



FREE
Chocolate
e-book



chocolate recipes
to enjoy
everyday!

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Chocolate

There are lots of varieties and brands of chocolate and chocolate items.

I want to share with you which are my favorites.

I love dark chocolate and most of the recipes I make reflect that. If by chance you love milk chocolate, feel free to change out the noted chocolate for your favorite.

[Chocolate Chips](#) at this time my favorite chips are Ghirardelli 60% Cacao. I use it most often, but prefer Nestle Toll House Semi Sweet in Chocolate Chip Cookies.

[Cocoa](#) I use dutch cocoa, I love the flavor and think it really does make a difference in the end result of baked items vs regular cocoa. For melting: for melting chocolate I often use Merkins or Guittard Dark.

[Chocolate Candy Melts](#) they have a delicious flavor and melt smooth and creamy with no lumps and dry with a pretty sheen (not dull) great for chocolate curls, dipping items into chocolate to cover them, like strawberries, pretzels, marshmallows, cookies and cake pops. I purchase chocolate melts at baking supply stores near me or online. I don't prefer Wilton, I don't find the flavor to be that good.

And [Vanilla](#) yes this is about chocolate, but I didn't want to forget to mention when making delicious chocolatey items the importance of the vanilla you choose is often as important as the chocolate. Better quality products produce better results. Don't skimp on the vanilla, I love Tahitian Vanilla and Madagascar Vanilla and Vanilla Bean Paste. I don't often use artificial vanilla, the exception is when I need the item to stay white-white, then I use clear double vanilla (LorAnn's) I purchase vanilla most LorAnn's brand at baking supply stores near me or I order it online. I like LorAnn's Brand of Flavors.



Let's start off with making chocolate curls:
they are super-cute and easy. Really!

All you need is a chocolate bar and a vegetable peeler.

The trick is the temperature of the chocolate bar, if it's too cold, it won't curl. Putting it on the window sill to warm it for a few minutes in the winter works. In the summer room temperature is usually good, unless you have your air temp so low your house is cold :) You don't want it soft, that would be a mess, but as you curl the chocolate you will see slightly warm (before melting) is good.



Another way to make chocolate curls is to melt chocolate candy melts or chocolate with vegetable shortening (about 4 oz chocolate to 1/2-1 tablespoon shortening) and spread it thin on the back of a baking sheet. Chill it for a few minutes (not a long time) and then curl it with a pastry scraper or a metal spatula.

The same rules apply as the chocolate bar, the colder it is the harder it will be to curl. You can place the empty baking sheet in the fridge or freezer first and then spread the melted chocolate over it and it will often firm up on the counter.



Decorating cake doesn't have to be time consuming. Cold cakes frost easier than room temperature cakes. Refrigerate the cake for an hour will help lots. Adding frosting and chocolate curls instantly makes any cake prett. A quick alternative to easy decorating is sprinkles (the jimmy type or nonpareil, not the sugar type). They come in every color of the rainbow and look great on cakes.



How to make the best tasting Chocolate Syrup

Ingredients

- 1 cup water
- 1½ cups sugar
- 1 cup dutch cocoa powder
- ½ teaspoon salt
- 1 teaspoon vanilla extract (I use Tahitian Vanilla extract)

Instructions

1. In medium saucepan combine water, sugar, cocoa and salt.
2. Which over medium heat until it comes to a boil.
3. remove from heat
4. add vanilla
5. let cool and place in jar.



I will be sharing Italian Chocolate Cream Soda Recipe with you and this syrup makes it perfect!

This is the recipe for the cover photo

Chocolate Cake



Chocolate Cake Recipe

this recipe makes one 13x9 sheet cake. Double this recipe for a two layer 13x9 sheet cake.

Ingredients

- ¼ cup butter-softened
- 1½ cups sugar
- 2 teaspoons vanilla
- 2 eggs
- ½ cup dutch process cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup buttermilk (or ½ cup milk+ 2 teaspoons vinegar)
- ½ cup boiling water
- 1 ¾ cups flour

Instructions

1. Beat butter and sugar until fluffy.
2. Add in vanilla and one egg at a time and mix well on medium.
3. Next add in flour, cocoa, baking soda and salt slowly add in buttermilk and mix until creamy, add in boiling water and beat until smooth.
4. Pour batter into a 13x9 pan prepared with a baking spray or lined with parchment paper.
5. Bake at 350 degrees for 35 minutes, or until toothpick comes out clean. Cool 15 minutes then remove from pan if desired. This cake cuts easily if left in pan for easy transport.





chocolate cream cheese frosting

Ingredients

- ½ cup butter
- 4 oz. cream cheese
- 3½ cups powdered sugar
- ¼ cup heavy cream

Instructions

1. Beat room temperature butter with room temperature cream cheese until smooth.
2. Add in powdered sugar and heavy cream and whip on high until all mixed and creamy.
3. This amount will frost a single layer 13x9 cake.
4. Double this recipe for a 2 layer 13x9 cake for filling the cake and frosting the top.
5. Frosting will be fine at room temperature for 24 hours, then it's best to refrigerate it.





Chocolate Chip Cookie Cake

Creamy Buttercream Frosting

Ingredients

- 1 cup butter
- 1 cup shortening
- 5 cups powdered sugar
- 1 teaspoon vanilla extract
- 8 drops white food coloring
- ½ cup heavy cream

Instructions

1. Beat butter and shortening, add sugar, vanilla, coloring and cream and mix until smooth and creamy.
2. Place in piping bag with a round tip. I used a 2A tip, it allowed just the right amount of frosting to come out without it piling up too high.
3. Place cake in fridge overnight so the cookies soften with the frosting to make it easier to cut.

Notes

I made this cake a day ahead 6 dozen chocolate chip cookies baked crisp, so they hold up to the frosting. They will soften up when refrigerated. ¾ cup chocolate chips for top I used Nestlé Toll House Cookie Recipe for the cookies

I baked all 6 dozen cookies with a 2 tablespoon size scoop so each cookie was 3". Two batches of Toll House Cookies from scratch, recipe on package of Nestle Chocolate Chips.





chocolate covered bacon

Ingredients

- 1 lb thick cut bacon
- ½ cup chocolate candy melts
- wood skewers
- coarse kosher salt

Instructions

1. Thread bacon on wood skewers in a back and forth motion
2. Bake bacon on a rack inside a baking pan lined with foil in the oven at 400 degrees until crisp (about 40 minutes)
3. Alternatively, you can bake the bacon flat on the baking rack.
4. Let bacon cool for 10 minutes.
5. Chill the bacon for 5 minutes.
6. Melt chocolate in microwave at 50% power for 1 minute stir until it's all melted (add additional time if needed)
7. Brush chocolate on bacon with a silicone brush.
8. The chocolate will harden on the cooled bacon quickly, if you need to you can place the chocolate covered bacon in the fridge to quick chill it. It's best eaten at room temperature.
9. Store in fridge after 24 hours.





Mini S'more Pies



Mini S'more Pies

Ingredients

- ¼ cup graham cracker crumbs
- 4 tablespoons butter
- ¾ cup heavy cream
- 4 oz. chocolate (I prefer 60% cacao Ghirardelli chocolate) remember the better the chocolate you use the better the flavor
- 1 tablespoon butter
- 6 jumbo marshmallows

Instructions

1. Mix the graham cracker crumbs with the butter until the graham cracker crumbs are all coated if pressed together they will stick to each other. Using a pastry cutter makes the mixing easy. Alternative you can use a fork.
2. Place two tablespoons of graham cracker mixture into each jar lid and press the crumbs firmly into the lid like you would a pie crust in a pie plate. Using a mini tart shaper helps, using the bottom of a small measuring cup works well also.
3. Press the graham mix until it's pressed nicely into the lids.
4. Heat heavy cream for about 1 minute in the microwave then pour chocolate into cream, let stand 3-4 minutes. Stir until chocolate is fully melted and then add in 1 tablespoon butter and mix until all smooth.
5. Fill pie crusts with chocolate mixture. place in fridge to set quickly or leave on counter to firm up over a few hours. (the fridge will set the crust more firm than the counter, if you like a messier crumbly crust the counter is fine. You can always pop them in the fridge for 15 minutes to chill them if needed)
6. Place jumbo marshmallows on top of chocolate and toast under hi heat broiler for 1-2 minutes or toast with a torch.





Chocolate Chip Cake

Chocolate Chip Cake

Ingredients

- 3½ cups cake flour
- 1½ cups whole milk (room temperature)
- 6 egg whites + 3 eggs (room temperature)
- 3 teaspoons vanilla extract
- 2½ cups sugar
- 2 tablespoons baking powder
- 1½ teaspoon salt
- 1 cup+ 2 tablespoons butter (cut into 1" pieces)
- 2 cups mini chocolate chips
- 3 tablespoons flour

Instructions

Make Fudge Sauce

Be sure milk and eggs are at room temperature and take butter out of fridge now too.

place mini chips in a separate bowl with 3 tablespoon flour and mix to coat chips.

Preheat oven to 350 degrees.

Prepare 3 8" round pans with parchment and a baking spray.

Blend milk, eggs, and vanilla in a medium bowl.

In large bowl with mixer add flour, sugar, baking powder and salt.

Mix on low and add butter until blended.

Pour half the milk mixture into the flour mixture and beat on medium for 2 minutes.

Add the remaining milk mixture and mix for one minute.

Separate batter evenly in the three cake pans.

I stir in the chocolate chips into each cake pan, I prefer to hand mix them in. If they are in the mixer they tend to start to meld and break apart.

You can hand mix them into the batter before separating it also.

Each cake has about 3 cups of batter.

Bake cakes for 25-35 minutes or until toothpick comes out nearly clean. Don't over-bake as cake dries out easily. Keep an eye on it testing each minute after 25 minutes.

Allow cakes to cool, then turn them out onto cooling racks to completely cool.

wrap cakes in plastic wrap and place in freezer to chill.

This makes it easier to decorate large cakes.

You can freeze them for an hour, two or over night or longer if needed.

Unwrap cakes when you remove them from the freezer and allow them to thaw for 15 minutes.

To assemble cake:

Place first cake onto cake plate, (ideally on top of a swivel rounder for easy decorating)

Pipe around the edge of cake creating a damn for fudge to stay onto cake and not drip out sides.

Place ½ cup or so of fudge. Spread evenly with offset spatula.

Place second layer of cake and repeat with frosting damn and fudge.

Then place third layer of cake on top and crumb coat cake.

Chill cake for 10 minutes then spread icing over cake with spatula.





Oatmeal Chocolate Chip Cut Out Cookies

Ingredients

- o 1 cup butter
- o 1 cup brown sugar
- o 1 egg
- o 1 1/2 cup flour
- o 2 teaspoons vanilla extract
- o 1 teaspoon cinnamon
- o 2 teaspoons baking powder
- o 1 1/2 cups Old Fashioned Quaker Oats (chopped smaller)
- o 1 cup mini chocolate chips

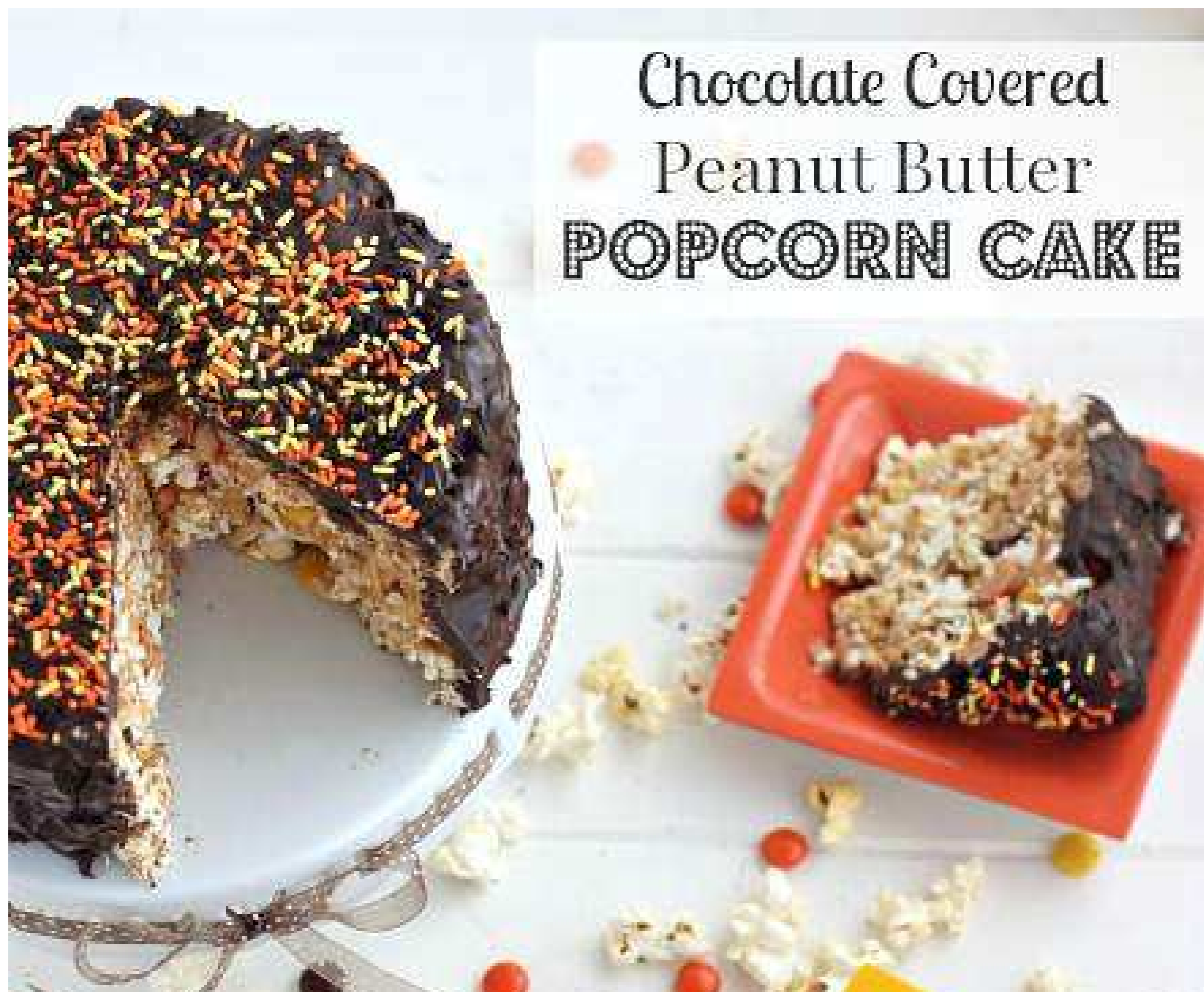
Instructions

1. Beat butter and sugar.
2. Add egg and mix.
3. Add flour, vanilla, cinnamon, baking powder and oats.
4. Mix well, then stir in chocolate chips.
5. Roll out dough on WELL floured surface with floured rolling pin.
6. Cut with floured cookie cutter.
7. Place on parchment lined cookie sheet and bake at 350 degrees, for 7-9 minutes until golden.
8. Makes 4 dozen cookies.

Notes

Chocolate Drizzle Melt chocolate over a double boiler, drizzle over cookies on parchment paper then pick up each cookie and place it on a cooling rack so the chocolate can firm up. If it's HOT in your kitchen, place cookies on rack in refrigerator for a few minutes to set up. I like Ghiradelli 60% Cacao Chips for this.





Chocolate Covered Peanut Butter POPCORN CAKE

Chocolate Covered Peanut Butter Popcorn Cake

Ingredients

- 1 bag microwave Jolly Time Popcorn
- 16 oz mini marshmallows
- 3 tablespoons butter (divided 2 tablespoons and 1 tablespoon)
- ¼ cup peanut butter
- 1 cup candy coated peanut butter candies
- 1 lb chocolate melting wafers
- sprinkles

Instructions

1. Cook popcorn in microwave according to package directions.
2. In medium saucepan heat marshmallows, 2 tablespoons butter and peanut butter until it's smooth and creamy.
3. Place popcorn in a large bowl.
4. Pour marshmallow mixture over popcorn and stir until it's coated all the popcorn.
5. Stir in peanut butter candies.
6. In a baking pan (I used a 7 inch pan with a with removable bottom) butter the bottom and sides with remaining 1 tablespoon of butter (you may only need ½ tablespoon butter) be sure the pan is coated completely
7. Place pan in refrigerator so it chills and popcorn mixture is set about an hour.
8. Remove popcorn cake from pan,
9. place the cake on a tray with a slotted cooling rack so the chocolate that is poured over will drip and not pool at the bottom of the cake.
10. Melt the chocolate completely.
11. Pour chocolate over popcorn cake.
12. Use an offset spatula to spread the chocolate over the top evenly and down the sides until the whole cake is covered.
13. Top with sprinkles.
14. Place cake in refrigerator to set chocolate about 10 minutes.
15. Remove from refrigerator.
16. Cake can remain at room temperature until served.





Chocolate Oatmeal



Chocolate Oatmeal

Ingredients

- o 1 cup old fashioned oats
- o ¾ cup water
- o 2 tablespoons milk
- o ¼ cup chocolate chips

Instructions

1. Place oatmeal and water in microwavable bowl.
2. Heat on high for one minute.
3. Add milk and chocolate chips, stir until chocolate is melted.

BONUS:
2 minute recipe



Chocolate Oatmeal



Chocolate Spaghetti



Chocolate Spaghetti

Ingredients

- 8 oz cooked spaghetti
- 2 tablespoons butter
- 4 oz cream cheese
- ½ cup powdered sugar
- ¼ cup heavy cream
- 1 cup Hershey's Special Dark Chocolate Chips

Instructions

1. In a medium pan, heat butter and cream cheese on medium heat.
2. Whisk in powdered sugar, and heavy cream.
3. This whisk in chocolate chips until the sauce is smooth and creamy.
4. Place spaghetti into pan and coat well with chocolate sauce.
5. Serve sprinkled with powdered sugar. (or sprinkles or whatever you like, I think Hershey's Heath Toffee Chips will be delicious on top too)

Notes

Double the sauce recipe for a pound of pasta, trust me you'll want to have plenty of this if you are sharing it!





Easy Caramel Filled Cookies



Easy Caramel Filled Chocolate Cookies

Ingredients

- 1 Chocolate Cake Mix
- 2 eggs
- ¼ cup oil
- 36 Rolo candies

Instructions

1. Combine cake mix, eggs and oil.
2. Wrap 2 Tablespoons around each unwrapped Rolo Candy.
3. Bake in 350 degree oven for 8-10 minutes.
4. Dust with powdered sugar when cooled.





Chocolate **Peanut Butter** Chocolate Chip Cookies

Chocolate Peanut Butter Chocolate Chip Cookies

Ingredients

- ¾ cup butter
- ½ cup peanut butter
- ¾ cup sugar
- ¾ cup brown sugar
- 2 teaspoons vanilla extract
- 2 eggs
- 2¼ cups flour
- ½ cup dutch cocoa
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups chocolate chips

Instructions

1. In mixer bowl beat butter and peanut butter together
2. add in both sugars and vanilla
3. mix in eggs until completely combined
4. Add in flour, dutch cocoa, baking soda and salt, mix until combined
5. Add in chocolate chips
6. place 3 tablespoon sized scoop (Large scoop) on parchment lined baking sheets about 2 inches apart, don't over crowd you baking sheets
7. Bake at 375 degrees for 10-12 minutes
8. Remove baking sheet from oven, the cookies can cool on the baking sheets (If you move large cookies when they are still hot, they tend to break) that is why these are baked 10-12 minutes they still cook until the pan cools. I use thick baking pans they take time to cool down (If you use thin baking sheets you may need to adjust the time) you want to cookies to have a slightly firm bottom and the top should be all set up. If your cookies need another minute or two check them often, but don't over bake them, remember they will still be bake more on the hot pan after you remove them from the oven.
9. Cookies are big and will be chewy in the center.





Chocolate Chip No Bake Cheesecakes

Ingredients

- 12 chocolate chip cookies (I used Chips Ahoy)
- 2 tablespoons butter
- 2 packages cream cheese (*room temperature)
- 2 teaspoons vanilla extract
- $\frac{3}{4}$ cup brown sugar (use $\frac{1}{4}$ cup if you like things sweet)
- $\frac{3}{4}$ cup mini chocolate chips (1/2 cup for batter, $\frac{1}{4}$ cup for topping)
- 8 mini chocolate chip cookies or larger cookies cut into pieces for the top

Instructions

1. In a food processor blend cookies with butter.
2. Then press a tablespoon and a half of the mixture into each jar.
3. Press the mixture so it's firm in the bottom of each jar or it will get all mixed in the cheesecake batter and won't be on the bottom.
4. Next with a mixer, whip the cream cheese until smooth. (If you cream cheese has not been left at room temperature for an hour, place it unwrapped on a plate and use the defrost feature of your microwave to take the chill off of it, about 30 seconds at a 30% power, do that twice if once was not enough. You don't want to heat the cream cheese, but it won't mix smoothly if it's cold)
5. Next add in the brown sugar and mix until it's well blended, then add the vanilla extract and heavy cream. Whip until the mixture is fluffy.
6. Mix in $\frac{1}{2}$ cup mini chocolate chips.
7. Place mixture into a gallon plastic bag seal it, then cut off one of the bottom corners and pipe the batter into the jars over the cookie crust.
8. Top the jars with the remaining chocolate chips and a small cookie.
9. Place jars in the fridge to chill completely. At least an hour.
10. If you want to place the lids on the jars, don't fill each jar so high





Chocolate Espresso Pudding Pie

Chocolate Espresso Pudding Pie

Ingredients

- 2½ cups whole milk
- ½ cup sugar
- ¼ cup cornstarch
- 3 eggs
- ¼ teaspoon salt
- 8 oz chocolate (I use Ghirardelli 60% Cacao Chocolate Chips)
- 2 teaspoons instant espresso powder
- 4 tablespoons butter

Instructions

1. *you will need to bake a pie crust first.
2. Alternatively you can pour the pudding into dishes.
3. In saucepan over medium heat, whisk milk, sugar, cornstarch, eggs and salt.
4. As soon as it's warm, pour in the chocolate chips, butter and espresso powder.
5. Whisk until it comes to a full boil.
6. Stir constantly for a minute.
7. Remove from stove.
8. Pour into pre-baked pie crust.
9. Allow to cool at room temperature, then place in refrigerator until fully chilled.

Notes

*if your pudding is not super smooth, pour it through a fine strainer before pouring into the pie crust.

**top with fresh whipped cream and chocolate curls



Chocolate Espresso Pudding Pie



Dark Chocolate
FUDGE CAKE

Dark Chocolate Fudge Cake

Ingredients

- 1 cup unsweetened Hershey's Special Dark Cocoa
- 2 cups boiling water
- 2¾ cups sifted flour
- 2 tsp. baking soda
- ½ tsp. salt
- ½ tsp. baking powder
- 1 cup butter
- 2½ cups sugar
- 4 eggs
- 1 tsp. vanilla extract
- additional ingredients for fudge filling and frosting are needed

Instructions

1. Preheat oven 350 degrees
2. In a medium bowl combine cocoa with water mixing with wire whisk until smooth.
3. Cool completely.
4. Whisk flour with baking soda, salt, and baking powder so there are no lumps.
5. In large bowl beat on high, butter, sugar, eggs, and vanilla until light about 5 minutes.
6. On low speed beat in flour mixture and cocoa mixture.
7. Do not over beat.
8. Prepare 3 8" baking pans with parchment on the bottom and baking spray on the sides for easy removal of cake after it's baked.
9. Divide the batter evenly in the 3 pans.
10. Bake for 30-35 minutes or until a toothpick comes out clean.
11. Cool cake in the pan, then turn the cake out on a cooling rack to be sure they are completely cooled. I refrigerate or freeze my cake so it's cold when the frosting goes on and the layers are easy to handle. It also seems to help that the cake stays moister if I freeze them. A couple hours or overnight.
12. I wrap the cake layers in plastic wrap and unwrap them when I take the out of freezer and in about 10 minutes begin assembling the cake.
13. Baking strips around the outside of the cake pans REALLY helps the cakes bake evenly. Trust me, I do not like to level cakes, and they are a life saver. If you don't have them, wet towel strips and pin them around the edge of the pans so the batter bakes evenly.
14. [Fudge Sauce Recipe](#)
15. Place ¾ cup in between each cake layer and smooth almost to the edge.
16. [Italian Buttercream Frosting Recipe](#)
17. Add a tablespoon of instant coffee, ground fine (I press the coffee with a spoon into a strainer until it's a powder) to the frosting along with 1 cocoa.
18. Spread a thin layer of frosting over cake and refrigerate for 15 minutes then frost with remaining frosting.
19. Drizzle hot fudge over the cake and spread with an offset spatula on top.
20. Place cake into the fridge to chill the fudge so it doesn't drip down totally.
21. Remove cake an hour before serving.



How to make Hot Fudge Sauce

Ingredients

- ¾ cup heavy cream
- ½ cup corn syrup
- ½ cup packed brown sugar
- ¼ cup unsweetened Dutch-process cocoa powder
- ¼ teaspoon salt
- 6 oz ghiradelli 60 % Cocoa Chips
- 2 tablespoons butter
- 1 teaspoon vanilla

Instructions

1. In medium saucepan, bring heavy cream, corn syrup, sugar, cocoa, salt 3 oz. chocolate chips to a boil over medium heat.
2. Stir until chocolate has melted.
3. Cook on low for 5 minutes.
4. Remove from heat, stir in the remaining 3 oz. chocolate chips, butter, and vanilla.
5. Stir until smooth.
6. Serve hot or pour into a canning jar and cool before placing lid on top.
7. Refrigerate after it has cooled.
8. Heat before serving if you want a smooth pouring sauce or spread on at room temperature for a thick fudge like frosting or filling.



Italian Buttercream Frosting

Ingredients

- 2 cups granulated sugar
- ¾ cups water
- 6 egg whites
- 1 pinch salt
- ¼ teaspoon cream of tartar
- 1¼ pounds butter, cubed (unsalted)
- 2 teaspoon vanilla

Instructions

1. Heat granulated sugar and water in saucepan until it reaches 245 degrees.
2. While the syrup is heating, mix egg whites on low until foamy with whisk attachment.
3. Add cream of tartar then mix on medium to high until stiff.
4. Pour hot syrup in a slow stream into egg whites while mixer is on high.
5. Beat for 8 minutes or until mixture is cool.
6. To help the mixers motor stay cool and prevent over heating place an ice pack on top of the motor and wrap ice packs around the sides of the bowl. You can tie them on with a thin dish towel.
7. Keep butter in fridge until this point.
8. Remove whisk attachment and put paddle attachment on mixer.
9. Add vanilla and butter in small cubes a bit at a time.
10. Beat until all butter is combined.
11. If it looks like it's separating or curdled or soupy looking, keep beating and keep the bowl cold if needed. The frosting will come together as long as you didn't add the butter while the syrup/egg mixture was warmer than room temperature.
12. The frosting will be smooth and creamy.

*To make the Italian Buttercream Frosting Chocolate add cocoa powder to it . The amount you add *will depend on the result you want. 1-2 tablespoons is nice and a light color, adding ¼ cocoa will give the frosting more chocolate flavor.





Chocolate Chip Cut Out Cookies

Chocolate Chip Cut Out Cookies

Ingredients

- 1/2 cup melted butter (salted)
- 2 cups brown sugar
- 2 teaspoons vanilla
- 3 eggs
- 2 1/2 teaspoons baking powder
- 3 cups flour
- 3 cups chocolate chips

Instructions

1. Preheat oven to 350 degrees.
2. Stir butter and brown sugar and together, then add vanilla and eggs on at a time, beat until each is incorporated.
3. Add baking powder and flour, mix well. Add chips and blend.
4. Flour your surface and roll out dough, cut with cookie cutter and bake on parchment lined baking sheet for 10 minutes.





How to make Chocolate Mousse

Ingredients

- 8 oz chocolate (the better quality chocolate you use the better the results) I prefer 60% cacao Ghirardelli
- 2 cups heavy cream (separated $\frac{1}{2}$ and $1\frac{1}{2}$ cups)
- 4 egg yolks
- 1 teaspoon vanilla extract

Instructions

1. Heat chocolate in a double boiler until melted.
2. In medium sauce pan, heat $\frac{1}{2}$ cup heavy cream on medium heat until tiny bubbles form all around the edges.
3. In a bowl whisk egg yolks, then stir this into the heated cream and cook until it reaches 160 degrees F.
4. Strain mixture if the eggs clump a bit, straining it will make the mixture smooth.
5. Whisk egg mixture into chocolate and allow it to cool. Place a bowl of cold water and ice under the bowl of egg mixture and chocolate to speed this along,
6. While the mixture is cooling, whip $1\frac{1}{2}$ cups heavy cream until stiff peaks form.
7. Gently blend cooled egg mixture into whipped heavy cream with a spatula and add vanilla extract.
8. Pour into dishes and refrigerate until cold. About 3 hours.



Chocolate Cake with Coffee & Cinnamon



Chocolate Cake with Coffee and Cinnamon

Ingredients

- 1 cup unsweetened cocoa
- 2 cups boiling water
- 2 ¼ cups sifted flour
- 2 tsp. baking soda
- ½ tsp. salt
- ½ tsp. baking powder
- 1 cup butter
- 2 ½ cups sugar
- 4 eggs
- 1 tsp. vanilla extract
- 2 teaspoons cinnamon
- 4 teaspoons instant coffee

Chocolate Pudding Frosting

- 2 3.4 oz boxes chocolate instant pudding
- 16 oz. heavy cream
- 16 oz. milk

topping

- 1 teaspoon cinnamon
- 1 teaspoon instant coffee
- sprinkles

Instructions

1. Preheat oven 350 degrees
2. In medium bowl combine cocoa with water mixing with wire whisk until smooth.
3. Cool completely.
4. Whisk flour with baking soda, salt, and baking powder so there are no lumps.
5. In large bowl beat on high, butter, sugar, eggs, and vanilla, cinnamon and coffee until light about 5 minutes.
6. On low speed beat in flour mixture and cocoa mixture.
7. Do not over beat.
8. Prepare 3 8" baking pans with parchment on the bottom and baking spray on the sides for easy removal of cake after it's baked.
9. Divide the batter evenly in the 3 pans.
10. Bake for 25-30 minutes or until a toothpick comes out clean.
11. Cool cake in pan, then turn cake out on cooling rack to be sure they are completely cooled. I refrigerate my cake so it's cold when the frosting goes on. A couple hours or overnight.
12. Prepare frosting right before you are ready to use it.
13. Whip cream, milk and pudding on high until fluffy.
14. Place about 1 cup of frosting in between the layers of cake and smooth it out with a spatula.
15. Place the remaining frosting on the top and sides of cake and smooth nicely.
16. Dust top with cinnamon and coffee through a sifter. Then add sprinkles before icing sets up.
17. Place cake in refrigerator to set up. Remove cake 30 minutes before serving so it's easy to slice and not too cold.





Chocolate Chip Scones

Ingredients

- 2 cups flour
- ½ cup brown sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup cold unsalted butter
- ½ cup heavy cream
- 2 eggs
- 1½ teaspoons butter vanilla extract (alternatively use 1 teaspoon vanilla extract and ½ teaspoon butter extract)
- ¾ cup chocolate chips

Instructions

1. Preheat oven to 400 degrees
2. Blend flour, brown sugar, baking powder and salt.
3. Cut in cold butter until mixture resembles coarse crumbs.
4. Add in heavy cream, eggs, extract and chocolate chips
5. Mix gently until combined, knead out on lightly floured surface.
6. Roll dough out between wax paper to ½ inch thick.
7. Cut with knife or cookie cutter.
8. Place on parchment lined baking sheet and bake at 400 degrees for 12-15 minutes until lightly golden and tested with toothpick comes out clean.





Chocolate Sprinkle Cookies

Ingredients

- 1 cup butter
- 1½ cups brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- ¼ cup cocoa powder (I used dutch cocoa powder)
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ cup chocolate sprinkles

Instructions

1. Preheat oven to 350 degrees
2. in mixer bowl cream butter and brown sugar until light and fluffy
3. add in one egg at a time mixing completely after each addition
4. mix in vanilla
5. in separate bowl place cocoa powder, flour, baking soda and salt and mix until well blended
6. add flour mixture to mixer bowl with butter and brown sugar on low until fully combined
7. cover bowl with plastic wrap and place in fridge until dough is chilled, at least 30 minutes.
8. roll two tablespoons of dough into a ball, then into the sprinkles
9. place each ball of dough on a parchment lined baking sheet 2 inches apart and bake for 9-11 minutes, edges will be slightly firm
10. allow cookies to cool on baking sheet

Notes

alternatively you can roll the cookie dough into granulated sugar



CHOCOLATE SODA

OLD FASHIONED EGG CREAM

@createdbydiane



Old Fashioned Egg Cream-Chocolate Soda

Ingredients

- chocolate syrup
- milk (half and half or heavy cream can be substituted)
- ice
- seltzer (sparkling water)
- whipped cream
- cherries
- sprinkles

Instructions

1. Pour 2 tablespoons chocolate syrup and 1-2 tablespoons milk into a glass
2. Give it a stir, add in ice.
3. Pour in seltzer.
4. Top with whipped cream, cherry and sprinkles.



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at www.createdby-diane.com

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recipe by email, sign up [HERE](#)

Thanks so much for supporting
my kitchen adventures,

Diane

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