



*12 Months
of*
Chocolate

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Skillet S'mores



Ingredients

- 1 cup butter, room temperature
- 1½ cups brown sugar
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking soda
- 1 tsp kosher salt
- 1½ cups graham cracker crumbs
- 2¼ cups flour
- 2 cups chopped Milk Chocolate Bars (about 6 bars)
- 1½ cups mini marshmallow
- 8-9 giant marshmallows (or 1 bag of small mini marshmallows)

Directions

1. Preheat oven to 350°
2. In bowl of stand mixer, beat butter and sugar together for 2 minutes until light and fluffy
3. Add in eggs and vanilla and mix until evenly combined, scraping sides as needed.
4. Add in baking soda and salt, continue mixing until incorporated. Next mix in graham cracker crumbs followed by the flour.
5. Stir in your chopped milk chocolate.
6. Spread half of the dough into skillet. Top with mini marshmallows. Cover marshmallows completely with remaining dough.

7. Bake in preheated oven for 15 minutes.
8. While cookie is baking, cut your Giant Roaster marshmallows into thirds.
9. Remove cookie from oven and top with marshmallows. Return to oven for 10 more minutes.
10. If the marshmallows aren't browned enough, turn oven onto broil and toast for 15-20 seconds until golden brown.
11. Serve warm or at room temperature.

Notes:

Best if served same day.

If your skillet is not well seasoned, you will need to grease your skillet.

Chocolate Pecan Pie



Ingredients

- 1 (9-inch) unbaked pie shell
- 2 cups pecan halves
- 3 large eggs, beaten
- 3 tablespoons butter, melted
- 1/2 cup dark corn syrup
- 1 cup sugar
- 2 tablespoons good-quality bourbon
- 3 ounces semisweet chocolate, chopped

Directions

1. Preheat the oven to 375 F.
2. Cover bottom of pie crust with pecans.
3. In a medium bowl, whisk together the eggs and melted butter. Add the corn syrup, sugar, bourbon and the chopped chocolate. Stir until all ingredients are combined. Pour mixture into the pie shell over the pecans and place on a heavy-duty cookie sheet.
4. Bake for 10 minutes. Lower the oven temperature to 350 F and continue to bake for an additional 25 minutes or until pie is set. Remove from oven and cool on a wire rack.

Chocolate Pecan Clusters



Ingredients

- 1 package of unwrapped soft caramels
- 2 cups chopped pecans
- 12 ounces chocolate chips
- 1/8 block paraffin wax

Directions

1. Melt the caramels in a double boiler, add pecans. Place by spoonful (about the size of a quarter) on waxed paper. Allow to cool 1 hour in refrigerator.

2. Melt the chocolate and wax in double boiler. Drop caramel and pecan mixture into melted chocolate and place back on wax paper.
3. Allow to set 1-2 hours before serving. Store in a tin can. Makes about 2 dozen.

Chocolate Lava Cake



Ingredients

- 4 teaspoons sugar
- 1/2 cup butter, cubed
- 4 ounces semisweet chocolate, chopped
- 1 cup confectioner sugar
- 2 eggs
- 2 egg yolks
- 1-1/2 teaspoons instant coffee granules
- 3/4 teaspoon vanilla extract
- 6 tablespoons all-purpose flour
- 1/2 teaspoon salt
- Whipped cream, optional
- Additional confectioner sugar, optional

Directions

1. Grease the bottom and sides of four 6-oz. ramekins; sprinkle each with 1 teaspoon sugar. Place ramekins on a baking sheet; set aside.

2. In a medium microwave-safe bowl, melt butter and chocolate; stir until smooth. Stir in confectioner sugar until smooth. Whisk in the eggs, egg yolks, instant coffee and vanilla. Stir in flour and salt; spoon batter into prepared ramekins.

3. Bake at 400 F for about 12 minutes or until a thermometer reads 160° and cake sides are set and centers are soft.

4. Remove ramekins to a wire rack to cool for 5 minutes. Carefully run a small knife around cakes to loosen. Invert warm cakes onto serving plates. Lift ramekins off cakes. Serve warm with whipped cream or sprinkle with additional confectioner sugar if desired.

Chocolate Streusel Cake



Ingredients

- 1 18- or 19-ounce package chocolate, roughly chopped
- 1 large egg yolk
- Salt
- 3 1/2 ounces butter, at room temperature
- 1 cup all-purpose flour
- 1 3/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 8 ounces cream cheese, at room temperature
- 8 ounces unsalted butter, at room temperature
- 2/3 cup granulated sugar
- 4 large eggs, at room temperature
- Powdered sugar, for dusting the finished cake

Directions

1. Preheat oven to 350°F Butter and flour a 13x9-inch pan. Set aside.
2. Pulse half of the chocolate in a food processor until it is like coarse crumbs. Set aside.
3. Streusel topping: Add the other half of the chocolate to the processor and pulse until coarse crumbs. Mix the egg yolk with the salt and stir to dissolve the salt. Add to the processor along with the 7 Tbsp butter and 1 cup flour. Pulse until thoroughly combined and crumbly, but not a paste. Set aside.
4. Cake: Sift together the 1 3/4 cups flour and baking powder. With an electric mixer, on medium speed, combine cream cheese, 1 cup butter and sugar. Beat until light and fluffy, 2-3 minutes. Add eggs one at a time, thoroughly mixing between each one. Add the flour mixture and beat for 1 minute, until just mixed. Gently stir in the reserved chopped chocolate, making sure not to overmix.
5. Scrape the batter into the prepared pan and crumble the streusel evenly over top, breaking up any large lumps.
6. Bake 35-40 minutes or until a toothpick in the center comes out clean. Cool on a wire rack. Dust with powdered sugar before serving.

Triple Chocolate Layer Cake



Ingredients:

- 3/4 cup butter
- 1 3/4 cup sugar

- 2 eggs
- 1 tsp vanilla
- 2 cup "self-rising" flour
- 3/4 cup Hershey's cocoa
- 1 1/3 cup water

Cream butter and sugar. Add eggs and vanilla, beat 1 minute at medium speed. Combine flour and cocoa, and add alternately with water to creamed mixture. Pour batter into 2 greased and floured cake pans. Bake at 350 F for 30-35 minutes. Cool 10 minutes then remove from pans. Cool completely.

Use cocoa instead of flour for prettier cakes.

CHOCOLATE ICING:

- 6 tablespoons Crisco shortening
- 3/4 cup Hershey's Cocoa
- 2 2/3 cup confectioners' sugar
- 1/3 cup milk
- 1 tsp vanilla

Combine ingredients in mixing bowl. Beat to spreading consistency. Additional milk may be needed.

Mississippi Mud Skillet Brownies



Ingredients

- 1 (18) oz package fudge brownie mix. Ingredients to prepare the mix.
- 1 (10.5) oz bag mini marshmallows
- 1¼ cup chopped pecans, toasted & divided
- ½ cup salted butter
- ½ cup heavy cream
- ½ cup cocoa
- 1 tsp pure vanilla extract
- ¼ tsp pure almond extract
- 2 cup powdered sugar

Directions

1. Preheat the oven to 350°F. Arrange the pecan pieces in a single layer on a baking sheet. Toast in the oven for 6-8 minutes until golden, then cool. Adjust the oven temperature according to the package directions. Place the brownie mix, water, eggs and oil into a mixing bowl. Mix until fully combined then add ½ cup toasted pecans. Mix well.
2. Generously coat a 12-inch cast iron skillet with vegetable oil. Spread the batter into the skillet. Bake according to the directions, until a toothpick inserted into the center shows moist crumbs.
3. Spread the mini marshmallows and ½ cup toasted pecans evenly over the top of the brownies during the last 5 minutes of baking. After toasting the marshmallows, remove from the oven and cool to warm
4. After the brownies have cooled, melt together the cream, butter and cocoa on the stovetop over medium heat. Whisk until combined. Remove from the heat and add the vanilla and almond extracts and powdered sugar. Beat with a hand mixer until smooth.
5. Drizzle the warm chocolate over the marshmallows and top with the remaining ¼ cup pecan pieces. Cool until the frosting has set then serve.

Peanut Butter Cups



Ingredients

- 1 cup creamy peanut butter, divided
- 4-1/2 teaspoons butter, softened
- 1/2 cup confectioner sugar
- 1/2 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips
- 4 milk chocolate candy bars (1.55 ounces each), coarsely chopped
- Colored sprinkles, optional

Directions

1. In a small bowl, combine 1/2 cup peanut butter, butter, confectioner sugar and salt until smooth; set aside.
2. In a microwave, melt the chocolate chips, candy bars and remaining peanut butter; stir until smooth.
3. Drop teaspoonfuls of chocolate mixture into paper-lined miniature muffin cups. Top each with a scant teaspoonful of peanut butter mixture; top with another teaspoonful of chocolate mixture. Decorate with sprinkles if desired. Refrigerate until set. Store in an airtight container. Yield: 3 dozen.

Black-and-White Brownies



Brownie Layer

- ¼ lb. Butter
- 1 cup Sugar
- 2 Eggs
- 2 squares melted Baking Chocolate
- 1/2 cup Flour
- 1/2 tsp Vanilla

Mix together. Beat with electric mixer until smooth and shiny. Pour into greased 9 x 13 inch pan and bake at 350 degrees for 10-15 minutes.

Middle White

Frosting Layer

- 1/2 Stick Butter, browned slightly
- 2 cup Powdered Sugar
- 2 tablespoons Cream (milk works if you don't have cream)
- 1/2 tsp vanilla

Mix together and spread on warm cake, above.

Top Chocolate Frosting Layer

- 1 square melted Baking Chocolate
- 3/4 tablespoons butter

Combine and when cool enough to handle, spread on warm vanilla frosting with your finger. This layer will be very thin.

Peanutty Caramel Chocolate Bars



Ingredients

- 1 package (14 ounces) caramels
- 1/4 cup water
- 3/4 cup peanut butter, *divided*
- 4 cups Cheerios
- 1 cup salted peanuts
- 1 cup (6 ounces) semisweet chocolate chips *or* 1 cup milk chocolate chips
- 1/2 cup butter, softened

Directions

1. In a large microwave-safe bowl, microwave caramels, water and 1/2 cup peanut butter on high for 45 seconds; stir. Microwave 1 to 1-1/2 minutes longer or until melted. Add cereal and peanuts; toss to coat. Spread into a greased 13 x 9-inch pan; set aside.

2. In another microwave-safe bowl, melt chips, butter and remaining peanut butter on high for 20-50 seconds; stir until smooth. Spread over cereal mixture. Refrigerate before cutting. Yield: about 3 dozen.

Black and White Pie



For the crust:

1 1/4 cups chocolate graham cracker crumbs
4 tablespoons unsalted butter, melted
2 tablespoons sugar

For the chocolate filling:

1 cup milk, 2% or higher
1/3 cup sugar
2 tablespoons cocoa
4 teaspoons cornstarch
1 teaspoon vanilla
1 egg yolk
1 tablespoon butter
1 ounce chopped bittersweet chocolate

For the vanilla filling:

1 cup milk, 2% or higher
1/3 cup sugar
4 teaspoons cornstarch
2 teaspoons vanilla, or vanilla bean paste
1 egg yolk
1 tablespoon butter

For the whipped cream:

1 cup heavy whipping cream
2 tablespoons powdered sugar
1/2 teaspoon vanilla

Cocoa powder, optional

Heat the oven to 350 F.

Directions

1. In a medium bowl combine the graham cracker crumbs, melted butter, and sugar until all the crumbs are coated in butter. Pour into a 9" pie pan and press evenly into the pan. Bake for 10 minutes, then allow to cool completely.
2. In a medium sauce pan combine the milk, sugar, cocoa powder, cornstarch, and egg yolk. Whisk until very well incorporated then cook over medium heat, stirring constantly, until it begins to simmer and thicken. Remove from the heat and add the vanilla, butter and chopped chocolate and stir until melted. Pour through a strainer into a separate bowl and cover with plastic wrap. Allow to cool slightly.
3. In a medium sauce pan combine the milk, sugar, cornstarch, and egg yolk. Whisk until very well incorporated then cook over medium heat, stirring constantly, until it begins to simmer and thicken. Remove from the heat and add the vanilla and butter and stir until melted. Pour through a strainer into a separate bowl and cover with plastic wrap. Allow to cool slightly.
4. To assemble, in the prepared crust pour in the vanilla filling. Carefully spread it so it is smooth. Gently spoon the chocolate filling over the vanilla filling. Smooth the top and cover with plastic. Chill for at least four hours, or overnight.
5. When you are ready to serve whip the cream with the powdered sugar and vanilla until it reaches soft peaks. Spoon the whipped cream over the pie. Dust with cocoa powder if desired.

Chocolate Ice Cream (without an Ice Cream Maker)



While using an electric or hand-cranked ice cream maker will get you to your sweet reward a little easier, it's not a necessity.

Here's how to make do without one:

1. Combine the ingredients for your ice cream mixture following the recipe. Chill the mixture over an ice bath. Meanwhile, freeze an empty freezer-safe shallow bowl or pan. Stainless steel works well for this.
2. Place the cold mixture into the cold pan.
3. Chill for about 20 minutes and check your ice cream. As the edges start to freeze, stir the mixture rapidly with a whisk or spatula to break up the partially frozen ice cream. This will help make it smooth and creamy. You cannot over-beat. Return to the freezer.
4. Stir ice cream vigorously every 30 minutes until it is firmly frozen. This may be repeated 4 to 5 times until mixture is smooth and creamy. If ice cream becomes too hard, place it into the refrigerator until it becomes soft enough to beat and continue the process.
5. Ripen the ice cream by storing it in a covered freezer container until ready to serve.