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*A Collection of Chocolate Recipes
From Author Catherine Snodgrass
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BEVERAGES

SPICED CHOCOLATE

Mix together in a large bowl:

1 8-quart box powdered milk

1/2 box powdered sugar

1 pound box Nestle's Quik

1 tablespoon cinnamon

1 medium nondairy creamer

1/2 teaspoon cloves

1/2 teaspoon nutmeg

Use 1/3 cup of the mixture to 1 cup boiling water

HOT COCOA

1/3 cup sugar
1/3 cup unsweetened cocoa powder
1/2 cup water
3-1/2 cup milk
1 teaspoon vanilla
Whipped cream or marshmallows

In a saucepan, combine sugar and cocoa powder. Stir in water. Bring mixture to boiling. Cook and stir 1 minute more. Stir in milk. Heat just to boiling; do not boil. Remove from heat; stir in vanilla. Beat mixture till frothy. Pour into mugs. Top with marshmallows or whipped cream. Makes 5 6-ounce servings.

CHOCOLATE EGGNOG

1 egg
2 teaspoons sugar
pinch of salt
1 tablespoon chocolate syrup
3/4 milk, chilled
Nutmeg
whipped cream

Beat the egg, then beat in the sugar, salt and chocolate syrup. Add milk and blend. Pour into a chilled glass. Top with a spoonful of whipped cream and a dash of nutmeg. Makes 1 serving.

CHOCOLATE EGG CREAM

1/4 cocoa syrup (recipe follows)
1/2 cup club soda, freshly opened
1/4 cup light cream

All ingredients should be cold. Measure syrup into tall glass; stir in cream to blend. Slowly pour club soda down side of glass, stirring constantly.

Cocoa Syrup:

1 1/2 cups sugar
3/4 cup cocoa
Dash of salt
1 cup hot water
2 teaspoons vanilla extract

In medium saucepan stir together sugar, cocoa and salt. Gradually add water, stirring to keep mixture smooth. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 3 minutes. Remove from heat; stir in vanilla. Cool. Use as topping for ice cream and desserts, or chocolate flavored drinks.

HOT COCOA FOR A CROWD

1-1/2 cups sugar
1/2 teaspoon salt
1 gallon milk
1-1/4 cups cocoa
3/4 cup hot water
1 tablespoon vanilla extract

In 6-quart saucepan combine sugar, cocoa and salt; gradually add hot water. Cook over medium heat, stirring constantly, until mixture boils. Boil 2 minutes. Add milk. Heat to serving temperature. Remove from heat; add vanilla.

SPICED MOCHA MIX

1 cup sugar
1/2 cup powdered non-dairy creamer
3 tablespoons instant coffee
1/4 teaspoon ground cinnamon
1 cup nonfat dry milk powder
1/2 cup cocoa
1/2 teaspoon ground allspice
Dash of salt

In large bowl combine all ingredients. Store in airtight container. Makes 2-1/2 cups mix. For single serving: 3 tablespoons mix to 3/4 cup boiling water.

HOT MERRY MOCHA

6 tablespoons cocoa
1/8 teaspoon salt
1-14 ounce can sweetened condensed milk
1 or 2 tablespoons instant coffee
6 cups hot water
Whipped cream (optional)

In 4-quart sauce pan, combine cocoa, coffee and salt; stir in water. Cook over medium heat, stirring occasionally, until mixture boils. Stir in condensed milk. Heat thoroughly; do not boil. Beat with wire whisk or beater until foamy. Serve hot, topped with whipped cream.

CHOCOLATE EGG NOG

4 cups milk, divided
1/3 cup cocoa
1 teaspoon vanilla extract
2 teaspoons brandy extract
4 eggs, separated
14 ounces sweetened condensed milk
1/4 teaspoon salt
1 teaspoon rum extract

Place 1 cup milk, egg yolks, cocoa, condensed milk, vanilla and salt in blender. Blend on high until smooth. Pour into large bowl; stir in remaining milk and extracts, blend well. In small mixing bowl beat egg whites until soft peaks form; gently fold into milk mixture. Chill before serving.

IRISH COCOA

6 tablespoons sugar
Dash of salt
3 cups milk
1/2 chilled whipped cream
3 tablespoons cocoa
1/4 cup hot water
6 tablespoons Irish whiskey

In medium saucepan combine sugar, cocoa and salt; stir in water. Cook over medium heat, stirring constantly, until mixture boils; boil 2 minutes. Add milk.

Heat to serving temperature. Remove from heat. Add 1 tablespoon whiskey per cup. Top with whipped cream.

CAPPUCCINO COOLER

1-1/2 cup cold coffee
1-1/2 chocolate ice cream
1/4 cup chocolate syrup
Crushed ice
Whipped cream

Place coffee, ice cream and syrup. Blend until smooth. Serve immediately over crushed ice. Top with whipped cream.

DOUBLE CHOCOLATE MALT

1/2 cup cold milk
1/4 cup chocolate syrup
2 Tablespoons chocolate malted milk powder
2 cups vanilla ice cream, softened

In blender place milk, syrup and malted milk powder. Blend. Add ice cream.
Blend until smooth. Serve immediately.

CHOCOLATE SHAKE

2 cups cold milk
2 cups vanilla ice cream, divided
3/4 cup chocolate syrup

Mix milk, 1 cup ice cream and syrup in blender until smooth. Serve, top with remaining ice cream.

COCOA-BANANA SHAKE

1 ripe, medium banana
1/4 cup cocoa
1/4 cup honey
1/4 cup hot water
2 cups cold milk
1 cup vanilla ice cream

Slice banana, put in blender. Add cocoa, honey and water; blend until smooth.
Add milk; blend. Add ice cream; blend until smooth. Serve immediately.

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BREADS AND CAKES

RAISED CHOCOLATE BREAD

1 package active dry yeast
1/2 cup milk
4-1/2 cups unbleached all purpose flour
1 cup water
1/3 cup unsweetened cocoa
1/2 cup semi-sweet chocolate pieces
2 tablespoons sugar
1 teaspoon salt
2 tablespoons butter or margarine
1/4 teaspoon baking soda
1 egg

In large bowl, mix yeast, 1-1/4 cups flour, the cocoa, sugar, salt and soda. Heat milk, water, semi-sweet chocolate and butter, stirring until chocolate is melted. Add to dry ingredients Beat at medium speed of electric mixer for 2 minutes. Add 1/2 cup more flour. Beat at high speed for 2 minutes. Add egg.

Stir in enough flour to make a firm dough. Turn out on lightly floured surface. Knead until smooth and elastic. Put in oiled bowl, turning to oil top. Cover with a sheet of plastic wrap. Let rise in warm place for 1 hour or until doubled. Punch dough down. Shape in 2 loaves. Put in greased 8x4x2-inch loaf pans.

Let rise for 30 minutes or until light.

Bake for 25 minutes or until loaf sounds hollow when tapped with finger. Makes 2 8-inch loaves.

CHOCOLATE MOUSSE CUPCAKE

2 bars milk chocolate (7 ounces each)

6 eggs

1/4 cup all-purpose flour plus 2 tablespoons all-purpose flour

Heat oven to 325 degrees. Line muffin pan with paper liners.

Melt chocolate in top of double boiler over simmering water.

Stir eggs and flour into melted chocolate with wire whisk or wooden spoon, ladle into prepared muffin-pan cups, dividing equally.

Bake for about 12 minutes or until sides of cupcakes are set but centers are liquid. Cool in pan 5-10 minutes. Centers will set to warm mousse.

CHOCOLATE PUDDING CAKE

1 cup semisweet chocolate chips
1/3 cup sugar
1-1/2 cups biscuit baking mix
1/2 cup milk
1/2 cup chopped nuts (if desired)
1 teaspoon, vanilla
2 tablespoons vegetable oil
1 egg
1-1/2 cups hot water
2/3 cup sugar

Heat oven to 350 degrees. Heat 1/3 cup chocolate chips over low heat until melted, Mix melted chocolate, baking mix, nuts 1/3 cup sugar, the milk, oil, vanilla and egg in square pan, 9x9x2 inches. Beat vigorously with fork until well blended. Heat water and 2/3 cup sugar to boiling, stirring occasionally; stir in remaining chocolate chips until melted. Pour over mixture in pan. Bake 35 to 40 minutes.

QUICK-FIX CHOCOLATE CAKE

1 4-ounce package chocolate pudding and pie filling mix
2 cups milk
2/3 cups cooking oil
1 18-1/2 ounce package milk chocolate cake mix
1/2 cup chopped pecans
6 ounce package semi-sweet chocolate pieces

Combine pudding mix and milk in 2-quart saucepan. Cook according to directions. Remove from heat. Cool to room temperature. Combine cake mix and oil in mixing bowl. Beat with electric mixer at medium speed until blended. Add cooled pudding to cake batter and beat at medium speed for 2 minutes. Pour into greased 13x9x2-inch baking pan. Sprinkle with chocolate pieces and pecans. Bake in 350 degree oven 40 minutes, or until cake center comes out clean. Cool. Makes 16 servings.

CHOCOLATE SHEET CAKE

1 cup margarine
5 tablespoons cocoa
1 cup water
2 cups flour
2 cups sugar
2 eggs
1/2 cup buttermilk
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon vanilla

In a saucepan, bring to a boil margarine, cocoa and water. Add this mixture to flour and sugar and mix well. Pour into a greased and floured 11x14-inch cookie sheet. Bake 20 minutes at 375 degrees, or until tests done.

CHOCOLATE RUM CAKE

1 18-1/2 ounces package chocolate cake mix
1 package (4 servings) chocolate instant pudding
1/2 cup cold water
1/2 cup dark rum
1/2 cup cooking oil
1/2 cup slivered almonds

Preheat oven to 350 degrees F. Grease and flour two 9-inch layer cake pans. Combine all cake ingredients together in large bowl. Blend well, then beat at medium speed for 2 minutes. Turn into prepared pans. Bake 30 minutes or until done. Cool in pans 10 minutes. Remove from pans and finish cooling on racks. Split layers horizontally. Spread 1 cup filling between each layer and on top. Chill. Serve cold.

Filling:

1-1/2 cups cold milk
1 package. (4 servings) Chocolate instant pudding
1/2 cup dark rum
1 envelope Dream Whip

To make filling: Put ingredients in narrow bottom bowl. Mix 4 minutes. Chill.

RIBBON FUDGE CAKE

3 eggs
Butter or margarine, softened
1-1/3 cups milk
2 cups all-purpose flour
1 package (8 ounce) cream cheese, softened
1 teaspoon baking powder
1/2 teaspoon baking soda
2 1/4 cups sugar, divided
1-1/4 teaspoon salt
1-1/2 teaspoon vanilla, divided
1 tablespoon cornstarch
4 squares (4 ounce) unsweetened chocolate, melted and cooled
3 tablespoons milk

Cheesecake layer; combine in small bowl, 2 tablespoons butter, cream cheese, 1/4 cup sugar, 1/2 teaspoon vanilla, cornstarch, 1 egg and 3 tablespoons milk. Beat at high speed until smooth and creamy; set aside. In large bowl, combine 2 cups sugar, 1/2 cup butter, 1 teaspoon vanilla, 2 eggs, 1-1/3 cups milk, flour, baking powder, soda, salt and chocolate. Beat at high speed for 4 minutes. Spread half of batter in greased and lightly-floured 13x9x2-inch pan. Spread with the cheese mixture, then with remaining batter. Bake at 350 degrees F for 50 to 60 minutes. Cool in pan. Then spread with fudge frosting. Cut in squares to serve.

ANGEL FOOD WALDORF

Prepared Angel food cake
3 cups whipping cream, chilled
1-1/2 cup powdered sugar
3/4 cup cocoa
2/3 cup toasted slivered blanched almonds
1/4 teaspoon salt

Angel food cake must be cooled completely. Remove from pan; place cake upside down. Slice off top of cake about 1-inch down; set aside. Make cuts into cake 1-inch from outer edge and 1-inch from edge of hole, leaving substantial "walls" on each side. With a knife or spoon, remove cake within cuts, being careful to leave a base of cake 1-inch thick. Place cake on serving plate. In chilled bowl, beat chilled whipping cream, powdered sugar, cocoa and salt until stiff. Fold 1/3 cup almonds into half the mixture; spoon into cake cavity. Press mixture firmly into cavity to avoid holes in cut slices. Replace top of cake; press down gently. Frost cake with remaining whipped cream mixture. Sprinkle remaining almonds over side and top of cake. Chill at least 4 hours.

BAVARIAN SPICED CHOCOLATE CAKE

1 package devil's food cake mix
3 eggs
1 teaspoon cinnamon
1/2 cup chopped nuts
1/2 teaspoon nutmeg
1/2 cup water
1/2 cup margarine or butter, softened
1 cup cold prepared mashed potatoes

Heat oven to 350 degrees. Grease and flour 10-inch tube or 12-cup fluted tube pan. In a large bowl, blend cake mix, cinnamon, nutmeg, potatoes, margarine, water and eggs at low speed until moistened. Beat 2 minutes at highest speed; stir in nuts. Pour into prepared pan. Bake at 350 degrees F for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely.

CHOCOLATE ICEBOX CAKE

2 small packages of chocolate pudding (each 4 servings)
1 box of graham crackers
Whipped cream

Make pudding according to package directions. Put plastic wrap over the top of pudding and cool, slightly. (Do not use instant pudding. It sets up too fast!) In a 13x9-inch pan, place graham crackers to cover bottom. Pour a thin layer of the warm chocolate pudding over the crackers, covering them. Repeat the layers, ending with pudding - until the pudding is gone. Chill in refrigerator several hours. Cut into squares or slices to serve, top with whipped cream.

CHOCOLATE SURPRISE CAKE

12 ounces semi-sweet chocolate chips OR
6 ounces chocolate chips and 6 ounces mint chocolate chips
2 or 3 tablespoons sugar
3 egg yolks, beaten
3 egg whites, stiffly beaten
1 pint whipping cream, whipped
Prepared Angel food cake
Sliced Almonds

Melt chips over hot water in a double boiler with sugar. Add beaten egg yolks. Cool for 5 minutes. Fold in egg whites. Fold in whipped cream. Break angel food cake into bite-sized pieces. Into an angel food cake pan, put a layer of sliced almonds and a small amount of chocolate sauce to cover. Layer a third of the cake and a third of the sauce, repeat until cake and sauce is gone, ending with sauce. (You may use a rectangle pan; layering 1/2 cake and 1/2 sauce until gone. Almonds on top) Cover. Chill over night.

CHERRY CHOCOLATE CAKE

1 package double fudge chocolate cake mix
5 tablespoons butter
1 cup sugar
3 eggs
1/3 cup condensed milk
1 21-ounce can of cherry fruit filling
1 6-ounce package semi-sweet chocolate bits

Combine cake mix, eggs and cherry filling with a spoon - not a mixer - until well blended. (Don't follow directions on cake mix box.) Pour into greased and floured 9x13-inch baking pan. Bake at 350 degrees for 34-40 minutes or until cake springs back when lightly touched. Let cool on a rack.

In a small saucepan, combine sugar, butter and milk. Bring to a boil, stirring constantly and cook for one minute. Remove from heat. Stir in chocolate bits until melted and mixture is smooth. Spread over cake.

CHOCOLATE CREAM CAKE

1 package milk chocolate cake mix
1 tablespoon powdered instant coffee
1 package dry chocolate fudge frosting mix
1-1/2 cups whipping cream

In a small mixer bowl, chill 2 cups of the frosting mix (dry), the whipping cream and 2 teaspoons instant coffee at least 1 hour. Bake cake mix in 2 layer pans, 9x1-1/2-inches, as directed on package except - add 1 tablespoon instant coffee to the dry mix. Split cake to make 4 layers. Beat frosting mixture until stiff; fill layers. Spread top of cake with icing, allowing some to drizzle down side. Chill cake before serving.

BAVARIAN CHOCOLATE CAKE

6 ounces semisweet chocolate, dark
4 ounces milk chocolate
2 tablespoons water
1 cup butter, room temperature
2 cups granulated sugar
4 eggs
1 tablespoon orange juice
1 tablespoon grated orange peel
Powdered sugar
1/2 teaspoon salt
2-1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup buttermilk or sour cream

In medium saucepan melt together chocolate and water, stirring constantly.
In large bowl cream together butter and sugar until light and fluffy. Add eggs, one at a time. Blend in orange juice and orange peel.
Stir in cooled chocolate.
Sift together flour, salt and baking soda. Add flour mixture alternately with buttermilk or sour cream to egg-butter mixture, blending well.
Pour batter into a well-greased and floured tube pan, about 10 inches.
Bake at 350 degrees F for about 1 hour or until pick inserted in center comes out clean.
Let cake cool in pan for 15 minutes.
Turn out onto rack and let cake cool completely. Dust with powdered sugar.

BOURBON CHOCOLATE CAKE

1 package (18-1/4 ounce) chocolate cake mix with pudding
3 eggs
1/2 cup Bourbon whiskey
1/2 cup cold water
1/3 cup vegetable oil
1 pint Whipping cream
1/3 cup unsweetened cocoa powder
1/2 cup chopped walnuts
1/2 cup powdered sugar
1 teaspoon vanilla
1/2 cup Bourbon

Butter and flour two 9-inch round cake pans.

Combine cake mix, eggs, 1/2 cup Bourbon, cold water and vegetable oil in large bowl of mixer. Beat for 2 minutes on high speed until very light. Pour into pans.

Bake at 350 degrees for 30 minutes or until cake layers test done. Cool in pans 10 minutes, remove, cool completely. Split layers in half horizontally.

In large mixing bowl, combine whipping cream, cocoa, sugar and vanilla.

Beat until stiff and fold in the 1/2 cup Bourbon.

Spread filling over each cake layer. Sprinkle with walnuts. Stack layers. Cover sides with remaining cream mixture. Chill 2 hours. Serve cold.

CHERRY FUDGE MERINGUE CAKE

1/2 cup butter or margarine, room temperature
1 cup sugar
1 egg
1 square unsweetened chocolate, melted
2 tablespoon maraschino cherry juice
Buttermilk
1-1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup maraschino cherries, chopped
1/2 cup walnuts, chopped

Cream butter and sugar until blended. Add egg and beat until fluffy. Stir in melted chocolate. Measure cherry juice into cup and add buttermilk to equal 1 cup liquid. Stir flour, soda and salt together. Add flour mixture to creamed mixture alternately with buttermilk. Mix until a smooth batter forms. Fold in cherries and walnuts. Turn into a buttered and floured 9-inch square cake pan. Bake at 350 degrees F for 45 to 55 minutes or until cake tests done in the center. Cool 5 minutes. Remove from pan and place on cookie sheet. Top with meringue. Return to oven for 5 to 8 minutes or until meringue is cooked and turning golden.

Meringue Topping:

Beat 2 egg whites with a dash of salt until frothy. Continue beating at high speed, adding 1 tablespoon of sugar at a time until a total of 6 tablespoons have been added. Whip until meringue forms stiff peaks, about 10 minutes.

CHOCOLATE LOAF CAKE

1 bar (4 ounce) sweet cooking chocolate
2 cups sifted cake flour
1-1/3 cups soft butter or margarine
5 large eggs, at room temperature
1 teaspoon vanilla
1-1/4 cups sugar
1/4 teaspoon salt
Ice cream of your choice, optional

Grease a 9x5x3-inch loaf pan. Line with waxed paper, then grease again. Put chocolate in small saucepan. Set saucepan in hot water and stir chocolate until partially melted. Remove from heat. Stir until completely melted. Cool. Cream butter until mayonnaise consistency. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add chocolate and vanilla. Beat well. Mix flour and salt. Gradually add to first mixture, blending well after each addition. Turn into prepared pan. Bake at 325 degrees F for 1 hour 45 minutes or until pick inserted near center comes out clean. Let stand in pan on wire rack for 10 minutes. Turn out onto rack and peel off paper. Turn right side up and cool completely. Cut in thick slices.

CHOCOLATE MINT CAKE

1 cup unsifted all-purpose flour
1/3 cup cocoa powder
1 teaspoon baking powder
1/2 teaspoon
1/4 teaspoon baking soda
1/3 cup shortening
1 egg
1 teaspoon peppermint extract
3/4 cup sugar
2/3 cup milk

Stir together flour, cocoa powder, baking powder, salt and soda. Beat together sugar and shortening on high speed of mixer until fluffy. Beat in egg and peppermint extract. Add dry ingredients to creamed mixture alternately with the milk, beating well after each addition. Pour batter into greased and floured 9-inch round cake pan. Bake at 350 degrees for 25-30 minutes or until cake tests done. Cool 10 minutes. Turn out onto rack to cool completely.

CHOCOLATE POUND CAKE

1/2 cup butter or margarine, room temp
1-1/2 cups sugar
2 teaspoons vanilla
4 squares unsweetened chocolate, melted
1/2 teaspoon baking soda
1 cup buttermilk
2-1/2 cups all-purpose flour
4 eggs

Cream butter with sugar. Add chocolate and eggs. Beat until smooth and fluffy. Add flour, baking soda and buttermilk to bowl. Mix using low speed until blended. Or mix using wooden spoon beating well, until smooth. Stir in vanilla. Turn into greased and floured 10-inch tube or bundt pan. Bake at 350 degrees for 45-55 minutes or until a cake tester comes out clean. Cool.

DEVIL'S FOOD SHEET CAKE

3/4 cup soft butter or margarine
1-1/2 cups sugar
1-1/2 teaspoon vanilla
2 eggs
1-3/4 cups all-purpose flour
1/2 cup unsweetened cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup buttermilk
1/2 cup boiling water

Cream butter and sugar until blended. Add vanilla, and eggs, one at a time, beat after each addition until light and fluffy. Stir flour, cocoa, baking soda and salt together. Add with buttermilk to creamed mixture, beat until smooth and blended. Stir in boiling water. Line bottom of greased 13x9-inch baking pan with waxed paper. Spread batter in Prepared pan. Bake at 350 degrees for 40 minutes or until pick inserted near center comes out clean.

ORANGE CHOCOLATE TUBE CAKE

1 cup soft butter or margarine
1-1/3 cups all-purpose flour
5 eggs
1-1/3 cups sugar
1-1/2 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon grated orange rind
Canned chocolate syrup
1 cup semi-sweet chocolate chips
1/4 teaspoon nutmeg

Place butter and flour in bowl. Beat together for 3-4 minutes until thoroughly blended. Add eggs, one at a time, beating well after each addition. In a separate bowl, mix together sugar, baking powder, salt and nutmeg. Stir into the first mixture. Beat in vanilla and orange rind, mixing well. Fold in chocolate chips. Spread into greased and floured 10-tube or bunch pan. Bake at 325 degrees for 1 hour or until tests done. Remove from pan. Pour chocolate syrup over cake.

TEXAS CHOCOLATE SHEET CAKE

- 1 cup butter or margarine
- 1 cup water
- 1/4 cup cocoa
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 2 eggs
- 2 cups all-purpose flour
- 1 cup chopped pecans, optional

Combine butter, water and cocoa in 3-quart saucepan. Bring to boil and boil 5 minutes. Remove from heat. One at a time beat in sugar, flour, baking soda, salt and vanilla. Quickly beat in sour cream, then eggs. Pour into greased 10x15x1-inch jelly roll pan. Bake at 375 degrees for 20 minutes. Spread with frosting.

CHOCOLATE BEER CAKE

2/3 cup butter, room temperature
2-1/4 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
2 eggs, beaten
1 teaspoon salt
2 squares (2 ounce) unsweetened chocolate, melted
3/4 cup buttermilk
1 cup beer

Cream butter and sugar. Add eggs and beat until light. Blend in the chocolate. Sift flour, soda and salt together. Add to creamed mixture along with the buttermilk. Blend until smooth. Stir in beer, beat until light. Butter and flour 2 9-inch round cake pans. Turn batter into pans and smooth the top. Bake at 350 degrees for 35-40 minutes or until cake tests done. Remove from pans.

CHOCOLATE ALMOND CREAM ROLL

4 eggs
1 teaspoon baking powder
3/4 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1/3 cup powdered sugar
2 tablespoons water
Almond cream filling
1/2 cup all-purpose flour
Whipped cream frosting
1/4 cup cocoa

In bowl, whip egg whites until foamy. Gradually beat in 8 tablespoons of sugar. Set aside. In large bowl, beat egg yolks until thick. Gradually beat in remaining sugar. Beat until very thick. Add vanilla and water. Stir together flour, cocoa, baking powder and salt. Fold into yolk mixture, then gently fold in whites. Grease a 15x10-inch jelly roll pan. Line with waxed paper. Grease again. Pour cake mixture into pan, smooth into corners. Bake at 350 degrees for 18-22 minutes, or until top is dry when touched. Sprinkle powdered sugar over tea towel. Turn cake out onto towel, remove waxed paper. Roll up. Place on rack to cool. Unroll cooled cake. Remove towel. Spread with filling and roll up again. Frost just before serving.

Almond Cream Filling:

Pulverize 1/2 blanch almonds in blender or food processor. Mix in 1/3 cup powdered sugar. Fold into 1 cup whipped cream.

Whipped Cream Frosting:

Beat 1/2 cup whipping cream until stiff enough to hold a peak. Fold in 1/4 cup powdered sugar and 1/2 teaspoon almond extract. Keep cold until ready to frost cake, but do not hold more than 1/2 hour.

BANANA CAKE

3/4 cup butter or margarine
2 cups brown sugar, packed
2 eggs
1 teaspoon vanilla
1 cup mashed ripe bananas (about 3 medium)
3 squares (3 ounce) unsweetened chocolate, melted and cooled
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons cold water

Cream butter and brown sugar until well blended. Beat in eggs, vanilla and banana. Then add chocolate and beat well. Mix flour, baking soda and salt. Add to mixture with the water. Mix well, then turn into 2 greased and lightly floured 9-inch layer cake pans. Bake at 350 degrees for 30-35 minutes or until pick inserted in center comes out clean. Let stand on wire rack for about 5 minutes. Then turn out on racks, turn right sides up and cool. Put layers together. Frost (See Sauces and Frosting for Chocolate Banana Frosting).

CHOCOLATE SOUFFLE

1/2 cup sugar
2 tablespoons butter or margarine, softened
2 tablespoons cornstarch
1 cup milk
1 teaspoon vanilla
2 squares (1 ounces each) unsweetened chocolate
(do not use premelted chocolate)
4 egg whites
1/2 teaspoon salt
3 egg yolks
1/4 teaspoon cream of tartar

Mix sugar and cornstarch; gradually stir in milk. Add chocolate. Cook over medium heat, stir constantly, until chocolate is melted and mixture thickens and boils, boil and stir 1 minute. Remove from heat. Beat egg yolks until thick. Gradually beat in chocolate mixture. Stir in butter and vanilla. Cool to room temperature. Heat oven to 350 degrees. Butter and sugar 6-cup soufflé dish. Make a 4-inch band of triple thickness aluminum foil 2 inches longer than circumference of dish; butter one side and sprinkle with sugar. Extend depth of dish by securing foil band, buttered side in, around top of dish. Beat egg whites, salt and cream of tartar just until stiff peaks form. Stir about 1/4 of egg whites into chocolate mixture. Gently fold in remaining whites. Carefully pour into soufflé dish. Bake 50 minutes or until knife inserted halfway between edge and center comes out clean. Serve immediately.

CHOCOLATE-PINEAPPLE CAKE

4 slices bread, finely crumbled
4 eggs
2/3 cup non-fat dry milk powder
1 tablespoon pineapple extract
12 tablespoons sugar
1 tablespoon chocolate extract

Combine first 3 ingredients; mix well. In bowl, beat eggs 5 minutes at medium speed. Add extracts. Beat 5 minutes longer. Stir egg mixture into dry ingredients; mix well. Pour into an 8-inch, square cake pan lined with waxed paper. Bake at 350 degrees for 30 minutes. Turn cake onto rack. Peel away waxed paper. Cool. Serve each portion with one-fourth of Pineapple Sauce.

Pineapple Sauce:

1/2 medium pineapple, peeled and cored
2 tablespoons sugar
2 tablespoons water

Beat all ingredients in blender on medium speed until pineapple is finely chopped and mixture is of even consistency.

ONE BOWL CHOCOLATE CUPCAKES

1 egg
1/3 cup cocoa
1 teaspoon vanilla extract
1/2 cup salad oil
1-1/2 cup sifted cake flour
1 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup sour milk
1 cup sugar
1/2 cup hot water

Combine thoroughly with rotary beater. Pour into muffin tins. Bake at 375 degrees 15 to 20 minutes.

MILKY WAY CAKE

6 Milky Way bars
2 cups sugar
2-1/2 cups flour
1-1/2 cups buttermilk
1 teaspoon vanilla
1 cup chopped nuts
1 cup butter or margarine
4 eggs
1/2 teaspoon baking soda

Melt Milky Way bars and 1/2 cup margarine in pan over very low heat. Beat remaining 1/2 cup margarine and sugar in medium-sized bowl until fluffy. Add eggs, one at a time, stirring well after each egg. Add flour and baking soda alternately with buttermilk. Stir until smooth. Add melted candy, vanilla and nuts. Pour into greased and floured bundt pan or tube pan. Bake 1 hour and 20 minutes at 350 degrees or until top of cake springs back. Cool on rack.

CHOCOLATE POUND CAKE

1 yellow cake mix
1 package instant chocolate pudding mix
4 eggs
1/2 cup chocolate chips
1/4 cup oil
1 cup water
8 ounces sour cream

Mix together. Place in greased Bundt pan. Bake at 350 degrees for 1 hour.
Drizzle top with white chocolate melted with small amount of shortening.

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CANDY

CHOCOLATE BONBONS

1-8 ounce package semi-sweet chocolate
1 tablespoon milk
1 cup sifted powdered sugar
1 tablespoon white syrup
1 teaspoon, rum flavoring
2 tablespoons butter
1/2 cup mixed candied fruit, chopped

Melt 4 squares of the chocolate in a saucepan over low heat, stirring constantly until smooth. Remove from heat. Add sugar, milk and syrup. Stir in fruit and flavoring. Spoon into 3 dozen paper bonbon cups; chill. Melt remaining chocolate with the butter over low heat. Stir until smooth. Cool slightly; spoon onto fruit filling in cups, mounding the chocolate. Chill until firm.

CHOCOLATE PEANUT BUTTER DROPS

- 1 cup peanut butter
- 1 cup powdered sugar
- 2 tablespoons margarine or butter
- 1 cup rice cereal, crushed
- 2 tablespoons paraffin wax
- 2 cup chocolate chips (either milk chocolate or semi-sweet chocolate chips)

Mix peanut butter, powdered sugar and margarine well. Add rice cereal. Roll in small ball and chill. Melt chocolate chips and paraffin. Dip ball in chocolate and cool. Place on waxed covered cookie sheet.

CHOCOLATE CHEWS

1/2 pound soft vanilla caramels
2 teaspoons heavy cream
1 cup pecan halves
4 squares. (4 ounces) semi-sweet chocolate, melted and cooled

Heat caramels with cream in saucepan over very low heat, stirring constantly. Cool 10 minutes. Place pecans on lightly buttered baking sheets in clusters of three. Spoon caramel mixture over nuts, leaving outer ends of nuts showing. Let stand to set, about 30 minutes. Spread melted chocolate over caramel mixture.

RUM BALLS

1 cup vanilla wafer crumbs
1 cup powdered sugar
1-1/2 cups chopped pecans
2 tablespoons cocoa
2 tablespoons light corn syrup
1/4 cup dark rum
1/4 cup fine granulated sugar

Combine fine crumbs, powdered sugar, 1 cup pecans, and cocoa. Add corn syrup and rum, and mix well. Shape into 1-inch balls. Roll half in granulated sugar and remainder in 1/2 cup nuts. Makes 2 dozen.

CHOCOLATE ALMOND BARK

1 cup sugar
4 ounces chocolate, melted
1 cup toasted, slivered, blanched almonds
2 teaspoons vanilla

Place the sugar in a heavy pan and stir over low heat until melted. Add the chocolate and vanilla and stir. Add the almonds and stir to mix quickly. Pour on a cookie sheet covered with wax paper and spread evenly. Cool. Break into pieces and store in an airtight container. Makes 3/4 pound.

FUDGE

7 ounces marshmallow cream
2/3 cup (5 ounces) evaporated milk
12 ounces chocolate chips
3 cups sugar
1-1/2 sticks butter
1 teaspoon vanilla

In a large saucepan melt butter. Add milk and sugar, stir constantly. Bring to a boil, boil for 5 minutes, stirring continuously. Remove from heat. Add marshmallow cream, chocolate chips and vanilla. Pour into a glass pan to set.

CHOCOLATE PEANUT CLUSTERS

- 1 package (6 ounces) chocolate morsels
- 1 package (12 ounces) peanut butter morsels
- 1 can (12 ounces) salted Spanish peanuts

Combine morsels in a 2 quart. pan; melt on low fire or in microwave, 3 to 4 minutes until melted. Stir together and add peanuts. Mix well. Drop by teaspoons onto waxed paper. Chill. Store in airtight container. Yield 4 to 4-1/2 dozen.

ALMOND BUTTER CRUNCH

12 ounce blanched almonds, chopped
1-1/2 cups sugar
3 tablespoons water
1 cup butter or margarine
3 tablespoons light corn syrup
8 ounces semi-sweet chocolate squares

Place chopped almonds on cookie sheet and toast at 375 degrees F for 10 minutes or until golden. Combine margarine, sugar, corn syrup and water in medium-sized saucepan. Cook over medium heat, stirring constantly, to 300 degrees F on candy thermometer (or until brittle threads form in cold water.) Remove from heat. Stir in one cup toasted almonds. Pour into buttered 13x9x2-inch pan, spreading quickly and evenly. Cool. Turn out onto waxed paper. Melt chocolate in double-boiler. Spread half over cooled candy, sprinkle with half of the almonds. Let set for several minutes. Turn over and spread candy with rest of the chocolate and almonds. Let stand until set.

CHOCOLATE FUDGE

1-1/2 cups whipping cream
3 squares (3 ounces) unsweetened chocolate
1-1/2 cups granulated sugar
1-1/2 cups dark brown sugar, packed
1-1/2 teaspoon cornstarch
1-1/2 teaspoon water
1-1/2 teaspoon vanilla extract
1 cup chopped walnuts or pecans
1/8 teaspoon salt

Put cream in large saucepan, add chocolate and heat, stirring Occasionally, until chocolate is melted. Beat until smooth. Stir in sugars and salt. Bring to a boil, stirring constantly. Blend together cornstarch and water. Stir into mixture. Attach thermometer. Cook with out stirring to 238 degrees F or until small amount of mixture forms a soft ball that holds its shape when dropped into cold water. Cool to 110 degrees F or until lukewarm. Add vanilla and nuts. Beat with wooden spoon until mixture thickens and loses its gloss. Pour immediately into buttered 9-inch square pan, spreading evenly. Let stand until firm.

EASY MARSHMALLOW BONBON

1/2 cup chocolate fudge ice cream topping
3/4 of a 10-ounce package (about 40) large marshmallows
1/2 cup caramel-flavored ice cream topping
Paper candy cups or waxed paper
Assorted candy decors, such as or finely chopped nuts, toasted flaked coconut.

In separate saucepans over low heat, melt the chocolate and caramel ice cream toppings, stirring to keep them from burning or sticking to pans. Set out marshmallows, decorations and waxed paper or candy cups to place the finished candies. For each bonbon, spear a marshmallow on a fork. Dip into chocolate or caramel sauce to coat top and sides of marshmallow. Roll each dipped marshmallow in desired decoys to coat. Place bonbon in a candy cup or on waxed paper (do not allow candies to touch each other). Store bonbons uncovered in refrigerator until set. Then cover and store in cool place.

PEPPERMINT CHOCOLATE BONBONS

1 cup (6 ounce) semi-sweet chocolate chips (use real chocolate)
1/4 cup whipping cream
1 cup unsifted powdered sugar
1/3 cup butter or margarine
1/4 teaspoon peppermint extract

Mix chocolate chips, butter and cream in a heavy saucepan. Place over very low heat and stir until chips and butter are melted and mixture is smooth and thick. Remove from heat. Beat in the powdered sugar until mixture is smooth again. Stir in the peppermint extract. Cover and chill about 1 or 2 hours until mixture is thick enough to shape or drop into small candy cups. Divide the mixture into 24 portions. Drop into paper bonbon cups or first roll into small balls before placing into cups.

CHOCOLATE NUT CRUNCH

3/4 cup nuts, chopped
3/4 cup brown sugar, packed
6 ounces package semi-sweet chocolate chips
1/2 cup butter or margarine

Sprinkle nuts into buttered 8-inch square pan. Melt butter in saucepan over low heat. Add sugar and bring to a full rolling boil over medium heat, stirring constantly. Reduce heat and boil 4 minutes, stirring occasionally. Pour evenly over nuts; sprinkle with chocolate. Cover with foil for 2 minutes to soften chocolate; then spread evenly. Chill. Remove from pan; cut or break into pieces. Makes about 1 pound.

CHOCOLATE COVERED CHERRIES

60 maraschino cherries with stems (20 ounce jar)
3 tablespoons butter, softened
3 tablespoons light corn syrup
2 cups sifted powdered sugar
1-1/2 pounds dipping chocolate

Drain cherries on paper towels for several hours. In a small bowl, combine butter and light corn syrup. Stir in the powdered sugar; knead till the mixture is smooth. Chill mixture if it is too soft to handle. Shape about 1/2 teaspoon of the powdered sugar mixture around each cherry. Place on waxed paper-lined baking sheet; chill. Melt the chocolate. Holding the cherries by the stems, dip the cherries, one at a time, in the chocolate. Be sure to completely seal the cherries in chocolate or juice may leak out near the stem. Let excess chocolate drip off cherries. Place covered cherries, stem up, on a waxed paper. Chill till the chocolate is firm. Place in a covered container and let ripen in the refrigerator for 1 to 2 weeks before serving. Store in the refrigerator. Makes 60 candies.

CHOCOLATE COCONUT PEAKS

1/4 cup margarine or butter
2 cups powdered sugar, sifted
3 cups coconut
1/4 cup light cream
6 ounces semi-sweet chocolate chips
2 teaspoon shortening

Melt margarine, add sugar, coconut and cream. Mix until well blended. Shape into small balls and place on waxed paper. Refrigerate. Melt chips and shortening. Dip the bottoms of the coconut balls into the chocolate coating. Place candies on waxed paper and cool.

BEST EVER CHOCOLATE CANDY

6 squares (6 ounces each) semi-sweet chocolate
1-1/4 cups powdered sugar
3 egg yolks
1/2 cup butter
1 teaspoon vanilla
1 to 2 tablespoon chopped nuts or almonds, optional

Melt the chocolate in the top of a double boiler over hot water. Combine butter and powdered sugar in mixing bowl. Beat well until smooth and creamy. Beat in egg yolks, one at a time, stirring constantly. Stir in chocolate, vanilla, and nuts or almonds, if used. Chill until mixture is fairly thick but not yet set. Drop mixture into small paper cups or spread mixture onto baking sheet, lined with waxed paper. Refrigerate until set. Cut chocolate on baking sheet into bite-sized pieces.

GYPSY DREAMS

2 cups sugar
1 teaspoon vanilla extract
3/4 cup whipping cream
6 ounce semi-sweet chocolate bits
1/2 cup milk
Dash salt
1 tablespoon light corn syrup
Walnut halves (optional)
candied pineapple and cherries (optional)

In large heavy saucepan, combine sugar, cream, milk, corn syrup and salt. Mix until well combined. Bring to a boil over medium heat. Cook until thermometer registers 236 degrees F (soft ball stage). Remove from heat. Cool to 110 degrees F (lukewarm) without stirring. Add vanilla and beat until mixture thickens and begins to lose its gloss. Pour into buttered 8-inch square pan (do not scrape saucepan since mixture on side may be sugary which will affect quality of candy). When cool, melt the chocolate and spread over the top. When firm cut into squares. Garnish as desired with the walnuts, candied pineapple and cherries.

ORANGE-CHOCOLATE FUDGE

3 cups sugar
1/2 cup water
12 ounce semi-sweet chocolate pieces
1 tablespoon grated orange peel
1/2 cup orange juice
2 cups coarsely chopped walnuts

In 3-quart saucepan, combine the sugar, water and orange juice. Put over medium heat. Cook, stirring until sugar is dissolved. Using a candy thermometer, cook syrup without stirring until temperature reaches 234 degrees F or the soft ball stage. Remove from heat and whisk in chocolate until well blended. Stir in orange peel and walnuts. Spread in a foil-lined baking pan. Chill until set. Turn out of pan. Peel off foil. Cut candy in squares or bars. Store, covered, in cool dry place.

ROCKY ROAD FUDGE

2-8 ounces bars milk chocolate
3 cups miniature marshmallows
1 cup nuts, chopped

Butter an 8x8x2-inch baking pan. In a heavy medium saucepan, melt chocolate. Stirring constantly. Remove from heat. Stir in marshmallows and nuts. Spread mixture in the prepared pan. Cover and chill until firm. Cut into squares. Makes 1-1/2 pounds of candy.

PEANUT BUTTER NIBBLERS

1 cup black walnuts
1/4 cup sunflower seeds, plain or salted
1/4 cup sesame seeds
1/2 cup crunchy peanut butter
1/4 cup honey
12 ounces semi-sweet chocolate chips, melted

Fit food processor with steel blade. Place walnuts, sunflower seeds and sesame seeds into work bowl. Process until smooth. Blend in the honey. Add peanut butter. Blend until smooth. Chill mixture 30 to 45 minutes until firm. Meanwhile, place chocolate chips into metal bowl. Set over a pan of hot water. Stir occasionally until melted. Remove nut mixture from refrigerator. Shape into small balls, using about 2 teaspoons mixture for each. Dip in melted chocolate. Place on waxed paper to firm.

QUICK MILK CHOCOLATE FUDGE

- 1 package (12 ounce) milk chocolate chips
- 3 tablespoons butter or margarine
- 1 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts

Put chocolate chips in top of double boiler. Place over hot (not boiling) water. Stir until melted. Add condensed milk, butter and vanilla. Blend until butter is mixed into the chocolate. Stir in nuts. Spread into lightly oiled 4-by-8-inch loaf pan or 8-inch square pan. Cool until set and firm. Cut into squares.

RAISIN-PEANUT CLUSTERS

1 cup semi-sweet chocolate pieces
Dash of salt
14 ounces sweetened condensed milk
1 cup seedless raisins
1 cup shelled roasted peanuts

Melt chocolate in top part of double boiler over hot water. Add milk and salt and cook for 10 minutes, or until thickened, stirring constantly. Add raisins and peanuts. Drop from tablespoon on to wax paper. Refrigerate until firm. Makes about 20 clusters.

MEXICAN FUDGE

2 cups sugar
1-1/2 cup semi-sweet chocolate pieces
1/2 cup miniature marshmallows
3 tablespoons butter or margarine
1 cup evaporated milk
1 teaspoon cinnamon
2/3 cup chopped pecans
1/2 teaspoon salt
1 teaspoon vanilla

Combine sugar, butter, Cinnamon, salt and evaporated milk in large size electric skillet. Set thermostat at 280 degrees F. Bring mixture to a boil and boil 5 minutes stirring constantly. Turn off skillet, add marshmallows, chocolate, pecans and vanilla. Stir until marshmallows and chocolate are melted and smoothly blended. Pour into a buttered 8-inch square pan. Cool before Cutting into 1-inch squares. Makes about 2 pounds candy.

CHOCOLATE MARZIPAN ROLL

1 can (8 ounce) almond paste
2 tablespoon light corn syrup
1-1/2 cups powdered sugar
2 tablespoons cocoa
1 tablespoon soft butter or margarine
2 teaspoon coffee or chocolate flavored liqueur or vanilla extract
1/2 cup milk chocolate morsels
5 to 6 whole blanched almonds
Candied violets, optional

Cut almond paste into small pieces and put into bowl. Add corn syrup and 1 cup of the powdered sugar. Mix until smooth. Roll out 3/4 of the mixture between sheets of plastic wrap into a 10-inch square.

To reserved 1/4 mixture, add remaining powdered sugar, cocoa, butter and chocolate or coffee-flavored liqueur. Mix until well blended (mixture will be stiff). Shape into a ball. Place between sheets of plastic wrap and roll out into a 10-inch square. Remove plastic from first square. Place chocolate-flavored square on top. Roll up tightly, using plastic wrap to assist in rolling. Leave plastic wrap on roll and chill for 1 to 2 hours.

Melt chocolate morsels in top part of double boiler over simmering water. Remove roll from refrigerator and discard plastic wrap. Frost roll with melted chocolate. Decorate with almonds and candied violets, if used. Return to refrigerator to chill until ready to serve.

*A Collection of Chocolate Recipes
From Author Catherine Snodgrass
www.catherinesnodgrass.com*

CHEESECAKES

CHOCOLATE CAPPUCINO CHEESECAKE

2 teaspoon instant espresso coffee, dissolved in 1/4 cup hot water
3 8-ounce packages cream cheese, room temp.
1/4 teaspoon salt
2 teaspoons vanilla extract
8 1-ounce squares semi-sweet chocolate
2 tablespoons powdered sugar
1 cup sugar
3 large eggs
1/4 cup coffee liqueur
2 tablespoons coffee liqueur
1 cup sour cream
1 cup whipping cream
2 tablespoons whipping cream

Beat cream cheese until smooth. Gradually add sugar, mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth. Melt chocolate with cream over boiling water, stirring until smooth. Add to cheese mixture, blending well. Add sour cream, salt, coffee liqueur and vanilla, beating until smooth. Turn into prepared pan. Bake in center of oven at 350 degrees F for 45 minutes or until sides are puffed. Center will be soft but will firm up when chilled. Turn oven off, leave door ajar. Allow cake to cool in oven for 45 minutes. Cover and chill for 12 hours. Remove sides of pan. Whipped cream. Flavor with sugar and liqueur. Garnish with mounds of whipped cream.

MARbled CHOCOLATE CHEESECAKE

2 cups chocolate wafer crumbs
5 tablespoons melted butter
3 8-ounce package cream cheese, room temp.
2 ounces (2 squares) semi-sweet chocolate, melted
1 cup sugar
5 eggs
1-1/2 teaspoons vanilla

For the crust, combine chocolate wafer crumbs with the melted butter. Press into bottom and sides of 9-inch springform pan.

For the filling, combine cream cheese, sugar, eggs and vanilla in large mixer bowl. Beat until smooth and fluffy. Pour half the cheese mixture into crumb-lined pan. Blend the 2 ounces melted chocolate into remaining cheese mixture. Drizzle chocolate mixture over while mixture in pan to make swirls. Bake at 300 degrees F for 50 minutes or until set. Chill 2 hours. For the frosting, combine the 6 ounces chocolate with the sour cream. Spread on the chilled cheesecake.

SIMPLE CHOCOLATE CHEESECAKES

24 vanilla wafer cookies
16 ounce cream cheese, softened
1-1/4 cups sugar
1/3 cup cocoa
2 tablespoons all-purpose flour
3 eggs
1 cup dairy sour cream
1 teaspoon vanilla extract
Canned cherry pie filling
Topping (recipe follows)

Heat oven to 350 degrees F. Line muffin pans with paper bake cups. Place 1 vanilla wafer in bottom of each cup. In large mixer bowl beat cream cheese and sugar. Blend in cocoa and flour. Add eggs; beat well. Blend in sour cream and vanilla. Fill each prepared cup almost full with cheese mixture. Bake 15-20 minutes or just until set. Remove from oven; cool 5-10 minutes. Spread heaping teaspoonful topping on surface of each cup. Cool completely. Chill. Garnish with cherry pie filling before serving.

Topping:

In small bowl combine 1 cup dairy sour cream, 2 tablespoons sugar and 1 teaspoon vanilla extract; stir until sugar dissolves.

FUDGE TRUFFLE CHEESECAKE

Prepared crust

24 ounces cream cheese, softened

14 ounces sweetened condensed milk

12 ounces semi-sweet chocolate chips, melted

4 eggs

2 teaspoons vanilla extract

Preheat oven to 300 degrees F. In large bowl, beat cheese until fluffy.

Gradually beat in condensed milk until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour, 5 minutes or until center is set. Chill.

CHOCOLATE CHEESECAKE

Prepared chocolate wafer crust
24 ounces cream cheese, room temp
1 cup sugar
5 large eggs
2 squares (2 ounce) semisweet chocolate, melted
6 ounce semisweet chocolate, melted
1/2 cup sour cream

Preheat oven to 300 degrees F. In a large bowl, beat together cream cheese, sugar and eggs until smooth and fluffy. Spoon half of cream cheese into crust. Stir 2 ounces chocolate into remaining cheese mixture until well blended. Drizzle over batter in crust to make swirls. Bake 50 minutes. Cool completely. Cover with plastic wrap, chill 2 hours. In a small bowl mix together 6 ounce melted chocolate and sour cream. Chill briefly until frosting is set. Spread over cheesecake.

MARBLE CHEESECAKE

24 ounces cream cheese, softened
2-1/2 teaspoon vanilla, divided
1 cup sugar, divided
3 tablespoons all-purpose flour
1/2 cup dairy sour cream
3 eggs
1/4 cup cocoa
1 tablespoon vegetable oil
Prepared crust

Heat oven to 450 degrees F. In bowl combine cream cheese, 3/4 cup sugar, sour cream and 2 teaspoons vanilla; beat on medium speed until smooth. Gradually add flour, blend well. Add eggs, one at a time, beat well after each addition; set aside. In bowl combine cocoa and remaining 1/4 cup sugar. Add oil, remaining 1/2 teaspoon vanilla and 1-1/2 cups cream cheese mixture; blend well. Spoon plain and chocolate batters alternately over crust, end with dollops of chocolate on top. Swirl gently with knife for marbled effect. Bake 10 minutes. Without opening oven door, reduce temperature to 250 degrees F; bake 30 minutes Cool.

COCOA CHEESECAKE

Prepared crust

1/2 cup cocoa

16 ounces cream cheese, softened

2 teaspoons vanilla extract, divided

3/4 cup plus 2 tablespoons sugar, divided

2 eggs

1 cup dairy sour cream

Heat oven 375 degrees F. In bowl beat cream cheese, 3/4 cup sugar, cocoa and 1 teaspoon vanilla until light and fluffy. Add eggs; blend well. Pour batter into crust. Bake 20 minutes. Remove from oven cool 15 minutes. Increase oven temp to 425 degrees F. In bowl combine sour cream, remaining 2 tablespoons sugar and 1 teaspoon vanilla, stir until smooth; spread over top. Bake 10 minutes. Cool, refrigerate several hours.

CHOCOLATE CHIP CHEESECAKE

Prepared crust
24 ounces cream cheese, softened
14 ounce sweetened condensed milk
3 eggs
2 teaspoon vanilla extract, divided
1 cup semisweet chocolate chips
1 teaspoon flour

Heat oven to 300 degrees F. In large bowl, beat cream cheese until fluffy. Gradually add condensed milk, beating until smooth. Add eggs and vanilla; mix well. In small bowl, toss 1/2 cup chocolate chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips overtop. Bake 1 hour. Turn oven off; allow to cool in oven 1 hour. Chill before serving.

BLACK BOTTOM CHEESE BARS

Crust:

1 cup all-purpose flour
1/2 cup butter or margarine, softened
1/4 cup brown sugar, packed
3/4 cup chocolate chips, melted

Filling:

1/2 cup sugar
1/3 cup butter or margarine, softened
1 cup all-purpose flour
1/4 teaspoon salt
1 tablespoon nut or rum extract
1/2 cup brown sugar, packed
8 ounces cream cheese, softened
1/2 teaspoon baking powder
1 tablespoon vanilla extract

Glaze:

1/4 cup semisweet chocolate chips
1 to 2 teaspoon water
1 tablespoon rum or rum extract and 2 teaspoon water

Heat oven to 325 degrees F. In large bowl combine crust ingredients; mix well. Press mixture into bottom of ungreased 9-inch square pan. In large bowl, beat sugar, brown sugar, margarine and cream cheese until smooth. Add remaining filling ingredients; blend well. Spread over crust. Bake for 38 to 43 minutes or until edges are light golden brown and set. Cool 30 minutes. In small saucepan over low heat, melt all glaze ingredients, stirring constantly until smooth. Drizzle over warm bars. Refrigerate 1 hour before serving.

FROZEN MOCHA CHEESECAKE

Prepared crust

14 ounce sweetened condensed milk

2 tablespoons instant coffee

1 cup whipped cream

8 ounces cream cheese, softened

2/3 cup chocolate flavored syrup

1 teaspoon hot water

In large mixer bowl, beat cheese until fluffy, add condensed milk and chocolate syrup. In small bowl, dissolve coffee in water, add to cheese mixture. Mix well. Fold in whipped cream. Pour into prepared pan. Cover. Freeze 6 hours.

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COOKIES

CHOCOLATE CHIP PUDDING COOKIES

3 1/3 cups flour
1/2 cup granulated sugar
1-1/2 cups butter or margarine soft
3 cups chocolate chips
1 package (6-serving) instant pudding
1-1/2 teaspoon baking soda
1 cup packet] light brown sugar
1-1/2 teaspoon vanilla
3 eggs
1-1/2 cups chopped nuts (optional)

Mix flour with baking soda. Combine butter, the sugars, pudding mix and vanilla in a large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture, then stir in chips and nuts. (Batter will be stiff). Drop by rounded measuring teaspoonfuls onto ungreased baking sheets, about 2 inches apart. Bake at 375 degrees F for 8 to 10 minutes. Makes 10 dozen.

VELVET LEAPS

12 ounces semi-sweet chocolate pieces
3/4 cup powdered sugar
2 cups fine vanilla wafer crumbs
1/2 cup sour cream
1/4 teaspoon salt
2 teaspoons rum flavoring

Melt chocolate pieces in top of double boiler over hot, not boiling, water.
Remove from heat; stir in sour cream, powdered sugar, salt and rum flavoring.
Blend in crumbs. Dust hands with powdered sugar; shape mixture into 1-inch balls. Chill until firm.

ONE-BOWL BROWNIES

1/2 cup butter
2 eggs
1/4 teaspoon salt
3/4 cup flour
1 cup sugar
1 teaspoon vanilla
1/4 cup cocoa
1 teaspoon baking powder

Put all ingredients in large mixing bowl. Beat at low speed. Cook in greased 6x10-inch pan in a 350 degree F oven for 30 minutes. Cool and frost if desired.

DOUBLE-FROSTED BOURBON BROWNIES

3/4 cup sifted flour
1/4 teaspoon salt
1/3 cup shortening
1-1/2 cups chopped walnuts
1 cup semi-sweet chocolate chips
4 tablespoons Kentucky bourbon
1/4 teaspoon baking soda
1/2 cup sugar
2 tablespoons water
1 teaspoon vanilla
2 eggs

Sift together flour, baking soda and salt. Set aside. Combine sugar, shortening, and water in saucepan. Bring just to a boil, stirring constantly. Remove from heat. Stir in chocolate chips and vanilla, stirring until smooth. Beat in eggs, one at a time. Add dry ingredients and nuts and mix well. Bake in 9-inch square greased pan at 325 degrees F for 30 minutes. Remove from oven and sprinkle with bourbon. Cool.

QUICK COOKIES

All-purpose round crackers
Chocolate candy quick
Peanut butter

Spread peanut butter between 2 crackers, making them into sandwiches. Be sure to complete this step before continuing. Melt chocolate squares over low heat (according to directions). Once chocolate is melted dip cracker sandwiches in chocolate and place on wax paper. Let set until chocolate is hard.

DOUBLE CHOCOLATE CHIP COOKIES

1/2 cup cocoa
1 teaspoon baking soda
1/2 cup shortening
1 cup sugar
2 teaspoons vanilla
1 12-ounce package semi-sweet chocolate chips
2 cups flour
1/2 cup margarine
1 cup brown sugar, packed
2 eggs
1 cup walnuts, chopped

Stir together cocoa, flour and baking soda. Set aside. In a large mixing bowl, cream together butter and shortening. Add brown sugar and sugar; beat until fluffy. Add eggs and vanilla; beat well. Add dry ingredients, and blend well. Stir in chocolate chips and nuts. Drop from teaspoon onto an ungreased cookie sheet. Bake at 375 degrees F for 8 to 10 minutes or until slightly browned. Makes 72 cookies.

CARAMEL TOFFEE BARS

1 cup butter or margarine, room temp
3/4 cup brown sugar, packed
1 teaspoon vanilla
1 egg yolk
8 ounces milk chocolate morsels
1/8 teaspoon salt
2 cups all-purpose flour
1/2 cup coconut, optional

Cream butter and sugar. Add egg yolk. Beat until light. Stir in flour, salt and vanilla to make a moist crumbly mixture. Pat firmly into a lightly buttered 13x9-inch cake pan. Bake at 350 degrees F for 20 minutes or just until light golden. Sprinkle with chocolate morsels as soon as removed from oven. Morsels will melt. Spread over top of bars to frost evenly. Sprinkle with coconut, if used. Cool. Cut into bars.

CHOCOLATE PIXIES

2 cups all-purpose flour
2 cups sugar
2 teaspoons baking powder
4 eggs
1/2 teaspoon salt
1/2 cup chopped walnuts
1/4 cup butter or margarine
Powdered sugar
4 squares (4 ounce) unsweetened baking chocolate

Sift together flour, baking powder and salt. Set aside. In a small saucepan, melt butter and baking chocolate over low heat, stirring often to keep from burning. Cool slightly, while chocolate is cooling, blend together sugar and eggs. Beat 1 minute until very light and airy. Add chocolate mixture and flour, mixing well. Add walnuts. Refrigerate at least 4 hours or overnight. Shape dough by teaspoons into balls. Roll in powdered sugar. Place on cookie sheet. Bake at 300 degrees F for 18 to 20 minutes.

NANAIMO BARS

2 cups graham cracker crumbs
1 teaspoon vanilla
1 cup flaked coconut
1/4 cup soft butter or margarine
1/2 cup chopped walnuts
1 egg, beaten
1/2 cup butter or margarine
2 cups powdered sugar
1/4 cup granulated sugar
2 tablespoons hot water
3 tablespoons cocoa
2/3 cup semi-sweet chocolate chips

Measure crumbs, coconut and nuts into bowl. Blend and reserve. Heat butter and 1/4 cup granulated sugar in small saucepan until butter is melted. Stir in cocoa. Mixture should be smooth and sugar dissolved. Blend in egg and vanilla, mixing well. Combine mixture with crumb mixture. Turn into a lightly oiled (not greased) 8-inch square cake pan. Press firmly to make a smooth surface. Place into freezer while preparing next layer. Blend the 1/4 cup soft butter, the powdered sugar and hot water until mixture is smooth and well combined. Spread over chocolate layer, smoothing top. Place chocolate chips in top of double boiler. Place over hot water. Stir until melted. Spread chocolate over the top of the cookie. Cover and chill about 30 minutes or until chocolate is set. Cut into 16 bars.

DOUBLE-CHOCOLATE FUDGE SQUARES

3/4 cup all-purpose flour
1/4 teaspoon baking soda
1/3 cup butter or margarine
3/4 cup sugar
2 tablespoons water
1 package (12 ounces) semisweet chocolate pieces
1 teaspoon vanilla
2 eggs
1/2 cup chopped walnuts or pecans

In small bowl, mix flour and baking soda. Set aside. In small saucepan, combine butter, sugar, and water. Bring just to a boil, remove from heat. Add 1 cup chocolate pieces and the vanilla and Stir until chocolate is melted and mixture is smooth. Transfer to a medium bowl. Add eggs, one at a time, beating thoroughly after each addition. Gradually add flour mixture, beating until smooth. Stir in remaining chocolate pieces and the nuts. Spread in greased 9-inch square baking pan. Bake at 325 degrees F for 30 to 35 minutes or until pick inserted near center comes out clean. Cool completely on wire rack. Then cut in 16 squares. Serve with ice cream, if used.

CHOCOLATE PEANUT BUTTER CUP COOKIES

2-1/4 cup flour
1/3 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup margarine, softened
3/4 cup cream peanut butter
3/4 cup light brown sugar, packed
3/4 cup sugar
1 teaspoon vanilla
2 large eggs
10 ounces peanut butter cups, each cut into 8 pieces
6 ounces chocolate chips

Combine flour, cocoa, baking powder, and salt; set aside. In a large bowl with a mixer, beat at medium speed the margarine, peanut butter, brown sugar, sugar, and vanilla till light and fluffy. Add eggs, one at a time, beat thoroughly. Reduce mixer speed to low and gradually beat in flour mixture till smooth. Stir in peanut butter cup pieces and chocolate chips. Drop on cookie sheets and bake at 350 degrees F for 13 minutes.

CHOCOLATE TOFFEE BARS

1 cup lard or margarine
1 cup brown sugar
1 egg
1/2 teaspoon salt
2 cups sifted flour
6 ounces chocolate bits, room temp.
1/2 cup chopped walnuts
1 teaspoon vanilla

Cream lard and brown sugar until light and fluffy. Add salt, egg, and vanilla. Add flour and spread 1/4 inch thick on a 12x8 inch cookie sheet. Bake at 350 degrees F for 15 minutes. As soon as out of oven, spread chips (may need to pop it back in the oven). Sprinkle nuts on top.

MONSTER COOKIES

6 eggs
2 cups sugar
9 cups oatmeal
2 sticks margarine
1/2 teaspoon vanilla
3 cups peanut butter
4 teaspoons soda
2-1/4 cup brown sugar
12 ounces chocolate chips
1 pound package M&M's

Mix together eggs, sugars, and margarine with a mixer. Then add peanut butter mix well to blend. Then add oatmeal and soda. Add chocolate chips and M&M's. Be careful not to burn. Bake at 350 degrees F for 12 minutes.

NO BAKE COOKIES

2 cups sugar
1 teaspoon vanilla
1 stick margarine
1/2 cup peanut butter
1/4 cup cocoa
3 cups quick oats
1/2 cup milk

In a saucepan mix sugar, butter, cocoa, milk and vanilla. Boil for 1 minute. Remove from heat. Add peanut butter; stir. Add oats; stir. Spoon on wax paper.

PEANUT BUTTER BARS

2/3 cup sugar
3 cups cornflakes (not crushed)
2/3 cup light corn syrup
1-1/2 cup chunky peanut butter
3 squares semi sweet chocolate or 1 cup chocolate chips

Combine sugar and syrup in saucepan and bring to a boil. Remove from heat. Stir in peanut butter. Pour over cornflakes in a bowl and mix well. Press mixture into a greased 9-inch square pan. Melt chocolate and spread over top. Let stand until firm.

MAGIC COOKIES

1-1/2 graham cracker crumbs
1 cup chopped nuts
1 stick margarine or butter
1 cup coconut, shredded
6 ounces chocolate chips
14 ounces condensed milk

Melt butter and mix with crumbs. Press into 9x13-inch glass dish to form crust. Spread chips over crumbs and add nuts and coconut. Pour milk over the mixture. Bake 30-35 minutes or until brown in 350 degree F oven.

CRACKLED CHOCOLATE DROPS

8 ounces semisweet chocolate, melted
8 egg yolks
1/2 cup sugar
1 teaspoon vanilla
1 cup blanched almonds, grated
7/8 cup flour
Pinch of salt

Beat egg yolks and sugar together until light and fluffy. Add vanilla. Stir in melted chocolate, grated almonds and flour mixed with salt. Drop small rounds of batter on greased and floured cookie sheet, 1 inch apart. Bake at 350 degrees F for 25 minutes until cookies are crackled and dry.

WHITE CHOCOLATE CHUCK COOKIES

1 cup shortening
3/4 cup sugar
3/4 cup brown sugar, packed
3 eggs
1 teaspoon vanilla
2-1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup flaked coconut
1/2 cup rolled oats
1/2 cup chopped walnuts
12 ounce white baking bars, cut into 1/2 inch chunks

Heat oven to 350 degrees. In bowl beat shortening, sugar and brown sugar until light and fluffy. Add eggs, one at a time, beat well. Add vanilla; blend. In bowl, combine flour, baking powder, baking soda and salt. Stir into sugar mixture; mix well. Stir in remaining ingredients. Spoon 2 inches apart onto ungreased cookie sheet. Bake 10-15 minutes or until light golden brown.

FAVORITE BROWNIES

4 beaten eggs
4 tablespoons cocoa, rounded
1 teaspoon salt
1 cup salad oil
1 pound brown sugar
2 cups flour
2 tablespoons vanilla
1 cup nuts

Combine all ingredients and mix well. Spread mixture onto waxed paper lined cookie sheet and bake 25 minutes at 350 degrees F. While cookies are baking, open a brown paper grocery bag and lay on flat surface, inside facing up. Sprinkle with powdered sugar. When cookies are done turn out onto brown paper, remove waxed paper and sprinkle with more powdered sugar. Let cool before cutting into strips. Yield 64 brownie bars.

CHOCOLATE FILBERT THINS

3/4 cup powdered sugar
2 tablespoons whipping cream
1/2 teaspoon vanilla
1 egg, slightly beaten
1/2 cup all-purpose flour
1 square (1 ounce) unsweetened chocolate, melted, cooled
1/3 cup butter or margarine, melted, cooled
1/2 cup finely chopped filberts

In a bowl stir together sugar and flour; add butter, egg, cream, vanilla and chocolate, mix until smooth. Spread batter thinly in a greased 15x10-inch baking pan. Sprinkle evenly with filberts. Bake at 400 degrees F until nuts are golden brown, 12 to 15 minutes. While warm, cut into squares. Cool in pan.

CHOCOLATE TOPPED RUM BARS

1/2 cup butter or margarine
1 cup flaked coconut
1/2 cup brown sugar, packed
1/2 cup finely chopped walnuts
1 egg
1 teaspoon vanilla
2 cups graham cracker crumbs
Rum Filling
Chocolate Frosting

Rum Filling: Blend 1/2 cup butter or margarine with 1 tablespoon dark rum; add 2 cups unsifted powdered sugar; stir until smooth.

Chocolate Frosting: Mix 1 package (12 ounces) chocolate chips with 2 tablespoon butter or margarine. Place over pan of simmering water, stir until melted and smooth.

Cream butter and sugar until smooth. Add egg and beat until fluffy. Stir in vanilla, crumbs, coconut and walnuts. Mixture will be crumbly. Press into greased 13x9-inch baking pan until smooth and firm. Bake at 350 degrees F for 15 to 20 minutes or until lightly browned. Cool thoroughly and spread with Rum Filling. Spread filling with Chocolate Frosting. Chill. Cut into squares.

SAUCEPAN FUDGIES

4 squares (4 ounce) unsweetened chocolate
2 teaspoons baking powder
1/4 cup butter or margarine
2 cups sugar
Powdered or granulated sugar for rolling
2 cups all-purpose flour
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup chopped pecans or walnuts
2 eggs

In large, heavy saucepan, melt chocolate and butter over low heat, stirring constantly. Remove from heat. Cool slightly. Beat in sugar. Add eggs, one at a time, beating thoroughly after each addition. Stir in vanilla. Mix flour, baking powder and salt. Stir into mixture. Fold in nuts. Chill for about 30 minutes. Shape dough into 1-inch balls. Roll in powdered or granulated sugar. Arrange on ungreased baking sheets. Bake at 300 degrees F for 18 to 20 minutes. Remove from sheets to wire racks. Cool. Store airtight.

A Collection of Chocolate Recipes
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PIES

CHOCOLATE CHESS PIE

1/4 cup unsalted butter or margarine, melted
1 can (5.33 ounce) evaporated milk
2 teaspoon vanilla extract
1 cup sugar
3/4 cup coarsely chopped pecans
3-1/2 tablespoons cocoa
1 9-inch unbaked pie shell
1/8 teaspoon salt
Sweetened whipped cream
2 large eggs, slightly beaten

In mixing bowl, mix together butter, sugar, cocoa and salt until well combined. Add eggs. Beat by hand or medium speed of mixer for two minutes. Stir in milk and vanilla. Fold in pecans. Pour mixture into pie shell. Bake at 350 degrees F for 45 minutes or until inserted knife comes out clean. Cool on rack. Pipe whipped cream around edges. Serve pie warm or cold.

CHOCOLATE PIE

3/4 cup evaporated milk
1 cup sugar
2 or 3 eggs separated
1/4 cup cocoa
3/4 cup milk
3 tablespoons (heaping) flour
1 teaspoon vanilla
1 baked pie shell

In a saucepan put milk, and 1/2 the sugar. Heat until warm. Put the other 1/2 of the sugar, flour, and cocoa together and mix well. Separate eggs, add yolks to flour and sugar mixture; stir. Add to warmed milk and stir constantly over low heat until it gets real thick. Add vanilla, stir and put in baked pie shell.

Meringue:

Beat egg whites until fluffy, adding a pinch of salt and 2 tablespoons sugar per egg white after they begin to whip up. Add sugar slowly. Spread on top of pie evenly and place in oven until brown.

CHOCOLATE FUDGE PECAN PIE

Pie shell:

1/2 cup butter
1 cup all-purpose flour
1 package (3 ounce) cream cheese

To prepare crust, place butter and cream cheese in mixing bowl. Blend together until softened. Work in flour until mixture forms a dough. (If ingredients are too chilled, mixture will be crumbly. Place over pan of warm water to make process go faster.) On lightly floured board, roll dough out to fit a 9-inch pie pan. Press in well. Bake at 350 degrees F for 10 to 12 minutes or just until crust begins to get firm.

Filling:

1/2 cup sugar
1/2 cup butter, melted
1 package (6 ounce) semisweet chocolate chips
1 teaspoon vanilla extract
1 cup chopped pecans
3 eggs, slightly beaten

In top of double boiler combine sugar, melted butter and chocolate chips. Place over simmering water, stirring, until chocolate is melted and mixture is smooth and creamy. Add eggs, vanilla and pecans, mixing well. Pour into partially baked crust. Return to oven. Bake about 40 minutes longer until filling is set. Serve warm or serve chilled, garnished with whipped cream.

FROZEN CHOCOLATE PIE

1 9-inch pie shell, baked
1 teaspoon vanilla
4 eggs
1/2 cup soft butter
1 cup powdered sugar
1 cup chilled whipping cream
6 squares (6 ounce) semisweet chocolate, melted and cooled
2 tablespoons powdered sugar

Prepare 9-inch Baked Pie Shell as directed on package. In small mixer bowl, blend 1 cup powdered sugar and the butter on low speed until fluffy. Blend in chocolate and vanilla. On high speed, beat in eggs, one at a time, beating thoroughly after each addition. Pour into baked pie shell; cover with plastic wrap. Freeze several hours or until firm. For easier cutting, remove from freezer 15 minutes before serving; remove plastic wrap. In chilled bowl, beat cream and 2 tablespoons powdered sugar until stiff; pile onto pie. If you wish, garnish with chocolate curls.

FRENCH SILK CHOCOLATE PIE

1 cup butter
1-1/2 cup Sugar
1 teaspoon pure vanilla extract
4 eggs
1 baked 9-inch pie shell, cooled
Whipped cream
4 ounces (4 squares) unsweetened chocolate, melted and cooled

Beat the butter with sugar until well blended. Mixture should be smooth and fluffy. Blend in chocolate and vanilla. Using an electric mixer at medium speed, beat eggs, one at a time, taking 5 minutes to incorporate each. Turn mixture into pie shell and chill several hours. Garnish with whipped cream.

CHOCOLATE ICE CREAM PIE

2 cups milk
1-1/2 cup vanilla ice cream
2 packages chocolate instant pudding mix

Blend milk and ice cream in a bowl. Add pudding mix. Beat on low speed with electric mixer for 1 minute. Pour into cool pie crust. Chill 1 hour.

CHOCOLATE MOUSSE PIE

1 envelope unflavored gelatin
1 teaspoon vanilla
2 tablespoons sugar
1-1/2 cups whipped cream
1-1/2 cups milk
9-inch pie crust, baked
1 package (6 ounces) chocolate chips

In medium saucepan, mix gelatin with sugar; blend in milk. Let stand one minute. Stir over low heat until gelatin is completely dissolved, about 5 minutes. Add chocolate; cook, stirring constantly, until melted. With wire whip, beat mixture until chocolate is blended. Add vanilla. Pour into a bowl and chill, stirring Occasionally, until mixture mounds slightly when dropped from spoon. Fold in whipping cream. Turn into baked pastry shell; chill until firm. Garnish, if desired.

MOUSSE IN A MINUTE

1 package (6 serving) instant chocolate pudding
2-1/4 cups cold milk
1-1/2 cups thawed whipped topping

Prepare pudding mix as directed on package using milk. Fold in whipped topping. Makes 4 cups or 8 servings.

WALNUT FUDGE PIE

1 9-inch unbaked pastry shell
1 cup undiluted evaporated milk
3 tablespoons butter or margarine
1-1/2 cups semi-sweet chocolate pieces
3 eggs, slightly beaten
1-1/2 cups sugar
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
1-1/2 cups coarsely chopped walnuts
Whipped cream or vanilla ice cream

Prepare pastry shell with a high fluted edge. Set aside. Combine evaporated milk, butter and chocolate in small saucepan. Place over low heat, stirring until chocolate is melted and blended. Remove from heat. Mix well eggs, sugar, flour and vanilla. Stir into chocolate mixture, blending well. Fold in walnuts. Pour into pastry shell. Bake at 375 degrees F for 35 minutes or until firm. Remove from oven. Cool to room temperature. Serve in thin wedges with whipped cream or ice cream.

CHOCOLATE BREAD PUDDING

3 tablespoons melted butter
3 whole eggs
4 squares (1/4 pound) sweet chocolate
3 cups milk
1/2 cup granulated sugar
3 egg yolks
1 tablespoon powdered sugar
15 slices French bread, 1/2" thick
Whipped cream (optional)

Brush butter onto both sides of bread. Arrange slices in one layer on baking sheet. Bake in preheated 375 degree F oven until lightly golden on one side. Turn slices. Bake about 2 minutes longer or until golden.

Melt chocolate in top of double boiler set over barely simmering water, stirring occasionally until smooth.

Heat milk almost but not quite to boiling point.

Add chocolate, stirring constantly. Beat whole eggs, egg yolks and sugar until well blended; pour in the chocolate mixture, stirring constantly. Arrange toast pieces slightly overlapping bottom of an oval baking dish, 14x8x2-inches.

Carefully ladle chocolate mixture over all. Place oval dish in a larger baking dish filled with about 1 inch boiling water. Bake in preheated 375 F degree oven 30 minutes or until set.

Before serving, sprinkle with powdered sugar and garnish with whipped cream. Serves 8 or more.

HOT FUDGE PIE

2 cups sugar
1/2 cup flour
2 sticks of margarine, melted
Dash of salt
1/2 cup cocoa
4 eggs, beaten
1 teaspoon vanilla

Mix together and pour into unbaked pie shell. Bake at 350 degrees F for 30 to 35 minutes. Makes 2 pies.

CHOCOLATE PIE SHELL

1 cup flour
3 tablespoons sugar
1/2 cup shortening
cold water
1/4 teaspoon salt
1/4 teaspoon salt
1/3 cup cocoa
1 teaspoon vanilla

Sift flour, salt, sugar and cocoa together. Blend in shortening with a pastry blender. Add vanilla and just enough water to hold the mixture together. Roll out on a board that is lightly floured. Place in an 8-inch to 9-inch pan, prick holes all over with a fork. Bake at 400 degrees F for 8 minutes.

CHOCOLATE GRAHAM CRACKER CRUST

1 cup graham cracker crumbs
1/4 cup sugar
1/3 cup butter
1-1/2 teaspoon vanilla
2 ounces unsweetened chocolate, melted and cooled

Mix all the ingredients with a pastry blender and press into an 8-inch or 9-inch pan. Bake in a 375 degree F oven for 8 minutes. Makes 1 pie crust.

TOLL HOUSE PIE

1 deep dish pie shell, unbaked
2 eggs
1/2 cup all-purpose flour
1/2 cup brown sugar, packed
1 cup butter, melted and room temp
6-ounces semisweet chocolate chips
1/2 cup sugar
1 cup chopped walnuts

Preheat oven to 325 degrees F. In large bowl, beat eggs until foamy; add flour, sugar and brown sugar; beat until well blended. Blend in melted butter. Stir in chocolate chips and walnuts. Pour into unbaked pie shell. Bake at 325 degrees F for 1 hour. Remove from oven. Serve warm with whipped cream or ice cream.

CHOCOLATE MOCHA PIE

Chocolate Walnut Crust (recipe follows)

2 eggs

1 cup whipping cream

1/2 cup butter or margarine, room temp

1 tablespoon instant coffee powder

1/3 cup powdered sugar

2 teaspoons instant coffee powder

1 square unsweetened chocolate, melted

3/4 cup sugar

Chocolate Walnut Crust:

Measure 1 cup all-purpose flour into bowl. Cut in 1/3 cup butter or margarine until mixture resembles coarse crumbs. Blend in 1/4 cup brown sugar, packed, 3/4 cup finely chopped walnuts and 1 square (1 ounce) unsweetened chocolate, grated. Add 1 teaspoon vanilla extract and 2 tablespoons water. Toss until mixture is crumbly. Press into well buttered 8-or 9-inch pie plate. Build up around edges. Bake at 375 degrees F for 15 minutes or until lightly browned.

Prepare crust and cool. In mixer bowl, cream butter with sugar until well blended. Beat in chocolate and coffee powder. Add 1 egg. Beat 5 minutes. Add second egg. Beat 5 minutes more on high speed until mixture is very fluffy and smooth. Pour into cooled crust. Chill 2 to 3 hours. To serve, whipped cream until stiff. Fold in coffee powder and powdered sugar. Spread over chocolate layer or pipe over filling decoratively. Chill at least 1 hour longer. Garnish with whipped cream and shaved chocolate.

GERMAN CHOCOLATE PIE

4 cups milk
1-1/2 cup sugar
Pinch of salt
3 tablespoons cornstarch, heaping
5 egg yolks
3/4 stick butter
1 teaspoon vanilla
1/2 cup chocolate chips
1 cup coconut, grated
1 cup pecans

Heat milk; mix sugar, salt, cornstarch with small amount of heated milk; stir in egg yolks. Cook until thick, and unmelted butter, vanilla, chips, coconut and pecans. Cool shortly, put into pie shell.

Topping: Mix 4 cups stiff whipping cream with chocolate syrup to color, add 1 cup coconut and 1 cup pecans. Pile high onto pie.

CHOCOLATE LOVER'S TORTE

Pastry base:

3 eggs, separated
1 teaspoon baking powder
1/4 cup all-purpose flour
3 tablespoons granulated sugar

Filling:

1 cup butter, room temperature
6 egg yolks
1 cup powdered sugar
12 ounces melted milk chocolate chips
1 tablespoon dark rum

Garnish:

Vanilla wafers
Slightly sweetened whipped cream
Rum

Grease and flour bottom and sides of 10-inch springform pan. In large bowl, beat egg whites until stiff. In small bowl, beat yolks and sugar. Add flour and baking powder. Fold yolks into whites. Turn batter into pan. Bake at 350 degrees F for 15 to 20 minutes until golden. For filling, whip egg whites stiff, set aside. In small bowl, beat butter, powdered sugar and rum until light. Add egg yolks, one at a time, and beat until light and lemon colored. Add melted chocolate. Fold in egg whites. After base of cake is baked, dip vanilla wafers into rum to moisten. Place them with topside out standing upright around cake base (to make pretty edge of torte). Pour filling onto base. Top with whipped cream. Freeze at least 1 hour before serving.

FROZEN MOCHA MOUSSE

1-1/2 teaspoon instant coffee powder
1 teaspoon boiling water
6 ounces milk chocolate chips
3/4 cup heavy cream, divided
2 egg whites
Graham cracker pie shell

In measuring cup, dissolve coffee in boiling water. Combine over hot (not boiling) water, milk chocolate chips, 1/4 cup cream and coffee; stir until chips are melted and mixture is smooth. Transfer to large bowl; cool. In small bowl, beat egg whites until stiff peaks form. Fold into chocolate mixture. In small bowl, beat remaining heavy until stiff peaks form; fold into chocolate mixture. Spoon into pie shell. Freeze until firm.

MINTY MOUSSE PIE AU CHOCOLAT

6 tablespoons sugar, divided
2 tablespoons plus 2 teaspoon cornstarch
1 cup mint-chocolate chips
1-1/2 cups milk
1 cup heavy cream
Graham cracker pie shell

In medium saucepan, combine 4 tablespoons sugar, cornstarch and mint-chocolate chips. Gradually stir in milk. Cook, stirring Constantly over medium heat until mixture boils, boil 1 minute. Remove from heat. Transfer to large bowl: cover surface of chocolate mixture with plastic wrap. Cool to room temperature (20-30 minutes) In small bowl, combine heavy cream with remaining 2 tablespoons sugar; beat until stiff. Remove plastic wrap from chocolate; beat well. Fold in whipped cream. Spoon into pie crust. Chill until firm (2-3 hours).

FROZEN STRAWBERRY FUDGE

2-10 ounce frozen strawberries, thawed and drained
1/4 cup corn syrup
12 ounce frozen non-dairy whipped topping, thawed, divided
Prepared chocolate crumb crust
1 cup semisweet chocolate chips

Place drained strawberries in blender or food processor; puree. Transfer to small bowl. Add corn syrup; mix well. Fold in 2 cups whipped topping. Spoon into crumb crust. Freeze until firm (1-1/2 hours). Combine over hot (not boiling) water, 1 cup whipped topping and chocolate chips; stir until chips are melted and mixture is smooth. Spread evenly over strawberry layer. Freeze until firm (1-1/2 hours). Garnish with whipped topping.

CHOCOLATE CRUMB CRUST

1 cup vanilla wafer crumbs
1/4 cup cocoa
1/4 cup powdered sugar
1/4 cup butter or margarine, melted

Heat oven to 350 degrees F. In medium bowl combine crumbs, sugar and cocoa. Stir in butter. Press mixture onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool.

MUD PIE

Chocolate cookie crust:

2 cups semisweet chocolate chips, divided
3 tablespoons butter
1-1/4 cups chocolate wafer crumbs

Combine over hot water (not boiling) water, 1/2 cup chocolate chips and butter; stir until chips are melted and mixture is smooth. Add chocolate wafer crumbs; stir until well blended. Press into pie pan. Chill until firm.

Fudge sauce:

1-1/2 cup semisweet chocolate chips reserved from 2 cups
1/2 cup heavy cream
3 tablespoons butter
1 tablespoon coffee flavored liqueur

Combine over hot (not boiling) water, remaining 1-1/2 cups chocolate chips, heavy cream and butter. Stir until chips are melted and mixture is smooth. Remove from heat; stir in liqueur. Chill 10 minutes. Spread 1/2 cup sauce on bottom of chocolate cookie crust. Chill 15 minutes.

Filling:

1 quart coffee ice cream, softened
2 tablespoons coffee flavored liqueur
Whipped topping (optional)

In large bowl, combine ice cream and liqueur. Pour over fudge sauce layer. Freeze several hours or until firm. Serve with remaining warm fudge sauce and whipped cream.

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SAUCES AND FROSTING

CHOCOLATE GLAZE

1 tablespoon shortening
1 cup semi-sweet chocolate chips

Melt together shortening and chocolate in double boiler over hot water.
Spread over brownies.

SUNDAE SAUCE

2 tablespoons butter or margarine
4 squares semi-sweet chocolate
1/2 cup pecans, chopped

Melt butter in heavy skillet over low heat. Add pecans and sauté, stirring constantly, until pecans are light golden brown. Remove from heat. Add chocolate and stir until melted and smooth. Serve warm over ice cream. Store leftover sauce in refrigerator. Makes 3/4 cup.

RICH CHOCOLATE SAUCE

2 2-ounce squares unsweetened baking chocolate
2 tablespoons butter
1 cup sugar
Pinch of salt
1/2 teaspoon vanilla
3/4 cup light cream or evaporated milk

Melt baking chocolate and butter in saucepan over low heat, stirring occasionally. Stir in sugar and salt; add cream and blend well. Cook over medium-low heat just until mixture begins to boil, stirring constantly. Remove from heat; add vanilla. Serve warm over desserts or ice cream.

COCOA CREME FROSTING

1 cup sugar
1 tablespoon baking cocoa
1/4 cup milk
6 tablespoons butter
1 teaspoon vanilla

Combine sugar and cocoa in 2-quart saucepan. Gradually stir in milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 1 minute, stirring constantly. Remove from heat and stir in vanilla. Cool to 120 degrees F on candy thermometer. Beat mixture with electric mixer at medium speed until frosting is of spreading consistency

FUDGE FROSTING

4 squares unsweetened chocolate
2 tablespoons butter
4 cups powdered sugar
Pinch of salt
1/2 cup milk
1 teaspoon, vanilla

Melt chocolate with butter over low heat, stir until smooth. Combine sugar, salt, milk and vanilla. Add chocolate, blending well. Let stand until spreading consistency, stirring occasionally. Spread quickly, adding a small amount of additional milk if frosting thickens. Makes 2-1/2 cups.

CHOCOLATE CREAM CHEESE FROSTING

4 squares semi-sweet chocolate
1 tablespoon milk
1 3-ounce package cream cheese, softened
Dash of salt
1 cup powdered sugar
1 teaspoon vanilla

Melt chocolate, add cream cheese, milk, salt and blend well. Gradually beat in sugar and continue beating until smooth, add vanilla. Makes 1 cup.

MOCHA FROSTING

2 tablespoons instant coffee
1-1/2 teaspoon warm water
2 teaspoons vanilla
3/4 cup margarine, softened
2 cups powdered sugar
2 eggs
3 squares (3 ounces) unsweetened chocolate, melted and cooled

Dissolve coffee in water, then add vanilla. Cream butter, gradually beat in sugar and continue beating until light and fluffy. Blend in chocolate and coffee. Add eggs, one at a time, beating until light and fluffy. Makes 3-1/2 cups.

GLAZE

1/2 cup semisweet chocolate chips
1 tablespoon margarine
1/2 cup powdered sugar
1 tablespoon milk

In small sauce pan, blend chocolate chips, margarine and milk over low heat until chocolate melts, stirring constantly. Remove from heat; stir in powdered sugar until smooth, if needed, add a few more drops of milk for desired Consistency.

CHOCOLATE BANANA FROSTING

3 squares (3 ounce) unsweetened chocolate

1/4 cup butter

2 cups powdered sugar

1/3 cup mashed banana

1/2 teaspoon vanilla

1 to 2 tablespoons milk

Melt and cool squares unsweetened chocolate. Cream together butter and powdered sugar. Stir in 1/3 cup (1 medium) mashed banana. Add vanilla and 1 to 2 tablespoons milk or enough to make frosting of spreading consistency.

CHOCOLATE RUM SAUCE

1 bar (4 ounce) sweet cooking chocolate
1 cup half and half
Dash of salt
1-1/4 cups brown sugar, packed
1 teaspoon vanilla
1/4 cup rum

In small saucepan over low heat melt 1 bar sweet cooking chocolate in half-and-half. Whisk until smooth. Then stir in a dash of salt and cups brown sugar, packed. Simmer, stirring, for about 5 minutes. Remove from heat. Stir in vanilla and rum. Makes about 2 cups.

PINEAPPLE CAKE SAUCE

1/2 medium pineapple, peeled and cored
Artificial sweetener to equal 2 tablespoons sugar
2 tablespoons water

Combine all ingredients in blender; run at medium speed until pineapple is finely chopped and mixture is of even consistency.

QUICK CHOCOLATE FROSTING

1 square (1 ounce) unsweetened chocolate
1 cup powdered sugar
1 tablespoon butter
1 to 2 tablespoons hot coffee

Over hot water, melt square unsweetened chocolate with 1 tablespoon butter.
Stir in cup unsifted powdered sugar and 1 to 2 tablespoon hot coffee or
enough to make a smooth spreadable frosting.

MILK CHOCOLATE MALLOW FUDGE SAUCE

2 cups milk chocolate chips
2 cups miniature marshmallows
2/3 cup evaporated milk
3 tablespoons butter
1 teaspoon vanilla extract

Combine over hot (not boiling) water, chocolate chips, marshmallows, evaporated milk and butter. Stir until chips and marshmallows are melted and mixture is smooth. Remove from heat; stir in vanilla extract. Serve warm over ice cream. Makes about 2-1/2 cups sauce.

MOCHA WALNUT SAUCE

1 tablespoon coffee granules
1/2 cup heavy cream
1 cup semisweet chocolate chips
2 egg yolks, beaten
1 tablespoon boiling water
1/2 cup sugar
1/2 cup butter
3/4 cup chopped walnuts

In measuring cup dissolve coffee in boiling water; set aside. In heavy saucepan, combine cream and sugar. Bring just to a boil, stirring constantly, over medium heat. Add chocolate chips, butter and coffee; stir until smooth. Remove from heat. In small bowl, gradually add 2 tablespoons chocolate mixture to egg yolks; mix well. Return to chocolate mixture in saucepan. Cook over low heat, stirring constantly for 3 minutes; remove from heat. Stir in walnuts.

CHOCOLATE CARAMEL SAUCE

2 cups milk chocolate chips
10 caramels
3/4 cup milk
2 tablespoons butter

In medium saucepan, combine chocolate chips, caramels, milk and butter.
Cook over low heat, stirring constantly until morsels and caramels are melted
and mixture is smooth. Serve warm over ice cream.

SATINY FUDGE SAUCE

2 cups semisweet chocolate chips
1/2 cup butter
2 cups miniature marshmallows
3/4 cup milk

Combine over hot water, chocolate chips and butter. Stir until chips are melted and mixture is smooth. Blend in marshmallows and milk. Cook, stirring constantly, until marshmallows are melted. Remove from heat; cool slightly. Serve over ice cream, pound or angel food cake.

CHOCOLATE ALMOND GLAZE

2/3 cup semisweet chocolate chips
1/3 cup heavy cream
1/4 cup butter
1 cup powdered sugar
1 teaspoon almond extract
Chopped toasted almonds (optional)

In small saucepan, combine chips, heavy cream and butter. Cook over medium heat, stirring constantly until chips are melted and mixture is smooth. Transfer to small bowl; cool 15 minutes. Gradually add powdered sugar and almond extract; beat well. Pour over cake while glaze is still warm. Garnish with toasted almonds, if desired. Chill to set glaze.

CHOCOLATE BRANDY CRÈME

1 cup chocolate chips
1-1/4 cups heavy cream, divided
1 tablespoon brandy

In medium saucepan, combine chips and 1/4 cup heavy cream. Cook over low heat, stirring occasionally until chips are melted and mixture is smooth. Transfer to large bowl. Gradually add remaining 1 cup cream and brandy. Chill thoroughly. Beat until stiff peaks form. Fills and frosts milk chocolate chiffon cake. Makes 2 cups crème.

WHIPPED CHOCOLATE CREAM FROSTING

1/2 cup chocolate chips
1/2 cup heavy cream
1-1/2 cups powdered sugar
1/2 cup butter, softened
1/2 teaspoon vanilla extract

Combine over hot water, chocolate chips and heavy cream. Stir until chips are melted and mixture is smooth. Set aside; chill thoroughly. In large bowl, combine powdered sugar, butter and vanilla extract; beat well, Gradually add chocolate mixture; beat until stiff.

CREAMY MILK CHOCOLATE HAZLENUT FROSTING

1 cup milk chocolate chips
3 tablespoons butter, softened
1 tablespoon hazelnut liqueur
2-1/4 cups powdered sugar
1/3 cup heavy cream

Melt over hot water, chips; stir until smooth. Set aside; cool 15 minutes. In large bowl, combine butter and liqueur; beat well. Blend in melted chips. Gradually add powdered sugar alternately with heavy cream.

CHOCOLATE BUTTERCREAM FROSTING

1 cup semisweet chocolate chips
1/2 cup butter, softened
2 cups powdered sugar
5 tablespoons milk
1/2 teaspoon vanilla extract

Melt chocolate chips over hot water; Stir until smooth. Set aside; cool 15 minutes. In large bowl, beat butter until creamy. Gradually add powdered sugar alternately with milk. Add melted morsels and vanilla extract; beat until smooth.

CHOCOLATE SOUR CREAM FROSTING

2/3 cup semisweet chocolate chips
3 tablespoons butter
1/3 cup sour cream
1/4 teaspoon vanilla
2-1/2 cup powdered sugar

Combine over hot water, chips and butter. Stir until chips are melted and mixture is smooth. Transfer to small bowl; cool 10 minutes. Stir in sour cream and vanilla. Gradually add powdered sugar, beating until frosting is smooth and of spreading consistency.

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DIABETIC RECIPES

DIABETIC CHOCOLATE CAKE

1-1/2 cup flour
1/2 cup cocoa, unsweetened
1/2 teaspoon salt
2/3 cup vegetable oil
1/4 cup sugar replacement
1-1/2 teaspoon baking soda
1 cup 2% milk
2 eggs

Combine all ingredients in large mixing bowl and beat just until blended. Pour into greased and floured 9x13-inch cake pan. Bake at 350 degrees F for 40 to 45 minutes, or until done. Makes 24 servings.

DIABETIC CHOCOLATE FUDGE

13 ounces can skin condensed milk
1/4 cup butter
Pinch of salt
2-1/2 cups unsweetened cereal, crushed
4 tablespoons cocoa
1 tablespoon sugar replacement
2 teaspoons vanilla
1/2 cups nuts, chopped

Combine milk and cocoa in saucepan; cook and stir over low heat until cocoa is dissolved. Add butter, sugar replacement salt and vanilla; heat. Add cereal and work in with wooden spoon. Cool 15 minutes. Divide in half roll each half into a tube 8-inches long. Roll each tube in chopped nuts. Wrap in waxed paper; chill overnight. Cut into 1/4 slices. Makes 64 slices.

DIABETIC CHOCOLATE TOPPING

3 cups skim milk
3 tablespoons cornstarch
1/2 teaspoon salt
2 teaspoon vanilla
2 to 3 ounces baking chocolate
1/2 cup sugar replacement
2 tablespoons butter

Combine milk, chocolate, cornstarch, sugar replacement and salt in saucepan. Bring to full boil, and boil for 2 to 3 minutes; remove from heat and Stir in the butter and vanilla. Makes 3 cups.

DIABETIC APPLESAUCE COCOA COOKIES

1/2 cup vegetable shortening, softened
1 egg, beaten
1/3 cup unsweetened cocoa
1/4 teaspoon salt
1 teaspoon baking powder
1/4 cup water
1/3 cup sugar replacement
2 cups cake flour
1 teaspoon cinnamon
1/2 teaspoon baking soda
1 cup unsweetened applesauce

Cream together the shortening and sugar replacement. Add egg and blend well. Sift all dry ingredients together and add alternately with the applesauce and water. Be sure to add flour first and last. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees F for 12 to 15 minutes. Makes 40 cookies.

DIABETIC BROWNIES

Brownies:

3/4 cup all-purpose flour
1/4 cup unsweetened cocoa
1/4 teaspoon salt
2 teaspoons chocolate extract
3/4 cup sugar
1/2 teaspoon baking powder
1/4 cup vegetable oil
2 eggs

Frosting:

3/4 cup powdered sugar
1 tablespoon skim or 2% milk
1/8 teaspoon butter flavoring
1 tablespoon unsweetened cocoa
1/2 teaspoon chocolate extract
Dash of salt

Heat oven to 350 degrees F. Grease or coat with vegetable spray bottom only of 8-inch square pan. Combine all ingredients in a medium bowl and mix well. Spread in greased pan. Bake for 13 to 18 minutes, or until top is dry and springs back when touched lightly in center. Cool 15 minutes. Meanwhile, combine all frosting ingredients in a small bowl and mix well. Spread over cooled brownies.