



Foolproof Dark Chocolate Fudge

Ingredients

2 ½- 3 cups semisweet chocolate chips
1 can (14 oz.) sweetened condensed milk dash salt
1 cup chopped walnuts
1 ½ tsp. vanilla

Instructions:

- In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt.
- Remove from heat; stir in walnuts and vanilla.
- Spread evenly into aluminum foil lined 8 or 9 in. square pan.
- Chill 2 hours or until firm.
- Turn fudge onto cutting board; peel off foil and cut into squares.
- Store loosely covered at room temperature.

Dark Chocolate Brownies

Ingredients:

2/3 cup Unsalted butter
2 oz. Unsweetened chocolate cut into small pieces 2 oz
Semisweet chocolate cut into small pieces
1 cups Granulated sugar
3/4 cups Light brown sugar, packed
3 Jumbo eggs
1 ½ cups Sifted all-purpose flour
½ tsp. Salt
2 tsp. Vanilla
1 1/2 cups Coarsely chopped walnuts OR pecans

Instructions:

- Preheat the oven to 375 degrees F.
- Melt the butter with the four squares of chocolate in a large saucepan over low heat, stirring often. Remove the pan from the heat and mix in the granulated and brown sugars, eggs (one at a time), flour, salt, vanilla and nuts.
- Spread the batter into a well-buttered 9-by-9-by-2-inch baking pan,

- pushing it well into the corners and smoothing the top.
- Bake the brownies uncovered for 35 to 40 minutes, or until the brownies feel fairly firm and begin to pull away from the sides of the pan.
 - Cool the brownies in the upright pan on a wire rack for at least 30 minutes.
 - Cut them into large squares.

Chocolate Layer Cake

Ingredients:

2 1/4 cups Sifted Unbleached Flour
1 tsp. Baking Powder
1/2 tsp. Baking Soda
1/2 tsp. Salt
3/4 cups Butter Or Regular Margarine
1 1/2 cups Sugar
2 lg. Eggs
1 tsp. Vanilla
2 oz. Unsweetened Chocolate, Melted And Cooled (2 Sqrs)
1 cup Cold Water
Dark Chocolate Icing (Below)

Instructions:

- Sift the flour, baking powder, baking soda, and salt together in a small bowl and set aside.
- Cream the butter and sugar together, in a mixing bowl, until light and fluffy, using an electric mixer set on medium speed. Add the eggs, one at a time, beating well after each addition. Blend in the vanilla and cooled chocolate.
- Add the dry ingredients alternately with the water to the creamed mixture, beating well after each addition. Pour the batter into 2 greased and waxed paper-lined 9-inch round cake pans.
- Bake in a preheated 350-degree F. oven for 30 minutes or until the cake tests done. Cool in the pans on racks for 10 minutes. Remove from the pans and finish cooling.
- Place one cake layer on a serving plate upside down (slicing the top off in needed to level the cake) and frost the top. Place the second layer on top of the first right side up (again slicing the top if needed to square the cake up) and use the remaining frosting to frost the sides and top. Use the following icing or one of your choice.

DARK CHOCOLATE ICING:

- Melt 3 oz. (3 squares) of unsweetened chocolate over hot water and cool to room temperature.
- Combine 1/2 cup of butter or regular margarine, cooled chocolate, 3 egg yolks in a mixing bowl.
- Beat with an electric mixer, set on medium speed, until well blended.
- Gradually beat in 1 pound (1 box) of sifted confectioners' sugar and 1/4 cup hot water. Beat in 1 tsp. vanilla and beat until smooth.

Chocolate Candy Cookie Brittle

Ingredients:

1/2 cup Butter, softened
 1/2 cup Brown sugar
 1 Egg yolk
 1 cup Flour
 1/2 tsp. Vanilla
 1 8 oz. Milk chocolate bar
 1/2 8 oz. dark chocolate bar
 1 4 oz. German's sweet
 chocolate bar
 1 cup Pecans, chopped

Instructions:

- Cream butter and sugar until fluffy. Add egg yolk, flour and vanilla, mixing well.
- Spread on ungreased jelly roll pan approximately 1/4 inch thick.
- Bake at 350 degrees F for four minutes.
- Melt chocolates in top of double boiler. While cookie is still warm, spread on chocolate. Sprinkle with pecans.
- Place in freezer until frozen,
- Remove and break into pieces with point of knife.
- Best served shortly after removing from freezer.

Dark Chocolate Glaze

Ingredients:

4 oz. Ghirardelli Sweet Dark Chocolate
3 tbsp. Butter
1 tbsp. Milk
1 tbsp. Light corn
syrup
1/4 tsp. Vanilla
1/3 cup Ground or chopped almonds or walnuts

Instructions:

- In small, heavy saucepan or microwave oven on medium, melt broken chocolate with butter. Stir frequently until smooth.
- Remove from heat. Stir in milk, syrup and vanilla.
- Place 9" cake layer on rack over a baking sheet.
- When glaze is cool, pour onto center of cake. Let glaze run down sides. Use spatula to smooth glaze and coat sides. Decorate side of cake with nuts.
- Chill about 10 minutes to set glaze.

Dark Chocolate Pudding

Ingredients:

3 cups Milk
3/4 cup Hershey's European Style Cocoa
3/4 cup Sugar
4 tbsp. Cornstarch
1 tsp. Vanilla
1/8 tsp. Salt
3 tbsp. Butter or Margarine

Instructions:

- Mix all ingredients together, stirring until chocolate is dissolved.
- Place mixture in the top part of a double boiler (have water boiling at start of cooking).

- Stir continuously until pudding is thick and smooth. Cook for several minutes longer.
- Pour into serving dishes or cups and refrigerate.
- This pudding is also excellent served hot.

Dark Chocolate Sauce

Makes about 3 cups

Ingredients:

1 1/2 cups Heavy cream
 2/3 cups Dark brown sugar, packed
 4 oz. Bittersweet chocolate, chopped
 3 oz. Unsweetened chocolate, chopped
 1/4 cup Unsalted butter, softened
 3 tbsp. Amaretto, or to taste

Instructions:

- In a small heavy saucepan, combine the cream and brown sugar.
- Bring the mixture to a boil over mod-high heat, whisking occasionally, and boil it, whisking, until sugar is dissolved.
- Remove pan from heat and add chocolates, whisking, until they are melted.
- Whisk in the butter and the Amaretto. Continue to whisk until the sauce is smooth.
- Let cool slightly.

Dark Chocolate Truffles

Ingredients:

8 oz. Semisweet chocolate; chopped into 1 1/4 in. pieces
 4 oz. Unsweetened chocolate; chopped into 1/4 in. pieces
 2/3 cups Heavy cream
 2 tbsp. Unsweetened cocoa; sifted
 2 tbsp. Confectioners' sugar; sifted

Instructions:

- Place 8 ounces semisweet chocolate and the unsweetened chocolate in a 4-

- quart bowl.
- Heat the heavy cream in a 1 1/2-quart saucepan over medium heat. Bring to a boil. Pour the boiling cream over the chocolate.
 - Allow to stand for 5 minutes, then stir until smooth (now you have ganache).
 - Refrigerate the ganache for 1 hour until firm but not hard.
 - Line a baking sheet with parchment paper. Using a tablespoon of ganache for each truffle (approximately 3/4 ounce), portion 24 truffles, evenly spaced onto the parchment lined baking sheet.
 - Refrigerate the ganache portions for 15 minutes (so the ganache will be firm enough to roll into truffles).
 - When the ganache is firm enough to handle, remove from the refrigerator and individually roll each portion of ganache in your palms, in a gentle circular motion, using just enough pressure to form smooth rounds.
 - Roll 16 of the rounds in 2 tablespoons cocoa and separately roll 8 in the confectioners sugar until completely covered.
 - Store the truffles in a tightly sealed plastic container, in the refrigerator.
 - Remove about 1 hour before serving.

Mocha Truffles

Makes about 5 1/2 dozen

Ingredients:

2 packages (12 oz. each) Semisweet chocolate chips
8 oz. cream cheese, softened
3 T instant coffee granules
2 tsp. water
1 lb. good dark chocolate cocoa confectionery coating white confectionery coating, optional

Instructions:

- In a microwave-safe bowl or double boiler, melt chocolate chips.
- Add cream cheese, coffee and water; mix well. chill until firm enough to shape. shape into 1" balls and place on a waxed paper-lined cookie sheet.
- Chill for 1-2 hours or until firm.
- Melt chocolate coating in microwave-safe bowl or double boiler.
- Dip balls and place on waxed paper to harden.
- If desired, melt white coating and drizzle over truffles

Brownie Crust Pie

Ingredients:

1 pk. Brownie mix
1 pk. Dark Chocolate chips
1 pk. Cream cheese, softened
1 ct. Cool Whip, thawed
1 can Any ready-made pie filling

Instructions:

- Make brownie mix according to directions on box. Add chocolate chips and bake in springform pan as directed on box.
- Let cool.
- Mix cream cheese with Cool Whip. S
- Spread on brownie crust and chill for eight hours or overnight.
- Remove springform - draw knife around the edge for easy removal.
- Top with pie filling and serve.

Decedent Dark Chocolate Cookies

Makes about 24

Ingredients:

Nonstick vegetable oil spray
1 ½ cups bittersweet chocolate chips (about 9 oz.), divided
3 large egg whites, room temperature
2 1/2 cups powdered sugar, divided
1/2 cup unsweetened cocoa powder
1 tbsp. cornstarch
1/4 tsp. salt

Instructions:

- Preheat oven to 400°F.
- Spray 2 large baking sheets with nonstick spray.

- Melt 1 cup chocolate chips in glass bowl in microwave, stirring twice, about 2 minutes. Cool slightly.
- Using electric mixer, beat whites in large bowl to soft peaks. Gradually beat in 1 cup sugar. Continue beating until mixture resembles soft marshmallow creme. Whisk 1 cup sugar, cocoa, cornstarch, and salt in medium bowl to blend. On low speed, beat dry ingredients into meringue. Stir in lukewarm chocolate and 1/2 cup chocolate chips (dough will become very stiff).
- Place 1/2 cup sugar in bowl. Roll 1 rounded tbsp. dough into ball; roll in sugar, coating thickly.
- Place on prepared sheet. Repeat with remaining dough, spacing 2 inches apart.
- Bake until puffed and tops crack, about 10 minutes.
- Cool on sheets on rack 10 minutes. Transfer to rack; cool.

Brownie Mounds

Ingredients:

2 1/2 cups sifted flour
 1 tsp. Baking powder
 1 tsp. Salt
 2/3 cup margarine
 1 1/2 cups Sugar
 2/3 cup Karo light corn syrup
 2 Eggs
 6 oz. Unsweetened Dark chocolate, melted
 2 tsp. Vanilla
 1 1/2 cups Coarsely chopped nuts.

Instructions:

- Sift flour, baking powder, and salt together.
- Mix Mazola margarine and sugar. Stir in Karo syrup, eggs, flour, chocolate, vanilla, and nuts.
- Drop by heaping tbsp. onto greased baking sheet.
- Bake in 350 F oven 10 to 12 minutes.

Brownies Divine

Ingredients:

1/2 cup Diet margarine
1 1/4 cups Sugar replacement
1 Square unsweetened Dark chocolate
1 tsp. Vanilla extract
2 Eggs
3/4 cup Flour
1 tsp. Baking powder
1/2 cup Nuts, chopped

Instructions:

- Preheat oven to 350 degrees F.
- Cream margarine and sugar replacement until light and fluffy.
- Place chocolate in aluminum foil; melt over boiling water.
- Stir chocolate into margarine mixture; beat until smooth. Beat in vanilla and eggs. Sift and stir together flour and baking powder; add nuts; stir this mixture into chocolate mixture until smooth.
- Grease an 8" square pan; pour in batter; bake until brownies are shiny, about 30 minutes.
- Cool in pan; cut into 16 pieces.
- Serve cool.

Chocolate Kahlua Brownies

Makes 16 brownies

Ingredients:

1 1/2 cup Sugar
1/2 cup Egg substitute or fresh eggs
3 tbsp. Kahlua
1/4 cup Margarine, melted
1 1/4 cups Sifted cake flour
1/2 cup Unsweetened cocoa powder
1 tsp. Baking powder

1/8 tsp. Salt
1/3 cup Finely chopped walnuts
Vegetable cooking spray

Instructions:

- Preheat oven to 325 degrees.
- With an electric mixer, beat together the sugar, egg, liqueur and melted margarine until blended.
- Combine cake flour, cocoa, baking powder and salt. Add to the sugar mixture, beating just to blend. Stir in walnuts.
- Spray a 9" square pan with vegetable cooking spray.
- Transfer batter to the pan and bake 30 minutes, until toothpick inserted comes out clean.
- Cool completely.

Rich Flaky Goodness

Ingredients:

4 sheets frozen phyllo dough, thawed
Cooking spray
1/4 cup sugar
1/2 cup heavy cream
2 oz. fine-quality dark or bittersweet , coarsely chopped
1/4 tsp. flake sea salt, plus more for garnish

Instructions:

- Preheat oven to 350°. Line a baking sheet with parchment paper and set aside.
- On a clean cutting board, place one piece of phyllo dough and spray generously with cooking spray. Add another layer of the phyllo and repeat; finish all four sheets. Trim the layered phyllo dough into a square approximately 13x13 inches.
- Roll or fold up the sides of the square to form a 9-inch circle with a 1/4-inch folded lip. Place the shell onto the prepared baking sheet. Prick the bottom of the tart all over with a fork.
- Bake phyllo until golden brown (about 15 minutes); remove and allow to cool. (Tart shell can be made a day ahead and stored in an airtight container.)
- Cook sugar in a small, heavy dry saucepan over medium-high heat, undisturbed, until it begins to melt (2-3 minutes). Continue to cook another

1-2 minutes, stirring occasionally, until sugar is melted into a deep golden caramel.

- Remove from heat and carefully pour in cream (mixture will steam and bubble). Once bubbles begin to subside, return pan to moderate heat and cook, stirring constantly, until caramel is dissolved; remove from heat and add chocolate and salt; stir until chocolate is melted. Cool slightly before pouring mixture onto crust; sprinkle with extra sea salt flakes, if desired. Chill until filling sets (up to 30 minutes). Slice into 10 wedges and serve.