

# Teen & Parent: Chocolate Lover's Desserts

February 2011

## Menu:

Chocolate Pound Cake with Toffee Sauce

Bittersweet Chocolate-Orange Crostada with  
Sea Salt and Whipped Cream

Chocolate Soufflé Cookies

Milk Chocolate Pudding Shots with  
Vanilla Bean Whipped Cream



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## **Chocolate Pound Cake with Toffee Sauce**

**makes 2 9x5 loaf pans or 1 8x8 pan**

### **For the cake:**

5 oz unsweetened chocolate, chopped  
1/3 cup cream cheese, room temperature  
3 eggs  
1 cup butter, melted and cooled  
1 3/4 cup white sugar  
1/2 cup brown sugar  
1 tbl vanilla extract  
3 cups all-purpose flour  
1 tsp baking soda  
1 tsp salt  
1/2 tsp baking powder  
1/2 cup semi sweet chocolate chips

### **For the sauce:**

1 1/4 cup heavy cream  
1/3 c dark brown sugar  
1 1/2 tbl molasses  
pinch salt

### **\*\*\* Preparation \*\*\*\***

#### **For the cake:**

Preheat oven to 325 degrees. Butter and flour 2 9x5 loaf pans OR 1 8x8 cake pan (the cake pan will generate a taller pound cake). Combine the unsweetened chocolate and 1 cup water in small saucepan over medium heat. Stir occasionally until melted. Remove from heat and let cool a couple minutes. Whisk in the cream cheese until smooth. Meanwhile, combine the eggs, butter, sugars and vanilla in the bowl of an electric mixer. Mix until well combined - about 30 seconds. Stir in the chocolate mixture and beat to combine. In another bowl, whisk together the flour, baking soda, salt, baking powder and chocolate chips. Add this mixture to the eggs mixture and stir until just incorporated. Pour the batter into the prepared pan. Bake for 40-50 minutes until a tester inserted into the center of the cake comes out clean. Let cool in pans for 5 minutes. Remove from pan and let cool at least 30 minutes before serving.

#### **For the sauce:**

Combine the cream, sugar, molasses and salt in a pot and cook over medium heat until bubbling (WATCH carefully so it doesn't boil over), stirring often so the sugar melts. Once bubbling, reduce heat and cook for 5 minutes until thickened - it should coat the back of a spoon. Remove from heat and leave at room temperature to cool slightly while baking the cake. Serve the cake cut into squares drizzled with the room temperature sauce.

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## **Bittersweet Chocolate-Orange Crostada with Sea Salt and Whipped Cream**

### **8 servings (2 small crostadas)**

1 cup heavy cream  
1 tsp orange zest  
1 cinnamon stick  
1 1/4 c bittersweet chocolate chips, (or finely chopped bittersweet chocolate)  
1 round store-bought pie dough  
sea salt, as needed  
1 cup heavy cream  
1/4 cup powdered sugar

### **\*\*\* Preparation \*\*\*\***

Preheat oven to 375 degrees.

In a small pot, combine 1 cup cream, orange zest and cinnamon stick. Place over medium-high heat. Place the chocolate chips in a medium bowl. As soon as the cream begins to bubble, remove from heat and pour over the chocolate. Let sit for a few seconds and then stir until the chocolate melts and a smooth sauce is formed -- about 1 minute. Place in the fridge to solidify for about 30 minutes.

Meanwhile, cut the dough in half, form two balls and then roll back out into two circles, about 1/4-inch thick. Place on a parchment-lined baking sheet.

Spoon the chilled chocolate mixture (should be solid enough to spoon) into the center of each round, leaving a 1-inch border of dough around the chocolate. Fold the edges of the crust up and over the chocolate. Sprinkle the chocolate lightly with salt. Place in the fridge for 15 minutes.

Bake for 25-30 minutes until the dough is golden. Remove and let cool at least 30 minutes before slicing each crostada into quarters to serve.

Whip the 1 cup cream with the powdered sugar until thick and glossy -- serve a dollop on top of each piece of crostada.

## **Chocolate Souffle Cookies**

**makes about 36 cookies**

6 oz bittersweet chocolate  
1/4 tsp ground cinnamon  
1/8 tsp ground nutmeg  
1/8 tsp ground cloves  
1/4 tsp salt  
2 large egg whites  
1/8 tsp cream of tartar  
1/4 cup sugar  
1/2 tsp vanilla extract  
3/4 cup finely chopped walnuts

### **\*\*\* Preparation \*\*\*\***

Preheat oven to 350 degrees.

In a double-boiler, melt the chocolate. Once smooth, remove from heat and stir in the cinnamon, nutmeg, cloves and salt. Set aside, off the hot water, to cool slightly.

In a standing mixer, beat the egg whites and cream of tartar with the whisk attachment on high until soft peaks form. With machine running, slowly sprinkle in the sugar and vanilla, scraping down the sides of the bowl as needed. Beat until egg whites hold stiff peaks but are not dry.

Remove the bowl from the mixer and fold in the chocolate and the walnuts, being careful not to deflate the whites too much. Immediately drop the batter into mounds onto a silicone-lined baking sheet, leaving about 1-inch between each cookie.

Bake for about 10-12 minutes or until cookies are shiny and cracked. They should be dry to the touch, but still soft and gooey in the center. Remove from the oven and let cool. Once cool enough to handle, remove onto a cooling rack to cool completely.



## **Milk Chocolate Pudding Shots with Vanilla Bean Whipped Cream**

### **about 4 cups pudding**

3 cups whole milk

1/4 cup cornstarch

1/2 cup sugar

6 oz chopped milk chocolate

1 tsp vanilla extract

1 cup heavy whipping cream

1/4 cup powdered sugar

2 tsp vanilla extract or vanilla paste

### **\*\*\* Preparation \*\*\*\***

Whisk together the milk, cornstarch and sugar in a bowl set over a pot of simmering water. Cook, whisking often, until mixture is very hot. Whisk in the chocolate and stir to melt. Cook for about 3-5 minutes until mixture is very thick (mixture must come up to near boiling point for the cornstarch to thicken). Remove from heat and stir in vanilla. Immediately scoop into individual serving dishes and cover with plastic wrap (let the plastic wrap touch the top of the pudding to prevent a skin from forming) and chill for at least an hour or until cold.

Meanwhile, whip the cream with the powdered sugar and vanilla until it forms soft peaks.

Serve the chilled pudding topped with the whipped cream.