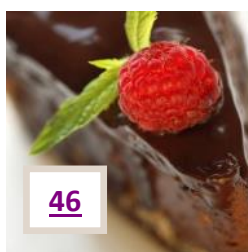
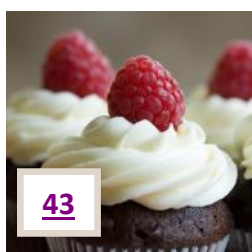
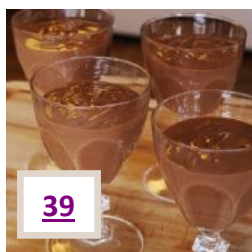
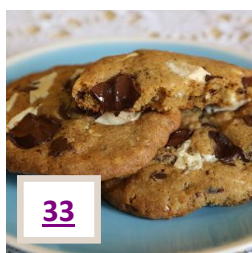
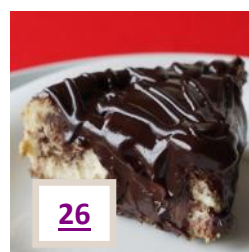
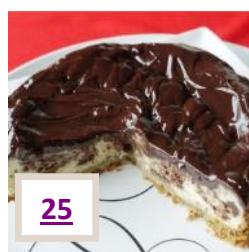


- ◆ The Power of Raw Chocolate
- ◆ Delicious Chocolate Recipes
- ◆ Chocolate Facial Spa Treatment



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* **[BONUS—Page 49: Treat Yourself to a Chocolate Facial](#)**



Temperature

225°F	110°C	Gas Mark ¼
250°	120°C	Gas Mark ½
275°F	140°C	Gas Mark 1
300°F	150°C	Gas Mark 2
325°F	160°C	Gas Mark 3
350°F	180°C	Gas Mark 4
375°F	190°C	Gas Mark 5
400°F	200°C	Gas Mark 6
425°F	220°C	Gas Mark 7
450°F	230°C	Gas Mark 8
475°F	240°C	Gas Mark 9
500°F	260°C	Gas Mark 10
550°F	290°C	Gas Mark 11

Butter

** or cream cheese*

1/2 stick	2 ounces	57 grams	4 Tablespoons	1/4 cup
1 stick	4 ounces	113 grams	8 tablespoons	1/2 cup
1 1/2 sticks	6 ounces	170 grams	12 Tablespoons	3/4 cup
2 sticks	8 ounces	227 grams	16 Tablespoons	1 cup
2 1/2 sticks	10 ounces	283 grams	20 Tablespoons	1 1/4 cups
3 sticks	12 ounces	340 grams	24 Tablespoons	1 1/2 cups
3 1/2 sticks	14 ounces	397 grams	28 Tablespoons	1 3/4 cups
4 sticks	16 ounces	454 grams	32 Tablespoons	2 cups

Chocolate, Grated

** approx*

1 ounce	28 grams	1/4 cup
2 ounce	57 grams	1/2 cup
3 ounces	85 grams	3/4 cup
4 ounces	113 grams	1 cup
8 ounces	227 grams	2 cups
12 ounces	340 grams	3 cups
16 ounces	454 grams	4 cups

CONVERSION CHART

Quick Conversions Half and half = ½ milk + ½ cream Heavy cream = whipping cream Double cream = extra-thick double cream = 42 % butterfat 1 packet dry yeast = 2 1/4 to 2 ½ teaspoons dry All Purpose Flour = 1 cup = 45 oz = 128 g White Sugar = 1 cup = 7 oz = 201 g Brown Sugar = 1 cup = 8 oz = 220 g Water = 1 cup = 8 oz = 227 mL	Large Volume Equivalents 1 cup = 8 fluid ounces = ½ pint 2 cups = 16 fluid ounces = 1 pint 3 cups = 24 fluid ounces = 1 ½ pints = ¾ quart 4 cups = 32 fluid ounces = 2 pints = 1 quart 6 cups = 48 fluid ounces = 3 pints = 1 ½ quarts 8 cups = 64 fluid ounces = 2 quarts = ½ gallon 16 cups = 128 fluid ounces = 4 quarts = 1 gallon
Weight Conversion ½ ounce = 15g 1 ounces = 25 g 2 ounces = 50 g 3 ounces = 75 g 4 ounces = 100 g 6 ounces = 175 g 7 ounces = 200 g 8 ounces = 250 g 9 ounces = 275 g 10 ounces = 300 g 12 ounces = 350 g 16 ounces = 500 g = 1 pound 1 ½ pounds = 750 g 32 ounces = 1 kg = 2 pounds	Small Volume Equivalents 1 Tablespoon = 3 teaspoons = ½ fluid ounce 2 Tablespoons = 1/8 cup = 1 fluid ounce 4 Tablespoons = ¼ cup = 2 fluid ounces 5 Tablespoons = ⅓ cup = 2 ⅔ fluid ounces + 1 teaspoon 6 Tablespoons = 3/8 cup = 3 fluid ounces 8 Tablespoons = ½ cup = 4 fluid ounces 10 Tablespoons = ⅔ cup = 5 ⅓ fluid ounces + 2 teaspoons 12 Tablespoons = ¾ cup = 6 fluid ounces 14 Tablespoons = 7/8 cup = 7 fluid ounces 16 Tablespoons = 1 cup = 8 fluid ounces
Cake Pan Size Conversions 20cm spring form pan=8 inch 20cm square pan=8 inch 23cm spring form pan = 9 inch 25cm spring form pan = 10 inch	Metric Conversion Chart 1 teaspoon = 5 ml 1 tablespoon = 15 ml ¼ cup = 60 ml ⅓ cup = 80 ml ½ cup = 120 ml ⅔ cup = 160 ml ¾ cup = 180 ml 1 cup = 240 ml 1 pint = 475 ml 1 quart = .95 liter 1 gallon = 3.8 liters

THE POWER OF RAW CHOCOLATE

Raw chocolate, or **raw cacao powder, paste or nibs** to be precise are a super food that you should eat every day for the health benefits. Raw cacao powder is different than cocoa powder because it has not been

- ♦ Raw cacao powder is an un-processed and un-roasted form of the cacao bean.
- ♦ Use raw cacao powder in any raw recipe, use the higher quality raw cacao powder for all the health benefits.
- ♦ It has 7 times more antioxidants gram-per-gram than typical dark chocolate or regular cocoa powder.
- ♦ Tryptophan is found naturally in raw chocolate, which enhances relaxation and promotes better sleep. Better sleep = more beautiful rested skin and a healthier body.
- ♦ Raw chocolate is the richest food source of magnesium of any common food and also very high in arginine, an aphrodisiac-like amino acid.
- ♦ If you are going to bake your goodies, then you can use basic cocoa powder instead as it is less expensive and still high in antioxidants (but not as much as raw cacao powder).

Grandmother's Tip for Healthy Baking :

Baking from scratch (like all the recipes in this book), is a wonderful achievement and promotes a healthy attitude to food and family regardless of what ingredients you use. All the recipes in this book can be made even healthier just by choosing organic ingredients. This is because organic ingredients are not processed with chemicals and are grown without pesticides, herbicides and growth hormones. Back in the olden days it wasn't called 'organic' food, it was just 'food'. Happy baking and remember: everything in moderation.



MELTING CHOCOLATE & MAKING SAUCE

[CLICK ON THIS LINK](#) TO WATCH A SECOND METHOD OF
MELTING CHOCOLATE USING A DOUBLE BOILER.

Chocolate Ganache

5 ounces bittersweet chocolate

1/2 cup of cream

1 Tablespoon butter

1. Chop all of the bittersweet chocolate into very small chunks.
2. Heat the cream in a small saucepan until it just comes to a boil , then shut off and pour it directly over the chopped chocolate.
3. Use a wooden spoon to stir small quick circles in the middle of the bowl gradually stirring bigger circles to incorporate chocolate from the sides of the bowl.
4. Keep stirring smoothly until all chocolate is melted in.
5. When there are no more lumps, continue for about 30 seconds.
6. Set aside to cool. At this point, you will have a beautiful sauce you can drizzle.
7. In a new bowl, beat the softened butter with a wooden spoon until its very soft, smooth, and creamy.
8. When your mixture has cooled to room temperature and thickened, add the butter, a little bit at a time, stirring until all butter has all melted through.



Melting Chocolate in a Double Boiler

Be sure to use a good quality chocolate. We like to use chocolate in block form but , you can also use chocolate chips or chocolate melting wafers. If you are using block chocolate you will need to chop it into small pieces for so it will melt evenly. Melt your chocolate over low heat and stir slowly with a spatula occasionally. Be careful not to splash any water into the chocolate which will ruin the consistency entirely.

Melting Chocolate Using a Microwave

Place the chopped chocolate in a small microwave-safe bowl. Microwave on medium (50% power) for 1 minute. Stir. Microwave 30 seconds more or until chocolate is softened. Stir until smooth and let cool.

SKY HIGH CHOCOLATE CAKE



Ingredients

2 1/2 cups all purpose flour
 2 cups granulated sugar
 1 cup + 1 Tablespoon cocoa powder
 1 Tablespoon baking soda
 1 1/2 teaspoons baking powder
 1 1/2 teaspoons salt
 3 eggs, at room temperature
 1 1/2 cups milk
 + 2 Tablespoons vinegar to sour the milk
 1 1/2 cups strong black coffee (warm, not hot)
 3/4 cup melted butter (not hot)
 4 1/2 teaspoons vanilla extract

Makes 3 cakes that you slice in half for 6 layers



Instructions

Cake

Preheat oven to 350°F.

Grease three 8 inch round cake pans, line bottoms with parchment paper, grease the parchment and lightly flour insides and bottoms of pans, set aside. We used spring form pans.

Measure out the milk and vinegar and set aside.

In a large mixing bowl, sift together flour, sugar, cocoa powder, baking soda, baking powder and salt.

In a medium sized mixing bowl using an electric mixer on medium, mix together the eggs, soured milk, coffee, melted butter and vanilla extract.

Add the wet ingredients to the dry and mix for 2-5 minutes with an electric mixer, scraping down the sides until well combined.

Divide the batter equally into the 3 pans. If you do not have 3 pans, use a measuring cup to divide the mixture into bowls, set aside and bake in batches.

Bake each cake for 30 minutes. If you are doing all 3 cakes at once rotate the pans in the oven. Insert a cake tester in the middle at 30 minutes and if not baked, continue for another 5 minutes or until baked.

When baked remove from oven and place the cake pans onto cooling racks. Let cool for 20 minutes before removing the cake from the pan. Let sit until cool before slicing the cakes in half.

Assembly

On your cake plate alternate a layer of cake and a layer of white frosting.

Frost the top and sides with the chocolate frosting.

Garnish with grated chocolate, chocolate chips and chocolate sprinkles and drizzle with chocolate ganache.

Garnish * Optional

2 cups Chocolate chips, 1/2 cup chocolate cake sprinkles, 2 ounces grated dark chocolate

***For the frosting, see page 9.**

FROSTINGS FOR SKY HIGH CHOCOLATE CAKE



Ingredients

White Chocolate Frosting

1 cup butter, at room temperature
4 cups confectioners' sugar
6 ounces white chocolate, melted and cooled
5-7 Tablespoons cream

Chocolate Frosting

3/4 cup butter, at room temperature
3/4 cup unsweetened cocoa powder, sifted
3 cups confectioners' sugar, sifted
1/3 cup half and half cream (or whole milk or heavy cream) *more or less for desired consistency
2 teaspoons vanilla



Instructions

White Filler Frosting

Chop white chocolate and melt over a double boiler over very low heat, stirring often.
Remove from heat and let cool down.

In a large bowl, beat the butter and confectioners' sugar at low speed until fluffy.

Add in melted and cooled white chocolate.

Add the cream one tablespoon at a time until you reach a nice spreading consistency.

Beat on high speed for 3-4 minutes, scraping the sides of the bowl with a spatula as you mix it.

Chocolate Frosting

Using an electric mixer, cream the butter in a bowl, add the vanilla, and the cocoa.

Add the confectioners' sugar alternately with the cream, in increments until you reach the desired spreading consistency.

Only add a tablespoon of the cream at a time to get the consistency you would like.

Build your Sky High Chocolate Cake (recipe found in page 8).

SINGLE LAYER CHOCOLATE CAKE & FROSTING



Ingredients

1 Tablespoon butter or coconut oil (to grease pan)
 1 Tablespoon all purpose flour (for pan)
 3/4 cup + 2 Tablespoons all purpose flour
 1 cup granulated sugar
 1/4 cup + 2 Tablespoons cocoa powder
 3/4 teaspoon baking soda
 3/4 teaspoon baking powder
 1/2 teaspoon salt
 1 egg
 1/4 cup vegetable oil (or grapeseed)
 1/2 cup milk
 1 teaspoon pure vanilla extract
 1/2 cup boiling water

Makes (1) 9 inch cake

Instructions



Cake

Position the rack of the oven to the middle and preheat oven to 350°F.

Grease a 9 x 9 inch round or square cake pan with butter. If you do not have a pastry brush, you can also use a paper towel, or clean fingers. Sprinkle pan with 1 tablespoon flour and tilt and wiggle pan to coat the surface.

Set aside. Begin with the dry ingredients. Sift flour into a large bowl. Add salt, baking powder, baking soda, cocoa powder and sugar. Use a fork to mix together, breaking up any lumps that you find. Set this mixture aside.

In a medium bowl, beat egg until creamy. Add the following ingredients mixing as you go.

Vegetable oil, milk, and vanilla. Continue to beat with a fork until creamy and well incorporated.

Now, mix the wet ingredients into the large bowl of dry ingredients. An electric mixer will make this party easier, but is not necessary. Mix until creamy and no lumps remain. Add boiling water and continue to mix until well incorporated. Pour batter into your prepared cake pan. Bake for 30-35 minutes or until you can insert a cake tester and it comes out clean. Transfer your cake onto the counter, and loosen the edges with a butter knife. Let cool in pan for 10 minutes, before flipping over and moving it to your decorating plate. Serve or garnish with frosting.



Frosting

Cream butter in a large bowl.

Using an electric mixer, add 1 cup of confectioners' sugar to the butter and beat.

Add the milk and vanilla and continue to mix.

Add the cocoa powder and remaining sugar and blend together.

Note: If you would like the frosting to be thinner, add more milk, adding only 1 tablespoon at a time until desired consistency is reached.

Chocolate Frosting

6 Tablespoons butter, room temperature

3/4 cup cocoa powder

2 cups confectioners' sugar

1/3 cup milk + additional for desired consistency

1/2 teaspoon vanilla extract

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON
HOW TO MAKE THIS CAKE AND FROSTING

CHOCOLATE CHERRY FILLED LAYER CAKE



[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON
HOW TO MAKE A BUNNY CAKE.

Ingredients

Cake

3/4 cup unsweetened cocoa powder
(+ extra to sprinkle onto the cake pans)
1 1/2 cups all purpose flour
1 1/2 cups granulated sugar
1 1/2 teaspoons baking soda
3/4 teaspoon baking powder
3/4 teaspoon salt
2 large eggs
3/4 cup milk
(+ 1 teaspoon white vinegar) to sour the milk
3 Tablespoons melted butter
(+ extra to butter the cake pans)
3/4 cup lukewarm water
1 teaspoon pure vanilla extract
(Makes two 9-inch round cakes)

Filling:

1 can (398mL) of canned bing pitted cherries,
drained of syrup
1/4 cup dark rum



Instructions

Open the can of cherries and drain the syrup. Pour rum over cherries and set aside to soak. Preheat oven to 350 degrees F. Prepare two 9-inch (2 inch deep) round cake pans by greasing, lining with parchment paper, greasing again and dusting with cocoa. Sift the cocoa, flour, sugar, baking soda, baking powder, and salt into the bowl of a mixer and stir with a spatula to combine. Add the eggs, soured milk, water, oil, and vanilla. Use an electric mixer to beat until for about 3 minutes until nice and smooth. Divide batter between the two pans. Place into the oven on the center rack and bake for 35 minutes or until a toothpick inserted into the centers comes out clean.

Remove from the oven and put onto cooling racks to sit for 15 minutes. Turn out from pans. Transfer, face up, to wire racks and let the cakes cool completely before decorating. Use chocolate frosting from page 12.

Cutting & Decorating Your Bunny Cake

Once the cakes are cooled, begin by cutting them horizontally so each cake has 2 layers. Place the bottom of the large circle (the bunnies head) onto a large baking sheet, plate or cutting board where you will be serving it from. Spread the cake with half of the cherry/rum filling. Place the top layer of the bunnies head onto the cherry filling. Now to make the ears and bowtie, cut out a piece of parchment paper in the exact size of the cake you just baked, you can use the actual cake pan to trace around. Next, using the image of the pattern above, to cut out the ears and the bowtie. Cut these horizontally so you have 2 layers of each. Place the bottom layer of each ear, and the bowtie onto your serving plate. Top with the remaining cherry/rum filling. Place the top pieces of the ears and bowtie. Now, spread chocolate frosting onto the entire bunny cake making it as smooth as possible. For the face, we used 2 black jellybeans for the eyes, one pink jellybean for the nose, black twizzle licorice cut into strips for the whiskers, 3 yellow jellybeans for the bow tie and chocolate cake sprinkles.

CHOCOLATE CREAM CHEESE FROSTING



Ingredients

Chocolate Cream Cheese Frosting

2 1/4 cups confectioners sugar

1/4 cup unsweetened cocoa powder

Pinch of salt

6 ounces cream cheese, at room temperature

3/4 cup butter, at room temperature

9 ounces dark chocolate, melted and cooled slightly

3/4 cup sour cream

(Makes 4 cups which is enough to frost and fill two 8 or 9 inch cakes)

(Makes enough to frost the chocolate bunny cakes)



Instructions

Frosting

In a bowl, sift the confectioners' sugar, cocoa, and salt and stir together.

In a mixing bowl, beat the cream cheese and butter with a mixer on medium-high speed until smooth. Reduce speed to low and add sugar-cocoa mixture in increments.

Beat until combined.

Pour in melted chocolate and beat in. Add the sour cream and beat until combined and creamy smooth.

Frost your cakes.

This is best kept in the refrigerator because of the cream cheese in the frosting.

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON MAKING
CHOCOLATE CREAM CHEESE FROSTING

Toasted Coconut

Preheat the oven to 325°F.

Line a baking sheet with parchment paper.

Spread the coconut onto the baking sheet.

Set the timer for 5 minutes and place the sheet into the oven.

At the 5 minute mark, check the coconut.

Stir the coconut around as some parts will be toasting and some not. Keep an eye on it so you don't burn the coconut and toast for another 2 minutes or until ready.

Remove from the oven and transfer off the hot sheet into a bowl to cool. It will keep cooking if left on the Hot pan.

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON MAKING
HOW TO TOAST COCONUT FLAKES



You will need 2 cups large unsweetened coconut flakes to garnish this bunny cake, directions on page 13.

CHOCOLATE CAKE



Ingredients

3/4 cup unsweetened cocoa powder
 (+ extra to sprinkle onto the cake pans)
 1 1/2 cups all purpose flour
 1 1/2 cups granulated sugar (or cane sugar)
 1 1/2 teaspoons baking soda
 3/4 teaspoon baking powder
 3/4 teaspoon salt
 2 large eggs
 3/4 cup milk
 (+ 1 teaspoon white vinegar
 to sour the milk)
 3 Tablespoons melted butter
 (+ extra to butter the cake pans)
 3/4 cup lukewarm water
 1 teaspoon pure vanilla extract

Instructions



(Makes two 8-inch round cakes)

Preheat oven to 350°F.

Prepare two 8-inch (2 inch deep) round cake pans by greasing, lining with parchment paper, greasing again and dusting with cocoa.

Sift the cocoa, flour, sugar, baking soda, baking powder, and salt into the bowl of a mixer and stir with a spatula to combine.

Add the eggs, soured milk, water, oil, and vanilla.

Use an electric mixer to beat for about 3 minutes until nice and smooth.

Divide batter between the two pans.

Place into the oven on the center rack and bake for 35 minutes or until a toothpick inserted into the centers comes out clean.

Remove from the oven and put onto cooling racks to sit for 15 minutes.

Turn out from pans.

Transfer, face up, to wire racks and let the cakes cool completely.

***We used this cake recipe to make the bunny cake on page 14.**



HOW TO ASSEMBLE THE CHOCOLATE BUNNY CAKE

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON HOW TO ASSEMBLE THE CAKE

IT WILL TAKE YOU TO GRANDMOTHERS KITCHEN YOU TUBE CHANNEL

- A**-You need two 8 inch round chocolate cakes.
- B**-Cut one cake in half and stick together with frosting.
- B**-Cut a 2" piece off one end to make the tail and stick onto the back with frosting.
- C**-Cut a 4 " circle from the center of the 2nd cake to make the head. Cut the outside piece of the circle into 4 even pieces. They will form the legs and ears.
- D**-Stick the head onto and legs onto the cake with a generous amount of frosting.
- E**-Trim the ear pieces to form points on each end and use 3 long toothpicks for each one to secure each ear into the cake head and body. Leave a gap between the ears.
- F**-Frost the bunny with a generous amount of frosting, filling in all the gaps.
- G**-Work with the frosting until you are satisfied.
- H**-Cut a licorice twizzler into 3" long piece then slice into thin pieces for the whiskers. Cut a thinner slice to form the mouth. Cut a black jelly bean in half for the eyes and pink jelly bean for the nose. Garnish with toasted large flake coconut.



CHOCOLATE DRIZZLE MARBLE CAKE



Ingredients

Cake

1 cup butter, at room temperature
1 1/4 cup granulated sugar
4 eggs
1 teaspoon pure vanilla extract
2 cups all purpose flour
1 teaspoon baking powder
1/2 cup milk
4 Tablespoons cocoa powder

Optional

2 Tablespoons confectioners' sugar for garnish

Drizzle

1/2 cup chocolate chips or grated chocolate
2 Tablespoons milk



Instructions

Cake

Preheat oven to 350°F.

Grease an 8" spring form pan with butter.

In a large bowl, beat butter until smooth. Add the sugar and beat until light and creamy.

Add the eggs one at a time, beating well. Beat in the vanilla extract.

Sift the flour and baking powder in a bowl. Mix in the flour mixture in the butter mixture.

Add all but 4 tablespoons of the milk and mix until well combined.

Combine cocoa powder with remaining 4 tablespoons milk in a small bowl.

Divide cake mixture in half in two bowls and stir cocoa mixture into one half.

Spoon mixture alternately into prepared tin. Swirl the batter with a knife or wooden skewer.

Bake for 35 to 40 minutes or until a tester inserted into the center comes out clean.

Transfer the cake to a wire rack and let it cool for 5 minutes. Remove the cake from the tin and allow to cool.

Use a sifter to lightly dust the cake top with confectioners' sugar.

Chocolate Drizzle

Melt the chocolate chips, then stir in milk to combine.

Drizzle warm chocolate over cake just before serving.

SUPER EASY BROWNIES



Ingredients

Brownies

- 1/2 cup coconut oil
- 1 cup granulated sugar (or coconut palm sugar)
- 1 teaspoon vanilla
- 2 large eggs
- 1/4 teaspoon baking powder
- 1/3 cup cocoa powder
- 1/4 teaspoon salt
- 1/2 cup all purpose flour

Chocolate Frosting

- 3 cups confectioners' sugar
- 3/4 cup unsweetened cocoa powder
- 1/2 cup unsalted butter, softened
- 1/4 teaspoon pure vanilla extract
- 1/4 cup of whole milk



Instructions

The Brownies

- Preheat oven to 350°F.
- Grease a 9x9 inch square pan.
- Mix oil and sugar until well blended.
- Add eggs and vanilla; stir just until blended.
- Mix all dry ingredients in a separate bowl.
- Stir dry ingredients into the oil and sugar mixture.
- Pour into the prepared pan and place into the preheated oven.
- Bake for 20 minutes or until sides just start to pull away from the pan.
- Cool completely before frosting and cutting.

Chocolate Frosting

- Sift together the sugar and cocoa, set aside.
- Cream butter and vanilla, then add a cup of the cocoa/sugar mixture alternately with one tablespoon of milk.
- Mix and repeat until all of the cocoa and sugar mixture and milk is combined.

- * If the frosting is too thick, thin it out with extra milk.
- * You can substitute vegetable oil and granulated sugar in the ingredients.



CHOCOLATE ZUCCHINI CAKE



Ingredients

Cake

3/4 cup butter, room temperature
 1/4 cup vegetable oil or apple sauce
 2 1/2 cups granulated sugar
 3 eggs
 1 1/2 teaspoons pure vanilla extract
 3/4 cup milk (with added lemon juice below)
 *Add 1 1/2 Tablespoon lemon juice to sour the milk
 3 3/4 cups all purpose flour
 6 Tablespoons cocoa powder
 3/4 Teaspoon baking powder
 1 1/2 teaspoon baking soda
 3/4 teaspoon cinnamon
 3/4 teaspoon allspice
 3 cups shredded zucchini (puree the skin and all)
 1/2 to 3/4 cups chocolate chips



Instructions

Grease and flour a 13" x 9" pan or 2 x 9" square pans
 Preheat the oven to 325°F.

In a mixing bowl, combine the butter, oil (apple sauce) and sugar. Add eggs, then vanilla.
 In another bowl, mix dry ingredients together then stir into sugar mixture alternately with sour milk.
 Lastly stir in zucchini and the chocolate chips. Mix well.
 Pour into pan(s).

Bake for 60-75 minutes for 13" x 9" pan; 45-55 minutes for 9" pans.
 Test by inserting a toothpick into the center of the cake. It should come out clean.
 Let cool and dust with confectioners' sugar.

*If you have never made a **Chocolate Zucchini Cake** you are going to be amazed at how yummy it is!*
For anyone that grows zucchini, this is a great way to use some of your prolific crop!



SWISS CHOCOLATE BUTTERCREAM ROLL



Ingredients

Cake

6 Tablespoons granulated sugar
 3 large eggs
 1/2 cup all purpose flour
 1/4 cup unsweetened cocoa powder,
 plus extra for dusting

Buttercream Frosting

5 Tablespoons butter, at room temperature
 1 cup confectioners sugar, sifted
 1 teaspoon pure vanilla extract



Instructions

Cake

Preheat the oven to 400°F.

Prepare an 8x12 inch jellyroll pan. Grease with butter, line with parchment paper then grease the parchment paper with butter. Next dust the parchment paper with a little cocoa. You will need a heat proof bowl that fits over the cooking pot that you use. Bring the water in the pot to a boil, then turn the heat off. Put the heat proof bowl on top of the pot with the hot water. Add the sugar, then the eggs and beat with an electric mixer for 5-10 minutes, until the mixture is thick and creamy. Sift in the cocoa powder and the flour and stir the mixture together with a wooden spoon. Pour the mixture into the prepared baking pan and level the top. Place the pan on the center rack in the preheated oven and bake for 10 minutes, until the cake is springy to the touch. Remove from the oven, cover with a clean damp tea towel, and roll up the cake with the towel and parchment paper left on into a log. Leave to cool.

Buttercream Frosting

Put the butter in a mixing bowl and beat with an electric mixer until creamy.

Add the vanilla and beat in. Beat in the confectioners sugar a little at a time until combined and creamy smooth.

**If icing is too dry or too wet adjust with a small amount of confectioners' sugar or a teaspoonful of milk at a time until you have a nice spreading consistency.*

Assembly

Once the cake has cooled, unroll the cake out onto a sheet of parchment paper dusted with cocoa powder. Spread frosting over the cake. Roll the cake into a long cylinder, starting from one of the short sides, removing the parchment paper as you roll it up. Place the roll onto a serving plate. Cut into pieces when you serve.

This delicious Chocolate Buttercream Swiss Roll tastes best when eaten fresh the same day you make it.

CHOCOLATE CUPCAKES & FROSTING



Ingredients

Cupcakes

1 1/3 cups all purpose flour
 1/4 teaspoon baking soda
 2 teaspoons baking powder
 3/4 cup unsweetened cocoa powder
 1/8 teaspoon salt
 3 Tablespoons butter, at room temperature
 1 1/2 cups granulated sugar
 2 eggs
 3/4 teaspoon vanilla extract
 1 cup milk

White Chocolate Frosting

1 cup butter, at room temperature
 2 cups confectioners' sugar
 6 ounces white chocolate, melted and cooled
 5 Tablespoons whipping cream

Instructions

Cupcakes

Preheat oven to 350°F.

Line a muffin pan with paper or liners. Sift together the flour, baking powder, baking soda, cocoa and salt. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups 3/4 full. Bake for 15 to 17 minutes, or until a toothpick inserted into the cake comes out clean. Remove from the oven to cooling racks.

After 5 minutes remove the cupcakes from the muffin pan and let cool to room temperature on the cooling racks.

Frosting

In a large bowl, beat the butter and confectioners' sugar at low speed until fluffy.

Add in melted and cooled white chocolate and whipping cream.

Beat on high speed for 3-4 minutes. Put into a piping bag to frost the cupcakes.

Blueberry Sauce

In a saucepan over medium heat, combine the blueberries, water, orange juice, and sugar and bring to a low boil.

Gently stir the cornstarch into the blueberries so as not to mash the berries. Simmer gently until thick enough to coat the back of a metal spoon.

Remove from heat and let cool to room temperature then cool in the refrigerator before garnishing the cupcakes.

Assembly

Pipe frosting onto the cupcakes and put a spoonful of blueberry sauce on the top.

Blueberry Sauce

2 cups blueberries
 1/4 cup water
 1 cup orange juice
 3/4 cup granulated sugar
 1/4 cup cold water
 3 Tablespoons cornstarch

DARK & WHITE CHOCOLATE STRAWBERRIES



Ingredients

20-24 fresh strawberries
 5 ounces dark chocolate, chopped
 1 teaspoon grape seed oil (or vegetable oil)
 5 ounces white chocolate, chopped
 1 teaspoon grape seed oil (or vegetable oil)

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON HOW TO MAKE CHOCOLATE COVERED STRAWBERRIES.



Instructions

Wash the strawberries and let them dry completely as the chocolate will not stick on them if they are wet. When dry, put a toothpick into the stem end of each strawberry and put all the prepared berries onto a plate. The toothpicks will give you something to hold onto when you are dipping and garnishing your berries.

Prepare a flat dish by cutting a piece of parchment paper to fit. This is where you will place your dipped strawberries while the chocolate is hardening.

For the best flavor, use a good grade of chocolate when you are making these chocolate dipped strawberry treats.

*You will need two pots for melting the chocolate as we are melting both dark chocolate and white chocolates in this recipe.

You can use a double boiler, a melting pot, or a heat proof bowl placed into a saucepan with boiling water.

*Be sure to use a good quality chocolate. We like to use chocolate in block form but , you can also use chocolate chips or chocolate melting wafers. If you are using block chocolate you will need to chop it into small pieces for so it will melt evenly.

Melt your chocolate over medium to low heat and add the 1 teaspoon of vegetable oil to each. Stir slowly with a spatula occasionally.

When the chocolate has melted, pour each color into a small glass bowl. Choose an appropriate small size bowl that you can easily dip the strawberries into.

Reserve about 1/3 of the white and dark chocolate and spoon into piping bags.

Instructions continued on page 21.



DARK & WHITE CHOCOLATE DIPPED STRAWBERRIES , continued from page 20**Instructions**

When you are ready to garnish, cut the smallest amount off the tip of the piping bags to pipe the chocolate through. If you do not have piping bags you can always use small plastic sandwich baggie. The trick is to make sure you do not cut the hole too big. Set up your chocolate bowls beside your prepared strawberries.

Take a strawberry by the toothpick and dip it into the chocolate, roll it and do all sides, but leave some red strawberry showing at the top.

Allow the excess chocolate to drip off, then place the dipped berry onto your plate lined with parchment paper. Continue until all the berries are dipped. Let the chocolate dipped berries sit for about 5 minutes at room temperature and then transfer them into the refrigerator for 15 minutes.

By allowing them to sit at room temperature first and then refrigerating, the chocolate should not crack and should be a lovely consistency when you bite into it.

Remove the dipped strawberries, and proceed to decorate the strawberries, piping on the dark and white chocolates in any pattern you desire.

Just drizzle on thin lines of chocolate to form your design. You can drizzle on both white and dark chocolate and the results are beautiful. You do not need to be a master decorator to make these delightful chocolate dipped, chocolate drizzled strawberries!

Put back into the refrigerator to harden up the chocolate drizzle.

These treats would be fine for about 3 days in the refrigerator, but not likely they would ever last that long uneaten!

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON HOW TO MAKE
CHOCOLATE COVERED STRAWBERRIES.

SKOR BROWNIE CAKE POPS



Ingredients

Brownie Pops

2/3 cup all purpose flour
 1/4 teaspoon salt
 1/2 cup butter, chopped into pieces
 2 ounces unsweetened chocolate, chopped
 1/4 cup granulated sugar
 2 eggs, lightly beaten
 1 teaspoon vanilla extract
(Makes 12 pops)

Chocolate Dip

4 ounces dark chocolate chunks
 (or chocolate chips)
 1/2 cup Skor candy pieces

**Note: We have chopped the brownie pops into slices for this recipe but you can eat these as brownie skor pops on their sticks if you prefer.*



Instructions

Preheat the oven to 350°F.

Grease a 12 hole cake pop pan with butter.

In a small bowl, stir the salt into the flour. In a saucepan over low heat, melt the butter and chocolate. Stir until blended and remove from the heat.

In a large bowl, stir together the melted butter/chocolate with the sugar. Add the lightly beaten eggs and vanilla and mix together well. Add the flour mixture to the wet mixture and stir until the flour is incorporated.

Evenly divide the batter into the 12 pop cavities.

Bake for 14-16 minutes or until a toothpick inserted in the middle comes out clean.

Remove from the oven and immediately insert the cookie sticks. Cool in the pop pan for five minutes then remove from the pan and cool completely on a cooling rack before decorating.

Chocolate Dip

If using chocolate in blocks, chop the chocolate into small pieces before putting them to melt.

On low heat, melt the chocolate in the top of a double boiler or in an electric chocolate melting pot.

Stir occasionally. Once melted, dip the top half of the chocolate pop into the melted chocolate then using a silicone baster or natural brush paint brush 1/2 to 1 inch wide, paint the chocolate onto the pop cover the bottom as well.

Sprinkle the Skor candy pieces onto the chocolate before it hardens. Stand the pops upright while they are hardening. We used a tall heavy coffee mug that was a good height to hold the brownie pop sticks. Put into the freezer or refrigerator to speed up the hardening process.

Assembly

Slice the brownie pops into 1/2 inch rounds.

Assemble onto individual serving plates and serve with fresh whipped cream or ice cream.

CHOCOLATE COCONUT MUFFINS



Ingredients

Muffins

1 1/2 cups all purpose flour
 1 cup unsweetened coconut flakes
 3 Tablespoons cocoa powder
 3/4 cup granulated sugar
 2 teaspoons baking powder
 1/4 teaspoon salt
 1/2 teaspoon cinnamon
 1/4 cup pure virgin coconut oil
 1 Tablespoon vinegar
 1 1/2 cups water
 1 teaspoon pure vanilla extract

(Makes 12)

Instructions

Preheat oven to 350°F.

Line the muffin pan with liners.

Sift flour, salt, cocoa, cinnamon, and baking powder in a large bowl and stir in the coconut flakes.

In a medium sized bowl add oil, vinegar, water and vanilla and stir well.

Now gently mix the liquid ingredients into the flour mixture and stir well.

Spoon the batter into the prepared muffin pan and bake for 30-35 minutes or until done.

Check with a toothpick, it should come out clean.



To prepare the chocolate glaze, mix together in a small saucepan the butter, sugar, cocoa and water and bring to a boil.

Stir constantly and watch you don't burn.

The sauce will get thick and dark.

Spoon a little onto each cooled coconut chocolate muffin.

Chocolate Glaze

2 Tablespoons cocoa powder
 2 Tablespoons granulated sugar
 1 teaspoon butter
 2 Tablespoons water

CHOCOLATE CHIP BANANA MUFFINS



Ingredients

4 Tablespoons butter, at room temperature
2 eggs
2 or 3 very ripe bananas
1/2 cup granulated sugar
1 1/3 cup all purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon cinnamon (optional)
1 cup chocolate chips

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON HOW TO MAKE
CHOCOLATE CHIP BANANA MUFFINS.

Instructions

Preheat the oven to 350°F.

Grease a standard muffin tray with melted butter.

In one bowl, combine the butter and the eggs.

In a second bowl mash the bananas and mix in the butter, eggs and sugar.

In a separate bowl mix together the flour, salt, baking powder, baking soda and cinnamon.

Mix the dry ingredients into the wet, then stir in the chocolate chips.

Use a tablespoon to transfer the batter to the muffin tray.

Bake for 25-35 minutes until golden brown and you can place a tester in it without any batter showing.



CHOCOLATE SWIRL CHEESECAKE



Ingredients

Crust

- 1/2 cup raw almonds
- 1/2 cup raw sunflower seeds
- 1/3 cup butter, melted

Filling

- 3 ounces dark chocolate, grated
- 1 1/3 cups cream cheese, at room temperature
- 1/2 cup granulated sugar (or cane sugar)
- 2 eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1/2 cup sour cream, at room temperature

This recipe fits a 7" spring form pan.

Instructions



Crust

Preheat oven to 350°F.

Grease a 7 inch spring form pan.

In a processor, chop the nuts and seeds to make fine crumbs.

Pour the ground almonds and sunflowers into the spring form pan. Melt the butter. Pour onto the crumbs.

Use a fork to stir and combine the nutty crust together and pat it down.

Bake for 12 minutes.

Remove from the oven and set aside while you are preparing the filling.

Filling

Chop and melt the chopped chocolate in a double boiler over medium to low heat. When melted, turn off the heat and set aside.

Meanwhile, in a medium size mixing bowl, using an electric mixer, beat the cream cheese until smooth.

Gradually beat in the sugar.

Add the eggs, one at a time. Scrape down the sides of the bowl as needed.

Add the vanilla extract and sour cream and beat until thoroughly incorporated.

Assembly

Pour the filling onto the prepared crust.

Drizzle the melted chocolate on top and use a butter knife to cut in and swirl the chocolate.

Bake for 55 minutes or until firm yet the center of the cheesecake will still look a little wet and wobbly.

Let cool until room temperature and then cover with plastic wrap and refrigerate for a few hours or overnight.

*** Ganache Recipe is on page 26.**

CHOCOLATE GANACHE



Ingredients

4 ounces dark chocolate, chopped
1/2 cup heavy cream
pinch of salt

(Makes just over 1/2 cup which is enough to drizzle over a 7 to 10 inch cheesecake)

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON
HOW TO MAKE THIS GANACHE

Instructions



Crust

Chop the chocolate into fine pieces and put into a heat proof pot.

In a small pot, bring the heavy cream to a boil over medium to high heat. Shut off.

Pour the boiling cream over the finely chopped chocolate. Add a pinch of salt.

Leave to sit for 10 minutes and do not stir. Stirring will cool the ganache too quickly and make it grainy. After 10 minutes, stir with a whisk until the ganache is nice and creamy.

Use a spatula to scrape down the sides to be sure the chocolate is off the bottom of the pot. The ganache is ready to use.

*Note: To get a good rich flavored ganache choose a good quality dark chocolate.

* **Recipe for the cheesecake on page 25.**



CHOCOLATE COFFEE BEAN CHEESECAKE



Ingredients

Crust

- 3/4 cups chocolate cookie crumbs**
- 1/2 cup ground pecans**
- 1 Tablespoon granulated sugar**
- 1/8 cup butter, melted**
- 1/4 cup finely chopped chocolate covered coffee beans**

Cheesecake

- 2 cups cream cheese, at room temperature**
- 1/2 cup firmly packed brown sugar**
- 1 Tablespoon all purpose flour**
- 1 1/2 teaspoons vanilla extract**
- 1/4 cup sour cream**
- 1 large egg**

Instructions

Crust

Preheat oven to 350°F.

Put the chocolate crumbs into a mixing bowl.

Use a food processor or bullet to finely chop the pecans; stir the ground nuts and granulated sugar into the chocolate crumbs using a mixing spoon. Melt the butter in a small pan on low heat on the stovetop. Add the melted butter to the crumb mixture and stir together. Chop the chocolate covered coffee beans by hand so they maintain some of their texture and stir them into the crust makings. Spoon this mixed crumb mixture into the 6 inch spring form pan and using your fingertips press down evenly across the bottom to form the crust. Bake the crust for 10 minutes. Remove from the oven and set aside.

Cheesecake

In a medium sized bowl, using an electric beat together the cream cheese, brown sugar, flour and vanilla. Mix until nice and creamy and well combined. Add the sour cream and beat in. Add the egg and mix in on low speed until well blended. Pour the batter over the cooled crust.

Put the cheesecake into the oven and bake for 40 to 50 minutes or until the center has set.

Remove from the oven, place onto a cooling rack. Let cool until it is room temperature, then put into the refrigerator and let cool for at least 4 hours before putting the topping and serving.

Chocolate Sauce

Once the cheesecake has cooled, you will prepare the chocolate topping. If you are using a large chunk of chocolate, cut it into small pieces then put the pieces into the double boiler or your chocolate melting pot. Melt on low heat. Never melt chocolate on high heat as it can destroy the texture of the chocolate.

Use a rubber spatula to stir gently while it is melting.

Let the chocolate cool down some before you drizzle it onto the cooled cheesecake. It still needs to be soft but not hot.

Sprinkle the chopped chocolate coffee beans on top.

Chocolate Topping:

- 8 ounces dark chocolate , chopped**
- + 1 teaspoon vegetable oil**
- 2/3 cup chocolate covered coffee beans**
- chopped into pieces**

CHOCOLATE PUDDING PIE & NUT CRUST



Ingredients

Nutty Crust

3 cups mixed finely chopped nuts (walnuts, hazelnuts, almonds)
 1/2 cup butter, melted
 1/4 cup all purpose flour (or spelt)

Chocolate Pie Filling

8 ounces dark chocolate, chopped
 1 1/2 cups whole milk (3.5%)
 3/4 cup granulated sugar
 1/2 cup cornstarch
 1 cup water

Whipping Cream

1/2 cup heavy whipping cream
 1/8 cup granulated sugar

Garnish

12 whole hazelnuts



Instructions

Nutty Crust

Preheat oven to 350°F.

Grease a 10 inch tart pan or a springform pan with butter or coconut oil. Mix nuts, butter and flour and press into the base of the pan. Bake for 15-20 minutes or until golden brown and fragrant. Be careful not to burn.

Remove crust from oven set on counter to cool.

Chocolate Pie

Melt the chocolate over low heat in the top of a double boiler. Stir often and be careful not to get any water into the chocolate. Whisk together milk and sugar together in a saucepan and bring to a boil. While it is coming to a boil, whisk the cornstarch and water together in a separate bowl. Reduce coconut mixture to a simmer and pour in cornstarch mixture. Continue whisking until mixture is thick. All the while stir with a spatula and be sure not to scorch. Pour the melted chocolate into the warm milk mixture and stir in well.

You should have a nice thick creamy textured pie filling. Once stirred together, pour the pie filler mixture into the pre cooked pie crust. Place pie in refrigerator for at least one hour to cool. Remove the outside of the tart pan and garnish with whip cream and nuts.

Whip Cream

In a cold metal or glass bowl, whip heavy cream and sugar until stiff peaks form.

Put the whipping cream into a piping bag and pipe little peaks around the outside of the top of the pie.

Pipe a flower onto each section of the pie that will be cut into a piece and place a hazelnut on it.

Cool another hour in fridge.

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HOW TO MAKE CHOCOLATE PUDDING PIE WITH NUT CRUST

CHEESECAKE DARK CHOCOLATE CUPS



Ingredients

20 ounces dark chocolate, grated

Filling

1/2 cup chocolate covered coffee beans, chopped medium

1/2 cup heavy cream whipped

1 teaspoon pure vanilla extract

2 Tablespoons Baileys Liqueur *optional

1/2 cup cream cheese, softened at room temperature

*Tools: 12 hole muffin tray, 12 muffin liners,
1 silicon pastry brush (or a natural dye free paint brush)
Makes 12 large muffin cups*

Instructions

Line a muffin tray with paper, foil or silicone liners.

Grate the chocolate into small shavings, and place the chocolate into the top of a double boiler.

Over low heat, melt your chocolate, stirring slowly and frequently. Be very careful not to get any water into your melting chocolate, as this will ruin it.

Once the chocolate has melted, you can keep the double boiler on the stovetop where it is warm, but turn off the heat.

Spoon 1 tablespoon of chocolate into the bottom of the muffin liners. (It is easiest to work about 3 liners at a time, so that the chocolate does not harden).

Use your pastry brush or paintbrush to gently paint the chocolate half way up the muffin liners.

If the chocolate is too thin (meaning you can see through it and into the liner), just add a bit more chocolate.

Repeat for all 12 liners, and then place in the freezer for 5-10 minutes.

In the meanwhile prepare the filling.

In a cold glass bowl, whip the heavy cream and vanilla until soft peaks form.

In a separate bowl, cream together cream cheese and Baileys. Fold in whip cream and cream together until smooth. Remove chocolate cups from freezer. Sprinkle each chocolate cup with 1/2 teaspoon of chocolate covered coffee beans. Spoon 1 heaping teaspoon of cream cheese mixture into chocolate cups and use the back of spoon to press down and make even.

Top with 1 tablespoon of melted chocolate, tapping on counter to smooth out and using the back of a spoon to smooth the rest of the chocolate so there are no gaps.

Garnish with chopped chocolate covered coffee bean pieces while the chocolate is still soft and transfer entire muffin tray to freezer for 5-10 minutes to harden.

Remove and enjoy.

Store in airtight container in fridge or freezer.

CHOCOLATE CARAMEL SKOR CUPS



Ingredients

Chocolate Cups

Makes 12 large muffin cups

20 ounces dark chocolate, grated

1/4 - 1/2 cup of caramel (either homemade or store bought)

*** We used Bonne Maman Caramel Spread, and it is the perfect consistency**

1/4 cup skor pieces (found in bulk section) - you can also substitute this with toffee pieces

Tools: 12 hole muffin tray, 12 muffin liners, 1 silicon pastry brush (or a natural dye free paint brush)



Instructions

Line a muffin tray with liners.

Chop the chocolate into small pieces, and place 1/4 of the shavings into the top of a double boiler.

Over low heat, begin to melt your chocolate, stirring slowly and frequently.

Tip: Never melt chocolate over high heat, as you run the risk of ruining the consistency. Low heat is always best for chocolate melting. Also, be very careful not to get any water into your melting chocolate, as this will ruin it.

As the chocolate melts, add the remaining chocolate bit by bit, continuing to stir until all the chocolate is melted. This may take about 20 minutes. Once the chocolate has melted, you can keep the double boiler on the stovetop where it is warm, but turn off the heat. Stir every once in awhile, and if the chocolate begins to harden, simply turn on the heat to very low again.

Spoon 1 Tablespoon of chocolate into the bottom of the muffin liners. (It is easiest to work about 3 liners at a time, so that the chocolate does not harden).

Use your pastry brush to gently paint the chocolate half way up the muffin liners.

If the chocolate is too thin (meaning you can see through it and into the liner), just add a bit more chocolate.

Repeat for all 12 liners, and then place in the freezer for 5-10 minutes.

Remove from freezer and sprinkle 1/2 teaspoon of Skor or toffee pieces into the liners.

Spoon 1 teaspoon of caramel sauce into the chocolate cups.

Tap the pan on the counter to help smooth out caramel, and then gently use the back of a spoon to smooth out the rest.

Top with 1 tablespoon of melted chocolate, tapping on counter to smooth out and using the back of a spoon to smooth the rest of the chocolate so there are no gaps.

Garnish with Skor pieces while the chocolate is still soft and transfer entire muffin tray to freezer for 5-10 minutes to harden.

CHOCOLATE CHIP COOKIES



Ingredients

1 cup all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, at room temperature
1/8 cup vegetable oil
1/2 cup lightly packed brown sugar
1 egg
1 teaspoon vanilla extract
4 ounces dark chocolate, chopped into chunks
(or use chocolate chips)

Makes 18-24 cookies

[CLICK ON THIS LINK](#) TO WATCH THE VIDEO ON
HOW TO MAKE THESE CHOCOLATE CHIP COOKIES

Instructions

Preheat oven to 350°F.
Line a cookie sheet with parchment paper.
In a large bowl, use an electric mixer to cream the butter, oil and sugar.
Add the egg and vanilla and mix together.
In a new bowl, mix together dry ingredients.
Mix the dry into the wet ingredients.
Use a wooden spoon to fold in the chocolate chunks.
Drop batter from a teaspoon about 2 inches apart onto the baking sheet.
Bake in preheated oven for 10 to 12 minutes or until golden brown.
Remove and transfer the cookies to a cooling rack.



CHOCOLATE ALMOND CHUNK COOKIES



Ingredients

1/2 cup butter, softened at room temperature
1/4 cup coconut oil, softened
3/4 cup coconut palm sugar
1 teaspoon vanilla extract
2 eggs
1/2 teaspoon baking soda
1/2 teaspoon salt
3 cups blanched ground almonds (fine)
4 ounces dark chocolate, chopped into chunks
(Makes 24-30 cookies)

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HOW TO MAKE THESE CHOCOLATE CHIP COOKIES

Instructions

Preheat oven to 350°F.

Line a baking sheet with parchment paper.

Cream together the butter, coconut oil, and brown sugar. Add the vanilla and eggs, mixing until incorporated.

Mix in the baking soda and salt. Add the ground almonds, 1 cup at a time, beating well after each addition.

Fold in the chocolate chips with a wooden spoon.

For best results, refrigerate for 30 minutes, but if you just cant wait, that is okay too.

Use a teaspoon to drop by the spoonful of dough about 3 inches apart (they will spread and get thin).

Bake for 11-13 minutes, or until golden brown around edges.

Remove from the oven and place the cookies onto cooling racks.

Let cool slightly before serving.



WHITE & DARK CHOCOLATE CHIP COOKIES



Ingredients

1 cup all purpose flour
(or substitute for organic brown rice flour)
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, at room temperature
1/8 cup grape seed oil (or vegetable oil of choice)
1/4 cup lightly packed brown sugar
1/4 cup granulated sugar
1 egg
1 teaspoon vanilla extract
3 ounces dark chocolate, chopped into chunks or chips
3 ounces white chocolate, chopped into chunks or chips

(Makes 12-18 cookies)



Instructions

Preheat your oven to 350°F.

Line a cookie sheet with parchment paper.

In one large bowl mix together all the ingredients, except the chocolate chips.

Combine very well with an electric mixer or vigorously by hand.

Use a wooden spoon to fold in most of the chocolate chunks, saving a few dark and a few white.

Use clean hands to create small balls of cookie dough and press them flat onto the baking sheet.

Top each cookie with some extra chocolate chips.

Drop batter from a teaspoon about 2 inches apart onto the baking sheet.

Bake in preheated oven for 12-13 minutes or until golden brown.

Remove from the oven and transfer the cookies onto cooling racks.



CHOCOLATE ALMOND COOKIES



Ingredients

- 1 1/4 cups butter, softened at room temperature
- 1 1/4 cups granulated sugar
- 2 large eggs
- 2 teaspoons pre vanilla extract
- 2 cups all purpose flour
- 3/4 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips
- 1 cup slivered almonds



Instructions

Preheat oven to 350°F.

Line a cookie sheet with parchment paper.

In large mixer bowl; cream butter and sugar until light and fluffy.

Add eggs and vanilla; beat well.

In a separate bowl, combine flour, cocoa, baking soda and salt; then gradually blend into creamed mixture.

Stir in chocolate chips and almonds.

Drop by teaspoonful's onto the prepared cookie sheet.

Bake 8-9 minutes.

Do not over bake; cookies will be soft.

They will puff while baking and flatten while cooling.

Cool slightly; remove from cookie sheet onto wire rack.

Cool for 5 minutes, then transfer the cookies onto the cooling racks.



CHOCOLATE PANCAKES & CHOCOLATE SYRUP



Ingredients

Pancakes

2 Tablespoons 70% dark chocolate, grated

1 1/2 cups buckwheat or spelt flour

**Note you can substitute all purpose white flour*

1 egg

1/2 cup light brown sugar

1 1/2 cups milk

2 teaspoons baking soda

1 teaspoon pure vanilla extract

1/4 cup butter for frying

Chocolate Syrup

A pinch of sea salt

1/4 water

1 cup maple syrup

1/2 cup dark chocolate (minimum 70%)



Instructions

Place all the pancake ingredients except the butter in a blender or food processor and blend until a smooth, thick batter is formed.

Let the batter rest while you make the syrup.

To make the chocolate syrup; dissolve the salt in the water in a saucepan over a gentle heat, then add the maple syrup and bring to a simmer.

Pour on to the chocolate in a bowl and whisk until smooth.

Heat a dollop of the butter in a non stick frying pan until it sizzles.

Spoon in the batter and cook on a medium heat until bubbles appear on the surface of the pancake, then carefully turn over and cook for another 1 to 2 minutes.

Place the pancakes on a plate and cover with foil until you have cooked the entire batch.

Serve with warm chocolate syrup.

Yogurt or fresh whipped cream and fresh fruit would go well with the breakfast treat as well.

OLD FASHIONED CHOCOLATE FUDGE



Ingredients

2 cups granulated sugar
1/2 cup cocoa powder
1 cup whole milk
4 Tablespoon butter
1 teaspoon pure vanilla extract
Tools: A candy thermometer

*Tip * We used a spring form pan because it makes it so easy to remove the fudge. If you are using a cake pan, we would suggest cutting parchment paper that will also go up the sides of the pan, plus greasing it with butter.*



Instructions

Prepare a 6 inch or 7 inch spring form pan.
Cut a circle piece of parchment paper to fit the bottom of the pan.
Grease the bottom and sides of the spring form pan with butter.
Grease the bottom and sides of the “cooking sauce pan”.

***Please note that when you are cooking the fudge it gets extremely hot so be careful not to splash any on your skin.**

***Please note that once the ingredients start to boil, the mixture will rise up the sides of the pan and could boil over if the pot is too small, so we suggest a large deep pot.**

In your greased sauce pan use a whisk to combine the sugar, cocoa powder and milk .
Place the pan on the stovetop over medium then high heat and continue to whisk.
Bring to a boil stirring constantly.
Once it has come to the boiling point, reduce the heat to simmer, carefully place the candy thermometer into the mixture and do not stir again.
When the mixture hits 238°F (114°C) the mixture is ready to pour out of the pot into a mixing bowl.
Add the butter and vanilla and mix with an electric mixer on medium to high speed until the fudge loses its shine.
Pour the mixture into the prepared spring form pan. Scrape the bowl clean with a spatula.
Put the fudge into the refrigerator to cool.
Once cooled, remove the spring form pan, transfer to a cutting board and cut the fudge into small bite sized pieces.
Stores well in an airtight container in the refrigerator.

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HOW TO MAKE FUDGE

WHITE CHOCOLATE SNOWBALL TRUFFLE



Ingredients

Truffles

1/3 cup heavy cream
 1/4 cup butter
 1 teaspoon coconut or pure vanilla extract
 12 ounces white chocolate, chopped
 1/2 cup confectioners' sugar

Topping

1 cup shredded coconut
 8 ounces white candy coating, melted for dipping

** see note below about candy coating*



Instructions

Truffles

Over a double boiler, in a heat proof bowl, heat the cream, butter, coconut extract & white chocolate stirring until melted. Stir in the confectioners' sugar and mix until combined.

Refrigerate truffle mixture until firm for 1-2 hours.

Place shredded coconut in a small bowl & set aside.

You can use sweetened or non sweetened coconut flakes depending on your personal tastes on how sweet you want the truffles to be. Roll truffle mix into 1 1/2 inch balls. Place balls on wax paper lined baking sheet.

Refrigerate or freeze while you melt the white candy coating

Topping

Melt white candy coating over stove, stirring often. Shut off and set aside.

Take truffles out of fridge & dip into melted candy coating.

Tap on side of bowl to remove excess candy coating & place dipped truffle into the bowl of coconut.

Roll in coconut & sit on parchment paper until chocolate has dried.

Serve in individual mini muffin liners, or on a platter.

Keep refrigerated in airtight container until serving.

What is white candy coating?

This vanilla flavored product melts easily, then sets firmly and quickly creating a glossy finish.

It is also known as 'white almond bark', 'vanilla candy coating' white confectionary coating', 'candy melts' & 'white summer coating'.

It comes as a solid block or thin wafers or discs.

It is not the same as real white chocolate, as it is made from vegetable fat and not cocoa butter.

It is a better base for making molded candies, barks , and dipping.

PARTY IN A GLASS BAILEY PARFAIT



Ingredients

Brownie

2/3 cup all purpose flour
 1/4 teaspoon salt
 1/2 cup butter, chopped into pieces
 2 ounces unsweetened chocolate, chopped
 1/4 cup granulated sugar
 2 eggs, lightly beaten
 1 teaspoon pure vanilla extract

Toppings

1 cup caramel
 (premade from the store or homemade)
 1 cup heavy cream, whipped
 1 cup chocolate covered espresso beans, chopped
 1 (375mL) bottle of Baileys Liquor

(6-8 glass cups)

Instructions



Preheat oven to 350°F.

Grease an 8 or 9 inch baking pan with butter.

In a small bowl, stir the salt into the flour.

In a saucepan over low heat, melt the butter and chocolate.

Stir until blended and remove from the heat.

In a large bowl, stir together the melted butter/chocolate with the sugar.

Add the lightly beaten eggs and vanilla and mix together well.

Add the flour mixture to the wet mixture and stir until the flour is incorporated.

Pour the batter into the baking pan.

Bake for 20-25 minutes or until a toothpick inserted in the middle comes out clean.

Remove from oven and let cool.

Once cool cut brownie into bite sized chunks.

Assembly

To the bottom of a glass, add a squeeze of caramel, a drizzle of Baileys, a few chunks of brownie, a drizzle of Baileys, 2 Tablespoons of whipping cream, another layer of brownie chunks, caramel, whip cream and chopped chocolate covered espresso beans.



CHOCOLATE COCONUT MILK MOUSSE



Ingredients

4 ounces dark chocolate, chopped
 1 (400ml) can whole coconut milk, chilled
 (do not use a light version)
 * OR 400ml of heavy cream
 2 Tablespoons Baileys liquor (optional)

(Makes 4 servings)

Instructions

Melt the chocolate in the top of a double boiler. When melted transfer to a small measuring cup and into the refrigerator to cool for about 5 minutes.

If you are using large chunk chocolate, chop it into fine pieces before melting.

Open the can of chilled coconut and spoon the firm creamy part into a chilled bowl. Don't use the runny coconut water that did not solidify.

Using an electric mixer beat until it is nice and creamy. Mix in the Baileys. Mix in the melted chocolate and beat until well combined, scraping down the sides as necessary. Divide the mousse into glasses. Cover each glass with plastic wrap and refrigerate for a few hours before serving.



DARK CHOCOLATE MOUSSE



Ingredients

3 cups heavy whipping cream, divided
 2 Tablespoons instant coffee
 8 ounces chocolate, chopped
 1/2 teaspoon pure vanilla extract
 3/4 cup granulated sugar

Garnish

pistachio nuts, finely chopped for garnish
 maraschino cherries

Instructions

In a small pot just bring to the boil , 1 cup of cream and the instant coffee. Remove from heat. Place the chocolate chips into a separate heat proof bowl and pour the hot cream over top. Stir until the chocolate is melted and smooth. Set aside and let it cool.

In a separate bowl whip the remaining cream with vanilla to soft peaks. Gradually add sugar and whip to stiff peaks. Fold the cooled chocolate mixture into whipped cream until well incorporated. Divide into glasses and garnish.

CHOCOLATE AVOCADO SMOOTHIE



Ingredients

Raw Chocolate Avocado Smoothie

Serves 1

1 Tablespoon raw cacao powder

**Magnesium, and other essential minerals including calcium, sulfur, zinc, iron, copper, potassium, and manganese, flavonoids, Vitamins: B1, B2, B3, B5, B9, E, fibre).*

1 Tablespoon coconut oil

**Healthy fat which is good for nutrient absorption.*

1 Tablespoon cinnamon

**Anti- inflammatory, regulates blood sugar, minerals.*

1/4 to 1/2 avocado

**Depending on desired consistency.*

**Healthy fat, fibre, antioxidants, blood sugar stabilizer*

*Splash of vanilla

* Splash of maple syrup

1-2 cups warm water

**To get desired consistency*

Instructions

Peel your avocado, and slice into your mixing container. Combine the cacao powder, coconut oil, cinnamon and the water and blend until creamy smooth.

CHOCOLATE BANANA SMOOTHIE



Ingredients

1 banana, frozen chunks

1 cup chocolate almond milk or chocolate soymilk or any type of chocolate milk you prefer

1 Tablespoon unpasteurized raw honey

Instructions

Combine the frozen banana, honey and chocolate milk into a blender and whirl for a couple of minutes, until the bananas are smooth and incorporated.

Smoothies are extra delicious when they are nice and cold and thick. In Grandmother's Kitchen we like to use frozen bananas. If you know you are going to make smoothies, when you bring your bananas home, just peel them, chop them into pieces about an inch long and put them in a freezing container that has a lid. Then, when you want to have a smoothie, just take some frozen banana pieces and add them to your drink mix.

WHITE CHOCOLATE CHEESECAKE



Ingredients

Chocolate Nut Crust

1 1/4 cups chocolate wafer crumbs
1 cup walnuts, finely chopped
1/2 cup butter, melted

White Chocolate Cheesecake

4 cups cream cheese, at room temperature
1/2 cup granulated sugar, divided
1 teaspoon pure vanilla extract
6 ounces white chocolate, chopped
4 eggs

Garnish

Chocolate shavings
Serves 6 - 8



Instructions

Preheat oven to 325°F.

Chocolate Nut Crust

Mix together chocolate wafer crumbs, chopped walnuts and melted butter until they are well incorporated.
Press into a 9 inch pie pan, making sure to go up the sides.
Bake for 8 minutes, then let cool.

White Chocolate Cheesecake

In the top of a double boiler, melt the chopped white chocolate over medium heat.
Beat together cream cheese, sugar and vanilla until light and fluffy. Mix in melted chocolate until well incorporated.
Add eggs one at a time, beating after each addition.
Pour batter into prepared crust and bake for 55 - 65 minutes at 325°F, or until cheesecake has set. Let cool completely,
then chill in fridge overnight.

Garnish with chocolate shavings and serve.

WHITE CHOCOLATE TURTLE BARK



Ingredients

White Bark Layer

24 ounces white chocolate, chopped

Caramel Layer

tools needed: candy thermometer

1 cup milk

1 1/2 cups heavy cream

3/4 cup unsalted butter

3/4 cup honey

1 3/4 cups granulated sugar

2 teaspoons pure vanilla extract

1/2 teaspoon salt

1 cup fine chopped pecans

Chocolate Drops

8 ounces dark chocolate, chopped

1 cup pecan halves (more or less, you will place these pecan halves onto the chocolate drops)



Instructions

White Chocolate Bark Layer

Line a baking sheet with parchment paper.

Melt the white chocolate in the top of a double boiler.

Pour the melted chocolate onto the parchment paper and smooth it out with a spatula.

Let the white chocolate cool and set completely either on the counter or in the refrigerator.

Cut or break the bark into pieces and place the of pieces of white bark onto 2 baking sheets lines with parchment paper.

Caramel Layer

Combine milk, cream, butter, honey and sugar in a deep saucepan.

Cook over medium heat, stirring. Using a pastry brush dipped in water, brush down any sugar that has crept up the sides of the pan. When the mixture reads 240°F. immediately remove from heat, stir in the chopped pecans, vanilla and the salt. Spoon some of the caramel onto each piece of white bark.

If it hardens too much to quickly, warm up the caramel enough to use.

Chocolate Drop

Melt the chocolate in the top of a double boiler on the stovetop over medium heat. Shut off.

Spoon a little chocolate dollop onto the caramel, and garnish each piece of white chocolate turtle bark with a pecan while it is still warm and soft.

You could also make this is a dark chocolate base if you like dark chocolate more.

WHITE CHOCOLATE FROSTED CUPCAKES



Ingredients

Cupcakes

4 ounces dark chocolate
 1/2 cup butter
 1 1/2 cups all purpose flour
 1 1/2 cups granulated sugar
 1/2 cup brown sugar
 1/2 teaspoon salt
 3/4 teaspoon baking soda
 1/2 teaspoon baking powder
 2 tablespoons instant coffee powder
 1 cup hot water
 1/2 cup sour cream
 2 eggs
 1 1/2 teaspoons pure vanilla extract
 fresh raspberries to garnish



Instructions

Preheat oven to 350°F.

Line two 12-hole muffin tins with paper liners.

Melt the chopped chocolate and butter in the top of a double boiler.

Set aside and allow to cool somewhat while you mix the remaining ingredients.

In a large bowl, combine the flour, white and brown sugars, salt, baking soda, and baking powder.

In another mixing bowl, dissolve the coffee powder into the hot water, let it cool down, then beat in the sour cream, eggs, and vanilla. Pour the liquid mixture into the dry ingredients and mix well.

Pour the melted chocolate and butter into the batter and mix well.

Divide the batter evenly between cupcake pans (about 1/4 cup in each).

Bake 25 to 35 minutes or until fork inserted into middle of one of the cupcakes comes out clean.

Remove cupcakes to cooling racks and cool completely before frosting.



Frosting

Melt the chopped chocolate over the top of a double boiler on low heat and set aside.

Beat cream cheese in bowl until light and fluffy, using electric mixer at medium speed. Beat in butter, vanilla and salt.

Gradually beat in cooled chocolate until smooth.

Add the confectioners and brown sugars and beat about 2-3 minutes. Pipe your frosting onto your cupcakes.

Frosting

6 ounces white chocolate, chopped
 10 Tablespoons butter, at room temperature
 8 ounces cream cheese, at room temperature
 1 teaspoon pure vanilla extract
 2 cups confectioners' sugar
 1/4 cup light brown sugar
 1/4 teaspoon salt

Garnish each with a colorful raspberry!

CHERRY CHOCOLATE CUPCAKES



Ingredients

Cupcakes

1 1/2 cups all purpose flour
 1/2 cup unsweetened cocoa powder
 2/3 cup granulated sugar
 1 teaspoon baking soda
 1 teaspoon baking powder
 1/2 teaspoon salt
 2/3 cup whole milk
 2/3 cup instant malted milk powder
 1/2 teaspoon espresso powder
 2/3 cup grape seed oil (or any vegetable oil)
 2 large eggs
 2/3 cup sour cream
 1 teaspoon pure vanilla extract
 3/4 cup chocolate chips

Instructions

Preheat oven to 350°F.

Line 2 muffin tins with paper liners.

In a large bowl, stir the flour, cocoa powder, sugar, baking soda, baking powder and salt together.

In a mixing bowl, stir the milk, milk powder and espresso powder together. Add the oil and eggs and use an electric mixer to blend.

Add the milk mixture to the flour mixture and using the electric mixer, beat until smooth. Add the sour cream and vanilla and beat until combined. Use a wooden spoon to stir in the chocolate chips.

Fill the prepared cupcake liners only to half full.

Place both pans on the same level rack and bake for 15-20 minutes or until a toothpick inserted in the middle comes out clean. Remove from the oven and let the cupcakes sit in the pans for 5 minutes and then transfer the cupcakes to wire racks to cool for 10 minutes more before frosting.

Frosting

Put the cherry preserves into a small blender and pulse to remove any chunks and make them more of a sauce. Set aside.

In a mixing bowl, using an electric mixer, cream the sugar and butter using medium speed. Beat until well blended.

Add the vanilla and the cream and beat for 2 minutes until light and fluffy. Add the cherry sauce and beat in until well incorporated. If the frosting is too runny add a bit more confectioners' sugar.

Transfer the frosting into a piping bag and frost each cupcake.

Garnish with a fresh cherry.

Cherry Buttercream Frosting

2/3 cup tart cherry preserves
 4 1/2 cups confectioners' sugar
 1 1/2 cups butter, at room temperature
 1 Tablespoon pure vanilla extract
 3-4 Tablespoons heavy whipping cream

fresh cherries for garnish

CHOCOLATE FUDGE CHEESECAKE



Ingredients

Crust

- 1 1/2 cups vanilla wafer crumbs
- 1/2 cup confectioners' sugar
- 1/3 cup cocoa powder
- 1/3 cup butter, melted

Filling

- 3 cups cream cheese, at room temperature
- 1 (14 ounce) can sweetened condensed milk
- 8 ounces chocolate, chopped melted

4 eggs

- 2 teaspoons vanilla extract

Chocolate Drizzle

- 1/2 cup dark chocolate chips, chunks, or melting wafers
- 1/2 cup cream



Instructions

Crust

Mix together vanilla wafer crumbs, sugar, cocoa powder and melted butter until well incorporated. Press into the bottom of an 9 inch spring form pan. Chill in fridge. Preheat oven to 300°F.

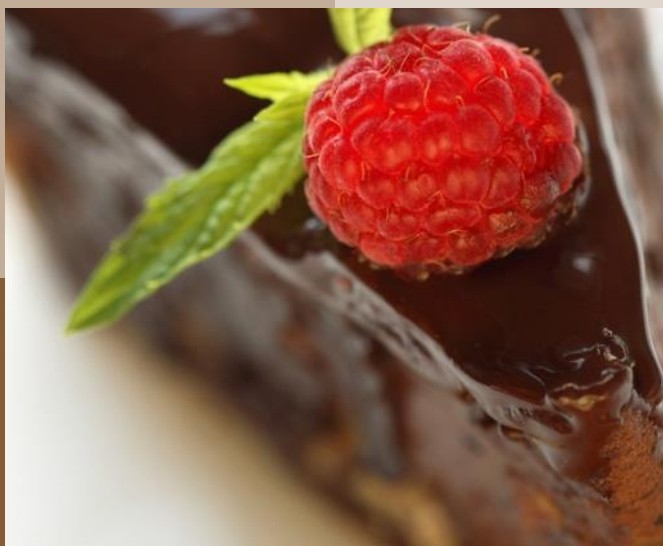
Filling

Beat cream cheese until light and fluffy. While still mixing gradually add sweetened condensed milk. Mix in melted chocolate, eggs and vanilla until well incorporated. Pour filling into the prepared crust and bake in a glass baking tray filled with hot water (should be about 2 inches of water when cheesecake is set in). Bake for 60 to 75 minutes, or until cheesecake has set. Remove cheesecake from hot water bath and set to cool. Once cool enough to touch run a knife along the sides to release cheesecake, don't remove sides yet. Let cool completely on a wire rack, then chill overnight in the fridge. Remove sides.

Chocolate Drizzle

For chocolate glaze, heat cream to a boil, remove immediately from heat and stir in chocolate until smooth. Let cool down a little then transfer into a piping bag and garnish before serving.

CHOCOLATEY CHOCOLATE PIE



Ingredients

Crust

2 cups chocolate wafers or 2 cups chocolate graham crackers
1/4 cup granulated sugar
6 Tablespoons of butter

Filling

3 Tablespoons unsweetened cocoa powder
1/3 cup all purpose flour
1 cup water, divided
1 cup granulated sugar
3 egg yolks, beaten
2/3 cup milk
2 Tablespoons butter
1 teaspoon pure vanilla extract

Instructions

Crust

Grease a 9 inch round pan with butter. Place the chocolate wafers or graham crackers into a plastic bag. Close the bag and crush with a spoon or rolling pin until you have tiny particles. Combine the melted butter with the sugar and granulated chocolate particles. Press ingredients into prepared 9 inch round pan greased with some butter making sure to cover all the sides with the crust. Bake for 10 minutes at 325°F. Let cool before adding the filling.

Filling

Melt the butter in the microwave or on low heat on the stovetop. Stir cocoa and flour together in the top of a double boiler and whisk in about half of the 1 cup of water, just enough to make a smooth paste. Blend in the sugar and the beaten egg yolks and add remaining water and milk. Cook over low, stirring occasionally until the mixture is thick; stir in the butter and vanilla. Pour into baked pie crust. Chill thoroughly. To serve, cut each slice, place onto the serving plate and drizzle the sauce on the tops and sides.



Chocolate Sauce

Place the chopped chocolate in a medium sized stainless steel bowl and set aside.

Combine the cream, sugar and corn syrup in a saucepan and place over low heat. Bring to a boil, stirring often.

Remove from the heat and pour immediately over the chocolate.

Let stand until the chocolate has melted, then stir until smooth.

Stir in the vanilla extract and the liquor if using.

Let cool down before using.

This makes about 2 cups of chocolate sauce.

Chocolate Sauce

12 ounces semi sweet or bittersweet chocolate, chopped

1 cup heavy whipping cream

1/3 cup granulated white sugar

1/3 cup light corn syrup

1 1/2 teaspoons pure vanilla extract

1 Tablespoon strong liquor, such as rum, or liqueurs such as Grand Marnier or Brandy (optional)

CHOCOLATE FROSTED CREAMY ECLAIRS



Ingredients

Vanilla Pastry Cream

2/3 cup granulated sugar
 2 Tablespoons cornstarch
 2 Tablespoons all purpose flour
 6 egg yolks
 2 cups whole milk
 1 vanilla bean
 3 Tablespoons butter

Pastry

1/2 cup water
 4 Tablespoons butter
 1 Tablespoon granulated sugar
 1/4 teaspoon salt
 3/4 cup all purpose flour
 3 eggs, room temperature

Dark Chocolate Ganache

4 ounces dark chocolate, chopped
 1 cup heavy cream

Garnish

Toasted sliced almonds

(Makes about 10)

Instructions

Pastry Cream *(make this the night before.)*

Whisk together sugar, cornstarch and flour. Add egg yolks and whisk until smooth. Set aside. In medium sized pot heat milk and scraped vanilla bean until it just comes to a simmer. Pour a bit of heated milk into egg yolks and whisk. Pour egg yolks into milk and bring to a simmer whisking the whole time. Once it starts to thicken turn off heat and whisk in butter. Pour into a heat safe bowl and let cool. Cover and chill overnight.

Pastry

Preheat oven to 325°F. Line a baking sheet with parchment paper.

In a medium pot bring to a boil water, butter, sugar, and salt. Add flour and mix until a dough forms and pull away from the sides. Place dough in a mixer with a paddle attachment. Add eggs one a time and beat extensively after each addition. Let cool a bit. Pipe a line about 1 inch long onto prepared baking tray. Bake for 30 to 35 minutes, or until golden brown. Set to cool, once cool enough to touch let them cool on a wire rack.

Dark Chocolate Ganache

Bring cream to a boil and pour hot cream over chopped chocolate. Let sit for a couple of minutes and then stir to make creamy.

Assembly

Punch hole into ends of eclairs and pipe pastry cream into middle of eclairs. Dip top of eclair into melted chocolate let excess drip off. Garnish with toasted almonds. Stir in the confectioners' sugar and the vanilla. Stir in hot water, one tablespoon at a time, until frosting is smooth and has reached desired consistency. Remove from heat, cool slightly, and drizzle over filled eclairs. Refrigerate until serving. Best the same day.

PINK CHOCOLATE CURLS



Ingredients

White Chocolate Melting Wafers

Pink Colour Gel

(You can get this at Walmart, or specialty cake places. Wilton has many colours in gel form).

Do not use liquid, this will seize the chocolate and make it clumpy)



Instructions

For the pink curls:

Melt white chocolate over double boiler, or in a bowl that can fit over a pot (filled with water). Use low heat and stir constantly, until all the chocolate is melted. Add coloring until you reach desired color.

Line a cookie sheet with parchment paper, and pour chocolate over parchment. Let the chocolate set.

Once set using a long straight edged knife and drag over chocolate. For smaller curves use the back end of the knife.

For best results if you have a smaller container (like a little Tupperware) line that with parchment, and make a little brick of chocolate.

This is easier to make curls, but takes longer for chocolate to set.



For regular chocolate curls:

If using melting chocolate you will need to melt these down in a double boiler, or with a pot filled with water and a bowl that can rest on top of it. Use low heat when doing this.

When chocolate is melted pour into a small container (a small Tupperware, or glass container) lined with parchment paper, so that you can

make a little brick of chocolate. Let this set, until chocolate has hardened up. Now whether your using a big chunk, or the brick of melted chocolate. Take a straight edged knife, and with a bit of pressure, drag knife across the chocolate. It should curl and flake off. Tip: Be sure not to handle chocolate too much as it will start to melt in your hands.



**4 cups Melting chocolate wafers
(White, Dark, or Milk)**

or

**A fairly big chunk of melting chocolate
(about 1x4 inches) or big enough to safely
handle while using a knife)**

*** You can usually find these in the bulk
section of most grocery stores.**

TREAT YOURSELF TO A CHOCOLATE FACIAL

Dark Chocolate Facial

In this luxurious facial, you will combine the moisturizing properties of coconut oil, the anti-inflammatory and anti-bacterial qualities of the honey and cinnamon, and the powerful antioxidant action of the cacao powder.

1 tablespoon unrefined pure virgin coconut oil

1 tablespoon raw cacao powder

1 teaspoon unpasteurized honey

1 teaspoon cinnamon

1. Using the same method you would use to melt chocolate, melt the coconut oil.
2. Stir in your honey.
3. Stir in cacao powder and cinnamon.
4. As soon as the mixture is blended apply a medium layer to your face and neck.
5. Lie down, relax and let this nourishing mask go to work. Leave the chocolate mask on 20 minutes.

