



Chocolate eBook



Hello and thank you for downloading a copy of the Chocolate eBook brought to you by Dinner and a Murder Mystery Games & Diva Girl Parties & Stuff. We have compiled a large selection of “sinful” chocolate delights. We hope that this eBook will help you when planning one of our spectacular murder mystery parties, or any other time you get a mouthwatering chocolate craving.

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Mouth-Watering Chocolate Cakes & Pies

*... the taste of chocolate is a sensual pleasure in itself, existing in the same world as sex...
For myself, I can enjoy the wicked pleasure of chocolate... entirely by myself. Furtiveness
makes it better. ~ Dr. Ruth Westheimer ~*

Death by Chocolate Cake

45 minute cook time; 10 minute prep time

- ~ 1 (18 ounce) box of Pillsbury' s Devil's Food Cake Mix
- ~ 1 (3 1/2 ounce) box instant chocolate pudding mix
- ~ 1 cup crushed pecans
- ~ 1/2 cup milk chocolate chips
- ~ 1/2 cup peanut butter morsels
- ~ 1 container of Pillsbury' s Milk Chocolate Frosting
- ~ Extra chocolate chips, for topping
- ~ Extra crushed pecans, for topping

Prepare cake by the directions on the box and add dry pudding mix. Then, add morsels and nuts and mix well with an electric mixer. Bake as directed in two 8 inch round cake pans sprayed with Pam and lightly floured. When cakes have cooled, spread icing on first layer and sprinkle with additional morsels and nuts. Add second layer and repeat the process icing the sides of the cake as well. Makes 12 servings.

Rose ~United States

Dip chocolate cookies in a cup of heated chocolate syrup.
Yummmmm.

Irene ~ United States

Make vanilla pudding and add partially cooled melted chocolate. Top with whipped cream and a raspberry.

Tina ~ United States

Melt dark chocolate and add a spoonful of peanut butter in the microwave. Dip either bananas or strawberries in it.
Mmmm! It is delicious!

Jami ~ United States

Chocolate covered anything (*fruit, nuts, breads, pastries....ganache is the best*).

Beth ~ United States

Pretzel rods dipped in melted white chocolate. Best snack ever!!!

Dorothy ~ United States

Melt a chocolate bar in microwave and then, dip almonds into the melted chocolate. Put dipped almonds on waxed paper to set. Delicious!

Clydia ~ United States/Barb ~ United States

Dip strawberries in melted semisweet chocolate; set on waxed paper; sprinkle with sweetened shredded coconut before the chocolate sets.

Dawn ~ United States



Chocolate Pecan Pie

- ~ 4 oz *semisweet chocolate*
- ~ 2 tablespoons margarine, melted
- ~ 3 eggs
- ~ 1/3 cup sugar
- ~ 1 cup corn syrup (light or dark)
- ~ 1 ¼ cups pecan halves
- ~ 1 unbaked 9-inch pie shell, homemade or frozen

1. Preheat oven to 350 degrees.
2. In a double boiler melt chocolate and margarine. Let cool slightly.
3. In a medium bowl beat eggs lightly.
4. Add sugar, corn syrup, chocolate mixture, and vanilla then stir until well blended. Mix in pecans after you have blended the mixture well.
5. Set pie shell on heavy-duty baking sheet and pour in filling. Bake 50 to 55 minutes, until knife inserted midway between center and rim comes out clean.
6. Cool pie on wire rack to room temperature before cutting.



Death by Chocolate Cake 2

Cake:

- ~ 8 oz (225 g) dark semisweet chocolate (40-50% cocoa)
- ~ 2/3 cup (140 g) butter
- ~ 1 cup (210 g) sugar
- ~ 4 eggs
- ~ 4 heaped tablespoons / 1 dl all-purpose flour
- ~ 4 tablespoons unsweetened cocoa powder
- ~ 1 1/2 teaspoon baking powder or 1 teaspoon baking soda
- ~ 1 teaspoon vanilla extract
- ~ 4 tablespoons sour cream

1. Preheat oven to 350 deg F (Gas mark 4 or 180 deg C).
2. Line a circular 10 inch (25 cm) cake tin (3 inches tall) with greaseproof or other non-stick paper and grease the tin. (Please note that the cake will rise to 3 inches and collapse somewhat when cooled. If your cake tin is less than 10 inches wide and 3 inches tall we recommend that you use two cake tins.)
3. Break the chocolate into small pieces and melt with butter over hot water.
4. Beat the eggs with sugar, mix with flour, cocoa powder, baking powder and vanilla extract.
5. Slowly fold in the melted butter and chocolate and the sour cream.
6. Bake at 350 degrees until a wooden pick inserted in center comes out clean, approximately 50 minutes.
7. Cool the cake. Remove the crusted surface on the top of the cake, and cut in half, horizontally.

Frosting:

- ~ 2/3 cup (1.6 dl) heavy cream or whipping cream
 - ~ 9 oz (260 g) semisweet dark chocolate (40-50% cocoa)
1. Heat 2/3 cup (1.6 dl) of heavy cream or whipping cream in a sauce pan.
 2. Remove from heat, add 9 oz (260 g) of finely chopped dark semisweet chocolate, stir until smooth, and let it cool until it thickens.
 3. Use one 1/3 of the frosting between the two layers, 1/3 on top, and the rest around the cake. Put the cake into the fridge for one hour or more to harden the frosting.
 4. This cake should be room temperature when served.

Denver ~ United States

Melt dark chocolate or chocolate chips with sweet condensed milk and drizzle it over fruits and cookies for simple fudge topping!

Amber ~ United States

Slice a fresh pineapple into rings. Melt semisweet chocolate pieces in a double boiler. Using paper towel, dry off each pineapple slice and then dip halfway into the melted chocolate. Place in center of dessert plate and fill center of pineapple with fresh raspberries. Great just like that or you can top with a dollop of whipped cream.

Dawn ~ United States

Combine melted chocolate and melted marshmallows and pour over ice cream. Add crushed nuts on top and a cherry in the center. Very Good!

Gloria ~ Canada

Coat potato chips in chocolate.

Vicki ~ United States

Melt chocolate until smooth and creamy. Roll a peeled banana in the chocolate and lay it on waxed paper. Then, place it in the freezer. They come out like chocolate popsicles... sweet and healthy too. For a change, mix coconut (or any other ingredient you enjoy) in the chocolate before rolling the banana in the it.

Nancy ~ Canada

For a special treat, freeze Milky Way bars with popsicle sticks in the ends. Kids love them.

Marie ~ United States

Combine salted whole almonds and cinnamon flavored chocolate chips for a quick snack.

Michele ~ United States



Easy Chocolate Treats

Easy Chocolate Treats

The 12-step chocoholics program:

NEVER BE MORE THAN 12 STEPS AWAY FROM CHOCOLATE!

~ Terry Moore ~

Take dark chocolate, melt it, and stir some nuts through it. Then, cool it, break it up in pieces and ENJOY!

Deb ~ Canada

Slice a banana length-ways, spread with peanut butter and drizzle with melted chocolate, top with light cool whip and pecans.

Nancy ~ Canada

Melt chocolate with mini marshmallows, nuts, and coconut. Rolled into a log and chilled for several hours. Slice log into pieces when chilled and firm.

Aurelia ~ United States

Black Forest Cheesecake

Cherry topping:

- ~ 2 cups pitted dark sweet cherries
- ~ 1/4 cup sugar
- ~ 1 tablespoon fresh lemon juice
- ~ 2 teaspoons cornstarch

Crust:

- ~ 1 1/3 cups chocolate graham cracker crumbs (*about 9 1/2 cookie sheets*)
- ~ 1/4 cup sugar
- ~ 1 tablespoon butter or stick margarine, melted
- ~ 1 large egg white
- ~ Cooking spray

Filling:

- ~ 1 cup fat-free sour cream
- ~ 1/2 cup fat-free sweetened condensed milk
- ~ 1 (*8-ounce*) block 1/3-less-fat cream cheese, softened
- ~ 1 (*8-ounce*) block fat-free cream cheese, softened
- ~ 1 1/4 cups sugar 3 tablespoons unsweetened cocoa
- ~ 2 teaspoons vanilla extract
- ~ 2 large eggs
- ~ 1/2 cup semisweet chocolate minichips
- ~ 36 dark sweet cherries, pitted and halved

Black Forest Cheesecake Directions

To prepare the cherry topping, place 2 cups cherries in a blender or food processor, and process until smooth. Combine the pureed cherries, 1/4 cup sugar, lemon juice, and cornstarch in a small saucepan. Bring to a boil, and cook 1 minute, stirring constantly. Pour cherry topping into a bowl; cover and chill. Preheat oven to 350E.

To prepare the crust, combine crumbs, 1/4 cup sugar, butter, and egg white in a bowl; toss with a fork until well-blended. Press crumb mixture into the bottom of a 10-inch spring form pan coated with cooking spray. Bake at 350E for 10 minutes; cool on a wire rack. Reduce oven temperature to 300E.

To prepare the filling, combine sour cream, milk, and cheeses in a large bowl. Beat at medium speed of a mixer until well-blended. Add 1 1/4 cups sugar, cocoa, vanilla, and eggs; beat well. Stir in minichips. Pour cheese mixture into prepared pan. Bake at 300E for 50 minutes or until almost set (*center will not be firm, but will set up as it chills*). Turn oven off; cool cheesecake in closed oven 40 minutes. Remove from oven; cool on a wire rack. Spread cherry topping over cheesecake. Top with cherry halves. Cover and chill 8 hours.
Yield: 16 servings

This recipe for Black Forest Cherry Cheesecake was a hit at our Death by Chocolate party this spring.

Kenneth ~ United States

Edible Serving Box

Buy the small penny candy bags. Melt semi-sweet chocolate and paint the inside of the bags about 3 inches high with the chocolate. Let them cool in the freezer. Repeat several times until bags are coated well. Freeze thoroughly. Peel paper from bag. Fill with white or milk chocolate mousse, or your favorite rich ice cream. Add fresh berries and mint leaves for a fresh garnish. Nice presentation and delicious!

Kerry ~ United States



Chocolate Birthday Candles

Take ten vanilla wafers and place a square from a milk chocolate bar between each wafer, stack and pour a coating of "shell" chocolate over the tower. Place a birthday candle on top. Make enough so that each person at the birthday party will have their own Birthday Candle.

Ken ~ United States



Edible Picture Frames

Use plaster molds to pour melted chocolate in. Chocolate can be used to make great edible picture frames.

Diane ~ Canada

Note from editor ~ Have a loved one's picture imprinted on some filo dough and then mount it in the chocolate picture frame to make an amazing gift.

Wendy ~ <http://www.diva-girl-parties-and-stuff.com>

Chocolate Faces

Last valentines Day I made a mold of both my husband's and my face from layers of very thin tin foil. I starched the back of it, and sprayed the inside with PAM. Then, I poured milk chocolate inside and made chocolate molds of our faces. Finally, I used colored sugar and water to paint lips and eyes. Now I wish I had taken a picture of them because they turned out awesome.

Brittanie ~ Canada

Chocolate Leaves

Melt different kinds of chocolate and brush them on a variety of clean, dry herb leaves (*mint, bay, etc.*). Then chill and peel off the leaves. This also works well with some firm edible flowers. The chocolate leaves are lovely on cupcakes, small cakes, etc.

Tamara ~ United States

Chocolate Pinwheel Cake

- ~ 4 eggs, separated
- ~ 1/2 cup plus 1/3 cup granulated sugar, divided
- ~ 1 teaspoon vanilla extract
- ~ 1/2 cup all-purpose flour
- ~ 1/3 cup Cocoa
- ~ 1/4 teaspoon baking powder
- ~ 1/4 teaspoon baking soda
- ~ 1/8 teaspoon salt
- ~ 1/3 cup water
- ~ Powdered sugar
- ~ 1 cup cherry pie filling
- ~ 1 tub (8 oz.) frozen whipped topping, thawed and divided
- ~ Blueberries, raspberries, halved strawberries

1. Heat oven to 375 F.
2. Line 15-1/2x10-1/2x1-inch jelly-roll pan with foil; generously grease foil.
3. Beat egg whites in large bowl until foamy; gradually add 1/2 cup granulated sugar, beating until stiff peaks form.
4. Beat egg yolks and vanilla in small bowl on high speed of mixer for about 3 minutes. Gradually add remaining 1/3 cup granulated sugar; continue beating 2 minutes. Combine flour, cocoa, baking powder, baking soda and salt; add to egg yolk mixture alternately with water on low speed, beating just until batter is smooth.
5. Fold chocolate mixture gradually into egg whites; spread evenly in prepared pan.
6. Bake 12 to 15 minutes or until top springs back when touched lightly in center. Immediately loosen cake from edges of pan; invert on towel sprinkled with powdered sugar. Carefully remove foil. Immediately roll cake in towel, starting from narrow end; place on wire rack to cool.
7. Unroll cake; remove towel. Spread with pie filling and 1-1/2 cups whipped topping; re-roll cake. Frost cake with remaining whipped topping. Place fruit on top of frosted cake. Refrigerate until serving time. Serves 8 to 10.

Denver ~ United States

Man cannot live on chocolate alone; but woman sure can.

~ Author Unknown ~

Chocolate Pudding Cage Indulgence

- ~ Small box of chocolate or chocolate fudge pudding (*cook and serve type*)
- ~ Chocolate cake mix (*dry*)
- ~ 1 package (*12 oz*) of chocolate chips
- ~ 1 cup nuts (*optional*)
- ~ Ice cream (*optional*)

Make the small box of chocolate or chocolate fudge pudding on stove top according to package directions. Cool to room temperature or slightly warmer. Add the chocolate cake mix (*dry*) to pudding. Stir together and pour mixture into 9 x 13 cake pan. Bake at 350 degrees for 25 minutes or until firm. Remove from oven and, while hot, sprinkle chocolate chips and nuts (*optional*) over top of cake. Serve warm or cold. Fantastic with ice cream!

Linda ~ United States

Mocha Rice Krispies Cake

- ~ 5 cups Rice Krispies
- ~ 4 Mars Bars
- ~ 2 Tablespoons Instant Coffee

Melt the Mars bars on medium heat. Stir in the instant coffee. Stir in the Rice Krispies. Press into a greased pan. Cool and serve.

Betty ~ Canada

Chocolate Roses

- ~ 10 Ounces of Chocolate Chips (*For white roses, use white chocolate chips*)
- ~ 1/3 Cup Light Corn Syrup Mix Ingredients

1. Melt the chocolate in the microwave for 1 minute.
2. When completely melted, add corn syrup and mix.
3. Pour onto waxed paper.
4. Use a spoon to spread out chocolate to 1/2 inch thick.
5. Cover loosely with another piece of wax paper and let stiffen over night.

Create a Masterpiece!

1. Roll 10 marble size balls out of the chocolate.
2. Place balls on waxed paper about 1 inch apart.
3. Place another piece on top and press each marble into a flat disk using your thumbs.
4. Remove one disk and curl it into a "teepee" shape (*narrow at the top, wider at the bottom*).
5. Wrap the next disk around the opening of the "teepee" and the third disk at the back of the "teepee".
6. This is the rose bud.
7. Continue adding disks which will look like petals.
8. Continue to layer them to create a rose in bloom!!

Denver ~ United States



Creative Mice

A unique decoration that can be used for many occasions. This chocolate mouse sits so cute at your table to amuse your guests.

Supplies needed to create the chocolate mouse:

- ~ Maraschino cherries (with stems)
- ~ Melting chocolate
- ~ Hershey' s Kisses
- ~ Almond slices
- ~ Red frosting (small amount for eyes)
- ~ String of black licorice (for whiskers)

To make:

Dip each maraschino cherry into melted chocolate using the stem attached. Leave stem on, as this is the tail. Set the chocolate covered cherry so that the tail is sideways. Add two almond slices upright to resemble ears to the opposite end of the covered cherry. Attach one Hershey' s Kiss for the head of mouse. Place two eyes appropriately on the "head" with red frosting using a toothpick. Attach the licorice to the "nose" to resemble whiskers. Totally edible mice! *Lori ~ US*



This guy found a bottle on the ocean, and he opened it and out popped a genie, and he gave him three wishes. The guy wished for a million dollars and poof a million dollars appeared beside him. Then he wished for a convertible, and poof, beside him was a convertible. And then, he wished he could be irresistible to all women.... Poof, he turned into a box of chocolates

~ Author Unknown ~

White Chocolate Cheese Cake

- ~ 1 lb 2 oz mascarpone
- ~ 4 oz white chocolate, melted
- ~ 1 lemon, juice and zest only
- ~ 2 oz icing sugar
- ~ 2 tart cases, crushed
- ~ 2 table spoon honey

Place the mascarpone, chocolate, lemon juice and zest, and icing sugar into a large bowl and mix to combine. Place the crushed cases into a bowl and mix with the honey. Spoon the honey mixture into two chefs ring on a serving plate, and press down. Top with the chocolate mixture and level down using a palette knife. Chill in the fridge for 10 mins, then remove the ring.

To make the praline, gently melt the sugar in a small pan over a low heat until caramelized. Meanwhile, place the hazelnuts into a food processor and blitz until fine. Add the hazelnuts to the caramel and shake the pan to coat the nuts. Pour the mixture on an oiled baking sheet and leave to set. Break the praline into pieces and serve on top of the cheesecakes.



*The 12-step chocoholics program: Never Be More Than
12 Steps Away from Chocolate!*

~ Terry Moore ~

Rich Chocolate Mousse Cake

- ~ 4 egg whites
- ~ ½ cup (100g) sugar
- ~ 5 oz (140g) hazelnuts, finely ground
- ~ 2 tablespoons unsweetened cocoa powder
- ~ 9 oz (250g) dark semi or bittersweet chocolate (60-70%) – Filling
- ~ 4 egg yolks – Filling
- ~ 1/3 cup (60g) sugar – Filling
- ~ ¼ cup + 1 cup (0.6 + 2.4dl) whipping cream – Filling

- Cake:**
1. Preheat oven to 350 degrees F (Gas mark 4 or 180 deg. C)
 2. Line a 9 inch cake tin with greaseproof or other non-stick paper and grease the tin.
 3. Whisk the egg whites until stiff and in peaks by using an electric mixer, gradually add the sugar and whisk well each time sugar has been added.
 4. Mix with finely ground hazelnuts and cocoa powder.
 5. Bake at 350 degrees for 15 minutes or until a wooden pick inserted in center comes out clean.
 6. Let cake cool.

- Filling:**
1. Melt finely chopped dark chocolate over hot water.
 2. Beat the egg yolks with 2oz sugar until white.
 3. Heat ¼ cup of whipping cream to the boiling point, and whisk in beaten egg yolks.
 4. Fold in melted chocolate. The mixture will immediately thicken. Let cool to approximately 100 degrees F / 38 degrees C.
 5. Whisk 1 cup of whipping cream. Fold with the egg and chocolate mixture, one tablespoon at a time until the filling becomes soft, then the remaining part of the cream.
 6. Transfer to the cake tin, and place in the refrigerator for several hours.



Creative Chocolate Ideas

Sweet Kisses

This is my favorite gift to give to a new bride as a shower gift and what I like to call *Sweet Kisses*. I use this homemade aphrodisiac to send my husband craving for more!

- ~ 8 oz of distilled water
- ~ 1 tsp. chocolate syrup
- ~ 1/2 tsp. Vanilla extract
- ~ 1/2 tsp. orange extract

Blend mixture together in bowl and using a funnel, fill a decorative spray bottle (*preferably dark glass*) with your *Sweet Kisses*. CAUTION! Spray only on areas you don't mind being kissed. This mixture is very tantalizing!

Bonus Tip for your Sweet Kisses bottle... Print the person's name and an applicable quote or phrase on a label and adhere it to the bottle.

Example: *Christina, "Sex is as important as eating and drinking and we ought to allow the one appetite to be satisfied with as little restraint or false modesty as the other."* ~

Marquise de Sade ~

Angela ~ United States

The Lunatic (Drink)

- ~ Chocolate and nut flavor
- ~ 1 measure chocolate liqueur
- ~ 1 measure milk
- ~ 1 measure walnut liqueur
- ~ 1 heaped teaspoon cocoa powder

Mix ingredients, Shake, Pour, and enjoy!

Denver ~ United States



<http://www.cacaoweb.net>

White Chocolate Cake

- ~ 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

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.

White Chocolate Bread & Butter Pudding Cake

- ~ 4 Slices bread, cut in half
- ~ 1 egg, plus 1 extra yolk
- ~ 3 table spoons of caster sugar
- ~ Seeds from 1 vanilla pod
- ~ 5 fl oz of double cream
- ~ 5 fl oz of milk
- ~ 2 ½ oz white chocolate
- ~ 2 oz butter, cubed
- ~ 1 bag of icing sugar, to dust

Preheat the oven to 400 degrees, Arrange the bread in an ovenproof dish. Beat together the egg, egg yolk, sugar and vanilla seeds until light. Heat the cream, milk and chocolate until the chocolate starts to melt, and gradually pour onto the eggs and sugar, beating all the time to incorporate.

Dot the bread with the butter and drizzle over the chocolate custard. Bake in the oven for 10–12 minutes. Dust with icing sugar and serve.

Chocolate Chip Strawberry Shortcake

- ~ Bisquick Biscuit Mix (*one recipe*)
- ~ 1/3 cup of mini chocolate chips (*plus a handful to sprinkle on top*)
- ~ Mashed or cut up strawberries (*add 1 tsp sugar to berries, and leave in fridge for 1/2 hour*)
- ~ Whipped cream

Add 1/3 cup of mini chocolate chips to the Bisquick Biscuit Mix (*one recipe*) Mix as noted on box. Cut out with 2" cutter. Bake biscuits and split when cool. Fill and top with strawberries. Top with whipped cream. Sprinkle with 3–5 mini chocolate chips.

Monique ~ Canada

Chocolate Guinness

- ~ 8 large egg yolks
- ~ 1 cup sugar
- ~ One 14.9-ounce can Guinness Draught
- ~ 3 cups heavy cream
- ~ 7 ounces high-quality bittersweet (*70 to 72% cacao*) chocolate, finely chopped
- ~ Six 8-ounce old-fashioned glasses

Open can of Guinness and slowly pour into 4-cup measuring cup, pouring down side of cup to reduce foaming. Pour half of Guinness (*about 7/8 cup*) into heavy-bottomed 3-quart saucepan. Add 2 1/4 cups cream and whisk to combine. Set over medium heat and heat, whisking occasionally, until bubbles just begin to form at edges. Remove from heat, add chocolate, and whisk until smooth. Slowly pour hot chocolate mixture into eggs, whisking constantly to prevent curdling. Return mixture to saucepan and set over moderately low heat. Cook, whisking constantly, until mixture thickens and coats back of spoon, about 15 minutes. (*Pudding will look separated.*) Pour into blender and blend on high for 1 minute.

Divide pudding among glasses, leaving at least 1 inch of space at top of each. Cover with plastic wrap and refrigerate until chilled and set. Meanwhile, pour remaining Guinness into small saucepan and bring to boil over medium heat. Reduce heat to moderately low and simmer, uncovered, until reduced to 1 tablespoon, about 20 minutes. Pour syrup into small bowl and let cool. Beat remaining cream until soft peaks form. Add Guinness syrup and beat until combined. Divide cream among 6 glasses of pudding and serve.

Denver ~ United States



Delectable Chocolate Drinks

The divine drink, which builds up resistance and fights fatigue.

'A cup of this precious drink (cocoa) permits man to walk for a whole day without food'

~ Montezuma – Aztec Emperor (c. 1480 – 1520) –

Ultimate Chocolate Raspberry Martini

- ~ Irish Cream
- ~ 1 1/2 oz Creme de Cacao
- ~ 1 1/2 oz Raspberry Vodka
- ~ 1 1/2 oz Chocolate Syrup

Mix it up! Take a Martini Glass and twirl the glass while slowly pouring the Chocolate Syrup in an up and down motion. Shake the rest of the ingredients and pour into glass. Viola! Ultimate Chocolate Raspberry Martini!!

Denver ~ United States

Chocolate Fruit and Nut Refrigerator Cake

- ~ 8 oz Hobnobs or ginger nut biscuits, broken into small pieces
- ~ 1 oz dried cherries
- ~ 1 oz glace cherries, chopped
- ~ 1 oz dried apricots, chipped
- ~ 1 oz dried blueberries
- ~ 1 oz sultanas
- ~ 1 oz mixed peel
- ~ 1 oz flaked almonds
- ~ 6 oz dark Belgian chocolate (70% cocoa solids) broken into small pieces.
- ~ 5 oz unsalted butter
- ~ 3 table spoons double cream

Mix together the first eight ingredients in a bowl. Meanwhile, place the chocolate, butter and cream into a saucepan over a low heat and allow the chocolate to melt, stirring to combine.

Pour the chocolate mix over the biscuit and fruit mix and stir everything well until combines. Meanwhile, line an eight-inch cake tin with a large sheet of foil pressing it carefully into the tin. Brush the foil with a scant coating of vegetable oil.

Spoon the chocolate mix into the foil-lined cake tin and push down well. Cover the cake with the foil and place in the refrigerator and chill for about two hours. Remove from the tin and lift the foil. Cut into wedges and serve with vanilla ice-cream.



Decadent Cookies and Treats

'Chocolate is a perfect good, as wholesome as it is delicious, a beneficent restorer of exhausted power...it is the best friend of those engaged in literary pursuits.'

~ Baron Justus von Liebig, German chemist (1803-1873) ~

Thumbprint Chocolate Cookies

- ~ 3 c. flour
- ~ 1 tsp baking soda
- ~ 1 tsp. baking powder
- ~ 1 1/2 c. sugar
- ~ 1 tsp. salt
- ~ 1 box of chocolate pudding mix
- ~ 1 cup of shortening
- ~ 2 to 3 eggs
- ~ 4 to 6 tbsp milk

Sift together flour, baking soda, baking powder, sugar, salt, and box of chocolate pudding mix. Cut in shortening until it looks like meal. Blend together eggs and milk. Add to meal. Make little balls and indent the center using your thumb. Bake at 350 degrees for seven minutes. Take cookies out and squeeze just a dab of chocolate syrup into each indentation (*may need to indent some again*). Bake for another 7 minutes. Let cool. EAT!

Julie ~ United States

Chocolate Pretzels

- ~ 1 cup semi-sweet chocolate chips
- ~ 1 cup premier white chips, divided
- ~ 1 tbsp plus 1/2 tsp shortening (*do not use butter, margarine, spread or oil*), divided
- ~ About 24 salted or unsalted pretzels (*3x2 inches*)

1. Cover tray or cookie sheet with waxed paper.
2. Place chocolate chips, 2/3 cup white chips and 1 tablespoon shortening in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. Microwave at HIGH an additional 1 to 2 minutes, stirring every 30 seconds, until chips are melted when stirred.
3. Using fork, dip each pretzel into chocolate mixture; tap fork on side of bowl to remove excess chocolate. Place coated pretzels on prepared tray.
4. Place remaining 1/3 cup white chips and remaining 1/2 teaspoon shortening in small microwave-safe bowl. Microwave at HIGH 15 to 30 seconds or until chips are melted when stirred. Using tines of fork, drizzle chip mixture across pretzels. Refrigerate until coating is set. Store in airtight container in cool, dry place. About 2 dozen coated pretzels.

Optional: Use white chocolate chips as a base instead of chocolate chips.

Denver ~ United States

Chocolate is cheaper than therapy and you don't need an appointment.

~ Anonymous ~

Chocolate Strawberry Pizza

- ~ 10 oz. Refrigerated Pizza Dough
- ~ 1 12 oz. tub regular cream cheese
- ~ 1/4 cup chocolate syrup
- ~ 6 tablespoons confectioners sugar
- ~ 1 cup chocolate chips
- ~ 1 pint strawberries, washed, hulled and sliced
- ~ *optional*: whipped cream, sprinkles

Preheat oven to 425EF. Blend chocolate syrup and sugar into cream cheese until smooth. Lightly grease with vegetable oil 9x13 inch baking pan. Spread pizza dough on baking sheet to cover. Bake dough in oven for 6 minutes. Remove from oven. Spread cream cheese mixture evenly on pizza crust, leaving 1/2 inch border around edge. Return to oven and bake 7 minutes. In the meantime, melt chocolate chips in microwave or over double boiler according to instructions on package and stir until smooth. Remove pizza from oven and gently spread melted chocolate across top. Top with sliced strawberries. Serve warm or, if firmer consistency is preferred, after chilling in refrigerator for an hour. Top with whipped cream and sprinkles, if desired.

Denver ~ United States



Chocolate makes everyone
smile- even bankers.

~ Chocolatier Benneville Strohecker~

Chocolate Pinwheel Cookies

- ~ 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

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 .

Denver ~ United States

There are four basic food groups: milk chocolate, dark chocolate, white chocolate, and chocolate truffles.

~ Anonymous ~

Chocolate Cereal Bars

- ~ 1 (14-ounce) can creamy chocolate sweetened condensed milk
- ~ 1 (10-ounce) package peanut butter morsels
- ~ 1 (10 1/2-ounce) package miniature marshmallows
- ~ 1 (15-ounce) package toasted oat O-shaped cereal (13 cups)
- ~ 1 cup chopped roasted peanuts

Cook the first 3 ingredients in a Dutch oven over medium heat, stirring constantly, 7 minutes or until melted and smooth. Stir in cereal and peanuts. Press into a lightly greased 15- x 10-inch jellyroll pan or two 9-inch square pans. Cool 3 hours or until firm. Cut into bars.

Denver ~ United States



Chocolate Popcorn

- ~ 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

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.

Denver ~ United States

Good Living is an act of intelligence, by which we choose things which have an agreeable taste rather than those which do not.

~ Brillat-Savarin ~

Mandis Candies

- ~ 24 oz. butterscotch morsels (2 bags)
- ~ 12 oz semi-sweet chocolate morsels (1 bag)
- ~ 24 oz. dry-roasted peanuts (1 large jar)
- ~ 15 oz. raisins (1 large box)

First, combine the butterscotch and chocolate chips in a large pot. Constantly stir the chips over the low heat until completely melted. (*Note: I melt them over a low heat on the stove, but I have to be cautious not to scorch the pot. If you own a double boiler or a microwave dish, safe for melting chocolate, you might prefer to do it that way.*) Once melted, remove from heat and QUICKLY pour in the nuts and raisins. Stir until all nuts and raisins are coated. Quickly drop by spoonfuls (*big or small, piled high or flat, round or strangely shaped, whatever!*) onto non-stick cookie sheets. They will cool and solidify in a few hours, but the truly impatient can pop a tray into the refrigerator for about 5 minutes and then flex the edges (*much as you would an ice cube tray*) to cause the treats to pop off instantly cool and ready to eat. Makes about 24-48 treats depending upon the size you prefer.

This recipe is so quick and easy. It's basically pour, stir and drop. I started making this candy years ago at Christmastime when my cousin Amanda was still a little girl. It was her favorite thing at my holiday party, so I have made it for her every Christmas since. Now she is a beautiful young woman of seventeen, but I still see her as a little girl, so I plan to make her candy until she tells me to stop!

Vickie ~ United States



Triple Chocolate Brownies

- ~6 oz. fine-quality bittersweet chocolate chopped
- ~2 ounces unsweetened chocolate, chopped
- ~3/4 cup (1 1/2 sticks) unsalted butter
- ~1 1/2 cups sugar 2 tsp. vanilla
- ~4 large eggs
- ~1 tsp. salt
- ~1 cup flour
- ~1 cup semisweet chocolate chips

In metal bowl, set over a pan of barely simmering water, melt bittersweet chocolate and unsweetened chocolate with butter, stirring till mixture is smooth. Remove from heat and let cool till lukewarm. Stir in the sugar and vanilla and add the eggs, one at a time, stirring well after each addition. Stir in the salt and flour just till combined, then add chocolate chips. Pour batter into well-buttered and floured 13 x 9 inch baking pan, smooth the top and bake at 350 degrees for 25-30 minutes or until tester comes out with crumbs adhering to it. Let cool completely in pan on rack and cut into 24 bars.

Yield: 24 brownies Kenneth ~ United States



Chocolate Quicky Sticky Bread

- ~ 2 loaves (16-oz. each) frozen bread dough
- ~ 3/4 cup granulated sugar
- ~ 1 tablespoon Cocoa
- ~ 1 teaspoon ground cinnamon
- ~ 1/2 cup (1 stick) butter or margarine, melted and divided
- ~ 1/2 cup packed light brown sugar
- ~ 1/4 cup water
- ~ Chocolate Chip Mini Kisses (1 bag)

1. Thaw loaves as directed on package; let rise until doubled.
2. Stir together granulated sugar, cocoa and cinnamon. Stir together 1/4 cup butter, brown sugar and water in small microwave-safe bowl. Microwave at HIGH (100%) 30 to 60 seconds or until smooth when stirred. Pour mixture into 12-cup fluted tube pan.
3. Heat oven to 350EF. Pinch off pieces of bread dough; form into balls, 1-1/2 inches in diameter, placing 3 chocolates inside each ball. Dip each ball in remaining 1/4 cup butter; roll in cocoa-sugar mixture. Place balls in prepared pan.
4. Bake 45 to 50 minutes or until golden brown. Cool 20 minutes in pan; invert onto serving plate. Cool until lukewarm. 12 servings.

Denver ~ United States

Chocolate is good for three things. Two of'em cannot be mentioned on public television.

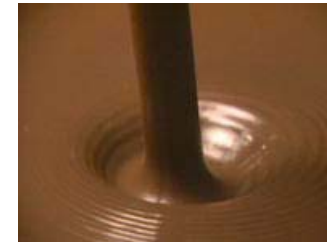
~ Anonymous ~

Chocolate Crunchy Peanut Butter Balls

- ~ 6 cups confectioners sugar
- ~ 1 teaspoon vanilla extract
- ~ 2 to 3 cups semi sweet chocolate chips
- ~ 2 cups crunchy peanut butter
- ~ 1 cup margarine

Melt chocolate chips in double boiler. In a medium bowl mix together confectioners sugar, margarine, crunchy peanut butter. Add vanilla extract. Form 1 to 2 inch balls from the dough. Dip balls into chocolate with a fork, set on wax paper, and let cool. Makes approximately 3 dozen.

Brenda ~ Canada



Chocolate flows in deep dark, sweet waves, a river to ignite my mind and alert my senses.

~ Anonymous ~

I will make Old Women Young and Fresh; Create New Motions of the Flesh. And cause them to long for you know what, if they but taste of chocolate.

~ "A History of the Nature and Quality of Chocolate", James Wadworth (1768- 1844) ~