WARM CHOCOLATE SAUCE

3/4 cup (175 mL) whipping cream  8 oz (225 g) semi-sweet chocolate, chopped

Bring whipping cream to a boil. Remove from heat and stir in chocolate. Stir until smooth. Cover and refrigerate for up to 24 hours. Reheat gently over low heat. Makes about 1 cup (250 mL).

A SPIRITED HOT CHOCOLATE

1/2 cup (125 mL) unsweetened cocoa powder, sifted  3/4 cup (175 mL) coffee liqueur
1/4 cup (50 mL) sugar  3/4 cup (175 mL) hazelnut liqueur
1/8 tsp (0.5 mL) salt  1 cup (250 mL) whipping cream, whipped
4 cups (1 l) homo milk  Grated chocolate

In a saucepan, whisk together cocoa, sugar and salt until blended. Gradually whisk in 1/2 cup (125 mL) milk until smooth. Slowly pour in remaining 3 1/2 cups (875 mL) milk, whisking until blended. Cook over medium heat, whisking frequently, until mixture comes to a simmer. Simmer gently for 1 minute. Remove from heat and stir in coffee liqueur and hazelnut liqueur. Ladle into cups or heavy goblets. Top each serving with a dollop of whipped cream and sprinkle with chocolate. Serve immediately. Serves 6.

Cook's Note: When pouring the hot chocolate mixture into goblets, place a metal spoon in goblet to prevent it from cracking.

CHOCOLATE SHOOTERS

A novel dessert idea! These “shooters” are served in liqueur glasses and eaten with small spoons.

8 oz (225 g) semi-sweet chocolate, chopped  1/4 cup (50 mL) coffee or orange liqueur
1 1/2 cups (375 mL) whipping cream  Whipped cream

Place chocolate in a heatproof bowl. Bring cream to a boil in a medium saucepan over medium heat. Remove from heat and immediately pour over chocolate. Let stand for 1 minute. Whisk chocolate mixture until chocolate is melted and mixture is smooth. Stir in liqueur. Spoon about 2 tbsp (25 mL) of mixture into liqueur glasses. Cover and refrigerate for at least 2 hours or up to 2 days. To serve, pipe a rosette of whipped cream onto top of each shooter. Makes 16 - 18 shooters.

CHOCOLATE TRUFFLE SQUARES

1 1/3 cups (325 mL) chocolate wafer crumbs  1/3 cup (75 mL) whipping cream
1/3 cup (75 mL) butter, melted  1/3 cup (75 mL) coffee liqueur
1/4 cup (50 mL) sugar  1/3 cup (75 mL) toasted sliced natural almonds, coarsely chopped
8 oz (225 g) semi-sweet chocolate, chopped

To prepare crust, combine crumbs, melted butter and sugar in a bowl until blended. Press mixture into a greased 9 inch (23 cm) square baking pan. Bake at 350°F (180°C) for 10 minutes. Cool crust completely in pan on a rack. To prepare truffle filling, combine chocolate and cream in a small saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat; stir in liqueur. Pour truffle filling over crust. Sprinkle with almonds. Refrigerate until firm. Cut into squares. Store in an airtight container in refrigerator for up to 1 week. May be frozen. Makes 25.

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CHOCOLATE MARTINIS

1 1/2 ounces vodka
1 1/2 ounces white creme de cacao
Ice cubes
Milk chocolate Hershey's Kiss

For each martini, combine vodka, crème de cacao and ice cubes in a cocktail shaker. Shake thoroughly. Strain into a martini glass. Garnish with a Hershey’s Kiss. Serves 1.

CHOCOLATE WHOOPIE PIES

A whoopie pie is a cake-like sandwich cookie. The whoopie pies in this recipe have a lemon ginger filling.

1 cup (250 mL) milk (2%)
1 tbsp (15 mL) pure white vinegar
2 cups (500 mL) flour
1/2 cup (125 mL) unsweetened cocoa powder, sifted
2 tsp (10 mL) ground ginger
1 tsp (5 mL) baking soda
1 tsp (5 mL) salt
1/2 cup (125 mL) butter, softened
1 cup (250 mL) packed dark brown sugar
1 egg
1 tbsp (15 mL) grated lemon peel
1 tsp (5 mL) vanilla
8 oz (250 g) cream cheese, softened
1/4 cup (50 mL) butter, softened
1 tbsp (15 mL) fresh lemon juice
1 cup (250 mL) icing sugar
1 tsp (5 mL) grated lemon peel
1 tsp (5 mL) ground ginger

Preheat oven to 350°F (180°C). Combine milk and vinegar; set aside. Combine flour, cocoa, 2 tsp (10 mL) ginger, baking soda and brown sugar until fluffy. Beat in egg, 1 tbsp (15 mL) lemon peel and vanilla until blended. Mixing by hand with a wooden spoon or rubber spatula and beginning and ending with flour mixture, add flour mixture alternately with milk mixture to butter mixture, stirring just until blended. Spoon 32 equal mounds of batter, each measuring about 1 tbsp (15 mL), 2 inches (5 cm) apart onto parchment paper-lined cookie sheets. Bake for 10 - 12 minutes or until cookies are puffed and tops spring back when lightly touched. Let cookies stand for 3 minutes on cookie sheets. Remove from cookie sheets and cool cookies completely on racks. Meanwhile, to prepare filling, use medium speed of an electric mixer and beat together cream cheese, 1/4 cup (50 mL) butter and lemon juice until smooth. Gradually beat in icing sugar, 1 tsp (5 mL) lemon peel and 1 tsp (5 mL) ginger until fluffy. Spoon about 1 tbsp (15 mL) filling onto flat bottom of 16 cookies. Place a cookie, flat side down, on top of each filling mound, making sandwiches. Refrigerate until serving. May be frozen for up to 1 month. Thaw in refrigerator. Makes 16.

CREAMY CHOCOLATE FUDGE

The addition of baking soda to this easy fudge produces a texture similar to that of traditional cooked fudge.

16 oz (450 g) semi-sweet chocolate, chopped
1/2 tsp (2 mL) baking soda
Pinch salt
1 can (300 mL) sweetened condensed milk
1 tbsp (15 mL) vanilla
1 cup (250 mL) chopped walnuts

Line an 8 inch (20 cm) square baking pan with nonstick foil, leaving a 2 inch (5 cm) overhang. Place chocolate, baking soda and salt in a stainless steel bowl. Stir in sweetened condensed milk and vanilla. Set bowl over a saucepan of simmering water. Do not allow water to touch bowl. Cook chocolate mixture, stirring constantly, until chocolate is almost melted. Remove bowl from saucepan and stir until chocolate is completely melted. Stir in walnuts. Pour chocolate mixture into prepared pan. Refrigerate, uncovered, until firm. Using foil as an aid, lift fudge from pan. Cut into squares. Remove squares from foil. Store in an airtight container in refrigerator for up to 1 week. May be frozen. Makes 36.

Safety Matters:
Keep a fire extinguisher near the kitchen towards the exit. Contact your local fire department for information on types of fire extinguishers.

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