extract
2 (1 ounce) squares semisweet chocolate, melted
Chocolate Glaze (recipe follows)

Directions

Preheat oven to 350 degrees F. Combine cookie crumbs and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour and vanilla; mix well. Divide batter in half. Add chocolate to one half of batter; mix well. Pour into prepared pan. Top evenly with vanilla batter.

Bake 50 to 55 minutes or until center is set. Cool. Top with Chocolate Glaze. Store leftovers covered in the refrigerator.

Chocolate Glaze: In small saucepan over low heat, melt 2 (1-ounce) squares semi-sweet chocolate with 1/4 cup whipping cream. Cook and stir until thickened and smooth. Remove from heat; spread over cheesecake. Makes about 1/3 cup

Chocolate Amaretto Frosting

Ingredients

12 (1 ounce) squares semisweet
chocolate, chopped
3/4 cup amaretto liqueur
1 cup butter, cut into pieces

Directions

In a saucepan over low heat, combine chopped chocolate and amaretto. Stir constantly until the chocolate is almost melted, then remove from the heat and continue to stir until the chocolate is completely melted. Beat in the butter, one piece at a time until smooth. Refrigerate until frosting is of a spreadable consistency.

Chocolate-Dipped Coconut Snowballs

Ingredients

1/3 cup butter, softened
2/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 (4 ounce) bar German sweet chocolate, finely chopped
1/2 cup flaked coconut
1/2 cup finely chopped pecans, toasted
TOPPING:
12 (1 ounce) squares semisweet chocolate
4 teaspoons shortening
2 1/2 cups flaked coconut, toasted

Directions

In a large mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture and mix well. Stir in the German sweet chocolate, coconut and pecans. Roll into 3/4-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are browned. Remove to wire racks to cool.

Break each square of semisweet chocolate into four pieces. In a microwave, melt chocolate and shortening; stir until smooth. Dip cookies halfway into chocolate; allow excess to drip off. Place on waxed paper-lined baking sheets; sprinkle with toasted coconut. Chill for 1 hour or until firm.

Chocolate Cookies

Ingredients

1 cup packed brown sugar
1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate, melted
1 egg
1/2 cup buttermilk
1 cup chopped walnuts (optional)
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups cake flour

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream brown sugar, shortening, melted chocolate, egg and buttermilk.

Add dry ingredients and beat until smooth.

Drop onto greased cookie sheet and bake for 12 to 15 minutes. Ice with Chocolate Cookie Buttercream Frosting when still warm but not hot.

The Easiest Chocolate Pudding Cake

Ingredients

1 (3.5 ounce) package non-instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package devil's food cake mix
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large saucepan combine the non-instant pudding mix with 2 cups milk. Cook over medium heat, stirring constantly, until the pudding is thickened. Remove from heat. Pour the dry cake mix into the saucepan and mix until smooth. Pour batter into prepared pan and sprinkle with chocolate chips and walnuts.

Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Non-Dairy Chocolate Cake with German

Ingredients

2 1/3 cups all-purpose flour
1 cup whole wheat flour
1 1/4 teaspoons baking soda
2/3 cup unsweetened cocoa powder
2/3 cup packed brown sugar
2/3 cup vegetable oil
1 cup water
3/4 cup maple syrup
2/3 cup applesauce
1 1/4 tablespoons cider vinegar
2 1/2 teaspoons vanilla extract
1 quart soy milk
1 cup barley malt syrup
2 cups brown rice syrup
5 tablespoons egg substitute
1/4 cup water
1 (10.5 ounce) package crumbled firm silken tofu
1 1/2 pounds flaked coconut
3 cups chopped pecans
6 tablespoons arrowroot powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10-inch round cake pans.

In a large bowl sift together all-purpose flour, whole wheat flour, soda, and cocoa.

In another bowl mix the brown sugar, oil, 1 cup water, maple syrup, applesauce, vinegar, and vanilla. Add the dry ingredients to the wet and mix for 2 minutes. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Cool and frost with Non-Dairy German Chocolate Frosting. To make frosting: scald soy milk, barley malt syrup, and brown rice syrup.

Mix egg substitute and 1/4 cup water until foamy. Add to milk and syrup mixture and cook until thickened.

Blend tofu in food processor until smooth and add to thickened syrup mixture with coconut, pecans, and arrowroot. Cook for 2 minutes and remove from heat. Cool.

Yummy Chocolate Chip Cookies

Ingredients

- 1 cup shortening
- 1 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup honey
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup crispy rice cereal
- 1/2 cup rolled oats
- 1 cup jumbo semisweet chocolate chips
- 1 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening, white sugar, brown sugar and honey until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Using a wooden spoon, stir in the oats, cereal, jumbo chocolate chips and milk chocolate chips. Drop by heaping teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolatey Photo Frame

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
6 cups KELLOGG'S® COCOA KRISPIES® cereal
Canned frosting or decorator gel
Food coloring
Assorted candies and/or multi-colored sprinkles

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® COCOA KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool.

Trim desired photograph to about 10 x 6-inches. Cut a piece of wax paper to same size as photograph. Place wax paper on center of cereal mixture. Top wax paper with photograph. Decorate edges of cereal mixture with frosting and/or candies. Best if served the same day.

Chocolate Chip Snack Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup water
1/2 cup vegetable oil
1 (12 ounce) package miniature semisweet chocolate chips
1 (4 ounce) bar German sweet chocolate, grated, divided
confectioners' sugar

Directions

In a mixing bowl, combine the first five ingredients; beat for 5 minutes. Stir in chocolate chips and half of the grated chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with remaining grated chocolate while slightly warm. Cool completely. Dust with confectioners' sugar.

Chocolate Dessert Cups

Ingredients

6 (1 ounce) squares semisweet chocolate
1 teaspoon shortening

Directions

Cut out four 6-in. circles from waxed paper; place on a baking sheet. In a microwave, melt chocolate and shortening; stir until smooth. Pour 2 tablespoons melted chocolate into the center of each circle; spread chocolate to within 1 in. of edge. Refrigerate for 3-4 minutes or until chocolate does not spread when handled.

Drape circles, waxed paper side down, over inverted 6-oz. custard cups or small bowls. Shape edges if desired. Chill for 10 minutes. Carefully peel waxed paper from chocolate cups.

Chocolate Quivers

Ingredients

2 envelopes unflavored gelatin
2 cups milk, divided
1/2 cup instant chocolate drink mix
1/4 cup sugar

Directions

In a bowl, dissolve gelatin in 1 cup milk. In a small saucepan over medium-high heat, combine drink mix, sugar and remaining milk; bring to a boil, stirring until chocolate and sugar are dissolved. Add to gelatin mixture and mix well. Pour into a 8-in. square pan. Cool at room temperature for 30 minutes. Cover and refrigerate until firm, about 5 hours. (do not freeze). Cut with a knife or cookie cutter.

Chocolate Butter-Creme Frosting

Ingredients

1 1/2 cups confectioners' sugar
1/4 cup butter, softened
1 pinch salt
1 1/2 (1 ounce) squares
unsweetened chocolate, melted
1 1/2 tablespoons milk
1 teaspoon vanilla extract

Directions

In small bowl mix at medium speed, sugar, butter (softened), and salt until light and fluffy.

Add melted chocolate, milk and vanilla extract, beating until well blended.

Coconut Chocolate Cake I

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 cup white sugar
2 tablespoons butter
3/4 cup evaporated milk
20 large marshmallows
14 ounces flaked coconut
3 tablespoons unsweetened cocoa powder
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Mix and bake cake mix as directed for two 8 or 9 inch layers. Let layers cool then split each one in half horizontally to make a total of 4 layers.

In a saucepan over medium heat mix together the white sugar, butter or margarine, and 1/2 cup of the evaporated milk. Cook for 10 minutes. Stir in the marshmallows and mix until smooth. Stir in the coconut. Spread the filling between the cake layers.

Mix together the cocoa, remaining 1/4 cup evaporated milk, the confectioner's sugar, and the vanilla. Beat until smooth and spread over top and sides of cake.

Rich Chocolate Cheesecake

Ingredients

1 1/2 cups chocolate wafer crumbs
1/4 cup butter or margarine, melted
2 tablespoons sugar
1/4 cup finely chopped almonds
FILLING:
3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
3 eggs
1/3 cup strong brewed coffee
1 teaspoon vanilla extract
3/4 cup baking cocoa
1 cup semisweet chocolate chips
TOPPING:
1 cup sour cream
2 tablespoons brown sugar
1 teaspoon vanilla extract
1/2 cup sliced almonds

Directions

In a bowl, combine the first four ingredients. Press onto the bottom and 1 in. up the sides of a 9-in. springform pan; set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in coffee and vanilla; mix well. Beat in cocoa just until blended. Stir in chocolate chips. Pour into prepared crust. Place pan on a baking sheet. Bake at 375 degrees F for 30-35 minutes or until center is almost set.

Remove from the oven; increase temperature to 425 degrees F. Combine the sour cream, brown sugar and vanilla until smooth. Spread over warm cheesecake; sprinkle with nuts. Bake for 10 minutes or until lightly browned.

Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool for 1 hour longer. Chill overnight. Remove sides of pan. Refrigerate leftovers.

Chocolate Chip Cookie Dough Fudge

Ingredients

1/3 cup margarine, melted
2/3 cup light brown sugar, packed
1 pinch salt
3/4 cup all-purpose flour
1/4 cup semisweet mini chocolate chips

1 (8 ounce) package cream cheese, softened
1 (16 ounce) package confectioners' sugar
1 cup semisweet mini chocolate chips, melted
1 teaspoon vanilla extract

Directions

Line a 9x9 inch baking dish with aluminum foil, and set aside.

To make the cookie dough pieces, mix the melted margarine, brown sugar, and salt in a bowl. Stir in the flour to make a dough, and knead in 1/4 cup of chocolate chips. Form the dough into a disk about 1/2 inch to 3/4 inch thick, place it on a sheet of plastic wrap, and then shape the disk into a square with your hands.

Place the square piece of dough in the freezer for about 10 minutes, until cold and stiff, and then slice it into 1/2 inch square pieces. Refrigerate the dough pieces while you make the cream cheese fudge.

Mix together the cream cheese and confectioners' sugar in a bowl until smooth, and stir in the melted chocolate chips and vanilla extract.

Lightly fold in the cookie dough pieces, and spread the candy out into the prepared dish. Refrigerate at least 1 hour, or until firm, and remove the candy from the foil-lined dish. Cut into squares, and serve.

Frosted Chocolate Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3 (1 ounce) squares unsweetened chocolate
1 cup packed brown sugar
1/2 cup butter
1 egg
3/4 cup sour cream
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Sift flour, soda, and salt together.

In the top half of a double boiler, melt the chocolate over low heat.

Cream together brown sugar, butter, and egg in a large mixing bowl. Slowly mix in the flour mixture and mix until well blended. Pour in melted chocolate, sour cream, and vanilla. Mix well and stir in nuts.

Drop dough by teaspoonful onto greased cookie sheet about 1 inch apart. Bake for 10 minutes. Cool on wire racks. Cookies will be soft and about the size of a half dollar.

When cooled top with Chocolate Frosting.

Chocolate Pinwheels

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
1/2 cup packed brown sugar
2 eggs
3 teaspoons vanilla extract
3 3/4 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1/4 cup baking cocoa

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture. Divide dough in half; add cocoa to one portion. Divide each portion in half. On a baking sheet, roll out each portion between waxed paper into a 12-in. x 10-in. rectangle. Refrigerate for 30 minutes. Remove waxed paper. Place one chocolate rectangle over a plain rectangle. Roll up tightly, jelly-roll style, starting with a long side; wrap in plastic wrap. Repeat with remaining dough. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set. Remove to wire racks to cool.

Chocolate Sauerkraut Cake II

Ingredients

3/4 cup drained and chopped sauerkraut
1 1/2 cups buttermilk
2/3 cup butter
1 3/4 cups packed light brown sugar
2 teaspoons vanilla extract
2 eggs
2/3 cup unsweetened cocoa powder
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift cocoa, flour, baking powder, baking soda and salt together and set aside. In a separate small bowl, combine buttermilk with sauerkraut and set aside.

In a large bowl, cream butter, brown sugar and vanilla until light and fluffy. Add eggs and beat in. Add flour mixture alternately with sauerkraut mixture. Beat only until blended.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for about 45 minutes, or until toothpick inserted into cake comes out clean. Cool cake and frost with your favorite chocolate frosting.

Chocolate Espresso Cookies

Ingredients

3 (1 ounce) squares unsweetened chocolate
2 cups semisweet chocolate chips
1/2 cup butter
3 eggs
1 cup white sugar
2 1/4 teaspoons finely ground espresso beans
3/4 cup all-purpose flour
1/3 teaspoon baking powder
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper.

In the top of a double boiler, melt together the unsweetened chocolate, 1 cup of the chocolate chips and the butter. This can also be done in a microwave oven on low setting. Stir occasionally until melted. In a medium bowl, beat the eggs and sugar until thick and light, about 3 minutes. Stir in the espresso. Add the chocolate mixture, mix well. Sift together the flour and baking powder, fold into the egg mixture. Carefully fold in the chopped nuts and remaining chocolate chips.

Drop dough by tablespoonfuls 2 inches apart onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Cookies will have a crackled appearance when done. Cool on baking sheets.

Barb's Pumpkin Chocolate Chip Muffins

Ingredients

3 1/3 cups all-purpose flour
2 teaspoons baking soda
3 cups white sugar
1 teaspoon salt
1 teaspoon ground nutmeg
2 cups canned pumpkin puree
4 eggs, beaten
2/3 cup water
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper muffin liners.

In a large bowl, stir together flour, baking soda, sugar, salt and nutmeg. In a separate bowl, beat together pumpkin, eggs and water. Stir pumpkin mixture into flour mixture; beat until well blended. Fold in chocolate chips.

Bake in preheated oven for 30 minutes, until a toothpick inserted into center of a muffin comes out clean.

Chocolate Cream Filled Cookies

Ingredients

6 tablespoons butter, softened
1/4 cup white sugar
1 large egg
2 tablespoons corn syrup
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1/3 cup semisweet chocolate chips
1 cup confectioners' sugar
1/4 cup confectioners' sugar
1/2 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Using an electric mixer, beat 6 tablespoons butter and 1/4 cup sugar in a large bowl until creamy. Add the egg; beat until smooth. Beat in corn syrup. Whisk together the flour and cocoa in a small bowl. Beat half of the flour mixture into the butter mixture until well incorporated. Beat in the remaining flour. Divide dough in half.

On a lightly floured board, roll each half of the dough into a rectangle. Cut each large rectangle into 1x3 inch rectangles. Place cookies on prepared baking sheets, 2 inches apart. Bake until firm, 10 to 15 minutes. Let cookies stand on baking sheets for 5 minutes; remove to wire racks to cool completely.

While the cookies are baking, make the filling. Heat chocolate chips in a small saucepan on lowest heat. Stir until chocolate is almost completely melted. Remove from heat; stir until smooth. Allow to cool to room temperature. Beat 1 cup confectioners' sugar and 1/2 cup butter in a large bowl until smooth. Scrape the melted chocolate into the bowl; beat well.

Spread 1/2 teaspoon filling on the bottom of 30 cooled cookies; top with remaining cookies. Sprinkle filled cookies with confectioners' sugar.

Chocolate Decadence Cake III

Ingredients

16 (1 ounce) squares bittersweet chocolate
10 tablespoons butter
4 eggs
1 tablespoon white sugar
1 tablespoon all-purpose flour

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour an 8 inch round pan.

In the top of a double boiler, melt the chocolate and butter. Stir until smooth and remove from heat.

In a separate bowl over boiling water, whisk the eggs and sugar until light and lemon colored. Remove from heat and fold in the flour. Mix 1/4 of the egg mixture into the chocolate. Pour remaining egg mixture into chocolate and quickly fold until no streaks remain. Pour into prepared pan.

Bake at 400 degrees F (200 degrees C) for 15 minutes. The cake will be soft and appear under-baked. Allow to cool before removing from pan.

Deluxe Chocolate Marshmallow Bars

Ingredients

3/4 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons baking cocoa
1/2 cup chopped nuts
4 cups miniature marshmallows
TOPPING:
1 1/3 cups semisweet chocolate
chips
3 tablespoons butter or margarine
1 cup peanut butter
2 cups crisp rice cereal

Directions

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in. x 10-in. x 1-in. pan. Bake at 350 degrees F for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill.

Oatmeal Cranberry White Chocolate Chunk

Ingredients

2/3 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 1/4 cups dried cranberries
2/3 cup coarsely chopped white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time. Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.

Easy Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package white cake mix
1/3 cup vegetable oil
4 eggs
8 ounces sour cream
8 tablespoons unsweetened cocoa powder
1/2 cup semisweet chocolate chips
1 banana, peeled and mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Mix together cake mix, oil, eggs, sour cream, cocoa, chocolate chips, and banana, and beat for two minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool in pan and dust with powdered sugar if desired. ENJOY!

Chocolate Banana Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/4 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 cup heavy whipping cream
1/2 cup white sugar
2 large bananas, sliced
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup chopped pecans

Directions

Knead together the pie dough and the 1/4 cup finely chopped pecans. Line 9 inch pie pan with the pecan dough; bake at 350 degrees F (175 degrees C) for 15-20 minutes. Let cool.

Beat cream cheese and confectioners' sugar until smooth, and spread in the pie shell.

Prepare chocolate pudding according to package instructions, but use 1/2 cup less milk. Set aside.

Whip the cream with 1/2 cup sugar. Spread half of the whipped cream over the cream cheese in the shell. Lay sliced bananas on top of the whipped cream, and cover with the chocolate pie filling. Spread the other half of the whipped cream over the bananas. Sprinkle with chopped pecans, and refrigerate at least 3 hours before serving.

Chocolate Chip Muffins

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
1/3 cup vegetable oil
1 egg
3/4 cup mini semi-sweet
chocolate chips
3 tablespoons white sugar
2 tablespoons brown sugar

Directions

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

In a medium bowl, combine flour, 1/2 cup sugar, baking powder, chocolate chips, and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)

Fill cups 2/3 full. Sprinkle tops of muffins before baking with a combination of 3 tablespoons sugar and 2 tablespoon brown sugar.

Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

Campbell's Kitchen Chocolate Velvet Torte

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
1 pound semi-sweet chocolate, cut up
1 cup heavy cream
1 egg yolk
1 pint raspberries or strawberries

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 425 degrees F.

Unfold pastry on lightly floured surface. Roll into 12-inch square. Cut off corners to make a circle. Press pastry into 9-inch springform pan. Prick pastry thoroughly with fork.

Bake for 20 minutes or until golden. Cool in pan on wire rack.

Place chocolate and cream in saucepan. Heat and stir until chocolate softens. Stir until smooth. Remove from heat. Add some chocolate mixture into egg yolk and stir well. Return egg mixture to remaining chocolate mixture and stir well. Cook and stir 1 minute. Pour mixture into pastry crust. Cover and refrigerate until firm, about 2 hours.

Garnish with raspberries.

Sinfully Delicious Chocolate Pie

Ingredients

1 cup butter
1 1/2 cups white sugar
4 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
4 eggs
1 (9 inch) deep dish pie crust, baked and cooled

Directions

In a large bowl, beat butter and sugar until light and fluffy. Blend in chocolate and vanilla. At medium speed, beat in eggs, one at a time, taking 5 minutes for each egg. (This is very important, 5 minutes for each egg!)

Spoon into pie shell and chill. Top with whipped cream before serving, if desired.

Dark Chocolate Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup cold brewed coffee
1 cup milk
1/2 cup vegetable oil
2 teaspoons vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine the flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, milk, oil and vinegar. Mix until smooth, batter will be thin. Pour into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Oatmeal Pie

Ingredients

2 eggs
1 cup white sugar
1/4 teaspoon salt
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/2 cup flaked coconut
1/2 cup quick cooking oats
1/2 cup semisweet chocolate chips
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs until thick and lemon colored (about 3 minutes). Continue beating while adding sugar, salt, corn syrup, butter or margarine, and vanilla. Stir in coconut, oats, and chocolate. Pour filling into pie shell.

Bake for 50 to 55 minutes. Cool completely before serving.

Chocolate Chip Bread I

Ingredients

1/4 cup water
1 cup milk
1 egg
3 cups bread flour
3 tablespoons brown sugar
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 teaspoons active dry yeast
2 tablespoons margarine,
softened
3/4 cup semisweet chocolate
chips

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select 'Mix Bread' cycle or the setting that allows ingredients such as seeds or fruit to be folded into the dough; press Start. Add the chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished. Remove loaf from pan to cool when bake cycle finishes.

Double Chocolate Biscotti

Ingredients

1/2 cup butter, softened
2/3 cup white sugar
1/4 cup unsweetened cocoa powder
2 teaspoons baking powder
2 eggs
1 3/4 cups all-purpose flour
4 (1 ounce) squares white chocolate, chopped
3/4 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream butter and sugar with an electric mixer until light and fluffy. Gradually beat in cocoa and baking powder. Beat for 2 minutes. Beat in the eggs one at a time. Stir in flour by hand. Mix in white chocolate and chocolate chips. Cover dough, and chill for about 10 minutes.

Preheat oven to 375 degrees F (190 degrees C). Divide dough into two parts, and roll each part into a 9 inch long log. Place logs on lightly greased cookie sheet, about 4 inches apart. Flatten slightly.

Bake for 20 to 25 minutes, or until toothpick inserted in center comes out clean. Cool on cookie sheet for 5 minutes, then carefully transfer to a wire rack to cool for one hour.

Cut each loaf into 1/2 inch wide diagonal slices. Place slices on an ungreased cookie sheet, and bake at 325 degrees F (165 degrees C) for 9 minutes. Turn cookies over, and bake for 7 to 9 minutes. Cool completely, then store in an airtight container.

Vacation Chocolate Monkey Shake

Ingredients

1 cup ice cubes
2 (1.5 fluid ounce) jiggers banana liqueur
4 (1.5 fluid ounce) jiggers creme de cacao liqueur
1 cup chocolate ice cream
1/4 cup chocolate syrup
1 teaspoon vanilla extract
1 cup milk
1 large banana, sliced

1/2 cup sweetened whipped cream
2 tablespoons chocolate shavings, for garnish

Directions

Place the ice, banana liqueur, creme de cacao, ice cream, chocolate syrup, vanilla extract, milk, and banana into a blender. Cover, and puree until smooth. Pour into glasses, and garnish with whipped cream and chocolate shavings to serve.

French Silk Chocolate Pie I

Ingredients

1/2 cup butter, room temperature
3/4 cup white sugar
2 (1 ounce) squares unsweetened
baking chocolate, melted and
cooled
1 teaspoon vanilla extract
2 eggs
1 prepared 8 inch pastry shell,
baked and cooled

Directions

Cream butter in a mixing bowl. Gradually beat in the sugar with an electric mixer until light colored and well blended. Stir in the thoroughly cooled chocolate, and vanilla extract. Add the eggs, one at a time, beating 5 minutes on medium speed after each addition. Spoon the chocolate filling into a cooled, baked pie shell.

Refrigerate at least 2 hours before serving.

Chocolate-Berry Bars

Ingredients

5 1/2 cups crisp rice cereal
1/2 cup semisweet chocolate chips
1/2 cup dried cranberries
1/4 cup toasted wheat germ
1 (10.5 ounce) package miniature marshmallows
2 teaspoons vegetable oil
2 teaspoons milk

Directions

In a large bowl, combine cereal, chocolate chips, cranberries and wheat germ; set aside. In a large microwave-safe bowl, combine the marshmallows, oil and milk. Microwave, uncovered, on high for 1 minute; stir. Microwave 1 minute longer or until marshmallows are puffed and melted; stir until smooth. Pour over cereal mixture; stir until chips are melted. Spread into a lightly greased 13-in. x 9-in. x 2-in. pan. Cut into bars.

Aunt Mary's Banana-Chocolate Chip Bread

Ingredients

1 cup sugar
1/2 cup shortening
2 eggs
2 teaspoons vanilla extract
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream sugar and shortening. Beat in eggs, vanilla and bananas until thoroughly blended. Combine flour, baking soda and salt; add to creamed mixture and stir just until combined. Fold in chocolate chips. Spoon into a greased 9-in.x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until the bread tests done with a wooden pick. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

Chocolate Fudge Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
3/4 cup water
1/2 cup milk
1 1/2 cups all-purpose flour
6 tablespoons baking cocoa
1 1/2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
1/2 cup butter or margarine,
softened
1 cup confectioners' sugar
1/4 cup baking cocoa
1 tablespoon milk
1 (16 ounce) can vanilla frosting

Directions

Grease a 13-in. x 9-in. x 2-in. baking pan; line with parchment paper. Grease the paper; set aside. In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine water and milk. Combine the flour, cocoa, cream of tartar, baking soda, baking powder and salt; add to creamed mixture alternately with milk mixture.

Pour into prepared pan. Bake at 350 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack. Remove and discard parchment paper. Cool cake completely.

For frosting, in a mixing bowl, cream butter, confectioners' sugar and cocoa until smooth. Beat in enough milk to achieve spreading consistency. Transfer cake to a serving platter or covered board. Spread with chocolate frosting; decorate with vanilla frosting.

Sneaky Mommy's Chocolate Zucchini Cake

Ingredients

2 1/2 cups whole wheat flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
2 eggs
1 cup sugar
1/2 cup unsweetened applesauce
1/2 cup vegetable oil
3/4 cup apple juice concentrate, thawed
1 teaspoon vanilla extract
1/2 cup milk
2 cups shredded, unpeeled zucchini
1/2 cup shredded carrot
1 cup chopped raisins
1/3 cup chopped dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. Whisk together the flour, cocoa powder, baking soda, cinnamon, baking powder, and cloves in a bowl; set aside.

Beat together the eggs, sugar, applesauce, vegetable oil, apple juice concentrate, and vanilla extract in a mixing bowl until smooth. Stir in the dry mixture alternately with the milk, then add the zucchini, carrot, raisins, and dates; stir until just moistened. Pour into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes. Cool in the pan set over a wire rack.

Death by Chocolate Mousse

Ingredients

21 chocolate sandwich cookies,
crushed
1/4 cup butter, softened
1 cup heavy cream
1 (12 ounce) package semisweet
chocolate chips
1 teaspoon vanilla extract
1 pinch salt
2 cups heavy cream
1/4 cup white sugar
1 cup heavy cream, chilled
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9 inch springform pan with 2 3/4 inch sides.

In a medium bowl, mix together crushed cookies and softened butter or margarine. Press mixture evenly into greased pan. Bake in preheated oven for 5 minutes, then allow to cool.

Combine 1 cup cream, chocolate, vanilla extract, and salt, in the top of a double boiler. Heat until chocolate is fully melted and mixture is smooth. Alternatively, if you have a food processor, you can blend mixture by placing chocolate, vanilla extract, and salt, in processor bowl. Bring 1 cup cream to a boil on stovetop, then slowly pour cream into processor with blade running. Continue to process until mixture is smooth.

Pour chocolate mixture into a bowl and cool to room temperature, stirring occasionally.

In a large bowl, beat 2 cups chilled cream with 1/4 cup sugar. Beat until stiff peaks form. Fold whipped cream into chocolate mixture. Pour mixture into cooled crust.

Chill pie at least 6 hours before serving. Prior to serving, beat remaining 1 cup cream with 1/4 cup sugar. Beat until stiff, then pipe onto top of pie with a star tip, or place a spoonful on top of each slice.

White Chocolate-Cranberry Biscotti

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 tablespoon baking powder
3/4 cup dried cranberries
3/4 cup white vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking powder; gradually add to creamed mixture. Stir in cranberries and vanilla chips. Divide dough into three portions.

On ungreased baking sheets, shape each portion into a 10-in. x 2-in. rectangle. Bake at 350 degrees F for 20-25 minutes or until lightly browned. Cool for 5 minutes.

Transfer to a cutting board; cut diagonally with a serrated knife into 1-in. slices. Place cut side down on ungreased baking sheets. Bake for 15-20 minutes or until golden brown. Remove to wire racks to cool. Store in an airtight container.

Chocolate-Drizzled Cherry Bars

Ingredients

2 cups all-purpose flour
2 cups quick-cooking oats
1 1/2 cups sugar
1 1/4 cups butter or margarine,
softened
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
1/4 cup semisweet chocolate
chips
3/4 teaspoon shortening

Directions

In a mixing bowl, combine flour, oats, sugar and butter until crumbly. Set aside 1-1/2 cups for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 15-18 minutes or until edges begin to brown.

In a bowl, combine pie filling and extract; carefully spread over crust. Sprinkle with reserved crumb mixture. Bake 20-25 minutes longer or until edges and topping are lightly browned. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Drizzle over warm bars. Cool completely on a wire rack.

Chocolate Meringue Torte

Ingredients

4 egg whites
1/2 teaspoon cream of tartar
2/3 cup sugar
2/3 cup confectioners' sugar
3 tablespoons baking cocoa
1/2 teaspoon vanilla extract
CAKE:
1/4 cup butter or stick margarine,
softened
1 cup sugar
1 egg
1 egg white
1 tablespoon white vinegar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 cup 1% buttermilk
1/2 cup water
2 1/2 cups reduced-fat whipped
topping
1 tablespoon toffee bits or almond
brickle chips
1/2 (1 ounce) square semisweet
chocolate, grated

Directions

Line a baking sheet with parchment paper. Trace two 8-in. circles 1 in. apart on paper; set aside. In a mixing bowl, beat egg whites and cream of tartar until soft peaks form. Sift confectioners' sugar and cocoa over meringue; gently fold in. Fold in vanilla. Spread evenly over circles. Bake at 275 degrees F for 1 hour. Turn oven off and do not open door; let meringues dry for 1 hour. Remove from oven; cool on baking sheet. When completely cool, remove meringues from paper; store in an airtight container.

In a mixing bowl, cream butter and sugar for 2 minutes. Add egg, then egg white, one at a time, beating well after each addition. Beat on high speed until light and fluffy. Stir in vinegar and vanilla. Combine flour, cocoa and baking soda; add to batter alternately with buttermilk and water.

Pour into two 9-in. round baking pans coated with nonstick cooking spray and floured. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks. To assemble, spread 1/2 cup whipped topping over one cake layer; top with a meringue and another 1/2 cup topping. Top with second cake layer, 1/2 cup topping, second meringue and remaining topping. Sprinkle with toffee bits and shaved chocolate.

Whoopie Almond Chocolate Pies

Ingredients

Nonstick spray and flour for pans
3/4 cup sugar
1/2 cup unsalted butter, room temperature
1 (7 ounce) package almond paste, broken into pieces
3 large eggs
1 tablespoon milk
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
1/3 cup cake flour
1/2 teaspoon baking powder
10 ounces semi-sweet or milk chocolate
1 1/4 cups heavy cream
1/3 cup chopped California Almonds

Directions

Preheat oven to 350 degrees F. Spray 2 muffin pans with nonstick spray; coat with flour and tap out excess.

Cream sugar and butter in a large bowl until fluffy. Add almond paste, 1 piece at a time, beating until well blended after each addition. Beat in eggs 1 at a time. Stir together milk, almond extract and salt, and add to butter mixture. Mix flour and baking powder in small bowl; add to batter. Beat just until blended.

Spoon batter into 2 pans; they won't be very full. Bake 15-18 minutes, or until golden brown and a tester inserted into center of one comes out clean. Cool in pan on rack.

Chop chocolate and place in a medium bowl. Bring cream to a boil and pour over chocolate; let sit for 2 minutes, and then stir well. Let ganache firm up so that it's spreadable.

To assemble whoopie pies, sandwich 2 together with ganache. Spread more ganache on top and sprinkle with almonds.

Chocolate Chip Sprinkle Cookies

Ingredients

2 cups butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup quick-cooking oats
1/2 cup crisp rice cereal
1/2 cup colored candy sprinkles
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in remaining ingredients. Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Ooey Gooey Chocolate Chip Cookies

Ingredients

2 1/3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 pinch salt
3/4 cup packed brown sugar
3/4 cup white sugar
1 cup butter
1 teaspoon vanilla extract
2 eggs
2 cups semisweet chocolate chips
1/4 cup flaked coconut
1 1/2 cups miniature
marshmallows

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix dry ingredients and set aside.

Cream sugars, butter or margarine and vanilla. Beat in eggs and when smooth add dry ingredients.

Next add the coconut followed by the marshmallows and finally the chips. They will break up the marshmallows with the beater action.

Drop small scoop onto ungreased cookie sheets. Bake 10 minutes and remove from oven. Let sit on tray for several minutes to let the marshmallows dry. This will make it easier to get off the tray. Store in a tight-fitted container.

Ghirardelli® Dark Chocolate Cupcakes

Ingredients

Cupcakes:

1 1/8 cups all-purpose flour
1/4 cup Ghirardelli Unsweetened Cocoa
1 1/4 teaspoons baking soda
1/4 teaspoon salt
1 large egg
1/2 cup firmly packed light brown sugar
1/2 cup granulated white sugar
1/2 cup whole milk plus
2 tablespoons whole milk
1/3 cup strong brewed coffee or espresso
1/2 cup unsalted butter, melted

Frosting:

6 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces
3/4 cup heavy cream
3 tablespoons unsalted butter
1 cup Ghirardelli Milk or Semi-Sweet Chocolate Chips

Directions

Preheat the oven to 350 degrees F. Line 12 cupcake molds or muffin tins with paper liners or spray with nonstick spray.

To make the cupcakes, sift together the flour, cocoa, baking soda, and salt.

In a medium bowl, whisk together the egg, brown sugar, and white sugar. Whisk in the milk, coffee, and melted butter. Whisk in the dry ingredients. Divide the batter evenly among the cupcake molds, filling them about three-quarters full.

Bake for 15 minutes, or until a tester inserted in the middle of the cupcakes comes out clean. Cool for 10 minutes. Using a small spatula or knife, remove the cupcakes from the pan. Continue to cool on a wire rack to room temperature.

To make the frosting, melt the chopped chocolate in the top of a double boiler, or in a heatproof bowl, over barely simmering water, stirring occasionally until smooth. Heat the cream until hot. Remove from the heat and whisk in the chocolate. Transfer to a bowl and cool to just warm. Whisk in the butter until smooth. Let sit until it reaches a spreading consistency, about 1 hour. Spread the frosting on top of the cupcakes. Sprinkle them with chocolate chips.

Cherry Chocolate Cups

Ingredients

2 1/2 (1 ounce) squares semisweet chocolate
2 teaspoons shortening, divided
2 1/2 (1 ounce) squares white chocolate
1/2 cup chopped dried cherries
1/2 cup boiling water
1/4 teaspoon almond extract
1 (8 ounce) package cream cheese, softened
3 tablespoons confectioners' sugar
1 drop red food coloring
1/4 teaspoon grated lemon peel

Directions

In a microwave, melt semisweet chocolate and 1 teaspoon shortening. Brush evenly on the inside of 12 paper or foil miniature muffin cup liners. Repeat with white baking chocolate and remaining shortening. chill until firm, about 25 minutes. Meanwhile, in a bowl, combine cherries, water and extract; let stand for 5 minutes. Drain, reserving liquid.

In a small mixing bowl, combine the cream cheese, confectioners' sugar, food coloring, lemon peel and 2 tablespoons reserved cherry liquid; beat on medium-low speed for 2 minutes or until smooth. Fold in cherries.

Cut a small hole in the corner of a pastry or plastic bag; insert a tip. Fill with cherry mixture. Pipe into chocolate cups. Refrigerate for 1 hour or until firm. Carefully remove from liners.

Double Chocolate Nummies

Ingredients

1 1/4 cups butter
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 egg
1/4 cup water
1/2 teaspoon salt
6 tablespoons unsweetened
cocoa powder
1 cup all-purpose flour
1/2 teaspoon baking soda
2 cups semisweet chocolate chips
2 cups rolled oats

Directions

Preheat oven to 350 degrees F (190 degrees C).

Cream the together the butter or margarine, white sugar, vanilla, egg and water. Stir in the salt and the cocoa and beat well.

Combine the flour and the baking soda. Stir the flour mixture into the creamed mixture. Mix in the chocolate chips and oatmeal. Drop tablespoon sized drops onto an ungreased cookie sheet.

Bake at 350 degrees F (190 degrees C) for 12 to 14 minutes.

White Chocolate Cream Cake

Ingredients

3 (1 ounce) squares white chocolate, chopped
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
2 1/4 teaspoons baking powder
1/2 teaspoon salt
1 2/3 cups heavy cream
3 eggs
1 teaspoon almond extract

3 (1 ounce) squares white chocolate, chopped
3 1/2 cups confectioners' sugar
1/4 cup butter, softened
4 tablespoons water
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - (8 or 9 inch) round pans.

In a double boiler, over lightly simmering water, melt 3 ounces white chocolate, stirring occasionally, until melted; set aside and cool to lukewarm. In a small bowl, mix flour, sugar, baking powder and salt; set aside. In a large chilled bowl, whip heavy cream until stiff peaks form; set aside.

In a large bowl, beat eggs or about 5 minutes, or until light and lemon colored. Beat in 1 teaspoon almond flavoring and melted white chocolate. Fold in whipped cream. Fold in flour mixture, about 1/2 cup at a time. Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make White Chocolate Frosting: In a large bowl, heat 3 ounces white baking chocolate over low heat, stirring occasionally, until melted; cool to lukewarm. In a medium bowl on medium speed, combine melted white chocolate, confectioners' sugar, butter, water and 1/2 teaspoon almond extract. Beat until smooth and of spreading consistency.

Chewy Chocolate Cookies I

Ingredients

1 1/4 cups butter, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Sift together the flour, cocoa, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake 8 to 9 minutes in the preheated oven. Cookies will be soft. Cool slightly on cookie sheet; remove from sheet onto wire rack to cool completely.

Chocolate-Cherry Brownie Cups

Ingredients

1 cup butter (no substitutes)
4 (1 ounce) squares semisweet chocolate
4 eggs
1 1/2 cups sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 cups chopped walnuts
3/4 cup maraschino cherries, chopped

Directions

In a microwave or double boiler, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs and sugar. Add vanilla and the chocolate mixture. Stir in flour, walnuts and cherries. Fill paper-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Chewy Chocolate Candies

Ingredients

2 tablespoons butter, melted
2 (1 ounce) squares unsweetened chocolate, melted and cooled
1/2 cup light corn syrup
3 cups confectioners' sugar, divided
3/4 cup powdered milk
1 teaspoon vanilla extract

Directions

In a medium mixing bowl, stir together butter and chocolate. Beat in corn syrup, 2 cups of confectioner's sugar, powdered milk and vanilla. Dough will be stiff.

Sprinkle a work surface with the remaining 1 cup confectioners' sugar. Turn dough out onto work surface and knead until remaining sugar is incorporated. Shape into small logs and wrap in waxed paper.

Kate's Chocolate Chip Kookies

Ingredients

1/2 cup shortening
1/2 cup butter
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 cup all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 cup milk chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together butter, shortening, and sugar. Add eggs and vanilla, then mix.

Add flours and baking soda. Stir. Add chocolate chips. Stir.

Drop by teaspoonful on greased cookie sheet. DO NOT FLATTEN. Bake for 8-10 minutes.

French Silk Chocolate Pie

Ingredients

1 Pillsbury® refrigerated pie crust, softened as directed on box
3 (1 ounce) squares Hershey®'s unsweetened chocolate, cut into pieces
1 cup LAND O LAKES® butter, softened (do not use margarine)
1 cup sugar
1/2 teaspoon vanilla
4 pasteurized eggs or equivalent fat-free cholesterol-free egg product
1/2 cup sweetened whipped cream
Chocolate curls (optional)

Directions

Heat oven to 450 degrees F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls. Store in refrigerator.

Chocolate Zucchini Cake III

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
3 cups grated zucchini
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts and zucchini until they are evenly distributed. Pour into the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Cool cake completely before frosting with your favorite frosting.

Delicious Chocolate Shake

Ingredients

2 scoops chocolate ice cream
2 tablespoons powdered
chocolate drink mix
1 cup milk

Directions

In a blender, combine ice cream, drink mix powder and milk. Blend until smooth. Pour into glasses and serve.

Almond Chocolate Biscotti

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup all-purpose flour
1/2 cup butter or margarine,
melted
1/4 cup chocolate syrup
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup slivered almonds
1/2 cup miniature semisweet
chocolate chips
1 (10 ounce) package vanilla or
white chips
2 tablespoons shortening

Directions

In a large mixing bowl, combine the dry cake mix, flour, butter, chocolate syrup, eggs and extracts; mix well. Stir in the almonds and miniature chocolate chips. Divide dough in half. On ungreased baking sheets, shape each portion into a 12-in. x 2-in. log.

Bake at 350 degrees F for 30-35 minutes or until firm to the touch. Cool for 15 minutes. Transfer to a cutting board; carefully cut diagonally with a serrated knife into 1/2-in. slices. Place cut side down on ungreased baking sheets. Bake for 10-15 minutes or until firm. Remove to wire racks to cool.

In a small heavy saucepan over low heat, melt vanilla chips and shortening. Drizzle over biscotti; let stand until hardened. Store in an airtight container.

Double-Peanut Double-Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1 teaspoon baking powder
3/4 cup unsalted butter
1/2 cup peanut butter
1 cup white sugar
2 eggs
1 cup semisweet chocolate chips
1 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl whisk together flour, cocoa powder, baking soda, and baking powder.

In another bowl with an electric mixer cream butter, peanut butter, and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in flour mixture and stir in chocolate chips and peanut butter chips.

Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven 20 minutes. Cool cookies on racks. Cookies keep in airtight containers for about 5 days.

Chocolate Macaroons II

Ingredients

3 ounces cream cheese, softened
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup flaked coconut
1/2 cup finely chopped walnuts
1/3 cup butter
1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup Dutch process cocoa powder
1 egg
3 tablespoons milk
1/2 teaspoon baking soda

Directions

To Make Filling: Beat cream cheese, 1/3 cup sugar and vanilla until soft and smooth. Add coconut and nuts. Chill.

To Make Dough: Beat butter until softened. Add half of flour. Then add 1 cup sugar, cocoa, egg, milk, and baking soda. Beat until combined. Work in the rest of the flour. Chill dough until firm enough to roll.

Place dough between 2 sheets of waxed paper. With rolling pin roll dough in a rectangle 14 x 6 inches. Remove top sheet of waxed paper.

Remove filling from refrigerator and shape into a roll 14 inches long. Place filling on top of dough. Start on one end and roll dough around filling (like rolling up a rug) . Moisten and pinch edges together. Cut roll in half. Wrap in waxed paper and refrigerate for two days.

Cut into 1/4 inch slices (using a very sharp knife or waxed dental floss). Put on greased cookie sheets and bake at 375 degrees F (190 degrees C) for 8 to 10 minutes. Cool on sheet for about 1 minute and then finish cooling on racks.

Chocolate Swirls

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 (3 ounce) package cream cheese
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large bowl, cream together butter, brown sugar, and white sugar until smooth. Beat in cream cheese, egg, and vanilla. Combine flour, baking powder, and salt; mix into creamed mixture to form a soft dough. Fold in the melted chocolate until the dough is just marbled. Do not over mix. Drop dough by heaping teaspoons onto ungreased cookie sheets. Cookies should be about 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, or until edges are light golden brown. Cool completely before storing.

Double Chocolate Marble Cake

Ingredients

6 eggs
1 cup butter
1 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup sour cream
2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an flour one 10 inch tube pan.

To make marbling mixture: Combine 1/3 cup of the coca and 1/2 cup of the white sugar and mix well.

In a large bowl, beat the egg whites until stiff, and set aside.

In another bowl, cream the butter with 1 cup of the sugar and the brown sugar. Beat in the egg yolks, then the vanilla and sour cream.

In another bowl, stir together the flour, cocoa, salt, and baking soda. Beat into the creamed mixture. Stir about 1/3 of the egg whites into the batter to lighten it and then fold in the rest gently but thoroughly. Spread about 1/4 of the batter into a greased and floured tube pan and sprinkle with about 1/3 of the cocoa-sugar mixture. Continue repeating layers, ending with the batter. With a knife, lightly swirl the batter and cocoa mixture together

Bake at 325 degrees F (175 degrees C) for 1 3/4 hours, or until it tests done with a toothpick. Let cool on a rack. Makes 16 to 20 servings.

Chocolate Sandwich Cookies I

Ingredients

3 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
3/4 teaspoon salt
3 teaspoons baking powder
1 1/2 cups milk
2 eggs
1 1/2 teaspoons vanilla extract
3/4 cup shortening

3/4 cup butter, softened
2 cups confectioners' sugar
1/8 teaspoon salt
1 (7 ounce) jar marshmallow creme
1 1/2 teaspoons vanilla extract
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine flour, white sugar, cocoa powder, 3/4 teaspoon salt, and baking powder. Stir in 1 1/2 cups milk, eggs, 1 1/2 teaspoons vanilla, and shortening. Mix until smooth using an electric mixer. Drop batter by rounded teaspoons onto ungreased cookie sheets. Leave space, and only use a teaspoon; these spread.

Bake in preheated oven for 7 to 8 minutes. Remove from pan immediately, and cool on wire rack.

To make the filling, combine the butter, confectioners' sugar, 1/8 teaspoon salt, marshmallow creme, 1 1/2 teaspoons vanilla, and 1 tablespoon milk in a medium bowl. Beat with mixer until fluffy. Spread filling on one cookie, and top with another sandwich style.

Chocolate Pizza

Ingredients

1 cup semisweet chocolate chips
1/2 cup shortening
1/2 cup all-purpose flour
1/2 cup white sugar
2 eggs
1 teaspoon baking powder
3/4 cup semisweet chocolate chips
2 tablespoons shortening
2 tablespoons water

Directions

Melt 1 cup chocolate chips, and 1/2 cup shortening in a double boiler; cool. Stir in flour, sugar, eggs, and baking powder with fork. Spread crust evenly onto a well greased pizza pan.

Bake at 375 degrees F (190 degrees C) for 15 minutes. Cool.

Combine 3/4 cup chocolate chips, 2 tablespoons shortening, and water. Melt in a doubler boiler. Stir until smooth. Spread glaze evenly over cooled chocolate crust. Decorate as desired with candies.

Passover Chocolate Cheesecake

Ingredients

2 1/2 cups crushed chocolate macaroon cookies
1/3 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 cup white sugar
4 teaspoons matzo meal
1/4 cup milk
1/2 teaspoon vanilla extract
3 eggs
1 cup semisweet chocolate chips
1 teaspoon butter

Directions

Preheat the oven to 375 degrees F (190 degrees C). In a small bowl, stir together the crushed macaroons and butter. Press into the bottom of a 9 inch springform pan. Bake for 15 minutes in the preheated oven; remove and cool.

In a medium bowl, stir cream cheese and sugar together until well blended. Stir in matzo meal, milk and vanilla until smooth. Mix in the eggs one at a time.

Combine the chocolate chips and butter in a small microwave-safe dish. Heat at 30 second intervals until melted, stirring at each interval. Stir into the cream cheese batter. Pour the batter over the cooled crust and smooth the top.

Bake in the preheated oven for 40 minutes, or until the center appears solid when jiggled slightly.

Strawberry Chocolate Meringue

Ingredients

3 egg whites
1/4 teaspoon cream of tartar
1 teaspoon vanilla extract
1 cup sugar
1/2 cup finely chopped toasted almonds

FILLING:

1 (3 ounce) package cream cheese, softened
1/2 cup packed brown sugar
1/2 cup baking cocoa
2 tablespoons milk
1/2 teaspoon vanilla extract
1 cup whipping cream, whipped
3 cups whole fresh strawberries
2 (1 ounce) squares semisweet chocolate, chopped
2 teaspoons shortening

Directions

Place egg whites in a mixing bowl; let stand at room temperature for 30 minutes. Add cream of tartar and vanilla; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Fold in almonds.

Line a baking sheet with parchment paper. Trace a 9-in. circle on paper. Spoon meringue evenly over circle, forming a 1-1/4-in. rim. bake at 300 degrees F for 45 minutes. Turn oven off and do not open door; let meringue dry for 1 hour. Cool on baking sheet on a wire rack. When completely cool, remove meringue from parchment paper.

In a mixing bowl, beat cream cheese and brown sugar until smooth and fluffy. Beat in cocoa, milk and vanilla. Fold in whipped cream. Spoon into the meringue shell. Top with strawberries. Melt chocolate and shortening; drizzle over berries.

Passover Chocolate Mousse Pie

Ingredients

10 kosher for Passover chocolate wafers
1 tablespoon butter, melted

6 ounces semi-sweet chocolate chips
1/4 cup water
1/4 cup white sugar
2 eggs
1 (7 ounce) can whipped cream

Directions

Crumble the chocolate wafers into a medium-size mixing bowl. Combine the chocolate crumbles with the melted butter or margarine. Press mixture with your hands into a 9 inch pie plate.

Melt chocolate chips in the top of a double boiler. Stir occasionally until smooth. Pour water into the chocolate and continue stirring until blended. Remove the chocolate from the heat.

Whip the sugar and eggs until thick and pale. Fold the chocolate mixture into the bowl with the sugar and eggs. Fold 1/2 whipped cream into the mixture. Pour mixture into the pie crust. Decorate with remaining cream.

Chocolate Pinwheel Cookies

Ingredients

1/2 cup shortening
1/2 cup white sugar
2 teaspoons vanilla extract
1 egg yolk
1 tablespoon milk
1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 (1 ounce) square unsweetened chocolate, melted
1 tablespoon milk
2 tablespoons hot milk

Directions

Thoroughly cream shortening and sugar and vanilla; blend in egg yolk and 1 tablespoon milk. Sift together flour, baking powder, and salt; stir into creamed mixture.

Divide dough in half; to one part, add chocolate and 1 tablespoon milk; mix. Chill both doughs 1 1/2 hours.

On waxed paper, roll each half of dough into 10x12 inch rectangle. Brush chocolate layer with hot milk; place plain layer atop so its far edge extends beyond chocolate edge. Roll as for jelly roll.

Wrap roll in waxed paper. Chill thoroughly.

Slice thin. Bake on greased cookie sheet in moderate oven 375 degrees F (190 degrees C) 8 to 10 minutes. Makes 4 to 6 dozen cookies.

Chocolate Chip Monster Pops

Ingredients

1 cup butter, softened
3/4 cup white sugar
1/2 cup packed brown sugar
2 egg
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
2 cups semisweet chocolate chips
15 popsicle sticks

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a large cookie sheet.

In a large bowl, cream the butter and sugar together. Add eggs and vanilla; mix until smooth. Sift together the flour, baking powder, and salt; stir into the creamed mixture until well blended. Mix in the chocolate chips.

Using a 1/3 cup measuring cup, drop cookies onto the cookie sheet. Be sure cookies are at least 2 inches apart. Insert a popsicle stick into each cookie, and bake for 25 to 30 minutes. Cool for 2 to 3 minutes before transferring to a wire rack to cool completely.

Chocolate Chip Cookies for Special Diets

Ingredients

1/2 cup butter, softened
3/4 cup granulated artificial sweetener
2 tablespoons water
1/2 teaspoon vanilla extract
1 egg, beaten
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and sugar substitute. Mix in water, vanilla, and egg. Sift together the flour, baking soda, and salt; stir into the creamed mixture. Mix in the chocolate chips and pecans. Drop cookies by heaping teaspoonfuls onto a cookie sheet.

Bake in the preheated oven for 10 to 12 minutes. Remove from cookie sheets to cool on wire racks. These cookies freeze well.

Chocolate Pound Cake III

Ingredients

1 1/2 cups butter, softened
3 cups white sugar
5 eggs
2 teaspoons vanilla extract
2 teaspoons instant coffee
granules dissolved in 1/4 cup hot
water
1 cup buttermilk
2 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
1/2 teaspoon baking powder
1 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, cocoa, baking powder, and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the dissolved coffee and buttermilk. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 20 minutes, then turn out onto a wire rack and cool completely.

Chocolate Chip Pumpkin Cookies

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 (15 ounce) can pumpkin puree
- 4 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and white sugar until smooth. Beat in the eggs one at a time. Stir in the vanilla and pumpkin until well blended. Combine the flour, baking soda, baking powder, salt, cinnamon and nutmeg; stir into the pumpkin mixture. Mix in the chocolate chips. Stir in the walnuts if desired. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges begin to brown. Allow to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.

Chocolate Cheesecake IV

Ingredients

1 (9 inch) graham cracker crust
2 (8 ounce) packages cream
cheese
2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Melt chocolate chips in a double boiler or in the microwave, stirring occasionally until smooth. set aside.

In a medium bowl, mix the cream cheese until smooth and creamy. Gradually add the sweetened condensed milk, then beat in the eggs and vanilla. Finally, stir in the melted chocolate. Pour into the prepared crust.

Bake for 1 hour in the preheated oven, until the center is set. Allow cheesecake to cool to room temperature, then refrigerate at least 4 hours before serving.

Kate's Light n' Fluffy Buttermilk and Chocolate

Ingredients

1 1/2 cups all-purpose flour
5 tablespoons powdered buttermilk
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 cup milk
1/4 cup heavy cream
2 egg yolks
1/4 cup butter, melted
2 egg whites
1 cup miniature semisweet chocolate chips

Directions

In a large bowl, mix the flour, powdered buttermilk, baking powder, and baking soda. In a separate bowl, whip the cream using an electric mixer; stir in milk, egg yolks, and melted butter. Stir the milk mixture into the dry ingredients until smooth. In a clean glass or metal bowl, whip egg whites to stiff peaks. Fold the egg whites and chocolate chips into the batter using a rubber spatula or wooden spoon.

Preheat a waffle iron, and coat with cooking spray. Spoon batter onto the hot iron, and cook until there is no longer steam coming out and the waffles are light brown.

Pears Covered with Chocolate

Ingredients

1 cup water
1/3 cup white sugar
5 small pears, peeled
4 ounces semisweet chocolate,
chopped

Directions

In a saucepan over medium heat, stir together the water and sugar. Bring to a boil. Add the pears, and cook for about 5 minutes. Remove pears and set them on a plate.

In a metal bowl over simmering water, or in the microwave, melt chocolate, stirring frequently until smooth. Remove from heat. Spoon chocolate over pears to coat. Remove pears to a clean plate, and chill until serving. Serve cold.

Chocolate Pecan Pie

Ingredients

1 (9 inch) unbaked pie shell
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Press pie shell into and up the sides of a 9 inch pie plate.

Beat eggs, sugar, salt, margarine, and syrup with hand mixer. Stir in pecans and chocolate chips. Pour into pie shell.

Bake until set, 40 to 50 minutes. Let cool before cutting.

Candy Cane Chocolate Chunk Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
1/2 teaspoon peppermint extract
2 3/4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 (5 ounce) milk chocolate candy bar, chopped
1 cup coarsely chopped peppermint candy canes

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and peppermint extracts. Combine the flour, cream of tartar, baking soda, and salt; stir into the creamed mixture until all of the dry has been absorbed. Mix in the chocolate chunks and chopped candy cane. Form spoonfuls of dough into balls, and place them 2 inches apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven.

Chocolate Hazelnut Cupcakes

Ingredients

2 cups white sugar
1 cup all-purpose flour
3/4 cup ground toasted hazelnuts
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1/2 cup vegetable oil
1 cup milk
2 teaspoons vanilla extract
1/3 cup water
2 cups chocolate-hazelnut spread, such as Nutella®
1 cup chopped toasted hazelnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 18 muffin cups or line with paper baking cups. Stir together the sugar, flour, ground hazelnuts, cocoa powder, baking powder, baking soda, and salt; set aside.

Beat together the eggs, vegetable oil, milk, and vanilla extract with an electric mixer until smooth. Stir in the flour mixture until moistened, then stir in the water until batter is smooth. Batter may be a bit thin. Pour into the prepared muffin cups.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 15 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack. Once cool, frost with the chocolate-hazelnut spread, and sprinkle with chopped hazelnuts to garnish.

White Chocolate Cheesecake with White

Ingredients

4 (1 ounce) squares white chocolate
3 (8 ounce) packages cream cheese
3/4 cup white sugar
1/4 cup all-purpose flour
3 eggs
1 1/2 cups heavy whipping cream
1/2 teaspoon vanilla extract
2 cups finely chopped white chocolate
2 fluid ounces brandy

Directions

Preheat oven to 300 degrees F (150 degrees C). Wrap the outside of a 10 inch springform pan with foil. Grease the inside of the pan.

Place the cream cheese, sugar, and flour in a mixing bowl and cream until light and fluffy. Beat in eggs one at a time, mixing well after each addition. Scrape bowl.

Melt 4 ounces of the white chocolate. With an electric mixer on low speed, mix melted white chocolate into cream cheese mixture. Keeping electric mixer on low, slowly beat in the vanilla and 1/2 cup of heavy cream. Blend well. Pour mixture into the prepared springform pan.

Place cheesecake pan in a water bath filled with warm water. Bake at 300 degrees F (150 degrees C) for 50 to 60 minutes, or until center of the cheesecake is just firm. Cool at room temperature for 1 hour. Refrigerate until set before removing from pan.

To make White Chocolate Brandy Sauce: Place 1 cup heavy cream in a saucepan and bring to a boil. Watch carefully so it doesn't boil over. Pour hot cream over 2 cups of finely chopped white chocolate and stir with a wooden spoon until melted. Add brandy and continue stirring until incorporated. Pour over chilled cheesecake and serve.

Grandpop's Special Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 pinch salt
1 cup milk
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 cup hot, brewed coffee
2 eggs

Directions

In a large bowl, sift together flour, sugar, cocoa, baking powder, soda, and salt.

Add oil, milk, vanilla, coffee, and eggs; beat well. Batter will be thin. Pour into two 9 inch greased and floured round pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes, or when top springs back when done. Cool layers on wire racks.

Chocolate Chip Cookies VI

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups finely chopped zucchini
3 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
3/4 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, sugar. Beat in egg and vanilla. Stir in the zucchini. Combine the flour, baking powder, salt and cinnamon; stir into the zucchini mixture. Mix in the chocolate chips and walnuts. Drop by heaping spoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges are light brown. Remove from baking sheets to cool on wire racks.

The De Leon Chocolate Chip Cookies

Ingredients

1 cup butter, melted
3/4 cup brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon coffee flavored liqueur
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, mix together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and coffee liqueur. Combine the flour, baking soda and salt; stir into the sugar mixture until well blended. Stir in chocolate chips. Drop dough by rounded tablespoonfuls 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Granola-Chocolate Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup semi-sweet chocolate chips
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, chocolate chips and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes in the preheated oven, until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool.

Chocolate Turtle Cheesecake

Ingredients

7 ounces caramels
1/4 cup evaporated milk
3/4 cup chopped pecans
1 (9 inch) prepared chocolate
cookie crumb crust
6 ounces cream cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup hot fudge topping

Directions

Place caramels and evaporated milk in a saucepan. Heat over low heat, stir continually until smooth for about five minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds more.

Pour pudding mix over caramel layer, covering completely. Chill, loosely covered, until set (it usually takes about 15 minutes).

Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Chocolate Italian Cream Cake

Ingredients

1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup unsweetened cocoa powder
1 cup buttermilk
1 teaspoon vanilla extract
1 cup shredded coconut
1 cup chopped pecans
1 cup cream cheese
1/2 cup butter
1/4 cup unsweetened cocoa powder
4 cups sifted confectioners' sugar
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 8-inch round cake pans. Separate the eggs.

Cream 1/2 cup of the butter, shortening and sugar together. Add egg yolks, one at a time, beating after each addition. Stir in 1 teaspoon of the vanilla.

Sift soda, flour and 1/4 cup cocoa together. Add alternately with buttermilk to the creamed mixture, beginning and ending with dry ingredients. Stir in the coconut and 1 cup of the chopped pecans.

Beat the egg whites until stiff peaks form and fold into the batter. Pour batter into the prepared cake pans.

Bake at 325 degrees F (165 degrees C) for 25 to 30 minutes. Let cakes cool completely before frosting between layers and on sides.

To Make Frosting: Cream the cream cheese and butter together. Sift confectioner's sugar and 1/4 cup cocoa, beating in a little at a time until well-creamed. Add 1 teaspoon vanilla and 1 cup pecans.

Chocolate Puffed Wheat Squares

Ingredients

8 cups puffed wheat cereal
3 tablespoons unsweetened
cocoa powder
1/3 cup corn syrup
1/4 cup packed brown sugar
1/3 cup butter or margarine

Directions

Place puffed wheat in a large bowl, and set aside. Grease one 9x9 inch pan.

Grease the rim of a medium saucepan to prevent boil-over. Place the cocoa powder, corn syrup, brown sugar, and butter or margarine in the saucepan. Cook over medium heat, stirring often until mixture comes to a full boil. Allow to boil for 1 minute, and then remove from heat.

Pour chocolate mixture over puffed wheat, and stir until puffed wheat is evenly coated. Using a buttered spatula, press mixture into the prepared pan. Allow to cool, then cut as desired. Wrap squares individually, or store in an airtight container.

Nora's Special Chocolate Chip Muffins

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup miniature semisweet chocolate chips
1 egg, beaten
3/4 cup milk
1/3 cup vegetable oil

3 tablespoons white sugar
2 tablespoons brown sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners.

In a large bowl, combine flour, 1/2 cup sugar, baking powder, salt and chocolate chips. Add egg, milk and oil; stir just until batter is moistened. Spoon batter into prepared muffin cups, filling about 3/4 full.

In a small bowl, stir together 3 tablespoons white sugar and 2 tablespoons brown sugar. Sprinkle sugar mixture over muffins.

Bake in preheated for 20 to 25 minutes, until golden brown. Remove immediately from pan.

PHILLY Chocolate Turtle Cheesecake

Ingredients

1 1/4 cups finely chopped toasted pecans
2 tablespoons non-hydrogenated margarine, melted
2 tablespoons sugar
32 KRAFT Caramels, chopped
3 tablespoons milk
3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened
3/4 cup white sugar
3 eggs
1 (8 ounce) package BAKERS Semi-Sweet Chocolate, melted, cooled slightly
1/2 cup pecan halves, toasted

Directions

Heat oven to 350 degrees F. Cover bottom of 9 inch springform pan with parchment paper. Combine chopped pecans, margarine and 2 tablespoon sugar; press onto bottom of pan. Microwave caramels and milk in microwaveable bowl on MEDIUM 4 to 5 minutes or until caramels are completely melted and mixture is well blended, stirring every 2 minutes. Spread over crust to within 1 inch of edge; cool.

Beat cream cheese and remaining sugar with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in chocolate; pour over caramel layer.

Bake 45 to 50 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Sprinkle with pecans halves just before serving.

Banana Chocolate Chip Softies

Ingredients

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup butter, softened
1/4 cup light brown sugar
1 ripe banana, mashed
1 egg
1 teaspoon vanilla extract
3/4 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking powder and salt, set aside.

In a medium bowl, cream together the butter and brown sugar. Beat in the banana and egg, then stir in the vanilla. Gradually stir in the dry ingredients until well blended. Fold in the chocolate chips and walnuts, if desired. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Toll House® White Chip Chocolate Cookies

Ingredients

2 1/4 cups all-purpose flour
2/3 cup NESTLE® TOLL HOUSE®
Baking Cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter or margarine,
softened
3/4 cup granulated sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12 ounce) package NESTLE®
TOLL HOUSE® Premier White
Morsels

Directions

PREHEAT oven to 350 degrees F.

COMBINE flour, cocoa, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Mom's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.

Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

Chocolate Cheesecake II

Ingredients

1 1/2 cups chocolate cookie crumbs
2 tablespoons white sugar
1/4 cup butter, melted
1/4 cup semisweet chocolate chips
1/4 cup heavy whipping cream
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
1/3 cup unsweetened cocoa powder
3 eggs
1 teaspoon vanilla extract
1 1/2 cups semisweet chocolate chips
1/4 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a small bowl, mix together 1 1/2 cups chocolate wafer crumbs, 2 tablespoons sugar, and melted butter. Press onto the bottom and 1 1/2 inch up the sides of the prepared 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for 10 minutes. Allow to cool. Reduce oven temperature to 325 degrees F (165 degrees C).

To Make Filling: In a small saucepan, heat 1/4 cup whipping cream and 1/4 cup chocolate chips, stirring constantly, until chips are melted. Remove from heat.

In a large mixing bowl, beat cream cheese and 1 cup of sugar until smooth. Add cocoa and beat well. Add eggs and beat on low until just blended. Stir in 1 teaspoon vanilla and reserved chocolate mixture until blended. Pour over crust. Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes or until center is almost set.

To Make Topping: In a small saucepan, heat 1/4 cup whipping cream and 1 teaspoon vanilla until just before boiling. Stir constantly and be careful not to boil over. Have 1 1/2 cups chocolate chips ready in a small bowl. Pour in the hot cream and stir with a spoon until smooth. Spread over baked cheesecake and refrigerate overnight.

Double Chocolate Brownie Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
1/2 cup water
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Have all ingredients at room temperature.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, sour cream, oil and water. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Cookie Mix in a Jar

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup dark brown sugar
1/2 cup white sugar
1/4 cup cocoa
1/2 cup chopped pecans
1 cup semi-sweet chocolate chips

Directions

Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.

In a 1 quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.

Attach a tag with the following instructions: Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees F (175 degrees C) 2. Empty cookie mix into large bowl. Thoroughly blend mixture with hands. Mix in 3/4 cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.

Buttermilk Chocolate Cake with Fudge Icing

Ingredients

1 cup buttermilk
2 teaspoons baking soda
2 cups white sugar
2 eggs
3 tablespoons unsweetened cocoa powder
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
2 cups all-purpose flour

1 cup white sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/4 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, combine the buttermilk and baking soda. Set aside in a warm place.

In a large bowl, mix together 2 cups sugar, eggs, 3 tablespoons cocoa powder, oil and 2 teaspoons vanilla until blended. Stir in the boiling water, then gradually beat in the flour. Stir in the buttermilk mixture.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Fudge Icing: In a saucepan, combine 1 cup sugar, 1/2 cup cocoa powder, milk, butter and 1 teaspoon vanilla extract. Bring to a boil, and cook for 1 minute. Remove from heat. Using an electric mixer, beat icing for 3 minutes, or until it thickens to spreading consistency. Pour over completely cooled cake.

Award Winning Soft Chocolate Chip Cookies

Ingredients

4 1/2 cups all-purpose flour
2 teaspoons baking soda
2 cups butter, softened
1 1/2 cups packed brown sugar
1/2 cup white sugar
2 (3.4 ounce) packages instant vanilla pudding mix
4 eggs
2 teaspoons vanilla extract
4 cups semisweet chocolate chips
2 cups chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda, set aside.

In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

A-Plus Hot Chocolate

Ingredients

3 tablespoons powdered
chocolate drink mix
1 tablespoon white sugar
3 tablespoons sweetened
condensed milk
1 (5 ounce) can evaporated milk

Directions

In a 16 ounce glass, combine chocolate drink mix, sugar, sweetened condensed milk, and evaporated milk. Add water to fill the glass.

Place in microwave and cook on High for 1 1/2 to 2 minutes. Stir and serve.

White Chocolate Macadamia Nut Cookies I

Ingredients

2/3 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 cup chopped macadamia nuts
6 ounces white chocolate,
chopped

Directions

Preheat oven to 325 degrees F (170 degrees C). Lightly grease baking sheets.

Beat butter, sugars, egg, and vanilla at medium speed of electric mixer until fluffy.

At low speed, gradually beat in flour, just until blended. By hand, stir in nuts and chocolate.

Drop by heaping tablespoonfuls, 2 1/2 inches apart, onto lightly greased cookie sheets.

Bake for 17 minutes or until edges of cookies are lightly browned and tops look dry. Allow to cool on baking sheets five minutes, then remove to racks to cool completely.

Favorite Chocolate Cake

Ingredients

2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup water
3 (1 ounce) squares unsweetened chocolate
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Sift the flour with the baking soda and salt three times.

Boil the water and add it to the chocolate, and stir until melted.

Cream together the butter or margarine and the sugar. Add the eggs and mix well. Stir in the vanilla.

Blend in the chocolate mixture to the creamed mixture. Add the flour alternately with the sour cream, beating well after each addition. Pour batter into two 9 inch round cake pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cakes tests done.

Ghirardelli® Chocolate Dessert Cups

Ingredients

1 1/2 pounds Ghirardelli Semi-Sweet, Milk, or White Chocolate chips or baking bars
8 small round balloons

Directions

If you are using baking bars, break or chop the chocolate into 1-inch pieces. In the top of a double boiler or in a heatproof bowl over barely simmering water, melt half the chocolate, stirring occasionally until smooth. Cool for about 5 minutes.

Line a baking sheet with parchment paper.

Inflate the balloons to a 4-inch diameter; knot. Holding a balloon by the knot, dip into the chocolate, tipping to cover the balloon halfway up with chocolate. Place the balloon, knotted side up, on the prepared baking sheet, holding the balloon in place until the chocolate starts to set. Repeat with the remaining balloons to make eight cups. Place in the freezer for 5 minutes.

Melt the remaining 3/4 pound chocolate and repeat the dipping procedure. Place in the freezer for 10 minutes.

Snip a hole in each balloon to deflate; carefully peel the balloon away from the chocolate. Refrigerate until needed. Use the same day.

Easy Chocolate Chip Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup white sugar
3/4 cup water
3/4 cup vegetable oil
4 eggs, beaten
1 cup sour cream
1/2 cup milk chocolate chips
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, instant pudding and sugar. Add the water, oil, eggs, and sour cream, mix until well blended. Finally, fold in the chocolate chips. Pour into the prepared Bundt pan.

Bake for 50 to 60 minutes in the preheated oven. Cake is done when a toothpick inserted comes out clean. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioners' sugar before cutting and serving.

Chocolate Cherry Drops

Ingredients

5/8 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
6 tablespoons unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup maraschino cherries, drained and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Blend in the egg and vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Finally, mix in the chopped cherries and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Marshmallow Candy

Ingredients

1/2 cup butter
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) package butterscotch chips
1 (12 ounce) package chocolate chips
1 cup chopped pecans
1 (10.5 ounce) package miniature marshmallows
1 teaspoon vanilla extract

Directions

In a saucepan, combine butter and sweetened condensed milk. Bring to a boil, then remove from heat. Stir in chocolate chips and butterscotch chips until melted. Stir in nuts, marshmallows and vanilla. Drop by spoonfuls onto waxed paper.

Chocolate Strawberries

Ingredients

5 ounces bittersweet chocolate,
chopped
1 pint fresh strawberries with
leaves

Directions

In a microwave-safe bowl, or in the top of a double boiler over simmering water, cook chocolate until melted. Stir occasionally until chocolate is smooth. Holding berries by the stem, dip each one in molten chocolate, about three-quarters of the way to the stem. Place, stem side down, on wire rack and chill in refrigerator until hardened.

Chocolate Chip Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/4 cups packed brown sugar
1/2 cup white sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat together margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add combined flour, baking soda and salt; mix well. Stir in oats, chocolate chips and nuts; mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 9-10 minutes. Cool for 1 minute on cookie sheet; remove to wire rack.

Mellow Chocolate Chip Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1 cup miniature marshmallows

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Mix in the chocolate chips and marshmallows. Drop by rounded spoonfuls onto the prepared cookie sheets about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Pecan Pie

Ingredients

3 eggs, lightly beaten
1 cup light or dark corn syrup
1/2 cup sugar
1/2 cup semisweet chocolate chips
2 tablespoons butter or margarine, melted
1 teaspoon vanilla extract
1 1/2 cups pecan halves
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, combine eggs, corn syrup, sugar, chips, butter and vanilla until well blended. Stir in pecans. pour into pastry shell. bake at 350 degrees F for about 50 minutes or until knife inserted near center comes out clean.

Chocolate Rum Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup white rum
1/2 cup chopped walnuts
1/2 cup butter
1 cup white sugar
1/4 cup white rum
1/4 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch Bundt pan. Place chopped nuts in the bottom of the Bundt pan.

With an electric mixer beat cake mix, pudding mix, eggs, oil, 1/2 cup of the water, and 1/2 cup of the rum on high speed for 2 minutes. Pour batter into prepared Bundt pan over the top of the chopped nuts.

Bake at 325 degrees F (165 degrees C) for 50 to 60 minutes.

To Make Rum Glaze: In a saucepan combine the butter or margarine, sugar, 1/4 cup of the rum, and 1/4 cup of the water. Bring mixture to a boil and cook for 2 minutes. Pour immediately over still warm cake.

Giant Crisp Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Mix flour, baking soda and salt; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Mix in the dry ingredients until well blended. Stir in the chocolate chips and walnuts. Roll the dough into 2 inch balls and place them 3 inches apart onto ungreased cookie sheets.

Bake for 20 to 23 minutes in the preheated oven. Allow cookies to cool for a few minutes on the baking sheet before removing to a wire rack to cool completely.

Chocolate Shell Sauce

Ingredients

3 tablespoons butter
2/3 cup semisweet chocolate
chips

Directions

Melt butter and chocolate in a small saucepan over medium heat, or in the microwave. Stirring frequently. Serve over ice cream.

Chocolate-Dipped Macaroons

Ingredients

5 egg whites
1/2 teaspoon vanilla extract
1 1/3 cups sugar
4 cups flaked coconut, toasted
3/4 cup ground almonds
12 (1 ounce) squares bittersweet
or semisweet chocolate

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Add vanilla; beat on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Gradually fold in coconut and nuts, about 1/2 cup at a time.

Drop by rounded tablespoonfuls 2 in. apart onto parchment-lined baking sheets. Bake at 275 degrees F for 25 minutes or until firm to the touch. Remove to wire racks to cool completely.

In a microwave safe bowl, melt chocolate; stir until smooth. Dip the bottom of each cookie in chocolate. Place on waxed paper-lined baking sheets. Refrigerate for 1 hour or until chocolate is set. Store in an airtight container.

White Chocolate Shot

Ingredients

2 fluid ounces creme de cacao
liqueur
2/3 cup French vanilla ice cream
1/4 cup sweetened whipped
cream

Directions

In the container of a blender, combine the creme de cacao and ice cream. Blend until smooth, then pour into shot glasses and top with whipped cream.

Chocolate Mint Sandwich Cookies

Ingredients

6 tablespoons butter
1 1/2 cups packed brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
Filling:
2 1/2 cups confectioners' sugar
1/4 cup butter
3 tablespoons milk
1/2 teaspoon peppermint extract
3 drops green food coloring
Dash salt

Directions

In a saucepan, combine the butter, brown sugar, water and chocolate chips. Cook and stir over low heat until chips are melted. Cool. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add to the chocolate mixture.

Drop by rounded teaspoonfuls 2 in. apart on to ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

In a large mixing bowl, combine filling ingredients until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Super Duper Chocolate Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup vegetable shortening
2 cups white sugar
2 teaspoons vanilla extract
4 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup chopped walnuts
3/4 cup confectioners' sugar

Directions

Melt the chocolate and shortening in a saucepan over low heat. Remove from heat and mix in sugar and vanilla. Beat in eggs 1 at a time. In a bowl, sift together flour, baking powder and salt. Stir in the chocolate mixture and nuts. Chill dough in the refrigerator 3 hours or overnight.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Place confectioners' sugar in a bowl. Roll dough into 1 inch balls. Roll dough balls in confectioners' sugar to coat. Arrange 3 inches apart on the prepared cookie sheets.

Bake 12 to 15 minutes in the preheated oven. The cookies will look soft when removed from the oven. Transfer to a wire rack to cool. Enjoy!

Death By Chocolate Cake

Ingredients

3 (3 ounce) packages ladyfinger cookies
1/2 cup dark rum
1 1/2 pounds butter
2 (12 ounce) packages semisweet chocolate chips
12 eggs, separated
2 1/2 cups heavy cream
1/4 cup white sugar
1 teaspoon vanilla extract
2 tablespoons vegetable oil
1/2 cup semisweet chocolate chips

Directions

Brush the ladyfingers with rum and use them to line the bottom and sides of a 10 inch spring form pan.

In a medium saucepan over low heat, melt butter. Remove from heat and add 24 oz. of chocolate chips; stir until melted. Cool slightly, then beat egg yolks into the mixture, one at a time, until smooth. In a separate bowl, beat the egg whites with an electric mixer until they form stiff, but not dry, peaks. Fold the whites into the chocolate mixture and pour into the lined pan. Chill in refrigerator for 6 hours.

In a large bowl, whip the cream with an electric mixer until thick. Blend in sugar and vanilla, and whip until stiff peaks form. Invert the chilled cake onto a serving platter and remove the sides and bottom of the pan. Spread a layer of whipped cream over the entire cake, and pipe the remaining whipped cream in a decorative pattern of your choice. In the top of a double boiler, melt the 1/2 chocolate chips with the oil. Cool, then drizzle over finished cake. Refrigerate until serving.

Eggless Chocolate Cake II

Ingredients

4 1/2 cups sifted all-purpose flour
3 cups white sugar
1 cup unsweetened cocoa powder
1 cup vegetable oil
3 cups water
3 teaspoons baking soda
1/2 teaspoon salt
3 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan.

In a large bowl, sift together flour, cocoa powder, soda and salt. Add sugar and mix together.

Add oil, water and vanilla and mix thoroughly.

Pour into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 1 hour or until toothpick inserted in center comes out clean.

Chocolate Brownies with Fewer Calories

Ingredients

6 (1 ounce) squares semisweet chocolate, chopped
1/2 cup boiling water
4 egg whites
1 teaspoon vanilla extract
2/3 cup white sugar
2/3 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 tablespoon confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

Melt chocolate in a large heat proof bowl over a pan of simmering water or in a microwave oven. Stir frequently until smooth then stir in the boiling water. Remove from heat and set aside to cool slightly.

Whisk the egg whites and vanilla into the chocolate mixture. Combine the sugar, flour, baking powder and salt; stir into the chocolate mixture just until blended. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, or until the edges pull away from the sides of the pan. Let cool completely before cutting into squares and dusting with confectioners' sugar.

Chocolate One Minute Icing

Ingredients

1 cup sugar
1/3 cup canned evaporated milk
1/4 cup unsweetened cocoa powder
1/4 cup shortening
2 tablespoons butter
1 teaspoon vanilla extract

Directions

Place the sugar, evaporated milk, cocoa, and shortening into a saucepan. Bring to a boil over medium heat, stirring constantly. Once the mixture is boiling, continue cooking and stirring for 1 minute.

Remove from heat, and add butter and vanilla. Beat with an electric mixer until thick, and use immediately.

Freeze-Easy Chocolate Shake

Ingredients

2 cups chocolate ice cream
1 cup milk
1 tablespoon chocolate syrup

Directions

Let ice cream soften for a few minutes. Place in blender with 1/2 to 1 cup milk (Add the greater amount of milk for a thinner consistency.) Measure in the chocolate syrup. Blend until smooth. Pour into glass and enjoy!

Candi's Chocolate Peanut Butter Chip Cookies

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/3 cup unsweetened cocoa powder
1/2 cup butter, softened
1 (3 ounce) package cream cheese, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 tablespoon applesauce
2 cups peanut butter chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Stir together the flour, baking soda, salt and cocoa; set aside.

In a large bowl, cream together the butter, cream cheese, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and applesauce. Blend in the dry ingredients to form a dough. Fold in the peanut butter chips by hand. Drop the dough by teaspoons two inches apart on a ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Double Layer Chocolate Pie

Ingredients

1 1/2 cups skim milk
2 (1.4 ounce) packages fat-free instant chocolate pudding mix
1 (9 inch) prepared graham cracker crust
1/2 cup Neufchatel cheese
1 tablespoon white sugar
1 tablespoon skim milk
1 1/2 cups lite frozen whipped topping
1/8 cup grated semisweet chocolate (optional)

Directions

Combine 1 1/2 cups milk and pudding mix in a bowl. Beat with an electric mixer until thick. Spread pudding into pie crust.

Beat Neufchatel cream cheese, sugar, and 1 tablespoon milk with an electric mixer until smooth. Fold in whipped topping. Spread over chocolate pudding. Sprinkle with grated chocolate. Cover, and chill for at least 3 hours.

Giant Toffee Chocolate Chip Cookies

Ingredients

1 cup packed brown sugar
1/2 cup buttermilk
1/2 cup shortening
1/4 cup honey
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup chopped white chocolate

Directions

Heat oven to 350 degrees F (175 degrees C).

In a large bowl, mix brown sugar, buttermilk, shortening, honey, and egg. Stir in flour, baking soda, baking powder, and salt. Stir in chocolate chips and chopped white chocolate.

Drop dough by level 1/4 cupfuls about 2 inches apart onto ungreased cookie sheets.

Bake 12 to 14 minutes, or until edges are golden brown. Cool for 4 minutes, and remove from cookie sheets.

Chocolate Mousse

Ingredients

1/4 cup semisweet chocolate chips
1 tablespoon water
1 egg yolk, lightly beaten
1 1/2 teaspoons vanilla extract
1/2 cup whipping cream
1 tablespoon sugar
Whipped cream

Directions

In a small heavy saucepan, melt chocolate chips with water over low heat; stir until smooth. Stir a small amount of hot chocolate mixture into egg yolk; return all to the pan, stirring constantly. Cook and stir for 2 minutes or until slightly thickened. Remove from the heat; stir in vanilla. Cool, stirring several times.

In a mixing bowl, beat whipping cream until it begins to thicken. Add sugar; beat until soft peaks form. Fold in cooled chocolate mixture. Cover and refrigerate for at least 2 hours. Garnish with whipped cream if desired.

Chocolate Layered Pie

Ingredients

1/2 cup chopped pecans
1/2 cup butter, melted
1 cup all-purpose flour
1 cup frozen whipped topping,
thawed
1 (8 ounce) package cream
cheese
1 cup confectioners' sugar
1 (5.9 ounce) package instant
chocolate pudding mix
2/3 cup milk
2 cups frozen whipped topping,
thawed

Directions

Mix together pecans, melted butter, and flour. Pat into the bottom and up the sides of a 9 inch pie plate. Bake at 350 degrees F (175 degrees C) until lightly browned. Remove from oven, and set aside to cool.

In a mixing bowl, blend 1 cup whipped topping, cream cheese, and confectioners sugar until creamy. Spread into cooled crust.

Whisk together pudding mix and milk. Spread evenly over cheese layer, and the spread remaining whipped topping on top. Chill 1 1/2 to 2 hours.

Chocolate Peanut Butter Brownies

Ingredients

1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 pinch salt
1/2 cup milk chocolate chips

2/3 cup peanut butter
2/3 cup confectioners' sugar
1/4 cup shortening
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup frozen whipped topping,
thawed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, blend together the butter, 1/2 cup peanut butter, white sugar, brown sugar, egg and 1 teaspoon of vanilla until smooth. Combine the flour, baking soda and salt; stir into the sugar mixture. Spread evenly into the prepared pan.

Bake for 20 minutes in the preheated oven, until firm. Remove from the oven and sprinkle with chocolate chips. Let stand for a minute, then spread the chips to form a layer.

To make the topping, blend together the 2/3 cup peanut butter, confectioners' sugar and shortening. Gradually stir in the milk and 1 teaspoon vanilla. Gently mix in the whipped topping. Chill. When brownies and topping are both cooled, spread topping onto brownies and cut into bars.

Double Chocolate Chip Cookies with Peppermint

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter
3/4 cup sugar
3/4 cup brown sugar
2 teaspoons pure vanilla extract
2 large eggs
2 cups semisweet chocolate chips
1 cup bittersweet chocolate chips
1/2 cup coarsely chopped soft
peppermint candy

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, stir together flour, baking soda, and salt. In a large bowl, stir together the butter, white sugar, and brown sugar until creamy and smooth. Stir in vanilla; then stir in eggs one at a time, stirring until the mixture is creamy and well incorporated. Gradually stir in the flour, 1/2 cup at a time, mixing well between each addition. Stir in the semi-sweet chips, then the bittersweet chips. Mix in the peppermint candy, stirring until evenly distributed. Drop by spoonfuls onto ungreased baking sheets.

Bake in a preheated oven for 9 to 11 minutes, or until golden brown. Remove from oven; allow cookies to cool momentarily on the sheets before removing them to wire racks to cool completely.

Soft Chocolate Chip Cookies II

Ingredients

1/2 cup butter
1/2 cup shortening
3/4 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups semisweet chocolate chips
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, baking soda and salt. In another bowl, combine soften butter with shortening, sugar and brown sugar and vanilla. Beat until creamy. Beat in egg. Gradually add flour mixture and mix well. Stir in chocolate chips.

Bake on ungreased cookie sheet for 8-10 min. Note: I take them out of the oven before they start to turn dark! Do not double this recipe, or they don't bake soft. Can make this recipe for bars too. Spread dough into greased 9x13 inch pan. Bake them at 375 degrees F (190 degrees C) for 15-20 minutes.

Oatmeal Peanut Butter and Chocolate Chip

Ingredients

3/4 cup butter
1/2 cup white sugar
1 cup packed brown sugar
2 eggs
1/3 cup peanut butter
1/4 cup water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the peanut butter, water and vanilla. Combine the flour and baking soda, stir into the creamed mixture. Finally, stir in the rolled oats and chocolate chips. Drop by teaspoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, until the cookies are lightly toasted on the edges. Remove from the baking sheet to cool on wire racks.

Spiced Soft Chocolate Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 (1 ounce) squares unsweetened chocolate
2 eggs
2 1/2 cups all-purpose flour
1 cup sour milk

Directions

Melt chocolate in double boiler. Beat shortening with sugar. Add eggs, salt, baking soda, cinnamon, cloves, and melted chocolate. Add flour alternately with milk, beating first with electric mixer, then with spoon.

Cover and chill dough 2 hours or more.

Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 375 degrees F (190 degrees C), for 15-18 minutes or until cookies have lightly browned around edges. Cool and store in tightly covered jar.

Chocolate Mocha Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (3.5 ounce) package non-instant
chocolate pudding mix
2 1/2 cups milk
2 teaspoons instant coffee
granules
2 tablespoons white sugar
1 (1.3 ounce) envelope whipped
topping mix
1/2 teaspoon vanilla extract
1 (1.75 ounce) package chocolate
sprinkles (jimmies) (optional)

Directions

Prepare pie filling using the directions on the package, using 2 cups milk.

In a small bowl, combine 1 cup hot filling, instant coffee, and sugar. Stir to dissolve and blend. Chill.

Cool remaining filling 5 minutes, stirring several times. Pour into crust, and chill.

Prepare whipped topping mix as directed on package, using remaining 1/2 cup milk and vanilla. Beat chilled cup of pudding until smooth, and then fold into whipped topping. Pile lightly over filling in crust, spreading evenly. Chill several hours before serving. Top with chocolate sprinkles if desired.

No Bake Chocolate Cookies I

Ingredients

1 cup butter
2 cups white sugar
1/2 cup evaporated milk
5 teaspoons unsweetened cocoa powder
1 cup flaked coconut
3 cups rolled oats

Directions

Mix oatmeal and coconut together in a large bowl.

Put other ingredients in a saucepan over medium heat, stirring constantly. When mixture comes to a boil, let it boil for 2 minutes. (any longer your cookies will be crumbly, any shorter, your cookies will be gooey)

Remove from heat and pour over the oatmeal-coconut mixture. Working quickly now, mix well and drop by spoon onto waxed paper. Let sit until firm and cool. Excellent for freezing.

Triple Chocolate Tofu Brownies

Ingredients

3/4 cup whole wheat flour
1/4 teaspoon baking soda
1/4 cup cocoa powder
1/8 teaspoon salt
1/2 (12 ounce) package silken
tofu, drained
1/4 cup olive oil
1 cup white sugar
4 teaspoons vanilla extract
4 (1 ounce) squares bittersweet
chocolate, chopped
1/2 cup dark chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan. Combine flour, baking soda, cocoa powder, and salt in a bowl.

Place the tofu into a blender. Cover, and puree until smooth. Add the olive oil and sugar. Blend for 1 more minute; pour into a mixing bowl and stir in the vanilla extract.

Melt the chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Mix the melted chocolate into the tofu mixture until well blended. Stir in flour mixture until thoroughly combined, about 3 minutes. Fold in the chocolate chips.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool before slicing into bars.

Passover Chocolate Mandelbrot

Ingredients

2 cups white sugar
1 cup pareve margarine
6 eggs
2 3/4 cups matzo cake meal
3/4 cup potato starch
1/2 teaspoon salt
1 cup chopped walnuts
2 cups semisweet chocolate chips
2 teaspoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large cookie sheet.

In a large bowl, cream together the 2 cups sugar and margarine until smooth. Beat in eggs one at a time, mixing well after each one. Combine the cake meal, potato starch and salt; stir into the creamed mixture. Mix in walnuts and chocolate chips. The mixture will be heavy. Form into 2 long oval loaves. Place onto the prepared baking sheet. Sprinkle the top with a mixture of 2 teaspoons sugar and cinnamon.

Bake for 50 to 55 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean.

Chocolate Walnut Loaf

Ingredients

1 cup water
3 tablespoons powdered buttermilk
5 tablespoons margarine, softened
1 teaspoon salt
5 tablespoons unsweetened cocoa powder
1/3 cup packed brown sugar
3 cups bread flour
2 1/4 teaspoons active dry yeast
2/3 cup chopped walnuts, toasted
2/3 cup semisweet chocolate chips

Directions

All ingredients should be at room temperature, about 80 degrees F (25 degrees C). Place all ingredients (except the walnuts and chocolate chips) in the bread machine pan in the order suggested by the manufacturer. Select the White or Basic Bread and Light Crust settings, and Start.

At the Fruit and Nut beep (or 5 minutes before the end of the last kneading cycle), add the walnuts and chocolate chips.

Remove from pan immediately at end of bake cycle, let cool and slice.

Passover Chocolate Raspberry Torte

Ingredients

2 cups unsalted butter
1 cup cola-flavored carbonated beverage
16 ounces semisweet chocolate, chopped
1/3 cup raspberry jam
1 teaspoon lemon juice
8 eggs, room temperature
1 cup white sugar
2 tablespoons vanilla sugar

1 cup semi-sweet chocolate chips
2 tablespoons unsalted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Line bottom of a 10 inch springform pan with parchment paper.

In a heavy saucepan over low heat, or using a double boiler, mix butter or margarine and cola and heat through. Remove the pan from the stove and add chocolate, stirring to melt. Let this mixture cool completely.

In a small mixing bowl, blend raspberry preserves and lemon juice together. In the bowl of an electric mixer, whip the eggs with sugar and vanilla sugar for 10 minutes on high speed. Whisk cooled, melted chocolate into egg mixture until thoroughly incorporated (mixture will deflate but that's OK). Stir in raspberry preserve mixture.

Place the prepared springform pan on a cookie sheet in the oven and reduce the oven's heat to 325 degrees F (165 degrees C). Bake 55 to 60 minutes until the cake is done. The cake is done when the top has a slight crust and seems set. Cake may rise and fall but that is fine. Refrigerate the cake several hours.

To make the glaze: Melt the chocolate chips with butter or margarine in a double boiler; stir to melt evenly. Cool, then pour over chilled cake before serving.

Best Chocolate Chip Cookies

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons hot water
- 1/2 teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.

Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Heavenly Chipped Chocolate and Hazelnut

Ingredients

2 cups semisweet chocolate chips
1 1/2 cups vanilla wafer crumbs
3/4 cup toasted, ground hazelnuts
2 tablespoons white sugar
3 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs, beaten
3 tablespoons hazelnut liqueur
13 skinned, toasted hazelnuts
4 tablespoons sour cream
1 tablespoon hazelnut liqueur

Directions

Using a blender or a food processor, finely chop 1/3 cup semisweet chocolate chips. Place in a small mixing bowl. Add vanilla wafer crumbs, ground hazelnuts, 2 tablespoons white sugar, and melted butter or margarine. Mix until well combined. Press onto the bottom and up the sides of a 9 inch springform pan. Bake in a preheated 300 degrees F (150 degrees C) oven for 15 minutes. Cool.

In a large bowl, beat the cream cheese until fluffy. Gradually add 1 cup white sugar; mix well. Add the eggs and 3 tablespoons liqueur. Mix until well blended. Coarsely chop 1 cup of the semisweet chocolate chips, and add to the cream cheese mixture. Stir. Pour batter into the cooled crust.

Bake at in a preheated 350 degrees F (175 degrees C) oven for 1 hour. Let cake cool for 1 hour. Remove outer ring from pan. Then let cool completely.

Melt 2/3 cup semisweet chocolate chips over hot (not boiling) water. Stir until smooth. Dip 13 hazelnuts into the chocolate, covering one-half of each nut. Shake off the excess chocolate. Place on a waxed-paper lined plate. Chill until set.

To the remaining melted chocolate, add sour cream. Mix well. Stir in 1 tablespoon liqueur. Spread glaze on top of the cooled cheesecake. Garnish with chocolate dipped hazelnuts.

Warm Flourless Chocolate Cake with Caramel

Ingredients

1 cup butter, cubed
8 ounces semisweet chocolate,
chopped
1 1/4 cups white sugar
1 cup unsweetened cocoa powder
6 eggs

1 1/2 cups white sugar
1/4 cup water
1 1/2 teaspoons fresh lemon juice
1 cup heavy cream
2 tablespoons unsalted butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter the bottom of a 10 inch springform pan, and line with parchment paper.

Melt the butter in a large saucepan over low heat. Stir in chocolate, and continue to stir until almost melted. Remove from heat, and stir until melted and smooth. In a large bowl, stir together 1 1/4 cups sugar and the cocoa powder. Whisk in the eggs until well blended, then whisk in the chocolate and butter. Pour the batter into the prepared pan.

Bake for about 45 minutes in the preheated oven. The cake is ready when the edges have nicely puffed and the surface is firm except for a small spot in the center that will jiggle when the pan is gently shaken. Cool cake in the pan over a wire rack. Run a knife around the sides of the pan to loosen the cake, then remove the sides of the pan, and invert onto a serving plate. Remove the parchment paper.

In a heavy saucepan, stir together 1 1/2 cups of sugar, water, and lemon juice. Bring to a boil over medium heat, and cook without stirring until the syrup is a deep amber color. For an accurate color check, dip a metal spoon into the syrup and lift it out of the pan to check the color. Once the syrup is amber, remove from the heat. Gradually stir in the cream. The mixture will bubble vigorously. If lumps form, stir gently over low heat to dissolve them. Stir in 2 tablespoons of butter.

Cut the cake into wedges while warm, and serve with caramel sauce spooned over it. You can also chill the cake and sauce, then warm again before serving.

Caramel-Chocolate Pecan Pie

Ingredients

1/2 cup crushed cream-filled
chocolate sandwich cookies
4 teaspoons butter or margarine,
melted
20 caramels*
1/2 cup whipping cream, divided
2 cups chopped pecans
3/4 cup semisweet chocolate
chips

Directions

Combine cookie crumbs and butter. Press onto the bottom of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until set. Cool completely on a wire rack.

In a saucepan, melt caramels with 1/4 cup cream over low heat; stir until blended. Remove from the heat; stir in pecans. Spread evenly over crust. Refrigerate for 10 minutes or until set. In a small saucepan, melt chocolate chips with remaining cream. Drizzle over the caramel layer. Refrigerate for at least 1 hour before serving.

Chocolate Bar Fondue

Ingredients

32 ounces milk chocolate, grated
1 1/4 cups heavy cream
1 tablespoon instant coffee
powder
1 teaspoon vanilla extract
1 teaspoon white sugar
1/3 cup hot water

Directions

In a saucepan over medium heat, melt the chocolate with the heavy cream. Mix in the instant coffee, vanilla extract, sugar, and hot water. Continue to heat, stirring frequently, until the mixture is smooth.

White Chocolate Macadamia Nut Cookies III

Ingredients

1 cup butter, softened
3/4 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped
macadamia nuts
1 cup coarsely chopped white
chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda, and salt; gradually stir into the creamed mixture. Mix in the macadamia nuts and white chocolate. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 10 minutes in the preheated oven, or until golden brown.

Chocolate Cinnamon Crescents

Ingredients

Cinnamon Sugar:

2 cups white sugar
8 teaspoons ground cinnamon

Dough:

1 cup white sugar
1 pound margarine
2 eggs
1 cup milk
5 cups all-purpose flour
2 teaspoons baking powder

Glaze:

2 cups white sugar
1 teaspoon vanilla extract
2 cups water
3 tablespoons cornstarch

1 (16 ounce) package semisweet
chocolate chips, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 2 baking sheets. Whisk together 2 cups sugar and the cinnamon, reserve.

Beat together 1 cup sugar, margarine, eggs, milk, flour, and baking powder in a large bowl to form a dough. Divide dough into 10 balls. Spread the prepared cinnamon and sugar mixture onto work surface. Use a rolling pin to roll each dough ball out on the cinnamon sugar, forming each into a 14 inch circle. Cut each circle into 8 wedges. Roll each wedge into a crescent, starting at the wide side and rolling toward the tip. Place rolls on prepared baking sheets.

Bake crescents in preheated oven until set and lightly browned, about 20 minutes.

While crescents are baking, mix together 2 cups sugar, vanilla, 2 cups water, and the cornstarch in a saucepan. Bring to a boil, and cook until thick. Brush glaze on baked crescent rolls. Allow glaze to set for 5 minutes. Drizzle melted chocolate over glazed crescents. If desired, serve warm.

Milk Chocolate Popcorn

Ingredients

12 cups popped popcorn
2 1/2 cups salted peanuts
1 (11.5 ounce) package NESTLE®
TOLL HOUSE® Milk Chocolate
Morsels
1 cup light corn syrup
1/4 cup butter or margarine

Directions

PREHEAT oven to 300 degrees F (150 degrees C). Grease a large roasting pan. Line a large bowl or serving plate with waxed paper.

COMBINE popcorn and nuts in prepared roasting pan. Combine morsels, corn syrup and butter in medium, heavy-duty saucepan. Cook over medium heat, stirring constantly, until mixture boils. Pour over popcorn; toss well to coat.

BAKE, stirring frequently, for 30 to 40 minutes. Cool slightly in pan; remove to prepared serving plate. Store in airtight container for up to two weeks.

Hot Chocolate Mix I

Ingredients

1 1/2 cups white sugar
1 cup powdered non-dairy
creamer
1 cup dry milk powder
3/4 cup unsweetened cocoa
powder

Directions

In a blender or food processor, combine sugar, powdered creamer, milk powder and cocoa powder. Mix well, and store in an airtight container.

To serve, put 2 to 3 tablespoons of powder in a mug, fill with hot water, and stir.

Chocolate Heart Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 cup vanilla or white chips
2 tablespoons shortening, divided
1/2 cup semisweet chocolate chips

Directions

In a small mixing bowl, cream butter and sugar. Beat in vanilla. Combine the flour and cocoa; gradually add to creamed mixture. On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 3-in. heart-shaped cookie cutter. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until firm. Remove to wire racks to cool.

In a microwave-safe bowl, heat vanilla chips and 1 tablespoon shortening until melted, stirring frequently. Dip both sides of cookies into melted mixture. In another microwave-safe bowl, heat the chocolate chips and remaining shortening until melted, stirring frequently. Drizzle over the cookies. Place on wire racks to dry.

Vanilla or Chocolate Tuiles

Ingredients

1/2 cup butter, softened
1 cup confectioners' sugar
4 egg whites
1/2 teaspoon vanilla extract
1 cup cake flour

Directions

In a bowl cream the butter and sugar together on medium high speed. Beat in the egg whites, one at a time. Beat in the vanilla.

Lower the speed and add the flour (or flour cocoa mixture) mix until just combined. Do not overmix. Cover and chill for at least 1 hour.

Preheat oven to 325 degrees F (165 degrees C).

Cut a small hole (about 3 1/2 inch diameter) in a thin piece of cardboard or plastic to serve as a template in forming the tuiles. Line a cookie sheet with parchment paper or a silicon mat and place the stencil on it. Using a spatula, place a small amount of the batter in the center of the hole of the stencil and spread it out evenly. Carefully lift the stencil off. Repeat for more cookies.

Bake at 325 degrees F (165 degrees C) for 8 to 10 minutes or until lightly brown around the edges. Remove from the oven and while still hot, remove them from the pan and place them either over a rolling pin, over a glass or in the hollows of an empty egg carton. Allow to sit a few minutes to harden and cool. Store in an airtight container.

Chocolate Tea Bread

Ingredients

1/2 cup applesauce
1/3 cup shortening
2 eggs
1/3 cup water
1 1/4 cups sugar
1 1/2 cups all-purpose flour
1/3 cup baking cocoa
1 teaspoon baking soda
3/4 teaspoon salt
1/4 teaspoon baking powder
1 cup semisweet chocolate chips
1/3 cup chopped walnuts
GLAZE:
1/2 cup confectioners' sugar
1 tablespoon milk
1/4 teaspoon vanilla extract
Pinch salt

Directions

In a mixing bowl, combine applesauce, shortening, eggs, water and sugar; beat on low speed for 30 seconds. Combine dry ingredients; add to applesauce mixture. Beat on low for 30 seconds. Beat on high for 2-1/2 minutes, scraping bowl occasionally. Fold in the chocolate chips and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely. Combine glaze ingredients; drizzle over bread.

Chocolate Peppermint Balls

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup shortening
1 egg
1/2 teaspoon peppermint extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, beat together the shortening, egg and peppermint extract until smooth and creamy. Stir in the cake mix. Roll teaspoonfuls of dough into balls and place them 1 inch apart onto prepared cookie sheets.

Bake for 8 -10 minutes in the preheated oven. Watch very closely. when they start to crack they are done.

Chocolate Lovers' Favorite Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups sour cream
1 cup melted butter
5 eggs
1 teaspoon almond extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, melted butter, eggs and almond extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in chocolate chips. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Chocolate Rice Pudding

Ingredients

3/4 cup uncooked white rice
1 1/4 cups water
1 1/2 cups milk
1/3 cup white sugar
1 teaspoon vanilla extract
1/3 cup raisins
1 tablespoon butter
2 tablespoons unsweetened
cocoa

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In the top of a double boiler over simmering water, combine 1 1/2 cups cooked rice, milk, sugar, vanilla, raisins, butter and cocoa. Cook, stirring occasionally, until thickened, 20 to 30 minutes.

White Chocolate Mocha

Ingredients

1 1/4 cups 2% milk
2 tablespoons white chocolate
flavored syrup
1 (1.5 fluid ounce) jigger brewed
espresso
1 tablespoon sweetened whipped
cream (optional)

Directions

Pour milk into a steaming pitcher and heat to 145 degrees F to 165 degrees F (65 to 70 degrees C) using the steaming wand. Measure the white chocolate syrup into a large coffee mug. Brew espresso, then add to mug. Pour the steamed milk into the mug, using a spoon to hold back the foam. Top with whipped cream and serve.

Chocolate Mayonnaise Cake I

Ingredients

4 (1 ounce) squares semisweet chocolate
1 cup mayonnaise
1 1/3 cups water
1 teaspoon vanilla extract
3 eggs
1/4 teaspoon baking powder
1 teaspoon baking soda
1 2/3 cups white sugar
2 1/4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

To a large mixing bowl, add sugar, eggs, and vanilla; beat at high speed for 3 minutes, until nice and light. Add mayonnaise and melted chocolate; beat on low until well blended.

In a separate bowl, mix flour, soda, and baking powder together. Add flour alternately with the water to the chocolate mixture in four additions, beating well after each addition. Pour batter into prepared pan.

Bake for 45 minutes. Cool.

Walnut Chocolate Burritos

Ingredients

5 tablespoons semisweet chocolate chips, divided
2 tablespoons chopped walnuts
1/8 teaspoon ground cinnamon
2 (8 inch) flour tortillas
2 teaspoons vegetable oil
1/2 teaspoon shortening

Directions

In a small bowl, combine 1/2 cup chocolate chips, walnuts and cinnamon. Place tortillas on a microwave-safe plate; microwave, uncovered, on high for 10-15 seconds or until pliable. Spoon chocolate chip mixture down the center of tortillas; fold top and bottom of tortilla over filling and roll up.

In a skillet over medium heat, cook burritos in oil for 1-2 minutes or until lightly browned, turning once. In a microwave-safe bowl, melt shortening and remaining chocolate chips; stir until smooth. Drizzle over burritos. Serve immediately.

Chocolate Dream Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
1 (10.5 ounce) package miniature
marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Mix cake batter according to directions on package. Coat bottom of prepared pan with a layer of marshmallows, then pour batter over marshmallows. Spread cherry pie filling on top of batter layer.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with whipped topping if desired.

Chocolate Mint Shot

Ingredients

3/4 fluid ounce Irish cream liqueur
1/2 fluid ounce white chocolate
liqueur
1/4 fluid ounce creme de menthe
liqueur

Directions

Fill a shot glass half-full with Irish cream. Pour in chocolate liqueur to three-fourths full. Top with creme de menthe.

Chocolate Thumbprints I

Ingredients

1/2 cup butter, softened
2/3 cup white sugar
2 tablespoons milk
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/3 cup unsweetened cocoa powder
1/4 teaspoon salt
1 cup finely chopped walnuts
1/2 cup confectioners' sugar
1 tablespoon butter, softened
2 teaspoons milk
1/4 teaspoon vanilla extract
26 milk chocolate candy kisses, unwrapped

Directions

Beat 1/2 cup butter or margarine, white sugar, egg yolk, 2 tablespoons milk and 1 teaspoon vanilla until light and fluffy. Combine flour, cocoa and salt; gradually add to butter mixture. Cover and chill 1 hour or until firm enough to roll into balls.

Meanwhile, in a small bowl, lightly beat egg white.

Preheat oven to 350 degrees F (180 degrees C).

Shape dough into 1 inch balls; dip in egg white, then roll in nuts. Place on greased baking sheets. Make an indentation with thumb in center of each cookie. Bake for 10-12 minutes or until center is set.

To Make the Filling: In a small bowl, combine 1/2 cup confectioner's sugar, 1 tablespoon of butter or margarine, 2 teaspoons of milk and 1/4 teaspoon of vanilla extract. Mix until smooth.

Spoon 1/4 teaspoon of the filling into each warm cookie; gently press a chocolate kiss (unwrapped) in the center. Carefully remove from baking sheet to wire racks to cool.

Chocolatey Peanut Butter Fingers

Ingredients

1/2 cup Butter Flavor CRISCO® Stick or Butter Flavor CRISCO® All-Vegetable Shortening, plus additional for greasing
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 egg
1 tablespoon water
1/3 cup JIF® Creamy Peanut Butter
1/2 teaspoon vanilla
1 cup all-purpose flour
1 cup uncooked oats
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (6 ounce) package semi-sweet chocolate chips
1/4 cup confectioners' sugar
2 tablespoons JIF® Creamy Peanut Butter
2 tablespoons evaporated milk
Milk chocolate English toffee bits (optional)

Directions

Heat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine shortening, granulated sugar, brown sugar, egg and water in large bowl. Beat at medium speed of electric mixer until well blended. Beat in 1/3 cup JIF® Peanut Butter and vanilla.

Combine flour, oats, baking soda and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Spread in greased baking dish.

Bake for 20-25 minutes or until light brown and center is just set. Do not over-bake. Remove pan and immediately sprinkle with chocolate chips. Let stand 5 minutes or until chips become shiny and soft. Spread to cover. Cool slightly. Cut into bars about 2x13/4-inches. Cool completely.

For drizzle and topping, combine confectioners' sugar, 2 tablespoons JIF® Peanut Butter and evaporated milk. Stir until well blended. Drizzle over chocolate. Sprinkle with toffee bits, if desired.

Chocolate Chip Meringue Cookies

Ingredients

3 egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 cup sugar
3 tablespoons baking cocoa
3 tablespoons miniature
semisweet chocolate chips
3 tablespoons finely crushed
almonds

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Beat egg whites until foamy. Add cream of tartar and salt; beat until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form, about 6 minutes. Beat in cocoa. Fold in chocolate chips and nuts if desired.

Cut a small hole in the corner of a pastry or plastic bag; insert No. 806 round tip. Spoon meringue into bag. Pipe 1-1/2-in. hearts 2 in. apart onto lightly greased baking sheets. Bake at 300 degrees F for 20-25 minutes or until firm to the touch. Remove to wire racks to cool. Store in an airtight container.

Chocolate Mint Milkshake

Ingredients

4 scoops vanilla ice cream
1/4 cup milk
1/4 cup chocolate syrup
1 drop peppermint extract

Directions

In a blender, combine ice cream, milk, chocolate syrup and peppermint extract. Blend until smooth. Pour into glasses and serve.

Chocolate Mini Loaves

Ingredients

1/2 cup butter (no substitutes),
softened
2/3 cup packed brown sugar
1 cup semisweet chocolate chips,
melted
2 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups applesauce
1/2 cup miniature semisweet
chocolate chips
GLAZE:
1/2 cup semisweet chocolate
chips
1 tablespoon butter (no
substitutes)
5 teaspoons water
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
Dash salt

Directions

In a mixing bowl, cream butter and brown sugar. Add melted chocolate chips, eggs and vanilla; mix well. Combine the flour, baking powder and baking soda; add to creamed mixture alternately with applesauce. Fold in miniature chocolate chips. Divide batter among five greased 5-3/4-in. x 3-in. x 2-in. loaf pans, about 1 cup in each. Bake at 350 degrees F for 30-40 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

For glaze, combine chocolate chips, butter and water in a saucepan; cook and stir over low heat until chocolate is melted. Remove from the heat; stir in confectioners' sugar, vanilla and salt. Drizzle over cooled loaves.

Candy-Coated Chocolates Cookie Mix In A Jar

Ingredients

3/4 cup packed brown sugar
1/4 cup white sugar
1 1/2 cups mini candy-coated chocolates
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

Directions

Combine the flour with baking soda and salt.

In a clean 1 liter sized glass jar layer the ingredients in the order given starting with the brown sugar and ending with the flour mixture.

Attach a card with the following directions: Cookies 1. Preheat oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. 2. Empty the contents of the jar into a large bowl and mix until all the ingredients are well combined. 3. Using your hands work in 3/4 cup softened butter or margarine until the mixture resembles coarse crumbs. 4. Beat 1 egg with 1 teaspoon vanilla extract. Work this into the flour mixture until well combined. Dough will be a little crumbly. 5. Shape dough into 1 inch sized balls and place 2 inches apart on the prepared baking sheet. Slightly flatten the balls with the palm of your hand. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Remove cookies to a rack to cool. Makes about 2 dozen cookies.

Chocolate Rapture Cake

Ingredients

1 3/4 cups cake flour
1 1/2 cups white sugar
3/4 teaspoon salt
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 cup shortening
3 (1 ounce) squares unsweetened chocolate, melted
1 cup buttermilk
1 teaspoon vanilla extract
2 eggs
1 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch, round cake pans.

Sift together cake flour, sugar, salt, baking powder, and soda. Add shortening, chocolate, buttermilk, and vanilla; beat for 2 minutes. Add eggs, and beat for 2 minutes. Stir in coconut. Pour batter into prepared pans.

Bake for 25 to 30 minutes. Cool, and frost.

Chocolate-Banana Tofu Pudding

Ingredients

1 banana, broken into chunks
1 (12 ounce) package soft silken
tofu
1/4 cup confectioners' sugar
5 tablespoons unsweetened
cocoa powder
3 tablespoons soy milk
1 pinch ground cinnamon

Directions

Place the banana, tofu, sugar, cocoa powder, soy milk, and cinnamon into a blender. Cover, and puree until smooth. Pour into individual serving dishes, and refrigerate for 1 hour before serving.

Chocolate Peanut Butter Cup Cookies

Ingredients

1 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/3 cups all-purpose flour
1/3 cup cocoa powder
1 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup peanut butter chips
10 chocolate covered peanut butter cups, cut into eighths

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, peanut butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda; stir into the peanut butter mixture. Mix in the chocolate chips, peanut butter chips, and peanut butter cups. Drop by tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Let cool for 1 or 2 minutes on sheet before removing, or they will fall apart.

Chocolate Oat Snack Cake

Ingredients

1 3/4 cups boiling water
1 cup quick-cooking oats
1/2 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 3/4 cups all-purpose flour
2 tablespoons baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 (11.5 ounce) package milk
chocolate chips, divided
1 cup chopped walnuts

Directions

In a bowl, combine water and oats; let stand for 10 minutes. In a large mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in oat mixture. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in 1 cup chips.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with walnuts and remaining chips. Bake at 350 degrees F for 40-45 minutes or until a toothpick comes out clean. Cool on a wire rack.

Chocolate Chip Cookies (Gluten Free)

Ingredients

3/4 cup butter, softened
1 1/4 cups packed brown sugar
1/4 cup white sugar
1 teaspoon gluten-free vanilla extract
1/4 cup egg substitute
2 1/4 cups gluten-free baking mix
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
12 ounces semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare a greased baking sheet.

In a medium bowl, cream butter and sugar. Gradually add replacer eggs and vanilla while mixing. Sift together gluten- free flour mix, baking soda, baking powder, and salt. Stir into the butter mixture until blended. Finally, stir in the chocolate chips.

Using a teaspoon, drop cookies 2 inches apart on prepared baking sheet. Bake in preheated oven for 6 to 8 minutes or until light brown. Let cookies cool on baking sheet for 2 minutes before removing to wire racks.

Pecan And Chocolate Espresso Pie

Ingredients

1 1/4 cups all-purpose flour
1 pinch salt
6 tablespoons unsalted butter, chilled
5 tablespoons ice water
1 1/3 cups pecan halves
4 eggs
1 tablespoon instant espresso powder
1/3 cup unsalted butter, softened
3/4 cup light brown sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1 pinch salt
1 cup light corn syrup

Directions

To Make Crust: In a medium bowl, combine flour and salt and mix well. With two knives or a pastry blender, cut in butter until mixture is in fine crumbs. Gradually add just enough ice water so that the pastry holds together. Form into a ball, then flatten into a disk. Handle as little as possible. Wrap tightly in plastic wrap and chill for at least 1 to 2 hours.

Roll out crust on lightly floured surface with lightly floured rolling pin. Turn crust over frequently and lightly re-flour work surface and rolling pin as necessary. Crust should be rolled into a circle about 13 inches in diameter. Fit crust into an ungreased 9 inch pie plate of heatproof glass; form a high-standing rim, trimming excess from edges and pinching or fluting rim decoratively as desired.

Preheat oven to 400 degrees F (205 C). Thoroughly prick crust all over with fork. Chill for at least 10 minutes while oven heats. Bake in preheated oven 5 minutes (crust will not brown). Remove to rack and cool completely before filling.

Leave oven at 400 degrees F (205 C). Break up pecan pieces and sprinkle them evenly on the bottom of the cooled pie shell.

To Make Filling: In a small bowl beat eggs to combine. Add espresso powder and beat to mix. Let stand at least 10 minutes, beating occasionally to dissolve espresso.

In a medium bowl cream softened butter, sugar, and vanilla until light and fluffy. Beat in cocoa and salt. Add egg/espresso mixture 1/3 at a time, beating after each addition, until smooth. Stir in corn syrup. This mixture will be like custard and it will be thick.

Pour mixture slowly over pecans in pie shell. If any pecans do not get completely covered by the filling, submerge them until they do. Let stand 2 to 3 minutes; with toothpick or tip of sharp knife, pierce any remaining air bubbles (during this standing period, pecans may rise to top of pie).

Bake in preheated oven for 10 minutes. Reduce heat from 400 degrees F (205 C) to 350 degrees F (175 C) and bake 33 to 37 minutes longer (or until edges are cracked and risen but pie center still quivers slightly when pie is shaken gently). Do not over-bake! If pie begins to brown excessively, cover top lightly with foil. Remove from oven; cool on rack before serving.

Chocolate Raspberry Bars

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 egg
1/3 cup butter (no substitutes),
softened
1 (12 ounce) jar seedless
raspberry jam
TOPPING:
1 (10 ounce) package vanilla or
white chips
1 (8 ounce) package cream
cheese, softened
2 tablespoons milk
1/2 cup semisweet chocolate
chips
2 tablespoons butter (no
substitutes)

Directions

In a bowl, combine cake mix, egg and butter until crumbly. Press into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 8-10 minutes or until a toothpick inserted near the center comes out clean (crust will appear puffy and dry). Cool on a wire rack. Spread jam over the crust.

In a microwave or heavy saucepan, melt vanilla chips; stir until smooth. In a mixing bowl, beat cream cheese and milk until smooth. add melted chips; mix well. Carefully spread over jam. Melt chocolate chips and butter; stir until smooth. Drizzle or pipe over the cream cheese layer. Refrigerate before cutting.

Chocolate Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup unsweetened cocoa
powder
1/4 cup creamy peanut butter

Directions

In a 3 quart saucepan, combine white sugar, evaporated milk, and cocoa. Bring to a hard boil, and then reduce heat to medium. Continue cooking until it reaches the soft ball stage, 234 degrees F (112 degrees C).

Stir in peanut butter until well blended. Pour mixture into a buttered 8x8 inch baking dish. Cool, and cut into pieces.

Chocolate Cinnamon Mud Balls

Ingredients

2 cups sugar
1/2 cup water
1/4 cup whipping cream
1 tablespoon light corn syrup
1 1/2 (1 ounce) squares
semisweet baking chocolate,
chopped
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
Pinch salt
2 1/2 cups semisweet chocolate
chips
1 tablespoon shortening
1/2 cup ground nuts (optional)

Directions

Butter the sides of a heavy saucepan; add the first five ingredients. Cook and stir over medium-high heat until sugar is dissolved. Cook, without stirring, until a candy thermometer reads 238 degrees F (soft-ball stage). Remove the heat. Cool, without stirring, until mixture reaches 110 degrees F. Transfer to a mixing bowl; add cinnamon, vanilla and salt. Beat until light-colored and stiff enough to knead, about 2 minutes. Lightly grease hands; knead mixture in bowl for 2 minutes or until smooth. Roll into 1-in. balls; cover and freeze for 20 minutes. Melt chips and shortening; dip the balls, shaking off excess. Roll in nuts if desired. Place on waxed paper-lined baking sheets to harden.

German Chocolate Toffee Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup shortening
2 1/2 cups sugar
1/2 cup packed brown sugar
1 (4 ounce) bar German sweet
chocolate, melted
4 eggs
2 teaspoons water
2 teaspoons vanilla extract
6 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 cups English toffee bits or
almond brickle chips
1 1/2 cups chopped walnuts

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in chocolate. Add eggs, one at a time, beating well after each addition. Beat in water and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in toffee bits and walnuts.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

White Chocolate Blondies

Ingredients

8 ounces white chocolate,
chopped
1 tablespoon vanilla extract
1/2 cup butter, softened
1 1/4 cups all-purpose flour
2 eggs
3/4 teaspoon salt
1/3 cup white sugar
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan. Melt white chocolate and butter in the top of a double boiler, over barely simmering water. Stir occasionally until smooth. Set aside to cool.

In a large bowl, using an electric mixer, beat eggs until foamy. With the mixer still running, gradually add the sugar and vanilla. Drizzle in the melted white chocolate mixture. Combine the flour and salt; fold into the white chocolate mixture using a rubber spatula or wooden spoon. Fold in chocolate chips. Spread the batter evenly into the prepared pan.

Bake for 25 minutes in the preheated oven, or until a toothpick inserted in the middle comes out clean. Cool pan on a wire rack before cutting into bars.

Chocolate Covered Cherry Cookies II

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1 (10 ounce) jar maraschino cherries
1/2 cup sweetened condensed milk
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C).

Beat the butter and sugar together in a bowl. Add egg and vanilla and beat well. Add the flour, cocoa powder, salt, baking soda, and baking powder and stir until smooth. Roll the mixture into 1-inch balls about the size of a walnut (larger if desired). Place on ungreased cookie sheet. Press center of each ball with thumb.

Drain cherries and reserve juice. Place a cherry in indentation of each cookie ball.

In a saucepan, heat condensed milk and chocolate chips until chips are melted. Stir in 4 teaspoons of cherry juice. Spoon about 1 teaspoon of mixture over each cherry and spread to cover cherry. (More cherry juice may be added to keep frosting of spreading consistency.)

Bake in preheated oven for 10 minutes.

Chocolate Muck Muck Cake

Ingredients

7 (1 ounce) squares finely
chopped bittersweet chocolate
14 tablespoons unsalted butter
4 eggs
4 egg yolks
1 1/2 cups confectioners' sugar
3/4 cup all-purpose flour

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly spray 6 - 3 inch muffin cups with nonstick cooking spray.

Place chopped chocolate and butter in a metal bowl. Set bowl above a saucepan of lightly simmering water and melt until completely smooth and even. Remove from heat and stir in eggs and yolks with a whisk. Lastly, stir in powdered sugar and flour.

Bake in preheated oven for exactly 7 minutes. The cake may appear under-baked. Remove from oven and serve immediately.

Double Chocolate Walnut Brownies

Ingredients

1 cup butter
4 (1 ounce) squares unsweetened chocolate
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 cups chopped walnuts
1 cup semisweet chocolate chips

Directions

Melt butter and 4 squares unsweetened chocolate in a medium size saucepan over moderate heat. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C).

Beat in sugar gradually with a wooden spoon until thoroughly combined. Add eggs, one at a time, beating well after each addition; stir in vanilla. Stir in flour until thoroughly combined. Stir 1 cup of the walnuts.

Spread into greased 13 x 9 x 2 inch pan. Combine remaining 1/2 cup walnuts with chocolate chips; sprinkle over top of brownie mixture, pressing down lightly. Bake in a preheated oven for 35 minutes or until top springs back when lightly pressed with fingertip. Cool completely in pan on wire rack. Cut into bars or squares.

Easy Chocolate Rice Pudding

Ingredients

4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup raisins
1/4 teaspoon ground cinnamon
1 cup quick-cooking rice
1 egg, well beaten
1/8 teaspoon ground nutmeg

Directions

In a medium saucepan, combine all ingredients. Bring to a boil over medium heat. Cool for 5 minutes, stirring twice. Chill until serving.

German Chocolate Caramel Bars

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup quick-cooking oats
6 tablespoons cold butter (no substitutes)
1 egg, beaten
FILLING:
1 (8 ounce) package cream cheese, softened
1/2 cup caramel ice cream topping
1 egg
TOPPING:
1/2 cup chopped pecans
1/4 cup packed brown sugar
1/4 cup quick-cooking oats
2 tablespoons butter

Directions

In a bowl, combine cake mix and oats; cut in butter until crumbly. Set aside 1 cup. Stir the egg into remaining oat mixture (mixture will be crumbly). Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12 minutes or until almost set. Cool on a wire rack for 10 minutes.

Combine filling ingredients; spread over crust. For topping, combine the pecans, brown sugar, oats, butter and reserved oat mixture until crumbly. Sprinkle over filling. Bake 15 minutes longer. Cool on a wire rack. Refrigerate until firm before cutting.

Emily's Famous Chocolate Shortbread Cookies

Ingredients

2 cups confectioners' sugar
1/2 cup Dutch process cocoa powder
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 cups unsalted butter, chilled and cubed
1 teaspoon vanilla extract
2 eggs
1 cup chopped semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the confectioners' sugar, cocoa, flour and salt until well blended. Cut in the butter until lumps are no larger than peas. Add eggs and vanilla; mix until a stiff dough forms. It may take a minute to come together.

On a lightly floured surface, roll out dough to 1/4 inch thickness and cut into desired shapes using cookie cutters. If the dough is too sticky, chill for a little bit. Place cookies 2 inches apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven, or until the surface appears dry. Allow cookies to cool for a couple minutes on the baking sheet before removing to wire racks to cool completely. When cookies are completely cool, melt the chocolate over a double boiler or in the microwave. Stir frequently until smooth. Dip cookies or drizzle with the chocolate and place on waxed paper to set.

Double Chocolate Crisps

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
2 eggs
4 (1 ounce) squares unsweetened
chocolate, melted and cooled
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
1 cup semisweet chocolate chips
1 cup chopped pecans

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in chocolate and vanilla. Combine the flour, baking soda, salt and cinnamon; gradually add to the creamed mixture. Stir in chocolate chips and pecans.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until tops are cracked. Remove to wire racks to cool.

Chocolate Scotch Whiskey Cake

Ingredients

1/4 cup raisins
1/4 cup Scotch whiskey
7 (1 ounce) squares German
sweet chocolate, chopped
1/2 cup butter
3 egg yolks
3 egg whites
2/3 cup white sugar
4 1/2 tablespoons cake flour
2/3 cup finely ground almonds
1 pinch salt

3 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons confectioners'
sugar
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, combine raisins and scotch whiskey and set aside. Cut a round of parchment paper the size of the bottom of the cake pan. Butter the sides of the pan and one side of the paper. Then lay the paper, butter side up, in the pan and dust thoroughly with flour.

Place 7 ounces chocolate in the top of a double boiler with 3 tablespoons of water. Stir until melted and smooth. Remove from heat and stir in 1/2 cup butter in small pieces. In a large bowl, beat the egg yolks with the sugar until the mixture is a pale creamy yellow. Combine with the chocolate mixture. In a small bowl, combine the flour and the ground almonds and add to the batter. Stir in the raisins and whiskey.

In a clean large bowl, whip the egg whites with a pinch of salt until they are stiff but not dry. Stir a third of the egg whites into the chocolate mixture to lighten it, then fold all back into the remaining egg whites. Pour the cake mixture into the pan.

Bake at 375 degrees F (190 degrees C) for 20 minutes. The outside should be firm, but the center should remain moist. Let the cake sit for 10 minutes in the pan, then unmold it on a cake rack and let it cool for a few hours or overnight. Peel off the paper before icing it.

To make the frosting: Melt 3 ounces chocolate in the top of a double boiler. Stir in the confectioners sugar and then 3 tablespoons butter a little at a time. Blend well and spread immediately on the cake. Allow icing to set for about half an hour before serving the cake.

German Chocolate Pie

Ingredients

1 (4 ounce) bar German sweet chocolate
1/4 cup butter
1 (12 ounce) can evaporated milk
1 1/2 cups sugar
3 tablespoons cornstarch
1/8 teaspoon salt
2 eggs
1 teaspoon vanilla extract
1 (9 inch) deep dish unbaked pie shell
1 1/2 cups coconut
1 cup pecans, chopped

Directions

In a saucepan, combine chocolate and butter. Melt over low heat. Remove from the heat and blend in milk; set aside. In a mixing bowl, combine sugar, cornstarch and salt. Beat in eggs and vanilla. Blend in melted chocolate; pour into pie shell. Combine coconut and pecans; sprinkle on top of pie. Bake at 375 degrees F for 45 minutes.

Chocolate Covered Cherry Cookies III

Ingredients

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2/3 cup packed brown sugar
1/2 cup shortening
1 egg
1/4 cup maraschino cherry juice
2 tablespoons milk
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts
1/4 cup maraschino cherries, chopped
18 large marshmallows
36 walnut halves

Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift together flour, soda and salt and set aside.

Cream shortening and gradually add 2/3 cup brown sugar. Blend in 1 unbeaten egg. Beat well. Stir in HALF of the flour mixture.

Add 1/4 cup maraschino cherry juice and 2 tablespoons milk. Stir in the remaining dry ingredients and mix well.

Blend in 2 squares of melted chocolate, walnuts, and maraschino cherries. Drop by rounded teaspoons onto ungreased baking sheets.

Bake for 12 to 15 minutes.

Cut the marshmallows in half and place cut side down on hot cookies. Cool on rack and frost with Chocolate Covered Cherry Cookie Frosting from this site (see footnote for the link) and top each with a nut half.

Chocolate Chip Shortbread Cookies II

Ingredients

2 cups butter, softened
2 cups confectioners' sugar
2 teaspoons vanilla extract
1/2 teaspoon coconut extract
4 cups all-purpose flour
1/2 teaspoon salt
1 cup miniature semisweet
chocolate chips
1 cup chopped pecans, toasted
3 tablespoons confectioners'
sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and 2 cups confectioners' sugar. Beat in the vanilla and coconut extracts and salt. Add flour one cup at a time, mixing well after each. Stir in the chocolate chips and pecans. Roll the dough into 1 inch balls and place them 2 inches apart onto an ungreased cookie sheet. Flatten with a fork dipped in confectioners' sugar.

Bake for 12 to 15 minutes in the preheated oven, until a light golden brown. While cookies are still warm from the oven, dust with the remaining confectioners' sugar.

Chocolate Butter Cream Frosting

Ingredients

1 cup semisweet chocolate chips
1/4 cup strong, hot, brewed
coffee
2 tablespoons confectioners'
sugar
4 egg yolks
1/2 cup butter
2 tablespoons dark rum

Directions

Put chocolate chips into a dry blender, and process into powder. Stop blender and scrape chocolate away from the sides and bottom. Pour in the hot coffee and blend until smooth. Add the sugar, yolks, butter and rum, blend until smooth, about 15 seconds.

Chocolate Chip Walnut Pie

Ingredients

3/4 cup packed light brown sugar
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon ground cinnamon
2 eggs, lightly beaten
1 cup semi-sweet chocolate chips
1 cup coarsely chopped walnuts
1 (9 inch) pie shell, baked
1/2 cup heavy cream, chilled
1 tablespoon confectioners' sugar
1/4 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, stir together brown sugar, flour, baking powder, and 1/4 teaspoon cinnamon. Add eggs, stir until blended. Stir in chocolate chips and walnuts. Pour into baked pie crust.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes until lightly browned and set. Serve slightly warm or at room temperature with spiced cream.

To Make Spiced Cream: Mix together whipping cream, confectioners' sugar, vanilla, 1/4 teaspoon cinnamon, and nutmeg.

Double Chocolate Chunk Cookies

Ingredients

2 cups all-purpose flour
3/4 cup NESTLE® TOLL HOUSE®
Baking Cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine,
softened
2/3 cup sugar
2/3 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 3/4 cups NESTLE® TOLL
HOUSE® Semi-Sweet Chocolate
Chunks

Directions

PREHEAT oven to 350 degrees F.

COMBINE flour, cocoa, baking soda and salt in a medium bowl. Beat butter, sugar, brown sugar and vanilla extract in a large mixing bowl until creamy. Beat in eggs. Gradually beat in flour mixture. Stir in chunks. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until cookies are puffed and centers are set but still soft. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Mafioso Chocolate Cake

Ingredients

1/2 cup Dutch process cocoa powder
3/4 cup boiling water
1 cup sour cream
1/2 teaspoon baking soda
2 cups sifted cake flour
1/2 cup butter
2 cups white sugar
3 egg whites
1 1/2 teaspoons vanilla extract
6 tablespoons butter, softened
3/4 cup Dutch process cocoa powder
2 2/3 cups confectioners' sugar
1/2 cup milk
1 teaspoon vanilla extract

Directions

In a small bowl, mix together 1/2 cup cocoa and 3/4 cup boiling water; set aside.

In another small bowl, dissolve baking soda in the sour cream by stirring them together.

In a large bowl, cream the 1/2 cup butter and 2 cups sugar. Gradually mix in the sour cream mixture and cocoa mixture alternately with the dry ingredients. Beat until fluffy. Beat the egg whites until stiff and fold in the egg whites and 1 1/2 teaspoons of vanilla.

Grease a 9 x 13 inch pan and pour the batter into it. Bake at 300 degrees F (150 degrees C) for 50 minutes. Frost with La Famiglia Chocolate Frosting (below).

To Make La Famiglia Chocolate Frosting: Cream 6 tablespoons butter or margarine in a small bowl. Add 3/4 cup cocoa and confectioner's sugar alternately with milk; beat until spreading consistency. More or less milk can be used depending on the texture you want. Blend in the vanilla. This yields about 2 cups of frosting.

Death By Chocolate IV

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 cup chocolate syrup
2 (3.9 ounce) packages instant
chocolate pudding mix
8 (1.4 ounce) bars chocolate
covered toffee bars, chopped
1 (16 ounce) package frozen
whipped topping, thawed

Directions

Bake cake in 9x13 inch pan according to the manufacturers instructions. While the cake is baking, prepare the instant pudding according to instructions on box, set aside to chill.

When the cake comes out of the oven, pour the chocolate syrup over the top of the entire cake. Using a fork, crumble the cake into small pieces. In a large clear bowl, put a layer of cake on the bottom, then cover with a layer of pudding. Then spread a layer of whipped topping, then sprinkle some of the crushed candy bars. Repeat the layers to the top of the bowl, ending with toffee bar pieces on top. Refrigerate until serving time.

Chocolate Crispy Cookies

Ingredients

1 cup butter, softened
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
4 cups crisp rice cereal
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together flour, baking soda and salt and set aside. Beat butter or margarine and sugar until smooth. Beat in eggs and vanilla. Mix in flour mixture. Stir in cereal and chocolate chips.

Drop onto greased baking sheet and bake for about 10 minutes or until lightly browned.

Deep Chocolate Raspberry Cake

Ingredients

6 (1 ounce) squares semi-sweet chocolate
6 (1 ounce) squares unsweetened chocolate
7 eggs, separated
1 cup all-purpose flour
1 cup butter
2 cups white sugar
1 1/2 teaspoons vanilla extract
6 (1 ounce) squares semisweet chocolate
3/4 cup heavy whipping cream
1 (4 ounce) package frozen raspberries, thawed
3 tablespoons seedless raspberry preserves

Directions

Preheat oven to 300 degrees F (150 degrees C). Line bottoms of two 9 inch cake pans with waxed paper.

To Make Cake: Melt 6 ounces of semisweet chocolate and 6 ounces of unsweetened chocolate in the top of a double boiler, or in a microwave. Cool, and beat in egg yolks.

In a large bowl, beat butter or margarine, 1 1/2 cups sugar, and vanilla until light and fluffy. Add chocolate mixture, and continue beating until smooth. Stir in flour until just combined.

In another bowl, beat egg whites until foamy. Gradually beat in 1/2 cup sugar, and continue beating until the whites hold soft peaks. Fold whites into chocolate batter, in three additions. Pour batter into prepared pans, and smooth tops.

Bake until a toothpick stuck into the centers of the cakes comes out with moist crumbs, about 45 minutes. Cool in pans.

To Make Frosting: In a saucepan, bring cream just to a boil. Chop 6 ounces semisweet chocolate, and stir into the cream. Remove saucepan from heat, and continue stirring until smooth. Pour frosting into bowl, and press sheet of plastic wrap directly against surface of chocolate to prevent formation of a skin. Refrigerate until thick enough to spread.

To Make Filling: Drain the thawed raspberries, if necessary, and combine with the jam. Sandwich the cake layers with raspberry filling. Spread top and sides with chocolate frosting.

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1 1/4 cups sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground nutmeg
1/2 teaspoon baking soda

FILLING:

3/4 cup chopped pecans
3/4 cup miniature semisweet
chocolate chips
1/3 cup sugar
1/3 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine the flour, baking powder, nutmeg and baking soda; add to creamed mixture just until combined (batter will be stiff). Place half of the batter in a greased 13-in. x 9-in. x 2-in. baking pan.

Combine the filling/topping ingredients. Sprinkle half over batter. Spread remaining batter over top. Sprinkle with remaining filling/topping. Bake at 325 degrees F for 40-45 minutes or until golden brown. Cool on wire rack.

Death By Chocolate III

Ingredients

1 (19.8 ounce) package brownie mix
2 (3.9 ounce) packages instant chocolate pudding mix
1 (16 ounce) package frozen whipped topping, thawed
3 (1.4 ounce) bars chocolate covered English toffee

Directions

Prepare brownies according to package directions. Let cool.

Mix pudding according to package directions.

In a glass punch bowl, layer in the following order: 1/2 of the brownie, crumbled; 1/2 of the pudding; 1 toffee bar, crushed; 1/2 of the whipped topping.

Repeat layers in the same order. Save the last toffee bar to crumble and sprinkle on top before serving.

Refrigerate. Best if made the day before you serve it.

Chocolate Fudge Buttercream Frosting

Ingredients

1/2 cup butter
1/4 cup shortening
1/3 cup unsweetened cocoa powder
2 cups confectioners' sugar
2 tablespoons milk
1 cup hot fudge topping
1 teaspoon vanilla extract

Directions

Cream together the butter or margarine with the shortening.

Sift the cocoa with the confectioners' sugar and add to the creamed mixture. Mix together adding 1 tablespoon at a time of milk to keep mixture smooth. Don't add more than 1/4 cup of milk.

Add the hot fudge topping and the vanilla extract. Blend until smooth and creamy.

Chocolate Eclair Cake

Ingredients

2 (3 ounce) packages instant vanilla pudding mix
3 cups milk
1 (8 ounce) container frozen whipped topping, thawed
1 (16 ounce) package chocolate graham crackers
1/4 cup milk
1/3 cup unsweetened cocoa powder
1 cup white sugar
2 tablespoons butter
1 teaspoon vanilla extract

Directions

In a large bowl, combine pudding mix and 3 cups milk; mix well. Fold in whipped topping and beat with mixer for 2 minutes.

In a buttered 9x13 inch baking dish, spread a layer of graham crackers on the bottom of the dish.

Spread 1/2 of the pudding mixture over crackers, then top with graham crackers. Spread remaining pudding over crackers; top second pudding layer with another layer of crackers.

To make topping: In a medium saucepan over medium-high heat, combine 1/4 cup milk, cocoa and sugar and allow to boil for 1 minute; remove from heat and add butter and vanilla. Mix well and cool.

Pour sauce over graham cracker layer and refrigerate until set; serve.

Chocolate Mayonnaise Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
2 teaspoons baking soda
1 cup water
1 cup mayonnaise
1 teaspoon vanilla extract
BROWN SUGAR FROSTING:
1/4 cup butter or margarine
1/2 cup packed brown sugar
2 tablespoons milk
1 3/4 cups sifted confectioners' sugar

Directions

In a large mixing bowl, combine flour, sugar, cocoa and baking soda. Add water, mayonnaise and vanilla; beat at medium speed until thoroughly combined. Pour into greased 9-in. square or 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until cake tests done. Cool completely.

For frosting, melt butter in a saucepan. Stir in brown sugar; cook and stir until bubbly. Remove from the heat and stir in milk. Gradually add confectioners' sugar; beat by hand until frosting is of spreading consistency. Immediately frost cake.

Karen A's Chocolate Dump Cake

Ingredients

1 (5 ounce) package non-instant
chocolate pudding mix
2 1/3 cups milk
1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch baking pan.

Combine chocolate pudding and milk in a saucepan and cook over medium heat until thick, stirring frequently.

Remove pan from heat and add in dry cake mix. Mix together and pour into the lightly greased 9x13 inch baking pan. Evenly spread the chocolate chips over the top of the cake.

Bake at 350 degrees F(175 degrees C) for 40 to 45 minutes. Let cake cool and serve.

Chocolate Peanut Butter Fudge

Ingredients

3 cups white sugar
1 cup evaporated milk
1/4 cup cocoa
1/2 cup peanut butter
1 tablespoon butter

Directions

Butter one 9x9 inch pan.

Combine the sugar, evaporated milk and cocoa in saucepan. Stir over high heat until mixture comes to a rolling boil. Lower heat to medium and continue cooking to a soft ball stage.

Remove from heat, add peanut butter and margarine. Beat by hand until creamy; pour into prepared pan. Allow to cool and cut into squares.

Chocolate Pecan Pie V

Ingredients

1 (9 inch) pie shell
2 (1 ounce) squares unsweetened chocolate
3 tablespoons butter
3/4 cup white sugar
1 cup light corn syrup
3 eggs
1 teaspoon vanilla extract
1 cup chopped pecans
1/2 cup frozen whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a double boiler melt chocolate and butter or margarine.

Combine sugar and corn syrup in a medium saucepan. Bring to a rapid boil and allow mixture to boil 2 minutes. Add chocolate mixture, stirring well.

Place eggs in a medium bowl. While whisking constantly, pour chocolate mixture over eggs. Whisk in vanilla extract, then stir in pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 to 50 minutes. Cool before serving. Top each slice with a spoonful of whipped topping.

Condensed Milk Chocolate Frosting

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
1 pinch salt
1 tablespoon water
1/2 teaspoon vanilla extract

Directions

In heavy saucepan, over medium heat, melt chocolate with sweetened condensed milk and salt. Cook and stir until it thickens, about 10 minutes.

Remove from heat. Stir in water; cool. Stir in vanilla. Store at room temperature.

Chocolate Caramel Candy

Ingredients

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter
1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts
14 ounces individually wrapped caramels
1/4 cup heavy cream
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Directions

Lightly grease one 13x9 inch pan.

To Make Base: Combine the first three ingredients (1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter) in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter and the vanilla. Add the peanuts and spread over the base layer. Refrigerate until set.

To Make Caramel Layer: Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

To Make Frosting Layer: In another saucepan combine the last three ingredients (1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter), stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

Swedish Sticky Chocolate Cake (Kladdkaka)

Ingredients

1/2 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 pinch salt
2 eggs
1 1/3 cups white sugar
1 tablespoon vanilla extract
1/2 cup butter, melted

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease an 8-inch pie plate.

Sift together the flour, cocoa powder, and salt; set aside. Stir the eggs into the sugar until smooth. Add the flour mixture, and stir just until combined. Pour in the vanilla extract and butter; stir until well combined. Pour into prepared pie plate.

Bake on the lower rack of the preheated oven for 35 minutes, or until the center has slightly set. Allow cake to cool for 1 hour in the pie plate. Serve warm, or refrigerate overnight and serve cold.

Chocolate-Filled Meringues

Ingredients

2 egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon vanilla extract
Dash salt
1/2 cup sugar
FILLING:
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1/4 cup baking cocoa
1 cup whipped topping
1 (10 ounce) package frozen sweetened sliced strawberries, thawed

Directions

Place egg whites in a small mixing bowl; let stand at room temperature for 30 minutes. Beat on medium speed until foamy. Add cream of tartar, vanilla and salt; beat until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form.

Line a baking sheet with parchment paper. Spoon meringue into six mounds on paper. Using the back of a spoon, shape into 3-in. cups. Bake at 300 degrees F for 35 minutes. Turn off oven and do not open door; let meringues dry for 1 hour. Cool on a wire rack.

For filling, in a mixing bowl, beat cream cheese, confectioners' sugar and cocoa until smooth and fluffy. Fold in whipped topping. Process the strawberries in a blender or food processor until pureed. To serve, spoon filling into meringue shells. Top with strawberry sauce.

Chocolate Chip Cinnamon Rolls

Ingredients

3/4 teaspoon active dry yeast
1 tablespoon warm water (110 degrees F to 115 degrees F)
1 1/8 cups all-purpose flour
2 tablespoons sugar, divided
1/4 teaspoon salt
3 tablespoons cold butter or margarine, divided
1/4 cup warm milk (110 to 115 degrees F)
1 egg yolk
2 tablespoons brown sugar
1/4 teaspoon ground cinnamon
1/3 cup miniature semisweet chocolate chips
GLAZE:
1/3 cup confectioners' sugar
1 1/2 teaspoons butter or margarine, softened
1/4 teaspoon vanilla extract
1 1/2 teaspoons hot water

Directions

In a small bowl, dissolve yeast in warm water. In a bowl, combine the flour, 1 tablespoon sugar and salt. Cut in 2 tablespoons of the butter until crumbly. Add the milk, egg yolk and yeast mixture; stir well. Cover with plastic wrap; refrigerate for at least 4 hours or overnight.

Turn dough onto a lightly floured surface. Roll out into a 10-in. x 6-in. rectangle. Melt remaining butter; brush butter to within 1/2 in. of edges. Combine the brown sugar, cinnamon and remaining sugar. Sprinkle over dough, then sprinkle with chocolate chips. Roll up jelly-roll style, starting with a short side; pinch seam to seal. CUT into 1-in. slices; place cut side down in a greased 8-in. square baking dish. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Bake at 375 degrees F for 15-18 minutes or until golden brown. In a bowl, combine the confectioners' sugar, butter, vanilla and enough milk to achieve drizzling consistency; drizzle over warm rolls. Serve warm.

Cherries and Chocolate Fudge

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (12 ounce) package semisweet chocolate chips
1/2 cup chopped almonds
1/2 cup chopped candied cherries
1 teaspoon almond extract
1/4 cup pecan halves
1/4 cup candied cherries, halved

Directions

Line an 8 x 8 inch square pan with aluminum foil.

In a microwave-safe bowl combine sweetened condensed milk and chocolate chips; microwave on high for 1 1/2 minutes, or until chocolate is melted. Stir until smooth. Stir in chopped almonds, chopped cherries and almond extract. Pour into prepared pan and spread evenly. Place pecan halves and cherry halves on top.

Cover and refrigerate for 2 hours, or until firm. Cut into 1 inch squares. Store, covered, in refrigerator.

Chocolate Mallow Nut Bars

Ingredients

1 cup semisweet chocolate chips
1 cup butterscotch chips
1/2 cup peanut butter
1/4 cup butter or margarine
2 1/2 cups miniature
marshmallows
1 cup salted peanuts

Directions

In a microwave-safe bowl, combine the chips, peanut butter and butter. Cover and microwave on high for 1 minute; stir until smooth. Add marshmallows and peanuts; stir until well coated. Spread into a greased 13-in. x 9-in. x 2-in. pan. Cover and chill for 30 minutes or until firm. Cut into squares.

GhirardelliB® Ultimate Double Chocolate Cookies

Ingredients

2 cups Ghirardelli 60% Cacao Bittersweet Chocolate Chips
6 tablespoons unsalted butter
3 large eggs
1 cup granulated white sugar
1/3 cup all-purpose flour
1/2 teaspoon baking powder
2 cups Ghirardelli Semi-Sweet Chocolate Chips
1 cup chopped walnuts

Directions

Melt the bittersweet chocolate chips and butter in the top of a double boiler or in a heatproof bowl over barely simmering water, stirring occasionally until smooth.

In a large bowl, beat the eggs and sugar with an electric mixer until thick; stir in the chocolate mixture.

In a small bowl, stir together the flour and baking powder; stir into the chocolate mixture. Gently mix in the chocolate chips and walnuts.

Using a sheet of plastic wrap, form the dough into two logs, each 2 inches in diameter and about 8 inches long. Because the dough will be quite soft, use the plastic wrap to hold the dough in the log shape. Wrap tightly; refrigerate for at least 1 hour or until firm.

Preheat the oven to 375 degrees F. Grease a cookie sheet or line with parchment paper.

Unwrap the dough. With a sharp knife, cut the dough into 3/4-inch slices. Place the slices 1 1/2 inches apart on the prepared cookie sheet.

Bake for 12 to 14 minutes, until a shiny crust forms on top of the cookies but the interior is still soft. Let cool on the cookie sheet. Then remove from the cookie sheet with a metal spatula.

Store in an airtight container at room temperature for up to one week.

Mint Chocolate Cookie Crunch

Ingredients

3 (12 ounce) packages semisweet chocolate chips
1 teaspoon peppermint extract
1 (20 ounce) package chocolate cream-filled sandwich cookies, coarsely crushed
4 cups crisp rice cereal

Directions

Line baking sheets with waxed paper; set aside. In a microwave or heavy saucepan, melt chocolate chips. Stir in extract. Combine cookies and cereal in a large bowl. Add chocolate mixture and stir to coat. Drop by tablespoonfuls onto prepared baking sheets; cool. Store in airtight containers at room temperature.

Chocolate Torte

Ingredients

1 cup butter, softened
2 1/2 cups sugar
4 eggs
1 1/2 teaspoons vanilla extract
1 cup baking cocoa
2 cups boiling water
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt

FILLING:

1 cup heavy whipping cream
1/4 cup confectioners' sugar
1 teaspoon vanilla extract

FROSTING:

1 cup semisweet chocolate chips
1 cup butter, cubed
1/2 cup heavy whipping cream
2 1/2 cups confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Whisk cocoa and water until smooth. Combine flour, baking soda, baking powder and salt; add to creamed mixture alternately with cocoa mixture. Beat until smooth.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 10 minutes; remove from pans to wire racks.

In a mixing bowl, beat cream, confectioners' sugar and vanilla on high speed until soft peaks form. Chill until firm.

In a saucepan, melt chips and butter over medium heat; stir in cream. Remove from the heat; stir in confectioners' sugar. Chill for at least 1 hour or until completely cooled. Beat with electric mixer to achieve spreadable consistency.

Spread half of the filling over one cake layer; top with second layer and remaining filling. Top with third layer; frost top and sides of cake. Chill for 2 hours before cutting.

Aunt Joyce's Chocolate Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate, chopped
1 cup mayonnaise
2 tablespoons vinegar
2 tablespoons vanilla extract
3 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon salt
2 cups warm water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Melt the chocolate in a double boiler or in the microwave.

Pour the melted chocolate into a large mixing bowl. Blend in the mayonnaise, vinegar and vanilla. Combine the flour, sugar, baking soda, and salt and gradually stir into the chocolate mixture. Slowly stir in the warm water. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Indian Chai Hot Chocolate

Ingredients

1/2 cup water
1/2 cup milk
1 chai tea bag
1 (.55 ounce) package instant hot chocolate mix

Directions

Stir the water and milk together in a microwave-safe mug. Cook on high in the microwave for 1 1/2 minutes. Remove, and add the chai teabag. Allow tea to steep about 2 minutes. Remove the tea bag, and stir in the hot chocolate mix.

Chocolate Turtle Cheesecake I

Ingredients

2 cups vanilla wafer crumbs
2 tablespoons unsalted butter,
melted
1 (14 ounce) package individually
wrapped caramels
1 (5 ounce) can evaporated milk
1 cup chopped pecans
2 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together the cookie crumbs and melted butter. Press into the bottom of a 9 inch springform pan.

In a heavy saucepan over low heat, melt the caramels with the evaporated milk. Heat and stir frequently until smooth. Pour caramel sauce into crust, and top with pecans.

In a large bowl, combine cream cheese, sugar and vanilla; beat well until smooth. Add eggs one at a time, mixing well after each addition. Melt the chocolate, and blend into cream cheese mixture. Pour chocolate batter over pecans.

Bake in preheated oven for 40 to 50 minutes, or until filling is set. Loosen cake from the edges of pan, but do not remove rim until cooled to prevent the top from cracking. Chill in refrigerator for 4 hours, or overnight.

Peanut Clusters Chocolate Cookie

Ingredients

1 cup white sugar
1/3 cup evaporated milk
1/4 cup butter
1/4 cup crunchy peanut butter
1/2 teaspoon vanilla extract
2 cups quick cooking oats
1/2 cup peanuts
3 (1 ounce) squares semisweet chocolate

Directions

Line cookie sheet with waxed paper.

Mix sugar, milk and butter or margarine over low heat and bring to a boil. Remove from heat and add peanut butter and vanilla until blended. Stir in remaining ingredients.

Drop by tablespoons onto cookie sheet. If mixture becomes too stiff, stir in 1 to 2 drops milk. Refrigerate about 30 minutes or until firm.

German Chocolate Angel Pie II

Ingredients

3 egg whites
1 pinch salt
1/8 teaspoon cream of tartar
3/4 cup white sugar
3/4 cup finely chopped pecans
1 teaspoon vanilla extract

4 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons strong brewed
coffee
1 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar and salt and beat until whites stand in soft peaks. Add sugar gradually and beat until very stiff. Fold in chopped nuts and 1 teaspoon. vanilla. Turn the meringue into a buttered 9 inch pie plate. Spread over bottom and sides of plate, building up the sides 1/2 inch above the edge of the plate. Bake in preheated oven for 60 minutes. Cool.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and stir in coffee.

In a large bowl, whip the cream to soft peaks. Whisk in vanilla. Fold 1/3 of the cream into the melted chocolate, then fold the chocolate mixture back into the whipped cream until no streaks remain. Work quickly to prevent the chocolate from seizing up. Spoon mixture into meringue shell. Chill for 2 hours in the refrigerator.

Chocolate-Dipped Fruit

Ingredients

1 cup semisweet chocolate chips
1 teaspoon shortening
6 ounces dried apricots
1 pint fresh strawberries

Directions

In a saucepan over low heat, melt chocolate chips and shortening, stirring constantly until smooth. Spear fruit with toothpicks; dip into chocolate. Place on waxed paper or stick toothpicks into a block of Styrofoam to harden.

Chocolate Cookie Cake

Ingredients

1/2 cup butter
2 tablespoons molasses
2 tablespoons white sugar
4 (1 ounce) squares semisweet chocolate
1 1/2 cups roughly broken vanilla wafers
1/4 cup raisins
1/4 cup sliced almonds
1/2 cup candied cherries

Directions

Put the butter or margarine, molasses, sugar, and chocolate into a 1 -1/2 quart ovenproof glass bowl and microwave on high for two minutes or until fat and chocolate have melted. Stir well. Add the broken cookies or wafers, raisins, almonds, and cherries. Mix well to coat them with the chocolate mixture.

Place a 7 inch plain flan ring on a flat serving plate. Spoon in the cookie mixture. Press down evenly. Chill in refrigerator for about 8 hours or overnight. Remove flan ring and serve.

Jan's Chocolate Cake

Ingredients

1 cup butter
2 cups white sugar
2 eggs
1 cup buttermilk
1/2 cup unsweetened cocoa powder
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). If using layers, grease and line the pans with parchment paper. If using a 9 X 13 pan, grease and dust with cocoa powder. Sift together the cocoa, flour, baking soda and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Alternately beat in the flour mixture and the buttermilk, mixing just until incorporated. Add the boiling water and beat for one full minute.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

White Chocolate Mocha Frosting

Ingredients

2 ounces white chocolate
1/2 cup butter
1/2 teaspoon vanilla extract
1/2 cup milk
5 teaspoons instant coffee granules
3 cups confectioners' sugar

Directions

Mix the instant coffee with the milk, and let it stand until coffee is dissolved.

Melt the butter and chocolate together, and beat until smooth, then add vanilla.

Beat in 1 cup of confectioners sugar. Add half the milk mixture, then 1 cup confectioners sugar, then the other half of the milk, then 1 cup confectioners sugar.

George's Chocolate Chip Cookies

Ingredients

2 cups butter
2 cups packed brown sugar
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 cups rolled oats
4 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 cup milk chocolate chips
3 cups dark chocolate chips
12 (1 ounce) squares German
sweet chocolate, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine butter, sugar, eggs and vanilla. In a blender or food processor, process the oats until finely chopped. Then, in separate bowl, combine chopped oatmeal, flour, baking powder and baking soda. Add flour mixture to butter mixture. Gradually add the chopped milk chocolate chips and whole chocolate chips.

Roll dough into golf ball size balls. Press with fork. Bake for 6 to 8 minutes. Do not overbake. When they come out of the oven, the cookies will be soft. Place a chocolate chunk in the center.

Kellogg's® Chocolate Scotcheroos

Ingredients

1 cup light corn syrup
1 cup sugar
1 cup peanut butter
6 cups Kellogg's® Rice
Krispies® cereal or Kellogg's®
Cocoa Krispies®, cereal
1 cup semi-sweet chocolate
morsels
1 cup butterscotch chips

Directions

Place corn syrup and sugar into 3-quart saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat. Stir in peanut butter. Mix well. Add Kellogg's® Rice Krispies® cereal. Stir until well coated. Press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Set aside.

Melt chocolate and butterscotch chips together in 1-quart saucepan over low heat, stirring constantly. Spread evenly over cereal mixture. Let stand until firm. Cut into 2 x 1-inch bars when cool.

French Chocolate Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F to 115 degrees F)
1/2 cup butter, softened
3/4 cup sugar
4 egg yolks
1/3 cup evaporated milk
1/2 teaspoon salt
3 3/4 cups all-purpose flour
FILLING:
3/4 cup semisweet chocolate chips
1/3 cup evaporated milk
2 tablespoons sugar
1/2 teaspoon ground cinnamon
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup cold butter
1/4 cup semisweet chocolate chips
1/4 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the butter, sugar, egg yolks, milk and salt; mix well. Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the chocolate chips, milk and sugar in a saucepan; cook and stir over low heat until smooth. Stir in cinnamon; set aside. For topping, combine the flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Stir in chocolate chips and nuts. Set aside.

Punch dough down. Turn onto a lightly floured surface; roll into an 18-in. x 10-in. rectangle. Spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place in a well-greased 10-in. fluted tube pan, with seam facing inside of pan. Sprinkle with topping. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes before inverting onto a wire rack to cool. Sprinkle with confectioners; sugar if desired.

Sour Cream Chocolate Chip Cake II

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 cup unsalted butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
6 ounces semisweet chocolate chips

1/2 cup finely chopped walnuts
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8x8 inch or 4 mini loaf pans.

In a medium bowl, mix flour, soda, baking powder and baking soda. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add vanilla.

Add flour mixture alternately with sour cream. Mix until well blended. Stir in chocolate chips.

Make streusel mixture: In a medium bowl, mix walnuts, sugar and cinnamon together until blended.

Pour in half the batter and sprinkle some streusel mixture across the pan (s). Add remaining batter and sprinkle streusel mixture on the top.

Bake at 350 degrees F (175 degrees C). Bake 30 minutes for mini loaves and 45 minutes for 8x8 inch pan.

Oatmeal Chocolate Chip Pancakes

Ingredients

3/4 cup rolled oats
3/4 cup pastry flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon sea salt
1/4 cup ground flax seeds
1/4 cup vegan carob chips
1 1/2 cups soy milk

Directions

Preheat a lightly oiled griddle over medium heat.

In a medium bowl, mix rolled oats, pastry flour, baking powder, baking soda, sea salt, flax seeds, and chocolate chips. Gradually blend in soy milk.

Pour batter about 1/4 cup at a time onto the prepared griddle. Cook 1 to 2 minutes, until bubbly. Flip, and continue cooking until lightly browned.

Chocolate Chip Amaretto Pound Cake

Ingredients

3 eggs
1 (18.25 ounce) package devil's
food cake mix
1/3 cup vegetable oil
1 cup water
2 tablespoons almond extract
1 cup semisweet chocolate chips
1/4 cup confectioners' sugar for
dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the bundt pan.

Mix eggs, cake mix, oil, water and almond extract with electric beater. Stir in chocolate chips.

Pour into prepared pan. Bake approximately 1 hour or until cake tests done. Cool, then dust with confectioners' sugar.

Chocolate Angel Pie

Ingredients

MERINGUE SHELL:

2 egg whites

1/8 teaspoon cream of tartar

1/2 cup sugar

FILLING:

1 cup semisweet chocolate chips

3 tablespoons strong coffee

1 teaspoon vanilla extract

1 cup heavy cream

Chopped nuts

Directions

In a mixing bowl, beat egg whites with cream of tartar until foamy. Add sugar, 1 tablespoon at a time, beating until soft peaks form. Spread in a well-greased 9-in. pie pan. Bake at 275 degrees F for 50 minutes. Cool. For filling, melt chocolate in a double boiler over hot but not boiling water. Stir in coffee until smooth. Remove from the heat; stir in vanilla until well blended. Cool. In another mixing bowl, beat cream; fold in chocolate mixture. Pour into the meringue shell. Sprinkle with nuts if desired. Chill for several hours.

Instant Chocolate Oatmeal Cookies

Ingredients

3 cups quick cooking oats
1 teaspoon vanilla extract
1 pinch salt
1 cup chopped pecans (optional)
2 cups white sugar
1/2 cup evaporated milk
1/2 cup butter
2 tablespoons unsweetened
cocoa powder

Directions

In large bowl combine oats, vanilla and salt. Stir in pecans.

In a medium saucepan, combine sugar, evaporated milk, butter and cocoa. Bring to a boil. Remove from heat, stir in oats mixture.

Drop mixture by teaspoonfuls onto waxed paper. Let cool.

Chocolate Chip Cookies II

Ingredients

3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
2 3/4 cups all-purpose flour
1 teaspoon vanilla extract
1 cup butter or margarine
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the sugar, brown sugar, and eggs until creamy. Melt the butter or margarine in a saucepan over low heat and mix into the sugar along with the vanilla. Combine the flour and baking soda; stir into the batter until it becomes dough. Mix in chocolate chips. Drop by teaspoonfuls about 2 inches apart on ungreased cookie sheets.

Bake in the preheated oven for 5 to 7 minutes, until browned at the edges.

Rich Chocolate Brownies

Ingredients

1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
1/3 cup baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
3 tablespoons butter or margarine,
melted
3 tablespoons baking cocoa
2 tablespoons warm water
1 teaspoon instant coffee granules
1 1/2 cups confectioners' sugar

Directions

In a mixing bowl, beat sugar, eggs and vanilla. Add butter; mix well. Combine dry ingredients; add to batter and mix well.

Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 25-30 minutes or until brownies test done with a wooden pick. Cool in pan on a wire rack.

For frosting, combine butter, cocoa, water and coffee; mix well. Gradually stir in sugar until smooth, adding additional warm water if necessary to achieve a spreading consistency. Frost the brownies.

Chocolatey Peanut Pretzel Bars

Ingredients

2 1/2 cups NESTLE® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Tub Dough, divided
1 1/2 cups NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels, divided
1 cup mini pretzels, broken into 1/2-inch pieces
1 cup honey-roasted peanuts

Directions

Preheat oven to 350 degrees F. Grease 13 x 9-inch baking pan.

Place 2 cups dough in prepared pan. Using fingertips, pat dough gently to cover bottom.

Sprinkle 1 cup morsels, pretzel pieces and peanuts over dough. Drop 1-inch pieces of remaining 1/2 cup cookie dough over peanuts. Sprinkle with remaining 1/2 cup of morsels and gently press down.

Bake for 23 to 27 minutes or until browned around edge. Cool completely in pan on wire rack. Cut into bars.

Chocolate Coconut Bars

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) package cream cheese, softened
1/3 cup confectioners' sugar
1 egg
3/4 cup flaked coconut
1 cup semisweet chocolate chips
1/4 cup chopped nuts

Directions

Unroll crescent roll dough into one long rectangle on an ungreased baking sheet; seal seams and perforations. Roll out into a 13-in. x 9-in. rectangle, building up dough around edges. In a small mixing bowl, beat the cream cheese, confectioners' sugar and egg until smooth; stir in coconut. Spread over crust.

Bake at 375 degrees F for 10-15 minutes or until cream cheese mixture is set. Immediately sprinkle with chips. Let stand for 5 minutes; spread melted chips over the top. Sprinkle with nuts. Cool completely before cutting.

Rich Chocolate Cake Bars

Ingredients

1/2 cup butter, softened
1 cup sugar
4 eggs
1 teaspoon vanilla extract
1 (16 ounce) can chocolate syrup
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped nuts

GLAZE:

1 cup sugar
1/3 cup milk
1/3 cup butter, cubed
1/2 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a large mixing, cream the butter and sugar. Add eggs and vanilla; mix well. Stir in syrup. Combine the flour, baking powder and salt; add to creamed mixture and mix well. Stir in nuts. Pour in a greased 15-in. x 10-in. x 1-in. baking pan.

Bake at 350 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. For glaze, combine the sugar, milk and butter in a heavy saucepan. Bring to a boil over medium heat; boil for 1 minutes.

Remove from the heat. Add chips and vanilla; beat with a wooden spoon until smooth. Spread over warm bars. Cool on a wire rack before cutting.

Chocolate Billionaires

Ingredients

1 (14 ounce) package caramels
3 tablespoons water
1 1/2 cups chopped pecans
1 cup crisp rice cereal
3 cups milk chocolate chips
1 1/2 teaspoons shortening

Directions

Line two baking sheets with waxed paper; grease the paper and set aside. In a large heavy saucepan, combine the caramels and water; cook and stir over low heat until smooth. Stir in pecans and cereal until coated. Drop by teaspoonfuls onto prepared pans. Refrigerate for 10 minutes or until firm.

Meanwhile, in a small heavy saucepan, melt chocolate chips and shortening over low heat; stir until smooth. Dip candy into chocolate, coating all sides; place on prepared pans. Refrigerate until set. Store in an airtight container.

Chocolate Salami

Ingredients

1/2 cup raisins
1/4 cup cognac
2 (7 ounce) packages plain tea biscuits, broken into small pieces
1 cup whole blanched almonds
2 cups unsweetened cocoa powder
1 1/2 cups melted butter
1 (14 ounce) can sweetened condensed milk
1 tablespoon confectioners' sugar for dusting

Directions

Soak the raisins in the cognac in a small dish for 10 minutes. Combine the tea biscuits, almonds, and cocoa powder in a large mixing bowl. Pour the cognac and raisins into the mixture along with the butter and condensed milk. Mix well with your hands until a stiff, dark, and moist dough is formed.

Roll a double layer of plastic wrap onto a clean work surface and place one third of the dough into the center of it. Shape the dough into a log about 2 to 3 inches in diameter. Place log towards the end of the plastic wrap and start rolling the plastic tightly around the log. Twist the ends of the plastic like a candy wrapper and tuck them under the log. Repeat with remaining dough. Refrigerate overnight.

When ready to serve, use a small sieve to sprinkle the outside of the logs with confectioner's sugar, or, if you prefer, sprinkle the confectioner's sugar on a kitchen towel and roll the log on it. Slice with a sharp knife to serve.

Kellogg's® Rice Krispies® Chocolate Nutty

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular
marshmallows
1/2 cup peanut butter
4 cups KELLOGG'S® COCOA
KRISPIES® cereal
Canned frosting or decorating gel

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into sixteen 3-inch footballs. Decorate with frosting. Best if served the same day.

Chocolate Island Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
1 egg
3 (1 ounce) squares unsweetened chocolate, melted and cooled
1/4 cup strong brewed coffee
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2/3 cup buttermilk
1/3 cup flaked coconut
FROSTING:
1 1/2 (1 ounce) squares unsweetened chocolate, melted and cooled
1/4 cup sour cream
1 tablespoon butter, softened
1 cup confectioners' sugar
2/3 cup flaked coconut

Directions

In a mixing bowl, cream shortening and sugar. Add the egg, chocolate and coffee; mix well. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Stir in coconut.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 12-15 minutes or until edges are browned. Remove to wire racks to cool.

For frosting, combine the chocolate, sour cream and butter in a small mixing bowl. Add enough sugar to achieve spreading consistency. Frost cooled cookies. Sprinkle with coconut.

Chocolate Covered Orange Balls

Ingredients

1 pound confectioners' sugar
1 (12 ounce) package vanilla wafers, crushed
1 cup chopped walnuts
1/4 pound butter
1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 pounds milk chocolate, melted

Directions

In a large bowl, combine the confectioners sugar, vanilla wafers, walnuts, butter and orange juice. Mix well and shape into 1 inch round balls; allow to dry for 1 hour.

Place chocolate chips in top of double boiler. Stir frequently over medium heat until melted.

Dip balls into melted chocolate and place in decorative paper cups.

Chocolate-Covered Marshmallow Cookies

Ingredients

1 3/4 cups sifted cake flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup unsweetened cocoa
1/2 cup shortening
1 cup sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
18 large marshmallows, halved
36 pecan halves

FROSTING:

2 cups sifted confectioners' sugar
5 tablespoons unsweetened cocoa
1/8 teaspoon salt
3 tablespoons butter or margarine, softened
4 tablespoons light cream

Directions

Sift together flour, salt, soda and cocoa; set aside. In a mixing bowl, cream shortening and sugar; add egg, vanilla and milk. Add dry ingredients and mix well. Drop by heaping teaspoonsful about 2 in. apart on greased baking sheets. Bake at 350 degrees F for 8 minutes. Do not overbake. Remove cookies from the oven and top each with a marshmallow half. Return to oven for 2 minutes. Remove cookies to wire racks to cool.

Meanwhile, beat all frosting ingredients together. Spread frosting on each cookie and top with a pecan half.

Cherry Chocolate Almond Croissant Bread

Ingredients

1 tablespoon butter, softened
3 eggs, lightly beaten
1 1/2 cups half-and-half or light cream
1 1/2 teaspoons almond extract
6 medium croissants, halved horizontally
1 cup semisweet chocolate pieces, ground
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 cup sliced almonds
Vanilla ice cream (optional)

Directions

Preheat oven to 350 degrees F. Spread butter on bottom and sides of a 9- to 10-inch deep-dish pie plate. In a shallow container combine eggs, half-and-half, and almond extract; add croissants. Let soak 3 minutes, turning once. Place bottom halves of croissants, cut-side-up, in the prepared dish. Sprinkle with 1/2 of the chocolate. Spoon on 1/2 cup LUCKY LEAF Cherry Pie Filling and 1/2 cup of the nuts. Add croissant tops, cut-sides down, remaining chocolate, another 1/2 cup pie filling and the remaining nuts. Pour on any remaining egg mixture.

Bake, uncovered, for 40 to 45 minutes or until center is set. Cool on wire rack about 30 minutes.

Heat remaining LUCKY LEAF Cherry Pie Filling and pass with bread pudding. Serve with ice cream, if desired.

Chocolate Mexican Wedding Cookies

Ingredients

1 cup butter, softened
1/3 cup confectioners' sugar
2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup ground pecans
1/2 cup German sweet chocolate,
grated
3/4 teaspoon ground cinnamon
1 pinch salt
1/2 cup confectioners' sugar
1/4 cup German sweet chocolate,
grated

Directions

In a large bowl, cream the butter and 1/3 cup confectioner's sugar until light and fluffy. Add the vanilla extract.

In a separate bowl, combine the flour, ground pecans, 1/2 cup ground chocolate, cinnamon and salt; mix well.

Gradually add the dry ingredients to the creamed mixture.

Wrap dough in plastic wrap and chill 1 to 2 hours, or until firm.

Preheat oven to 325 degrees F (180 degrees C).

Shape the dough into 1-inch balls. Place balls 1 inch apart on an ungreased baking sheet. Bake 15 to 18 minutes, or until the cookies are firm to the touch. Cool 1 minute on the baking sheet, then transfer to a wire rack.

For the coating, sift 1/2 cup of the confectioner's sugar and 1/4 cup of the ground cocoa into a shallow bowl. While cookies are still warm, roll them in the coating.

White Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter
- 1 cup light brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups rolled oats
- 2 cups white chocolate chips
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Stir in the egg and vanilla. Sift together the flour, baking powder, baking soda and salt, stir into the creamed mixture. Finally, stir in the rolled oats, white chocolate chips and pecans. Drop by tablespoons onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.

Chocolate-Filled Crinkles

Ingredients

1/2 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda

FILLING:

1 cup semisweet chocolate chips
1/2 cup sweetened condensed
milk
1/4 cup finely chopped pecans
1/4 cup flaked coconut
2 teaspoons milk

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, cocoa, salt, baking powder and baking soda; gradually add to the creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each.

For filling, melt chocolate chips and condensed milk in a heavy saucepan over medium heat; stir until smooth. Stir in pecans, coconut and enough milk to achieve desired consistency. Spoon 1 teaspoon into each cookie. Bake at 350 degrees F for 8-10 minutes or until firm. Remove to wire racks to cool.

Chocolate Almond Bars

Ingredients

1 1/2 cups all-purpose flour
2/3 cup sugar
3/4 cup cold butter or margarine
1 (14 ounce) can sweetened condensed milk
1 1/2 cups semisweet chocolate chips, divided
1 egg, beaten
2 cups chopped almonds, toasted
1/4 teaspoon almond extract
1 teaspoon shortening

Directions

In a bowl, combine the flour and sugar; cut in butter until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until lightly browned. Cool on wire rack.

In a saucepan, combine the milk and 1 cup chocolate chips. Cook and stir over low heat until chips are melted. Remove from the heat; cool slightly. Stir in egg, almonds and extract. Spread over crust. Bake at 350 degrees F for 20-25 minutes or until a toothpicks inserted near the center comes out clean. Cool on a wire rack. In a microwave, melt shortening and remaining chips; drizzle over top. Cut into bars.

Chocolate Mint Cake Squares

Ingredients

1/2 cup butter, softened
1 cup white sugar
4 eggs
16 ounces chocolate syrup
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon salt
2 cups confectioners' sugar
1/2 cup butter
4 tablespoons creme de menthe
liqueur
1 cup semisweet chocolate chips
6 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease one 13x 9 inch baking pan.

Cream 1/2 cup butter or margarine with 1 cup white sugar. Beat in the eggs. Stir in the chocolate syrup and vanilla. Mix in the flour and salt. Stir until just combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cake tests done. Let cake cool before frosting with Mint Layer and Chocolate Glaze.

To Make Mint Layer: Combine the confectioners sugar, 1/2 cup butter and the creme de menthe syrup, blend until light. Spread over the top of the cooled cake.

To Make The Chocolate Glaze: Melt the chocolate chips and 6 tablespoons butter together. Let cool slightly then spread over top of the mint layer. Chill cake for at least 3 hours or overnight. Cut into small blocks to serve. This cake needs to be kept refrigerated.

Chocolate Mousse I

Ingredients

6 ounces bittersweet chocolate,
chopped
6 eggs, separated
6 teaspoons rum

Directions

Melt the chocolate slowly, over, not in, simmering water. Remove from heat and beat egg yolks into chocolate with electric mixer. Beat in alcohol, if desired. In a separate bowl, beat egg whites to a stiff peak. Stir a large spoonful of egg whites into chocolate mixture to loosen. Then gently fold remaining egg whites into chocolate. Pour into serving glasses and chill in refrigerator until set, 4 to 5 hours. Will keep up to four days in refrigerator.

Chocolate Pinwheel Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm milk (110 to 115 degrees F)
1/4 cup sugar
1 teaspoon salt
2 eggs
4 ounces cream cheese, softened
4 cups bread flour
FILLING:
4 ounces cream cheese, softened
1/2 cup confectioners' sugar
2 tablespoons baking cocoa
1 cup semisweet chocolate chips
1 egg, beaten

Directions

In a large mixing bowl, dissolve yeast in warm milk. Add the sugar, salt, eggs, cream cheese and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface; divided in half. Roll each portion into a 12-in. x 8-in. rectangle. In a small mixing bowl, beat cream cheese, confectioners' sugar and cocoa until smooth. Spread over each rectangle to within 1/2 in. of edges. Sprinkle with chocolate chips. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Place seam side down in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Brush tops of loaves with egg. Bake at 350 degrees F for 25 minutes. Cover loosely with foil. Bake 15-20 minutes longer or until loaves sound hollow when tapped. Remove from pans to wire racks to cool.

Chocolate Mousse Frosting

Ingredients

1 cup cold skim milk
1 (1.4 ounce) package sugar free,
chocolate fudge flavored instant
pudding
1 (8 ounce) container frozen light
whipped topping, thawed
1 (10 inch) prepared angel food
cake

Directions

In a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Fold in whipped topping. Frost the cake.

Chocolate Chip Almond Bread

Ingredients

1 cup warm milk (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
2 tablespoons margarine
3 cups bread flour
3 tablespoons white sugar
2 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
1/3 cup blanched slivered almonds
2 tablespoons unsweetened cocoa powder
1 teaspoon almond extract
1/2 cup butter
1 cup confectioners' sugar
2 teaspoons grated orange zest

Directions

Add the milk, salt, 2 tablespoons butter or margarine, flour, sugar and yeast into your bread machine in the order recommended by the manufacturer. Select Basic or rapid setting. Press start. When the display reads 0:00, or the second kneading is about to start, press stop and remove the bread.

Add the chocolate chips, almonds, cocoa and almond extract to the dough. Return to the bread machine and finish the cycle. Serve warm with Orange Butter.

To make Orange Butter: Combine 1/2 cup butter or margarine, 1 cup confectioners' sugar and the zest of a small orange in a food processor until blended.

Chocolate Texas Sheet Cake

Ingredients

1 cup butter, cubed
1 cup water
1/4 cup baking cocoa
2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
1/2 cup sour cream
FROSTING:
1/2 cup butter, softened
3 3/4 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract
5 tablespoons milk

Directions

In a large saucepan, bring the butter, water and cocoa to a boil. Remove from the heat. Combine the flour, sugar, baking soda and salt; stir into butter mixture. Combine the eggs and sour cream; stir into butter mixture until blended.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a large mixing bowl, cream the butter and confectioners' sugar. Add cocoa, vanilla and enough milk to achieve desired consistency. Spread over cake.

Chocolate Chip Muffins II

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
2 eggs
1 cup milk
1/2 cup plain yogurt
1 teaspoon vanilla extract
3 cups self-rising flour
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups.

In a large bowl, cream together butter and sugar. Beat in eggs one at a time then stir in the milk, yogurt and vanilla. Blend in the flour, then fold in the chocolate chips. Scoop batter into the prepared muffin cups.

Bake in prepared oven for 15 to 20 minutes. Move to a wire rack to cool.

Strawberry-Almond Chocolate Torte

Ingredients

10 egg whites
1 cup all-purpose flour
2/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups sugar
2/3 cup cold brewed coffee
1 teaspoon vanilla extract
1/2 teaspoon almond extract
FILLING:
1 cup sliced fresh strawberries
1/2 teaspoon almond extract
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
TOPPING:
1/2 cup heavy whipping cream
1/4 cup confectioners' sugar
2 teaspoons baking cocoa
1/4 cup slivered almonds, toasted
6 fresh strawberries, sliced into
thick slices

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Coat the bottom of three 9-in. baking pans with nonstick cooking spray; line with waxed paper. Spray the paper with nonstick cooking spray and dust with flour; set aside. Sift the flour, cocoa, baking soda and salt together three times.

Beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Combine coffee and extracts. Fold dry ingredients into egg mixture alternately with coffee mixture.

Spread into prepared pans. Bake at 375 degrees F for 10-15 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Gently peel off waxed paper. Cool completely.

In a bowl, gently mash the strawberries; stir in almond extract. Fold in whipped topping. Place one cake layer on a serving platter; top with half of the filling. Repeat layers. Top with remaining cake layer.

In a small mixing bowl, beat cream until it begins to thicken. Combine confectioners' sugar and cocoa; add to cream. Beat until stiff peaks form. Frost top of cake. Garnish with almonds and strawberries. Chill for at least 1 hour before cutting. Refrigerate leftovers.

BREAKSTONE'S Triple Chocolate Bliss Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup BREAKSTONE'S Reduced
Fat Sour Cream
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
4 eggs
1/2 cup oil
1/2 cup water
3 cups thawed COOL WHIP
Whipped Topping, divided
1 (8 ounce) package BAKER'S
Semi-Sweet Chocolate
1 1/2 cups raspberries

Directions

Preheat oven to 350 degrees F. Lightly grease 12-cup fluted tube pan or 10-inch tube pan. Beat all ingredients except whipped topping, chocolate and raspberries in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 minutes scraping bowl occasionally. Pour into prepared pan.

Bake 50 minutes to 1 hour or until wooden toothpick inserted near center comes out clean. Cool in pan 10 minutes. Loosen cake from side of pan with knife or metal spatula and gently remove cake. Cool cake completely on wire rack. Place on serving plate.

Reserve 2 Tbsp. of the whipped topping. Microwave remaining whipped topping and chocolate in microwaveable bowl on HIGH 1 -1/2 to 2 minutes or until chocolate is completely melted and mixture is well blended, stirring after each min. Drizzle over cake. Immediately drop reserved whipped topping, by scant teaspoonfuls, around top of cake; create star shape by drawing wooden toothpick through middle several times. Spoon raspberries into center of cake. Store leftover cake in refrigerator.

Chocolate Fudge Cookies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
1/2 cup vegetable oil
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the cake mix, eggs and oil until well blended. Fold in the chocolate chips. Roll the dough into walnut sized balls. Place the cookies 2 inches apart on the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Caroline's Chocolate Fudge Frosting

Ingredients

1/2 cup butter
3 (1 ounce) squares unsweetened chocolate
1 pound confectioners' sugar
1/2 teaspoon vanilla extract
3/4 cup milk

Directions

Melt chocolate and butter in the microwave, or in the top of a double boiler. In a large bowl, combine confectioners' sugar, vanilla and 1/2 cup of the milk. Blend in the melted chocolate mixture. Add remaining milk, a little at a time, until desired consistency is achieved.

Let stand until spreadable (frosting will thicken as it cools).

Chocolate Picnic Cake

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup sugar
3/4 cup cold water
1/3 cup vegetable oil
1 cup semisweet chocolate chips

Directions

In a microwave, melt chocolate; cool for 10 minutes. Combine the flour, baking soda and salt; set aside. In a mixing bowl, beat the egg and sugar. Beat in the water and oil. Stir in melted chocolate and dry ingredients; mix until blended.

Pour into a greased 8-in. square baking pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 32-38 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Yummies

Ingredients

7 Keebler® Grahams Original Crackers
2 1/2 cups miniature marshmallows
1 (12 ounce) package semi-sweet chocolate morsels
2/3 cup light corn syrup
3 tablespoons butter or margarine
1/2 cup crunchy peanut butter
3 cups Kellogg's® Rice Krispies®

Directions

Coat 13 x 9 x 2-inch microwave-safe dish with cooking spray. Arrange Keebler® Grahams Original crackers in single layer in dish, breaking crackers as needed to fit. Sprinkle marshmallows evenly over crackers.

Microwave on HIGH 1 minute or until marshmallows are puffy. Remove from microwave. Cool completely.

In 2-quart microwave-safe mixing bowl combine chocolate morsels, corn syrup and butter. Microwave on HIGH about 1 1/2 minutes or until chocolate is melted, stirring every 30 seconds. Stir in peanut butter. Add Kellogg's® Rice Krispies® cereal, mixing until combined.

Spread evenly over marshmallows. Cover and refrigerate about 1 hour or until firm. Cut and store in airtight container in refrigerator.

Divine Cherry Chocolate Ice Cream

Ingredients

3 cups heavy cream
3 cups whole milk
1 cup white sugar
1 (10 ounce) jar maraschino cherries, with juice
8 egg yolks
2 teaspoons almond extract
12 ounces bittersweet chocolate, chopped

Directions

Stir together cream, milk, sugar, and the juice from the jar of cherries in a large saucepan over medium heat. Bring to a simmer, then remove from heat. Place the egg yolks into a large bowl, then whisk in hot cream, about 2 tablespoons at a time, until you have added 2 cups.

Whisk the hot yolks into the saucepan of hot cream, then cook on low, stirring constantly, until the mixture reaches 170 degrees F (75 degrees C). It will have thickened enough to coat the back of a metal spoon. Pour the mixture into a container, cover, and refrigerate until cold, about 6 hours.

Chop the reserved maraschino cherries, then stir into the cold custard along with almond extract, and chopped chocolate. Pour into ice cream maker, and freeze according to manufacturer's directions.

Oatmeal Chocolate Chip Bars

Ingredients

1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
2 tablespoons molasses
2 teaspoons vanilla extract
3 cups quick-cooking oats
1 cup all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
2 cups semisweet chocolate chips
3/4 cup chopped pecans

Directions

In a large mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the oats, flour, baking soda and salt; gradually add to the creamed mixture. Stir in chocolate chips and pecans.

Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 28-32 minutes or until golden brown and edges pull away from sides of pan. Cool on a wire rack. Cut into bars.

Blender Chocolate Mousse

Ingredients

1 (12 ounce) package semisweet chocolate chips
1/2 cup white sugar
3 eggs
1 cup hot milk (160 degrees F/71 degrees C)
3 tablespoons brandy

Directions

In an electric blender container, combine chocolate chips, sugar and eggs. Blend. Add hot milk and brandy. Blend until smooth. Pour into 8 demitasse cups or other small serving cups and refrigerate for at least 1 hour before serving.

Chocolate Peanut Butter Treats

Ingredients

1/2 cup light corn syrup
1/2 cup sugar
3/4 cup peanut butter
1/2 teaspoon vanilla extract
2 1/2 cups crisp rice cereal
1/2 cup miniature marshmallows
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

In a small saucepan, combine the corn syrup and sugar. Bring to a boil. Cook and stir for 1 minute. Remove from the heat; stir in peanut butter until melted and blended. Stir in vanilla. Fold in the cereal, marshmallows and chips; stir until blended. Transfer to a greased 8-in. square dish. Cool; cut into squares.

Orange Chocolate Muffins

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/2 cup sour cream
1/2 cup orange juice
2 tablespoons grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 (1 ounce) squares bittersweet
chocolate

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the sour cream, orange juice and peel. Combine the flour, baking powder, baking soda and grated chocolate; stir into creamed mixture just until moistened. Fill paper-lined muffin cusp three-fourths full.

Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Chocolate Chiffon Squares

Ingredients

1/2 cup butter
1 cup white sugar
4 eggs
1 cup all-purpose flour
1 (16 ounce) can chocolate syrup

1 1/2 cups white sugar
1/3 cup evaporated milk
1/2 cup butter
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 x15 inch jellyroll pan.

In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the flour. Finally, stir in the chocolate syrup until well blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven. While the cake is baking, you should prepare the icing.

In a medium saucepan, combine the sugar, evaporated milk, and butter. Bring to a boil over medium heat, stirring occasionally. Boil for 1 minute. Remove from the heat and stir in the chocolate chips until mixture is smooth and chips are melted. When the cake comes out of the oven pour the hot icing over the hot cake. Sprinkle the nuts over the top. When cake is cool, cut into 2 inch squares.

Chocolate Covered Cherries

Ingredients

60 maraschino cherries with stems
3 tablespoons butter, softened
3 tablespoons corn syrup
2 cups sifted confectioners' sugar
1 pound chocolate confectioners' coating

Directions

Drain cherries and set on paper towels to dry.

In a medium bowl, combine butter and corn syrup until smooth. Stir in confectioners' sugar and knead to form a dough. Chill to stiffen if necessary. Wrap each cherry in about 1 teaspoon of dough. Chill until firm.

Melt confectioners' coating in a heavy saucepan over low heat. Dip each cherry in by its stem, and place on waxed paper lined sheets. Chill until completely set. Store in an airtight container in a cool place. Best after 1 or 2 weeks.

Chocolate Almond Sandwich

Ingredients

2 tablespoons almond butter
2 slices multigrain bread
1 tablespoon chocolate hazelnut spread
1/2 bananas, sliced

Directions

Spread almond butter over one side of one slice of bread, and arrange sliced bananas over almond butter. Spread chocolate spread over one side of the other slice of bread, and place over bananas to make a sandwich.

Chocolate Covered Blueberry Smoothie

Ingredients

1 cup skim milk
1 cup frozen blueberries
1 (1 ounce) envelope instant hot
chocolate mix
1 tablespoon chocolate syrup

Directions

Pour the milk, blueberries, hot cocoa mix, and chocolate syrup into the container of a blender. Blend to desired consistency, and pour into a tall glass.

Peanut Butter Chocolate Sandwich Cookies

Ingredients

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter
1/2 cup smooth peanut butter
1 cup white sugar
1 egg
1 tablespoon milk
6 (1 ounce) squares semisweet chocolate
2 teaspoons butter

Directions

In a large bowl mix together the butter until soft. Add the peanut butter and sugar and beat well. Mix in the egg and milk. Sift together the flour, salt, and baking soda. Add to the egg mixture slowly and mix until just blended. Form dough into 2 logs, and wrap in plastic wrap. Freeze for at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Chop chocolate into small pieces and place in the top of a double boiler over medium heat. Stir frequently until melted. Add butter or margarine and stir until melted. Remove from heat and let cool to room temperature.

Remove one package of the dough from the freezer and unwrap. With a sharp, serrated knife, cut a few slices of the dough 1/4 inch thick and place on cookie sheet about 2 inches apart.

Quickly spoon a teaspoonful of the chocolate on each slice. Cut more slices, and top each with another slice of dough. If dough becomes too soft, rewrap it and return to freezer. Reheat chocolate if it becomes too hard.

Bake 10 to 12 minutes until lightly colored.

White Chocolate Coconut Macadamia Cookies

Ingredients

3/4 cup unsalted butter
1/2 cup packed brown sugar
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped macadamia nuts
8 ounces white chocolate,
chopped
1/2 cup flaked coconut

Directions

In a saucepan over medium heat cook butter until golden but not brown. Stir in the brown sugar and chill for 50 to 60 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line baking sheets with parchment paper.

Combine the flour, baking soda, baking powder and salt.

Beat the butter mixture with the white sugar until fluffy and smooth. Beat in the egg and vanilla. Then stir in the flour mixture. Stir in the macadamia nuts, white chocolate chunks and coconut.

Roll dough into 1 1/2 to 2 inch balls and bake at 350 degrees F (175 degrees C) for 9 to 11 minutes.

Best-Ever Chocolate Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
6 tablespoons baking cocoa
2 teaspoons baking soda
1 teaspoon salt
2 cups water
2/3 cup vegetable oil
2 teaspoons white vinegar
2 teaspoons vanilla extract

FLUFFY CHOCOLATE

FROSTING:

1 cup cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a mixing bowl, combine the first five ingredients. Add the water, oil, vinegar and vanilla. Beat on low speed for 1 minute. Beat on medium for 1 minute. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a mixing bowl, beat the milk and pudding mix for 2 minutes. Beat in whipped topping. Spread over cake. Refrigerate leftovers.

Banana and Chocolate Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, SPLENDA® Granulated Sweetener, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Chocolate Cheesecake

Ingredients

1 1/4 cups graham cracker crumbs
1/2 cup sugar
1/4 cup baking cocoa
6 tablespoons butter or margarine, melted

FILLING:

3 (8 ounce) packages cream cheese, softened
3/4 cup sugar
3 eggs
1 cup semisweet chocolate chips, melted
1 teaspoon almond extract
1/2 teaspoon vanilla extract

TOPPING:

1/4 cup semisweet chocolate chips
1/3 cup whipping cream
1 tablespoon honey

Directions

In a bowl, combine the cracker crumbs, sugar and cocoa; stir in butter. Press onto the bottom and 1-in. up the side of a greased 9-in. springform pan; set aside. In a small mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs; beat on low speed just until combined. Stir in melted chocolate and extracts just until blended. Pour into crust.

Bake at 350 degrees F for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate until completely cooled.

In a saucepan over low heat, melt chocolate chips, cream and honey; stir until smooth. Remove from the heat; cool for 5 minutes. Remove sides of springform pan. Pour topping over the cheesecake. Chill for at least 4 hours or until topping is set. Refrigerate leftovers.

Chocolate Snaps

Ingredients

2 cups semisweet chocolate chips
1 2/3 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
1/4 cup corn syrup
1 egg

Directions

Melt chocolate chips over heat and let cool. Combine flour, baking soda and salt. Set aside. With an electric mixer set at medium-low speed, beat butter and sugar until fluffy. Add vanilla, corn syrup and egg and continue beating until well combined. Reduce mixer speed to low and beat in melted chocolate. Add flour mixture and continue beating until well combined.

Refrigerate until firm, about 30 minutes.

Shape dough into approximately 1 inch balls and roll in additional sugar. Put on ungreased baking sheets about 1 inch apart. Bake at 350 degrees F (175 degrees C) until edges are lightly browned, 10 to 15 minutes. Let stand on baking sheets 1 minute before removing to wire racks to cool.

Chocolate Truffle Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped
1 cup semisweet chocolate chips
6 tablespoons butter
3 eggs
1 cup white sugar
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup semisweet chocolate chips

Directions

In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.

Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.

Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Apricot Bread

Ingredients

1 cup water
2 tablespoons chocolate syrup
1/2 teaspoon almond extract
1 teaspoon salt
1/2 tablespoon canola oil
1/3 cup oat flour
2 2/3 cups bread flour
3 tablespoons dry milk powder
3 tablespoons unsweetened cocoa powder
3 tablespoons white sugar
1 teaspoon active dry yeast
1/4 cup dried apricots

Directions

Place all ingredients (except apricots) in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

At the end of dough cycle, turn dough out onto a lightly floured surface, cover and let rest 10 minutes. Roll dough out into a rectangle, sprinkle apricots on top, and roll up into a loaf shape. Place into a greased 9x5 inch loaf pan, cover and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Slash the risen loaf down the center with a sharp knife.

Bake in the preheated oven for 30 minutes, or until bottom of the loaf sounds hollow when tapped. Remove from pan and place loaf on a wire rack to completely cool.

Chocolate Babka

Ingredients

BABKA DOUGH

3/4 cup milk
1/4 cup butter
2 cups bread flour
2 cups all-purpose flour
2 teaspoons active dry yeast
1/4 cup white sugar
1/4 cup water
1 egg
3/4 teaspoon salt

CHOCOLATE FILLING

5 (1 ounce) squares semisweet chocolate, finely chopped
1 1/2 teaspoons ground cinnamon
1/3 cup white sugar
1/4 cup butter, chilled

STREUSEL

1/4 cup confectioners' sugar
1/4 cup all-purpose flour
1/4 cup butter, chilled
1 egg beaten with
1 tablespoon water for glaze (optional)

Directions

Warm the milk and melt 1/4 cup butter in a glass or ceramic bowl in the microwave for 30 seconds, or on the stovetop in a saucepan. Combine the bread flour, 2 cups all-purpose flour, yeast, and 1/4 cup sugar. Add the water, the milk-butter mixture, the egg, and the salt to the dry ingredients and mix well.

Use the dough hook in a stand mixer on low speed or knead the dough by hand until the dough is smooth and elastic, about 15 minutes. If the dough is too wet, add more bread flour, about 2 tablespoonfuls at a time (up to 8 tablespoons) to make a workable dough; too much flour can make the dough dry. Cover the dough with a damp cloth and let rise until double in size, about 1 to 1 1/2 hours.

Make the chocolate filling and the streusel while the dough is rising. For the filling, stir together the finely chopped chocolate, the cinnamon, and 1/4 cup sugar. Cut in 1/4 cup chilled butter with a fork. To make the streusel, combine the confectioners' sugar and 1/4 cup all-purpose flour; cut in 1/4 cup chilled butter until the mixture resembles coarse crumbs.

When the dough has doubled, punch the dough down and cut it into two equal pieces. Loosely shape each piece into a ball. Cover the dough with a damp cloth and let it rest for 10 minutes.

Roll out one portion on a lightly floured surface to form a 15x4-inch rectangle. Sprinkle with half the chocolate filling, roll up to form a long log, and seal the seam. Attach the ends to form a circle and place the ring, seam-side down, on a parchment-lined baking sheet. Repeat with the second piece of dough. Use a serrated knife or kitchen shears to cut slits at 1-inch intervals around the rings. Cover the rings with damp kitchen towels and let rise until doubled in size, about 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Brush the loaves with the egg wash, if desired. Sprinkle streusel on top. Bake the loaves for about 25 minutes, rotating the baking sheets to promote even browning, until the bread is a deep golden brown.

Chocolate Popcorn

Ingredients

2 quarts popped popcorn
1 cup peanuts (optional)
3/4 cup sugar
1/4 cup corn syrup
1/4 cup cocoa powder
1/2 cup butter
1 teaspoon vanilla

Directions

Preheat oven to 250 degrees F (120 degrees C). Oil a 10x15 inch baking pan with sides.

Place popcorn and peanuts into a large, metal bowl, and set aside. Stir together the sugar, corn syrup, cocoa powder, and butter in a saucepan over medium-high heat until it comes to a boil. Boil for 2 minutes. Stir in the vanilla, then pour over the popcorn. Stir until the popcorn is well coated. Spread the popcorn into the prepared pan.

Bake in preheated oven for 30 minutes, stirring several times.

Remove from the oven, and allow to cool to room temperature. Break into small clumps, and store in an airtight container.

Chocolate Chip Muffins I

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup white sugar
1/2 teaspoon salt
1 cup milk
1 egg
1/3 cup butter, melted
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line 12 muffin cups.

In a large mixing bowl, combine the flour, baking powder, sugar and salt. Stir in the milk, egg, butter and chocolate chips. Pour batter into prepared muffin cups or flat bottomed ice cream cones.

Bake in preheated oven for 15 to 20 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Chocolate Fudge Cupcakes

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1 cup butter
1 cup all-purpose flour, sifted
1 3/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Line 24 muffin cups with paper liners. In the top of a double boiler, combine chocolate and butter. Heat, stirring occasionally, until mixture is melted and smooth. Remove from heat and allow to cool to lukewarm.

Sift flour and sugar together into a large bowl. With mixer on low speed, beat in eggs one at a time. Stir in chocolate mixture, vanilla and pecans. Fill muffin cups 2/3 full.

Bake in the preheated oven for 25 minutes. Do not overbake. Tops should be shiny but give slightly when touched.

Chocolate Surprise

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
18 large marshmallows, halved

1 cup white sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1 teaspoon vanilla extract
1/4 cup butter
18 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together 1/2 cup butter and 1 cup sugar until smooth. Beat in the egg, then stir in the 1/4 cup milk and vanilla. Combine the flour, 1/3 cup cocoa and baking soda; stir into the creamed mixture. Drop by heaping teaspoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven. Remove cookie sheet and press marshmallow halves into the center of each cookie cut side down. Return the cookies to the oven for an additional 2 minutes. Remove from the oven and press lightly on the cookies to flatten slightly. Remove cookies to wire racks to cool.

To make the icing: In a small saucepan over medium heat, combine 1 cup sugar, 1/2 cup cocoa, 1/4 cup milk, 1 teaspoon vanilla and 1/4 cup butter. Bring the mixture to a boil, stirring occasionally, and let boil for 1 minute. Brush the cookies with the frosting then top each one with a pecan half before the icing sets.

Peppermint Chocolate Fudge

Ingredients

2 cups milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
Dash salt
1/2 teaspoon peppermint extract
1/4 cup crushed hard peppermint
candy

Directions

In heavy saucepan, over low heat, melt chips with EAGLE BRAND® and salt. Remove from heat; stir in peppermint extract. Spread evenly into waxed paper-lined 8-or 9-inch square pan. Sprinkle with peppermint candy.

Chill 2 hours or until firm. Turn fudge onto cutting board; peel off waxed paper and cut into squares. Store covered in refrigerator.

GhirardelliB® Triple Chocolate Truffle Cake

Ingredients

3 cups Ghirardelli Semi-Sweet Chocolate Chips
1 cup unsalted butter at room temperature
8 large eggs, chilled
1/4 teaspoon salt
1/2 cup heavy cream
1 cup Ghirardelli Milk Chocolate Chips
2 ounces Ghirardelli White Chocolate baking bar, chilled

Directions

Preheat the oven to 325 degrees F. Arrange a rack in center of oven. Butter the bottom and sides of a 9 by 2-inch round cake pan and line the bottom with parchment paper.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the semi-sweet chocolate chips and butter, stirring occasionally until smooth. Cool slightly.

Meanwhile, in a large bowl with an electric mixer fitted with the whip attachment, whip the eggs and salt on medium speed until doubled in volume, about 5 minutes. Gently fold the whipped eggs, a third at a time, into the melted chocolate. Pour the batter into the prepared cake pan.

Prepare a water bath for the cake by placing the cake pan in a larger pan, and filling the large pan halfway up the sides of the cake pan with hot, but not boiling water.

Bake for about 40 minutes, or until the cake pulls away from the sides of the pan and is set in the center. Remove the pan from the water bath to a cooling rack, and cool the cake completely in the pan. Cover with plastic wrap and refrigerate overnight. To remove the cake from the pan, dip the pan in warm water halfway up the sides and run a thin metal spatula around the inside of the pan. Invert onto a plate to unmold and remove the parchment paper.

To prepare the ganache, bring the heavy cream to a simmer in a small saucepan over low heat. Pour the heated cream over the milk chocolate chips. Stir gently until smooth and allow to cool slightly. When the ganache is still warm to the touch, pour over the top of cake and spread with an offset spatula to evenly cover (There will be some ganache leftover.)

Chill the cake until the ganache sets, about 30 minutes. To garnish, grate the white chocolate bar on top of cake.

The Best Chocolate Cake You Ever Ate

Ingredients

2 cups white sugar
2 cups all-purpose flour
1/2 cup butter
1/2 cup vegetable oil
1 cup water
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/4 cup milk
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch pan.

Sift 2 cups white sugar and 2 cups flour together; set aside.

In a sauce pan; combine 1/2 cup butter or margarine, oil, water, and 1/4 cup cocoa. Bring mixture to a boil, remove from heat and add to dry ingredients.

Dissolve baking soda in buttermilk; add with eggs, salt, cinnamon and 1 teaspoon vanilla to cocoa, flour mixture and stir well.

Pour batter into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 20 minutes.

To Make Frosting: Five minutes before cake is done combine 1/2 cup butter, 1/4 cup cocoa and 1/4 cup milk in saucepan and bring to a boil.

Remove from heat and stir in confectioners' sugar, 1 teaspoon vanilla, and chopped pecans. Pour frosting over hot cake. Cake remains moist and may be frozen. Serves 20.

Frosted Chocolate Chip Cheesecake

Ingredients

2 cups chocolate wafer crumbs
6 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
3 eggs, lightly beaten
1 cup miniature semisweet chocolate chips
4 ounces milk chocolate candy bar, chopped
2 cups whipped topping
1/4 cup sliced almonds, toasted

Directions

In a bowl, combine wafer crumbs and butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Chill for 15 minutes or until set.

In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Stir in chocolate chips. Pour into crust.

Place pan on a baking sheet. Bake at 325 degrees F for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

For frosting, in a microwave-safe bowl, melt candy bar; stir until smooth. Cool to room temperature. Gradually stir in whipped topping. Remove sides of springform pan. Frost top of cheesecake; garnish with almonds. Refrigerate leftovers.

Chocolate Pretzel Rings

Ingredients

48 pretzel rings or mini twists
1 (8 ounce) package milk
chocolate kisses
1/4 cup M&M's

Directions

Place the pretzels on greased baking sheets; place a chocolate kiss in the center of each ring. Bake at 275 degrees F for 2-3 minutes or until chocolate is softened. Remove from the oven. Place an M&M on each, pressing down slightly so chocolate fills the ring. Refrigerate for 5-10 minutes or until chocolate is firm. Store at room temperature.

Unbaked Chocolate Oatmeal Cookies

Ingredients

1/2 cup butter
1/2 cup milk
2 cups white sugar
1/2 cup peanut butter
3 cups quick cooking oats
5 tablespoons cocoa powder
1/2 cup chopped walnuts
(optional)
1/2 cup raisins (optional)
1/2 cup flaked coconut (optional)

Directions

Cook butter or margarine, milk and sugar in kettle and boil for 1 and 1/2 minutes.

Add peanut butter, oatmeal, cocoa powder and any one of the optional ingredients.

Drop on waxed paper and allow to cool before serving.

Chocolate Poppy Seed Cake

Ingredients

1/4 cup poppy seeds
1 cup buttermilk
4 egg whites
1 cup butter
1 1/4 cups white sugar
4 egg yolks
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 tablespoons baking powder
2 teaspoons vanilla extract
3/4 cup miniature dark chocolate chips
cinnamon sugar to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a Bundt or angel food cake pan.

Pour the poppy seeds into the buttermilk in a small bowl. Set aside to soak for 15 minutes. Meanwhile, whip the egg whites to medium peaks; set aside.

Cream together the butter and sugar in a large bowl until fluffy. Add egg yolks one at a time, blending well between additions. Sift the flour, baking soda, and baking powder into the egg mixture; fold gently to mix. Stir in the poppy seeds, milk, and vanilla extract. Gently fold in the beaten egg whites until just incorporated.

Pour half of the batter into the prepared pan. Sprinkle in the chocolate chips and cinnamon sugar. Pour the remaining batter over top, and sprinkle with additional cinnamon sugar. With a knife, lightly swirl in the chocolate chips and cinnamon sugar so they are dispersed throughout the cake.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Allow cake to cool completely before removing from the pan.

Chocolate Mint Freeze

Ingredients

1 1/2 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup miniature semisweet
chocolate chips
1 cup heavy whipping cream
1/4 teaspoon peppermint extract

Directions

In a large bowl, whisk milk and pudding mix for 2 minutes; let stand for 2 minutes or until soft-set. Stir in chocolate chips. In a small mixing bowl, beat cream until it begins to thicken. Add peppermint extract; beat until soft peaks form. Fold into pudding.

Transfer to an ungreased 8-in. square dish. Cover and freeze for 2 hours or until firm. Remove from the freezer 15 minutes before cutting.

Creamiest Chocolate Mousse

Ingredients

7 ounces bittersweet chocolate,
chopped
7 egg yolks, beaten
2 tablespoons sugar
1 pinch salt
7 egg white
1 1/4 cups heavy cream
1 tablespoon kirschwasser
(optional)

Directions

Place chocolate in a metal bowl over a pan of simmering water. Stir occasionally until mostly melted, then remove from heat, and stir until smooth. Set aside to cool slightly.

In a separate bowl, whip heavy cream to medium stiff peaks, but do not allow it to become grainy. Set aside.

In a separate bowl, whip egg whites with salt until soft peaks form. Sprinkle in the sugar, and continue whipping to medium stiff peaks. Fold in egg yolks and kirshwasser.

Fold in the melted chocolate until completely incorporated, then fold in whipped cream until evenly blended. Spoon into dessert cups, and chill until firm, about 1 hour.

Chocolate Buttercream

Ingredients

12 (1 ounce) squares bittersweet chocolate
2 cups unsalted butter
1 pinch salt
2 eggs
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Melt the bittersweet chocolate, and allow to cool slightly.

Place the butter or margarine, salt, and vanilla in a mixing bowl. Beat with a mixer until very light and airy, about 4 minutes. Add the powdered sugar a little at a time while beating on low speed. Mix well, and beat on medium speed for about 4 minutes. Add the eggs one at a time, and beat for 5 minutes more. Add the melted chocolate, and beat 4 minutes.

White Chocolate Chunk Pecan Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 cup unsalted butter
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped white chocolate
1/3 cup chopped pecans

Directions

Blend sugar and butter together until smooth and creamy. Add the egg and vanilla; blend well.

Sift together the flour, salt, and baking powder; combine these ingredients with the creamed mixture. Add chopped white chocolate and nuts.

Spoon dough out onto a cookie sheet. Bake at 375 degrees F (190 degrees C) for about 5 to 10 minutes, or until golden brown on the bottom. Let cool slightly on the cookie sheet before removing, or they'll break.

White Chocolate and Cranberry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 tablespoon brandy
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
3/4 cup white chocolate chips
1 cup dried cranberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy. Combine the flour and baking soda; stir into the sugar mixture. Mix in the white chocolate chips and cranberries. Drop by heaping spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. For best results, take them out while they are still doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

Cinna-Nut Hot Chocolate

Ingredients

1/2 cup Smucker's® Chocolate Sundae Syrups Ice Cream Topping
1/2 cup Jif® Creamy Peanut Butter
Cinnamon to taste
4 cups milk
Marshmallows or whipped cream

Directions

Whisk chocolate topping, peanut butter, cinnamon and milk, in a 2 quart saucepan over medium heat, until the chocolate milk begins to steam and mixture is well blended.

Remove from heat. Ladle the hot chocolate into serving cups. Top with marshmallows or whipped cream. Serve immediately.

Chocolate Maraschino Cherry Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
3/4 cup unsweetened cocoa
powder
1 cup mayonnaise
1 1/3 cups water
3 eggs
1 cup chopped almonds
1 (16 ounce) jar maraschino
cherries, drained and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In a large bowl, stir together cake mix and cocoa. Make a well in the center and pour in water, mayonnaise and eggs. Beat on low speed until blended. Scrape bowl, and beat 2 minutes on medium speed. Stir in chopped nuts and cherries.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Chip Cookies III

Ingredients

- 1 cup butter
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender mix together butter or margarine, brown sugar, and white sugar. Remove from blender and add eggs, vanilla and milk.

In a separate bowl, mix together flour, baking powder, baking soda, salt, and chocolate chips. Add moist mixture to dry mixture and mix well.

Drop by teaspoon onto lightly greased baking sheets and bake for 9 minutes.

Chocolate Yum Yum Cake

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 tablespoon baking soda
2 cups white sugar
1 egg
1/2 cup unsalted butter
1 cup sour cream
1/2 cup water
2 teaspoons vanilla extract
5/8 cup unsweetened cocoa powder
2 cups semisweet chocolate chips

1 cup semisweet chocolate chips
3 tablespoons strong brewed coffee
3/4 cup butter, softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans. Sift together the flour, baking powder, baking soda and cocoa, set aside.

In a medium bowl, beat the sugar and egg until light, add the 1/2 cup butter, beat until smooth. Stir in the sour cream, water, and vanilla. Add dry ingredients, mix slowly until flour mixture is absorbed. Fold in the 2 cups chocolate chips. Divide the mixture evenly between the two prepared pans.

Bake for 35 to 40 minutes until cake tests done with a toothpick. Place pans of cake on wire racks to cool for 10 minutes before removing from pans to cool completely. When cool frost with the following frosting recipe.

To make the frosting, melt the remaining 1 cup chocolate chips with the coffee in a small saucepan over low heat. Remove pan from heat, and beat in the 3/4 cup of butter, 1 tablespoon at a time, until smooth. Set pan in a bowl of ice and beat until icing is spreadable and holds it's shape. Cool completely before frosting cake.

Simple 'N' Delicious Chocolate Cake

Ingredients

1 cup white sugar
1 1/8 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup butter
1 egg
1 teaspoon vanilla extract
1 cup cold, strong, brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch pan. Sift together flour, cocoa, baking soda and salt. Set aside.

In a medium bowl, cream butter and sugar until light and fluffy. Add egg and vanilla and beat well. Add flour mixture, alternating with coffee. Beat until just incorporated.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until a toothpick inserted into the cake comes out clean.

Blue Ribbon Chocolate Chip Cookies

Ingredients

1 cup white sugar
1/2 cup packed brown sugar
1 cup shortening
2 teaspoons vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1/2 cup wheat germ
1 teaspoon salt
1 teaspoon baking soda
1 cup crispy rice cereal
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together white sugar, brown sugar and shortening until fluffy. Stir in the vanilla and eggs. Combine the flour, wheat germ, salt and baking soda; mix into the batter. Stir in crispy rice cereal and chocolate chips. Drop by teaspoonfuls on an ungreased cookie sheet, spacing cookies 2 inches apart.

Bake for 11 to 13 minutes in the preheated oven, until cookies are light brown at the edges. Cool well before eating as the chocolate can burn your mouth.

Chocolate Nut Bread

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
5 eggs
2 (1 ounce) squares unsweetened
chocolate, melted
1 teaspoon vanilla extract
2 1/2 cups cake flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, chocolate and vanilla; mix well. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in nuts if desired. Pour into four greased 5-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

Chocolate Chip Cookies V

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 (3.3 ounce) package instant white chocolate pudding mix
1 cup butter, softened
1 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C). Stir together the flour, baking soda, salt and instant pudding powder; set aside.

In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Blend in the eggs and vanilla. Gradually mix in the dry ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Scoop cookies using an ice cream scoop or by heaping tablespoons. Place cookies at least 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until lightly golden. Cool on baking sheets for a few minutes before removing to wire racks to cool completely.

Goosey Marshmallow Chocolate Chip Cinnamon

Ingredients

1 cup butter, softened
1/2 cup brown sugar
1 cup white sugar
1 teaspoon orange extract
2 eggs
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
2 cups semisweet chocolate chips
1 cup miniature marshmallows,
frozen

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time then stir in the orange extract. Combine the flour, baking soda, salt and cinnamon; stir into the sugar mixture. Fold in the chocolate chips and frozen marshmallows. Drop dough by heaping spoonfuls onto the prepared cookie sheet.

Bake for 20 to 22 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

Chocolate Chip Chunk Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
1/2 cup white sugar
3/4 cup packed brown sugar
1 egg
2 1/2 teaspoons vanilla extract
1 1/3 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Combine flour, baking soda, and salt. Set aside.

In a large bowl, cream the vegetable shortening and the two sugars. Beat in the egg and vanilla. Gradually blend in the dry ingredients.

Fold in the chocolate chips and the nuts. Cover and chill for 2 to 3 hours.

Preheat oven to 350 degrees F (175 degrees C).

Drop cookie by teaspoonfuls onto shiny lightly greased cookie sheets. Bake 10-12 minutes and transfer to wire racks to cool. Take out of oven when lightly colored - they will darken after being taken off cookie sheet.

Milk Chocolate Peppermint Bark

Ingredients

2 (12 ounce) packages milk chocolate chips
2 (12 ounce) packages white chocolate chips
2 teaspoons peppermint extract
8 peppermint candy canes, crushed, divided

Directions

Line a 12x18 inch jelly roll pan with aluminum foil.

Melt the milk chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the peppermint extract. Spread the chocolate evenly in the prepared pan; chill until set, about 30 minutes.

Meanwhile, melt the white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 5 minutes. Stir in 1/4 cup of the crushed candy canes. Spread the white chocolate mixture evenly over the milk chocolate. Sprinkle the remaining candy cane pieces evenly over the white chocolate layer. Chill until set, about 1 hour. Break into small pieces to serve.

Chocolate Coconut Neapolitans

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon almond extract
4 drops red food coloring
1/2 cup flaked coconut, finely
chopped
4 1/2 teaspoons chocolate syrup
1/2 cup semisweet chocolate
chips
1 1/2 teaspoons shortening

Directions

Line a 9-in. x 5-in. x 3-in. loaf pan with waxed paper; set aside. In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well.

Divide dough into thirds. Add almond extract and red food coloring to one portion; spread evenly into prepared pan. Add coconut to second portion; spread evenly over first layer. Add chocolate syrup to third portion; spread over second layer. Cover with foil; freeze for 4 hours or overnight.

Unwrap loaf and cut in half lengthwise. Cut each portion widthwise into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool.

In a microwave, melt chocolate chips and shortening; stir until blended and smooth. Dip one end of each cookie into chocolate. Place on wire racks until set.

Dark Chocolate Mousse

Ingredients

4 (1 ounce) squares BAKER'S
SELECT Bittersweet Chocolate
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1/2 cup fresh raspberries

Directions

Microwave chocolate in microwaveable bowl on HIGH 1-1/2 min., stirring with whisk every 45 sec. until melted.

Add 1 cup COOL WHIP; stir until blended. Stir in remaining COOL WHIP.

Spoon into dessert dishes; top with raspberries.

ABC (Absolute Best Chewy) Chocolate Chippers

Ingredients

3 cups unbleached all-purpose flour
1 1/4 teaspoons kosher salt
1 teaspoon baking soda
1/4 teaspoon baking powder
3/4 cup unsalted butter, softened
1 cup dark brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
2 eggs
2 tablespoons dark corn syrup
1 tablespoon half-and-half cream
2 cups semisweet chocolate chips
1 1/2 cups chopped walnuts, toasted

Directions

Position oven rack in lower third of oven and preheat to 350 degrees F (175 degrees C). (Using an oven thermometer will ensure proper baking temperature since ovens vary.) Line cushion-type baking sheets with baking parchment; set aside. (Professional bakeries double their baking sheets and use baking parchment.)

In a medium bowl, whisk together flour, salt, baking soda and baking powder; set aside. In a large mixer bowl, cream together butter, sugars and vanilla at medium speed until creamy and light. Add eggs, one at a time, beating well after each addition. Beat in corn syrup and cream or milk. Reduce mixer speed to low. Add flour mixture, in 3 separate batches, scraping down bowl after each addition. Mix well to ensure full incorporation of flour mixture. Stir in chocolate chips (or chopped chocolate) and nuts.

For each cookie, using a 1- 3/8 inch spring-loaded scoop (or 1 tablespoon measuring spoon), scoop 2 level spoonfuls of dough and roll into a ball with wet hands. (Dough will be very sticky. Wetting hands between every 3 rollings of dough will prevent sticking. Simply hold hands under running tap water and shake hands 10 times over sink before handling dough. Don't worry, this will not harm the cookies. I guarantee that this added effort will be worth it for these cookies!) Arrange at least 2 inches apart on prepared baking sheets. (Cookies will spread a bit during baking.) Flatten each ball of dough slightly with heel of hand or fingers.

Bake for 14 minutes or until light golden brown around edges and centers are still a little puffy. (Do not underbake this particular cookie or they will be too soft.) Allow cookies to cool at least 5 minutes while on baking sheets before transferring (with a thin, metal cookie spatula) to wire racks to cool completely. Repeat with remaining dough and fresh sheets of baking parchment. Store cookies in an airtight container at room temperature. (These chewy chocolate chip cookies keep better than traditional types.)

Note: Professional chefs and pastry chefs use coarse kosher salt and I use it in my everyday cooking and baking. It really does have a better flavor. However, you may substitute 1 teaspoon regular table salt for 1- 1/4 teaspoons coarse kosher salt.

To Toast Nuts: Toasting nuts brings out their flavor and makes them crisp. It is easy to do. Preheat oven to 350 degrees F (175 degrees C). Place nuts in a single layer on an ungreased baking

Peanut Butter Cookies with Chocolate Chunks

Ingredients

1 1/2 cups unbleached all-purpose flour
1/3 cup rolled oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup crunchy peanut butter
1 cup packed brown sugar
1/2 cup unsalted butter
1/4 cup honey
1 egg
1 teaspoon vanilla extract
5 (1 ounce) squares semisweet chocolate

Directions

Mix flour, oats, baking soda, and salt in medium bowl.

Using an electric mixer, beat peanut butter, brown sugar, butter, honey, egg, and vanilla in large bowl until well blended. Stir dry ingredients into the peanut butter mixture in 2 additions. Stir in chopped chocolate.

Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter 2 heavy large baking sheets.

With hands, roll 1 heaping tablespoonful of dough for each cookie into 1 3/4 inch diameter ball. Arrange cookies on prepared baking sheets, spacing 2 1/2 inches apart.

Bake cookies until puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on baking sheets for 5 minutes. Using metal spatula, transfer cookies to rack and cool completely. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Totally Groovy Chocolate Fondue

Ingredients

2 cups milk chocolate chips
3 tablespoons heavy cream
2 tablespoons cherry brandy
1 tablespoon strong brewed coffee
1/8 teaspoon ground cinnamon

Directions

Combine chocolate, cream, brandy, coffee and cinnamon in a fondue pot over a low flame (or in a saucepan over low heat). Heat until melted, stirring occasionally. Serve at once.

Chocolate Refrigerator Cookies

Ingredients

1/2 cup shortening
1 cup packed light brown sugar
1 egg
1 1/2 (1 ounce) squares
unsweetened chocolate
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons milk
1/2 cup chopped walnuts

Directions

Thoroughly cream shortening and sugar; add egg and beat well. Melt chocolate over low heat. Add chocolate and vanilla to shortening mixture. Mix well.

Sift dry ingredients; add to creamed mixture alternately with milk. Stir in nuts.

Shape into rolls. Wrap in waxed paper; chill thoroughly or overnight.

Preheat oven to 400 degrees F (200 degrees C).

Using a sharp knife, cut 1/4 inch thick slices off the rolls and place about 2 inches apart on cookie sheets. Bake 8 to 10 minutes.

Chocolate Mayonnaise Cake II

Ingredients

2 cups all-purpose flour
1 cup white sugar
4 tablespoons unsweetened
cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1 cup mayonnaise
1 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 11x7 inch pan.

Sift together flour, sugar, cocoa, baking powder, and soda. Add mayonnaise, cold water, and vanilla. Beat 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C), 30-35 minutes. Frost if desired.

Chocolate Chip Dream

Ingredients

1/2 cup butter
1 1/2 cups graham cracker
crumbs
1 cup semisweet chocolate chips
1 cup maraschino cherries,
chopped
1 cup flaked coconut
1 (14 ounce) can sweetened
condensed milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

melt the margarine in the 9x13 inch baking pan. Sprinkle the graham cracker crumbs over the melted margarine. Pour the sweetened condensed milk evenly over the graham cracker layer. Sprinkle the chocolate chips and chopped cherries over the milk in a random fashion. Then sprinkle the coconut over the top of everything.

Bake in the preheated oven for 25 to 30 minutes. Cool and cut into squares.

Chocolate Chocolate Chip Cookies II

Ingredients

2 cups all-purpose flour
1/2 cup cocoa powder
1 teaspoon baking soda
1 cup softened butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Whisk together the flour, cocoa powder, and baking soda.

Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in one egg until completely incorporated. Beat in the last egg along with the vanilla. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Drop by heaped teaspoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the edges are golden, 9 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Creamy Chocolate Frosting

Ingredients

2 cups heavy whipping cream
2 cups semisweet chocolate chips, milk chocolate chips or white chips
3 cups confectioners' sugar

Directions

In a medium saucepan, bring cream to a simmer, about 180 degrees F remove from the heat. Stir in chips until melted. Place pan in a bowl of ice water; stir constantly until cooled. Gradually whisk in confectioners' sugar until smooth and thick. Store in the refrigerator.

Chocolate Crinkles III

Ingredients

1/2 cup vegetable oil
4 (1 ounce) squares unsweetened chocolate, melted
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup confectioners' sugar

Directions

Mix oil, chocolate, and granulated sugar.

Blend in one egg at a time until well mixed. Add vanilla.

Stir flour, baking powder and salt into oil mixture.

Chill several hours or overnight.

Preheat oven to 350 degrees F (180 degrees C).

Drop by teaspoonfuls into confectioners' sugar.

Roll in sugar; shape into balls and place about 2 inches apart on greased baking sheet. Bake 10 to 12 minutes (do not overbake).
NOTE: If you use self-rising flour, omit the baking powder and salt.

Date and Chocolate Chip Whole Wheat Scones

Ingredients

2 cups whole-wheat flour
1 cup all purpose flour
3 tablespoons baking powder
1/4 teaspoon salt
1 tablespoon sugar
1 teaspoon cinnamon
1/3 cup cold butter
3/4 cup chopped dates
1/2 cup chocolate chips
1 1/2 cups milk
milk for brushing
extra sugar and cinnamon to
sprinkle

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Sift together wheat and all-purpose flours, baking powder, salt, sugar and cinnamon into a large bowl. Rub butter into dry ingredients until it resembles fine breadcrumbs. Stir in dates and chocolate chips. Mix in the milk, just until blended and form dough into a ball.

Turn the dough out onto a floured surface. Roll into a circle about 1/2 inch thick. Dip a round cookie cutter into flour (to prevent sticking) then cut out round scones. Place scones on a greased baking sheet. Brush with milk and sprinkle with cinnamon and sugar mixture.

Bake in preheated oven until risen and golden brown, 10 to 12 minutes.

Secret Midnight Moon Better than Chocolate Sex

Ingredients

2 cups self-rising flour
2 cups white sugar
1 cup water
1/2 cup butter
1/2 cup shortening
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla extract
2 eggs
1/2 cup whiskey
4 fluid ounces strong brewed coffee

1/2 cup butter
1/3 cup buttermilk
3 tablespoons unsweetened cocoa powder
3/4 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan with cooking spray.

Combine flour and white sugar in a large bowl and set aside.

Put 1/2 cup buttermilk into a large glass and add baking soda, stir until combined, set aside.

In medium sauce pan over medium heat combine water, shortening, 1/2 cup butter and 4 tablespoons cocoa. Stir until shortening and butter are melted. Allow to boil on medium heat for 5 minutes.

Add chocolate mixture to dry ingredients and mix until well combined. Add buttermilk baking soda mixture, stir until blended. Add eggs and mix. Add the whiskey and the espresso and keep mixing. Add 1 teaspoon vanilla and mix well. Pour into a 9 x 13 inch pan that has been sprayed with cooking spray.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

To Make Frosting: Combine 1/2 cup butter, 1/3 cup buttermilk, and 3 tablespoons cocoa in medium sauce pan, allow to come to a boil over medium heat. Remove from heat and add confectioners sugar and mix well, add 1 teaspoon vanilla and chopped nuts. Pour over hot cake. Allow cake to cool. The longer this sets, the better it gets!

Best Whole Wheat Chocolate Chippers

Ingredients

2 cups brown sugar
1 cup white sugar
2 cups butter, softened
4 eggs
2 tablespoons vanilla extract
1 teaspoon baking soda
1/2 teaspoon salt
4 3/4 cups whole wheat flour
1 cup ground pecans
4 cups semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the brown sugar, white sugar, and butter until smooth. Beat in the eggs one at a time, mixing well after each one. Stir in the vanilla, salt, and baking soda until well blended, then mix in the ground pecans and flour. Stir in the chocolate chips last. Try not to over mix once you add the flour.

Drop spoonfuls of cookie dough onto ungreased baking sheets so they are about 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, until the cookies are just starting to brown at the edges. Let cool on the baking sheets for a few minutes before removing to cool on wire racks.

Chocolate Pecan Pie IV

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1 cup light corn syrup
1 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat butter and chocolate over low heat, stirring constantly, until chocolate is melted; cool slightly.

With hand beater, beat eggs, sugar, salt, chocolate mixture and corn syrup. Stir in pecans and pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool slightly. Serve warm, or refrigerate and serve with nondairy whipped topping.

One Bowl Chocolate Chocolate Cookie

Ingredients

16 (1 ounce) squares semisweet chocolate
3/4 cup packed brown sugar
1/4 cup butter
2 eggs
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/4 teaspoon baking powder
2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Chop chocolate into small pieces and set half of the chocolate aside for later use. Melt remaining chocolate in a microwave or over a double boiler, stirring constantly until smooth.

Add the sugar, butter, eggs and vanilla to the melted chocolate, mixing well after each addition. Combine the flour and baking powder, stir into the chocolate mixture along with the reserved chopped chocolate and pecans if desired. Batter will be soft. Drop by 1/4 cupfuls onto a cookie sheet. Cookies should be at least 2 inches apart.

Bake for 10 to 12 minutes in the preheated oven, until cookies are puffed and set. Cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

GhirardelliB® Ultimate Chocolate Fondue

Ingredients

1 1/4 cups whole milk or heavy cream
1 teaspoon pure vanilla extract
2 tablespoons unsalted butter
6 ounces Ghirardelli 70% Cacao Extra Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
6 ounces Ghirardelli Milk Chocolate baking bar, broken or chopped into 1-inch pieces
2 tablespoons chocolate liqueur (optional)

Directions

In a medium saucepan, combine the milk, vanilla, and butter. Heat over medium heat until the mixture just simmers. Remove from the heat and stir in the bittersweet and milk chocolates and chocolate liqueur until completely melted and smooth.

Serve over a heat source that will keep the fondue warm, but not hot.

Chocolate Walnut Pie

Ingredients

3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine
2 (1 ounce) squares semisweet chocolate
1 cup corn syrup
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Melt the margarine and the chocolate together, stirring until chocolate is smooth. Add eggs, sugar, salt, and syrup. Stir until everything is mixed thoroughly. Stir in walnuts. Pour into unbaked pie shell.

Bake at 375 degrees F (190 degrees C) for 40-50 minutes, or until pie is set. Let sit for 30 minutes before slicing.

Low-Carb Chocolate Swirl Cheesecake

Ingredients

1 cup low-carb chocolate cookie crumbs
1/4 cup butter, melted
3 tablespoons SLENDA® Granular
1/2 cup finely chopped macadamia nuts, pecans, or almonds
3 eggs, separated
3 (8 ounce) packages cream cheese, at room temperature
1 cup sour cream
1 cup SLENDA® Granular
2 tablespoons low-carbohydrate baking flour substitute
6 ounces low-carbohydrate, dark chocolate, melted
3 ounces low-carbohydrate, dark chocolate, melted
3 tablespoons finely chopped macadamia nuts, pecans, or almonds

Directions

Combine cookie crumbs, butter, 3 tablespoons Splenda, and nuts. Press evenly in the bottom of a 9 inch springform pan. Chill crust while preparing the filling. Preheat oven to 350 degrees F (175 degrees C)

In a large bowl, whip egg whites until stiff but not dry.

In another large bowl, beat cream cheese, sour cream, 1 cup Splenda, and flour substitute until smooth. Beat in egg yolks one at a time, blending well after each addition. Gently fold whipped egg whites into cream cheese mixture. Spoon batter into prepared crust. Slowly swirl 6 ounces of melted chocolate through cheese mixture to give a marbled effect.

Place pan on a cookie sheet in the preheated oven, and bake 60 to 70 minutes or until set. Turn off oven, and allow cake to cool in the oven with the door open. When cool, transfer to the refrigerator, and chill overnight.

Spread 3 ounces of melted chocolate on a cookie sheet. Sprinkle with remaining chopped nuts, and then refrigerate until chilled. Scrape chocolate from pan to form slivers. Decorate cake with chocolate slivers by heaping over the top, and pressing vertically onto the sides of the cake.

Easy Chocolate Nachos

Ingredients

1/4 teaspoon ground cinnamon
1/4 cup white sugar
8 (6 inch) flour tortillas
1/4 cup melted butter
1 cup semisweet chocolate chips
2 teaspoons shortening

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir the cinnamon into the sugar in a small bowl; set aside.

Brush the tortillas with melted butter on both sides. Sprinkle the tortillas evenly with cinnamon sugar; then cut each tortilla into 6 to 8 wedges. Place the tortilla wedges onto baking sheets in a single layer.

Bake the tortillas in the preheated oven until the edges are lightly browned, 10 to 12 minutes. While the tortillas are baking, melt the chocolate and shortening in a small saucepan over low heat.

Spread half of the tortilla wedges onto a serving plate and drizzle with half of the chocolate mixture. Place the remaining tortilla wedges on top, then drizzle with the remaining sauce.

Chocolate Peanut Butter Chews

Ingredients

3/4 cup honey
1 tablespoon molasses
1 cup peanut butter
1 cup semisweet chocolate chips
10 large marshmallows
3 cups crispy rice cereal
1 cup salted peanuts

Directions

In a large saucepan over medium heat, combine the honey, molasses and peanut butter. Bring to a boil, then remove from heat and stir in the chocolate chips and marshmallows until melted. Mix in the rice cereal and peanuts. Pat firmly into a greased 9x9 inch baking dish. Cool and cut into bars.

Chocolate Peanut Butter Pie III

Ingredients

1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1 cup semisweet chocolate chips
1/4 cup peanut butter
1 (9 inch) pie shell

Directions

Bake pie crust according to directions on package. Allow to cool.

Beat Cream Cheese until smooth. Add whipped topping, chocolate chips and peanut butter. Mix until well blended.

Spoon into baked pie shell. Refrigerate for one hour.

Chocolate Peanut Butter Milkshake

Ingredients

1 cup creamy peanut butter
1/4 cup chocolate syrup
1/4 cup milk
12 cubes ice

Directions

In a blender, combine peanut butter, chocolate syrup, milk and ice cubes. Blend until smooth. Pour into glasses and serve.

Old-Fashioned Chocolate Pie

Ingredients

1/2 cup water
1 1/2 (1 ounce) squares
unsweetened chocolate
1/4 cup butter or margarine
2/3 cup sugar
1 1/2 teaspoons vanilla extract

FILLING:

1/4 cup shortening
3/4 cup sugar
1 egg
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1 (9 inch) unbaked pastry shell
2 tablespoons chopped nuts

Directions

In a saucepan, bring water, chocolate and butter to a boil; boil for 1 minute. Remove from the heat; add sugar and vanilla. Set aside. In a mixing bowl, cream shortening and sugar until light and fluffy. Add egg; beat well. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into pastry shell. Carefully pour reserved chocolate mixture over filling. Sprinkle with nuts if desired. Cover edges of pastry with foil. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Chocolate Rainbow Cookie Bars

Ingredients

2 cups graham cracker crumbs
1/3 cup melted butter
1 (12.5 ounce) can chocolate
sweetened condensed milk
2 cups mini candy-coated
chocolates
1 cup flaked coconut
1 cup chopped walnuts

Directions

preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a small bowl, combine the graham cracker crumbs and butter. Press into the bottom of the prepared baking pan. Pour the condensed milk over the crumbs as evenly as possible. Sprinkle the candies, coconut and nuts over the milk, press in lightly.

Bake in the preheated oven for 15 to 20 minutes. Cool before cutting into bars.

Chocolate Crinkles I

Ingredients

1/4 cup butter
4 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
2 cups white sugar
1/2 cup chopped walnuts
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs
1/3 cup confectioners' sugar for decoration

Directions

Melt butter and chocolate either in a microwave or over low heat on the stove. Allow to cool slightly.

Stir in remaining ingredients, except powdered sugar. Mix well.

Cover dough and chill for 30 minutes.

Preheat oven to 300 degrees F (150 degrees C).

Shape dough into 1 inch balls. Roll in powdered sugar to coat heavily. Place 2 inches apart on an ungreased cookie sheet. Bake for 15 to 18 minutes or until edges are set. Remove from cookie sheet and cool on rack.

Chocolate Chip Treasure Cookies

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup all-purpose flour
2 teaspoons baking powder
1 (14 ounce) can Eagle Brand® sweetened condensed milk
1/2 cup butter or margarine, softened
1 1/3 cups flaked coconut
1 (12 ounce) package semi-sweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F. In small bowl, combine graham cracker crumbs, flour and baking powder.

In large mixing bowl, beat EAGLE BRAND® and butter until smooth. Add crumb mixture; mix well. Stir in coconut, chocolate chips and walnuts.

Drop by rounded tablespoons onto ungreased cookie sheets. Bake 8 to 10 minutes or until lightly browned. Store loosely covered at room temperature.

Chocolate Hazelnut Tart

Ingredients

6 tablespoons unsalted butter, softened
1/4 cup packed brown sugar
6 tablespoons honey
1 egg, beaten
1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups chocolate hazelnut spread

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9-inch pie plate.

In a large mixing bowl cream together butter or margarine, brown sugar, and honey. Add egg and blend until mixture is smooth.

In a separate bowl combine all-purpose flour, whole wheat flour, baking powder, and baking soda. Mix thoroughly, then add to sugar mixture. Stir until well combined. Divide dough in half.

With floured fingers press one half of dough into bottom of greased pie plate. Place pie plate in freezer and place other half of dough in refrigerator.

After 20 minutes, remove pie plate from freezer. Spread chocolate hazelnut spread over frozen dough.

Roll out remaining dough between 2 sheets of waxed paper. Fit dough on top of chocolate hazelnut layer and press firmly on edges to seal.

Bake in preheated oven for 20 to 25 minutes until lightly browned. Cool 5 minutes, then cut into 8 slices. Allow tart to cool completely in pie plate before serving.

Campbell's Kitchen Chocolate Peanut Butter Cups

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
6 tablespoons creamy peanut butter
1 (4 ounce) bar sweet baking chocolate, broken into squares
2/3 cup miniature marshmallows

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F.

Unfold pastry on lightly floured surface. Roll into 18x9-inch rectangle. Cut into 18 (3-inch) squares. Press squares into 3-inch muffin-pan cups. Place 1 teaspoon peanut butter in center of each. Top each with 1 square chocolate and about 3 marshmallows.

Bake 12 minutes or until golden. Cool in pan on wire rack 10 minutes. Remove from pan and cool on wire rack.

German Chocolate Upside Down Cake

Ingredients

1 1/4 cups water
1/4 cup butter
1 cup packed brown sugar
1 cup flaked coconut
2 cups miniature marshmallows
1 cup chopped walnuts

4 (1 ounce) squares German
sweet chocolate
1/2 cup water
2 1/2 cups all-purpose flour
1 1/2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/2 cup butter, softened
1 teaspoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Not necessary to grease pan.

In a sauce pan, combine 1 1/4 cup water and 1/4 cup butter or margarine. Heat until butter melts, then stir in brown sugar and coconut. Pour into ungreased 9x13 inch pan. Sprinkle marshmallows and nuts over top. set aside.

For the cake: in a saucepan over low heat, combine chocolate with 1/2 cup water. Heat, stirring, until chocolate is melted. Remove from heat.

In a large bowl, mix flour, sugar, soda and salt. Add sour cream, 1/2 cup butter or margarine, vanilla and eggs. Add chocolate mixture and beat 3 minutes. Carefully spoon batter over coconut marshmallow mixture in pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until toothpick inserted into center comes out clean. Place pan on foil or cookie sheet to guard against spillage.

Our Favorite Chocolate Cake

Ingredients

8 tablespoons shortening
2 (1 ounce) squares unsweetened chocolate, melted
2 eggs
1 teaspoon baking soda
1 cup milk
1 cup white sugar
1 3/4 cups all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons vanilla extract
1 teaspoon instant coffee granules
1/4 cup milk
1/4 cup unsweetened cocoa powder
6 tablespoons butter
5 cups confectioners' sugar
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Cream together the shortening and the white sugar. Add the melted chocolate and eggs, mix well.

Sift the flour with baking soda and salt. Add alternately with 1 cup milk to shortening mixture. Mix in 1 teaspoon vanilla. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until a toothpick stuck into the center of the cake comes out clean. Once cool frost with Coffee Frosting.

To Make Frosting: Mix together instant or leftover coffee, 1/4 cup milk or cream, cocoa powder, butter, 1 1/2 teaspoons vanilla extract, and confectioners' sugar until of spreading consistency.

Chocolate Earthquake Cake II

Ingredients

1 (18.25 ounce) package devil's
food cake mix with pudding
1 cup flaked coconut
1 cup chopped pecans
8 ounces cream cheese
1 pound confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray 9x13-inch pan with cooking spray.

Spread coconut and pecans over bottom of pan.

Mix cake mix according to package directions. Pour over the pecans and coconut.

Melt butter, add with cream cheese, vanilla, and confectioners' sugar to a medium-sized bowl and mix well. Spoon with a teaspoon over the cake.

Bake cake at 325 degrees F (165 degrees C) for 50-55 minutes or until done.

German Chocolate Brownie Cookies

Ingredients

1 1/2 cups packed brown sugar
2/3 cup shortening
1 tablespoon water
1 teaspoon vanilla extract
2 eggs
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups semisweet chocolate chips
1/2 cup evaporated milk
1/2 cup white sugar
1/4 cup shortening
2 egg yolks, beaten
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
1/2 cup flaked coconut

Directions

Combine brown sugar, 2/3 cup shortening, water, and 1 teaspoon vanilla in large bowl. Beat until well blended. Beat eggs into creamed mixture.

In another bowl, combine flour, cocoa, salt, and baking soda. Mix this mixture into creamed mixture until just blended. Stir in chocolate chips.

Drop rounded tablespoonfuls of dough onto ungreased baking sheet about 2 inches apart. Place cookie sheet in the middle of the oven. Bake at 375 degrees F (190 degrees C) for 7 to 9 minutes, or until cookies are set. Do not over bake. Cool for 2 minutes on baking sheet. Remove cookies to wire rack to cool completely.

To Make Frosting: Begin by combining evaporated milk, white sugar, 1/4 cup shortening, and egg yolks in medium saucepan. Stir over medium heat until thickened. Remove pan from heat. Stir 1/2 teaspoon vanilla, pecans, and coconut into the warm mixture. Cool completely, and frost cooled cookies.

Chocolate Cherry Cheesecake

Ingredients

2 cups chocolate wafer crumbs
6 tablespoons butter (no substitutes), melted
Cheesecake:
4 (8 ounce) packages cream cheese, softened
1 cup sugar
2 teaspoons vanilla extract
4 eggs
4 (1 ounce) squares white baking chocolate, melted and cooled
1 (10 ounce) jar maraschino cherries, drained, rinsed and quartered
1/2 cup chopped pecans
Topping:
3 (1 ounce) squares semisweet chocolate
2 tablespoons butter (no substitutes)
1 1/2 teaspoons shortening
1/2 (1 ounce) square white baking chocolate

Directions

In a bowl, combine chocolate crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Bake at 350 degrees F for 8 minutes. Cool on a wire rack. In a mixing bowl, beat the cream cheese until smooth. Add sugar and vanilla; mix well. Add eggs; beat on low speed just until combined. Stir in melted chocolate; mix well. Gently fold in cherries and pecans. Pour into crust. Bake at 350 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove side of pan. In a saucepan, melt semisweet chocolate, butter and 1 teaspoon shortening until smooth. Cool for 2 minutes; pour over cheesecake. Spread over the top and let it run down the sides. Cool. In a small saucepan, melt white chocolate and remaining shortening. Drizzle over the top. Cool. Store in the refrigerator.

Chocolate Covered Cherry Shooters

Ingredients

2 (1.5 fluid ounce) jiggers amaretto
liqueur
1 teaspoon grenadine syrup
2 teaspoons chocolate syrup
2 teaspoons heavy cream

Directions

Fill a cocktail shaker with ice, and pour in the amaretto, grenadine syrup, chocolate syrup, and heavy cream. Shake well, and strain into shot glasses.

Chocolate Banana Split Drizzle

Ingredients

1/4 cup unsweetened cocoa
1 teaspoon white sugar
1/4 cup milk
1 tablespoon butter

Directions

In a microwave-safe bowl, combine cocoa, sugar, milk and butter. Microwave 2 minutes, stirring 3 times. Serve over ice cream.

Cereal Chocolate Roll

Ingredients

3/4 cup corn syrup
3/4 cup white sugar
2 tablespoons butter
4 1/2 cups crisp rice cereal
1/3 cup butter
3 tablespoons milk
1 1/2 cups confectioners' sugar
2/3 cup unsweetened cocoa powder
3/4 cup peanut butter

Directions

Melt together corn syrup and white sugar over low heat. When mixture bubbles, remove from heat and add peanut butter, butter or margarine, and crispy rice cereal.

Grease cookie sheet and put wax paper (also greased) on cookie sheet. Spread cereal mixture on wax paper.

To Make Filling: Mix together 1/3 cup butter or margarine, milk and confectioners' sugar. Stir in cocoa and mix well.

Spread filling on cereal mixture and roll up as for jelly roll. Slice when cool. Store in refrigerator.

Chocolate Spice Cookies

Ingredients

1/2 teaspoon ground cinnamon
3/4 cup white sugar
1 cup buttermilk
3 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 tablespoon baking soda
1/2 teaspoon ground cloves
3/4 cup shortening
1 1/2 cups chopped pecans
1/2 cup raisins, soaked in water and drained

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the sugar and shortening, add the buttermilk, and mix until creamy. Sift together the flour, cocoa, baking soda, cloves and cinnamon; stir into the creamed mixture. Then stir in the soaked raisins and pecans. By the time you are this far along, you may find it easier to mix with your hands.

Roll the dough into 1 inch balls and place them on the cookie sheet and flatten slightly. Bake for 7 to 10 minutes in the preheated oven. Watch carefully as the bottoms tend to burn easily.

Chocolate Party Cake

Ingredients

1 (.25 ounce) envelope unflavored gelatin
2 tablespoons cold water
2 (1 ounce) squares unsweetened chocolate
1/2 cup sugar
1/2 cup hot water
4 egg yolks, lightly beaten
1 teaspoon vanilla extract
2 cups whipping cream, whipped
1/2 cup chopped almonds, toasted
1 (10 inch) prepared angel food cake
FROSTING:
1 cup whipping cream
1 tablespoon confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped almonds, toasted

Directions

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is dissolved; set aside.

In a heavy saucepan over low heat, cook and stir chocolate, sugar and hot water until chocolate is melted. Remove from the heat. Stir a small amount of hot chocolate mixture into egg yolks; return all to the pan, stirring constantly. Cook and stir over low heat until thermometer reads 160 degrees F. Remove from heat. Stir in gelatin mixture and vanilla until smooth. Cool to room temperature. Fold in whipped cream. Stir in almonds.

Using a serrated knife, cut cake into cubes. Arrange a third of the cubes in a greased 10-in. tube pan with removable bottom. Spoon a third of the chocolate mixture over top. Repeat layers twice. Tap pan on work surface so chocolate mixture fills in spaces. Cover and refrigerate for 8 hours or overnight.

For frosting, in a mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until stiff peaks form. Carefully run a knife around edge of pan to loosen. Invert cake onto serving plate; remove pan. Frost top and sides of cake. Sprinkle with almonds. Store in the refrigerator.

Chocolate Crepes

Ingredients

2 eggs
1/2 cup milk
1/2 cup water
3/4 cup all-purpose flour
6 teaspoons white sugar
1/3 tablespoon butter or margarine
1 fluid ounce cognac
1 (3.9 ounce) package instant chocolate pudding mix
1 teaspoon instant coffee granules
3 cups heavy cream
4 (1 ounce) squares bittersweet chocolate
1/2 cup butter or margarine
1 1/4 cups nonfat evaporated milk
2 1/2 cups confectioners' sugar

Directions

Crepe batter: in a large bowl, mix together eggs, milk, water, flour, sugar, 1 teaspoon butter, and cognac.

Filling: beat pudding mix, instant coffee and whipping cream together with an electric mixer until the mixture is thick.

Sauce: in a small saucepan, melt the chocolate, butter, evaporated milk, and confectioners' sugar together until the mixture is a little thick.

Crepes: heat a small skillet (or crepe pan) to a high temperature. Place a small amount of batter into the skillet and swirl it around until the batter covers the bottom of the pan. When the crepe is slightly browned flip the crepe over and let the other side brown for a few seconds. The first crepe will most likely not turn out well, but the rest will. Stack the crepes on top of each other to let them cool before filling.

Spoon the filling into the center of each crepe and roll the crepe up around it. Spoon the sauce over the crepes and serve.

White Chip Chocolate Cookies

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 2/3 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Fold in the white chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until cookies are set. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Rich Chocolate Wraps

Ingredients

1/2 cup miniature semisweet
chocolate chips
2 teaspoons butter or margarine
1 cup sour cream
1 tablespoon confectioners' sugar
1/4 teaspoon ground cinnamon
6 flour tortillas (7 inches)
Baking cocoa

Directions

In a microwave or double boiler, melt the chocolate chips and butter; cool slightly.

In a small mixing bowl, combine sour cream, sugar and cinnamon; stir in melted chocolate.

Spread about 3 tablespoonfuls over each tortilla. Roll up tightly and wrap in plastic wrap. Refrigerate for 1 hour. Sprinkle with cocoa before serving.

Cream Cheese Chocolate Chip Cookies

Ingredients

1 (8 ounce) package cream cheese
1 cup margarine
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets with non-stick cooking spray (I use butter flavored) and set aside.

Combine cream cheese, margarine, and sugars. Blend in egg and vanilla. Add dry ingredients and mix well. Add chocolate chips and mix.

Bake 15-18 minutes or until edges are slightly browned. Enjoy!

Creamy Chocolate Crescents

Ingredients

2 (3 ounce) packages cream cheese, softened
1/4 cup butter (no substitutes), softened
1/2 cup confectioners' sugar
2 tablespoons cornstarch
2 cups semisweet chocolate chips, melted
1/2 teaspoon vanilla extract
4 (8 ounce) packages refrigerated crescent rolls
GLAZE:
2 eggs
1 tablespoon butter, melted
1/2 teaspoon almond extract
confectioners' sugar

Directions

In a mixing bowl, beat cream cheese, butter and sugar. Add cornstarch, melted chocolate and vanilla; beat until smooth. Unroll crescent roll dough; separate into triangles.

In a small bowl, whisk together eggs, butter and extract. Brush some over dough. Drop rounded teaspoonfuls of chocolate mixture at the wide end of each triangle; roll up from the wide end. Place point side down on greased baking sheets; curve ends slightly. Brush with remaining glaze.

Bake at 350 degrees F for 10-15 minutes or until golden. Remove from pans to cool on wire racks. Dust with confectioners' sugar if desired.

Chocolate Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 cup vegetable oil
1 cup milk
2 eggs
1 teaspoon vanilla extract
1 cup hot, strong coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, cocoa, baking powder, and baking soda. Add the oil, milk, eggs, and vanilla, mix until smooth. Stir in the hot coffee last. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

Cherry Chocolate Chunk Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup butter flavored shortening (such as Crisco®)
1/2 cup white sugar
3/4 cup brown sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
1 cup dried tart cherries
3/4 cup chopped walnuts
1/2 cup chopped pecans
1 (12 ounce) bag semi-sweet chocolate chunks (such as SACO®)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease baking sheets. Whisk together the flour, baking soda, and salt; set aside.

Beat the unsalted butter, butter flavored shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time; beat in the vanilla extract and almond extract with the last egg. Mix in the flour mixture until just incorporated. Fold in the cherries, walnuts, pecans, and chocolate chunks, mixing just enough to evenly combine. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake in the preheated oven until browned around the edges, 11 to 13 minutes. Cool on cookie sheet for 2 minutes; remove cookies to a wire rack to cool completely.

Chocolate Chip Banana Muffins

Ingredients

- 1 1/2 cups mashed bananas
- 2/3 cup sunflower seed oil
- 1 egg, beaten
- 1 1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 cup white sugar
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 12-cup muffin tin.

In a medium bowl blend the banana, oil, egg and vanilla together.

In a large bowl, combine the flour, sugar, cocoa, baking powder and salt. Stir in the banana mixture until just blended. Fold in the chocolate chips. Spoon the batter into the prepared muffin tin, filling 3/4 full.

Bake in the preheated oven for 15 to 20 minutes. Remove muffins to a wire rack to cool completely.

White Chocolate Macadamia Cookies

Ingredients

1/2 cup butter or margarine,
softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1 (3.5 ounce) jar macadamia nuts,
chopped
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg and vanilla. Combine flour and baking soda; gradually add to creamed mixture. Stir in nuts and vanilla chips. Drop by heaping teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 1 minute before removing to wire racks.

Zucchini Chocolate Rum Cake

Ingredients

3/4 cup butter, softened
2 cups white sugar
3 eggs
2 cups grated zucchini
1/3 cup rum
2 1/2 cups all-purpose flour
1 cup chopped walnuts
1 cup semisweet chocolate chips
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3/4 teaspoon ground cinnamon
1/4 cup milk
1 2/3 cups confectioners' sugar
3 tablespoons rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Stir in Zucchini and 1/3 cup rum.

In a separate bowl, mix flour with nuts, chocolate, cocoa, baking powder, soda, salt and cinnamon. Stir flour mixture and milk into egg mixture until well blended.

Spread Batter into 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until toothpick inserted into center of cake comes out clean. Let cake cool in pan for 15 minutes, then invert onto wire rack and cool completely. Drizzle with rum glaze.

Rum Glaze: In a medium bowl, combine confectioners sugar with 3 tablespoons rum. Mix until smooth.

Chocolate Chip Cookie Bars

Ingredients

1 cup butter, softened
2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup packed brown sugar
1 pinch salt
1 cup semisweet chocolate chips
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the butter, vanilla and sugar until light and fluffy. Sift together the salt and flour and mix into the butter mixture. Fold in the chocolate chips and nuts. Mix until well blended. Press batter into a 15x10 inch jelly roll pan.

Bake 20 minutes or until golden brown. Cut into bars and let cool in pan on wire rack.

Chocolate Cheesecake Milkshake

Ingredients

1/2 (8 ounce) package cream
cheese
2 cups milk
6 scoops chocolate ice cream

Directions

Place the cream cheese and 1 cup milk in a blender, and blend until smooth. Place the remaining milk and ice cream in the blender, and continue to blend until smooth. Serve cold.

Chocolate Swirl and Chip Cookies

Ingredients

1/2 cup butter
1 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 cup rolled oats
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1/8 teaspoon unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and brown sugar until smooth. Stir in the egg and vanilla. Combine the flour, rolled oats, baking soda and salt, stir into the creamed mixture. Then stir in the chocolate chips. Fold the cocoa powder in slightly, to create a marbled effect.

Drop dough by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool for 2 minutes on the baking sheet before removing to cool on wire racks. Store in an airtight container.

Chocolate Bunny Treats

Ingredients

1 cup semi-sweet chocolate morsels
3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
6 cups KELLOGG'S® RICE KRISPIES® cereal
Canned frosting or decorating gel
Assorted candies

Directions

In large saucepan melt chocolate morsels and butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly.

Using large circle cookie cutter, very small circle cookie cutter and rabbit head cookie cutter coated with cooking spray cut cereal mixture into shapes. For each rabbit, attach one rabbit head shape to top of large circle shape with frosting. Attach one small circle for tail to each. Decorate with frosting and/or candies. Best if served the same day.

Chocolate Banana Smoothie

Ingredients

1 banana
1 tablespoon chocolate syrup
1 cup milk
1 cup crushed ice

Directions

In a blender, combine banana, chocolate syrup, milk and crushed ice. Blend until smooth. Pour into glasses and serve.

Chocolate Decadence

Ingredients

6 ounces semisweet chocolate, chopped
5 tablespoons butter, room temperature
2 eggs, room temperature
1/2 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Preheat oven to 425 degrees F (220 degrees C).

Butter six ramekins or custard cups. Melt chocolate and butter slowly: You can do this in a double boiler, over, not in, simmering water, or in microwave, stirring to prevent scorching. Stir until completely smooth.

In a medium bowl, beat eggs with electric mixer until frothy, about 5 to 6 minutes. Stir vanilla and salt gently into beaten eggs. Fold half of egg mixture into chocolate mixture, mix well. Then fold remainder of egg mixture into chocolate mixture. Pour chocolate and egg mixture into prepared ramekins.

Line a roasting pan with a damp kitchen towel. Place ramekins on towel, inside roasting pan. Butter a piece of foil big enough to cover entire pan, and cover the ramekins, buttered side down. Place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the ramekins. Bake 5 minutes, then remove foil and bake 10 minutes more. Remove ramekins from water carefully. Let cool on wire rack for at least 3 hours. Cakes will firm up as they cool. Unmold each room-temperature ramekin onto a dessert plate, garnish and serve. Refrigerate unused portions.

Soft Chocolate Chip Cookies I

Ingredients

1 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1/2 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix sugar and shortening until smooth and fluffy. Beat eggs and add baking soda which has been dissolved in 1 tablespoon hot water.

Sift flour and salt together and add to the creamed mixture. Add vanilla and fold in nuts and chocolate chips.

Drop by spoonfuls onto lightly greased cookie sheets. Bake for 9 to 10 minutes.

Amish Friendship Chocolate Bread

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 (5.9 ounce) package instant chocolate pudding mix
1 cup Amish Friendship Bread Starter
1 cup vegetable oil
1/2 cup milk
3 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large mixing bowl, stir together all-purpose flour, sugar, baking powder, baking soda, salt, chocolate pudding. Make a well in the center of this mixture. Add Amish friendship bread starter, vegetable oil, milk, eggs and vanilla extract; mix well. Pour batter into prepared loaf pans.

Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean, about 60 minutes. Cool on a wire rack for 10 minutes before removing from pan.

German Chocolate Cake Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 eggs, beaten
2/3 cup shortening
1 (16 ounce) container prepared coconut pecan frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix, eggs and shortening until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Match up evenly sized cookies and sandwich them with the coconut pecan frosting.

Death By Chocolate I

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup coffee flavored liqueur
5/8 cup dry chocolate mousse mix
8 (1.4 ounce) bars chocolate
covered English toffee
2 (16 ounce) packages frozen
whipped topping, thawed
1 (1.5 ounce) bar milk chocolate
candy

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.

Prepare cake mix according to package directions. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Let cake cool slightly then pierce cakes with a fork. Pour the coffee liqueur gradually over the three cake layers.

Prepare the chocolate mousse according to the package directions. Let chill in the refrigerator.

Once cake is cool break it into pieces. Layer cake pieces, chocolate mousse, crushed butter toffee candy bars, and whipped topping 1/3 at a time in a large glass bowl. Grate the chocolate candy bar over the top. Let chill in refrigerator for several hours before serving.

Spiced Hot Chocolate

Ingredients

6 cups skim milk
3 tablespoons unsweetened
cocoa powder
3 tablespoons white sugar
1 teaspoon vanilla extract
1 teaspoon cinnamon
1/2 teaspoon chili powder
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

Heat the milk in a saucepan over medium-low heat until lukewarm; stir the cocoa powder and sugar into the warmed milk until dissolved. Add the vanilla, cinnamon, chili powder, nutmeg, and cloves. Heat another 5 minutes, stirring occasionally.

Best Ever Chocolate Chip Cookies III

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, softened
3/4 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 cups jumbo semisweet chocolate chips
1 cup white chocolate chips
1 1/2 cups chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the flour, baking soda and salt; set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time then stir in the vanilla. Blend in the sifted ingredients to form a soft dough. Stir in the chocolate chips, white chocolate chips and walnuts. Drop by heaping teaspoonfuls about 2 inches apart onto ungreased baking sheets.

Bake for 8 to 11 minutes in the preheated oven, or until lightly golden. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chewy Chocolate Chip Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup packed brown sugar
1/4 cup sugar
1 (3.4 ounce) package instant
vanilla pudding mix*
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips
1 cup finely chopped walnuts

Directions

In a mixing bowl, cream butter, sugars and pudding mix. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; gradually add to the creamed mixture. Stir in chocolate chips and walnuts (dough will be stiff).

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Swiss Chocolate Cake

Ingredients

1 3/4 cups sifted cake flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup butter
1 1/4 cups evaporated milk
2 eggs
2 1/2 (1 ounce) squares
unsweetened chocolate, melted
1 teaspoon vanilla extract
1/4 teaspoon red food coloring

Directions

Sift together flour, baking powder, soda, salt, and sugar.

Stir butter just to soften, and add to flour mixture. Add 1 cup milk until all flour is dampened. Beat 2 minutes at medium speed, or 300 vigorous strokes by hand.

Add to the flour mixture eggs, vanilla, melted chocolate, food coloring, and remaining 1/4 cup milk. Beat 1 minute in mixer, or 150 strokes by hand. Line the bottoms of two 9 inch round cake pans with parchment paper. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Cool.

Frost with Chocolate Torte Frosting when completely cooled.

Chocolate Salami

Ingredients

1/2 cup white sugar
1/2 cup unsweetened cocoa powder (such as Hershey's®)
1/2 cup melted butter
1 (1 pound) package sweetened chestnut puree
1/2 cup chopped almonds
1/2 cup chopped walnuts

Directions

Stir together the sugar, cocoa powder, butter, and chestnut puree in a bowl. Fold in the almonds and walnuts until evenly blended. Pat the mixture into a log and wrap tightly with wax paper. Refrigerate overnight before slicing to serve.

Pecan Chocolate Puddles

Ingredients

1/2 cup butter (no substitutes),
softened

1 cup packed brown sugar

1 egg

1 teaspoon vanilla extract

1 cup all-purpose flour

1/2 cup quick-cooking oats

1/2 teaspoon salt

1/2 teaspoon baking powder

1 cup chopped pecans

1 cup miniature semisweet
chocolate chips

FILLING:

1 cup semisweet chocolate chips

1/2 cup sweetened condensed
milk

48 pecan halves

Directions

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine the flour, oats, salt and baking powder; gradually add to creamed mixture. Stir in chopped pecans and miniature chocolate chips. In a saucepan, melt chocolate chips with milk; stir until smooth. Roll dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Using the end of a wooden spoon handle, make an indentation in the center of each ball. Fill with a rounded teaspoonful of melted chocolate; top with a pecan half. Bake at 350 degrees F for 14-16 minutes or until the edges are lightly browned. Remove to wire racks to cool.

Chocolate Cake in a Jar II

Ingredients

3/4 cup butter, softened
3 cups white sugar
4 eggs
1 tablespoon vanilla extract
2 cups unsweetened applesauce
3 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Wash 8 (pint) straight sided, wide mouth canning jars in hot soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well.

In a medium bowl, sift flour, baking soda, baking powder and salt. Set aside.

In a large bowl, cream butter with half of the butter until fluffy. Add eggs and remaining sugar and beat in. Add vanilla and applesauce and combine.

Add the flour mixture in three increments, mixing well after each addition.

Pour 1 cup of batter into each jar and carefully remove any batter from the rims.

Bake at 325 degrees F (165 degrees C) for 40 minutes.

While cakes are baking, sterilize lids and rings by boiling them in a saucepan of water. Keep them in the hot water until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly). While jars are still hot, place lids on jars, and screw rings on tightly. Jars will seal as they cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be stored in the refrigerator and eaten within 2 weeks. Sealed jars may be placed in a freezer.

Chocolate Chip Almond Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup packed dark brown sugar
1/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk chocolate chips
1 cup sliced almonds

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in chocolate chips and almonds. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 9-11 minutes or until edges are firm. Remove to wire racks to cool.

Chocolate Cream Dessert

Ingredients

1/4 cup cold margarine
1 cup all-purpose flour
1 (8 ounce) package light cream cheese, softened
2 tablespoons heat-stable granular sugar substitute
1 (8 ounce) container reduced-fat frozen whipped topping, thawed, divided
1 1/2 cups cold skim milk
1 (1.4 ounce) package instant sugar-free chocolate pudding mix

Directions

In a bowl, cut margarine into flour until crumbly. Press into an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 15-18 minutes or until lightly browned. Cool completely.

In a mixing bowl, beat cream cheese and sweetener until smooth. Fold in half of the whipped topping. Carefully spread over the crust. In a mixing bowl, combine milk and pudding mix. Beat on low speed for 2 minutes. Let stand for 2-3 minutes. Spread over the cream cheese. Top with the remaining whipped topping.

Vanilla and Chocolate Delight

Ingredients

1 cup finely chopped pecans
1 cup all-purpose flour
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 (16 ounce) container frozen whipped topping, thawed, divided
3 cups milk
1 (3.9 ounce) package instant chocolate pudding mix
1 (3.4 ounce) package instant vanilla pudding mix
2 (1.45 ounce) bars milk chocolate with crispy rice, crumbled

Directions

Preheat oven to 400 degrees F (200 degrees C). In a medium mixing bowl, combine pecans, flour, and butter. Press into a 9x13 inch pan. Bake for 25 minutes. Allow to cool.

In a large bowl, beat together cream cheese and confectioners' sugar until smooth. Fold in half of the whipped topping. Spread on top of cooled crust.

In a large bowl, combine milk, chocolate pudding mix, and vanilla pudding mix. Beat until thick. Pour over cream cheese layer. Top with remaining whipped topping, and sprinkle with crushed chocolate bars.

Perfect Chocolate Cake

Ingredients

1 cup unsweetened cocoa powder
2 cups boiling water
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup butter, softened
2 1/2 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract

1 pint heavy whipping cream
1 teaspoon vanilla extract
1 cup confectioners' sugar

1/3 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans. Stir together the cocoa and boiling water from the first set of ingredients. Set aside to cool. Sift together the flour, baking soda, salt and baking powder, set aside.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Add the dry ingredients alternately with the cocoa mixture. Mix only until combined. Divide evenly between the three prepared pans, and spread the batter out flat.

Bake for 18 to 22 minutes in the preheated oven, until a toothpick inserted comes out clean, and the cake pulls away from the sides of the pan. Cool cakes on a wire rack.

In a medium bowl, whip the heavy cream and vanilla. When the cream becomes thick, add the confectioners' sugar and continue to whip until stiff but not too grainy. Divide into three parts and spread onto two of the cooled layers. Stack the layers onto a nice plate, putting the two creamed ones on the bottom. Place the plain layer on the top. If there is a hump on the top of the cake, trim it off with a long serrated knife. Frost the sides with the chocolate buttercream frosting.

To make the frosting, beat the remaining ingredients, butter, confectioners' sugar, vanilla and cocoa until light and fluffy, about 7 to 10 minutes. Frost sides of the cake, leaving a ridge that sticks up over the top edge. Spread the remaining cream filling over the top of the cake. Garnish with sprinkles, chocolate curls or seasonal fresh fruit.

Chocolate Thumbprints II

Ingredients

1 cup butter
1 cup white sugar
2 eggs, separated
2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
48 milk chocolate candy kisses, unwrapped
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter and sugar together. Stir in 2 egg yolks, melted chocolate, and vanilla. Sift together the flour and salt; stir into the creamed mixture.

In a small bowl, slightly beat the remaining egg whites. Roll dough into walnut sized balls. Dip balls into the egg whites, then roll in sugar (or chopped nuts if desired). Place the cookies onto the prepared cookie sheets and make a small indentation in the center with your thumb. Bake for 10 to 12 minutes in the preheated oven. When the cookies come out, press a chocolate kiss into the center of each one. Let stand, and then spread the chocolate candy like frosting, if desired.

Rich Chocolate Cream Bars

Ingredients

1/2 cup butter (no substitutes)
5 tablespoons baking cocoa
1/4 cup sugar
1 egg, beaten
1 teaspoon vanilla extract
1 1/2 cups graham cracker crumbs
1 cup flaked coconut
1/2 cup chopped walnuts

FILLING:

1/4 cup butter (no substitutes), softened
3 tablespoons milk
2 tablespoons instant vanilla pudding mix
2 cups confectioners' sugar
1 teaspoon vanilla extract

GLAZE:

4 (1 ounce) squares semisweet chocolate
1 tablespoon butter (no substitutes)

Directions

In the top of a double boiler, combine butter, cocoa, sugar, egg and vanilla. Cook and stir over simmering water until mixture reaches 160 degrees F and is thickened. In a large bowl, combine graham cracker crumbs, coconut and walnuts. Stir in cocoa mixture; blend well. Press into a greased 9-in. square baking pan; set aside. For filling, combine butter, milk and pudding mix in a mixing bowl. Gradually beat in confectioners' sugar and vanilla until smooth; spread over crust. For glaze, melt chocolate and butter; spread over filling. Cover and refrigerate until set. Cut into bars.

Ashley's Chocolate Chip Cookies

Ingredients

1 2/3 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, softened
3/4 cup packed brown sugar
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups milk chocolate chips

Directions

Preheat the oven to 375 degrees F (190 degrees C).

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

In a medium bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and vanilla. Gradually stir in the sifted ingredients, then stir in the chocolate chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Chocolate Eggplant (Chocolate Aubergine)

Ingredients

2 tablespoons vegetable oil, or as needed
1 eggplant with ends trimmed, cut lengthwise into 1/4 inch slices
8 ounces semisweet chocolate, chopped

Directions

Heat enough of the oil to coat the bottom of a large skillet over medium-high heat. Fry slices of eggplant until browned and slightly crispy. Place them on paper towels to drain.

Meanwhile, place the chocolate in a heat proof bowl set over a pan of simmering water. Stir occasionally until melted and smooth. Remove from the heat.

Arrange the eggplant slices on a large serving platter and drizzle the chocolate over them. Don't cover the eggplant completely. Serve immediately.

Chocolate Syrup

Ingredients

1 1/2 cups water
1 1/2 cups white sugar
1 cup cocoa powder
1 dash salt
1 teaspoon vanilla extract

Directions

Combine the water, sugar, cocoa powder, and salt together in a saucepan over low heat; whisk constantly until the mixture thickens and begins to simmer. Remove from heat and stir the vanilla into the sauce. Serve warm or cover and refrigerate until serving.

Mom's Chocolate Chip Cookies

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
1/4 cup white sugar
1 (3.5 ounce) package instant
vanilla pudding mix
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.

Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.

Crispy Chocolate Log

Ingredients

1 (10 ounce) package large marshmallows
1/4 cup butter or margarine
1/4 cup peanut butter
5 1/2 cups crisp rice cereal
1 1/3 cups semisweet chocolate chips
3/4 cup butterscotch chips

Directions

Line a 15-in. x 10-in. x 1-in. pan with waxed paper; grease the paper and set aside. In a large microwave-safe bowl, combine the marshmallows, butter and peanut butter. Cover and microwave on high for 2 minutes; stir until well blended. Stir in cereal until well coated. Spread into prepared pan. In a microwave-safe bowl, combine chocolate and butterscotch chips. Microwave, uncovered, on high for 2 minutes. Stir; spread over cereal mixture to within 1 in. of edges. Roll up jelly-roll style, starting with a short side, peeling waxed paper away while rolling. Place seam side down on a serving plate. Refrigerate for 1 hour or until set. Cut into 1-in. slices.

Chewy Jumbo Chocolate Chip Cookies

Ingredients

3 1/2 cups all-purpose flour
1 cup cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups butter, softened
1 1/4 cups white sugar
1 1/4 cups packed brown sugar
2 eggs
1 tablespoon vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together the all-purpose flour, cake flour, baking powder and baking soda; set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs and vanilla, until well blended. Gradually stir in the flour mixture. Stir in the chocolate chips by hand using a wooden spoon, stir in walnuts if desired. Drop cookies by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 14 minutes in the preheated oven, until the edges are light brown. Let cookies cool on the baking sheet before removing to wire racks to cool completely.

Chocolate and Peanut Butter Ribbon Dessert

Ingredients

12 NUTTER BUTTER Peanut Butter Sandwich Cookies, divided
2 tablespoons butter, melted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1/2 cup creamy peanut butter
1/2 cup sugar
2 teaspoons vanilla
1 (12 ounce) tub COOL WHIP Whipped Topping, thawed, divided
2 squares BAKER'S Semi-Sweet Chocolate, melted

Directions

Crush 8 of the cookies in resealable plastic bag with rolling pin. Mix cookie crumbs and butter. Press onto bottom of foil-lined 9x5-inch loaf pan.

Mix cream cheese, peanut butter, sugar and vanilla with electric mixer on medium speed until well blended. Gently stir in 3 cups of the whipped topping. Spoon 1/2 cup of the cream cheese mixture into small bowl. Stir in melted chocolate until well blended; set aside. Spoon half of the remaining cream cheese mixture over crust. Top evenly with chocolate mixture; cover with remaining cream cheese mixture.

Freeze 4 hours or overnight until firm. Invert onto plate. Remove foil, then re-invert onto serving platter so that crumb layer is on bottom. Coarsely break the remaining 4 cookies. Top dessert with remaining whipping topping and cookies.

Best Chocolate Chippers

Ingredients

- 1 cup butter
- 1 cup vegetable oil
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 4 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 4 teaspoons cream of tartar
- 1 teaspoon salt
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, oil, brown sugar, and white sugar until smooth. Beat in the eggs and vanilla. Combine the flour, baking soda, cream of tartar, and salt; stir into the creamed mixture. Mix in the chocolate chips and walnuts. Drop dough by rounded teaspoons onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, or until light brown. Allow cookies to cool on the baking sheets for a couple of minutes before transferring to wire racks to cool completely.

Chocolate-Cherry Fudge Bars

Ingredients

4 squares BAKER'S Unsweetened Chocolate
3/4 cup butter
1 1/2 cups granulated sugar
3 eggs
1 teaspoon vanilla
1 cup flour
1 pkg. (4 serving size) JELL-O Chocolate Instant Pudding
3/4 cup chopped maraschino cherries with
7 tablespoons maraschino cherry juice reserved, divided
2 ounces PHILADELPHIA Cream Cheese, softened
1/2 cup powdered sugar

Directions

Preheat oven to 350 degrees F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Set aside.

Microwave chocolate and butter in large microwaveable bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar; mix well. Blend in eggs and vanilla. Add flour and dry pudding mix; mix well. Stir in 1/2 cup of the cherries and 1/3 cup of the reserved cherry juice; spread into prepared pan.

Bake 30 to 35 minutes or until wooden toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Cool in pan on wire rack.

Mix cream cheese, powdered sugar and remaining cherry juice until well blended. Drizzle over cooled dessert; top with remaining 1/4 cup cherries. Use foil handles to remove dessert from pan before cutting into bars. Store in tightly covered container in refrigerator.

Chocolate Peppermint Wafers

Ingredients

3 (2 ounce) bars NESTLE® TOLL HOUSE® Premier White Baking Chocolate, broken into pieces
12 peppermint hard candies, crushed
1 cup NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1 tablespoon shortening

Directions

LINE 8-inch-square baking pan with foil.

MICROWAVE baking bars in medium, microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in candy. Thinly spread into prepared baking pan. Refrigerate for 10 minutes or until firm.

REMOVE foil from candy; break into bite-size pieces.

LINE baking sheets with waxed paper.

MICROWAVE morsels and vegetable shortening in small, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth.

DIP candy pieces 3/4 of the way into melted chocolate; shake off excess. Place on prepared baking sheets. Refrigerate until ready to serve.

Chocolate Chocolate Chip Muffins

Ingredients

6 (1 ounce) squares semisweet chocolate
1/3 cup unsalted butter
3/4 cup buttermilk
1/2 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup mini semi-sweet chocolate chips

Directions

Preheat the oven to 400 degrees F (205 degrees C). Line 12 muffin cups with papers.

In a small saucepan over low heat, melt the semisweet chocolate together with the butter. Let stand until cooled, about 10 minutes.

Lightly beat the egg. In a small bowl, stir together the chocolate-butter mixture with the buttermilk, sugar, egg, and vanilla, until blended well.

In a large bowl, stir together flour, soda, and salt. Make a hole in the center of the dry ingredients, pour in the chocolate mixture, and stir until just combined. Stir in the mini chocolate chips. Spoon the batter into the lined muffin cups.

Bake at 400 degrees F (205 degrees C) for 20-25 minutes or until a toothpick inserted in the center of a muffin comes out clean. Remove muffin tin from oven and let stand at least 5 minutes, before removing the muffins and letting them cool on a wire rack. Serve warm or cooled; can be frozen as well.

Chocolate Waffles

Ingredients

2 1/4 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
3/4 teaspoon salt
3/4 cup butter
1 cup semi-sweet chocolate chips
1 1/2 cups milk
6 egg whites
1 tablespoon vanilla extract

Directions

In a medium bowl, stir together the flour, sugar, baking powder, and salt. Set aside.

Place the butter and chocolate chips into a microwave-safe bowl. Cook on High power for 1 minute, then stir. Continue to cook for 15 seconds at a time, stirring each time until chocolate is melted and smooth. Set aside to cool slightly.

When the chocolate mixture is fairly cool, stir in the milk, egg whites, and vanilla. Pour this into the dry ingredients, and mix just until blended.

Preheat the waffle iron, and coat with cooking spray. Spoon waffle batter onto the hot iron in desired amounts. Close, and cook until the iron stops steaming, and waffles are easy to remove. Repeat with remaining batter.

Citrus Chocolate Cupcakes

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup orange juice
1/3 cup water
3 tablespoons canola or vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla extract
1/3 cup miniature semisweet chocolate chips
1 1/2 teaspoons confectioners' sugar

Directions

In a bowl, combine the flour, sugar, cocoa, baking soda and salt. Combine the orange juice, water, oil, vinegar and vanilla. Stir into the dry ingredients just until moistened. Fold in chocolate chips. Coat muffin cups with nonstick cooking spray or use paper liners; fill half full with batter. Bake at 375 degrees F for 13-16 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely. Just before serving, sprinkle with confectioners' sugar.

Chocolate Ribbon Pie

Ingredients

4 ounces cream cheese, softened
2 tablespoons white sugar
1 tablespoon milk
1 (8 ounce) container frozen
whipped topping, thawed
2 (3.9 ounce) packages instant
chocolate pudding mix
2 cups milk
1 (9 inch) prepared chocolate
cookie crumb crust

Directions

In a large bowl, combine cream cheese, 2 tablespoons sugar and 1 tablespoon milk. Beat until smooth. Gently fold in 1/2 of the whipped topping. Spread on the bottom of crust.

In a large bowl, combine chocolate pudding mix with 2 cups milk. Beat with wire whisk for 2 minutes (mixture will be thick.) Spread over cream cheese layer. Refrigerate 4 hours or until set. Just before serving, spread remaining whipped topping over pudding layer.

Chocolate Cream Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, softened
1/2 cup shortening
1 1/4 cups sugar
3/4 cup milk
1 teaspoon vanilla extract
GLAZE:
1 cup sugar
1/3 cup baking cocoa
3 tablespoons cornstarch
1 cup cold water
3 tablespoons butter
1 teaspoon vanilla extract

Directions

Prepare and bake cake according to package directions, using a greased and floured 13-in. x 9-in. x 2-in. baking pan. Cool for 10 minutes before inverting onto a wire rack. Cool completely.

For filling, in a large mixing bowl, cream the butter, shortening and sugar until light and fluffy. In a small saucepan, heat milk to 140 degrees F; add to the creamed mixture. Beat until sugar is dissolved. Stir in vanilla.

Split cake into two horizontal layers; spread filling over bottom cake layer. Top with remaining cake layer.

For glaze, in a large saucepan, combine the sugar, cocoa and cornstarch. Gradually add water. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat; stir in butter and vanilla until glaze is smooth. Cool to lukewarm. Spread over top of the cake. Let stand until set. Refrigerate leftovers.

Double Chocolate Mint Cookies

Ingredients

2 1/2 cups butter, softened
4 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon peppermint extract
4 cups all-purpose flour
1 1/2 cups unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together, butter, sugar and eggs. Mix in remaining ingredients. Blend well.

Drop by teaspoonful onto a cookie sheet. Bake at 350 degrees F (175 degrees C) for 8-9 minutes. Cookies will be soft. Cool about 1 minute on cookie sheet then remove to a wire rack to cool completely.

Recipe Variation: For a different flavor, omit peppermint extract and use a total of 2 teaspoons of vanilla. Also substitute peanut butter flavored chips for the chocolate chips.

Absolutely the Best Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup brown sugar
2 eggs
2 teaspoons Mexican vanilla
extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla . Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Finally, fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until light brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Strawberry Shortcake

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
1/4 cup cocoa powder
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup milk
2 pints strawberries, sliced
1/4 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
2 tablespoons chocolate syrup

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease two 9 inch layer pans.

In a large mixing bowl, combine flour, 1/3 cup sugar, cocoa, baking powder, baking soda, and salt. Cut in butter or margarine until the mixture resembles coarse crumbs. Add milk, mixing until just moistened. Spread batter evenly into two prepared layer pans.

Bake at 400 degrees F (200 degrees C) for 15 minutes, or until a toothpick inserted in the center comes out clean. Cool.

In a medium-size mixing bowl, combine strawberries and 1/4 cup sugar. Let the mixture stand 10 minutes.

Cover the bottom shortcake layer with half of strawberry mixture and half of the whipped topping. Top with second shortcake layer, remaining strawberry mixture and whipped topping. Drizzle with chocolate topping.

Chocolate Wine Balls

Ingredients

3 1/4 cups crushed vanilla wafers
3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
3 tablespoons corn syrup
1/2 cup full-bodied red wine
(Cabernet Sauvignon, Cotes du Rhone, Zinfandel, Shiraz or Barolo)
1 cup red decorator sugar

Directions

In a large bowl, combine the vanilla wafers, confectioners' sugar, cocoa powder, corn syrup and red wine. Mix with a sturdy spoon or your hands until it becomes a uniform dough. Shape into 1 inch balls and roll in red decorator sugar. Store in a covered container in the refrigerator. Allow to come to room temperature before serving.

Very Chocolate Brownies

Ingredients

2/3 cup butter
1 1/2 cups sugar
1/4 cup water
4 cups semisweet chocolate chips, divided
2 teaspoons vanilla extract
4 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

In a heavy saucepan, bring butter, sugar and water to a boil, stirring constantly. Remove from the heat. Stir in 2 cups of chocolate chips until melted; cool slightly. Beat in vanilla. In a large mixing bowl, beat eggs. Gradually add chocolate mixture; mix well. Combine the flour, baking soda and salt; gradually add to chocolate mixture. Stir in remaining chocolate chips. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Chocolate Turtle Cheesecake

Ingredients

7 ounces caramels
1/4 cup evaporated milk
3/4 cup chopped pecans
1 (9 inch) prepared chocolate
cookie crumb crust
6 ounces cream cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup hot fudge topping

Directions

Place caramels and evaporated milk in a saucepan. Heat over low heat, stir continually until smooth for about five minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream, and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds more.

Pour pudding mix over caramel layer, covering completely. Chill, loosely covered, until set (it usually takes about 15 minutes).

Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Chocolate Lover's Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
7/8 cup white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons vanilla extract
2 eggs
1 cup semisweet chocolate chips
1 (8 ounce) container sour cream
1 1/2 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup melted butter

Directions

To make cracker crust, stir together cracker crumbs and 1/3 c sugar. Blend in 1/3 cup melted butter or margarine. Press mixture onto bottom and halfway up side of 9 inch springform pan. Preheat oven to 375 degrees F (190 degrees C).

In large mixer bowl, beat cream cheese, 3/4 cup sugar, cocoa, and 1 teaspoon vanilla until light and fluffy. Add eggs; blend well. Stir in chocolate chips. Pour into the prepared crust.

Bake for 20 minutes. Remove from oven and let cool for 15 minutes. Increase oven temperature to 425 degrees F (220 degrees C).

In a small bowl, stir together sour cream, remaining 2 tablespoons sugar and remaining 2 teaspoons vanilla. Stir until smooth. Spread evenly over baked filling. Bake 10 minutes. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate before serving. Cover; refrigerate leftovers -- If any.

Chocolate Muffins

Ingredients

2 2/3 cups all-purpose flour
1 1/2 cups sugar
1/2 cup baking cocoa
1 1/2 teaspoons baking soda
1/2 teaspoon salt
3 eggs
1 cup sour cream
1/2 cup water
1/2 cup milk
1/2 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup semisweet chocolate chips

Directions

In a large bowl, combine the flour, sugar, cocoa, baking soda and salt. In another bowl, beat the eggs, sour cream, water, milk, oil and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. Bake at 325 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Chocolate Chess Pie III

Ingredients

1 3/4 cups white sugar
1/3 cup unsweetened cocoa powder
1 1/4 cups melted butter
4 eggs, beaten
1/4 cup evaporated milk
1 teaspoon vanilla extract
2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine sugar, cocoa and melted butter. Beat until smooth. Beat in eggs, milk and vanilla. Pour filling into pie shells.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown and filling is set.

Ultimate High Altitude Chocolate Chip Cookies

Ingredients

1 cup butter or margarine
1 cup white sugar
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 cup semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the butter, white sugar and brown sugar until smooth. Mix in eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the batter just until blended, then mix in the chocolate chips so they are evenly distributed. Drop cookies by heaping teaspoonfuls onto ungreased cookie sheets spacing 2 inches apart.

Bake in the preheated oven until the edges begin to turn golden, 12 to 15 minutes. Allow cookies to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.

Chocolate Chip Cheesecake II

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
1/4 cup all-purpose flour
3 eggs
1/2 cup sour cream
1 teaspoon vanilla extract
1 cup miniature semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs and butter. Press onto bottom of 9 inch springform pan. Bake in preheated oven for 10 minutes.

In large bowl combine cream cheese, sugar, and flour. Mix at medium speed until well blended. Stir in eggs one at a time. Blend in sour cream and vanilla. Stir in chocolate chips. Pour batter over baked crust.

Bake in preheated oven for 55 minutes. Allow to cool completely before removing from pan. Store in refrigerator.

Chocolate Covered Cherry Cookie Frosting

Ingredients

1/2 cup milk
1/4 cup butter
2 (1 ounce) squares unsweetened chocolate
1/8 teaspoon salt
1 teaspoon vanilla extract
2 1/4 cups sifted confectioners' sugar

Directions

In double boiler, over boiling water, cook the milk, butter, chocolate and salt until thick.

Remove from heat and stir in the vanilla and confectioner's sugar until of spreading consistency. Spread on Chocolate Covered Cherry Cookies III.

Chocolate Strawberry Banana Milkshake

Ingredients

1 cup low-fat milk
1/2 cup frozen unsweetened strawberries
1/2 ripe banana
2 tablespoons powdered chocolate drink mix
1/2 teaspoon vanilla extract
2 teaspoons white sugar

Directions

In a blender combine milk, frozen strawberries, 1/2 banana, chocolate milk powder, vanilla and sugar. Blend until smooth. If consistency is too runny, you may add more strawberries.

Chocolate Chocolate Chip Sour Cream Pound

Ingredients

2 3/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons unsweetened cocoa powder
1 cup sour cream
2 teaspoons vanilla extract
1 cup unsalted butter
2 1/2 cups white sugar, divided
6 eggs, separated
1/4 teaspoon cream of tartar
1/2 cup semisweet chocolate chips

Directions

Before you begin, bring all of the cold ingredients to room temperature: set out the sour cream, butter, and the eggs (separate the eggs while they are still cold) for about half an hour before making the cake batter.

Preheat an oven to 325 degrees F (165 degrees C). Grease and lightly flour a 10-inch tube pan. Sift together the flour, baking soda, salt, and cocoa powder. Combine the sour cream and vanilla extract in a separate bowl.

Beat the butter with an electric mixer in a large bowl until creamy, about 30 seconds. Gradually add 2 cups of sugar and beat on high speed until light and fluffy. The mixture should be noticeably paler in color. Add the room-temperature egg yolks one at a time, allowing each yolk to blend into the butter mixture before adding the next.

Pour in one third of the flour mixture and mix on low speed until combined. Blend in half of the sour cream mixture. Continue adding the flour mixture alternately with the sour cream, mixing until just incorporated. Fold in the chocolate chips.

Beat the egg whites and cream of tartar in a clean mixing bowl with clean beaters until soft peaks form. Gradually add the remaining 1/2 cup sugar and beat until medium-stiff peaks are formed (lift your beater or whisk straight up: the tip of the peak formed by the egg whites should curl over slightly.) Use a whisk or rubber spatula to fold 1/3 of the meringue mixture into the cake batter to lighten it.

Fold the remaining egg white mixture into the batter until combined. Pour the batter into the prepared pan and spread it evenly. Bake the cake for about 1 hour and 15 minutes, or until the cake springs back when you touch it lightly and a toothpick inserted in the cake comes out clean.

Let the cake cool in the pan for ten minutes before inverting the cake onto a wire rack to cool completely.

Polly Welby's Excellent Chocolate Mousse

Ingredients

8 ounces bittersweet chocolate
10 fluid ounces heavy cream

Directions

Chop chocolate and place in top of a double boiler, or in a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Allow to cool slightly.

Whip cream in large bowl with electric mixer until soft peaks barely form.

Fold chocolate into cream and spoon into serving dishes. Chill 30 minutes in refrigerator, until set.

Chocolate Cobbler

Ingredients

6 tablespoons butter
1 cup self-rising flour
3/4 cup white sugar
1 1/2 tablespoons unsweetened cocoa powder
1/2 cup milk
1 teaspoon vanilla extract
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat the oven to 350 degrees F (175 degrees C). Melt butter in an 8x8 inch baking dish while the oven preheats.

In a medium bowl, stir together the flour, 3/4 cup sugar, and 1 1/2 tablespoons cocoa. Stir in milk and vanilla until smooth. Spoon this batter over the melted butter in the baking dish.

Stir together the remaining cup of sugar and 1/4 cup cocoa powder. Sprinkle over the batter. Slowly pour boiling water over the top of the mixture.

Bake for 30 minutes in the preheated oven, until set. Serve slightly warm with ice cream.

Chocolate Chip Pumpkin Bread

Ingredients

3 cups white sugar
1 (15 ounce) can pumpkin puree
1 cup vegetable oil
2/3 cup water
4 eggs
3 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 teaspoons baking soda
1 1/2 teaspoons salt
1 cup miniature semisweet chocolate chips
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 1 pound size coffee cans, or three 9x5 inch loaf pans.

In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Fill cans 1/2 to 3/4 full.

Bake for 1 hour, or until an inserted knife comes out clean. Cool on wire racks before removing from cans or pans.

Lisa's Chocolate Chocolate Chip Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup vegetable oil
4 eggs
1/2 cup hot water
1 cup sour cream
1 teaspoon vanilla extract
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Combine cake mix, pudding mix, oil, eggs, water, sour cream, and vanilla. Beat until smooth. Stir in chocolate chips. Pour batter into prepared pan.

Bake for 1 hour. Allow to cool.

Chocolate Almond Pinecones

Ingredients

7 ounces almond paste
4 ounces sliced almonds
1 1/4 cups semisweet chocolate chips
1 tablespoon shortening

Directions

Divide almond paste into six equal portions. Form each into a cone shape, about 1-1/2 in. tall and 1 in. in diameter. Beginning at the base, insert pointed end of almonds into paste to resemble a pinecone.

In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Insert a toothpick into bottom of each cone. Holding over bowl, spoon melted chocolate over almonds (if needed, use another toothpick to spread the chocolate to completely cover almonds). Place on a wire rack over waxed paper; let stand until firm.

Chocolate Bliss Brownies

Ingredients

1/2 cup butter, softened
1 cup sugar
4 eggs
1 (16 ounce) can chocolate syrup
1 cup all-purpose flour
1 cup chopped nuts
1 teaspoon salt

FROSTING:

6 tablespoons butter, cubed
1 1/2 cups sugar
1/3 cup milk
1/2 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Add chocolate syrup. Beat in flour, nuts and salt until blended.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean (brownies may appear moist). Cool on a wire rack.

In a small saucepan, melt butter. Add sugar and milk. Bring to a boil; boil for 30 seconds. Remove from the heat; stir in the chips until melted. Beat until frosting reaches spreading consistency. Frost cooled brownies; cut.

Chocolate Spiders

Ingredients

1 pound chocolate confectioners' coating
1 (8.5 ounce) package chow mein noodles

Directions

Chop the chocolate confectioners' coating and place into a heatproof bowl over simmering water. Cook, stirring occasionally until melted and smooth. Remove from heat and stir in the chow mein noodles so they are evenly distributed. Spoon out to desired size onto waxed paper. Let cool completely before storing or serving.

German Sweet Chocolate Cake II

Ingredients

4 (1 ounce) squares German sweet chocolate, chopped
2/3 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups sifted cake flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1 cup evaporated milk
1 cup white sugar
3 egg yolks, lightly beaten
1/2 cup butter
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (8 inch) round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and 1 1/2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in melted chocolate and 1 teaspoon vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely. When cool, frost between layers and on top of cake.

To make the Frosting: In a large saucepan, combine evaporated milk, 1 cup sugar, egg yolks, 1/2 cup butter and 1 teaspoon vanilla. Cook and stir on medium heat for about 12 minutes, or until thick and golden brown. Remove from heat. Stir in coconut and pecans. Cool to room temperature, and spreading consistency.

Chocolate Chip Pudding Parfaits

Ingredients

1 (3 ounce) package cook and
serve vanilla pudding mix
1/2 cup semisweet chocolate
chips
1/2 cup flaked coconut, toasted

Directions

Prepare pudding according to package directions. In two parfait glasses, layer 2 tablespoons chocolate chips, a fourth of the warm pudding and 2 tablespoons coconut. Repeat layers. Serve or refrigerate.

Chocolate Coffee Kiss

Ingredients

3/4 fluid ounce coffee liqueur
3/4 fluid ounce Irish cream liqueur
1/2 fluid ounce creme de cacao
liqueur
1 teaspoon brandy-based orange
liqueur (such as Grand Marnier®)
1 cup hot brewed coffee
2 tablespoons whipped cream
1 1/2 fluid ounces chocolate syrup
1 maraschino cherry

Directions

In a coffee mug, combine coffee liqueur, Irish cream, creme de cacao and Grand Marnier. Fill mug with hot coffee. Top with a dollop of whipped cream, drizzle with chocolate syrup and garnish with a maraschino cherry.

Peanut Butter and Chocolate Balls

Ingredients

1/2 cup butter, melted
2 cups creamy peanut butter
2 cups confectioners' sugar
2 cups dry milk powder
2 cups cornflakes cereal
15 ounces semisweet chocolate,
chopped

Directions

Line a cookie sheet with aluminum foil or waxed paper.

In a medium bowl, mix together the butter, peanut butter, confectioners' sugar and powdered milk until smooth. Mix in the cornflakes. Wet hands and roll tablespoonfuls of dough into balls. Place them onto the prepared cookie sheet, cover and refrigerate overnight.

The next day, melt chocolate in a metal bowl over simmering water, stirring occasionally until smooth. Remove bowl from heat. Using a fork, dip the balls into the chocolate and return them to the foil covered cookie sheet. Refrigerate until firm. These can be made up to a week ahead if kept refrigerated.

Chocolate Truffle Cookies

Ingredients

1 1/4 cups butter or margarine,
softened
2 1/4 cups confectioners' sugar
1/3 cup baking cocoa
1/4 cup sour cream
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
2 cups semisweet chocolate chips
1/4 cup chocolate sprinkles

Directions

In a mixing bowl, cream butter, sugar and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour; mix well. Stir in chocolate chips. Refrigerate for 1 hour. Roll into 1-in. balls; dip in chocolate sprinkles. Place, sprinkled side up, 2 in. apart on ungreased baking sheets. Bake at 325 degrees F for 10 minutes or until set. Cool 5 minutes before removing to a wire rack to cool completely.

Chocolate Covered Cherries III

Ingredients

12 ounces milk chocolate,
chopped
8 fluid ounces milk
10 cherries with stems

Directions

Using a double boiler, heat the chocolate until melted. Stir in milk, using enough to make the chocolate smooth.

Holding the cherries by their stems, dip them one by one into the chocolate mixture.

Place the coated cherries on wax paper until the chocolate has dried.

Chocolate Chip Pie II

Ingredients

18 graham crackers
4 tablespoons butter
30 marshmallows
1/2 cup milk
1 cup whipped cream
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened
chocolate, grated

Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped cream, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

Chocolate Peanut Butter Cups

Ingredients

1 (11.5 ounce) package milk chocolate chips, divided
1 cup peanut butter
1/4 teaspoon salt
1/2 cup confectioners' sugar

Directions

Trim 12 paper muffin cup liners to half of their height.

Place 1/2 chocolate chips in a microwave safe container. Microwave for 2 minutes, stirring after each minute. Spoon melted chocolate into muffin cups, filling halfway. With a spoon, draw the chocolate up the sides of the cups until evenly coated. Cool in the refrigerator until firm.

In a small bowl, mix together peanut butter, confectioners' sugar and salt. divide into the chocolate cups. Melt the remaining chocolate, and spoon over peanut butter. Spread chocolate to edges of cups.

Aunt Teen's Creamy Chocolate Fudge

Ingredients

1 (7 ounce) jar marshmallow
creme
1 1/2 cups white sugar
2/3 cup evaporated milk
1/4 cup butter
1/4 teaspoon salt
2 cups milk chocolate chips
1 cup semisweet chocolate chips
1/2 cup chopped nuts
1 teaspoon vanilla extract

Directions

Line an 8x8 inch pan with aluminum foil. Set aside.

In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly.

Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

Chocolate Meringue Cookies

Ingredients

3 egg whites
1/8 teaspoon cream of tartar
1/2 teaspoon vanilla extract
2/3 cup white sugar
1 tablespoon unsweetened cocoa powder
1/3 cup semisweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine egg whites, cream of tartar, and vanilla. Beat until the whites form soft peaks. Slowly add sugar; beat until stiff peaks form, and mixture becomes glossy. Fold in cocoa and chocolate chips.

Drop mixture by teaspoonfuls on to a greased cookie sheet. Bake for 25 to 30 minutes.

Chocolate Icing

Ingredients

4 tablespoons butter
1/2 cup packed brown sugar
2 tablespoons milk
1 1/2 cups confectioners' sugar
1 tablespoon unsweetened cocoa powder
1 teaspoon vanilla extract

Directions

In a saucepan, melt butter and brown sugar over medium heat. Stir until sugar is dissolved, then add milk. Bring to a boil and remove from heat.

Sift together cocoa and confectioners sugar. Blend into butter mixture and add vanilla. If consistency is too stiff, add more milk.

Spread Quickly over cooled cake, as frosting will set up very fast.

Chocolate Zucchini Bars

Ingredients

1/2 cup butter
1 3/4 cups white sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon salt
4 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1/2 cup sour milk
1 1/2 cups grated zucchini

Directions

Preheat oven to 325 degrees F (170 degrees C).

Cream margarine, sugar, oil, eggs, and vanilla. Beat well.

Mix flour, salt, cocoa, and baking soda together. Add dry ingredients to first mixture alternately with sour milk. Fold in zucchini.

Bake in a 9 x 13 inch pan for 35 minutes or until done. Frost with a chocolate frosting.

Chocolate Waffles I

Ingredients

1 1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
3 tablespoons unsweetened cocoa powder
1 cup milk
2 eggs
4 tablespoons butter, melted

1 tablespoon butter, softened
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 teaspoon milk

Directions

Preheat waffle iron. In a large mixing bowl, stir together flour, baking powder, salt, sugar and cocoa. Stir in milk, eggs and butter until mixture is smooth.

To make hard sauce: stir together softened butter, confectioners' sugar, vanilla extract and milk. Sauce should be fairly stiff.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot with hard sauce.

Victory Chocolate Cake

Ingredients

2 cups sifted all-purpose flour
2 1/4 teaspoons baking soda
3/4 cup shortening
1 1/2 cups dark corn syrup
1 1/2 teaspoons vanilla extract
1/2 cup unsweetened cocoa powder
3/4 teaspoon salt
1/3 cup white sugar
3 eggs
1 cup cold, brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch pan.

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

Separate eggs. Beat egg whites in a clean bowl until stiff peaks form.

Cream shortening and sugar in mixing bowl until light and fluffy using electric mixer at medium speed. Blend in the corn syrup and egg yolks. Beat in vanilla. Add dry ingredients alternately with coffee to creamed mixture. Gently fold in egg whites. Pour batter into greased 13x9 inch pan.

Bake in preheated 350 degree F (175 degree C) oven for 45 minutes or until cake is done. Cool in pan on rack and frost as desired.

Chocolate Oatmeal Drop Cookies

Ingredients

1/2 cup margarine
1/2 cup shortening
1/2 cup brown sugar
1 egg
1/4 cup water
1 (18.25 ounce) package German
chocolate cake mix
2 cups quick-cooking oats
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, shortening and brown sugar until light and fluffy. Stir in the egg and water. Beat in cake mix until well blended, then stir in the oats and chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

BAKER'S Chocolate Fondue

Ingredients

1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/2 cup freshly brewed strong
MAXWELL HOUSE Coffee
4 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate

Directions

Mix all ingredients in medium saucepan; cook on medium-low heat until chocolate is completely melted and mixture is well blended, stirring frequently.

Serve warm with assorted fresh fruit, NABISCO Cookies, pound cake cubes and/or pretzels.

Chocolate Drop Cookies II

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 cup margarine
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
18 large marshmallows

2 cups confectioners' sugar
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
3 tablespoons margarine, softened
1 1/2 tablespoons heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda, salt and cocoa, set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and milk. Gradually stir in the dry ingredients until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven. Cut the large marshmallows into halves. When the cookies come out of the oven, press one piece of marshmallow into the top of each one. Return the cookies to the hot oven for an additional 2 minutes. Cool on baking sheets for a few minutes before removing to wire racks to cool completely.

In a medium bowl, combine the confectioners' sugar, cocoa and salt. Beat in the softened margarine and heavy cream until icing is smooth. Frost cooled cookies.

Chocolate Pecan Dreams

Ingredients

1 1/3 cups shortening
1 cup sugar
2 eggs, separated
2 tablespoons milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup baking cocoa
3/4 teaspoon salt
2/3 cup miniature semisweet chocolate chips
1 1/4 cups coarsely chopped pecans

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg yolks, milk and vanilla. Combine flour, cocoa and salt; gradually add to the creamed mixture. Stir in chocolate chips.

Roll into 1-1/2-in. balls. Beat egg whites until foamy. Dip each ball halfway into egg whites, then in pecans. Place pecan side up 2 in. apart on greased baking sheets. Flatten slightly with a glass dipped in sugar. Bake at 350 degrees F for 12-14 minutes or until firm. Carefully remove to wire racks to cool.

Chocolate Mint Candy Pie

Ingredients

1 (13 ounce) package brownie mix
1 tablespoon hot water
1 (8 ounce) package cream cheese, softened
1 (7 ounce) jar marshmallow creme
6 ounces small soft chocolate covered mints
1 tablespoon instant coffee powder
1 cup whipping cream, whipped

Directions

Prepare brownie mix according to package directions and bake in a greased 9 inch round cake pan. Set aside to cool.

In a large bowl, dissolve the coffee powder in the water. Add the cream cheese and beat with an electric mixer until smooth. Blend in marshmallow creme.

Melt mints by placing them in a microwave-safe bowl and heat at high for 1 1/2 to 2 minutes; stir until smooth. Or, place mints in small saucepan and stir over low heat until melted.

Stir melted mints into the cream cheese mixture. Fold in the whipped cream and spread into the cooled crust. Loosely cover, place into the refrigerator and chill for several hours before serving.

Dark Chocolate Cake I

Ingredients

2 cups boiling water
1 cup unsweetened cocoa powder
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
2 1/4 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 3 - 9 inch round cake pans. In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.

In a large bowl, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture. Spread batter evenly between the 3 prepared pans.

Bake in preheated oven for 25 to 30 minutes. Allow to cool.

The Best Mint Chocolate Cookies

Ingredients

2 cups all-purpose flour
1/2 cup whole wheat flour
1/2 cup unsweetened cocoa powder
1/4 cup nonfat dry milk powder
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened
1 cup vegetable oil
1 cup light brown sugar
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 1/4 teaspoons peppermint extract
2 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Stir together the all-purpose flour, whole wheat flour, cocoa powder, dry milk, baking soda and salt; set aside.

In a large bowl, cream together the butter, vegetable oil, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla and peppermint extracts. Gradually stir in the dry ingredients using a wooden spoon. Finally, fold in the milk chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Sherry's Chocolate Cake

Ingredients

1 cup margarine
2 cups white sugar
4 eggs
1 cup milk
2 1/3 cups all-purpose flour, sifted
2/3 cup unsweetened cocoa powder
4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan. Sift together the flour, cocoa and baking powder. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Orange Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup unsalted butter
1/2 cup white sugar
1 cup packed brown sugar
1 tablespoon orange zest
1 teaspoon vanilla extract
2 eggs
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Sift flour, baking powder and salt into and set aside. Cream butter, sugars, orange zest and vanilla extract together in a large bowl until light and fluffy.

Add eggs one at a time beating well after adding each one. Add dry ingredients and stir until combined. Stir in chocolate chips and nuts and mix until well blended.

Drop dough by slightly rounded tablespoonfuls 2 inches apart on cookie sheets. Flatten slightly. Bake cookies for 15 or 16 minutes or until golden. Cool on the cookie sheets.

Chocolate Zucchini Cake II

Ingredients

1/2 cup butter, softened
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 3/4 cups white sugar
2 eggs
1/2 cup sour milk
1/4 cup unsweetened cocoa powder
1 cup semisweet chocolate chips
2 cups zucchini, finely diced

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan.

Cream butter, oil and sugar until light and fluffy. Add eggs, vanilla and sour milk. Beat until smooth.

Mix flour, cocoa, baking soda and cinnamon together and add to creamed mixture. Beat well. Stir in diced zucchini.

Pour into a 9x13 inch pan and sprinkle top with chocolate chips. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean.

Chocolate Raspberry Cloud

Ingredients

1 1/2 cups finely crushed chocolate wafer cookies
3 tablespoons butter, melted
2 cups heavy cream
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 cup raspberry syrup
1 (9 ounce) package thin chocolate wafers
1/4 cup fresh raspberries (optional)
1 tablespoon chopped fresh mint leaves (optional)
1/8 cup semisweet chocolate curls (optional)

Directions

To Make Crust: In a small bowl, mix together crushed cookies and melted butter. Press mixture into a 9 inch pie pan using your hands or the back of a spoon. Refrigerate until firm.

To Make Filling: Whip 2 cups of cream until soft peaks form. Continue to whip while slowly adding sugar, followed by vanilla extract. Whip until stiff, then stir in 1/2 cup raspberry syrup.

Spread a layer of whipped cream mixture 1/2 inch deep into bottom of pie crust. Cover with a layer of chocolate cookies. Cover with another 1/2 inch layer of whipped cream mixture, followed by more cookies. If desired, slightly overlap the cookies, dipping them in whipped cream mixture before placing them in pan. Continue alternating layers until cookies are gone, and finish with a layer of whipped cream mixture. Cover carefully. Refrigerate at least 12 hours before serving. Pie will keep up to 3 days.

Just prior to serving, whip remaining 1/2 cup cream and cover pie with a fresh layer. If desired, garnish with fresh raspberries, mint leaves, and chocolate curls.

White Chocolate Mousse Cake

Ingredients

4 cups chocolate cookie crumbs
1 teaspoon ground cinnamon
1/2 cup butter, melted
18 (1 ounce) squares white chocolate
16 egg yolks
1 cup butter, softened
4 cups heavy whipping cream
2 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix cookie crumbs, cinnamon, and melted butter. Press into bottom and 1 1/2 inches up sides of 12 inch spring form pan. Bake for 5 to 7 minutes or until firm. Allow to Cool

Chop the white chocolate and place it in the top of a double boiler. Melt over hot but not boiling water, stirring frequently. Remove from heat and mix in the egg yolks. Beat mixture until light and fluffy. Beat in the softened butter.

In a large bowl, whip cream until stiff, and fold into the white chocolate mixture. Fold in the white chocolate chips. Pour into baked crust and chill for 4 hours.

Chocolate Peanut Butter Wacky Cake

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
6 tablespoons unsweetened cocoa powder
2 cups white sugar
10 tablespoons butter, melted
2 teaspoons distilled white vinegar
2 cups warm water
1/4 cup peanut butter
1 cup packed brown sugar
1/4 cup milk
1/4 cup butter, softened

Directions

In a large bowl, sift together the flour, baking soda, salt, cocoa, and white sugar.

To the sifted ingredients, add the 10 tablespoons butter or margarine, vinegar, and warm water. Mix thoroughly, but do not beat. Pour batter into ungreased 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove cake from oven, but keep it in the pan.

Cream together peanut butter, brown sugar, milk, and 1/4 cup butter or margarine. Spread icing onto cake. Place under broiler until brown and bubbly.

Frozen Chocolate Graham 'Ice Cream'

Ingredients

20 whole chocolate graham crackers
1 (12 ounce) container frozen whipped topping, thawed

Directions

Break chocolate graham crackers into squares. Spread a thick layer of whipped topping on half of the squares and place another square on top to make a sandwich. Gently wrap in plastic wrap and freeze for 1 hour or until set.

Chocolate-Cinnamon Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (7 ounce) jar marshmallow creme
1 (12 ounce) container frozen whipped topping, thawed
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 1/2 tablespoons chocolate-hazelnut spread, such as Nutella®

Directions

In a large bowl, beat the cream cheese, marshmallow cream, and whipped topping with an electric mixer until smooth. Stir in cinnamon, vanilla, and chocolate-hazelnut spread. Pour dip into a serving dish and cover with plastic wrap. Refrigerate for 1 hour before serving.

Chocolate Peppermint Pinwheels

Ingredients

1/2 cup shortening
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon peppermint extract
1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
1 (1 ounce) square unsweetened chocolate, melted

Directions

In a mixing bowl, cream shortening and sugar. Add egg, milk and extract; mix well. Combine the flour, salt and baking powder; gradually add to creamed mixture. Divide dough in half. Add chocolate to one portion; mix well. Roll each portion between waxed paper into a rectangle about 1/2 in. thick. Remove top sheet of waxed paper; place plain dough over chocolate dough. Roll up jelly-roll style, starting with a long side. Wrap in plastic wrap; refrigerate for 2 hours or until firm.

Unwrap dough and cut into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

World's Greatest Chewy Chocolate Chip Cookies

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 cup white sugar
1/4 cup packed brown sugar
1/2 cup butter
1/2 teaspoon vanilla extract
1 egg
1/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

In a medium bowl, cream together the butter, white sugar and brown sugar. Stir in the vanilla and egg. Add flour and baking soda, stir until everything is just combined. Don 't mix too much or the cookies won't be chewy.

Drop dough by tablespoonfuls onto the prepared cookie sheet. Place chocolate chips onto the cookies. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheet to cool on wire racks.

Chocolate Waffle Cookies

Ingredients

1/4 cup butter or margarine,
softened
6 tablespoons sugar
1 egg
1/2 teaspoon vanilla extract
1 (1 ounce) square unsweetened
chocolate, melted
1/2 cup all-purpose flour
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar; beat in egg and vanilla until light and fluffy. Blend in chocolate. Add flour; mix well.

Drop by rounded teaspoonfuls 1 in. apart onto a preheated waffle iron. Bake for 1 minute. Remove to wire racks to cool. Dust with confectioners' sugar.

Foolproof Chocolate Fudge

Ingredients

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

Directions

Line one 8 or 9 inch square pan with wax paper.

In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Pumpkin Chocolate Chip Muffins

Ingredients

3/4 cup white sugar
1/4 cup vegetable oil
2 eggs
3/4 cup canned pumpkin
1/4 cup water
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup semisweet chocolate chips

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease and flour muffin pan or use paper liners.

Mix sugar, oil, eggs. Add pumpkin and water. In separate bowl mix together the baking flour, baking soda, baking powder, spices and salt.. Add wet mixture and stir in chocolate chips.

Fill muffin cups 2/3 full with batter. Bake in preheated oven for 20 to 25 minutes.

Peanutty Chocolate Pudding

Ingredients

2 cups cold skim milk
1 (1.4 ounce) package instant
sugar-free chocolate pudding mix
1/3 cup reduced fat peanut butter
Nonfat whipped topping (optional)

Directions

In a mixing bowl, combine milk and pudding mix. Beat on low speed for 2 minutes. Beat in peanut butter until smooth. Spoon into dessert dishes. Top with whipped topping if desired.

Mom's Chocolate Cake

Ingredients

2 cups white sugar
1/2 cup shortening
2 eggs
3/4 cup unsweetened cocoa powder
1 cup milk
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 cup hot, brewed coffee
2 teaspoons baking soda
2 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Cream the sugar and shortening together until light and fluffy. Add the eggs and mix well. Stir in the cocoa, milk, flour, baking powder, boiling coffee, baking soda and vanilla extract. Mix until just combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted into the cake comes out clean.

Felix K.'s 'Don't even try to say these aren't the

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
2 cups brown sugar
6 tablespoons white sugar
2 eggs
4 teaspoons vanilla extract
1 (12 ounce) bag chocolate chips

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Gently mix the flour, baking powder, baking soda, and salt with a fork in a bowl. Beat the butter, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine.

Divide the dough into 24 3-tablespoon-sized balls. Flatten the balls to about 1/4-inch thick onto a baking sheet.

Bake in the preheated oven until the edges are golden, 15 to 17 minutes. Allow the cookies to cool on the baking sheet until the centers begin to set, about 20 minutes.

Chocolate Snowballs

Ingredients

3/4 cup butter or margarine,
softened
3/4 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
confectioners' sugar

Directions

In a mixing bowl, cream butter and brown sugar. Add egg, milk and vanilla; mix well. Combine flour, cocoa, baking powder, salt and baking soda; gradually add to creamed mixture. Cover and refrigerate overnight. Shape into 1-in. balls; place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 7-8 minutes or until tops are crackled. Remove from baking sheets; immediately roll in confectioners' sugar. Cool completely. Roll again in confectioners' sugar.

Glendora's Chocolate Fudge Pudding (Cake)

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
2/3 cup white sugar
2 tablespoons unsweetened cocoa powder
1 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a shallow 1 quart baking dish.

Whisk flour, baking powder, white sugar, 2 tablespoons cocoa powder, and salt together in a large bowl. Mix in the milk, oil, and vanilla extract. Stir in nuts. Pour batter into prepared baking dish.

Mix brown sugar and remaining 1/4 cup cocoa powder together; sprinkle over batter in baking dish. Pour the boiling water slowly over the top of the batter and topping.

Bake in the preheated oven for 40 minutes. The top of the cake will be set and the bottom will be soft. Invert hot cake onto a platter to serve.

Crisp Chocolate Rolls

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 egg whites
2/3 cup all-purpose flour
3 (1 ounce) squares semisweet chocolate
1/4 teaspoon vegetable oil

Directions

In a large mixing bowl, cream 1/2 cup butter or margarine, 1/2 cup sugar, and 1 teaspoon vanilla until light and fluffy. Add egg whites; blend well. Gradually add flour and blend well.

Drop batter by teaspoons 1 inch apart on an ungreased baking sheet. Spread with the back of a spoon into 3-inch rounds.

Preheat oven to 375 degrees F (190 degrees C).

Bake for 5 minutes or until edges are light brown. Working with 1 cookie at a time, loosen from baking sheet with a spatula and then quickly roll tightly around a pencil. Transfer to a wire rack to cool, seam side down.

With a pastry bag or soda straw or wooden pick, fill rolls with Creamy Chocolate Filling.

To Make Filling: In a small saucepan, melt chocolate and 1/4 teaspoon of vegetable oil (or butter or margarine) over low heat stirring constantly.

Chocolate Chip Icebox Cookies

Ingredients

3 tablespoons butter (no substitutes), softened
2 tablespoons shortening
1/4 cup sugar
1/4 cup packed brown sugar
1 egg yolk
1/2 teaspoon vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 cup miniature semisweet chocolate chips
1/4 cup finely chopped pecans

Directions

In a small mixing bowl, cream the butter, shortening and sugars. Beat in egg yolk and vanilla; mix well. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in chips and pecans. Shape into a 9-in. roll; wrap in plastic wrap. Refrigerate overnight.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are golden brown. Cool for 2 minutes before removing to wire racks to cool completely.

Pain au Chocolat (Chocolate-filled Croissant)

Ingredients

1/4 cup warm water
2 1/4 cups bread flour
2 tablespoons instant nonfat dry milk
1 tablespoon white sugar
1/2 teaspoon salt
2 tablespoons butter, softened
1 1/2 teaspoons instant yeast
1/2 cup butter, softened
1 egg yolk
1 tablespoon milk
8 (7 ounce) bars chocolate candy bar, broken into pieces
8 ounces semisweet chocolate chunks

Directions

Pour the water into a bread machine pan; add the flour. Sprinkle the milk powder over the flour. Place the sugar, salt, and 2 tablespoons of softened butter into the corners of the pan. Make a small indent in the top of the dry ingredients and put the yeast in the indent. Run the bread machine on the basic dough setting.

Meanwhile, lay out a sheet of waxed or parchment paper. Shape the remaining 1/2 cup of butter into a 3x5 inch rectangle on the waxed paper; wrap and chill until ready to use.

Remove the butter from the refrigerator and allow to soften while you roll out the dough. Turn the dough out onto a lightly floured surface. Roll the dough into a 8x12 inch rectangle. Place the butter on half of the dough, leaving a 1/2 inch border of dough on 3 sides. Fold the other half of the dough over the butter and press the edges firmly to seal.

Roll the dough out to a 6x14 inch rectangle. Fold the dough in thirds from the long ends, as you would fold a business letter. Cover the dough loosely with plastic wrap and refrigerate for 20 minutes.

Remove the dough from the refrigerator. Place it onto a lightly floured surface so that the folded edge faces you. Roll the dough out again into a 6x14 inch rectangle, and fold into thirds. Cover with plastic and chill for 20 minutes.

Repeat step 5, chilling for 30 minutes.

In a small bowl, beat together the egg yolk and milk; set aside. Grease two baking sheets.

Roll the dough out into a 12x21 inch rectangle. Cut the dough into thirds in both directions, to make 9 rectangles. Divide the chocolate among the rectangles. Lightly brush the egg yolk mixture around the edges of each piece. Starting at a short end, roll each piece of dough around the chocolate as if you were rolling a cigar. Press the edges together to seal.

Place the pastries onto the prepared baking sheets; cover with greased plastic wrap and allow to rise in a warm place until they have doubled in size, about 30 minutes.

Preheat oven to 400 degrees F (200 degrees C)

Vanilla - Chocolate Powdered Sugar Frosting

Ingredients

2 cups sifted confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract
1 1/2 tablespoons milk
2 tablespoons cocoa powder
(optional)

Directions

Cream sugar, butter and vanilla. Add a small amount of milk (1 to 2 tablespoons). Add cocoa if desired and beat until fluffy. If frosting is too sweet add a little more milk.

Chocolate Cream Pudding

Ingredients

1 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
2 (1 ounce) squares unsweetened chocolate, chopped
2 egg yolks
2 tablespoons butter
2 teaspoons vanilla extract

Directions

In a medium saucepan over medium heat, combine sugar, cornstarch and salt. Stir in milk and chocolate. Cook, stirring constantly, until chocolate melts and mixture thickens. Remove from heat and stir in egg yolks. Return to heat and cook 2 minutes more. Remove from heat and stir in butter and vanilla. Chill before serving.

White Chocolate Pumpkin Dreams

Ingredients

1 cup butter (no substitutes), softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 teaspoons vanilla extract
1 cup canned pumpkin
2 cups all-purpose flour
3 1/2 teaspoons pumpkin pie spice
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 (11 ounce) package white chocolate chips or white vanilla chips
1 cup chopped pecans
PENUCHE FROSTING:
1/2 cup packed brown sugar
3 tablespoons butter (no substitutes)
1/4 cup milk
1 1/2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, vanilla and pumpkin. Combine dry ingredients; gradually add to the creamed mixture. Stir in chips and pecans. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until firm. Remove to wire racks to cool.

For frosting, combine brown sugar and butter in a saucepan. Bring to a boil; cook over medium heat for 1 minute or until slightly thickened. Cool for 10 minutes. Add milk; beat until smooth. Beat in enough confectioners' sugar to reach desired consistency. Frost cookies.

Maple-Bacon Chocolate Chip Cookies

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, room temperature
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon maple extract
1/3 cup chopped cooked bacon
1 cup bittersweet chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Whisk together the flour, baking powder, baking soda, and salt; set aside.

Beat together the butter, brown sugar, and white sugar with an electric mixer until smooth. Add one egg; beat until blended into the butter mixture. Add the remaining egg, vanilla extract, and maple extract; beat until well blended and slightly fluffy. Stir in the flour mixture a little at a time, mixing just until combined. Stir in the bacon and chocolate chips. Scoop by rounded tablespoonfuls onto prepared cookie sheets.

Bake in the preheated oven until edges turn golden brown, 10 to 12 minutes. Remove from the oven, and cool on a wire rack.

White Chocolate Cherry Pecan Cheesecake

Ingredients

1 cup PLANTERS Pecan Halves, toasted, divided
1 1/2 cups HONEY MAID Graham Cracker Crumbs
1/4 cup sugar
1/4 cup margarine or butter, melted
3 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) package BAKER'S White Chocolate, melted
2 teaspoons vanilla, divided
4 eggs
1 (21 ounce) can cherry pie filling
1 cup thawed COOL WHIP Whipped Topping

Directions

Preheat oven to 300 degrees F if using a silver 9-inch springform pan (or to 275 degrees F if using a dark nonstick 9-inch springform pan). Reserve 16 of the pecan halves for garnish. Finely chop remaining pecans; mix with graham crumbs, sugar and margarine. Press firmly onto bottom of pan.

Beat cream cheese in large bowl with electric mixer on medium speed until creamy. Gradually add sweetened condensed milk, beating until well blended. Add chocolate and 1 tsp. of the vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Mix pie filling and remaining 1 tsp. vanilla; spoon over cheesecake. Top with whipped topping and reserved pecans. Cut into wedges to serve. Store leftover cheesecake in refrigerator.

Chocolate Crisps

Ingredients

1 tablespoon butter, softened
1 egg white
1/4 cup white sugar
1 teaspoon vanilla extract
2 1/2 tablespoons all-purpose flour
1 tablespoon unsweetened cocoa powder
1 pinch salt
1/2 (1 ounce) square unsweetened chocolate, grated
1/3 cup confectioners' sugar for decoration

Directions

Preheat 300 degrees F (150 degrees C). Grease cookie sheets.

In a small saucepan over medium heat, melt butter till lightly browned. Pour into medium sized bowl. Stir in the egg white, sugar and vanilla. Combine the flour cocoa, and salt; mix into the butter mixture. Fold in chocolate. Drop by teaspoonfuls about 2 inches apart onto cookie sheets.

Bake for 12 to 15 minutes. Transfer to rack to cool and dust with confectioners' sugar.

Caramel Filled Chocolate Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
3/4 cup unsweetened cocoa powder
1 cup chopped walnuts
1 tablespoon white sugar
48 chocolate-covered caramel candies

Directions

Beat butter until creamy. Gradually beat in white sugar and brown sugar. Beat in eggs and vanilla. Combine flour, baking soda, and cocoa. Gradually add to butter mixture, beating well. Stir in 1/2 cup walnuts. Cover and chill at least 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Combine remaining 1/2 cup nuts with the 1 tablespoon sugar. Divide the dough into 4 parts. Work with one part at a time, leaving the remainder in the refrigerator until needed. Divide each part into 12 pieces. Quickly press each piece of dough around a chocolate covered caramel. Roll into a ball. Dip the tops into the sugar mixture. Place sugar side up, 2 inches apart on greased baking sheets.

Bake for 8 minutes in the preheated oven. Let cool for 3 to 4 minutes on the baking sheets before removing to wire racks to cool completely.

Minted Chocolate Torte

Ingredients

1/2 cup shortening
1 1/3 cups sugar, divided
2 1/4 cups cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 1/2 teaspoons vanilla extract
2 (1 ounce) squares semisweet chocolate, finely chopped
3 egg whites

FILLING/TOPPING:

6 (1 ounce) squares semisweet chocolate
1/4 cup butter (no substitutes)
1 1/4 cups confectioners' sugar
3 tablespoons hot water
1 teaspoon vanilla extract
Dash salt

FROSTING:

2 cups whipped topping
1/2 teaspoon vanilla extract
1/8 teaspoon peppermint extract
2 drops green food color

Directions

In a large mixing bowl, cream shortening and 1 cup sugar. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk. Stir in vanilla and chocolate. In a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in the remaining sugar, 1 tablespoon at a time, on high until stiff peaks form. Fold into batter.

Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

In a small saucepan, melt the chocolate and butter over low heat until smooth. Remove from the heat; transfer to a mixing bowl. Beat in the confectioners' sugar, hot water, vanilla and salt.

To assemble, split each cake into two horizontal layers. Place bottom layer on a serving plate; top with 1/3 cup of filling. Repeat layers three times. In a bowl, gently combine the whipped topping, extracts and food coloring. Frost the sides of the cake. Store in the refrigerator.

Chewy Chocolate Cookies II

Ingredients

1 1/4 cups margarine, softened
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/8 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together margarine and sugar until smooth. Beat in eggs one at a time, then stir in the vanilla. Combine flour, cocoa, baking soda, and salt; stir into the creamed mixture until just blended. Mix in walnuts. Drop by spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Cool for a couple of minutes on the cookie sheet before transferring to wire racks to cool completely.

Chocolate Snack Cake

Ingredients

1 cup boiling water
1/4 cup butter or margarine
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, beat water and butter until butter is melted. Beat in egg and vanilla. Combine flour, sugar, cocoa, baking powder, baking soda and salt; add to the egg mixture. Beat for 2 minutes.

Pour into a greased 8-in. square baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar.

Chocolate Covered Caramels

Ingredients

CARAMELS

1 cup butter
2 1/4 cups brown sugar
1 cup light corn syrup
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract

CHOCOLATE

1 pound milk chocolate
1 tablespoon butter

Directions

Grease an 8 x 8 inch square pan.

In a heavy 4 quart saucepan melt butter over medium heat; add brown sugar, corn syrup and milk. Stirring constantly, heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Remove from heat and stir in vanilla extract. Pour into prepared pan.

When caramel has cooled and set, cut into 1 inch squares. Chill in refrigerator until firm.

Melt chocolate with 1 tablespoon butter in the top of a double boiler or in a bowl in the microwave. Stir until smooth.

Dip caramel squares in chocolate and place on wax paper to cool.

Chocolate-Chocolate Chip Bacon Cookies

Ingredients

6 slices maple-cured bacon,
chopped
1 1/2 cups white sugar
1 cup softened butter
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2/3 cup cocoa powder
3/4 teaspoon baking soda
1/4 teaspoon salt
2 cups semi-sweet chocolate
chunks

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble.

Beat the sugar, butter, eggs, and vanilla extract with an electric mixer in a large bowl until fluffy and smooth. Stir in flour, cocoa powder, baking soda, and salt. Mix in the chocolate chips and bacon. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Let stand 5 minutes before transferring to wire racks to cool completely.

Three Hundred Chocolate Chip Cookies

Ingredients

12 1/2 cups white sugar
12 1/2 cups packed brown sugar
8 1/3 cups butter
25 eggs
1/3 cup vanilla extract
1/4 cup baking soda
36 1/3 cups all-purpose flour
1 1/2 tablespoons salt
9 1/3 pounds semisweet
chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a very large bowl, cream sugars and butter. Add eggs and vanilla. Combine dry ingredients and add gradually to creamed mixture. Stir in chocolate chips.

Scoop with ice cream scoop onto baking sheets. Flatten balls with wet hands. Bake for 10-12 minutes or until start to brown.

Chocolate Turtle Cheesecake II

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1/2 (14 ounce) package caramel
candy
1/4 cup evaporated milk
3/4 cup chopped pecans
2 (3 ounce) packages cream
cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/2 cup chocolate fudge topping

Directions

Place caramels and evaporated milk in a heavy saucepan. Cook over medium heat for about 5 minutes, stirring constantly, until smooth. Stir in 1/2 cup of the chopped pecans. Pour into chocolate crumb crust.

In a blender or food processor, combine cream cheese, sour cream and milk. Process until smooth. Add pudding mix and process for about 30 seconds longer. Pour over caramel layer and refrigerate 15 minutes, or until set.

Drizzle fudge topping over cake in a decorative pattern. Sprinkle with remaining 1/4 cup pecans. Refrigerate until ready to serve.

Double-Chocolate Strawberry Shortcake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
3/4 cup cold milk
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
3 tablespoons strawberry jam
2 cups sliced fresh strawberries,
divided
1 teaspoon powdered sugar

Directions

Preheat oven to 350 degrees F. Prepare cake batter and bake as directed on package for two 9-inch round baking pans. Cool in pans on wire racks 10 minutes. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool completely.

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes. (Mixture will be thick.) Gently stir in whipped topping.

Place one cake layer on serving plate; spread with jam. Top with layers of half each of the pudding mixture and strawberries; cover with remaining cake layer. Top with remaining pudding mixture. Refrigerate at least 1 hour. Top with remaining strawberries and sprinkle with sugar just before serving. Store in refrigerator.

Chocolate Pecan Pie III

Ingredients

1/2 cup margarine, melted
1 cup light corn syrup
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/4 teaspoon salt
4 eggs
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a heavy saucepan combine melted margarine, corn syrup, white sugar and cocoa. Cook over low heat, stirring constantly, until sugar dissolves. Add vanilla, salt and eggs, stirring well. Stir in 1/2 cup pecans. Mix well.

Pour filling into unbaked pastry shell and top with remaining 1/2 cup pecans. Bake at 325 degrees F(165 degrees C) for 55 minutes. Let cool and serve.

Whole-Wheat Chocolate Chip Cookies

Ingredients

3/4 cup margarine
1 cup white sugar
1 cup light brown sugar
1 1/2 teaspoons vanilla extract
2 eggs
2 cups sifted whole wheat pastry flour
1 cup all-purpose flour
3/4 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped walnuts (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Generously grease cookie sheets.

In a medium bowl, cream together the margarine, white sugar and brown sugar until smooth. Stir in the vanilla and eggs. Combine the whole wheat flour, all purpose flour, baking soda and salt, gradually blend into the creamed mixture. Fold in chocolate chips and walnuts if desired. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. For bar cookies, press dough into a 10x15 inch jelly roll pan and bake for 12 to 15 minutes.

Chocolate Doodles

Ingredients

1/2 cup vegetable oil
4 (1 ounce) squares unsweetened chocolate, melted
2 cups white sugar
1 cup egg substitute
2 teaspoons vanilla extract
1/4 teaspoon salt
2 teaspoons baking powder
2 cups all-purpose flour
1 cup confectioners' sugar

Directions

Mix oil, melted chocolate, and sugar in a large mixing bowl. Blend in egg substitute or egg whites a little bit at a time. Blend in vanilla. Stir in salt, baking powder, and flour into oil mixture.

Chill several hours or overnight.

Drop teaspoonfuls of dough into confectioners' sugar. Roll in sugar, then shape into balls. Place 2 inches apart on greased cookie sheet. Flatten with the bottom of a glass dipped in the confectioners' sugar. Bake 10 to 12 minutes at 350 degrees F (175 degrees C). Do not overbake.

Chocolate Fun Clay

Ingredients

1 cup semisweet chocolate chips
1/4 cup light corn syrup
1 tablespoon candy sprinkles

Directions

Melt the chocolate chips in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the corn syrup until smooth. Scrape the mixture onto a plate; cover with wax paper. Allow the clay to rest overnight at room temperature.

Roll or shape the clay; decorate with candy sprinkles.

Peanut Butter Chocolate Cups

Ingredients

1 (7 ounce) bar milk chocolate
candy
1/4 cup butter (no substitutes)
1 tablespoon shortening
1/4 cup creamy peanut butter

Directions

In a microwave or heavy saucepan, melt chocolate, butter and shortening; stir until smooth. Place foil or paper miniature baking cups in a miniature muffin tin. Place 1 tablespoon of chocolate mixture in each cup. In a microwave or saucepan, heat peanut butter until melted. Spoon into cups. Top with remaining chocolate mixture. Refrigerate for 30 minutes or until firm.

Thick Chocolate Pudding

Ingredients

1/3 cup sugar
1/4 cup baking cocoa
3 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
whipped topping

Directions

In a 1-qt. microwave-safe bowl, combine the first four ingredients. Stir in milk until smooth. Microwave, uncovered, on high for 3 minutes; stir. Microwave 4-6 minutes longer or until thickened, stirring after each minute. Stir in vanilla. Pour into individual serving dishes; cool. Refrigerate. Garnish with whipped topping if desired.

Chocolate Ribbon Bars

Ingredients

1 (11 ounce) package
butterscotch chips
1 cup peanut butter*
8 cups crisp rice cereal
2 cups semisweet chocolate chips
1/4 cup butter, cubed
2 tablespoons water
3/4 cup confectioners' sugar

Directions

In a large microwave-safe bowl, melt butterscotch chips and peanut butter; stir until smooth. Gradually stir in cereal until well coated. Press half of the mixture into a greased 13-in. x 9-in. x 2-in. pan; set remaining mixture aside.

In another large microwave-safe bowl, melt semisweet chocolate chips and butter. Stir in water until blended. Gradually add the confectioners' sugar, stirring until smooth.

Spread over cereal layer. Cover and refrigerate for 10 minutes or until chocolate layer is set. Spread remaining cereal mixture over the top. Chill before cutting.

Quickie Chocolate Cherry Parfait

Ingredients

1 (12 fluid ounce) can evaporated milk
1 (3.9 ounce) package instant chocolate pudding mix
1/2 (21 ounce) can cherry pie filling
1 cup non-dairy whipped topping
1/8 teaspoon ground cinnamon, or to taste

Directions

Pour the evaporated milk and dry pudding mix into a container with a lid, seal it, and shake for 45 seconds to combine. Let the pudding set for 5 minutes.

In 2 large parfait glasses, alternate layers of chocolate pudding with layers of cherry pie filling. Top each glass with whipped topping, and sprinkle with cinnamon. Chill for 1 hour before serving.

Chocolate Picnic Cake

Ingredients

1 (5 ounce) package non-instant
chocolate pudding mix
1 (18.25 ounce) package
chocolate cake mix
1 cup semisweet chocolate chips
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large saucepan, prepare the pudding according to the instructions on the box. Remove from heat. Mix cake mix into the hot pudding and stir until blended.

Pour batter into prepared pan, and sprinkle with the chocolate chips and walnuts. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool before serving.

Chocolate Chip Candy Cane Meringue Cookies

Ingredients

2 egg whites, room temperature
1/8 teaspoon salt
1/8 teaspoon cream of tartar
3/4 cup white sugar
1/2 teaspoon vanilla extract
3 tablespoons crushed candy canes
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat the oven to 250 degrees F (120 degrees C). Line cookie sheets with parchment paper.

Beat egg whites in a clean glass or metal bowl until foamy. Add salt and cream of tartar, and continue beating until soft peaks form. Gradually add sugar while continuing to beat to stiff peaks. When the meringue is stiff remove from the mixer. Stir in vanilla and fold in candy canes, chocolate chips and walnuts. Drop by heaping teaspoonfuls onto the prepared baking sheets. If you can't bake all of the cookies at once, store the extra in the refrigerator until the other ones are done.

Bake for 40 minutes in the preheated oven, or until dry enough to easily peel off of the cookie sheet. Cool cookies then store in an airtight tin.

Chocolate Date Loaf I

Ingredients

1 cup dates, pitted and chopped
3/4 cup boiling water
1 teaspoon baking soda
1 egg
1/2 cup white sugar
3/4 teaspoon salt
1 teaspoon vanilla extract
3/4 cup semisweet chocolate chips, melted
1/4 cup butter, melted
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Combine chopped dates, boiling water, and soda. Stir, and allow to cool.

Whisk together flour, baking powder, and nuts.

In a large mixing bowl, beat together egg, salt, sugar, and vanilla. Blend together melted chocolate and melted butter or margarine; stir into batter. Stir in date mixture. Add flour mixture, and stir to mix. Scrape into a greased 9 x 5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until it tests done. Cool in pan 10 minutes. Remove from pan.

Classic Chocolate Cookies

Ingredients

7 tablespoons unsalted butter
3/4 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
1/3 cup unsweetened cocoa powder
1/3 cup white sugar
7 (1 ounce) squares semisweet chocolate
2 eggs

Directions

Preheat oven to 350 degrees F (150 degrees C). Grease cookie sheets.

Sift flour, baking powder, salt, sugar, and cocoa into a large mixing bowl. Chop chocolate into fine pieces and add to mixture. Cut the butter into small pieces and stir into the flour mixture. Add eggs and stir until the mixture forms a stiff dough. Wet hands with cold water and roll tablespoonfuls of dough into balls. Place on cookie sheets 3 inches apart.

Bake for 13 to 15 minutes in the preheated oven, until centers look dry. Transfer to wire racks to cool.

Chocolate Brownies

Ingredients

3/4 cup white sugar
1/4 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup unsweetened cocoa powder
3 tablespoons peanut butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 11x7 inch baking pan.

In a medium bowl, beat sugar, oil, eggs, and vanilla until light and fluffy. Combine the flour, baking powder, salt, and cocoa; stir into the sugar mixture. Blend in the peanut butter. Spread batter evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until edges of brownies start to pull away from the sides of the pan. Cool before cutting into bars and serving.

Chocolate Covered Pecans

Ingredients

1/2 cup semi-sweet chocolate chips
3 tablespoons heavy cream
2 cups pecan halves

Directions

Combine the chocolate chips and cream in a medium metal bowl, and set on top of a pan of simmering water. Stir occasionally until melted and smooth. Remove from heat. Stir pecan halves into the chocolate until completely coated.

Remove a few pecans at a time with a slotted spoon. Separate pecan halves and place onto a waxed paper lined cookie sheet. Refrigerate for 10 minutes to set.

Peanut Buttery Chocolate Pie

Ingredients

1 cup peanut butter
2 cups confectioners' sugar
1 cup all-purpose flour
1/2 cup packed brown sugar
2/3 cup honey
1 tablespoon vanilla extract
1 cup semi-sweet chocolate chips
1/2 cup peanut butter chips
1 (9 inch) prepared graham cracker crust

Directions

Combine peanut butter, honey, vanilla extract, and confectioners' sugar in a mixing bowl. Mix with an electric mixer thoroughly. Combine flour and brown sugar, and fold into the peanut butter mixture. Fold peanut butter chips into the pie filling.

In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth. Spread chocolate evenly over the bottom of the graham cracker crust. Pour the pie filling into the crust, spreading it evenly. Chill and serve.

Chocolate 'N' Oat Bars

Ingredients

1 cup all-purpose flour
1 cup quick cooking oats
3/4 cup firmly packed light brown sugar
1/2 cup butter or margarine, softened
1 (14 ounce) can Eagle Brand® Sweetened Condensed Milk
1 cup chopped nuts
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (325 degrees F for glass dish). In large bowl, combine flour, oats, brown sugar, and butter; mix well. (Mixture will be crumbly.) Reserve 1/2 cup oat mixture and press remainder on bottom of 13x9-inch baking pan. Bake 10 minutes.

Pour sweetened condensed milk evenly over crust. Sprinkle with nuts and chocolate chips; top with reserved oat mixture; press down firmly.

Bake 25 minutes or until lightly browned. Cool. Cut into bars. Store leftovers covered at room temperature.

Chocolate Mousse Cake V

Ingredients

12 1/2 ounces bittersweet chocolate, chopped
1/8 cup unsalted butter
12 egg yolks
1/4 cup white sugar
12 egg whites
1/8 cup white sugar
1 1/4 cups heavy cream
1 tablespoon unsweetened cocoa powder, for dusting

Directions

Preheat oven to 300 degrees F (150 degrees C). Butter a 9 inch springform pan, and line bottom with parchment paper.

In the top of a double boiler, heat chocolate and unsalted butter, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat egg yolks and 1/4 cup sugar until thick and lemon-colored. Fold into chocolate mixture; set aside. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/8 cup sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the chocolate mixture, then quickly fold in remaining whites until no streaks remain. Pour 2/3 of mixture into prepared pan.

Bake in the preheated oven for 40 minutes, or until filling is just firm in the center. Allow to cool, then remove from pan and refrigerate 1 hour.

In a medium bowl, whip cream to soft peaks and fold into remaining chocolate mixture. Cover and refrigerate.

Spread remaining mousse over cooled cake and dust with cocoa.

Double Chocolate Crumble Bars

Ingredients

3/4 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup peanut butter
1 1/2 cups crisp rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

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

In a large bowl cream butter and sugar; beat in eggs and vanilla. Stir flour mixture into the creamed egg mixture. Spread batter into the greased 9x13 inch pan.

Bake for 15 to 20 minutes.

Sprinkle marshmallows over top of the baked bars; bake 3 minutes more. Cool.

Place chocolate chips and peanut butter in a microwave safe bowl. Melt chocolate chips and peanut butter in a microwave on high until melted together. Cook one minute at a time, stirring after each minute.

Stir cereal into the chocolate mixture. Spread the chocolate mixture over the cooled bars. Chill, cut into bars and refrigerate.

Chocolate Angel Torte

Ingredients

1/3 cup sifted cake flour
3 tablespoons unsweetened
cocoa powder
1/4 cup white sugar
6 egg whites
1/2 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup white sugar
5 teaspoons cornstarch
1/4 teaspoon salt
1/4 cup white sugar
1 cup milk
2 eggs
2 tablespoons amaretto liqueur

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift flour, cocoa, and 1/4 cup of the white sugar together.

Beat egg whites with cream of tartar and salt until soft peaks form, gradually add 1/2 cup sugar beating until stiff and shiny, add vanilla. Sift dry mixture over beaten egg whites gradually and gently fold in. Spoon batter into one 9x5 inch ungreased loaf pan.

Bake at 375 degrees F (190 degrees C) for 25 minutes or until done. Invert pan and cool completely. Remove cake and cut it into 3 layers. Spread almond filling between the layers and dust top with sifted confectioners' sugar. Makes about 10 servings.

To Make Almond Filling: Combine the remaining 1/4 cup white sugar, cornstarch and salt in a saucepan. Mix the beaten eggs and milk together and stir them into the sugar mixture. Cook over medium heat, stirring constantly until thick and bubbling. Cook for an additional 2 minutes. Remove from heat and add the almond liqueur and stir well. Cover the surface of the fill in with plastic wrap and chill completely before using.

Light and Creamy Brown Sugar and Chocolate

Ingredients

1/2 cup heavy cream
1/4 cup brown sugar
1/2 teaspoon vanilla extract
3 tablespoons unsweetened
cocoa powder

Directions

Pour the heavy cream into a medium bowl, and whip with an electric mixer. Add sugar, vanilla and cocoa powder; whip until stiff and spreadable. Refrigerate until needed.

Chocolate-Dipped Peppermint Bark

Ingredients

1 (6 ounce) package white chocolate, chopped
1/3 cup crushed peppermint candies
1 cup semisweet chocolate chips
1 tablespoon shortening

Directions

Line an 8x8 inch baking pan with foil and spray with cooking spray. Line a baking sheet with waxed paper.

Melt the white chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth; 1 to 2 minutes (depending on your microwave). Stir in crushed peppermint candy. Spread evenly in prepared 8x8 pan; refrigerate until firm, about 10 minutes. Break the bark into bite size pieces.

Melt the semisweet chocolate with the shortening in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, until smooth, 1 to 2 minutes. Dip bark pieces 3/4 of the way into melted chocolate; shake off excess chocolate. Place on prepared baking sheet; refrigerate until set.

Simply The Best Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 cups milk
1 (5 ounce) package chocolate
pudding and pie filling mix (not
instant)
1 cup semisweet chocolate chips
1 cup chopped pecans

Directions

Prepare pudding mix in a 2 quart saucepan as directed on box, using 2 cups milk. Stir dry cake mix into hot pudding. Stir in nuts and chocolate chips. Spread batter into a 9 x 13 inch ungreased pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until cake springs back when touched.

Gianduja Chocolate Cheesecake

Ingredients

4 sheets phyllo dough
1/2 cup butter, melted
8 ounces gianduja chocolate,
chopped
1 (1 ounce) square unsweetened
chocolate, chopped
2 pounds mascarpone cheese
3/4 cup white sugar
4 egg yolks
1/4 cup hazelnut liqueur
4 egg whites

Directions

Preheat oven to 300 degrees F (150 degrees C.) Butter a 9 inch springform pan. Lay one sheet of phyllo dough in the pan. Tuck it into the pan and let the edges overhang the rim. Brush with butter and layer a second sheet of phyllo. Butter this sheet. Continue until you have used all four sheets of phyllo. End with butter. Use as little butter as possible. Cover the phyllo-filled pan with a damp cloth.

In the top of a double boiler, heat gianduia chocolate and unsweetened chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the mascarpone cheese until smooth. When no lumps remain, begin to beat in the sugar a little at a time. Beat in the egg yolks one at a time incorporating each yolk completely before adding the next. Finally beat in the melted and cooled chocolates and the liqueur.

Beat the egg whites until they just get stiff. Do not over beat. Fold 1/3 of the egg whites into the cheese mixture, then quickly fold in the remaining whites until no streaks remain. Be careful not to deflate the whites as much as possible. Pour the filling into the phyllo-lined pan. Tuck the edges of the phyllo into the pan making a bit of a rim.

Bake in the preheated oven for 45 to 60 minutes, or until filling is set. It will still seem a little loose in the center. When the cake appears done, turn off the oven, prop open the oven door with a wooden spoon and let the cake remain in the oven for another hour. Then place the cake in the refrigerator until completely chilled.

White Chocolate, Fruit, and Spice Muffins

Ingredients

3 tablespoons unsweetened cocoa powder
1/2 cup quick-cooking oats
1 cup brewed coffee
1/4 cup water
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
2 tablespoons molasses
3 tablespoons butter
1 egg, beaten
1 1/2 cups all-purpose flour
1/2 cup graham cracker crumbs
2 shredded wheat cereal biscuits, crushed
1/2 cup brown sugar
1/4 cup crushed bran flakes cereal
3 tablespoons poppy seeds
1/4 cup milk
2 tablespoons baking powder
1 apple - peeled, cored, and chopped
2/3 cup golden raisins
2/3 cup chopped white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a 12 cup muffin pan with paper liners.

In a medium saucepan over medium-low heat, mix cocoa powder, quick-cooking oats, brewed coffee, water, cinnamon, allspice, nutmeg, molasses, and butter. Cook and stir until evenly moist and thickened. Cool slightly, and pour into a medium bowl.

Beat the egg into the cocoa powder mixture. Mix in flour, graham cracker crumbs, crushed shredded wheat cereal, crushed bran flakes cereal, and poppy seeds. Gradually beat in the milk, adding enough to form a smooth batter. Thoroughly beat in baking powder. Fold in apple, raisins, and white chocolate. Scoop into the prepared muffin pan.

Bake 30 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean.

Chocolate Coconut Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix with pudding
1 cup sugar
1 cup milk
24 large marshmallows
1 (14 ounce) package coconut
GLAZE:
1 1/2 cups sugar
1 cup evaporated milk
1/2 cup butter or margarine
2 cups semisweet chocolate chips
1 cup chopped almonds

Directions

Mix cake according to package directions. Grease two 13-in. x 9-in. x 2-in. baking pans. Line bottom and sides of one pan with waxed paper; spray with nonstick cooking spray. Divide batter among pans. Bake at 350 degrees F for 15-20 minutes. Cool.

In a saucepan, bring sugar and milk to a boil. Reduce heat to medium and stir in marshmallows until smooth. Add coconut. Spread over cake in pan without waxed paper. Using paper to hold, remove second cake from pan, carefully turn over and place on top of filling; remove paper.

In another saucepan, bring sugar, milk and butter to a boil. Remove from heat; add chips and stir until smooth. Add nuts. Pour over cake; cool to room temperature. Chill overnight.

Chocolate Bread

Ingredients

1 tablespoon sunflower seed oil
2 teaspoons salt
1 3/4 cups warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package instant yeast
6 cups bread flour
4 1/2 tablespoons white sugar
3/4 cup unsweetened cocoa powder

Directions

Combine flour, salt, yeast, sugar, cocoa, sunflower oil, and water in a large bowl. Stir everything with a wooden spoon until you have a soft dough.

Place the dough on a lightly floured surface. Knead for five minutes, until smooth and elastic.

Divide the dough in half, and roll each half into a ball. Place both on a baking sheet. Cut crisscross designs in the tops, and cover with a kitchen towel. Let rise until double in size.

Bake at 425 degrees F (220 degrees C) for 35 minutes.

Lemon Raspberry White Chocolate Mousse Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (10 ounce) package frozen raspberries
2 tablespoons cornstarch
8 (1 ounce) squares white chocolate, chopped
3 cups heavy cream
1 teaspoon vanilla extract

1/2 cup fresh raspberries, garnish

Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans. Cool cakes completely, then split each in half to make 4 layers.

To make Raspberry Filling: In a blender or food processor, puree raspberries. In a saucepan, heat pureed raspberries until boiling. Mix cornstarch with a small amount of water and stir into raspberries. cook, stirring constantly, for 5 minutes, or until thickened. Set aside to cool.

To make White Chocolate Mousse: In the top of a double boiler, heat white chocolate with 1 cup of the cream, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. Whip the remaining 2 cups cream until soft peaks form. Stir in the vanilla. Fold 1/3 of the whipped cream into the white chocolate mixture, then quickly fold in the remaining whipped cream. Do not over-mix, or the mousse will become grainy.

Place 1 cake layer on serving plate and spread with white chocolate mousse. Place the next layer on top and spread with raspberry filling. Repeat next layer of cake with mousse. Cover with the final layer of cake. Frost top and sides with mousse. Pipe a border with remaining mousse. Garnish with fresh berries.

Chocolate-Banana Cake Roll

Ingredients

5 tablespoons unsweetened cocoa powder
1/2 cup all-purpose flour
1 tablespoon baking powder
5 egg yolks
3/4 cup white sugar, divided
5 egg whites
1 teaspoon vanilla extract
1 cup sweetened whipped cream
2 bananas, peeled
2 tablespoons confectioners' sugar for dusting
2 cups prepared chocolate frosting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. Sift together the cocoa, flour and baking powder; set aside.

In a medium bowl, whip the egg yolks and half of the sugar with an electric mixer until thick and pale. Set aside. In a separate larger bowl, combine the egg whites and vanilla. Whip with clean beaters until foamy. Gradually sprinkle in the remaining sugar while continuing to whip until stiff but not blocky. Fold the yolks into the whites by hand, then fold in the dry ingredients. Spread evenly in the prepared pan.

Bake for 15 minutes in the preheated oven, until the cake springs back when lightly pressed. Try not to let it bake too long or it will be difficult to roll. When the cake is done, run a knife around the edge to loosen and turn out onto a sheet of parchment paper or aluminum foil. Sprinkle confectioners' sugar on both sides and allow to cool.

Spread whipped cream on one side and place the bananas along the length. Roll the cake up around the bananas. Place on a serving platter with the seam side down. Frost with chocolate frosting.

Alsatian Chocolate Balls

Ingredients

2 eggs
2/3 cup white sugar
4 (1 ounce) squares unsweetened chocolate
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/3 cup all-purpose flour
2 3/8 cups ground almonds
1/3 cup confectioners' sugar for decoration

Directions

Beat eggs and sugar until light and fluffy. Grate squares of chocolate and add to egg mixture. Add remaining ingredients and beat well. Shape into a ball. Chill in refrigerator at least one hour.

Shape chilled dough into small balls (about 3/4 inch in diameter). Roll each in sifted confectioners' sugar.

Place balls on greased baking sheet and allow to dry in warm room (kitchen) for 4-5 hours. Bake at 475 degrees F (245 degrees C) for 3-5 minutes. Cool on baking pan for 10 minutes.

Sue's Two-Chocolate Chip Cookies

Ingredients

1 cup butter flavored shortening
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1 cup white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream the shortening, white sugar, and brown sugar together with a wooden spoon. Add eggs and vanilla, mix well. Sift together the flour, baking soda and salt, stir into the creamed mixture. Finally stir in the semi sweet chips and the white chips, if the batter is too stiff, you may need to use your hands.

Drop cookies by heaping spoonfuls onto unprepared cookie sheets. Bake for 7 to 10 minutes in the preheated oven. I always like to take my cookies out of the oven when they are light brown and not yet set. It creates a softer cookie. Allow cookies to cool for a few minutes on the baking sheet before removing to cool on wire racks.

BAKER'S Classic Chocolate Fudge

Ingredients

2 (8 ounce) packages BAKER'S
Semi-Sweet Baking Chocolate
1 (14 ounce) can sweetened
condensed milk
2 teaspoons vanilla
1 cup chopped PLANTERS
Walnuts

Directions

Line 8-inch square pan with foil, with ends of foil extending over sides of pan. Set aside. Microwave chocolate and milk in large microwaveable bowl on HIGH 2 to 3 min. or until chocolate is almost melted, stirring after 2 min. Stir until chocolate is completely melted. Blend in vanilla. Stir in walnuts.

Spread into prepared pan.

Refrigerate 2 hours or until firm. Lift fudge from pan, using foil handles. Cut into 48 pieces.

Chocolate Dream Dessert

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.4 ounce) package instant
vanilla pudding mix
1 cup chocolate syrup, divided
1 (12 ounce) container frozen
whipped topping, thawed
1/2 cup chopped pecans

Directions

Prepare and bake the cake according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Cool on a wire rack.

Meanwhile, prepare pudding according to package directions; pour into a 13-in. x 9-in. x 2-in. dish. Tear cake into small pieces and gently push down into the pudding. Drizzle with 3/4 cup of chocolate syrup. Spread with whipped topping. Drizzle with remaining chocolate syrup. Sprinkle with pecans. Refrigerate until serving.

Coconut Chocolate Slices

Ingredients

1 (3 ounce) package cream cheese, softened
1/3 cup sugar
1 teaspoon vanilla extract
1 cup flaked coconut
1/2 cup finely chopped nuts
COOKIE DOUGH:
6 tablespoons butter (no substitutes), softened
1 cup confectioners' sugar
1 egg
2 (1 ounce) squares semisweet chocolate, melted and cooled
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

In a small mixing bowl, beat cream cheese, sugar and vanilla until smooth. Stir in coconut and nuts. Refrigerate until easy to handle. For dough, in a mixing bowl, cream butter and confectioners' sugar. Beat in egg, chocolate and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Refrigerate for 30 minutes or until easy to handle.

Roll dough between waxed paper into a 14-in. x 4-1/2-in. rectangle. Remove top piece of waxed paper. Shape coconut filling into a 14-in. roll; place on dough, 1 in. from a long side. Roll dough around filling and seal edges. Wrap in plastic wrap. Refrigerate for 2-3 hours or overnight.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until set. Cool for 1 minute before removing to wire racks.

Chocolate Cupcakes with Caramel Frosting

Ingredients

1 cup white sugar
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 cup water
2 tablespoons grape jelly
1 cup mayonnaise
1 teaspoon vanilla extract

1/4 cup butter, melted
1/3 cup half-and-half cream
3/4 cup packed brown sugar
1/2 teaspoon vanilla extract
1 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 15 muffin cups or line with paper baking cups.

In a large bowl, stir together the white sugar, flour, cocoa, and baking soda. Make a well in the center, and pour in the water, grape jelly, mayonnaise, and 1 teaspoon of vanilla. Mix just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

Make the frosting while the cupcakes cool. Combine the butter, half-and-half and brown sugar in a medium saucepan. Bring to a boil, stirring frequently. Remove from the heat and stir in the confectioners' sugar and vanilla. Set the pan over a bowl of ice water and whisk or beat with an electric mixer until fluffy. Frost cupcakes when they are completely cool.

Chocolate Torte Frosting

Ingredients

6 eggs
1 cup white sugar
3 (1 ounce) squares unsweetened
chocolate, melted
3/4 cup butter

Directions

Combine eggs and sugar, and mix well. Cook in a double boiler, stirring constantly until thickened.

Pour mixture into a medium size bowl, and add chocolate. Beat until cool. Beat in butter or margarine.

Chill frosting until thick enough to spread.

German Chocolate Birthday Cake

Ingredients

1 (4 ounce) bar German sweet chocolate
1/2 cup water
1 cup butter, softened
2 cups sugar
4 eggs, separated
1 teaspoon vanilla extract
2 1/2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
COCONUT-PECAN FROSTING
1 cup evaporated milk
1 cup sugar
3 egg yolks, lightly beaten
1/2 cup butter
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans

Directions

In a saucepan over low heat, stir chocolate and water until chocolate is melted. Cool. In a mixing bowl, cream butter and sugar. Add egg yolks, one at a time, beating well after each addition. Add chocolate mixture and vanilla; mix well. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. In another mixing bowl, beat egg whites until stiff peaks form; fold into batter. Line a greased 13-in. x 9-in. x 2-in. baking pan with waxed paper. Grease and flour the paper. Spread batter evenly in pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; invert onto a wire rack to cool completely. Remove waxed paper. For frosting, combine milk, sugar, egg yolks, butter and vanilla in a saucepan; cook and stir over medium heat until thickened. Remove from the heat; stir in coconut and pecans. Beat until frosting is cool and reaches desired spreading consistency. Place cake on a serving platter; spread frosting over top and sides.

White Chocolate Sour Cream Frosting

Ingredients

9 ounces white chocolate,
chopped
1 1/8 cups sour cream

Directions

Melt the white chocolate in a heatproof bowl set on top of a saucepan filled with two inches of simmering water. Stir occasionally, and remove from the heat before it is completely melted. Stir until smooth. Allow to cool until almost starting to set, then stir in sour cream. It is now ready to use. For a fluffier frosting, allow to cool completely then beat with an electric mixer.

Chocolate Chip Cookies I

Ingredients

1/2 cup shortening
1/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together shortening, brown sugar and white sugar. Mix in the egg and vanilla. Combine the flour, baking soda and salt; stir into the batter until moistened. Mix in the walnuts and chocolate chips. Drop by heaping spoonfuls onto ungreased cookie sheets.

Bake for 8 minutes in the preheated oven, until the edges are light brown.

Chocolate Chip Pie II

Ingredients

18 graham crackers
4 tablespoons butter
27 large marshmallows
1/2 cup milk
1 cup frozen whipped topping,
thawed
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened
chocolate, grated

Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped topping, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

Chocolate Chip Krispies

Ingredients

1 cup unsalted butter
1 1/3 cups packed light brown sugar
2 eggs
4 teaspoons water
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
4 cups semisweet chocolate chips
2 cups crispy rice cereal

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the water and vanilla. Combine the flour, baking powder, and salt, gradually stir into the creamed mixture. Fold in the chocolate chips and crispy rice cereal. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Peanut Butter Pie IV

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2/3 cup smooth peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups cold milk
1 (8 ounce) container frozen
whipped topping, thawed
1/3 cup crushed chocolate
sandwich cookies

Directions

Place peanut butter in a microwave-safe bowl. Microwave on high for 30 seconds. Spread warm peanut butter into bottom of pie crust.

In a medium bowl, whisk together pudding mix and milk until smooth. Pour pudding over peanut butter layer. Chill before serving. Top with whipped topping and crushed cookies.

Chocolate Zucchini Cookies

Ingredients

1/2 cup butter flavored shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, white sugar and brown sugar until smooth. Beat in the egg and vanilla. Combine the flour, cocoa, baking soda and salt; gradually stir into the creamed mixture. Fold in the grated zucchini. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Chip Pumpkin Cookies

Ingredients

4 cups all-purpose flour
2 cups sugar
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon salt
1 (16 ounce) can solid pack pumpkin
1 cup vegetable oil
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

In a mixing bowl, combine flour, sugar, cinnamon, baking soda and salt. Add pumpkin, oil, eggs, milk and vanilla; beat on medium speed until well mixed. Stir in chocolate chips and nuts. Drop by tablespoonfuls onto greased baking sheets. Bake at 375 degrees F for 13-14 minutes or until edges just begin to brown. Cool for 2 minutes; remove to a wire rack to cool completely.

White Chocolate and Passion Fruit Cheesecake

Ingredients

1 tablespoon melted butter
1 1/4 cups tea biscuits, crushed
4 tablespoons butter, melted

4 ounces white chocolate, chopped
1/2 cup half-and-half or light cream
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container mascarpone cheese
1/4 cup superfine sugar
3 egg yolks
1/2 cup passion fruit pulp
3 egg whites

1/4 cup confectioners' sugar for dusting
6 passion fruit, pulp removed

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease an 8 inch springform pan with 1 tablespoon melted butter.

In a medium bowl, mix together biscuit crumbs and 4 tablespoons melted butter. Press into the bottom of springform pan, and smooth with the back of a spoon; set aside in the refrigerator to firm up.

Place the chocolate in a heatproof bowl. Heat half-and-half to a simmer in a small saucepan; pour over white chocolate. Set aside for 1 minute, then stir until smooth; set aside.

In a large bowl, beat cream cheese until smooth. Mix in mascarpone cheese, sugar, and egg yolks. Stir in white chocolate mixture and 1/2 cup passion fruit pulp. In a large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold 1/3 of the whites into the batter very thoroughly, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan. Place the cake pan on a baking sheet

Bake for 1 1/4 hours in the preheated oven, or until just set in the center when shaken lightly. Turn off the oven, and leave the cheesecake in the oven with the door ajar for 2 to 3 hours, or until cool. Refrigerate for at least 2 hours.

Before serving, remove from pan, and let stand at room temperature for 30 minutes. Dust with confectioners' sugar, and serve with pulp from 6 passion fruit.

Cream Cheese Chocolate Chip Bars

Ingredients

CRUST:

1 (18.25 ounce) package yellow cake mix

1 egg, beaten

1/2 cup butter, softened

CENTER:

2 cups semisweet chocolate chips

TOPPING:

1 (8 ounce) package cream cheese, softened

1 (16 ounce) package

confectioners' sugar

3 eggs, beaten

1 teaspoon vanilla extract

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the cake mix, 1 egg and butter until well blended. The batter will be stiff. Crumble and press into the prepared pan. Sprinkle chocolate chips evenly over, and press them into the crust slightly.

For the topping, beat the cream cheese, confectioners' sugar, 3 eggs and vanilla in a medium bowl using an electric mixer until light and fluffy. Spread over the chocolate chip layer.

Bake for 45 to 50 minutes, or until golden brown. Cool completely before cutting into squares.

Chocolate Dipped Mocha Rounds

Ingredients

2 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup shortening
1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon instant coffee powder
1 teaspoon water
1 egg
1 1/2 cups semisweet chocolate chips
3 tablespoons shortening

Directions

Melt unsweetened chocolate squares in a heavy saucepan. Cool slightly.

In a large bowl beat 1/2 cup shortening and butter or margarine with an electric mixer on medium speed until butter is softened. Add the sugar and brown sugar and beat until fluffy.

Dissolve the instant coffee crystals in the water. Add the melted chocolate, egg and coffee to the butter mixture and beat well.

Stir flour, cinnamon and salt together and add to the butter mixture. Cover and chill about 1 hour or until easy to handle.

Shape into two 7-inch long rolls. Wrap in plastic wrap and chill for at least 6 hours or overnight.

Preheat oven to 350 degrees F.

Cut into 1/4-inch slices and place on an ungreased cookie sheet. Bake for 10-12 minutes. Remove to a wire rack and cool.

Melt the semisweet chocolate pieces and 3 tablespoons of shortening over low heat. Dip on half of each cookie into the chocolate mixture. Place on waxed paper until the chocolate is set.

Chocolate Mint Mayonnaise Cake

Ingredients

1/2 cup unsweetened cocoa powder
1 cup white sugar
2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup water
1 cup mayonnaise
1 teaspoon vanilla extract
1 (4.5 ounce) package chocolate covered thin mints
6 tablespoons unsweetened cocoa powder
2 cups white sugar
2/3 cup milk
1/2 cup butter
1 pinch salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Sift together the flour, baking soda, salt, 1 cup white sugar, and 1/2 cup cocoa. Add mayonnaise, 1 teaspoon vanilla, and water. Beat with an electric mixer on medium speed for 3 to 4 minutes. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Turn oven off, remove cake layers and allow to cool for 10 minutes in pans. Invert 1 layer onto a serving plate and the other layer onto a cooling rack. Top layer on plate with enough unwrapped mints to fully cover top. Return cake to oven for 3 to 5 minutes to soften chocolate mints, then spread evenly with a spatula. Top with second cake layer and allow to cool before frosting.

To Make Fudge Frosting: Combine 6 tablespoons cocoa, 2 cups white sugar, 2/3 cup milk, 1/2 cup butter, and a pinch of salt in a saucepan over medium high heat. Stirring constantly bring mixture to a boil and reduce heat to low, allowing mixture to boil gently for 3 minutes without stirring.

Remove from heat and let cool for 3 minutes before beating in 1 teaspoon vanilla extract. Beat with an electric mixer until just barely thick enough to spread without running off the cake. Spread over top of cooled cake.

Chocolate Coated Peanut Butter Crackers

Ingredients

3/4 cup peanut butter
2 pounds vanilla flavored
confectioners' coating
80 buttery round crackers
2 1/4 ounces colored candy
sprinkles

Directions

Spread approximately 1 teaspoon peanut butter on each of half of the crackers. Top with remaining crackers to make peanut butter "sandwiches".

Melt chocolate-flavored almond bark OR vanilla candy coating in the top of a double boiler over hot, not boiling, water. Reduce heat and keep chocolate in top of double boiler over simmering water.

Dip each cracker "sandwich" in chocolate, allowing excess to drain back into pot.

Place coated crackers on wax paper to cool. Sprinkle with multi-colored sprinkles or other holiday decoration. Allow coating to completely set, placing in refrigerator for 15 minutes, if necessary. Store between layers of wax paper in cool, dry place, or refrigerate. These also freeze well.

Chewy Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.

Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Food Processor Chocolate Whipped Cream

Ingredients

1 cup heavy whipping cream
1 teaspoon vanilla extract
2 1/2 tablespoons white sugar
2 1/2 tablespoons unsweetened
cocoa powder

Directions

To make in a food processor: Place heavy whipping cream, pure vanilla extract, granulated white sugar and cocoa powder in food processor with whip attachment and turn on high for approximately 3 minutes or until stiff peaks form. Use immediately.

To make with an electric mixer: Place heavy whipping cream, pure vanilla extract, granulated white sugar, and cocoa powder into a large bowl, and stir to combine ingredients. Cover and chill bowl and beaters for at least 30 minutes. When chilled, beat until stiff peaks form. Use immediately.

Pistachio White Chocolate Chip Cookies

Ingredients

1 cup butter, softened
1/2 cup shortening
1/2 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 cup whole wheat flour
1/2 cup rolled oats
1 teaspoon baking powder
1 teaspoon baking soda
2 cups white chocolate chips
1 1/2 cups chopped pistachio nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, shortening, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the all-purpose flour, whole wheat flour, oats, baking powder and baking soda; blend into the creamed mixture to form a dough. Fold in the white chocolate chips and pistachios. Drop dough by teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Chocolate Mousse Loaf

Ingredients

2 cups whipping cream, divided
3 egg yolks
16 (1 ounce) squares semisweet
baking chocolate
1/2 cup butter or margarine
1/2 cup light corn syrup
1/4 cup confectioners' sugar
1 teaspoon vanilla extract
RASPBERRY SAUCE:
1 (10 ounce) package frozen
raspberries, thawed
1/4 cup light corn syrup

Directions

In a bowl, whisk 1/2 cup whipping cream and egg yolks; set aside. In a 3-qt. saucepan, heat chocolate, butter and corn syrup over low heat until chocolate and butter are melted. Remove from the heat. Stir about 1 cup into the egg yolk mixture; return all to the pan. Cook and stir over low heat until mixture coats the back of a metal spoon or reaches 160 degrees F. Remove from the heat; cool. In a mixing bowl, beat remaining cream with confectioners' sugar and vanilla until soft peaks form. Fold into chocolate mixture until well blended. Pour into a 9-in. x 5-in. x 3-in. loaf pan that has been lined with plastic wrap. Refrigerate for 8-10 hours. For sauce, place raspberries in a blender; cover and puree. Strain and discard seeds. Stir corn syrup into raspberry puree; refrigerate. Unmold mousse onto a serving platter; serve with raspberry sauce.

Chocolate Revel Bars

Ingredients

3 cups quick cooking oats
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
2 cups packed brown sugar
2 eggs
4 teaspoons vanilla extract
1 (14 ounce) can sweetened condensed milk
1 1/2 cups semisweet chocolate chips
2 tablespoons butter
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, beat together 1 cup butter and brown sugar until fluffy. Mix in eggs and 2 teaspoons vanilla. In another bowl, combine oats, flour, baking soda, and 1 teaspoon salt; stir into butter mixture. Set aside.

In a medium saucepan, heat sweetened condensed milk, chocolate chips, 2 tablespoons butter, and 1/2 teaspoon salt over low heat, stirring until smooth. Remove from heat. Stir in walnuts and 2 teaspoons vanilla.

Pat 2/3 of the oat mixture into the bottom of the prepared pan. Spread chocolate mixture evenly over the top, and dot with remaining oat mixture.

Bake for 30 to 35 minutes in preheated oven. Let cool on a wire rack, then cut into bars.

Chocolate Pecan Sandies

Ingredients

1 cup butter, softened
4 tablespoons white sugar
1 teaspoon vanilla extract
1 3/4 cups sifted all-purpose flour
1 cup ground pecans
1/4 cup unsweetened cocoa powder
1/3 cup sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream butter and sugar together until light. Beat in the vanilla. Mix in the flour, pecans and cocoa powder.

Form dough into 1 inch balls and place onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Cool then roll each cookie in confectioners' sugar.

Cinnamon Chocolate Angel Pie

Ingredients

2 egg whites
1/2 teaspoon white vinegar
1/2 cup sugar
1/8 teaspoon ground cinnamon
1 (9 inch) pastry shell, baked
Filling:
2 egg yolks
1/4 cup water
1 cup semisweet chocolate chips
1 cup whipping cream
1/4 cup sugar
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, beat egg whites and vinegar on medium speed until foamy. Combine sugar and cinnamon; gradually beat into egg whites, 1 tablespoon at a time, on high until stiff peaks form. Spread into the pastry shell. Bake at 325 degrees F for 20-25 minutes or until meringue is lightly browned. Cool. For filling, whisk egg yolks and water in a saucepan. Add chocolate chips; cook and stir over low heat until a thermometer reads 160 degrees F and mixture is thickened (do not boil). Cool. Spread 3 tablespoons over meringue; set remainder aside. In a mixing bowl, beat the cream, sugar and cinnamon until stiff peaks form. Spread half over the chocolate layer. Fold reserved chocolate mixture into remaining whipped cream; spread over top. Chill for 6 hours or overnight. Refrigerate any left overs.

Lemon Chocolate Drop Cookies

Ingredients

1 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 teaspoon baking powder
1/2 cup butter, softened
1/2 cup white sugar
1/4 cup vegetable oil
1/2 cup milk
1/4 cup lemon juice
2 tablespoons lemon zest
1/2 cup semi-sweet chocolate chips

1/2 cup confectioners' sugar
2 tablespoons lemon zest
1/4 cup water

Directions

Preheat the oven to 400 degrees F (200 degrees C). Sift together the flour, cinnamon, cloves and baking powder, set aside.

In a medium bowl, cream together the sugar and butter. Stir in the milk, oil, lemon juice and 2 tablespoons lemon zest. Gradually stir in the sifted ingredients until well blended. Fold in the chocolate chips. Drop by rounded spoonfuls onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. To make the glaze: In a small bowl, stir together the confectioners' sugar, 2 tablespoons lemon zest and water until smooth. Spread onto cooled cookies.

Deluxe Chocolate Pudding

Ingredients

1 3/4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup sour cream
1/2 teaspoon rum or almond
extract
1/4 cup chopped pecans
4 pecan halves

Directions

In a bowl, combine milk, pudding mix, sour cream and extract. Whisk until slightly thickened, about 2-3 minutes. Stir in pecans, if desired. Spoon into four bowls. Top with pecan halves if desired.

Yummy Vegan Chocolate Pudding

Ingredients

2 tablespoons cornstarch
1 cup soy milk
1 cup soy creamer
1/2 cup white sugar
3 tablespoons egg replacer (dry)
3 ounces semisweet chocolate,
chopped
2 teaspoons vanilla extract

Directions

In a medium saucepan combine cornstarch, soy milk and soy creamer; stir to dissolve cornstarch. Place on medium heat and stir in sugar. Cook, whisking frequently, until mixture comes to a low boil; remove from heat.

In a small bowl whisk egg replacer with 1/4 cup of hot milk mixture; return to pan with remaining milk mixture. Cook over medium heat for 3 to 4 minutes, until thick, but not boiling.

Place the chocolate in a medium bowl and pour in the hot milk mixture. Let stand for 30 seconds, then stir until melted and smooth. Cool for 10 to 15 minutes, then stir in vanilla.

Pour into ramekins or custard cups. Cover with plastic wrap and let cool at room temperature. Refrigerate for 3 hours, or overnight before serving.

Chocolate Covered Pretzels

Ingredients

2 (10 ounce) packages pretzels
1 tablespoon heavy whipping
cream
2 cups semisweet chocolate chips

Directions

Melt chocolate and cream in double boiler over low heat, stirring constantly.

Dip pretzels one at a time quickly to coat while mixture is still very warm. Place pretzels on wax paper to set and cool.

Chocolate Mint Cookies II

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 eggs
2 tablespoons water
2 tablespoons vegetable oil
1/2 cup unsweetened cocoa
powder
2 cups semisweet chocolate chips
3 drops peppermint oil

Directions

In a large bowl, combine the cake mix, eggs, water, oil and cocoa; mix until smooth, about 3 minutes. Let stand for 15 to 20 minutes to set up.

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. Roll the dough into very small balls, about 1/2 inch. Place onto the prepared cookie sheet, 2 inches apart and smash down flat.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Melt chocolate chips in a microwave oven or in a bowl over a pan of simmering water. Stir in the peppermint oil. Dip the cookies into the chocolate, or spread it on. set on parchment lined sheets and chill to set.

PHILADELPHIA Chocolate-Vanilla Swirl

Ingredients

20 OREO Cookies, crushed
3 tablespoons butter, melted
4 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 cup sugar
1 teaspoon vanilla
1 cup BREAKSTONE'S or
KNUDSEN Sour Cream
4 eggs
6 squares BAKER'S Semi-Sweet
Chocolate, melted, cooled

Directions

Mix cookie crumbs and butter; press onto bottom of foil-lined 13x9-inch pan. Bake 10 minutes.

Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing after each just until blended.

Reserve 1 cup batter. Stir chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved plain batter.

Swirl batters with knife. Bake 40 min. or until center is almost set. Cool. Refrigerate 4 hours.

Original NestleB® Toll HouseB® Chocolate Chip

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 (12 ounce) package NESTLEB®
TOLL HOUSEB® Semi-Sweet
Chocolate Morsels

Directions

PREHEAT the oven to 375 degrees F (190 degrees C). Grease a 10x15 inch jelly roll pan.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Spread into greased 15 x 10-inch jelly-roll pan.

BAKE for 20 to 25 minutes in the preheated oven, or until golden brown. Cool in pan on a wire rack, then cut into bars.

Hillary Clinton's Chocolate Chip Cookies

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups rolled oats
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (180 degrees C). Brush baking sheets lightly with vegetable oil.

Combine flour, salt and baking soda on waxed paper.

Beat together shortening, sugars and vanilla in large bowl with electric mixer until creamy. Add eggs and beat until light and fluffy.

Gradually beat in flour mixture. Stir in rolled oats and then chocolate chips.

Drop batter by rounded teaspoonsfuls onto baking sheets. Bake for 8-10 minutes or till golden. Cool cookies on sheets for 2 minutes. Remove to wire racks to cool completely.

Pam's Sugar Free Chocolate Pie

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
1 (1.4 ounce) package instant
sugar-free chocolate pudding mix
1/2 cup frozen reduced-calorie
whipped topping, thawed

Directions

Prepare pudding as directed on package for pie. Spoon into pie shell, and chill 1 hour. Serve with whipped topping.

Chocolate Macadamia Nut and White Chocolate

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/2 cup butter, softened
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup white chocolate chips
3/4 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets or line with parchment paper.

Melt unsweetened chocolate in top of double boiler or hot, not boiling water. Remove from heat; let cool.

Cream butter, melted chocolate and sugar in large bowl until blended. Add egg and vanilla; beat until light. Blend in flour, baking soda, chocolate chips and macadamia nuts.

Drop dough by rounded teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm. DO NOT OVERBAKE. Remove to wire racks to cool.

Gluten-Free Chocolate Cake with Semi-Sweet

Ingredients

1/2 cup sorghum flour
1/2 cup tapioca flour
1/2 cup rice flour
1 cup cocoa powder, sifted
1 1/2 tablespoons xanthan gum
2 1/2 teaspoons baking powder
1 teaspoon baking soda
3/4 cup butter at room temperature
3/4 cup (packed) dark brown sugar
1 cup white sugar
3 eggs
2 egg yolks
2 teaspoons vanilla extract
1 1/2 cups buttermilk

5 ounces chocolate chips
1/2 cup sour cream
1/2 teaspoon vanilla extract
1 tablespoon heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan and set aside.

In a medium bowl, sift together the sorghum, tapioca, and rice flours with the cocoa powder, xanthan gum, baking powder, and baking soda.

In a large mixer bowl, cream the butter until light and fluffy. Slowly beat in the brown and white sugars; whip until fluffy. Beat in the eggs and egg yolks one at a time. Add the vanilla. On low speed, alternately combine the buttermilk with the flour mixture. Pour batter into prepared pan.

Bake in preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan.

To make the icing, in the top of a double boiler over medium high heat, melt the chocolate chips (or use microwave). Remove from heat and cool until warm. Stir in the sour cream and vanilla; add heavy cream. Stir in additional heavy cream to make desired consistency. Once the cake is thoroughly cool, spread a thin layer of frosting over the top.

Addictive Chocolate Truffles

Ingredients

cooking spray
12 ounces milk chocolate
1/3 cup light cream
1 teaspoon vanilla extract
12 ounces semisweet chocolate chips
2 teaspoons shortening

Directions

Cover a baking sheet with wax paper, and spray paper with nonstick cooking spray. Melt milk chocolate in a small saucepan over low heat, stirring constantly. Stir in the cream and vanilla. Spoon tablespoon-sized scoops of the chocolate mixture onto the prepared baking sheets. Refrigerate until well chilled, about 30 minutes.

Melt the chocolate chips in a small saucepan over low heat. Stir in shortening.

Roll each piece of chilled chocolate into a ball. Use a spoon to dip chocolate balls into the melted chocolate chip mixture. Return truffles to baking sheet, and chill until firm.

White Chocolate-Macadamia Nut Oatmeal

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups rolled oats
1 cup chopped white chocolate
1 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Combine the flour, baking powder, and baking soda; stir into the creamed mixture. Mix in the oats, white chocolate, and macadamia nuts until evenly distributed. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until edges are toasted. For crisper cookies, bake longer. If you leave the cookies on the cookie sheet for a few minutes before transferring to cool on wire racks you will have a softer bottomed cookie.

German Chocolate Pecan Pie

Ingredients

1 cup light corn syrup
3 eggs
1 cup white sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
2 cups coarsely chopped pecans
3/4 cup sweetened flaked coconut
3/4 cup semisweet chocolate chips
1 (9 inch) deep dish prepared pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk the corn syrup, eggs, sugar, butter, and vanilla together in a mixing bowl until light-colored and well blended. Stir in the pecans and coconut. Sprinkle the chocolate chips over the bottom of the prepared pie crust. Pour the corn syrup mixture over the chocolate chips.

Bake in preheated oven until top is set, 55 to 60 minutes. Cool completely on a rack before serving, about 2 hours.

Chocolate Cream Cheese Frosting

Ingredients

1 (8 ounce) package cream cheese
1/4 cup confectioners' sugar
1/4 cup heavy whipping cream
1 cup semisweet chocolate chips

Directions

In double boiler melt chips and add heavy cream, mix until smooth take off of heat.

In mixing bowl cream together sugar and cream cheese until smooth, slowly add chocolate mixture. Mixture will thicken up as the chocolate cools.

White Chocolate Key Lime Endeavor with

Ingredients

1/2 cup finely chopped macadamia nuts
1/2 cup unbleached all-purpose flour
1/4 cup white sugar
3 tablespoons unsalted butter, chilled and cubed

8 tablespoons unsalted butter, cubed
4 ounces white chocolate

4 egg yolks, beaten
1 (14 ounce) can sweetened condensed milk
1/2 teaspoon grated lime peel
5/8 cup key lime juice
1 cup heavy cream, chilled
1 tablespoon white sugar

Directions

To Make Crunch: In a food processor, combine nuts, flour and 1/4 cup sugar. Mix in 3 tablespoons butter until dough forms large crumbs; do not let the dough come together in a ball.

Press the crunch into the bottom and up the sides of a 9 inch pie pan. Freeze until crust is firm.

Preheat oven to 350 degrees F (175 degrees C).

Bake crust for 25 minutes, or until it is lightly browned and set. Let cool on a wire rack. Leave oven on at 350 degrees F (175 degrees C).

To Make White Chocolate Coating: In a small bowl, mix together 8 tablespoons butter and white chocolate. Place bowl over simmering water, stirring constantly until chocolate and butter are smooth. Pour mixture evenly into crust. Freeze until firm.

To Make Key Lime Endeavor: In a medium bowl, whisk together the egg yolks, condensed milk and lime peel. Gradually stir in lime juice. Pour mixture into chilled crust.

Bake in preheated 350 degrees F (175 degrees C) oven for 20 minutes. Let pie cool completely on a wire rack. Then cover and refrigerate for about 2 hours, or until chilled.

In a chilled mixing bowl, whip the heavy cream with 1 tablespoon sugar until stiff peaks form. Spoon or pipe the whipped cream on top of pie before serving.

Sourdough Chocolate Cranberry Cake

Ingredients

1/2 cup sourdough starter
1 cup water
1 1/2 cups all-purpose flour
1/4 cup dry milk powder
1 cup white sugar
1/2 cup vegetable oil
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 1/2 teaspoons baking soda
2 eggs
3 (1 ounce) squares semisweet chocolate
1 (16 ounce) can whole cranberry sauce

Directions

In a large, non-metallic bowl, combine sourdough starter, water, flour and powdered milk. Let ferment uncovered, for 2 to 3 hours in a warm place until bubbly and a clear sour milk odor develops.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch pan with cooking spray and, using a small sieve or shaker, dust lightly with cocoa powder.

In a separate large bowl, mix together sugar, oil, salt, vanilla, cinnamon and baking soda. Add eggs, melted semi-sweet baking chocolate, and cranberry sauce.

Combine the mixtures together and stir until well blended.

Pour into a 9x13 inch baking pan. Bake in a preheated oven at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until knife inserted into center comes out clean. Cool at least 10 minutes before serving, excellent served slightly warm.

Garnish by sifting powdered sugar onto a paper doily or just dollop spoonfuls of whole berry cranberry sauce on top of each serving of cake.

This cake can also be baked in 2 - 8 inch round layer cake pans, baking time is decreased to 20 to 25 minutes or until knife inserted comes out clean. Another can of whole berry cranberry sauce can be spread generously between and on top of the unfrosted layered cake rounds for an impressive look during the holidays!

Cinnamon Hot Chocolate Mix

Ingredients

1 3/4 cups nonfat dry milk powder
1 cup confectioners' sugar
1/2 cup non-dairy creamer
1/2 cup baking cocoa
1/2 teaspoon ground cinnamon
1 cup miniature marshmallows
ADDITIONAL INGREDIENTS:
3/4 cup hot milk

Directions

In a bowl, combine milk powder, sugar, creamer, cocoa and cinnamon. Add the marshmallows; mix well. Store in an airtight container in a cool dry place for up to 3 months. Yield: 18-19 batches (about 3-1/2 cups total). To prepare hot chocolate: Dissolve about 3 tablespoons hot chocolate mix in hot milk.

Chocolate and Almond Biscotti

Ingredients

1 1/2 cups blanched whole almonds
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt
7/8 cup white sugar
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 tablespoons whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Toast the almonds in a shallow pan for 12 to 15 minutes, shaking the pan a few times, until almonds are lightly colored. Set aside to cool.

Preheat oven to 375 degrees F (190 degrees C). Line 2 or 3 cookie sheets with aluminum foil, shiny side up.

In a large bowl, stir together the flour, baking soda, baking powder, salt and sugar. Place 1/2 cup of these dry ingredients into the bowl of a food processor. Add about a half cup of the toasted almonds and process for about 30 seconds.

Return the mixture to the bowl of dry ingredients and stir in the remaining almonds and chocolate chips. In a large measuring cup, beat the eggs, vanilla and whiskey with a fork to blend. Stir into the dry ingredients until moistened. Wet your hands and divide the dough into four portions. Keeping hands wet, form each quarter into strips about 9 inches long, 2 inches wide and 1/2 inch high. Round the ends. Place two strips crosswise on each of the cookie sheets.

Bake for 25 minutes in the preheated oven. If baking more than one sheet at a time, reverse the sheets top to bottom halfway through cooking time.

Using a metal spatula remove the slabs from cookie sheets and let cool for 20 minutes on cutting board. Reduce oven temperature to 275 degrees F.

With a serrated knife, carefully cut at an angle into slices about 1/2 inch wide. Place the slices, cut side down, onto cookie sheets.

Bake 25 to 30 minutes in the preheated oven, until the biscotti is crispy and lightly toasted.

Turn oven off and open the oven door, allowing the biscotti to cool in the oven. When cool, store in an airtight container.

Mint Chocolate Chip Pie

Ingredients

6 cups mint chocolate chip ice cream, softened
1 chocolate crumb crust (9 inches)
2 (1 ounce) squares semisweet chocolate

Directions

Spoon ice cream into crust. In a microwave-safe bowl, melt chocolate; stir until smooth. Drizzle over ice cream. Freeze for 6-8 hours or overnight. Remove from the freezer 15 minutes before serving. Pie may be frozen for up to 2 months.

Microwavable Chocolate Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1 1/2 cups chopped walnuts (optional)
1 cup miniature marshmallows

Directions

Grease an 8x8 inch square pan.

Place the chocolate chips and sweetened condensed milk into a medium sized microwavable bowl. Microwave on high for 2 to 3 minutes, stirring occasionally, until smooth. Stir in the vanilla, then fold in the walnuts and marshmallows. Spread evenly into the prepared pan. Chill until set.

Alannah's Chocolate Galaxy

Ingredients

6 (1 ounce) squares unsweetened chocolate, chopped
6 tablespoons hot brewed coffee
1 tablespoon vanilla extract
1 1/2 cups butter, room temperature
2 cups white sugar
2 cups packed brown sugar
6 egg yolks
1 cup all-purpose flour
1 tablespoon confectioners' sugar for dusting
1 cup sweetened whipped cream
6 egg whites

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10 inch springform pan.

Place the chocolate in a metal bowl set over a pan of simmering water. Stir occasionally until melted and smooth. Stir in the hot coffee - hotter coffee will mix in better, but if the mixture suddenly hardens into a dull paste, that is okay too. It can still be used. Stir in the vanilla. Set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until light and fluffy. Beat in the egg yolks gradually, then stir in the chocolate mixture. Mix in the flour just until incorporated.

In a separate bowl, whip egg whites with clean beaters until they can hold a stiff peak. Fold 1/3 of the whites into the cake batter until fully incorporated, then gently fold in the rest. Pour into the prepared pan. Adjust the oven rack to the center position.

Bake for 1 hour in the preheated oven, or until the top of the cake springs back when pressed down gently. Cool in the pan over a wire rack. Cover the top with aluminum foil to keep the top crust of the cake from getting hardened. When cool, store in the pan until ready to serve.

To serve, run a knife around the outside of the cake, and remove the springform ring. Invert the cake onto a serving plate, and dust with confectioners' sugar. Slice and serve with dollops of whipped cream.

Chocolate Caramel Nut Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup semisweet chocolate chips
1 (5 ounce) can evaporated milk
14 ounces individually wrapped caramels
3/4 cup butter
1 cup walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Make cake mix according to package directions. Pour 1/2 of the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for 20 minutes.

In a saucepan over medium low heat melt caramels, margarine, and milk. Pour over top of baked cake. Top with chocolate chips and 1/2 of the walnuts. Pour remaining cake batter over top and sprinkle with the remaining walnuts. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes more.

Chocolate Chip Toffee Bars

Ingredients

Crisco® Original No-Stick
Cooking Spray
2 1/2 cups Pillsbury BEST® All
Purpose Flour
2/3 cup firmly packed light brown
sugar
3/4 cup butter or margarine
1 large egg, slightly beaten
2 cups semi-sweet chocolate
chips, divided
1 cup coarsely chopped nuts
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 (8 ounce) package toffee baking
bits, divided

Directions

Preheat oven to 350 degrees F. Coat 9x13-inch baking pan with no-stick cooking spray.

In large bowl, stir together flour and sugar. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well.

Stir in 1 1/2 cups chocolate chips and nuts. Reserve 1 1/2 cups mixture. Press remaining crumb mixture onto bottom of prepared pan. Bake 10 minutes.

Pour EAGLE BRAND® evenly over partially baked crust; reserve 1/4 cup toffee bits. Sprinkle remaining toffee bits over layer pan. Sprinkle reserved crumb mixture and remaining 1/2 cup chocolate chips over top.

Bake 25 to 30 minutes or until golden brown. Sprinkle with remaining 1/4 cup toffee bits. Cool completely. Cut into bars. Store covered.

Dee's Dark Chocolate Granola

Ingredients

cooking spray
1/2 cup brown sugar
2 tablespoons peanut butter
2 tablespoons honey
2 tablespoons butter flavored spread (such as I Can't Believe It's Not Butter!® Spread)
1 teaspoon vanilla extract
2 cups oats (such as Quaker Oats®)
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 cup dark chocolate chips
1/4 cup sweetened dried cranberries (such as Craisins®) (optional)
1/4 cup sliced almonds (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13-inch baking dish with aluminum foil and spray with nonstick cooking spray.

Melt together the brown sugar, peanut butter, honey, butter flavored spread, and vanilla extract in a small saucepan over low heat. Stir until well combined; remove from heat.

Combine the oats, cinnamon, and salt in a large bowl. Pour the brown sugar mixture into bowl; stir well to combine. Stir in the chocolate chips, dried cranberries, and almonds. Spoon into the prepared pan; pat down and spread evenly.

Bake in preheated oven until browned, 15 to 20 minutes.

Grandma's Chocolate Marvel Cake

Ingredients

2 cups all-purpose flour
1 cup unsweetened cocoa powder
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup nonfat milk
2 (4 ounce) jars pureed prunes
baby food
2 teaspoons vanilla extract
4 egg whites
1 cup strong brewed coffee

Directions

Spray two 9 inch round cake pans with nonstick spray. Preheat oven to 350 degrees C (175 degrees C).

In large mixing bowl, sift together flour, cocoa, sugar, baking soda, baking powder, and salt.

In medium bowl, stir together milk, prunes, vanilla, egg whites or egg mixture, and coffee. Pour moist ingredients into dry, blending well. Divide batter equally between pans.

Bake for 30 to 35 minutes, or until toothpick comes out clean. Let cool ten minutes in pan. Invert on wire rack, cool.

Chocolate Cakes with Liquid Centers

Ingredients

1/2 cup butter
4 (1 ounce) squares bittersweet
chocolate
2 eggs
2 egg yolks
1/4 cup white sugar
2 teaspoons all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C). Butter and flour four 4 ounce ramekins or custard cups.

In the top half of a double boiler set over simmering water, heat the butter and the chocolate until chocolate is almost completely melted.

Beat the eggs, egg yolks and sugar together until light colored and thick.

Beat together the melted chocolate and butter. While beating, slowly pour the chocolate mixture into the egg mixture, then quickly beat in the flour and mix until just combined.

Divide the batter between the four molds and bake at 450 degrees F (230 degrees C) for 6 to 7 minutes. The centers of the cakes will still be quite soft. Invert cakes on serving plates and let sit for about 15 seconds, then unmold. Serve immediately with fresh whipped cream, if desired.

No Bake Chocolate Cream Cupcakes

Ingredients

1/2 cup thawed COOL WHIP
Whipped Topping, divided
2 ounces PHILADELPHIA Cream
Cheese, softened
1 square BAKER'S Semi-Sweet
Chocolate, melted, cooled
1 tablespoon powdered sugar
8 NILLA Wafers

Directions

Mix 1/4 cup of the whipped topping, the cream cheese, melted chocolate and sugar until well blended.

Place 2 of the wafers in bottom of each of 2 paper-lined medium muffin cups. Cover with 1 tablespoon of the whipped topping mixture. Repeat layers. Top evenly with remaining whipped topping. Cover.

Refrigerate at least 1 hour.

Easy Chocolate Ice Cream

Ingredients

1 (14 ounce) can sweetened condensed milk
2/3 cup chocolate syrup
2 cups heavy cream

Directions

Line a 9x5 inch loaf pan with aluminum foil. In a large bowl, stir together condensed milk and chocolate syrup until color is even. In a separate bowl, whip cream until stiff peaks form. Fold cream into chocolate mixture and pour all into prepared pan. Cover and freeze 6 hours, until firm.

Low-Fat Chocolate Cake

Ingredients

1 1/4 cups all-purpose flour
1 cup sugar
1/2 cup baking cocoa
1/4 cup cornstarch
1/2 teaspoon baking soda
1/2 teaspoon salt
4 egg whites
1 cup water
1/2 cup corn syrup
2 teaspoons confectioners' sugar

Directions

In a bowl, combine the first six ingredients. In another bowl, whisk egg whites, water and corn syrup. Stir into dry ingredients. Pour into a 9-in. square baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar.