



Chocolate Extravaganza...

For Joan Norman's 65th birthday, friends and family gathered in a celebration of chocolate. These recipes were used to create a chocolate dessert buffet for the event.

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Triple Chocolate Treasure Cake

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 130.

Ingredients: Cake

1 ¾ cups	sugar	5	squares unsweetened chocolate (melted)
1 ¾ cups	all-purpose flour		
2 tsp	baking soda	1 cup	strong black coffee, lukewarm
1 tsp	baking powder	¾ cup	sour cream
½ tsp	salt	¼ cup	vegetable oil
		1 tsp	vanilla

Ingredients: Filling

6	squares white chocolate, chopped	¼ cup	whipping cream
¼ cup	butter		

Ingredients: Garnish

	whipped cream
2	squares bittersweet chocolate (melted)

Directions: Cake

- Heat oven to 350°F (180°C).
- Combine all ingredients for cake in a large mixing bowl and beat on high speed of electric mixer for 2 minutes.
- Pour into greased and floured Bunt pan.
- Bake for 45-50 minutes or until toothpick inserted in centre comes out clean. This cake will have a slight dip in the centre.
- Cool 10 minutes; remove sides of pan. Push the handle end of wooden spoon into cake to make deep holes over entire surface of cake.

Directions: Filling

- Melt white chocolate and butter with whipping cream over very low heat. Stir until smooth; cool slightly.
- Pour filling into holes in cake; chill.
- Just before serving, garnish top with whipped cream and melted chocolate. Decorate as desired.

Prep time: 20 minutes

Baking time: 50 minutes

Makes 12 servings.

German Chocolate Cake

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 85.

Ingredients: Cake

1 cup	butter or margarine	1 tsp	vanilla
1 ⅔ cups	sugar	2 ¼ cups	all-purpose flour
4	eggs, separated	2 tsp	baking powder
4	squares Baker's sweet chocolate, melted	½ tsp	salt
		1 ¼ cups	milk

Ingredients: Topping

½ cup	butter or margarine	2 cups	chopped pecans
½ cup	packed brown sugar	2 cups	Baker's Angel Flake Coconut
½ cup	milk	2 tsp	vanilla
2	eggs		

Directions: Cake

- Heat oven to 350°F (180°C).
- Beat butter and sugar until light and fluffy; blend in egg yolks, chocolate and vanilla.
- Add combined dry ingredients alternately with milk, mixing well after each addition. Fold in stiffly beaten egg whites.
- Pour into three greased and floured 9" (23 cm) layer pans.

Directions: Topping

- Combine butter, sugar, milk and eggs in saucepan. Cook over low heat, stirring constantly, until thickened. Stir in remaining ingredients.
- Evenly spread each layer with one-third of topping. Stack layers one on top of the other. Cover and store in the refrigerator.

Prep time: 20 minutes plus cooling.

Baking time: 30 minutes.

Makes: 12 servings.

Triple Chocolate Raspberry Fantasy

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 133.

Ingredients: Brownie Layer

3 squares	Baker's unsweetened chocolate	1 ¼ cups	packed brown sugar
2 squares	Baker's bittersweet chocolate	¾ cup	all-purpose flour
½ cup	butter or margarine	¼ tsp	baking powder
2	eggs		

Ingredients: White Chocolate Layer

1 pkg	Philadelphia Cream Cheese (softened)	3 squares	Baker's white chocolate, melted and cooled
⅔ cup	icing sugar, sifted		
2 Tbsp	raspberry liqueur (optional)	1	egg

Ingredients: Topping

½ cup	raspberry jam	white chocolate curls
½ cup	whipping cream	raspberries
4 squares	Baker's bittersweet chocolate, chopped	

Directions: Brownie Layer

- Melt chocolates and butter over low heat.
- Beat eggs and sugar on high speed of electric mixer for 5 minutes, or until thick and lemon-coloured. Fold in chocolate mixture, flour and baking powder.

Directions: White Chocolate Layer

- Heat oven to 325°F (160°C)
- Beat cream cheese, icing sugar, liqueur, chocolate and egg in medium bowl with electric mixer until blended and smooth.
- Randomly spoon white mixture onto brownie layer, leaving a space between each spoonful.
- Bake for 45-50 minutes until toothpick inserted in centre comes out almost clean.
- Cool.

Directions: Topping

- Spoon jam evenly over entire surface of pie.
- Heat cream with chocolate over low heat or in microwave on MEDIUM power for 3-4 minutes; stir until melted and smooth.
- Pour over top of pie, spreading evenly. Chill to set glaze. Garnish with white chocolate curls and raspberries.

Fabulous Fudge Marble Cake

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 113.

Ingredients: Cheese Mixture

1 pkg (250g) Philadelphia Cream Cheese	1	egg
¼ cup sugar	½ tsp	vanilla

Ingredients: Cake

1 cup all-purpose flour	3 Tbsp	butter or margarine
1 ⅓ cups sugar	1	egg
1 ¼ tsp baking powder	½ tsp	vanilla
½ tsp salt	3 squares	Baker's unsweetened chocolate, melted and cooled.
¼ tsp baking soda		
1 cup milk		

Ingredients: Chocolate Glaze

3 squares Baker's semi-sweet chocolate	½ tsp	vegetable oil
1 Tbsp butter or margarine		
1 Tbsp water		

Directions: Cheese Mixture

- Beat cheese, sugar, egg and vanilla until smooth. Set aside.

Directions: Cake

- Heat oven to 350°F (180°C).
- Combine cake ingredients. Blend 30 seconds on low speed of electric mixer. Beat 2 minutes on medium speed.
- Pour half of batter into greased 9" (23 cm) square pan. Cover evenly with cheese mixture. Top with remaining cake batter to cover completely. Using the end of a knife, draw the batters together to give a marbled effect.
- Bake for 50-55 minutes or until toothpick inserted in centre comes out clean. Cool.

Directions: Chocolate Glaze

- Melt chocolate with butter, water and oil over low heat; blend until smooth. Spread evenly over cake.

Prep time: 40 minutes.

Baking time: 55 minutes.

Makes: 9 servings.

Chocolate Peanut Butter Tarts

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 67.

Ingredients:

3 squares	Baker's semi-sweet chocolate, coarsely chopped	¼ cup	Kraft smooth peanut butter
12	unbaked medium tart shells	¼ cup	sugar
⅓ cup	corn syrup	½ tsp	vanilla
		2	eggs

Directions:

- Heat oven to 400°F (200°C)
- Place chocolate pieces in bottom of tart shells.
- Stir together remaining ingredients until smooth. Pour over chocolate to fill shells.
- Bake on bottom rack of oven, 12 - 15 minutes.

Prep time: 15 minutes.

Baking time: 15 minutes.

Makes: 12 servings.

Note: Recipe may also be made using 24 small tart shells. Bake 10-13 minutes.

Philadelphia Party Oreo Cheesecake

Recipe from the back of a 400g box of Oreo baking crumbs.

Ingredients:

2 ½ cups	Oreo baking crumbs	4	eggs
½ cup	melted butter	1 ½ cups	Mini Oreo cookies or 10 Oreo cookies, broken into pieces
4 pkg	Philadelphia cream cheese, softened (4x250g packages)	½ cup	whipping cream
1 cup	sugar	6 squares	Baker's semi-sweet chocolate

Directions:

- Combine baking crumbs and butter and press into a 13x9" baking pan.
- Beat cream cheese and sugar on medium until well blended. Add eggs, one at a time, mix just until blended. Pour half the batter over crust, sprinkle with cookies and top with remaining batter.
- Bake at 350°F for 40-50 minutes or until centre is almost set. Chill 4 hours or overnight.
- Heat whipping cream and chocolate over low heat. Stir until well blended. Pour over chilled cheesecake. Garnish with whipped topping and additional cookie pieces, if desired.

Prep time: 10 minutes.

Baking time: 40-50 minutes.

Makes: 16 servings.

Marble Bark

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 157.

Ingredients:

6 squares	Baker's bittersweet chocolate	1 cup	whole toasted nuts or dried fruit
6 squares	Baker's white chocolate		

Directions:

- Stir in half the nuts or dried fruit into *each* bowl of melted chocolate.
- Drop spoonfuls of chocolate, alternating white and bittersweet, on a waxed paper-lined cookie sheet.
- Using the end of a knife, draw the dark and white chocolate together to give a marbled effect. Gently tap cookie sheet on counter to smooth surface.
- Refrigerate until firm.

Prep time: 15 minutes plus chilling.

Makes: Break into about 20 pieces.

Chocolate Dipped Cherries

Recipe from *Baker's Best Chocolate Cookbook*, Brimar Publishers, 1995. ISBN 2-89433-177-0, page 166.

Ingredients:

2 Tbsp	butter, softened	1 cup	icing sugar
2 Tbsp	corn syrup	20	marachino cherries with stems, drained and dried thoroughly
dash	salt	5 squares	Baker's semi-sweet chocolate

Directions:

- Combine butter, corn syrup and salt; blend in sugar and mix until smooth. Chill fondant until firm enough to handle.
- Wrap about 1tsp (5mL) fondant around each cherry to cover completely. Roll between hands to smooth surface. Chill until firm.
- Partially melt chocolate over hot water. Remove from heat and continue stirring until melted and smooth.
- Dip cherries in chocolate making sure that stem end is completely covered. Place on waxed paper. Chill until chocolate is firm.
- Store cherries in refrigerator. Let stand at room temperature for 24 hours before serving to soften fondant.

Prep time: 1 hour plus chilling.

Makes: 20 cherries.

Note: Cherries may be soaked in brandy or sherry 24 hours before using. Dry well on paper towel before wrapping in fondant.

Skor Toffee Chocolate Bars

Recipe from *Calgary Herald*, November, 1999.

Ingredients:

¾ cup	margarine	2 Tbsp	margarine
¾ cup	packed brown sugar	1 pkg (300g)	milk choc. chips
1 ½ cups	flour	1 pkg (225g)	chipits skor toffee bits
1 can	sweetened condensed milk		

Directions:

- Cream first 3 ingredients until well blended and mixture comes together. Press evenly in 9x13 cake pan. Bake at 350°F for 20-25min, or until light golden. Cool on wire rack while preparing filling.
- Heat sweetened condensed milk & 2 Tbsp margarine in heavy saucepan, stirring constantly over medium heat for 5-10 minutes or until thickened. Spread over baked base. Bake 12-15 mins longer or until golden.
- Sprinkle choc. chips evenly over top. Bake 2 min. more until chocolate is shiny & soft. Remove from oven and spread chocolate evenly. Sprinkle skor toffee bits on top pressing lightly into chocolate. Cool completely. Store at room temperature

Prep time: 30 minutes

Baking time: 50 minutes

Makes: 4 dozen bars (freezes well)

The Palliser's Chocolate Pizza

Recipe from *Calgary Herald*, May, 1999.

Ingredients: Toppings

¾ cup	choc chips	¾ cup	butterscotch chips
½ cup	peanut butter	8oz.	choc. Courverture (I used chocolate melting wafers in bulk section)
1 cup	mini marshmallows		

Ingredients: Chocolate Pizza Base

1 cup	packed brown sugar	2 ¼ cups	flour
1 cup	butter	¾ tsp	baking salt
1 cup	white sugar	1 ½ cups	choc. chips
2	whole eggs		
1	tsp vanilla		

Directions:

- Cream together butter & sugars. Slowly add the eggs and vanilla. Add the dry ingredients. Evenly divide the mixture b/w two 10" pans & bake at 350°F for 25 min.
- Spread topping ingredients over pizza bases while they are still warm. The toppings will melt over the bases, looking like a pizza. Let cool in the pan. Turn out of the pan. Cut into pieces and serve.

Turtle Oat Squares

Recipe from *Company's Coming*, by Jean Pare

Ingredients:

1 cup	butter or margarine	1 tsp	baking soda
½ tsp	vanilla	½ tsp	salt
2 cups	quick cooking rolled oats	1 cup	semisweet chocolate chips
2 cups	all purpose flour	1 ½ cups	caramel sundae topping
½ cup	brown sugar, packed	¼ cup	all purpose flour

Directions:

- Melt butter with vanilla in large saucepan.
- Add next five ingredients (oats, flour, brown sugar, baking soda, salt). Stir well. Press $\frac{2}{3}$ in ungreased 9x13 inch pan.
- Sprinkle with chocolate chips.
- Stir butterscotch sauce and last amount of flour together. Drizzle over chocolate chips. Sprinkle with remaining $\frac{1}{3}$ rolled oat mixture
- Bake in 350°F oven for about 25 minutes until golden brown. Cool. Cuts into 54 Squares.

Chocolate Zucchini Loaf

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

½ cup hard margarine, softened	½ tsp baking soda
1 ⅓ cups granulated sugar	½ tsp baking powder
2 large eggs	½ tsp salt
1 tsp vanilla	1 ⅓ cups grated zucchini, with peel, packed
1 ¾ cups all purpose flour	⅓ cup sour milk (1 tsp white vinegar plus milk)
⅓ cup cocoa, sifted	½ cup chopped walnuts or pecans, optional

Directions:

- Cream margarine and sugar in medium bowl. Beat in eggs, one at a time. Stir in vanilla.
- Stir flour, cocoa, baking soda, baking powder and salt in small bowl.
- Stir zucchini and sour milk in separate small bowl. Add flour mixture to egg mixture in 3 parts, alternately with milk mixture in 2 parts, beginning and ending with flour mixture.
- Stir in walnuts. Turn into greased 9x5x3 inch loaf pan. Bake in 350°F oven for 70 to 80 minutes. A wooden toothpick inserted in the center should come out clean. Let stand in pan for 10 minutes before turning out onto rack to cool completely.

Fudge Crispies

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

2 cups	semisweet chocolate chips	2 tsp	vanilla
½ cup	hard margarine	1 cup	icing sugar
½ cup	corn syrup	4 cups	crisp rice cereal

Directions:

- Put first four ingredients into large saucepan. Heat on low, stirring often, until chips are melted.
- Stir in icing sugar.
- Measure cereal into large bowl. Add chocolate mixture. Stir well to coat. Pack into greased or foil-lined 9x9 inch pan. Let stand until firm. Cuts into 36 squares.

Crisp Candy Squares

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

1 cup	semisweet chocolate chips	1 ½	cups crisp rice cereal
½ cup	smooth peanut butter		

Directions:

- Melt chocolate chips and peanut butter in medium saucepan over hot water, or on low, stirring constantly, until melted and smooth.
- Stir in rice cereal. Pack into greased or foil-lined 8x8 inch pan. Chill. Cuts into 25 squares.

Chocolate Crunch

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

½ cup smooth peanut butter
¼ cup dark corn syrup
½ cup crisp rice cereal

Coating:

4 semisweet chocolate baking squares, cut up.

Directions:

- Mix peanut butter and corn syrup well in small bowl. Add rice cereal. Work together. Shape into log 1 ¼ inches diameter and about 8 inches long. Chill. Cut with sharp knife into ¼ inch slices.
- Coating: Melt chocolate in small saucepan over hot water, or on low, stirring often, until smooth. Do not over-heat. Dip slice, pierced on fork, into chocolate, allowing excess to drip back into saucepan. Place on waxed paper to harden. Makes 32.

White Chocolate Pound Cake

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

4	white chocolate baking squares, cut up	5	large eggs
1 cup	evaporated milk	2 $\frac{3}{4}$ cups	all purpose flour
1 cup	hard margarine, softened	$\frac{1}{2}$ tsp	baking soda
1 $\frac{2}{3}$ cups	granulated sugar	$\frac{1}{2}$ tsp	salt

Directions:

- Combine chocolate and evap milk in medium saucepan. Heat on low, stirring often, until smooth. Cool to room temperature.
- Cream margarine and sugar in large bowl. Beat in eggs, one at a time.
- Stir flour, baking soda and salt in separate bowl. Add to batter in three parts, alternately with chocolate mixture in two parts, beginning and ending with flour mixture. Pour into greased and floured 12 cup bundt pan. Bake in 325 F oven for about one hour. Let stand for 20 minutes. Turn onto pan to cool.
- Ice cake or dust with icing sugar. Cuts into 16 wedges.

Hint O' Mint Squares

Recipe from *Company's Coming, Chocolate Everything Cookbook* by Jean Pare

Ingredients:

¼ cup	hard margarine, softened	1	large egg, fork beaten
½ tsp	peppermint flavoring	¾ cup	chocolate wafer crumbs
1 cup	icing sugar	¾ cup	graham cracker crumbs
2 drops	green food coloring	¾ cup	flake coconut
½ cup	hard margarine	¾ cup	semisweet chocolate chips
¼ cup	granulated sugar	2 ½ Tbsp	hard margarine, melted
¼ cup	cocoa, sifted		

Directions:

- Beat first amount of margarine, flavouring, icing sugar and food coloring in small bowl until smooth. Pack mixture in waxed paper-lined 9x9 inch pan. Freeze.
- Heat and stir second amount of margarine, sugar and cocoa in large saucepan until simmering and sugar is dissolved. Remove from heat. Quickly whisk in egg to thicken slightly.
- Stir in both crumbs and coconut until moistened. Crumble half of mixture into ungreased or foil lined 9x9 inch pan, but don't pack. Remove peppermint layer from freezer. Remove from pan. Turn upside down on top of chocolate. Peel off waxed paper. No problem if crust breaks or is uneven. Crumble remaining half of chocolate mixture over top. Pack firmly into pan.
- Melt chocolate chips and third amount of margarine in small saucepan over hot water, or on low, stirring constantly, until smooth. Pour over squares. Spread evenly. Let stand until chocolate is firm. Cuts into 36 squares.