

Homemade chocolate Recipes

Month: September 2014

Recipe For Elizabeth's Extreme Chocolate Lover's Cake

September 17, 2014

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

Zucchini Chocolate Chip Cupcakes Recipe

September 16, 2014

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!

Orange Chocolate Swirl Cheesecake Recipe

September 15, 2014

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.

How To Make Meg's Chocolate Chip Oatmeal Cookies

September 14, 2014

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.

How To Make Chocolate Covered Pecans

September 13, 2014

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.

How To Make Chocolate Malt Bars

September 12, 2014

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 Chip Kiss Cookies Recipe

September 12, 2014



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.

Recipe For Chocolate Peanut Butter Chip Cookies

September 11, 2014



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.

How To Make Nut Chocolate Balls

September 10, 2014



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.

Chocolate Covered Cherries III Recipe

September 9, 2014



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.

Recipe For Chocolate Walnut Cake

September 8, 2014



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.

How To Make Creamy Chocolate Pie

September 7, 2014



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.

Chocolate Lover's Pie Recipe

September 6, 2014



Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup CRISCO(r) All-Vegetable Shortening
3 tablespoons cold water

1/2 cup Butter Flavor CRISCO(r) 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(r) 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.

Recipe For Chocolate Supreme Pie

September 5, 2014



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.

Giant Chocolate Chip Cookie

September 4, 2014



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.

Recipe For Mint Buttercream Frosting With Dark Chocolate Glaze

September 3, 2014



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.

Strawberry Chocolate Meringue

September 2, 2014

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.

How To Make BAKER'S Chocolate-Dipped Macaroons

September 1, 2014

Ingredients

2 2/3 cups BAKER'S ANGEL FLAKE Coconut
2/3 cup Eagle Brand(r) 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.

Month: August 2014

Chocolate Icing Recipe

August 31, 2014

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.

How To Make Chocolate Cream Pie II

August 30, 2014

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

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