

A Sampler of Chocolate Recipes



**Favorite Chocolate Recipes
Includes a “Guide to Using Chocolate”**

The Prepared Pantry

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All About Chocolate

What's the difference between bittersweet chocolate and semisweet chocolate? Can I use Dutch cocoa in all my recipes calling for cocoa? Understanding the difference in chocolate and how they are used is essential to baking. In this guide, we'll identify the characteristics of those chocolates used in baking.

Cocoa is the dry chocolate powder derived from chocolate liquor. It comes in two types: natural and Dutch process. Dutch processed cocoa is processed with an alkaline. It is slightly darker, smoother, and more easily dissolved than natural cocoa. In many recipes, natural cocoa and Dutch cocoa are not interchangeable. Natural cocoa is slightly acidic and will therefore chemically react with baking soda to create carbon dioxide bubbles and some leavening power. Dutch cocoa is slightly alkaline, will not react with baking soda, and must rely on baking powder for leavening.

Bitter (unsweetened) baking chocolate is made from pure chocolate liquor. By specification, it must contain 50 to 58 percent cocoa butter though with inferior products, vegetable oil may be added. Depending on the producer, milk solids, vanilla, or salt may be added. I have a package in front of me that contains only chocolate and milk solids.

Unsweetened chocolate has a bitter taste and relies on sweeteners in the recipe to make it palatable.

Sweet baking chocolate--bittersweet, semisweet chocolate--has sugar added. These products must contain 35 to 50% cocoa butter but may have as little as 15% chocolate liquor. Because unsweetened chocolate has twice the chocolate liquor, we prefer to use unsweetened chocolate in most of our baking.

Bittersweet and semisweet chocolate can be used interchangeably in recipes though there is a difference in flavor. Often, bittersweet is a more expensive chocolate and to many, a better, richer-flavored chocolate.

Milk chocolate is made with ten percent chocolate liquor. It contains a minimum of twelve percent milk solids. Because it has such a low percentage of chocolate liquor, rarely is it melted and added to batter or dough.

White chocolate contains no chocolate liquor but is made with cocoa butter. Historically, the FDA has not regulated the manufacture of white chocolate so you need to read labels carefully. If the product was made with vegetable oil instead of cocoa butter, it will not perform the same as a product with cocoa butter.

Chocolate chips are made with chocolate liquor with only minimal amounts of cocoa butter. Instead, they are made with vegetable oil and stabilizers to help them hold their shape. Without the cocoa butter, chocolate chips have a different

taste and mouth feel. Chocolate chips will have a firmer set in puddings, pie fillings, and sauces than baking chocolate. Chocolate chips can be purchased in milk chocolate and semi-sweet chocolate.

Make Your Own Creations with Chocolate!

Use our [Chocolate Coating Wafers](#) to make wonderful, scrumptious chocolate candies. This rich, semi-sweet chocolate is so easy to work with! Just heat it on the stove and dip or pour away. Better yet, keep your chocolate warm in a [fondue set](#).



Your chocolate will set firm and beautiful at room temperature without tempering, though refrigerating the chocolate will speed the set.

Make Chocolate Candy with a Mold

You can pour this chocolate into almost any mold. We used our MacDonald Farm Mold Pan. Fill the molds one-third full then add nuts, melted caramel, marshmallows, dried fruit, or more. Then fill the mold with the remaining chocolate. Your candies will be about 1 1/2 ounces. Once set, the candies will release easily.



We also recommend this [Fun 'n' Fancy Mold Pan](#). Your candies will be about half the size of the standard mold pan, 3/4 ounce.

Make Chocolate Covered Fruit

Simply dip strawberries, cherries, or pineapple or banana chunks in the chocolate. For strawberries, hold the berries by the hull. For pineapple or banana chunks, use a skewer or a toothpick. For a special treat, put half a banana on a stick, dip the banana in



chocolate, and then roll the banana in chopped peanuts.

Make Chocolates with an Ice Cube Tray

Make your own chocolates with an ice cube tray. A plastic ice cube tray with individual compartments is perfect. Fill each compartment one-third full with melted chocolate. Then place nuts, nougat candy, peanut butter, or melted caramel on the top of the chocolate. Finally, finish filling the compartments with melted chocolate.



Use this great coating chocolate for all of your candy needs.

Some ideas to make your own chocolate creations

Use any of the following ingredients alone or combined for an array of homemade gourmet chocolates.

- Walnuts
- Almonds
- Peanuts
- Pecans
- Pistachios
- Dried Cranberries
- Dried Apples
- Dates
- Maraschino Cherries (keep refrigerated)
- Fresh Fruit (keep refrigerated)
- Strawberries
- Bananas
- Mini Marshmallows
- Peanut Butter
- Caramel (melted candies, apple dipping caramel, ice cream topping)
- Your favorite jam or jelly
- Coconut
- Rice Cereal
- Toffee Bits or Chunks
- Marshmallow Cream
- Fudge Bits or Chunks

Chocolate Almond Coconut Macaroons

This is our favorite coconut macaroon. It is a light chocolate-flavored macaroon with a touch of almond, lots of coconut, and almonds. At our house it was declared “scrumptious”.

Macaroons are not hard to make. You beat the egg whites as you would for meringue for your favorite lemon pie, fold in whatever other ingredients, and bake them in a moderately slow oven.



Ingredients

- 4 large egg whites
- 1 cup granulated sugar
- 1 tablespoons cornstarch
- 2 tablespoons cocoa
- 1/2 teaspoon almond extract
- 1 14-ounce bag sweetened flaked coconut
- 1 1/2 cups milk chocolate chips
- 3/4 cup chopped almonds, toasted

Directions

Preheat the oven to 325 degrees.

1. Beat the egg whites in a large bowl until foamy. Drizzle in the granulated sugar while the beaters are running. Continue beating the egg whites until stiff peaks form. Sift the cornstarch and cocoa into the mixture.
2. Gently fold in the coconut, chocolate chips, and nuts.
3. Drop rounded tablespoons on a well-greased cookie sheet. Bake for 20 to 22 minutes or until the cookie looks dry. Immediately remove the cookies to wire racks to cool.

Baker's note: Egg whites tend to stick to the cookie sheet. The best way to remove them from the hot sheet is with a thin, metal-bladed spatula.

Buttery Chocolate Cake with Fudge Frosting

If you like fudge, this cake recipe is for you. This makes a buttery chocolate cake spread with fudge frosting, the same type of fudge that you would buy at the neighborhood candy shop.

For the cake:

Ingredients

3 ounces unsweetened baking chocolate
1/2 cup butter
1 1/2 cup brown sugar
1/2 teaspoon salt
2 large eggs
2 1/4 cups cake flour
1/2 tablespoon baking powder
1/2 teaspoon baking soda
3/4 cup milk



For the frosting:

Ingredients

3 cups granulated sugar
1/4 cup light corn syrup
1/4 teaspoon salt
1 cup cream
2 ounces unsweetened baking chocolate
1/4 cup unsalted butter
1 teaspoon vanilla

Directions

For the cake:

Prepare two nine-inch cake pans by greasing them and lining them with parchment or waxed paper. (Use the pan as a pattern and trace the outline on the paper before cutting the circles with your kitchen shears.)

Preheat the oven to 350 degrees.

1. Melt the chocolate and set aside to cool to room temperature.

2. With the paddle attachment of an electric mixer, beat the butter at medium speed until it is smooth and creamy. Add the brown sugar and salt. Beat until it is light and fluffy.
3. Add the eggs one at a time, creaming after each. Beat at medium speed for eight to ten minutes or until it is light and fluffy. Add the melted chocolate.
4. Mix the flour, baking powder, and baking soda together.
5. Add about one-fourth of the dry ingredients to the creamed mixture. Mix until just combined. Do not over-stir or you may reduce the entrained air in the creamed mixture.
6. Add about one-third of the liquid ingredients and stir them in. Add another one-fourth of the dry ingredients to the creamed mixture and mix until just combined. Repeat with the dry and liquids ingredients until combined, ending with the dry ingredients.
7. Place in pans, smooth the tops, and bake immediately for 25 minutes at 350 degrees or until a toothpick stuck in the center of the cake comes out clean.
8. Cool for five to ten minutes in the pans. Remove the cakes to wire racks to cool completely. Frost after cooling.

For the frosting:

1. Coat the inside of a heavy saucepan with butter. The butter will help prevent sugar crystals from forming on the sides of the pan.
2. In the saucepan, mix the sugar, corn syrup, salt, and cream. Stir well to dissolve crystals. Add the chocolate.
3. Over medium heat, cook the mixture. Stir gently to keep from burning on the bottom of the pan. Try to avoid splashing onto the sides of the pan where crystals may form.
4. Cook to a temperature of 234 degrees. You will need a candy thermometer to monitor the heat. (If you do not have a thermometer, you may cook it until it is at the "soft ball" stage.) Remove from the heat and add the butter. Do not stir. Let the butter melt on the top of the candy mixture.
5. Let the candy cool until it reaches 110 degrees or the bottom of the pan is warm to the touch.
6. Beat the frosting with a spoon using an up and down motion until it is of a frosting consistency. Frost immediately.

Baker's note: *The trick for making great fudge is to eliminate the sugar crystals and the resulting grainy texture. Crystals form in chains. A few crystals tend to generate crystals throughout the mixture. Make certain that the sugar is*

completely dissolved and that you do not reintroduce crystals by sticking a spoon back into the mixture with sugar crystals on it.

Cherry Chocolate Cookies

The wind had switched directions out of the north and the snow was starting to drift. The weather forecast was for thirty below. Why were we doing a Boy Scout campout in a Minnesota winter?



The kids didn't mind the weather; they were busy playing "King of the Mountain". They were going to go through lots of calories . . . but we had lots of cookies. By far, their favorite was a chocolate oat cookie with a cherry pressed into the top.

We've made these cookies for a lot of years now. They are a scrumptious chocolate cookie but the oatmeal makes them substantial. We've never met a cookie lover that didn't love these cookies. And they make great holiday cookies.

These make great holiday cookies but don't relegate them to December only. We've made these many times and they are always a hit. But then, cherries and chocolate are always a favorite.

Ingredients

1 1/3 cups butter
3/4 cup brown sugar
2 large eggs
1 cup [semi-sweet chocolate chips](#), melted
1 teaspoon vanilla
2 cups quick or old-fashioned rolled oats
1 1/2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
About one jar of maraschino cherries, drained
3/4 cup [semi-sweet chocolate chips](#), melted

Directions

Preheat the oven to 350 degrees.

1. Cream the butter and sugar together. Add the eggs and beat until light and fluffy, scraping the sides once (about five minutes). Add the melted chocolate and vanilla.
2. Add the rolled oats. Add the flour, salt, and baking powder and mix until combined.
3. Drop spoonfuls of dough on an ungreased baking sheet. Press a cherry deep into the dough for each. Bake for 11 or 12 minutes. Remove immediately to a wire rack to cool. Once cool, drizzle the cookie with melted chocolate.

Baker's notes: *Chocolate can be melted easily in the microwave. Place the chocolate in a small bowl and microwave in thirty second intervals, stirring after each until smooth.*

For drizzling the chocolate, place the chocolate chips in a heavy duty, zipper-type plastic bag. Once melted, snip a tiny corner from the bag and squeeze the chocolate through the snipped corner to drizzle on the cookies.

Chocolate Cheesecake

A chocolate cheesecake is an impressive alternative to a vanilla cheesecake. This recipe calls for a walnut and graham cracker crust but you could use chocolate cookies if you prefer and leave out the nuts. Fresh berries are delightful with chocolate cheesecake but we chose to drizzle this cheesecake with chocolate syrup as we did with our Turtle Cheesecake.



[Read more about cheesecakes >>](#)

You will need a nine or ten-inch springform pan for this recipe. The cheesecake pictured was baked and served in a nine-inch glass-base springform pan.

For the crust

Ingredients

2 cups crushed graham crackers
1/2 cup finely chopped [walnuts](#)
2 tablespoons sugar
5 tablespoons butter, melted

For the filling

Ingredients

3 8-ounce packages of cream cheese, softened
3 large eggs
3/4 cup granulated sugar
1 tablespoon flour
1/4 teaspoon salt
1 teaspoon vanilla
1/4 cup whipping cream
4 ounces semi-sweet baking chocolate, melted

For the topping

Chocolate ice cream syrup

Directions

1. Crush the graham crackers. Mix the crumbs with the sugar and melted butter in a nine or ten-inch [springform pan](#). Press the mixture into a crust across the bottom of the pan and up the sides. Put the crust in the refrigerator to set up while you prepare the filling.
2. Preheat the oven to 325 degrees. Mix the cream cheese with the paddle attachment of your stand-type mixer set at medium speed until smooth and creamy, about five minutes. Add the eggs, granulated sugar, flour, salt, vanilla, and whipping cream and gently cream together until smooth. Do not over beat. Too much air in the filling will cause the cake to sink and crack.
3. With your mixer on the low setting, drizzle in the melted chocolate and mix until combined. (If your filling is too cold, some of the chocolate may set up leaving chocolate flecks in the filling. That's okay; the cheesecake will not be compromised and the flecks are actually quite attractive.)
4. Pour the cream cheese filling into the crust. Bake for 40 to 50 minutes or until the top starts to turn golden and the center of the cake is just barely jiggly. Because it is not as thick, a ten-inch cheesecake will bake more quickly than a nine.
5. Let the cake cool in the pan on a wire rack for ten minutes. Run a knife around the edge of the pan to loosen. Remove the ring and let the cheesecake cool completely. Refrigerate for several hours.
6. Prior to serving, drizzle the cheesecake with chocolate syrup.

Chocolate Chip Peanut Butter Bars

Bar cookies are quick and convenient because you don't have to shape individual cookies or run multiple batches through the oven. Make them once and you're done. And they make great summer cookies. You can bake them ahead of time, wrap them individually in plastic, and freeze them until you're ready to go.



This cookie was designed to be a road warrior. We wanted a fairly tough, chewy cookie and we added lots of oats so they wouldn't be gooey. The oats also make them hearty and wholesome. The peanut butter adds protein and a great taste.

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup real peanut butter (without added hydrogenated oil)
- 3/4 cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 large eggs
- 1 cup buttermilk
- 2 2/3 cup quick cooking oats
- 1 1/2 cups semi-sweet chocolate chips

Directions

Preheat the oven to 350 degrees. Grease or grease and line with parchment paper an 8 1/2 x 13-inch baking pan.

1. Mix the flour, baking soda, and salt together. Set aside.
2. Cream the peanut butter and sugars together. Add the vanilla and eggs and beat until light and fluffy.
3. Add the flour mixture and then the buttermilk, beating after each addition. Add the oats and combine. Add the chocolate chips. Spread the batter in the pan.
4. Bake for 35 minutes or until done. Cool for about ten minutes in the pan. While still warm, cut the cake into bars.

If you use parchment paper, when you are ready to cut the cake into bars, grab the edges of the paper and lift the cake from the pan and set it on a large cutting board. Use a ruler and a sharp, serrated knife to cut uniformly-sized bars.

Bar cookies usually travel best when individually wrapped in plastic wrap. You can even make them ahead of time and freeze them. Wrap them in plastic and then store them in a heavy zipper-type plastic bag.

Chocolate Chip Pumpkin Muffins

Hanna in Production told us that her favorite cookies were moist Chocolate Chip Pumpkin Cookies. We made them. They are good. (Click here for the recipe for [Chocolate Chip Pumpkin Cookies](#).)



Why not chocolate chip pumpkin muffins? These are really good. (We usually send goodies from the test kitchen home with employees. Allison in Production said that her husband went nuts over these muffins.)

Pumpkin makes baked goods very moist and scrumptious. And of course, chocolate makes everything better. This medium-sweet muffin is great for brunch or as an after school treat. Because it has pumpkin and part whole wheat flour, it is better for the kids (of all ages) than most.

Ingredients

1 1/3 cups all-purpose flour
3/4 cup whole wheat flour
1/2 teaspoon salt
1 tablespoon baking powder
1 teaspoon [cinnamon](#)
1/4 teaspoon cloves
1/2 teaspoon nutmeg
3 large eggs
1 cup canned pumpkin
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup brown sugar
3/4 cup [chocolate chips](#)
[turbinado sugar](#) for topping

Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flour, salt, baking powder, cinnamon, cloves, and nutmeg.
2. In another bowl, stir together the eggs, pumpkin, vegetable oil, extract, and brown sugar until smooth. Form a well in the dry ingredients and pour in the liquid mixture. Stir to combine. (Do not over-stir. Some lumps are acceptable.) Fold in the chocolate chips.
3. Spoon the batter into muffin tin. Sprinkle the turbinado sugar over the muffins. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Let cool for a few minutes and then remove the muffins from the pan to a rack to cool.

Baker's note: Baking times will vary depending on how well your oven holds the heat. The high creates a burst of steam in the batter that helps the muffins rise with well-domed tops.

Homemade Chocolate Marshmallow Cream

This is a variation on Homemade Marshmallow Cream and Strawberry or Cherry Marshmallow Cream. We used it to make sandwich cookies and they were certainly good but a bit sticky. This recipe makes a wonderful filling for a layer cake and works well as a frosting.



Ingredients

3 large egg whites
1/4 teaspoon cream of tartar
2 tablespoons granulated sugar
1/3 cup water
3/4 cup light corn syrup
2/3 cup granulated sugar
1/2 tablespoon vanilla extract
1/4 cup cocoa

1. In a very clean glass or metal bowl, beat the egg whites and cream of tartar until light and foamy. With the mixer still running, sprinkle in the two tablespoons of sugar. Continue beating until soft peaks form. Set aside.

2. In a small saucepan, mix the water, corn syrup, and granulated sugar together. Cook over medium heat until it boils and comes to the firm ball stage (246 degrees). Do not overcook.
3. Drizzle the hot syrup into the egg whites with the mixer running on low. Turn the mixer to high and beat for five or six minutes or until the sauce is very fluffy and the consistency of marshmallow cream. Beat in the extract and cocoa.

Let the marshmallow cream cool completely before filling the cookies.

Chocolate Ice Box Ice Cream

This is so simple to make that it's amazing. It has only three ingredients. For such a simple dessert, it's really good.

You can also use this recipe to make Rocky Road Ice Box Ice Cream or Chocolate Walnut.

This is really quite good and once you have the ingredients on the counter, you should be able to whip it up in minutes. How could you get any simpler--only three ingredients and three simple steps?



Ingredients

2 cups heavy whipping cream
1/2 cup sweetened condensed milk
2/3 cup chocolate syrup

Directions

1. Beat the whipping cream with an electric mixer until soft peaks form.
2. Fold in the sweetened condensed milk and chocolate syrup.
3. Pour it into a one-quart pan or baking dish and freeze.

Baker's note: With this recipe, you can use our Frozen Treat Maker to make icicle-type ice cream treats on a stick.

Rocky Road Ice Box Ice Cream Recipe



Make as above but fold 1/2 cup chopped walnuts and 2/3 cup miniature marshmallows into the ice cream before freezing.

Chocolate Walnut Ice Box Ice Cream Recipe

Make as above but fold 1/2 cup chopped walnuts into the ice cream before freezing.

Chocolate Mint Chip Brownies

Brownies can be cake-like or they can be chewy, gooey, and fudgy. These chocolate mint chip brownies are the chewy, gooey kind. They are very good brownies with a nice mint flavor and nuts. It's an easy-to-make recipe made in one bowl.



Ingredients

2/3 cup (10 2/3 tablespoons) butter
1 ounce unsweetened chocolate, cut into pieces
3/4 cup mint chocolate chips
1 teaspoon vanilla
1 1/2 cups granulated sugar
3 large eggs
1 1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup walnut pieces
3/4 cup mint chocolate chips

Directions

Preheat the oven to 350 degrees. Grease 13 x 9-inch baking pan or line it with parchment paper.

1. Melt the butter, chocolate, and chocolate chips in the microwave.
2. Stir in the sugar and vanilla. Add the eggs, flour, baking powder, and salt. Beat with a spatula until smooth. Add the nuts and remaining 3/4 cup chips.
3. Scrape the batter into the prepared pan. Bake for 30 to 35 minutes or until center is set. Cool the brownies in the pan on a wire rack. Cut into bars.

Yield: About three dozen brownies.

Baker's Note: [Read this for suggestions for cutting brownies and other bar cookies into neat slices.](#)

Mayan Chocolate Chip Brownies

These are serious brownies. They are absolutely scrumptious, decadent brownies inspired by Haagen-Dazs's® Mayan Chocolate ice cream—dense, moist, and laced with cinnamon.

Good, quality chocolate always makes a difference in a brownie. Because there is so much cinnamon in this recipe, make sure that you use a top-notch cinnamon.



Ingredients

3 ounces unsweetened chocolate
1/2 cup butter
1 cup brown sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
2 large eggs
2/3 cup all-purpose or bread flour
1/2 tablespoon ground cinnamon
1 cup semi-sweet chocolate chips

Directions

Preheat the oven to 350 degrees. Lightly grease an 8 x 8-inch baking pan.

1. Cut the chocolate into pieces. Melt the butter in the microwave or a double boiler. Add the chocolate. Let it sit for a minute and then stir. If the chocolate is not completely melted and mixture smooth, return it to the microwave or double boiler and heat until melted and smooth. Stir in the sugar and salt.
2. In a cup or small bowl, whisk the eggs together. Add the eggs and vanilla to the chocolate mixture. Stir until combined.
3. Add the flour and cinnamon. Stir until combined again. Fold in the chocolate chips.

4. Scrape the batter into the prepared pan. Bake for 20 to 25 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let cool completely before cutting.

Baker's note: *If you are in a hurry to get to your brownies—and who isn't—stick the pan of brownies in the refrigerator to cool.*

Variations

Chocolate Chip Brownies. You can always leave the cinnamon out. They are still good brownies but the cinnamon does give them some zip.

Walnut Brownies. These brownies are designed for chocolate lovers. If you want to tone down the chocolate, replace the chocolate chips with walnuts.

Easy Chocolate Buttercream Frosting

Buttercream frostings are light, smooth mixtures of sugar and butter and/or shortening. They are extremely popular because of their versatility. They are wonderful for decorating and can be flavored and colored for different purposes or situations.

Buttercream frostings are made with either butter or shortening. Butter makes for a much better flavored frosting; shortening makes a more stable frosting. Especially in warm weather, a butter-based frosting may melt. Because shortening melts at a much higher temperature, it is more stable. Because it does not melt in the mouth as does butter, it has a “plastic” feel that you might find unpleasant.

A compromise of butter and shortening often works well. The butter improves the flavor and mouth feel while the shortening helps stabilize the frosting. Egg whites or meringue powder can also be used to help stabilize the frosting.

The following simple buttercream recipe uses a combination of butter and shortening plus a little meringue powder.

This is an easy, no-cook frosting that works very well for decorating. Because it has a high butter content, it has a nice flavor and mouth-feel.



Chocolate wafers are perfect. Most chocolate wafers are made for candy making and frosting should be nearly like candy. Of course, you can use chocolate chips.

Ingredients

1 cup butter, softened
2/3 cup shortening
1 pound powdered sugar
2 tablespoons meringue powder
1/2 teaspoon lemon juice
1 teaspoon vanilla extract
1 cup dark chocolate chips or dark chocolate wafers
milk as needed for consistency

Directions

1. With the paddle attachment and your stand-type mixer, beat the butter, shortening, powdered sugar, and meringue powder together.
2. Add the lemon juice and vanilla. Beat the frosting, adding enough milk to reach just to reach a stiff consistency.
3. Melt the chocolate and let it cool slightly. (If the chocolate is too cool, it will solidify before combining with the frosting.) Mix the chocolate into about one-fourth of the frosting. Combine the chocolate frosting with the rest of the frosting. Add more milk, if necessary, to reach the desired consistency.

Baker's notes: You may use one egg white in place of the meringue powder. (Meringue powder is mostly dried egg white.)

Always apply your buttercream frosting at room temperature. Your frosting may be stored in the refrigerator for up to three days.

Chocolate Banana Crêpes

Of course, you could do Bananas Foster but this is a quick and easy alternative and you can use chocolate or regular crêpes. It's made with sliced bananas lightly sautéed in butter with a bit of rum flavoring. (Of course, you could use rum.)

For the Crêpes:



Ingredients

3/4 cup plus one tablespoon all-purpose flour
3 tablespoons cocoa
1 1/2 cups milk
2 large eggs
2 tablespoons granulated sugar
1 tablespoon vegetable oil
1 pinch salt

Directions

1. Sift the flour and cocoa into a medium bowl. Make a well in the center.
2. In a small bowl, whisk together the milk, eggs, sugar, vegetable oil, and salt. Add to the flour and whip to a smooth batter. Refrigerate the batter for two hours.
3. Heat a nine-inch crêpe pan on medium high heat. Brush with butter.
4. Measure batter into the hot pan. Immediately tilt and rotate the pan so that the batter covers the bottom of the pan in a thin layer.
5. Cook until bubbles appear and the bottom of the crêpe is cooked.
6. Use a pallet knife or thin, sturdy spatula to turn the crêpe. Cook the second side for about thirty seconds, not as long as the first side.
7. Remove the crêpe to a sheet of parchment paper or waxed paper and repeat with the rest of the batter.

For the filling and topping:

3 bananas, peeled and sliced diagonally
3 tablespoons butter
3 tablespoons brown sugar
1/2 teaspoon cinnamon
[Lawford Reserve Coconut Cream Syrup \(optional\)](#)
Chocolate syrup
Whipped cream (optional)

1. Very lightly sauté the bananas in the butter until just warm. Sprinkle in the brown sugar and cinnamon.
2. Stir in [coconut cream syrup](#) if desired.
3. Fill the crêpes and fold as desired. Drizzle with chocolate syrup and top with whipped cream if desired.

Chocolate Snickerdoodles Recipe

Ingredients

1 1/3 cups sugar
1/4 teaspoon salt
2/3 cup (10 2/3 tablespoons) butter
2 large eggs
1 teaspoon vanilla
2 1/4 cups flour
1/2 teaspoon cream of tartar
3/4 teaspoon baking soda
1/3 cup Dutch cocoa
2 tablespoons sugar
2 teaspoons cinnamon



Directions

Preheat oven to 375 degrees.

1. Cream together the sugar, salt, and butter. Beat in the eggs one at a time. Continue beating until the mixture is light and fluffy, at least four minutes. Add the vanilla.
2. Add the flour, cream of tartar, baking soda and cocoa and mix until combined. Chill the dough for one hour.
3. With your hands, form the dough into one-inch or slightly larger, balls. Mix the remaining sugar and cinnamon together. Roll the balls in the cinnamon-sugar mixture.
4. Place the balls on an ungreased baking sheet about 1 1/2 to 2 inches apart and bake for 11 minutes or until done. Do not over bake. Cool on wire racks.

Variations

- For pinto-type cookies, roll the cookies generously in powdered sugar rather than a cinnamon and sugar mixture. Bake as directed.
- For crunchy-topped cookies, roll the cookies generously in turbinado sugar rather than a cinnamon and sugar mixture. Bake as directed.

The baker's comments

We really liked the mixture of cinnamon and chocolate in the original version. But then, the crunch from turbinado sugar was very good also.

It is very important that you measure the flour properly and that you do not over bake the cookies.

Chocolate Rice Krispies® Treats Recipe

This is simply Rice Krispies Treats with added chocolate. It is nearly as simple as the original recipe.



Ingredients

2 tablespoons butter
4 cups miniature marshmallows
1 1/4 cup milk chocolate chips
6 cups Kellogg's Rice Krispies cereal
or equal

Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is hot, melted, and smooth. Add the chocolate chips and stir until smooth.
2. Add the rice cereal. Stir until the cereal is uniformly combined with the marshmallow mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes: *The chocolate chips will melt in the hot marshmallow mixture. Depending on how well you stir the mixture, you will have either a uniformly chocolate mixture or a marbled effect.*

If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

Chocolate Angel Food Cake

Ingredients

1 1/2 cups egg whites (about 12 large eggs)
3/4 cup sifted cake flour
1/3 cup cocoa
1 1/3 cup sugar
1/4 teaspoons salt
3/4 teaspoon cream of tartar
1 teaspoon vanilla extract



Directions

Preheat the oven to 350 degrees (after step 1).

1. Separate the eggs before heating the oven (see tips), adding the whites to a liquid measuring cup until you have 1 1/2 cups. It will take about 12 large eggs.
2. Sift the flour before measuring. If you do not have a sifter, use a whisk to fluff the flour before measuring. Add about half the sugar to the flour and the cocoa and sift again.
3. Beat the egg whites in a large bowl, adding the salt and the cream of tartar to the whites as soon as they become foamy. Continue beating. As soft peaks begin to form, add the remaining sugar and extract. Beat until peaks form.
4. Using a spatula, gently fold the flour, cocoa, and sugar mixture into the egg white foam with “over and up” motions. Be sure to scrape the bottom of the bowl for the flour mixture will sink. Mix only until the flour is moistened. Working the batter longer tends to drive the air bubbles from the foam and reduces the cake's volume.
5. Scrape the batter into a ten-inch tube pan and bake immediately. Bake for 45 minutes or until the cake is done.
6. When the cake is removed from the oven, immediately invert the tube pan on the counter. Many tube pans have legs for this purpose. If the tube pan does not have legs, invert the pan over a narrow-necked bottle inserted into the tube.

Chocolate Syrup

It's easy to make your own chocolate syrup. Use it as you would the chocolate syrup from the store—in recipes, over ice cream, for chocolate drinks, or in a smoothie.

This is a syrup, not a sauce. As a syrup, it is nearly fat-free and does not have the consistency and “mouth feel” of a sauce.

This recipe was taken from our reference book, *How to Bake*. If you do not have this free, downloadable, 250-page book of baking instructions and recipes, [get your book here](#).

Homemade Chocolate Syrup Recipe

This makes great, homemade chocolate syrup. The only fat in the recipe is any incidental fat that might be in the cocoa.

Ingredients

1 cup granulated sugar
1 cup water
1 teaspoon vanilla extract
1/2 cup cocoa

Directions

Add the sugar and water to a saucepan. Stir and cook until the syrup reaches a full boil. Remove from the heat.

Add the cocoa a little at a time, whisking steadily as you add the powder. Press the hot syrup through a fine strainer. Add the extract. After sitting for a few minutes, you are likely to have a scum on the top. Skim it off. Cover and store in the refrigerator.

