

The (MORE) Death by Chocolate Collection:



Chocolate Tartlets with Butter-Orange Cookie Crust

These are soooooo DELISSSH and always a hit. I use mini tart pans I get from ***Sur le Table*** but you can find them many places online.

NOTE: When you are melting the chocolate, be sure to set the metal (best) mixing bowl firmly on the lip of the saucepan so no steam escapes but without resting the bowl in the water and hard lesson learned... Do Not allow any of the steam to touch the chocolate when removing the bowl as water will make the chocolate seize.

For the Crust:

1 3/4 cups all-purpose flour
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
2/3 cup powdered sugar
1 tablespoon grated orange peel
1/2 teaspoon salt

For the Filling:

6 ounces bittersweet or semisweet chocolate, chopped
6 tablespoons (3/4 stick) unsalted butter
1/2 cup sugar
2 large eggs
2 large egg yolks
2 tablespoons Grand Marnier
1 teaspoon finely grated orange peel
1/4 teaspoon salt
1 tablespoon all-purpose flour

FOR THE CRUST: Preheat oven to 350 degrees F. Blend all ingredients in a food processor just until dough forms. Transfer dough to work surface. Gather dough into ball. Cut dough into 8 equal pieces. Press 1 dough piece over bottom and up sides of each of eight 4 3/4 inch tartlet pans with 3/4-inch-high sides and removable bottoms, forming 1/4-inch-thick crusts. Pierce crusts with fork. Refrigerate until firm. Bake until crusts are pale golden, about 18 minutes. Cool in pans on rack.

FOR THE FILLING: Stir chocolate and butter in large wide metal bowl set over saucepan of simmering water until melted and smooth. Remove from heat. Cool 10 minutes, stirring occasionally.

Using electric stand mixer and whisk attachment, beat sugar, eggs, yolks, Grand Marnier, orange peel and salt in large bowl until very thick ribbon falls when whisk attachment is lifted, about 8 minutes. Sift flour over egg mixture, then fold in. Fold egg mixture into cooled chocolate mixture. Transfer batter to prepared crusts, dividing equally. **NOTE:** Can be made 1 week ahead. Just Freeze them 1 hour. Cover/wrap and keep frozen. I slip them individually into quart sized ziplock freezer bags.

Arrange tartlets on baking sheet. Bake until filling puffs and begins to crack, about 15 minutes for room temperature tartlets and 25 minutes for frozen tartlets. Place tartlets on plates and serve.



(Formal) Molten Chocolate Babycakes

This version of the popular individual warm chocolate cakes as is the one that follows, are the result of ideas gleaned from lots of experimenting and refining. To ensure that the fudgy centers are runny, time the preparation of the cakes so they can be served hot from the oven.

Or bake them up to a day ahead, cool, cover, and store at room temperature; reheat uncovered in a 350 degrees F oven for about 10 minutes or in a microwave oven at full power for about 25 seconds, being careful not to cook the cakes further when reheating.

Tissue-thin sheets of gold leaf make a luxurious garnish and reinforce the suggestion of the following molten lava from the little mounds of cake. **NOTE:** The inert gold metal is edible and can be

purchased at art-supply stores (Michaels) and at many cake decorating supply stores.

INGREDIENTS:

Crème Anglaise: (see below)

12 ounces bittersweet (not unsweetened) or semisweet chocolate (finely chopped)

3 tablespoons unsalted butter, room temperature

2/3 cup granulated sugar

1/8 teaspoon salt

4 large eggs, room temperature, lightly beaten

1/2 cup cake flour

1 teaspoon pure vanilla extract

Gold leaf for garnish, optional

Powdered sugar for dusting, if not using gold leaf

Mango and raspberry purees, optional

DIRECTIONS

- Prepare the Creme Anglaise and refrigerate as directed until serving.
- Position the oven rack in the center of the oven and preheat to 400 degrees F. Butter six 6-ounce custard cups or soufflé dishes. Set aside.
- Melt the chocolate and set aside to cool slightly.
- Combine the butter, granulated sugar, salt and eggs in a large bowl and beat with an electric mixer at medium speed, or mix in a food processor, until well blended. Add the flour and blend well. Add the vanilla and cooled chocolate. Blend until smooth.
- Divide the batter evenly among the prepared baking dishes. Smooth the surfaces with a small rubber spatula. Place on a baking sheet, transfer to the oven, and bake until the tops are well puffed, about 17 minutes.
- Remove the baking dishes to a wire rack to cool for about 5 minutes, then run a thin knife blade around the sides of each cake and invert directly onto individual serving plates. Top each cake with a sheet of gold leaf or lightly sift a little powdered sugar over the tops of the cakes. Spoon a portion of the Crème Anglaise around each cake, then add dollops of mango and raspberry purees (if using) and swirl with a wooden skewer.

Crème Anglaise: If you can resist just sitting down and eating this creamy custard sauce with a spoon, serve it with almost any cake, especially chocolate, spice, or gingerbread.

INGREDIENTS

2 cups whole milk or half-and-half

1 vanilla bean, split lengthwise (optional)

5 egg yolks, at room temperature

1/2 cup sugar

Pinch of salt

2 teaspoons pure vanilla extract (if not using vanilla bean)

DIRECTIONS: In a heavy saucepan, combine the milk or half-and-half and vanilla or vanilla bean (if using) Place over medium heat and bring almost to the boiling point, then remove from the heat. **NOTE:** If using a vanilla bean, using the tip of a small, sharp knife, scrape the seeds into the milk and stir to combine; discard the bean. In another heavy saucepan, combine the egg yolks. sugar. and salt and whisk until creamv.

Gradually whisk in the hot milk or half-and-half. Place over low heat and cook, stirring constantly, just until the mixture is thick enough to coat the back of a spoon (your finger should leave a trail when you run it across the spoon), about 5 minutes. To prevent the eggs from overcooking or curdling, **do not allow the mixture to approach a boil.**

Pour the mixture through a fine-mesh strainer into a bowl. If not using a vanilla bean, stir the vanilla extract into the sauce. Serve warm, or set aside to cool to room temperature, stirring frequently to prevent a skin from forming on the surface. Cover and refrigerate until well chilled, at least 4 hours or for up to 3 days



Mini Molten Chocolate Cakes with Mocha Sauce

Some molten-cake recipes call for simply under-baking the batter so the middles stay lava-like, but mini cakes get done so quickly it's best to give them a filling that won't set up.

These rich, mocha-flavored morsels **are guaranteed to stay moist and gooey**, owing to a simple mocha ganache in the middle. Serve the cakes in a pool of melted vanilla, chocolate or coffee ice cream and garnish with chocolate curls or a chocolate-covered espresso bean, if desired.

Make Ahead Tip: Prepare through Step 5, cover and refrigerate for up to 2 days. After baking (Step 6), the cakes will keep in the pan, tightly covered with foil, for up to 1 day. The sauce (Step 7) will keep, covered, in the refrigerator for up to 5 days.

To serve, reheat the cakes in the covered pan at 350°F for 10-12 minutes. Reheat the sauce in a microwave on Medium for about 20 seconds. |

Equipment: 12-cup mini muffin pan

INGREDIENTS

4 ounces dark or bittersweet chocolate (60-75% cacao), coarsely chopped

2 tablespoons unsalted butter cut into chunks
1 tablespoon granulated sugar
1 1/2 tablespoons light cream
2 teaspoons instant espresso powder or granules dissolved in 1 tablespoon hot water, divided
1 tablespoon light corn syrup
1 large egg
2 tablespoons canola oil
1 teaspoon vanilla extract
1/8 teaspoon salt
5 tablespoons confectioners' sugar
3 tablespoons all-purpose flour
1 tablespoon unsweetened Dutch-process cocoa powder
1-3 teaspoons very hot water

NOTE: No Microwave? Melt chocolate in a double boiler instead: Place chopped chocolate in the top of a double boiler over hot, but not boiling water. Gently stir until the chocolate is almost melted. Remove from the heat and stir until it melts completely.

DIRECTIONS: Position rack in center of oven; preheat to 350 degrees F. Generously coat the mini muffin pan with cooking spray. Place chocolate and butter in a medium microwave-safe bowl. (Alternatively, see Tip). Microwave on High for 1 minute. Stir well, and then continue microwaving on Medium, stirring every 20 seconds, until the remaining chocolate melts completely.

TO PREPARE THE FILLING: Stir together granulated sugar, cream and half the espresso mixture in a small microwave-safe bowl. Microwave on High just to steaming, 20 to 40 seconds. (Alternatively, combine in a small saucepan and heat over medium-low heat until just steaming). Stir until the sugar dissolves. Add corn syrup and half the melted chocolate (reserve the other half for the batter); stir until completely smooth. Cover and transfer to the freezer until cold and firm, about 30 minutes.

TO PREPARE THE BATTER: When the filling has been chilling for 20 minutes, whisk egg, oil, vanilla, salt and the remaining espresso mixture in a medium bowl until very smooth. Return the remaining chocolate mixture to the microwave. Microwave on Medium, stirring every 20 seconds, until just warm again (do not overheat). In two batches, whisk the egg mixture into the warm chocolate until well blended. Sift confectioners' sugar, flour and cocoa over the batter and whisk in, just until smoothly incorporated.

TO ASSEMBLE THE CAKES: Remove the filling from the freezer. Spoon half the batter into the mini muffin cups, about 1 rounded teaspoon per cup. Spoon 1/2 teaspoon filling onto the center of each (reserve the rest for the sauce). Divide the remaining batter evenly among the muffin cups, about 1 rounded teaspoon per cake. Smooth out the batter to cover the filling.

Bake the cakes on the middle rack until the edges look dry and puffed but the centers still look very underdone and pudding-like, 6 to 9 minutes. Let cool on a wire rack until firm, about 2 minutes. Place a cutting board on top of the pan and invert the mini cakes out onto it. If the cakes are stuck to the pan, run a knife around and under them to loosen.

TO PREPARE SAUCE & SERVE: Thoroughly stir very hot water into the reserved filling, 1 teaspoon at a time, until very smooth and slightly fluid. Serve the warm cakes drizzled with the sauce. Makes 6 servings, 2 mini cakes each.



Chocolate Mousse

Ingredients:

1 1/2 pounds semisweet or bittersweet dark chocolate
1/2 cup brewed coffee
1/2 cup Scotch whiskey
4 egg yolks
1 cup heavy cream
1/4 cup sugar
8 egg whites
Pinch of salt
Fresh Strawberries and whipped cream, for serving (optional)

DIRECTIONS:

- Melt the chocolate in the top of a double boiler or bain-marie over low heat, or in the microwave on low power. Stir in the coffee and whisky. Cool to room temperature.
- Beat in the egg yolks, one at a time. Whip the cream until thick, gradually adding the sugar until stiff peaks form. Beat the egg whites with a pinch of salt until stiff.
- Fold the egg whites into the cream and then Fold this mixture into the chocolate mixture.
- Pour into 6 individual serving glasses and refrigerate for 2 hours before serving

Devil's Food Cake Version #1

For the Cake:

2 1/4 cups cake flour
2 cups sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup (1 1/2 sticks) unsalted butter, softened
4 large eggs
1 3/4 cups buttermilk
1 teaspoon vanilla extract

For the Chocolate Ganache:

1 pound semi-sweet chocolate, chopped into small pieces, or semi-sweet chocolate chips
2 cups heavy cream

TO MAKE THE CAKE: Preheat the oven to 350 degrees F. Lightly butter two 10-inch cake pans and line the bottoms with parchment paper. In a medium-sized bowl, sift together the dry ingredients.

Mix the sifted ingredients with an electric hand-held mixer for 30 seconds. With the mixer still running, alternately add half the butter and 2 of the eggs. Mix until the ingredients are evenly combined, about 1 minute.

Scrape down the sides of the bowl to combine the ingredients. Continue to mix on low speed and add the buttermilk and vanilla. Increase the speed and beat the batter for 3 to 5 minutes, until it is fluffy. Divide the batter between the prepared cake pans, and bake for 30 to 40 minutes, or until a cake tester or toothpick comes out clean when inserted in the center. Cool the cakes for 10 minutes, then carefully unfold them onto a cake circle or plate and cool on rack.

TO MAKE THE CHOCOLATE GANACHE: Place the chocolate in a bowl. In a saucepan, bring the heavy cream to a boil. Pour the cream over the chocolate and whisk until completely smooth. Let the mixture come to room temperature and then refrigerate for 2 hours. For icing the cake, the ganache should be set but still spreadable.

Slice each cake horizontally into 2 layers. Set one layer on a cake circle and spread the top with about a 1/4 inch of chocolate ganache. Repeat with the other layers and ganache to build the cake. Spread the top and sides of the cake with a thin, smooth layer of ganache. Chill the cake for 20 minutes.

Gently heat the remaining chocolate ganache in the top of a double boiler over simmering water until the ganache is pourable but not warm. To glaze the cake, set it on a rack over a pan and pour the ganache over the cake. Let the glaze drip down the sides of the cake. Chill the cake for 20 minutes. If there is extra ganache, melt it again, cool, then pour it over the cake as before.

Devil's Food Cake Version #2

For the Frosting:

2 LBS bittersweet chocolate, coarsely chopped
3 cups heavy cream
1 stick (4 ounces) unsalted butter
1/4 cup sugar

For the Cake:

4 cups all-purpose flour
1 1/2 cups unsweetened cocoa powder (preferably Dutch process)
3 1/2 cups sugar
1 tablespoon baking soda
1 teaspoon baking powder
1 1/2 teaspoons salt
3 cups buttermilk
6 large eggs
1 cup sour cream
3 sticks (3/4 pound) unsalted butter, melted and cooled
3 medium beets, peeled and grated (about 1 1/4 pounds)

To MAKE THE FROSTING: In a large heatproof bowl set over a large saucepan of simmering water, combine the bittersweet chocolate, heavy cream, butter and sugar. Whisk occasionally until the sugar dissolves and the frosting is smooth. Transfer the frosting to a large bowl, cover and let stand at room temperature until firmed up, about 5 hours or refrigerate for up to 2 days. Let return to room temperature before frosting the cake.

To MAKE THE CAKE: Preheat the oven to 350 degrees F. Butter four 9-inch cake pans and line the bottoms with parchment paper. In a large bowl, sift together the flour, cocoa powder, sugar, baking soda, baking powder and salt. In another bowl, whisk together the buttermilk and eggs. Beat the buttermilk mixture into the dry ingredients until combined.

Beat in the sour cream. Add the butter and grated beets and mix until fully incorporated. Pour the batter into the prepared pans and bake for about 35 minutes, or until a tester inserted in the center of each cake comes out clean. Transfer the cakes to racks and let cool completely in their pans. Invert the cake layers onto a work surface and peel off the paper.

Set one layer on a large plate and spread 1/4 inch of chocolate frosting on top. Continue to stack more cake layers and keep frosting the remaining cake layers. Spread the remaining frosting all around the sides of the cake. Cut the cake into wedges and serve.

NOTE: The frosted Devil's Food Cake can be refrigerated overnight, covered. Let it return to room temperature before serving.



Chocolate Fondue

INGREDIENTS:

1/2 cup whipping cream
5 tablespoons (about) water
12 ounces bittersweet (not unsweetened) or
semisweet chocolate, chopped

DIRECTIONS: Bring cream and 2 tablespoons water to simmer in heavy medium saucepan over medium-high heat. Reduce heat to low. Add chocolate; whisk until melted and smooth. Whisk in remaining 3 tablespoons water (or substitute with 3 tablespoons liqueur of choice; **(NOTE:** see variations listed below). Transfer to fondue pot and keep warm over fondue burner. If fondue becomes too thick at any time, mix in more water by tablespoonfuls as needed.

DIPPERS: 1-inch pieces gingerbread, pound cake or angel food cake, large marshmallows, fresh strawberries, 1-inch pieces of banana, orange or tangerine segments, kiwi wedges, pear wedges, assorted dried fruit such as apricots, figs, apple rings, pineapple rings.

VARIATIONS:

- **CHOCOLATE-ORANGE FONDUE:** Replace 3 tablespoons water with 3 Tbls. Grand Marnier liqueur and mix in 1 1/2 teaspoons grated orange peel.
- **CHOCOLATE-LEMON FONDUE:** Replace 3 tablespoons water with 2Tbls. frozen lemonade concentrate and mix in 1 1/2 teaspoons grated lemon peel.
- **MOCHA FONDUE:** Replace 3 Tbls. water with 3 tablespoons Kahlua liqueur and mix in 1 tablespoon instant coffee crystals.



Mint-Chocolate Chip Ice Cream Cake

For the Brownies:

16 tablespoons unsalted butter
2 cups sugar
4 eggs, lightly beaten
1/2 cup unsweetened cocoa powder
2 teaspoons vanilla extract
2/3 cup all-purpose flour, sifted
13 ounces semisweet chocolate, chopped into small pieces
1/2 cup toasted hazelnuts
4 cups vanilla ice cream

For the Chocolate Sauce:

1/2 cup cream
6 1/2 ounces semisweet (dark) chocolate, cut into small pieces

DIRECTIONS: Preheat oven to 350 degrees F. Lightly butter an 8-inch square [cake pan](#).

FOR THE BROWNIES: Melt the butter in a saucepan over low heat. Remove from heat and stir in the sugar, eggs, cocoa powder, flour and vanilla. Add the chopped chocolate and hazelnuts. Pour into the prepared pan and bake for 40-45 minutes, until a toothpick inserted in the center comes out clean. Cool completely in pan.

FOR THE SAUCE: Heat the cream until it is just about to boil. Remove from the heat and add the chocolate. Let stand for 10 minutes before stirring until smooth.

When cool, remove the brownies from the pan and cut into 8 rectangles. To serve, slice the ice cream into 4 rectangles, the size of each brownie. Place between 2 brownies and serve immediately with Chocolate Sauce on top.



Velvet Chocolate Torte with Clear Orange Caramel Sauce

3/4 cup walnuts
3/4 cup pecans
1/4 cup light brown sugar
6 tablespoons unsalted butter, melted
12 ounces semisweet chocolate
4 large egg whites*
3/4 cup confectioners' sugar
1 teaspoon pure vanilla extract
1 1/2 cups cold heavy cream
2 tablespoons coffee-flavored liqueur (recommended: Kauluha or Tia Maria)
1 recipe Clear Orange-Caramel Sauce, recipe follows

Preheat the oven to 350 degrees F. Spread the pecans and walnuts on a small baking sheet and bake until fragrant and lightly toasted, about 8 minutes. Let cool.

Place the nuts and brown sugar in the bowl of a food processor and with the machine running, add the melted butter in a slow stream through the feed tube and process until combined. NOTE: Reserve 2 tablespoons of the nut mixture for the topping and press the remaining mixture evenly across the bottom of a 10-inch spring form pan.

Place the chocolate in the top of a double boiler or in a heatproof bowl set over barely simmering water and stir until melted. Set aside. To make the meringue, combine the egg whites, confectioners' sugar, and vanilla in a large bowl and whip with an electric mixer until stiff peaks form. Set aside.

In a clean bowl using clean beaters, whip the cream with the coffee liqueur until stiff peaks form, being careful not to overbeat. Place the chocolate in a large bowl and add 1/3 of the meringue, stirring until well combined.

Fold in the remaining meringue in 2 additions, being careful not to over mix. Fold the whipped cream into the chocolate mixture, being careful not to deflate the mixture, and pour into the prepared pan. Sprinkle the reserved 2 tablespoons of the nut mixture over the top, wrap the pan with plastic wrap, and refrigerate overnight.

To serve, slice the cake using a thin, sharp knife dipped in warm water, and arrange on 12 plates. Drizzle the orange-caramel sauce to the side of each slice and serve.

Clear Orange-Caramel Sauce:

1 1/2 cups sugar
1/2 cup water
1 tablespoon grated orange zest
1 tablespoon fresh lemon juice
3/4 cup fresh orange juice

Combine the sugar, water, orange zest, and lemon juice in a medium heavy saucepan and cook over medium-high heat, stirring constantly, until the sugar dissolves. Once the sugar dissolves, stop stirring and continue to cook until the mixture thickens and turns golden brown, 10 to 15 minutes.

Remove from the heat and add the orange juice (the mixture will bubble up). Return to medium-high heat and cook, stirring constantly, for 1 minute. Remove from the heat and let cool slightly. Strain through a fine mesh strainer into a bowl and cool to room temperature before serving. (The sauce will thicken as it cools.) Yield: 1 3/4 cups



White Chocolate Bread Pudding

- 4 tablespoons unsalted butter, melted, plus 2 tablespoons room temperature
- 4 large eggs, lightly beaten
- 1 1/4 cups light brown sugar
- 3 cups heavy cream
- 1 cup milk
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon ground cinnamon
- 1 cup dried cherries
- 6 cups day-old bread cubes (1/2-inch)
- 6 ounces white chocolate, chopped
- 2 ripe bananas, diced into 1/2-inch pieces
- 2 tablespoons dark rum
- 2 tablespoons banana liqueur
- **Drunken Monkey Ice Cream**, recipe follows
- **Chocolate Sauce**, recipe follows
- Fresh mint leaves, for garnish
- Powdered sugar, for garnish

Preheat the oven to 350 degrees F. Brush a 14-inch oval baking dish with 2 tablespoons of butter. In a large bowl whisk together the eggs, 1 cup brown sugar, cream, and milk. Add the vanilla, cinnamon, cherries, bread, and chocolate, and stir to blend thoroughly.

Set a 10-inch sauté pan over medium-high heat and add the 2 tablespoons of the room temperature butter to the pan; once melted, add the diced bananas to the pan and sauté for 3 minutes.

Add the remaining 1/4 cup brown sugar to the pan and sauté until the sugar is melted, about 2 minutes. Remove the pan from the heat and add the rum and banana liqueur to the pan. Return the pan to the heat and ignite the alcohol. Once the flames die out, fold the bananas into the bread pudding base.

Stir the remaining 2 tablespoons butter into the mixture and pour into the baking dish. Bake until firm, about 1 hour. Remove from the oven and allow to cool on rack until just warm.

Place a square of the pudding down on the plate, with a scoop of the Drunken Monkey Ice Cream. Drizzle the Chocolate Sauce over the ice cream and bread pudding and garnish with the mint leaves and powdered sugar.

Chocolate sauce:

1 cup heavy cream
8 ounces semisweet chocolate, chopped
2 teaspoons vanilla extract

In a small, heavy saucepan, bring the cream to a bare simmer over low heat. Place the chocolate pieces in a medium bowl. Pour the cream over the chocolate and let sit for 2 minutes. Whisk in the vanilla and continue whisking until the sauce is smooth and thickened. Let the sauce cool to room temperature before serving. Yield 1½ cup.

Drunken Monkey Ice Cream

2 cups milk
1 cup heavy cream
1/2 vanilla bean, cut and seeds scraped
1 cup mashed ripe banana
1/3 cup sugar
4 egg yolks
1/4 pound white chocolate, chopped
1/4 cup rum
1/2 cup crushed cashew brittle, recipe follows
3 1/2 ounces semi-sweet chocolate, about 1/2 cup
4 teaspoons vegetable oil

In a 2-quart saucepan set over medium heat, add the milk, cream, vanilla bean, pod seeds and the banana. In a medium-sized bowl, combine the sugar and egg yolks and beat, using a whisk, until pale yellow and smooth. Pour about 1 cup of the milk and cream mixture into the egg yolk mixture and whisk thoroughly.

Add the egg yolk mixture to the saucepan and simmer gently, stirring with a wooden spoon. Be sure to stir inside the corners of the pan. As the custard cooks, it will thicken, and be able to coat the back of a spoon. This will take about 5 minutes. Remove the custard from the heat and strain through a fine mesh sieve, into a clean non-reactive bowl.

Add the white chocolate to the custard and stir to melt the chocolate. Once the chocolate is melted, pour the rum into the bowl and stir well to blend. Refrigerate the custard and allow it to chill for at least 2 hours before proceeding.

Once the custard is cool, pour the ice cream base into an ice cream maker, and follow the manufacturer's instructions on how to properly freeze the custard. When the ice cream is partially frozen, add the cashew brittle to the base and continue to churn the machine.

While the ice cream is churning, melt the chocolate with the vegetable oil over a double boiler. Stir the chocolate as it melts to keep it smooth. Once the chocolate is completely melted, drizzle it into the ice cream. As the hot chocolate hits the cold cream, it will cool and form into shards.

Continue to churn the ice cream until it is nearly completely frozen. Remove from the machine and place in an airtight container. Freeze for at least 4 hours, and preferably overnight.

Yield: 1 quart