

THE ULTIMATE CHOCOHOLICS DECADENT RECIPE COLLECTION PREVIEW



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THANK YOU FOR DOWNLOADING OUR PREVIEW

of “The Ultimate Chocoholic's Decadent Recipe Collection”. Enjoy these recipes and share them with your friends and family.

“The Ultimate Chocoholic's Decadent Recipe Collection” has over 600 delectable recipes for you to choose from. That's almost 2 years worth of recipes if you try one every day. That just has to be a chocoholics dream.

Have you seen [Chocolate University Online](#) yet. It's a weekly online course that teaches you everything you need to know about chocolate.

The course facilitator, Bryn Kirk was lucky enough to work for a chocolate company and she shares her knowledge with you in this unique forty week course.

You will learn :

- How to taste and describe the flavors in chocolate
- The 3 key elements you need to know about chocolate and your health
- Your favorite milk and dark chocolates
- The secret to pairing chocolate and wine for a great taste experience
- How to get real chocolate to harden properly without additives or refrigeration (no one does this simple trick)
- ...and much, much more!

And the best part.....you get to eat chocolate for your homework.

Take a look now by [clicking here](#).

Or if desserts are your thing, [Dessert Univerity](#) is a must. Be the envy of all your friends at every dinner party or get-together you attend. Have them drooling for your [delightful desserts](#) and asking “Where did you learn to cook like that?”

AMISH CUSTARD

1 c. flour
1 stick butter
1 c. chopped pecans
8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip
Instant chocolate pudding

CRUST:

Melt butter, add flour and pecans.

Spread mixture in bottom of 8 1/2 x 14 inch cake pan.

Make pudding by directions on box.

Mix cream cheese, powdered sugar and Cool Whip until blended well.

Cook crust at 350 degrees for 20 minutes.

Let cool.

Layer mixtures on crust.

First cream cheese mixture, then chocolate pudding.

Top with Cool Whip and sprinkle chopped pecans on Cool Whip (can use any flavor of pudding).

AMISH PUFF COOKIES

1 c. shortening, rounded

1 c. brown sugar

1/2 c. granulated sugar

2 eggs

2 3/4 c. flour

1 tsp. cream of tartar

1 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

Mix shortening, sugar and eggs thoroughly.

Mix dry ingredients and add to sugar mixture.

Chill.

Form into balls and roll into mixture of 2 tablespoons sugar and 2 teaspoons cinnamon or add chocolate chips.

Press balls with hand.

Bake at 375 degrees for 8 - 10 minutes on ungreased cookie sheet.

Cookies will puff, then settle down and look crinkly.

BANANA CHOCOLATE MILKSHAKE

1 cup skim milk
2 tablespoons cocoa
1/3 cup sugar
1 teaspoon vanilla extract
1 medium ripe banana, sliced
8 large ice cubes

Directions

In blender container pour milk.
Add cocoa.
Cover, blend on low speed until well mixed.
Add sugar, vanilla and banana.
Cover, blend until smooth.
Add ice cubes, one at a time, blending until thick.
Enjoy

CHOCOLATE CHIP CHEESECAKE

Crust

1 cup chocolate wafer crumbs

3 tablespoons margarine, melted

Filling

3 8-oz. pkgs. cream cheese, softened

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup flour

3 eggs

$\frac{1}{2}$ cup sour cream

1 teaspoon vanilla

1 cup mini semi-sweet chocolate pieces

Directions

Preheat oven to 350 degrees.

Combine crumbs and margarine; press onto bottom of 9-inch springform pan.

Bake at 350 degrees for 10 minutes.

Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in sour cream and vanilla.

Stir in chocolate pieces; pour over crust.

Bake at 325 degrees for 55 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill. Garnish with whipped cream and red or green maraschino cherries.

CHOCOLATE AMARETTO CHEESECAKE

Crust:

3/4 cup wafer-cookie or graham cracker crumbs

1/8 teaspoon almond extract

1 tablespoon sugar

3 tablespoons butter, melted

Filling:

1 cup ricotta cheese (light)

12 ounces cream cheese, light (neufchatel)

1 cup sugar

2 eggs

3 tablespoons whipping cream

1/4 cup amaretto

1/4 cup plus 1 tablespoon cocoa

1/4 cup all-purpose flour

1 teaspoon vanilla

1/3 cup semi-sweet chocolate mini-morsels

Combine crust ingredients and pat into a 7-inch springform pan.

Beat the cheeses with the sugar until smooth; add eggs and whipping cream and beat for about 3 minutes on medium speed of an electric hand-held mixer. Add amaretto, cocoa, flour and vanilla; beat for about 1 more minute. Stir in semi-sweet chocolate morsels; pour into prepared pan.

Place the cheesecake on a rack in the Crock Pot (or use a "ring" of aluminum foil to keep it off the bottom of the pot).

Cover and cook on high for 2 1/2 to 3 hours. Let stand in the covered pot (after turning it off) for about 1 to 2 hours, until cool enough to handle. Cool thoroughly before removing pan sides.

Chill before serving; store leftovers in the refrigerator.

CHOCOLATE BROWNIE PUDDING CAKE

1/2 cup brown sugar

3/4 cup water

2 Tbsp cocoa

2 1/2 cups brownie mix (half of a 21.5oz pkg)

1 egg

1/4 cup peanut butter

1 tablespoon soft margarine

1/4 cup water

1/4 to 1/2 cup milk chocolate chips, if desired

Combine 3/4 cup water, brown sugar, and cocoa in a saucepan.

Bring to a boil.

In the meantime combine the remaining ingredients in a small bowl.

Whisk together or mix well with a spoon.

Spread the batter evenly in the bottom of a lightly buttered slow cooker/Crock Pot.

Pour boiling mixture over the batter.

Cover and cook on high about 2 hours; turn heat off and let stand for about 30 minutes.

This was made in a 5-quart pot, but a 3 1/2- quart should be fine.

Spoon into dessert dishes while warm; serve with whipped cream or ice cream.

Serves 6 to 8.

CHOCOLATE BUTTER COOKIES

½ cup sugar

¾ cup butter, softened

1 egg yolk

1 teaspoon almond extract

1 ½ cups all-purpose flour

¼ cup unsweetened cocoa

Directions

Heat oven to 375 degrees.

In a large bowl combine all ingredients except flour and cocoa.

Beat at medium speed until light and fluffy (2-3 minutes).

Gradually add flour and cocoa until well mixed (2-3 minutes).

Shape rounded teaspoonfuls as desired into 1-inch balls, logs, or other shapes (or use a cookie press).

Place cookies 1-inch apart on cookie sheets.

Bake for 7-9 minutes, or until set.

Cool.

Decorate with chocolate chips, melted almond bark, nuts, colored sugars, candied fruit, maraschino cherries, etc

CHOCOLATE CHIP OATMEAL COOKIES

- 1 ½ cups sugar
- 1 cup butter, softened
- 2 eggs
- 2 ½ (1 oz.) squares unsweetened baking chocolate, melted
- 2 teaspoons vanilla
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 cups uncooked quick-cooking oats
- 1 cup semi-sweet chocolate chips

Directions

Heat oven to 350 degrees.

Combine sugar and butter in large bowl.

Beat at medium speed, scraping bowl often, until creamy.

Add eggs, chocolate and vanilla; continue beating, scraping bowl often, until well mixed.

Reduce speed to low; add flour, baking powder and salt.

Beat until well mixed.

Stir in oats and chocolate chips by hand.

Drop dough by rounded tablespoonfuls, 2-inches apart, onto ungreased cookie sheets.

Bake for 12 to 15 minutes or until set.

Do not overcook.

CHOCOLATE CHIP PEANUT BUTTER CAKE

1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar
3 eggs, beaten
1/2 cup peanut butter
3/4 cup light sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chocolate chips

Cream butter and sugars. Beat eggs in well. Mix in peanut butter, sour cream, and vanilla.

Combine flour, baking powder, soda and salt together and add to creamed mixture. Stir in most of the chocolate chips, reserving a few for the top.

Spoon mixture into a greased and floured 2 1/2 to 3-quart souffle dish or mold (which will fit in your Crock Pot).

Place a small trivet (or fashion a little "ring" from aluminum foil) in the Crock Pot, place the dish on the trivet, then cover the dish with 4 layers of paper towels.

Cover loosely to allow steam to escape and cook on high for about 4 hours. Test with a toothpick for doneness.

Cool in pot until dish is cool enough to handle, then transfer to a wire rack to cool completely.

CHOCOLATE COVERED TRUFFLES

1/4 C butter

1 1/2 lbs. real semisweet chocolate

3/4 C non-dairy coffee creamer, any flavor

1/2 teaspoon vanilla extract

1 1/2 pounds real milk chocolate for dipping

1 cup finely chopped chocolate, milk or semisweet for decoration

Makes about 3 dozen truffles

Melt semisweet chocolate in double boiler over hot water.

Heat butter, creamer and vanilla in another saucepan to 125° F on a candy thermometer.

Add to semisweet chocolate all at once, beating until smooth and creamy.

Chill in refrigerator until nearly set but still pliable.

Beat with mixer until light and fluffy.

Spread in 9 inch buttered pan until set enough to roll into small balls.

Melt milk chocolate over double boiler.

Dip truffles in melted chocolate, then sprinkle generously, or roll in, chopped chocolate

CHOCOLATE FACE MASK

1/3 cup cocoa
3 tbsp. heavy cream
2 tsp. cottage cheese
1/4 cup honey
3 tsp. oatmeal powder

Directions:

Mix all ingredients together and smooth onto face.
Relax for ten 10 minutes, then wash off with warm water.

CHOCOLATE LIP GLOSS

3 Tablespoon Cocoa Butter
4-5 Chocolate Chips
1 capsule Vitamin E

Melt, and blend ingredients with a spoon until smooth, put into a container and refrigerate until solid.

If you have an old lip gloss or lipstick tube, they can be re-used.
Just make sure you wash them thoroughly with hot water and ensure they are completely dry before using.

CHOCOLATE NUT BRITTLE

1 LB Sugar.

1 LB Walnuts, finely chopped.

1 LB Almonds.

1 LB Semi Sweet Chocolate.

1 LB Whole Walnuts.

In a saucepan cook butter and sugar, boiling 5 minutes.

Stir in almonds and cook 10-20 minutes or until nuts begin to pop and turn brown.

Pour into a shallow pan and allow to cool.

Melt chocolate and pour over mixture in pan.

Sprinkle with finely chopped walnuts.

Once mixture hardens, turn over and sprinkle bottom with walnuts.

Break into bite sized pieces.

CHOCOLATE PEANUT BUTTER CAKE

- 2 c. chocolate cake mix
- 1/2 c. water
- 1/3 c. creamy peanut butter
- 1/2 c. chopped nuts

Combine all ingredients in bowl mixing well.

Beat about 2 minutes.

Pour batter into greased and floured 2 pound coffee can.

Place can in crockpot.

Cover top of can with 8 paper towels.

Cover crockpot and bake on high 2 to 3 hours.

CHOCOLATE TRUFFLES

½ Cup unsalted butter

2 1/3 C confectioner's sugar

½ C cocoa

1/4 cup heavy or whipping cream 1 1/2 teaspoon vanilla

Centers: pecan, walnuts, whole almonds or after-dinner mints

Coatings: coconut, crushed nuts, confectioners sugar

Makes about 3 dozen truffles

Cream butter in large mixer bowl.

Combine 2 1/2 cups confectioners' sugar and the cocoa.

Add alternately with cream and vanilla to butter.

Blend well.

Chill until firm.

Shape small amount of mixture around desired center.

Roll into 1 inch balls.

Drop into desired coating and turn until well covered.

Chill until firm.

CREME EGG (SIMILAR TO CADBURY'S)

- 1/2 cup light corn syrup
- 1/4 cup softened butter
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3 cups powdered sugar
- 4 drops yellow food coloring
- 2 drops red food coloring
- 12 oz bag milk chocolate chips
- 2 tablespoons vegetable shortening

- 1) Combine corn syrup, butter, vanilla and salt in a large bowl. Beat well with an electric beater until smooth.
- 2) Add powdered sugar, one cup at a time, mixing by hand after each addition. Mix well until creamy.
- 3) Remove about 1/3 of the mixture, and place it in a small bowl. Add the food colorings, and stir well.
- 4) Cover both mixtures, and refrigerate for at least 2 hours, or until firm.
- 5) When mixtures are firm, roll a small, marble-sized ball from the orange filling, and wrap a portion of the white filling (approx. twice the size) around it. Form this filling into the shape of an egg. Place on a cookie sheet that has been brushed with a light coating of vegetable shortening. Repeat process with the remaining filling ingredients, then refrigerate these "eggs" for 3 to 4 hours, or until firm.

- 6) Combine the milk chocolate chips with the shortening in a glass or ceramic bowl. Melt chocolate following your preferred method.
- 7) Use a fork to dip each center into the chocolate; tap the fork lightly on the side of the bowl, then place each candy onto waxed paper. Chill for 1 to 2 hours.
- 8) Dip each egg once more, and chill for several hours, or until completely firm.

CROCKPOT CHOCOLATE APPLE CAKE

6 tbsp butter
1/2 c sugar
1/2 c brown sugar
1 c unsweetened applesauce
1 tsp cinnamon
1 tsp pure vanilla extract
3 eggs
4 (1 oz) sq unsweetened chocolate, melted
1 1/2 c flour
2 tsp baking soda
1 tsp baking powder
pinch of salt
1/3 c buttermilk
3/4 c semisweet chocolate chips
1/2 c chopped pecans
Confectioner's sugar

In a large bowl, beat together butter & sugars w/a mixer on HIGH speed 1-2 minutes, or until fluffy.

Beat in applesauce, cinnamon, vanilla & eggs until well mixed.

Beat in melted chocolate until blended.

Add flour, baking soda & powder, & salt.

With mixer on LOW speed, beat in dry ingredients, adding buttermilk as you beat.

Beat just until evenly mixed.

[Chocolate Recipe Cookbook Free From Cafechoc.com](http://Cafechoc.com)

By hand stir in chocolate chips & pecans. Scrape the batter into a WELL BUTTERED 3 1/2 quart crockpot & smooth top.

Cover & cook on the HIGH setting 2 1/4 to 2 1/2 hrs, or until a cake tester (toothpick) inserted in the center comes out clean.

(Do not cook on the low heat setting for a longer time)

Remove lid & let cake stand in crockpot until just barely warm.

To unmold: Run a sharp knife around the inside edges of the crockpot & with a large spatula, carefully lift out the cake in one piece.

Sprinkle with confectioner's sugar over top & cut into wedges to serve.

CROCKPOT CHOCOLATE CLUSTERS

2 pounds white almond bark or 2 pounds white candy coating ,
broken into small pieces

4 ounces bar German chocolate

1 pkg. semi-sweet chocolate chips (12 ounces)

24 ounces dry roasted peanuts

Put all ingredients in Crock Pot.

Cover and cook on high for 1 hour.

Do not stir.

Turn Crock Pot to low and stir every 15 minutes for 1 hour.

Drop on waxed paper and let cool.

Store in a tightly covered container.



1 c Corn syrup or molasses or Honey

3/4 c Milk powder

1 c Oatmeal

1/2 c Peanut butter

1/2 c Chocolate chips

1/2 c Wheat Germ

1/2 c Crushed peanuts

1/2 c Raisins

Mix all the ingredient thoroughly.

Roll into balls and each in a small piece of wax paper, twisting ends and chill.

HAZELNUT OR ALMOND TRUFFLES

2/3 cup finely ground toasted almonds or hazelnuts

7 T melted butter

3 oz. bittersweet chocolate

3 oz. milk chocolate

1 T Amaretto (for almond) or

1 T Frangelico (for hazelnut)

4 egg yolks 2/3 cup confectioner's sugar

1/2 tsp. vanilla extract

1 1/2 tsp. almond extract

Makes about 30 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Chop toasted nuts in a blender or food processor until finely chopped.

Slowly drizzle in 3 tablespoons of melted butter and process till well mixed.

Set aside.

Heat remaining 4 T of butter in a small saucepan until very hot and bubbly (be careful not to let it burn).

Remove from heat and add the chocolate.

Stir constantly until smooth and melted.

Set aside.

In a large bowl, beat egg yolks until foamy.

Beat in the sugar gradually, add extracts and liquer and continue to beat until thick.

With mixer on slow to medium speed, gradually beat in the nut mixture, then gradually beat in the melted chocolate mixture.

Beat until smooth and well mixed.

Cover with plastic wrap and refrigerate for at least thirty minutes or until firm

Place your choice of coating in a bowl.

If you're going to have more than one, use separate bowls.

Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball.

Work quickly as the heat of your hand will quickly start melting the chocolate.

Drop ball in the coating bowl.

Repeat the process until there are 4 or 5 balls in the coating bowl.

Gently roll the truffles in the coating mixture and a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

MACADAMIA NUT COOKIES

2/3 cup macadamia nuts, coarsely chopped
1 pkg chocolate fudge or devil's food cake mix
1/3 cup butter or margarine, melted
1/4 cup sour cream
1 egg
1 cup white chocolate, coarsely chopped

Directions

Preheat oven to 350 degrees.

Place nuts onto ungreased 15x10x1-inch jelly roll pan.

Bake for 7 to 10 minutes or until lightly toasted.

Combine cake mix, butter, sour cream, and egg in large bowl.

Beat at low speed for 1 minute, scraping bowl often.

Increase speed to medium; beat 1 minute (dough will be thick).

Stir in white chocolate and toasted macadamia nuts by hand.

Drop dough by level tablespoonfuls, 2 inches apart, onto ungreased cookie sheets.

Bake for 12 to 14 minutes or until set.

Let stand 2 minutes; remove from cookie sheets.

MRS. WAKEFIELD'S ORIGINAL TOLL HOUSE COOKIE RECIPE

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter or margarine, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

1 2/3 cups (11-oz. pkg.) Nestle Choc Morsels (in Australia they are Choc Bits)

1 cup chopped nuts (I use walnuts, but pecans or macadamias are yummy as well)

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.

Add eggs one at a time, beating well after each addition.

Gradually beat in flour mixture.

Stir in morsels and nuts.

Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown.

Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

TO MAKE AS A SLICE OR BARS:

GREASE 15 x 10-inch jelly-roll pan.

Prepare dough as above.

Spread into prepared pan.

Bake for 20 to 25 minutes or until golden brown.

Cool in pan on wire rack.

Makes 4 dozen bars.

MOCHA TRUFFLES

2 packages (12 oz each) Semisweet chocolate chips

8 oz. cream cheese, softened

3 T instant coffee granules

2 tsp. water

1 lb. good dark chocolate

cocoa

confectionery coating

white confectionery coating, optional

Makes about 5 1/2 dozen

In a microwave-safe bowl or double boiler, melt chocolate chips.

Add cream cheese, coffee and water; mix well.

Chill until firm enough to shape. shape into 1" balls and place on a waxed paper-lined cookie sheet.

Chill for 1-2 hours or until firm.

Melt chocolate coating in microwave-safe bowl or double boiler.

Dip balls and place on waxed paper to harden.

If desired, melt white coating and drizzle over truffles

NO BAKE ROCKY ROAD CHOCOLATE BARS

½ cup butter

1 (12 oz.) package semi-sweet chocolate chips

1 cup butterscotch-flavored chips

1 cup peanut butter

4 cups crisp rice cereal

3 cups miniature marshmallows

Directions

Combine butter, chocolate chips and butterscotch chips in 4-quart saucepan.

Cook over low heat, stirring constantly, until melted (4 to 6 minutes).

Stir in peanut butter until well mixed.

Remove from heat.

Add cereal and marshmallows; toss until well coated.

Press mixture onto bottom of buttered 13x9-inch baking pan.

Refrigerate until firm (about 30 minutes).

Cut into bars.

Store in airtight container in refrigerator.

OLD FASHIONED CHOCOLATE ICE CREAM

For about two quarts and a half of ice cream use :
a pint and a half of milk,
a quart of thin cream,
two cupfuls of sugar,
two ounces of Walter Baker & Co.'s Premium No. 1 Chocolate,
two eggs,
two heaped tablespoonfuls of flour.

Put the milk on to boil in a double-boiler.

Put the flour and one cupful of the sugar in a bowl; add the eggs, and beat the mixture until light.

Stir this into the boiling milk, and cook for twenty minutes, stirring often.

Grate the chocolate, and put it in a small saucepan.

Add four tablespoonfuls of sugar (which should be taken from the second cupful) and two tablespoonfuls of hot water.

Stir over a heat until smooth and glossy.

Add this to the cooking mixture.

When the preparation has cooked for twenty minutes, take it from the stove and add the remainder of the sugar and the cream, which should be gradually beaten into the hot mixture.

Set away to cool, and when cold, freeze.

OLD FASHIONED CHOCOLATE MILKSHAKE

1 cup chocolate or vanilla ice cream
½ cup whole milk
3 – 4 tablespoons chocolate syrup

Directions

Put all the ingredients a blender.
Blend until smooth.

PEANUT BUTTER CHOCOLATE TWIST SHAKE

1 ounce chocolate chips
1 ounce peanut butter
4 ounces coconut juice or milk
6 ounces frozen yogurt or ice cream, vanilla
2 curls shaved chocolate
1/2 ounce crushed roasted peanuts

Whip all ingredients together in blender until smooth.
Garnish with shaved chocolate and crushed roasted peanuts.

Makes 1 serving.

PEANUT BUTTER MILKSHAKE

1 cup creamy peanut butter
1/4 cup chocolate syrup
1/4 cup milk
12 cubes ice

Directions

In a blender, combine peanut butter, chocolate syrup, milk and ice cubes.

Blend until smooth.

PEANUT BUTTER AND CHOCOLATE TRUFFLES

1 C peanut butter chips

3/4 C butter

1/2 cup cocoa

1 can (14 oz) sweetened condensed milk

1 tablespoon vanilla

Coatings: crushed graham cracker crumbs, confectioners sugar or crushed nuts

Makes about 3 dozen truffles

In a heavy saucepan, over low heat, melt chips with butter.

Stir in cocoa until smooth.

Add condensed milk and vanilla.

Cook and stir until thickened and well blended, about 4 minutes.

Remove from heat.

Chill until firm enough to handle.

Shape into 1 inch balls.

Roll in desired coating.

Chill until firm.

Store, covered in refrigerator

PUDDING CAKE

1 cup Flour
1/2 cup Sugar
1/2 cup Coarsely chopped pecans, or walnuts
1/4 cup Unsweetened cocoa
2 teaspoons Baking powder
1/2 teaspoon Salt
1/2 cup Milk
1/4 cup Oil
1 teaspoon Vanilla extract
1 cup Boiling water
1/2 cup Chocolate syrup
Whipped cream or ice cream

Mix together first 6 ingredients in 6-cup mold.

Stir in milk, oil and vanilla.

Mix boiling water and chocolate syrup.

Pour over batter .

Place small trivet or band from canning jar in bottom of cooker.

Add 2 cups warm water.

Place mold in cooker and cover with 4 layers of paper towels.

Cover cooker and cook on high 3 to 4 hours.

Serve warm with cream or ice-cream.

SOFT AMISH CHOCOLATE CHIP COOKIES

1/2 c. shortening

1 c. sugar

2 lg. eggs

1/2 c. milk

2 1/2 c. flour

1 tsp. baking powder

3/4 tsp. baking soda (place in the milk)

1 (12 oz.) bag chocolate chips or butterscotch chips

Cream shortening and sugar.

Add eggs and milk with soda.

Mix together and add baking powder.

Gradually add flour and stir well.

Stir in chocolate chips or butterscotch chips.

Place on a greased cookie sheet about 1 teaspoon of dough.

Bake at 400 degrees until the edge is lightly brown.

TRIPLE CHOCOLATE MESS

- 1 package chocolate cake mix(any)
- 1 pint sour cream
- 1 pkg. instant chocolate pudding(any size)
- 1 6oz. bag chocolate chips
- 3/4 c. oil
- 4 eggs
- 1 c. water

Spray crockpot with non-stick spray.

Mix all ingredients.

Cook on low for 6-8 hours

Do not to lift the lid.

Serve with ice cream.

TURTLE CHEESECAKE

Crust

2 cups vanilla wafer crumbs
6 tablespoons margarine, melted

Filling

1 14-oz. bag caramel candies
1 5-oz. can evaporated milk
1 cup chopped pecans, toasted
2 8-oz. pkgs. cream cheese, softened
½ cup sugar
2 eggs
½ cup semi-sweet chocolate pieces, melted

Topping

Whipped cream
Chopped nuts
Maraschino cherries

Directions

Preheat oven to 350 degrees.

Combine crumbs and margarine; press onto bottom and sides of 9-inch springform pan.

Bake at 350 degrees for 10 minutes.

In 1 1/2-quart heavy saucepan, melt caramels with milk over low heat, stirring frequently, until smooth.

Pour over crust.

Top with pecans.

Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in chocolate; pour over pecans. Bake at 350 degrees for 40 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill.

Garnish with whipped cream, chopped nuts and maraschino cherries.

VELVET CHEESECAKE

Crust

- 1 cup vanilla wafer crumbs
- ½ cup chopped pecans
- 3 tablespoons granulated sugar

Filling

- 2 8-oz. pkgs. cream cheese, softened
- ½ cup packed brown sugar
- 2 eggs
- 1 6-oz. pkg. semi-sweet chocolate pieces, melted
- 3 tablespoons almond flavored liqueur (substitute 2 tablespoons milk and ¼ teaspoon almond extract for almond flavored liqueur)

Topping

- 2 cups sour cream
- 2 tablespoons granulated sugar

Directions

Preheat oven to 325 degrees.

Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch springform pan.

Bake at 325 degrees for 10 minutes.

Combine cream cheese and brown sugar, mixing at medium speed on electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in chocolate and liqueur (or extract and milk); pour over crust.

Bake at 325 degrees for 35 minutes.

Increase oven temperature to 425 degrees.

Combine sour cream and granulated sugar; carefully spread over cheesecake.

Bake at 425 degrees for 10 minutes.

Loosen cake from rim of pan; cool before removing rim of pan.

Chill

WHITE CHOCOLATE TRUFFLES

1/4 C butter

1/2 C confectioner's sugar

1 teaspoon almond extract

1 egg yolk

8 oz. white chocolate, broken into small pieces

1 C chopped blanched almonds, lightly toasted

Makes about 2 dozen truffles

Melt chocolate and butter in the top of a double boiler over low heat, stirring constantly.

Remove from heat.

Add sugar, egg yolk and almond extract; beat with an electric mixer until smooth.

Transfer to a shallow glass casserole dish.

Cover and refrigerate 1 hour.

Shape mixture into 1 inch balls.

Roll in almonds.

Cover and refrigerate at least 8 hours.

Place in miniature foil cups at room temperature to serve.

Store in airtight container in refrigerator.