



**Barbara Hinske**

**12 More Months of  
— Chocolate —**

# Ultimate Chocolate Pie



## Ingredients

### CRUST

- 2 cups chocolate wafer cookie crumbs
- 1/2 cup finely chopped toasted pecans
- 1/4 cup sugar
- 1/2 cup butter, melted
- Vegetable cooking spray

### FILLING

- 3/4 cup sugar
- 1/4 cup cornstarch
- 1/4 cup unsweetened cocoa
- 1/8 teaspoon table salt
- 2 cups half-and-half
- 4 egg yolks
- 1 (4-oz.) semisweet chocolate baking bar, finely chopped
- 1/2 (4-oz.) 60% cacao bittersweet chocolate baking bar, finely chopped
- 2 tablespoons butter
- 1 teaspoon vanilla extract

## MOUSSE

- 3/4 cup milk chocolate morsels
- 1 cup plus 3 Tbsp. heavy cream

## TOPPING

- Chocolate Whipped Cream

## Preparation

1. Prepare Crust: Preheat oven to 350 F. Pulse first 3 ingredients in a food processor 4 to 5 times. Transfer crumb mixture to a medium bowl; stir in 1/2 cup melted butter. Press on bottom, up sides, and onto rim of a lightly greased (with cooking spray) 9-inch deep-dish pie plate. Bake 10 minutes. Cool on a wire rack.

2. Prepare Filling: Whisk together 3/4 cup sugar and next 3 ingredients in a large saucepan. Whisk together half-and-half and egg yolks in a large bowl. Gradually whisk egg mixture into sugar mixture. Cook over medium heat, whisking constantly, 6 to 8 minutes or just until mixture begins to boil. Cook, whisking constantly, 1 more minute; remove from heat. Whisk in semisweet chocolate and next 3 ingredients. Place plastic wrap directly on warm filling. Let stand 30 minutes. Spread filling in cooled crust; place plastic wrap directly on filling, and chill 30 minutes.

3. Prepare Mousse: Microwave milk chocolate morsels and 3 Tbsp. heavy cream in a medium bowl at MEDIUM (50% power) for 1 to 1 1/2 minutes or until melted, stirring at 30-second intervals. Let stand 30 minutes, stirring occasionally. Beat 1 cup heavy cream at medium-high speed with an electric mixer until soft peaks form. Gently fold half of whipped cream into milk chocolate mixture until blended and smooth; fold in remaining whipped cream. Spread mousse over filling. Cover and chill 8 to 24 hours or until set. Top with Chocolate Whipped Cream just before serving.

## Texas Sheet Cake



## Ingredients

- Cooking spray
- 2 teaspoons all-purpose flour
- 9 ounces all-purpose flour (about 2 cups)
- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 3/4 cup water
- 1/2 cup butter
- 1/2 cup unsweetened cocoa, divided
- 1/2 cup low-fat buttermilk
- 1 tablespoon vanilla extract, divided
- 2 large eggs
- 6 tablespoons butter
- 1/3 cup fat-free milk
- 3 cups powdered sugar
- 1/4 cup chopped pecans, toasted

## Preparation

1. Preheat oven to 375 F.
2. Coat a 15 x 10-inch jelly-roll pan with cooking spray; dust with 2 teaspoons flour. Set aside.
3. Weigh or lightly spoon 9 ounces (2 cups) flour into dry measuring cups; level with a knife. Combine 9 ounces flour and next 4 ingredients (through salt) in a large bowl. Combine 3/4 cup water, 1/2 cup butter, and 1/4 cup cocoa in a saucepan; bring to a boil, stirring frequently. Pour into flour mixture. Beat with a mixer at medium speed until well blended. Add buttermilk, 1 teaspoon vanilla, and eggs; beat well. Pour



batter into prepared pan. Bake at 375 F for 17 minutes or until a wooden pick inserted in center comes out clean. Place on a wire rack.

4. Combine 6 tablespoons butter, fat-free milk, and 1/4 cup cocoa in a saucepan. Bring to a boil, stirring constantly. Remove from heat. Gradually stir in powdered sugar; stir in 2 teaspoons vanilla and pecans. Spread over hot cake. Cool completely on wire rack.

## Chocolate Baklava



## Ingredients

- 3/4 cup honey
- 1/2 cup water
- 1 (3-inch) cinnamon stick
- 1 cup hazelnut-chocolate spread (such as Nutella)
- 1/2 cup toasted hazelnuts, coarsely chopped
- 1/2 cup roasted pistachios, coarsely chopped
- 1/3 cup blanched toasted almonds, coarsely chopped
- 1/3 cup toasted walnuts, coarsely chopped
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- Cooking spray
- 24 (14 x 9-inch) sheets frozen phyllo dough, thawed
- 1/2 cup butter, melted

## Preparation

1. Combine the first 3 ingredients in a medium saucepan over low heat; stir until honey dissolves. Increase heat to medium; cook, without stirring, until a candy thermometer registers 230° (about 10 minutes). Remove from heat; keep warm. Discard cinnamon stick.

2. Preheat oven to 350 F.

3. Place hazelnut-chocolate spread in a microwave-safe bowl; microwave at HIGH for 30 seconds or until melted. Combine hazelnuts and next 5 ingredients (through salt). Lightly coat a 13 x 9-inch glass or ceramic baking dish with cooking spray. Working with 1 phyllo sheet at a time (cover remaining dough to prevent drying), place 1 phyllo sheet lengthwise in bottom of prepared pan, allowing ends of sheet to extend over edges of dish; lightly brush with butter. Repeat procedure with 5 phyllo sheets and butter. Drizzle about 1/3 cup melted hazelnut - chocolate spread over phyllo. Sprinkle evenly with one-third of nut mixture (about 1/2 cup). Repeat procedure twice with phyllo, butter, hazelnut-chocolate spread, and nut mixture. Top last layer of nut mixture with remaining 6 sheets phyllo, each lightly brushed with butter. Press gently into pan.

4. Make 3 lengthwise cuts and 5 crosswise cuts to form 24 portions using a sharp knife. Bake at 350 F for 35 minutes or until phyllo is golden. Remove from oven. Drizzle honey mixture over baklava. Cool in pan on a wire rack. Cover; store at room temperature.

Because phyllo sheets are thin and delicate, handle with care so you won't tear the sheets. Keep the sheets you are not working with covered so it won't dry out.

## Chocolate Shortbread



## Ingredients

- 4.5 ounces all-purpose flour (about 1 cup)
- 3 tablespoons unsweetened premium dark cocoa
- 1/4 teaspoon salt
- 1/2 cup powdered sugar
- 5 tablespoons butter, softened
- 1/4 cup canola oil
- Cooking spray

## Preparation

1. Weigh or lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, cocoa, and salt in a small bowl; stir with a whisk.
2. Place sugar, butter, and oil in a medium bowl; mix with hands until combined. Add flour mixture, and mix with hands until combined; wrap in plastic wrap. Refrigerate 30 minutes.
3. Preheat oven to 325 F.
4. Place dough on a baking sheet coated with cooking spray; press dough into an 8 x 5-inch rectangle about 3/8-inch thick. Pierce entire surface liberally with a fork. Bake at 325 F for 30 minutes or just until set. Cut shortbread into 24 pieces. Cool completely.

## Chocolate-Hazelnut Mousse



## Ingredients

- 1/4 cup sugar

- 1/4 cup unsweetened cocoa
- 2 1/2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 large eggs
- 2 cups 2% reduced-fat milk
- 1/4 cup Frangelico (hazelnut-flavored liqueur)
- 1/2 teaspoon vanilla extract
- 3 ounces bittersweet chocolate, chopped
- 2 cups frozen fat-free whipped topping, thawed
- 2 tablespoons chopped hazelnuts, toasted

## Preparation

Combine the sugar, cocoa, cornstarch, salt, and eggs in a medium bowl, stirring well with a whisk.

Heat milk over medium-high heat in a small, heavy saucepan to 180 F or until tiny bubbles form around edge (do not boil). Gradually add hot milk to sugar mixture, stirring constantly with a whisk. Place the milk mixture in pan, and cook over medium heat until very thick and bubbly (about 5 minutes), stirring constantly. Spoon mixture into a medium bowl, and add liqueur, vanilla, and chocolate, stirring until chocolate melts. Place bowl in a large ice-filled bowl for 15 minutes or until mixture is cool, stirring occasionally.

Remove bowl from ice. Gently fold in one-third of whipped topping. Fold in remaining topping. Cover and chill at least 3 hours. Sprinkle with hazelnuts.

## Triple-Chocolate Cheesecake





## Ingredients

- 1/4 cup sugar
- 1 tablespoon stick margarine
- 1 tablespoon egg white
- 1 1/3 cups chocolate graham cracker crumbs (about 16 crackers)
- Vegetable cooking spray
- 3 tablespoons dark rum
- 3 (1-ounce) squares semisweet chocolate
- 1/4 cup chocolate syrup
- 1 (8-ounce) block nonfat cream cheese, softened
- 1 (8-ounce) block Neufchâtel cheese, softened
- 1 cup sugar
- 2 tablespoons unsweetened cocoa
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 eggs
- 1/2 cup low-fat sour cream
- 1 tablespoon sugar
- 2 teaspoons unsweetened cocoa
- Chocolate curls (optional)

## Preparation

Preheat oven to 350 F

Place first 3 ingredients in a bowl; beat at medium speed of a mixer until blended. Add crumbs; stir well. Firmly press mixture into bottom and 1 inch up sides of an 8-inch spring-form pan coated with cooking spray. Bake at 350 F for 10 minutes; let cool on a wire rack.

Combine rum and chocolate squares in the top of a double boiler. Cook over simmering water 2 minutes or until chocolate melts, stirring frequently. Remove from heat; add chocolate syrup, stirring until smooth.

Preheat oven to 300 F. Place cheeses in a large bowl; beat at medium speed of a mixer until smooth. Add 1 cup sugar, 2 tablespoons cocoa, vanilla, and salt; beat until smooth. Add rum mixture; beat at low speed until well-blended. Add eggs, 1 at a time, beating well after each addition.

Pour cheese mixture into prepared pan; bake at 300 F for 40 minutes or until almost set. Combine sour cream, 1 tablespoon sugar, and 2 teaspoons cocoa; stir well. Turn oven off, and spread sour cream mixture over cheesecake. Let cheesecake stand for 45 minutes in oven with door closed. Remove cheesecake from oven, and let cool to room temperature. Cover and chill at least 8 hours. Garnish with chocolate curls, if desired.

## Nutty Chocolate Thumbprints



### Ingredients

#### COOKIES

- 1 2/3 cups all-purpose flour
- 2/3 cup unsweetened cocoa
- 1/2 teaspoon baking powder
- 1/2 teaspoon table salt
- 1/2 cup butter, softened
- 1 cup firmly packed light brown sugar
- 3/4 cup powdered sugar
- 3/4 cup creamy peanut butter
- 2 large eggs
- 1 teaspoon vanilla extract
- Parchment paper

#### FILLING

- 1/4 cup creamy peanut butter
- 2 tablespoons butter, softened
- 1/2 (4-oz.) 60% cacao bittersweet chocolate baking bar, chopped
- 1 1/2 cups powdered sugar
- 2 to 3 Tbsp. milk, at room temperature

### Preparation

1. Preheat oven to 350 F. Whisk together first 4 ingredients in a medium bowl. Beat 1/2 cup butter at medium-high speed with an electric mixer until fluffy. Add brown sugar and 3/4 cup powdered sugar; beat until well blended. Beat in 3/4 cup peanut butter, scraping down sides as needed. Add eggs, 1 at a time, beating until blended after each addition. Beat in vanilla. Reduce speed to medium-low, and gradually add flour mixture, beating just until blended.
2. Shape dough into 30 balls. Place 12 balls 2 inches apart on a parchment paper-lined baking sheet. Press thumb into each ball, forming an indentation. Bake at 350 F for 12 minutes or until set; cool 5 minutes. Transfer cookies to a wire rack, and cool 15 minutes. Repeat with remaining dough.
3. Beat 1/4 cup peanut butter and 2 Tbsp. butter at medium speed until smooth. Microwave chopped chocolate in a microwave-safe bowl at HIGH 1 to 2 minutes or until smooth, stirring every 30 seconds. Add melted chocolate to peanut butter mixture, and beat at medium speed just until blended. Gradually add 1 1/2 cups powdered sugar to peanut butter mixture alternately with 2 Tbsp. milk, beginning with sugar. Beat at low speed just until blended after each addition. Beat in up to 1 Tbsp. milk, 1 tsp. at a time, until desired consistency is reached. Spoon filling into a zip-top plastic bag; snip 1 corner of bag to make a small hole, and pipe filling into indentations in cookies.

## Fudge Pie



## Ingredients

- 2/3 cup evaporated milk
- 1/2 (12-oz.) package semisweet chocolate morsels
- 2 tablespoons butter
- 1 cup sugar
- 2 tablespoons all-purpose flour
- 2 large eggs

- 2 teaspoons vanilla extract
- 3/4 teaspoon kosher salt
- 1 cup chopped pecans
- 1 (9-inch) frozen unbaked piecrust shell
- Ice cream

## Preparation

1. Preheat oven to 375 F. Microwave first 3 ingredients in a large microwave-safe bowl at HIGH 1 to 1 1/2 minutes or until melted and smooth, whisking at 30-second intervals.
2. Whisk sugar and flour into chocolate mixture. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in vanilla and salt. Stir in pecans. Pour mixture into pie shell.
3. Bake at 375 F for 35 to 40 minutes or until set. Cool 10 minutes before serving. Serve with ice cream.

## Chocolate Pudding Cake



## Ingredients

- 1 1/2 cups semisweet chocolate morsels
- 1/2 cup butter
- 3/4 cup granulated sugar
- 4 large eggs
- 1 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 1/4 teaspoon ground red pepper

- 1/4 teaspoon ground chipotle chile pepper
- 1/2 teaspoon kosher salt, divided
- 1/2 cup sliced almonds
- 2 teaspoons olive oil
- 1 teaspoon light brown sugar

## Preparation

1. Preheat oven to 350°. Microwave chocolate and butter in a large microwave-safe bowl at HIGH 1 to 1 1/2 minutes or until melted, stirring at 30-second intervals. Whisk in granulated sugar. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, next 4 ingredients, and 1/4 tsp. salt.

2. Pour batter into a greased (with butter) 2-qt. baking dish. Stir together sliced almonds, next 2 ingredients, and remaining 1/4 tsp. salt. Sprinkle almond mixture over cake batter. Bake at 350° for 30 minutes. (Center will be soft.) Cool on a wire rack 5 minutes. Serve warm.

## Chocolate Pound Cake



## Ingredients

- 1 (8-oz.) package semisweet chocolate baking squares, chopped\*
- 1 cup butter, softened
- 1 1/2 cups granulated sugar
- 4 large eggs
- 1/2 cup chocolate syrup
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour



- 1 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup buttermilk
- Powdered sugar (optional)
- Mexican Chocolate Sauce
- Garnish: toasted sliced almonds

## Preparation

1. Preheat oven to 325 F. Microwave chocolate baking squares in a microwave-safe bowl at HIGH 1 minute and 15 seconds or until chocolate is melted and smooth, stirring at 15-second intervals. Beat butter at medium speed with a heavy-duty electric stand mixer 2 minutes or until creamy. Gradually add granulated sugar, beating 5 to 7 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in melted chocolate, chocolate syrup, and vanilla until smooth.

2. Combine flour and next 3 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Pour batter into a greased and floured 10-inch (14-cup) tube pan.

3. Bake at 325 F for 1 hour and 10 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack, and let cool completely (about 1 hour and 30 minutes). Sprinkle with powdered sugar, if desired. Serve with Mexican Chocolate Sauce. Garnish, if desired.

\*2 (4.4-oz.) packages Mexican chocolate, chopped, may be substituted. Omit ground cinnamon.

## Chocolate Squares



## Ingredients

- Chocolate graham cracker crust
- 1 (8-oz.) package cream cheese, softened
- 1 (3-oz.) package cream cheese, softened
- 2/3 cup sugar
- 6 large eggs
- 1/3 cup whipping cream
- 2 teaspoons instant coffee granules
- 9 (1-oz.) semisweet chocolate baking squares
- 1 tablespoon plus 1 tsp. vanilla extract
- Garnishes: powdered sugar, chocolate-covered coffee beans, thawed whipped topping

## **Preparation**

1. Prepare Chocolate Crust as directed. Increase oven temperature to 375 F.
2. Beat cream cheese and sugar at medium speed with an electric mixer 2 to 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.
3. Microwave whipping cream in a 1-cup microwave-safe measuring cup at HIGH 30 seconds or until very hot. Stir in coffee granules until completely dissolved. Cool coffee mixture slightly.
4. Microwave chocolate in a microwave-safe bowl at HIGH 1 minute. Microwave 1 more minute, stirring at 15-second intervals. Add melted chocolate, vanilla, and coffee mixture to cream cheese mixture. Beat at low speed just until blended. Pour mixture into prepared Chocolate Crust.
5. Bake at 375 F for 30 minutes or until edges are firm and center is still soft. Let cool to room temperature (about 1 hour); cover and chill 8 hours. Cut into squares. Garnish, if desired.

## **Candy Bar Pie**



## Ingredients

- 4 Snickers candy bars
- 1 baked Pretzel Crust
- 1 1/2 (8-oz.) packages cream cheese, softened
- 1/2 cup sugar
- 1/3 cup sour cream
- 1/3 cup creamy peanut butter
- 2 large eggs
- 2/3 cup semisweet chocolate morsels
- 2 tablespoons whipping cream
- 1/4 cup coarsely chopped, lightly salted peanuts

## Preparation

1. Preheat oven to 325 F. Cut candy bars into 1/4-inch pieces; arrange over bottom of crust.
2. Beat cream cheese and sugar at medium speed with an electric mixer until blended. Add sour cream and peanut butter, beating at low speed until well blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Spoon cream cheese mixture over candy on crust.
3. Bake at 325 F for 35 to 40 minutes or until set. Remove to a wire rack, and let cool 1 hour or until completely cool. Cover and chill 2 hours.

4. Microwave chocolate and cream in a microwave-safe bowl at HIGH for 30 seconds or until melted and smooth, stirring at 15-second intervals. Drizzle over top of cooled pie, and sprinkle evenly with peanuts.