

Susan's
Easy Chocolate Desserts



Chocolate and easy! What could
be better?

Flourless Chocolate Cake

| | |
|------------|--|
| 10 oz. | 70% dark chocolate |
| 5 oz. | Butter (10 tablespoons) |
| 7 large | Eggs, separated and brought room temperature (warm slightly for best results) |
| 1 cup | Sugar, divided in half |
| 1 teaspoon | Vanilla extract |



Additional: 9 inch springform pan, butter and sugar for coating

1. Prepare pan by coating with with butter and sprinkling with sugar. shake out excess sugar.
2. Melt chocolate and butter in a heat proof bowl over hot water. Allow to cool, but not solidify.
3. In a separate bowl, whip whites gradually until soft peaks just begin to form. Gradually add $\frac{1}{2}$ cup sugar while beating until the whites are stiff enough to hold their shape. Do not over beat.
4. In another large bowl, beat yolks and vanilla with the other $\frac{1}{2}$ cup of sugar until thick and lighter in color. Gradually fold in chocolate mixture.
5. Fold in $\frac{1}{3}$ of the beaten whites into the chocolate mixture. Then gently fold in the rest.
6. Pour gently into the prepared pan and bake at 350°F for about 40 minutes. Toothpick inserted in center of baked cake should come out clean. Serve with Vanilla Custard Sauce or in many other ways.

Can serve simply with powdered sugar



Also good with fruit and/or custard sauce.

Banana Chocolate Bread Pudding

6 cups Bread cubes, Italian (~ 9 oz.)
3 tablespoons Melted butter
6 large Eggs
1½ cups Milk
1¼ cups Half and half
1¼ cups Mashed banana (~2 large)
¾ cup Brown sugar
1 teaspoon Cinnamon
1½ teaspoons Vanilla extract
1 cup Chocolate chips

1. Grease or butter a 9 by 13 inch baking pan and set aside.
2. In a large bowl, toss bread cubes with melted butter.
3. In another bowl or 2 quart measuring cup, mix remaining ingredients, except for the chocolate chips. Stir into the bread and let sit for 5-10 minutes. Stir in chips.
4. Pour into prepared pan and spread evenly.
5. Bake at 350 °F for 40-50 minutes or until a knife inserted into the center comes out clean. Temperature should be at least 160 °F.
6. Serve with ice cream or whipped cream!

Only with chocolate ice cream for you!



You can skip the almonds, if you want.

One Bowl Chocolate Cake

I actually like to make this using two bowls

Dry Ingredients

| | |
|-------------|---------------------------|
| 2 cups | All purpose flour |
| 2 cups | Sugar |
| ¾ cup | Natural unsweetened cocoa |
| 2 teaspoons | Baking soda |
| 1 teaspoon | Baking powder |

1. Add all of the dry ingredients to a large mixing bowl. Whisk smooth.*

Wet Ingredients

| | |
|------------|-----------------|
| 1 cup | Milk |
| ½ cup | Vegetable oil |
| 1 teaspoon | Vanilla extract |
| 2 large | Eggs |
| 1 cup | Hot coffee |

2. Create a well in the center and put in the remaining ingredients, except the coffee. Mix well, starting in the center and then incorporating the dry ingredients. Don't over mix. (I like to mix the liquids first in a separate bowl, but then it's not a one bowl recipe anymore).

3. Gently stir in the coffee.

4. Pour into a 9 by 13 inch, greased, parchment lined, baking pan and bake at 350 °F for 35-40 minutes or until the top springs back when pressed lightly with your finger tip or a toothpick inserted into the center comes out clean.

5. Cool, slice and top.

*You may need to sift the dry ingredients if the flour and/or cocoa are lumpy. If you have a dedicated sifter, it doesn't need to be washed after each use as long as it stays dry. Just tap out the excess flour and store in a dry place. I store mine in a large plastic rectangular container that I can sift right into. Bake at 350 °F for 40-50 minutes or until a knife inserted into the center comes out clean. Temperature should be at least 160 °F.

6. Serve with ice cream or whipped cream!

You can use canned whipped cream and top with any fresh fruit!



Served with powdered sugar, whipped cream and a raspberry on top.

Mini Fudge Filled Chocolate Cakes

yields ~15 mini-cakes

Filling

4 oz. Chocolate bar, 60% cocoa

½ cup Heavy cream

1. In small pot, melt chocolate in heavy cream over low heat.
2. Refrigerate, covered, until firm.

Cakes

Dry Ingredients:

8 oz. Pastry flour

½ cup Cocoa

¾ cup Sugar

1 teaspoon Baking powder

¾ teaspoon Baking soda

¼ teaspoon Salt (optional)

Wet Ingredients:

1 cup Yogurt

2 large Eggs

½ cup Vegetable oil

1 teaspoon Vanilla extract

½ teaspoon Almond extract
(optional)

1. Preheat heat oven to 400°F. Prepare muffin pans by lining with muffin cups, or by greasing. (4 inch diameter tart pans work well, also.)
2. Mix together dry ingredients and sift into a large bowl. Set aside.
3. In separate bowl or large measuring cup, mix together the wet ingredients until will blended. No need to whisk super-smooth.
4. Add wet ingredients to dry ingredients all at once and gently mix until just blended. Don't over mix!
5. Gently scoop batter into prepared pans, filling each muffin cup or tart pan ½ to ¾ full. Place about 2 teaspoons of filling onto the center of each cake.
6. Bake at 400°F for ~15 minutes or until toothpick inserted into the cake is dry (try to keep it away from the filling).

Enjoy while warm from the oven ...



...or may be reheated later for ~10 seconds in the microwave to remelt the filling. Great with ice cream!