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**Easy & Fun
Chocolate Recipes
To Die For**



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RECIPE 1: CHOCOLATE ALMOND BISCOTTI

Servings: About 2-1/2 dozen cookies.

Ingredients:

- 1 & 1/4 cups of sugar
- 1/2 cup of butter or margarine softened
- 2 eggs
- 1 tsp of almond extract
- 2 & 1/4 cups of all-purpose flour
- 1/4 cup of cocoa
- 1 tsp of baking powder
- 1/4 tsp of salt
- 1 cup of sliced almonds
- Additional sliced almonds (optional)

For the chocolate glaze:

- 1 cup of semi-sweet chips
- 1 tsp of shortening*

For the White Glaze:

- 1/4 cup of premier white chips (Hershey's)
- 1 tsp of shortening

*Do not use butter, margarine or oil in glaze.

Directions:

- Heat oven to 350 degrees F.
- In large bowl, beat butter and sugar until well blended.
- Add eggs and almond extract; beat until smooth.
- Stir together flour, cocoa, baking powder and salt; blend into butter mixture, beating until smooth (dough will be thick).
- Using wooden spoon, work almonds into dough. Divide dough in half.
- With lightly floured hands, shape each half into rectangular log about 2 inches in diameter and 11 inches long; place on large eased cookie sheet, at least 2 inches apart.
- Bake 30 minutes or until logs are set.
- Remove from oven; cool on cookie sheet 15 minutes.
- Using serrated knife and sawing motion, cut logs into 1/2-inch diagonal slices and discard end pieces.
- Arrange slices, cut sides down, close together on cookie sheet.
- Bake 8 to 9 minutes.
- Turn each slice over; bake an additional 8 to 9 minutes.
- Remove from oven; cool on cookie sheet on wire rack. Dip end of each biscotti in Chocolate Glaze or drizzle glaze over entire cookie.
- Drizzle White Glaze over chocolate glaze.
- Garnish with additional almonds, if desired.
- Chocolate Glaze: In small microwave-safe bowl, place 1 cup Hershey's Semi-Sweet Chocolate Chips and 1 tablespoon shortening (do not use butter, margarine or oil).

- Microwave at HIGH (100%) 1 to 1-1/2 minutes or until smooth when stirred. About 1 cup glaze.
- White Glaze: In small microwave-safe bowl, place 1/4 cup Hershey's Premier White Chips and 1 teaspoon shortening (do not use butter, margarine or oil). Microwave at HIGH (100%) 30 to 45 seconds or until smooth when stirred. About 1/4 cup glaze.

RECIPE 2: CHOCOLATE BISCOTTI

Ingredients:

- 1/2 cup of butter
- 4 oz of unsweetened chocolate
- 1/2 tsp of vanilla extract
- 3 eggs
- 1 & 1/4 cups of sugar
- 3 cups of all-purpose flour
- 1/2 tsp of baking powder
- 1 cup of hazelnuts or walnuts; chop
- 1 egg white; lightly beaten

Directions:

- Melt chocolate and butter in a heavy saucepan over low heat. Beat eggs at medium speed with an electric mixer until frothy; gradually add sugar, beating until thick and pale (about 5 minutes).
- Add chocolate mixture, stirring until blended.
- Combine flour and baking powder; stir into chocolate mixture. Stir in nuts.
- Flour hands, and form dough into a 13" log.
- Place on a lightly greased baking sheet and brush with egg white. Bake at 350F for 45 minutes; cool on a wire rack.
- Cut log with a serrated knife crosswise into 24 (1/2-inch) slices, and

place on an ungreased cookie sheet. Bake at 350F for 10 minutes on each side.

- Remove to wire racks to cool.

RECIPE 3: CHOCOLATE PEANUT BISCOTTI

Ingredients:

- 2 & 1/4 cups of all-purpose flour
- 2 & 1/4 tsp of baking powder
- 1/3 cup of butter, room temperature
- 2/3 cup of granulated sugar
- 3 large eggs, room temperature
- 1/2 cup (3 oz) semisweet-chocolate chips, melted
- 1 tsp of vanilla extract
- 3/4 cup of unsalted dry roasted peanuts, chopped
- 1/2 cup of mini-size M&M's candies
- White from 1 large egg

Directions:

- Mix flour and baking powder. Beat butter and sugar in a large bowl with electric mixer until blended.
- Beat in eggs, then melted chocolate and vanilla.
- Stir in flour mixture, peanuts and mini-size candies. Divide dough in half (2 cups per half).
- Wrap in plastic wrap and refrigerate 3 hours or until firm enough to handle.
- Heat oven to 350 degrees F. Lightly grease one large cookie sheet. With a fork, lightly beat egg white in a small bowl.

- Put both pieces of dough on cookie sheet, about 4 inches apart.
- With floured hands, shape into 14x1 1/2-inch logs.
- Brush with egg white. Bake 25 to 30 minutes until firm when pressed in center (tops may crack slightly.) Remove cookie sheet from oven to a wire rack (leave oven on.)
- Let logs cool 10 minutes, and then slide them onto a cutting board.
- With a large serrated knife, cut each log diagonally in 30 slices. Lay slices on ungreased cookie sheets.
- Bake 8 to 10 minutes longer, turning once, until dry and lightly toasted.
- Cool completely on cookie sheets on wire rack. Store airtight up to 1 month or freeze. Prep: 20 min. Chill: 3 hr. Bake: 40 min.

RECIPE 4: CHOCOLATE VANILLA CHIP BISCOTTI

Ingredients:

- 2 & 1/2 cups of all-purpose flour
- 1/3 cup of unsweetened cocoa powder
- 3 tsp of baking powder
- 1/2 cup of sugar
- 1/2 cup of brown sugar; packed
- 1/4 cup of margarine or butter; softened
- 3 eggs
- 1 cup of white vanilla chips

Directions:

- Heat oven to 350 degrees F.
- Spray 1 large or 2 small cookie sheets with nonstick cooking spray.
- Lightly spoon flour into measuring cup; level off.
- In med bowl, combine flour, cocoa and baking powder; mix well.
- In large bowl, combine sugar, brown sugar and margarine; beat well.
- Add flour mixture; mix well. Stir in white vanilla chips.
- With spray coated hands, firmly shape dough into 3 rolls, about 7 inches long.
- Place rolls at least 3 inches apart on sprayed cookie sheet; flatten each to form 3/4 inch thick rectangle, about 3 inches wide and 7 inches long.

- Bake at 350 degrees F for 22-28 min or until rectangles are light golden brown and centers are firm to the touch.
- Place rectangles on wire racks; cool 5 min. Wipe cookie sheet clean.
- With serrated knife, cut each rectangle into 1/2 inch slices; place, cut side up, on cookie sheet.
- Bake at 350 degrees F for 6-8 min or until top surface is slightly dry.
- Turn cookies over; bake an additional 6-8 min or until top surface is slightly dry.
- Remove cookies from cookie sheets; cool completely on wire racks.
- Store tightly covered.

RECIPE 5: CHOCOLATE WALNUT BISCOTTI

Ingredients:

- 2 cups of walnut halves (about 8 oz)
- 3 oz of unsweetened chocolate
- 5 tsp of unsalted butter plus
- 1 tsp of unsalted butter
- 2 cups of flour
- 2 tsp of baking powder
- 3 eggs
- 1 cup of sugar
- 1 tsp of grated orange zest

Directions:

- Preheat oven to 350 degrees. Place the walnuts on a cookie sheet and toast until golden brown, about 10 minutes.

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- Let cool and then chop coarsely.
- In a double boiler over simmering water, melt the chocolate and butter together.

- Remove from the heat and stir until smooth and let cool for 10 minutes. Sift together the flour and baking powder.
- In a large bowl, beat the eggs lightly and gradually beat in the sugar. Add the orange zest.
- Stir in the cooled chocolate until blended and stir in the flour and baking powder until incorporated.
- Fold in the chopped walnuts.
- Divide the dough in half, wrap in plastic wrap and refrigerate at least 1 hour or overnight.
- Butter a large cookie sheet and preheat the oven to 350 degrees. Shape each half of the dough into a 14 x 2-1/2-inch log.
- Place about 4 inches apart on the prepared pan.
- Smooth the tops and sides with a rubber spatula. Bake for 40-45 minutes, or until the logs are firm when pressed in the center.
- Remove the baking sheet from the oven but do not turn off the oven.
- Slide the logs onto a cutting board and with a large knife, cut each log diagonally into 1/2-inch slices.
- Stand the slices upright on edge on the prepared cookie sheet. Return to the oven and bake for 15 minutes longer, or until crisp.
- Transfer to wire racks to cool completely.

RECIPE 6: CHOCOLATE CHIP BISCOTTI

Servings: 2 dozen

Ingredients:

- 1 & 1/4 cups of all-purpose flour
- 1/2 cup of semisweet chocolate chips - mini-morsels
- 1/3 cup of sugar
- 3/4 tsp of baking powder
- 1 tsp of water
- 1 tsp of vanilla extract
- 1 egg
- 1 egg white
- Vegetable cooking spray

Directions:

- Combine first 4 ingredients in a large bowl.
- Combine water and next 3 ingredients; add to flour mixture, stirring until well-blended (dough will be dry).
- Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times.
- Shape dough into a 16 inch long roll.
- Place roll on a baking sheet coated with cooking spray, and flatten roll to 1 inch thickness.

- Bake at 350F for 25 minutes.
- Remove roll from baking sheet to wire rack, and let cool 10 minutes.
- Cut roll diagonally into 24 (1/2 inch) slices, and place, cut sides down, on baking sheet.
- Reduce oven temperature to 325F, and bake 10 more minutes.
- Turn cookies over and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool)
- Remove from baking sheet; let cool completely on wire rack.

RECIPE 7: CHOCOLATE BANANAS

Ingredients:

- 4 bananas
- 7/8 oz of cornstarch
- 1 & 3/4 oz of sugar
- 1 tbsp of milk
- 1 & 3/4 oz of baking chocolate

Directions:

- Peel bananas and cut in half lengthwise.
- Melt chocolate and stir in milk and cornstarch. Bring to boil.
- Put bananas in a dessert dish, pour the sauce over them.
- Garnish with cool whip or whipped cream, or add a scoop of vanilla ice cream.
- Serve warm or cold.

RECIPE 8: CARAMEL APPLES WITH CHOCOLATE

Servings: Makes 8 apples

Ingredients:

- 1 apples
- 8 ice cream sticks
- 1 piece of Styrofoam
- 12 packages (14 oz each) creamy caramels
- 2 tbs. water
- 3/4 cup pistachios, chopped
- 8 foil cupcake liners
- 3 ounces semisweet chocolate

Directions:

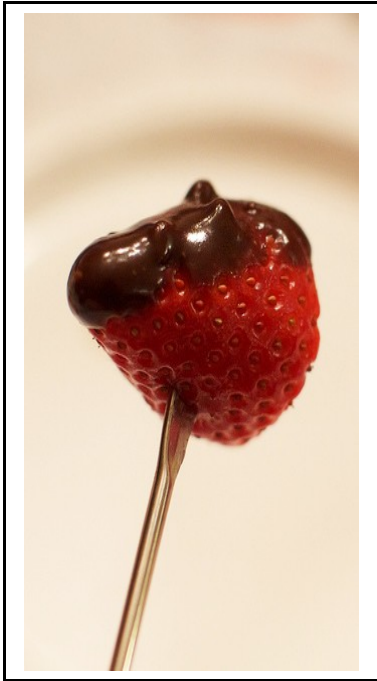
- Place Styrofoam on a flat surface. Lightly coat baking sheet with cooking spray.
- Remove stems from apples. Insert wooden stick into stem of each apple. Place caramels in saucepan.
- Add the water, heat stirring until caramels are melted. Working quickly with one apple at a time, and keeping caramel over low heat.
- Dip the apple into the caramel, turning to coat the apple, remove the apple from the caramel and gently shake.
- Pat pistachios onto top of apple, place on prepared sheet.

- Refrigerate until caramel is cool.
- Heat chocolate in top of double boiler, until melted.
- Drizzle chocolate over apples.
- Press apples sticks into Styrofoam.
- Refrigerate until the chocolate hardens.
- Remove from Styrofoam to foil cupcake liners.

RECIPE 9: CHOCOLATE STRAWBERRIES

Ingredients:

- Fresh strawberries
- 1 packet of chocolate bark.



Directions:

- Wash and drain strawberries.
- Pat dry with paper towel.
- Leave stems intact.
- Place half of the chocolate in a microwave safe bowl.
- Microwave on high until melted (around 2 min).
- Holding berries by the stem, dip one at a time into the chocolate.
- Gently shake excess and place on waxed paper until firm.

- If chocolate becomes too thick reheat for a few seconds.
- Chocolate basket: cover a dish of desired shape (pie pan) with foil and spray lightly with Pam.
- Place melted chocolate in a Ziploc bag and seal.
- Snip a small hole in the corner and drizzle the chocolate to create a basket.
- Chill until firm. Carefully remove the basket.
- Place on a serving tray and fill with chocolate covered strawberries.

RECIPE 10: CHOCOLATE MINT FIGS

Ingredients:

- 1/2 cup of semisweet chocolate chips
- 4 tbsp of finely chopped fresh mint
- 48 almonds, toasted and coarsely chopped
- 24 fresh figs, halved

Directions:

- Preheat the oven to 350.
- In a small mixing bowl, combine the chips, mint, and almonds, stirring well.
- Press a bit of this mixture into each fig half.
- Lightly spray or wipe a baking sheet with vegetable oil.
- Place the figs on the baking sheet and bake for 15 minutes.
- Serve warm or at room temperature.

RECIPE 11: CHOCOLATE PEAR DESSERT

Ingredients:

- 2 cups of cold skim milk;
- 1 packet of Jell-O chocolate flavor fat-free sugar instant reduced Calorie Pudding & Pie Filling
- 1/2 tsp of orange extract -=OR=- 1/2 tsp of almond extract;
- 4 fully ripe pears; halved
- 2 tsp of walnuts; chopped finely-=OR= 2 tsp of almonds; chopped finely

Directions:

- Pour milk and extract in medium bowl. Add pudding mix.
- Beat with wire whisk 1 minute. Let stand 5 minutes.
- Place pear halves in 8 dessert dishes. Spoon pudding evenly over pears.
- Sprinkle with 1/4 tsp of walnuts over each serving.
- Refrigerate until ready to serve.

RECIPE 12: CHOCOLATE PLUNGE FRESH FRUIT

Servings: Makes 1 1/2 cups.

Ingredients:

- 2/3 cup of light or dark corn syrup
- 1/2 cup of heavy or whipping cream
- 1 packet of (8 oz.) Baker's semi sweet chocolate or 2 pks. (4 oz. each)
Baker's German sweet chocolate

Directions:

- In medium saucepan stir corn syrup and cream.
- Bring to boil over medium heat.
- Remove from heat.
- Add chocolate, stir until completely melted.
- Serve warm as a dip for fruit.

RECIPE 13: CHOCOLATE CHERRIES

Ingredients:

- 2 & 1/2 cups of confectioners' sugar
- 1/4 cup of butter or margarine softened
- 1 tbsp of milk
- 1/2 tsp of almond extract
- 16 oz of cherries
- With stems well drained
- 2 cups of semi-sweet chocolate chips
- 2 tbsp of shortening

Directions:

- In mixing bowl combine sugar, butter, milk and extract. Mix well. Knead in to large ball.
- Roll in to 1 inch balls and flatten each in to 2 inch circle.
- Wrap around cherries and lightly roll in hands.
- Place with stem up on waxed paper-lined baking sheets.
- Cover loosely and refrigerate 4 hours or overnight.
- Melt the chocolate chips and shortening in a double-boiler or microwave-safe bowl.
- Holding on to stem, dip cherries in to chocolate.
- Set on waxed paper to harden.
- Store in a covered container.

RECIPE 14: FROZEN CHOCOLATE BANANA

Ingredients:

- 1 medium banana; peeled and cut in half crosswise
- 2 crackers; (2-1/2 in. squares) finely crushed
- 1 tsp of chocolate syrup



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Directions:

- Wrap banana halves in wax paper or foil and freeze till hard.
- On sheet of wax paper spread half the cracker crumbs; coat 1 banana half with 1/2 tsp syrup, then roll in crumbs.
- Repeat procedure with remaining banana half.
- Serve immediately or wrap in moisture resistant wrapping and store in freezer till ready to use.

RECIPE 15: GODIVA CHOCOLATE BANANA

Servings: Makes 2 drinks.

Ingredients:

- 2 oz Godiva Liqueur
- 1/2 oz Myers's Rum or similar
- 1/2 banana, sliced
- 1/2 cup of vanilla ice cream

Directions:

- Pour Godiva into blender.
- Add rum, banana and ice cream.
- Blend until smooth.
- Pour into serving glass.
- Garnish with banana slice.

RECIPE 16: WHITE CHOCOLATE PRETZELS

Ingredients:

- 1 pkg. long pretzel rods
- 1 pkg. almond bark, or vanilla candy coating
- Decorations, such as red and green sprinkles, holiday M&Ms or crushed up candy canes

Directions:

- Place the candy coating in a microwave-safe bowl. Make sure you do not get any water in the bowl as any water at all will cause the candy coating not to melt properly and separate.
- Microwave the candy coating for 1 min., then stir and microwave an additional min., until it is completely melted and smooth.
- Stick a pretzel rod into the chocolate, and with a spoon, cover about 3/4 of the pretzel with chocolate.
- Let the excess drip back into the bowl.
- Sprinkle the chocolate with either red or green colored sprinkles, crushed up peppermints, or stick red and green M&Ms to the chocolate.
- Place the decorated pretzel on a piece of waxed paper or aluminum foil, and let it dry completely, about 1 hr.
- Gently pull the pretzels off the paper.

RECIPE 17: CARAMEL DIPPED CHOCOLATE COVERED PRETZELS

Servings: Makes 3 dozen, about 18 servings.

Ingredients:

- 1 tsp of vegetable oil
- 20 Kraft caramels or similar
- 2 & 1/2 tsp of water
- 36 pretzel nuggets
- 4 oz semisweet chocolate, finely
- 1 chopped chocolate

Directions:

- Grease a cookie sheet with the vegetable oil.
- Combine the caramels and the water in a saucepan and melt over low heat, stirring frequently or in a covered dish in a microwave at full power for 1 1/2 minutes.
- Dip the pretzel nuggets a few at a time in the caramel and remove with a fork to the greased cookie sheet.
- Refrigerate until caramel is firm.
- Melt the 3 ounces of the chocolate.
- Remove from heat. While the chocolate is still hot, mix the remaining 1 ounce of chocolate into the melted chocolate, in 2 additions, stirring until each addition is completely melted before adding the next.

- Lift the caramels from the sheet and dip, one at a time, into the chocolate.
- Coat completely and lift with a small fork. Shake off excess chocolate by rapping the fork on the edge of the bowl lightly.
- Remove any drips from the bottom by running the fork across the edge of the bowl.
- Slide the candy onto a cookie sheet lined with parchment paper or wax paper. Allow to cool until solid. Let chocolate set at room temperature or in the refrigerator.



RECIPE 18: CHEWY CHOCOLATE ROLLS

Servings: Makes about 18 rolls.

Ingredients:

- 2 tbsp of butter
- 1/2 cup of light corn syrup
- 2 oz of chocolate, melted
- 1 tsp of vanilla
- 3/4 cup of powdered dry milk
- 1/4 tsp of salt
- 3 cups of confectioners' sugar

Directions:

- Mix together butter, syrup, chocolate, vanilla, powdered milk, and salt.
- Gradually add confectioners' sugar; mix and knead.
- Roll out in 3/4-inch rolls, cut into 2 1/2-inch. Let stand 1 hour, wrap in plastic wrap.

RECIPE 19: CHOCOLATE ALMOND MORSELS

Servings: Makes 30 candies.

Ingredients:

- 8 & 1/2 oz of chocolate wafer cookies
- 1 & 1/2 cups of almonds; blanched & slivered
- 1/3 cup of almond flavored liqueur
- 3 tbsp of corn syrup
- Powdered sugar

Directions:

- In a food processor or blender, process the cookies and the almonds until finely ground.
- Add the liqueur and the corn syrup, and process to mix.
- Line a large cookie sheet with wax paper.
- Spread about 1/2 cup of powdered sugar in a small dish, and dust your hands lightly with some additional powdered sugar.
- Roll almond mixture into 30 balls.
- Roll ball in the powdered sugar to coat completely.
- Place on the prepared cookie sheet and refrigerate for at least 8 hrs until firm.

RECIPE 20: CHOCOLATE BRITTLE

Ingredients:

- 1 lb of butter
- 1 lb of sugar
- 1 lb of almonds
- 1 lb of walnuts; finely chopped
- 1 lb of semi-sweet chocolate
- 1 cup of walnuts; whole



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Directions:

- In a saucepan cook butter & sugar, boiling 5 minutes.
- Stir in almonds & cook 10-20 minutes or until nuts begin to pop & turn brown.
- Pour into a shallow pan & let cool.
- Melt chocolate & pour over mixture in pan. Sprinkle with finely chopped walnuts.
- After mixture hardens, turn over and sprinkle bottom side with walnuts.
- Break candy into pieces.

RECIPE 21: CHOCOLATE CANDY

Ingredients:

- 10 & 1/2 oz of marshmallows
- 1/4 cup of butter
- 1 cup of coconut
- 1 & 1/4 cups of semi sweet choc. chips
- 2 cups of Rice Crispie

Directions:

- Line a 13 X 9 pan with foil. Grease or spray with Pam.
- Combine marshmallows, butter, and chocolate in a microwavable bowl.
- Melt for 4-6 minutes, checking and stirring every 2 minutes until melted.
- Stir in rice crisps and coconut.
- Spread in pan quickly using a buttered spatula.
- Chill and cut into small bars, finger size.

RECIPE 22: CHOCOLATE CANDY COOKIE BRITTLE

Ingredients:

- 1/2 cup of butter, softened
- 1/2 cup of brown sugar
- 1 egg yolk
- 1 cup of flour
- 1/2 tsp of vanilla
- 1 8 oz of milk chocolate bar
- 1/2 8 oz of dark chocolate bar
- 1 4 oz German's sweet chocolate bar
- 1 cup of pecans, chopped

Directions:

- 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 and sprinkle with pecans.
- Place in freezer until frozen.
- Remove and break into pieces with point of knife.

RECIPE 23: CHOCOLATE CARAMELS

Ingredients:

- 2 cups of sugar
- 3/4 cup of light corn syrup
- 1/8 tsp of salt
- 3 or 4 squares unsweetened chocolate
- 2 cups of light cream
- 1 tsp of vanilla extract
- 1/2 to 3/4 cups of chopped nuts

Directions:

- Combine sugar, syrup, salt, chocolate and 1 cup cream in large heavy saucepan.
- Stir constantly until mixture comes to a full boil. Gradually add remaining cream so that boiling does not stop.
- Continue cooking, stirring constantly, to firm-ball stage (248~F.). Remove from heat. Stir in vanilla extract and nuts.
- Pour into buttered 8 inch square pan. When cold, cut into 3/4 inch squares.

RECIPE 24: CHOCOLATE COCONUT CANDIES

Servings: About 4 dozen bars.

Ingredients:

- 1 cup of cold or warm mashed potatoes
- 1 lb of powdered sugar
- 1 tsp of almond extract
- 1 lb of flaked coconut
- 12 oz of bag chocolate chips
- 2 tbsp of shortening

Directions:

- Mix potatoes, powdered sugar, and almond extract in large bowl.
- Stir in coconut.
- Drop by rounded teaspoonfuls onto waxed paper; shape into balls.
- If mixture is too soft, refrigerate until able to handle. Heat chocolate chips and shortening over low heat until melted.
- Dip 1 ball at a time until coated; place on waxed paper.
- Chill balls until firm. About 4 dozen candies.
- Coconut Bars: Press into an ungreased 13x9x2 pan. Spread with melted chocolate.
- Chill until firm; cut into bars 2x1".

RECIPE 25: CHOCOLATE CRUNCH CANDY

Ingredients:

- 1 cup of non-fat dry milk powder
- 1/2 cup of cocoa
- 2 tbsp of liquid fructose
- 3 tbsp of water
- 1 & 1/2 cups of chow mien noodles

Directions:

- Combine milk powder and cocoa in food processor or blender; blend to a fine powder.
- Stir in fructose and water and beat until smooth and creamy.
- Slightly crush the chow mien noodles and fold them into chocolate mixture.
- Drop by teaspoonfuls onto waxed paper.
- Cool at room temperature.

RECIPE 26: CHOCOLATE DROP CANDY

Servings: 2 1/2 dozen pieces of candy.

Ingredients:

- 6 oz of chocolate chips
- 1 cup of M&Ms
- 1 cup of peanut butter chips
- 1 cup of marshmallows
- 1 cup of roasted peanuts
- 1 cup of raisins

Directions:

- Place chocolate chips in a 2 qt. mixing bowl.
- Microwave 2-3 minutes on high (100%). Stir until smooth.
- Choose any of the other ingredients to measure 4 cups.
- Stir into the chocolate chip mixture.
- Drop by spoonful onto waxed paper and cool.

RECIPE 27: CHOCOLATE NUT BRITTLE

Ingredients:

- 2 cups of sugar
- 1 cup of light corn syrup
- 1/2 cup of water
- 1 tsp of salt
- 2 tbsp of butter
- 3 oz of unsweetened chocolate
- 1 tsp of baking soda
- 2 tsp of vanilla
- 2 cups of peanuts



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Directions:

- In a heavy saucepan over medium heat bring to boil sugar, syrup, water, salt, and butter, stirring constantly.
- Then cook **Without Stirring** to hard-crack stage (300 on candy thermometer).
- Remove from heat.

- Quickly stir in chocolate, then baking soda, vanilla and peanuts.
- Turn into greased jelly-roll pans; with greased spatula spread to cover pan. Cool.
- Turn out of pan onto waxed paper and with mallet break into irregular pieces.

RECIPE 28: EASY TURTLE CANDY

Ingredients:

- 4 oz of pecan halves (about 72)
- 24 caramel candies
- 1 tsp of shortening
- 6 oz of semi-sweet chocolate chips

Directions:

- Heat oven to 300 degrees. Cover cookies sheet with aluminum foil, shiny side up; lightly grease.
- For each candy, place 3 pecan halves in a "Y" shape on foil.
- Place 1 caramel candy in center of each "Y".
- Bake just until caramel is melted, about 9 - 10 minutes.
- Heat shortening and chocolate chips over low heat just until chocolate is melted.
- Spread over candies and refrigerate 30 minutes.

RECIPE 29: ENGLISH BUTTER CHOCOLATE TOFFEE

Ingredients:

- 2 tsp of butter
- 1 cup of sugar
- 1 tsp of corn syrup
- 1 tsp of vanilla extract
- 6 oz of semisweet chocolate chips; m
- 3/4 cup of almonds, roasted; diced



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Directions:

- In a large heavy 4 1/2-qt saucepan, combine butter, sugar, corn syrup, and 3 tsp of water.
- Heat over medium heat, stirring often, until butter melts.
- Cover and heat to boiling over medium-high heat. Boil 1 min. Remove cover; place a candy thermometer in pan.
- Cook over medium-high heat until syrup reaches 300 F, stirring often after mixture reaches 250 F to prevent scorching.

- If mixture begins to darken at sides of pan, reduce heat to medium. Stir in vanilla.
- Pour toffee immediately into a well-buttered 9-inch square metal pan (do not use glass, or candy will be too difficult to remove).
- Let cool completely at room temperature.
- Turn toffee out of pan onto a sheet of wax paper or foil.
- Spread half of melted chocolate over toffee and sprinkle half of almonds on top, pressing lightly into chocolate.
- Let stand until chocolate is almost set.
- Turn-over and spread uncoated side with remaining chocolate and sprinkle with remaining nuts. Let stand overnight until chocolate is set and completely dry.
- Break into pieces. Store in an airtight container at room temperature.

RECIPE 30: MINT CHOCOLATE CANDY

Servings: Makes about 1-3/4 lbs.

Ingredients:

- 10 squares semi-sweet chocolate
- 1 can of sweetened condensed milk, divided
- 2 tsp of vanilla
- 1 packet of white chocolate squares
- 1 tbsp of peppermint extract
- Few drops of green food coloring

Directions:

- In heavy saucepan, over low heat, melt semisweet chocolate with 1 cup sweetened condensed milk. Remove from heat; stir in vanilla.
- Spread half the mixture into wax paper lined 8 or 9 inch square pan. Chill 10 minutes or until firm.
- Hold remaining chocolate mixture at room temperature.
- In heavy saucepan, over low heat, melt white chocolate with remaining sweetened condensed milk. Remove from heat; stir in peppermint extract and food coloring.
- Spread on chilled chocolate layer. Chill 10 minutes or until firm. Spread reserved melted chocolate mixture on mint layer. Chill 2 hours or until firm. Turn onto cutting board.

- Peel off paper and cut into squares and store covered at room temperature.

RECIPE 31: NEVER FAIL TOFFEE

Ingredients:

- 2 cups of sugar
- 1 & 1/2 cups of butter or margarine
- 2 tbsp of water
- 1/2 cup of slivered almonds
- 1 large milk chocolate bar broken into small pieces

Directions:

- Combine sugar, butter and water in a heavy saucepan, cook, stirring constantly to the soft-crack stage.
- Add the almonds, cook, stirring to hard-crack stage.
- Pour immediately on unbuttered cookies sheet, spreading as thin as possible.
- Place chocolate on hot toffee, spread melting chocolate to cover the toffee.

RECIPE 32: ORANGE CHOCOLATE CRUNCH

Ingredients:

- 2 cups of orange sections; about 6 oranges
- 1/2 cup of orange juice
- 2 large eggs
- 1 tsp of vanilla
- 1/4 tsp of almond extract
- 1 & 2/3 cups of flour
- 1 cup of sugar
- 1 tsp of baking powder
- 1/2 tsp of salt
- 1/2 tsp of baking soda
- 1/2 cup of brown sugar
- 1 cup of walnuts; chopped
- 6 oz of semi sweet chocolate chips

Directions:

- Preheat oven to 350 degrees F. Peel and section oranges. Cut sections into small pieces.
- Combine the orange pieces and orange juice.
- Beat eggs and add oranges, vanilla and almond extract. Mix well.
- Sift dry ingredients together and add all at once.

- Pour into a greased and floured 9x13 pan.
- Combine the brown sugar, chocolate chips and nuts.
- Sprinkle on top of cake. Bake at 350 degrees F for 45-50 minutes.

RECIPE 33: PEANUT, RAISIN AND CHOCOLATE CLUSTERS

Servings: Makes: 24 candies

Ingredients:

- 1 large egg white
- 1/4 cup of sugar
- 3/4 cup of raisins
- 3/4 cup of chocolate chips

Directions:

- Beat egg white till frothy, add sugar gradually; continue beating till light.
- Stir in raisins, peanuts and chocolate chips.
- Place in mounds on cookie sheet lined with parchment (or buttered and floured).
- Bake in preheated 375F oven 8 to 10 minutes or till browned and cool.

RECIPE 34: SOFT CHOCOLATE CARAMELS

Ingredients:

- 1/2 lb Sugar
- 9 oz Fresh heavy cream
- 2 oz Cocoa powder
- 1 & 1/4 oz Honey

Directions:

- Cook together in a copper pan (or a pan not lined with tin) until the mixture reaches the 'ball 'stage.
- To test the stage of the cooking by finger, dip the thumb and index finger into cold water, then into the mixture, bringing the 2 fingers together and dipping them again into water, quickly to avoid burning.
- The mixture forms a small ball that can be rolled with the tip of the fingers.
- Pour this cooked sugar onto an oiled marble slab, keeping it at an even thickness of 2/3 in., using 4 oiled rulers to make a framework.
- Let cool and cut.

RECIPE 35: TRIPLE CHOCOLATE CANDY CANE KISSES

Ingredients:

- 4 3-oz. chocolate bars, 2 semisweet, 1 milk & 1 white chocolate
- 1/2 c Crushed candy canes

Directions:

- Melt the 3 kinds of chocolate in 3 separate bowls. Stir half of the crushed candy into the semisweet chocolate.
- Reserve a bit for sprinkling; stir the remainder into the milk and white chocolates.
- Drop teaspoons of the semisweet onto a parchment-lined tray.
- Top with 1 dollop each of the milk and white chocolates.
- Sprinkle with crushed candy. Let harden.

RECIPE 36: PEANUT BUTTER WHITE CHOCOLATE CANDY CREAMS

Ingredients:

- 1/2 cup of peanut butter -- crunchy or smooth
- 1/2 cup of powdered sugar
- 2 tbsp of heavy cream
- 12 oz of imported white chocolate
- 1/2 cup of almonds -- toasted and finely chopped
- 18 of whole natural almonds

Directions:

- In a small glass bowl or dish, heat peanut butter in a microwave oven on High 30-40 seconds to soften.
- Mix in powdered sugar and cream; mixture should be stiff, not runny.
- In a medium glass bowl, melt white chocolate in microwave oven on medium 1-1/2 to 2-1/2 minutes, stirring once halfway through cooking time, or until melted and smooth. Stir in chopped almonds.
- Spoon a little white chocolate mixture into bottom of each of 18 paper candy cups 2 inches in diameter, swirling with back of a teaspoon to make an even layer.
- Drop a little peanut butter on top of white chocolate in each cup and spread around with back of spoon to make an even layer.
- Spoon remaining white chocolate over peanut butter. Top each cup with a whole almond.

- Refrigerate until firm. Store candies in refrigerator for up to a week.

RECIPE 37: MARSHMALLOW PUFFS

Servings: Makes 3 dozens

Ingredients:

- 36 large marshmallows
- 1-1/2 cups of semisweet chocolate chips
- 1/2 cups of chunky peanut butter
- 2 tsp. of butter or margarine

Directions:

- Line a 9-in. square pan with foil and butter the foil.
- Arrange marshmallows in pan.
- In a double boiler or microwave-safe bowl, melt chocolate chips, peanut butter and butter.
- Pour over the marshmallows.
- Chill completely and cut between marshmallows.

RECIPE 38: WHITE CHOCOLATE SCONES

Servings: Makes 8 or 9 scones.

Ingredients:

- 2 cups of all-purpose flour
- 1/3 cup of granulated sugar
- 2 tsp of baking powder
- 1/2 tsp of salt
- 1/4 cup of unsalted butter, chilled
- 1/2 cup of heavy (whipping) cream
- 1 large egg
- 1 & 1/2 tsp of vanilla extract
- 6 oz of white chocolate, cut into 1/2 inch chunks

Directions:

- Preheat oven to 375 degrees. In a large bowl, stir together the flour, sugar, baking powder, and salt.
- Cut the butter into 1/2 inch cubes and distribute them over the flour mixture.
- With a pastry blender or two knives used scissors fashion, cut in the butter until the mixture resembles coarse crumbs.
- In a small bowl, stir together the cream, egg, and vanilla. Add the cream mixture to the flour mixture and knead until combined.

- Knead in the white chocolate.
- With lightly floured hands, pat the dough out on a floured work surface to a thickness of 5/8 inch.
- Cut circles in the dough with a biscuit cutter. Gather the scraps of dough together and repeat till all the dough is used.
- Bake scones on ungreased baking sheet for 15 to 20 minutes, or until lightly browned on top.
- Place baking sheet on wire rack for 5 minutes, then transfer scones to wire rack to cool.
- Serve warm or cool completely and store in an airtight container.

RECIPE 39: THIN FUDGY CHOCOLATE STRIPPERS

Servings: Makes 3 dozen.

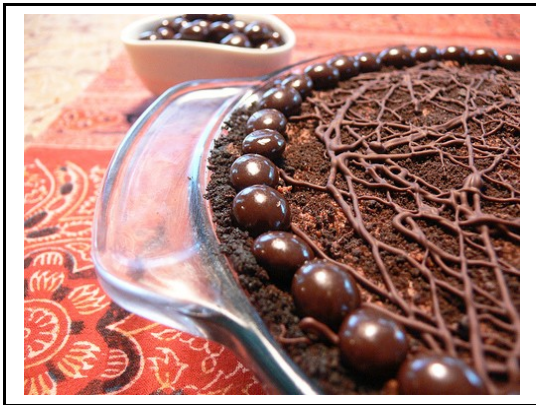
Ingredients:

- 1 & 1/2 cups of all-purpose flour
- 1/3 cup of unsweetened cocoa
- 1/2 tsp of baking soda
- 1/4 tsp of salt
- 1 cup of sugar
- 3 tsp of stick margarine, softened
- 1 tsp of instant espresso granules Or 2 tsp of instant coffee granules
- 1 tsp of vanilla extract
- 1 (2 1/2-ounce) jar prune baby food
- 1 egg
- Nonstick cooking spray
- 1 (1-oz) square semisweet chocolate, chopped and 1 (1-oz) square white baking chocolate, chopped

Directions:

- Preheat oven 350 F. Mix flour, cocoa, baking soda and salt in bowl; stir well. Combine sugar, margarine, espresso, vanilla, baby food and egg in large bowl.

- Beat at high speed with mixer for 2 minutes; stir in dry ingredients (dough will be thick).



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- Spoon dough into 15x10-inch jellyroll pan coated with cooking spray.
- Bake 13 minutes (do not overcook.) Cool completely in pan and cut into 36 bars. Place bars on wax paper.
- Place semisweet chocolate in heavy duty zip-top plastic bag; place white chocolate in a heavy-duty Tiptop plastic bag.
- Microwave both bags at Medium-Low (30 percent power) for 1 minute or until chocolate melts.
- Knead bags until smooth. Snip a tiny hole in corner of each bag; drizzle chocolates over bars. Allow drizzle on bars to cool, before eating.
- Note: Can be made ahead of time, and stored in airtight container. Drizzle chocolates onto bars on the day you wish to serve them.

RECIPE 40: CHOCOLATE COVERED POTATO CHIPS

Servings: Makes two dozen chips

Ingredients:

- 8 oz sweet or milk chocolate chopped finely
- 24 thick sliced, ridged potato chips

Directions:

- Melt 6 ounces of chocolate and remove from heat.
- While chocolate is still hot, mix the remaining 2 ounces of chocolate into the melted chocolate, stirring until each addition is completely melted before adding the next.
- Dip the potato chips, one at a time, in the chocolate. Coat completely and lift with a small fork.
- Shake off excess chocolate by rapping the fork on the edge of the bowl lightly.
- Remove any drips from the bottom by running the fork across the edge of the bowl.
- Slide the chips onto a cookie sheet lined with parchment or wax paper. Allow to cool until solid.
- Let chips sit at room temperature or in the refrigerator.

RECIPE 41: PERFECT PEPPERMINT

Servings: Makes 5 dozens

Ingredients:

- 400 grams of confectioners' sugar
- 3 tablespoons of butter or margarine, softened
- 2 to 3 tablespoons of peppermint extract
- 1/2 tablespoon of vanilla extract
- 1/4 cups of evaporated milk
- 2 cups of semisweet chocolate chips
- 2 tablespoon of shortening.

Directions:

- In a bowl, combine first four ingredients.
- Add milk and mix well.
- Roll into 1-in balls and place on a waxed paper-lined cookie sheet.
- Chill for 20 minutes.
- Flatten with a glass to 1/4". Chill for 30 minutes.
- In a double boiler or microwave-safe bowl, melt chocolate chips and shortening.
- Dip patties and place on waxed paper to harden.

RECIPE 42: VIENNA CHOCOLATE BARS

Ingredients:

- 2 sticks butter
- 2 egg yolks
- 1 & 1/2 Cups of sugar
- 2 & 1/2 Cups of flour
- 1 (10 oz.) raspberry jelly (seedless)
- 1 cup of semi sweet chocolate chips
- 1/4 tsp. salt
- 4 egg whites

Directions:

- Preheat oven to 350. Cream butter with egg yolks and 1/2 cup sugar.
- Add flour and knead with fingers.
- Pat batter out with fingers on greased cookie sheet to about 3/8" thickness.
- Bake for 15 to 20 minutes until lightly browned.
- Remove from oven. Spread with jelly and top with chocolate chips.
- Beat egg whites and salt until stiff peaks form.
- Fold in remaining cup of sugar and gently spread on top.
- Bake for additional 24 minutes. Cool and cut into 2"x2" bars.

RECIPE 43: BLACK AND WHITE CHOCOLATE BARS

Ingredients:

- 1 lb real white chocolate, melted
- 1 lb chocolate chips; melted
- 3/4 cup of evaporated milk
- 1/4 cup of margarine
- 1 tsp Vanilla (or other extract)
- 1/2 cup of toasted hazelnuts (or walnuts)

Directions:

- To ensure that the recipe will set up properly, do not use white baking confections that are not real white chocolate.
- Line the inside of an 8" square baking pan with plastic wrap and set aside.
- Toast nuts by placing on a cookie sheet and baking in pre-heated 350 degrees F. oven until skin begins to flake off.
- Remove skins by rubbing with a clean towel.
- Chop nuts with a knife, or pulse in a food processor. Melt chocolate in a separate medium-sized bowls over double boilers.
- Combine and melt the evaporated milk and Goldùnù soft margarine or similar over medium heat. Remove from heat and reserve.
- Add half the milk and margarine mixture to the melted chocolate chips.
- Mix well, pour into lined baking dish, and spread evenly.

- Refrigerate a few minutes.
- Add balance of milk mixture to the melted white chocolate, and then add the vanilla and mix until well blended.
- Smoothly spread the mixture over the first layer and top with nuts.
- Refrigerate until firmly set (24 hrs.) and cut into bars.
- Store chilled.

RECIPE 44: CARAMEL FILLED CHOCOLATE BARS

Ingredients:

- 1 German chocolate cake mix
- 3/4 cup of margarine, melted
- 14 oz bag caramels
- 2/3 cup of evaporated milk, divided
- 1 cup of chocolate chips
- 1 cup of walnuts, chopped

Directions:

- Melt caramels and 1/3 cup evaporated milk over hot water or in microwave, stirring every thirty seconds. Keep warm.
- Mix the cake mix, margarine and 1/3 cup evaporated milk and beat well.
- Spread 1/2 the batter in a greased 9x13 inch pan.
- Bake for 6 minutes at 350 degrees and cool about 2 minutes.
- Spread caramel mixture over baked layer and sprinkle with chocolate chips.
- Stir 1/2 cup nuts into remaining 1/2 of batter and drop by half teaspoonful over top.
- Sprinkle with remaining 1/2 cup nuts.
- Return to oven and bake for 18 minutes at 350 degrees.
- Cool in pan and cut into 1 1/2 inch squares.

RECIPE 45: BELGIUM CHOCOLATE TRUFFLES

Serving: 10 persons

Ingredients:

- 2 pounds of Belgian chocolate (or any brand of good quality chocolate)
- one quart of heavy cream
- 1/4 lb. unsalted butter
- 1/3 cup of liqueur of choice
- Cocoa powder



Directions:

- Melt chocolate and cream over a double boiler. Whisk in butter and liqueur.
- Continue to whisk as the mixture cools and thickens.
- Pour into quart containers and refrigerate.
- To serve, roll in powdered cocoa.

RECIPE 46: COCONUT CHOCOLATE BALLS

Servings: 6 dozen

Ingredients:

- 2 sticks margarine
- 1 & 1/2 cups of Graham cracker crumbs
- 1/2 cup of chopped pecans
- 1 cup of coconut
- 1 box powdered sugar
- 1 tablespoon of vanilla
- 12 oz jar crunchy peanut butter
- 6 oz of package semisweet chocolate chips
- 1/2 cake paraffin wax (half of 1/4 pound size)

Directions:

- Melt margarine in large container.
- Stir in graham cracker crumbs, pecans, coconut, powdered sugar and vanilla; add peanut butter and mix well.
- Roll into walnut size balls and lay out on waxed paper.
- Melt chocolate and paraffin together over hot water.
- Using 2 teaspoons (or any method you prefer) dip each ball into mixture returning to waxed paper. The balls will cool quickly.

RECIPE 47: CHOCOLATE CREAM HAZELNUTS BALLS

Ingredients:

- 1/2 cups of finely chopped hazelnuts
- 1 cup of vanilla cookie crumbs
- 1 cup of powdered sugar
- 2 tablespoon of cocoa
- 2 tablespoon of corn syrup
- 1/4 cup of cream
- 1/2 tablespoon of vanilla

Directions:

- Combine all ingredients and mix well. The mixture should be moist to the touch.
- Roll into balls about the size of a walnut.
- Roll in powdered sugar or finely chopped hazelnuts.
- Store for at least 2 days in covered container.

RECIPE 48: QUICK CHOCOLATE CUPCAKES

Servings: Makes 18 cupcakes.

Ingredients:

- 1 & 1/2 cups of all-purpose flour
- 3/4 cup of sugar
- 1/4 cup of cocoa
- 1 tsp of baking soda
- 1/2 tsp of salt
- 1 cup of water
- 1/4 cup of vegetable oil
- 1 tbsp of white vinegar
- 1 tsp of vanilla extract

Directions:

- Heat oven to 375 degrees F. Line muffin cups (2 1/2" in diameter) with paper bake cups.
- In medium bowl, stir together flour, sugar, cocoa, baking soda and salt.
- Add water, oil, vinegar and vanilla; beat with a whisk just until batter is smooth and ingredients are well blended. Fill muffin cups 2/3 full with batter.
- Bake 16-18 minutes or until wooden pick inserted in center comes out clean.

- Remove from pan and wire rack. Cool completely and frost as desired.

For the Frost:

- 6 tbsp of butter or margarine, softened
- 2 & 2/3 cups of powdered sugar
- 1/2 cup of Hershey's Cocoa
- 1/3 cup of milk
- 1 tsp of vanilla extract

Directions:

- Heat oven to 350 degrees Fahrenheit and grease and flour two 9-inch round baking pans or one 13x9x2-inch baking pan.
- In large mixer bowl, combine butter, sugar, eggs and vanilla; beat on high speed of electric mixer 3 minutes.
- Stir together flour, cocoa, baking soda, salt and baking powder; add alternately with water to butter mixture, beating until blended. Add candy, if desired.
- Pour batter into prepared pans. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean.
- Cool 10 minutes; remove from pans to wire racks.
- Cool completely and frost. Just before serving, garnish with peppermint candy.

RECIPE 49: BLACK BOTTOM CUPCAKES

Ingredients:

- 12 oz of cream cheese
- 2 eggs
- 1 & 2/3 cups of sugar
- 10 oz of semisweet chocolate chips
- 1 & 1/2 cups of flour -- sifted
- 1/4 cup of cocoa powder
- 1 tsp of baking soda
- 1 tsp of salt
- 1 cup of water
- 1/3 cup of cooking oil
- 1 tbsp of vinegar
- 1 tsp of vanilla

Directions:

- Preheat oven to 350 degrees. Arrange 24 cupcake liners in muffin tins or liberally grease a cake/Bundt pan.
- Blend together the cream cheese, eggs and 2/3 cup of the sugar in a large bowl. Stir in the chocolate chips.
- Sift the remaining sugar, the flour, cocoa, baking soda and salt into a mixing bowl.
- Stir in the water, oil, vinegar and vanilla; beat until smooth.

- Fill cupcake liners 1/3 full with the chocolate batter; spoon the cheese mixture on top.
- If using a cake or Bundt pan, scrape the batter into the pan, then top with several layers of the cream cheese topping, spreading it thinly because it will sink in deeper after each application.
- Bake until the cakes test done -- 30 to 35 minutes for cupcakes, 40 to 45 minutes for cake.
- Let cool 10 minutes before turning out on wire racks to cool completely.

RECIPE 50: CHOCOLATE CUPCAKES

Ingredients:

- 1/4 cup of oil
- 3/4 cup of sugar
- 1 egg
- 1 tsp of vanilla
- 1/4 tsp of salt
- 1/4 tsp of cinnamon -- optional
- 1 tsp of baking soda
- 2/3 cup of milk
- 2 tbsp of lemon juice
- 1/3 cup of unsweetened cocoa powder
- 1 cup of all-purpose flour



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Directions:

- Beat oil and sugar with egg with an electric mixer until smooth. Beat in vanilla, salt, and baking soda until well blended.
- Put milk and lemon juice together in cup until curdled and pour into batter, beating to blend well. Beat in cocoa powder and finally the flour, beating 3 minutes after last addition, scraping down sides and bottom of bowl often.
- Divide batter equally between 12 paper-lined cupcake wells. Bake at a 350 degree F for 25 minutes or until a toothpick inserted comes out clean. Cool in pan on rack 20 minutes. Remove to platter to continue cooling. Frost as desired.

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