

**Chocolate challenge**

# Chocolate Recipes



# Chocolate recipes

## Chocolate milk

### Ingredients

- 1 cup milk, preferably whole
- 1tsp. cocoa powder
- 1tsp. icing sugar

### Instructions

1. In a small bowl, whisk together cocoa powder and powdered sugar.
2. In a tall glass, combine milk and cocoa powder mixture.
3. Blend at low speed until milk is chocolatey and frothy.

## Spiced hot chocolate

To make 2

### Ingredients

½ cup chopped dark chocolate  
2 cups milk  
1 teaspoon each of cinnamon and vanilla  
Option: 1 teaspoon chilli powder  
1 pinch sea salt

### Instructions

1. Melt the chocolate with a little of the milk in a small pot over medium heat.
2. Once it has melted, whisk in the remaining milk, cinnamon, chilli powder (optional) vanilla, and salt.
3. Enjoy your chocolatey drink!



# Chocolate recipes

## Hot Chocolate

Serves 6

### Ingredients

- 700ml whole milk
- 2 tbsp caster sugar
- 1tsp vanilla paste
- 1½ tbsp cornflour
- 1½ tbsp cocoa powder
- 70g dark chocolate, roughly chopped
- 20g milk chocolate, roughly chopped

2½ tbsp double cream

### Instructions

1. Warm the milk, sugar and vanilla paste in a medium saucepan until just steaming.
2. Put the cornflour and cocoa powder in a small mixing bowl, then spoon in a little of the warm milk.
3. Mix until just combined, then pour back into the pan.
4. Whisk for 4-5 minutes until well combined and thickened.
5. Add the dark and milk chocolate and let it melt. Stir in the double cream



# Chocolate recipes

## The ultimate hot chocolate!

**This works best when being made in a pan on a hob. If you need to use a microwave instead, heat the milk in a large mug for 30 seconds at a time and make sure you don't overheat.**

**Note, this recipe needs milk or a milk alternative – if your unit cannot use either of these, instead use a suitable instant hot chocolate powder and mix with hot water.**

### Ingredients

- 200 ml milk (any milk will work, so adapt to any allergies in your unit)
- 2 tsp cocoa powder
- 3 tsp sugar
- Any 'spare' chocolate (if using)

### Instructions

1. Warm the milk gently
2. Whisk in the cocoa powder, sugar and chocolate (if using). Keep whisking until all the cocoa powder has mixed in. Keep warming the mixture but do not let it boil.
3. Serve with some cream and marshmallows, or even some smores!



# Chocolate recipes

## **Milk Chocolate truffles**

serves 20 people

### **Ingredients**

- 300 g Milk chocolate, chopped
- 250 ml double cream
- 15 g butter, softened

Optional toppings to decorate: Desiccated coconut, finely chopped chocolate of your choice, cocoa powder

### **Instructions**

1. Put the chopped chocolate into a heat-proof bowl and set aside.
2. Pour the cream into a saucepan and bring to the boil.
3. Remove from the heat and pour over the chopped chocolate. Add the butter and stir until melted and you have a smooth milk chocolate ganache.
4. Leave to cool completely before covering and chilling for 2 hours -or until firm enough to shape.
5. Line separate plates with greaseproof paper and cover with your chosen decorations.
6. Remove the ganache from the fridge 10 minutes before you want to shape the truffles. Using a melon baller, small ice cream scoop or teaspoon, scoop the ganache into small balls.
7. Use your fingertips to quickly and gently roll into a smooth ball.
8. Roll in your chosen decorations to coat, before setting onto a plate.  
Repeat until you have used up all the ganache (you should have around 20 truffles).
9. Cover and chill until ready to serve.



# Chocolate recipes

## White chocolate truffles

### Ingredients

- 300g white chocolate Chopped
- 120ml double cream
- 30g unsalted butter
- Optional: ½ tsp rose water or other flavourings
- 2 tsp vanilla paste

To decorate: 200g white chocolate chopped. Optional toppings as chosen for decoration.

### Instructions

1. Melt the chocolate, cream and butter in a heatproof bowl over a small pan of just simmering water, or in the microwave in short blasts. Keep stirring.
2. Add the vanilla flavouring and stir in any extra flavourings (add gradually as the flavour will get stronger once chilled).
3. Transfer to a small dish and chill for approx 4 hrs or until set.
4. Using a melon baller, a teaspoon or clean hands, scoop truffles from the set mixture and roll into balls before transferring to a lined baking tray. Chill in the freezer for 30 mins to firm up.
5. To decorate, melt the chocolate the same way as in step 1, leave to cool a little, then drop the chilled truffles into the chocolate and lift out with a fork. Put back on a lined baking tray and sprinkle over any toppings, if using, and chill again in the fridge for 1-2 hrs, or freeze for 30 mins if you're in a rush, until set.
6. Store in a cool place or in the fridge until eating.



# Chocolate recipes

## Easy Chocolate Fudge

Makes 20–25 pieces

### Ingredients

- 340g (12oz) dark chocolate chips (do not use milk chocolate)
- 1 can sweetened condensed milk
- 1 tsp vanilla extract

### Instructions

- Line a 9×9 square tin with parchment paper (needs to cover the sides of the tin).
- Place the chocolate chips and sweetened condensed milk in a large bowl and microwave for one minute. Stir well to combine and allow the heat to melt the chocolate chips. If needed, microwave for another 30 seconds or so, until the chocolate is completely smooth.
- Stir in the vanilla extract, then quickly transfer the mixture to the lined tin and spread evenly.
- Refrigerate the fudge until firm, 2–3 hours.
- Cut the fudge while it's still cold and store in an airtight container. Fudge can be stored at either room temperature or the fridge. It will be softer at room temperature.



# Chocolate recipes

## **Baked Chocolate Doughnuts**

### **Ingredients**

- 150 g unsalted butter
  - 150 g caster sugar
  - 1 large egg
  - 150 g plain flour
  - 25 g cocoa powder
  - 1 tsp baking powder
  - 1/4 tsp salt
  - 100 ml whole milk
  - 1 tsp vanilla extract
- Optional: 150g dark/milk/white chocolate & sprinkles

### **Instructions**

1. Preheat your oven to 180C/160C Fan.
2. In a large bowl, add your butter and sugar and cream together until smooth.
3. Add in the egg and beat again.
4. In a different bowl, add your plain flour, baking powder, cocoa powder and salt, and whisk together until distributed evenly.
5. In a cup/bowl, add your milk and vanilla and whisk together as well.
6. Add half of the flour mixture, and half of the milk mixture to the butter mixture and beat till smooth. Add in the other halves and beat again until smooth. It should be a thickish chocolate looking cake batter when done.
7. Grease your mini doughnut moulds with low calorie oil spray/butter.
8. Pipe or spoon the mixture into the moulds. You want the mixture to be level with, or very slightly below the 'middle of the doughnut' so that it doesn't bake and overflow to form a weird blob.
9. Bake the doughnuts in the oven for 10-13 minutes. They should be a solid colour, and be starting to come away from the edges of the moulds.
10. Once baked, remove from the oven and turn the moulds upside down onto a cooling rack. After about two minutes, carefully remove the doughnuts from the moulds. Sometimes you might need to tap the top of the mould so that they doughnuts come out more easily. Once out, let them cool completely.
11. Optional: Carefully melt your chocolate of choice, and then dip the tops of the doughnuts in, and place chocolate side up onto a tray. Sprinkle with you chosen sprinkles and leave to set.





# Chocolate recipes

## **Chocolate chip Banana bread**

for 6 servings

### **Ingredients**

- 3 ripe bananas
- 75g butter, melted
- 100g sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- salt, to taste
- 185g plain flour
- 85g mini chocolate chips

### **Instructions**

Preheat oven to 350°F (180°C).

1. In a bowl, add the bananas and mash until smooth. Add in the melted butter and stir until well combined.
2. Add the sugar, egg, vanilla, baking soda, salt, and flour, and stir until the batter is smooth.
3. Add in the chocolate chips and pour the batter into a greased loaf pan. Top with additional chocolate chips.
4. Bake for 50 minutes to an hour, or until a toothpick comes out clean.
5. Cool completely before serving.



# Chocolate recipes

## Rocky road

Makes 16–20 squares.

### Ingredients

- 100g unsalted butter
- 225g plain chocolate, broken into pieces
- 2tbsp golden syrup
- 100g of your chosen chocolate addition (e.g. chocolate orange, crunchie, mars bar).
- 100g mixed milk and white chocolate chips
- 100g mini marshmallows
- 225g biscuits, broken into pieces
- Optional: add in some raisins or whatever else you fancy!

### Instructions

1. Line a 20cm square cake tin with baking parchment.
2. In a small pan, heat the butter, plain chocolate and golden syrup and stir together with a wooden spoon. Once melted together, leave to cool for 10 mins.
3. In a large bowl, place your chosen chocolate addition, milk and white chocolate chips, mini marshmallows, biscuits and mix together with the melted chocolate sauce.
4. Pour into the lined tin and leave to set in the fridge for a minimum of 2 hrs.
5. Remove from cake tin and slice into 16–20 snack-sized rocky road bars.



# Chocolate recipes

## Lantern tray bake

Serves: 18

### Ingredients

- 150g butter
- 150g plain chocolate
- 150g raisins
- 200g condensed milk
- 250g digestive biscuits, bashed in a bag into shards and crumb

### Instructions

1. Melt the butter and chocolate in a pan. Remove from the heat and mix in the other ingredients.
2. Pour into a greased 9 x 9 tin and refrigerate until set or overnight.
3. Cut into squares and serve.

## Chocolate pudding cups

### Ingredients

- 250ml Double Cream
- 1 Tbsp (28g) Cocoa Powder
- 150g Chocolate Chips ( Dark, Milk or White )
- 80g Maltesers/M&Ms or your choice + 20g for topping

### Instructions

1. To make the Chocolate Cups add the Double Cream to a heavy based pan and warm gently over a medium heat, once warm add in the chocolate chips and cocoa powder and whisk in until incorporated and smooth.
2. Take off the heat and add in the 80g chocolate of your choice, if using Maltesers crush a little first. Fold in then pour into two ramekins, add extra chocolate to the top.
3. Set in the fridge and then eat within 4 days.



# Chocolate recipes

## Mini chocolate Lava cakes

Serves 2

### Ingredients

- 1 Tsp (14g) Cocoa Powder Plus extra for the tin.
- 42g Of Unsalted Butter
- 80g Dark Chocolate Pieces
- 1 Tsp (14g) Plain Flour
- 2 Large Eggs (1 whole and 1 Yolk will be used )
- 2 Tbsps. (28g) Caster Sugar
- Pinch of Salt

### Instructions

Preheat the oven to 200c. Take a cupcake tin and butter two of the cups (use the middle outer ones ) Next coat them with a sprinkle of cocoa powder each. Set aside.

- 1.Place the butter in a microwave safe bowl and melt fully in 30 sec bursts.
- 2.Add in the chocolate and stir in until melted, it may need another 30 secs in the microwave.
- 3.In a separate bowl, add the whole egg and the yolk and whisk.
- 4.Add in the salt and sugar and whisk in.
- 5.Lastly add in the Tsp of Flour and the tsp of Cocoa Powder. Whisk in until it's a smooth velvety texture.
- 6.Separate the mixture between the two prepared cupcake cups and fill to the top but don't overfill.
- 7.Bake in the oven for 5 minutes exactly. Take out of the oven and leave to cool for 1 minute in the tin.
- 8.Flip the cakes onto a small plate. Eat immediately.

# Chocolate recipes

## **Chocolate ice cream**

### **Ingredients**

- 1 vanilla pod (or 2tsp vanilla bean paste)
- 400 ml double cream
- 400 ml whole milk
- 4 large eggs
- 175 g caster sugar
- 1 Tbsp. cornflour
- 200 g dark chocolate, finely chopped

### **Instructions**

#### Step 1

Halve the vanilla pod lengthways (if using) and scrape out the seeds. Add seeds and pod to a large heavy-based pan with cream and milk (or add vanilla bean paste instead). Heat until bubbles appear around the edge. Remove pod (if used).

#### Step 2

Meanwhile, beat yolks, sugar and cornflour in a large bowl until pale. Gradually mix in hot cream mixture and add the finely chopped dark chocolate into the hot custard, stirring to melt. Return to the pan. Cook over low-medium heat, stirring, until the custard thickens to coat the back of a spoon (do not overheat or it will scramble).

#### Step 3

Pour into a bowl, cover with clingfilm and cool. Churn mixture in an ice cream machine until frozen. Empty into a freezer-proof container, cover, and freeze until solid.



# Chocolate recipes

## **Chocolate brownies**

### **Ingredients**

- 275g Margarine
- 375g Granulated Sugar
- 4 Large Eggs
- 85g Cocoa Powder
- 100g Plain Flour
- 100g Chocolate Chips

### **Instructions**

1. Mix the margarine and sugar until incorporated and light and fluffy.
2. Add the eggs, and mix in.
3. Add the flour, Cocoa Powder and half of the chocolate chips. Mix until combined.
4. Line or grease a rectangular baking tray (24 x 33cm) approximately.
5. Pour the mix into the baking tray using a spatula to even the mixture in the tray. Sprinkle over the remaining chocolate chips.
6. Bake in the oven at 140C, 275 F, Gas mark 1 for 25 to 40 minutes depending on how soft and gooey you want them. Please note the brownies will rise and then fall!
7. It's cooked when it's browned slightly and starts to crack.
8. Leave in the tin for 5-10 minutes to cool then place on a wire rack to cool before slicing. Store in an airtight container and eat within 5 days.

# Chocolate recipes

## Chocolate crispy cakes

Preparation time 15 – 20 minutes

### Ingredients

- 60g/ 2 oz unsalted butter
- 3 table spoons golden syrup
- 1 x 100g bar milk or dark chocolate
- 90g/ 3 oz Rice Krispies

### Instructions

1. Melt the chocolate in small bursts in the microwave or over a Bain Marie (in a bowl over a saucepan of simmering water)
2. Add the butter, cut in to small pieces, stir in till melted
3. Add the syrup, stir
4. Add the Rice Krispies and stir into the chocolate mix, gently
5. Spoon into 12 bun cases
6. Leave to cool

## Chocolate spaghetti

### Ingredients

- 8oz cooked spaghetti
- 2 tablespoons butter
- 4oz cream cheese
- 1/2 cup icing sugar
- 1/4 cup double cream
- 1 cup Dark Chocolate Chips

### Instructions

In a medium pan, heat butter and cream cheese on medium heat. Whisk in powdered sugar, and double cream. Then whisk in chocolate chips until the sauce is smooth and creamy. Place spaghetti into pan and coat well with chocolate sauce. Serve sprinkled with powdered sugar. (or sprinkles or whatever you like)

# Chocolate recipes

## **Mars Bar Slice**

### **Ingredients**

- 115g Butter or Margarine
- 230g Mars Bars (roughly chopped)
- 130g Rice Crispies
- 250g Milk Chocolate

### **Instructions**

1. Line a 11x7 inch baking tray with some greaseproof paper and set aside.
2. In a large bowl, melt the butter/margarine and Mars Bars over a Bain Marie or in short bursts in a microwave. Use the back of a spoon/spatula to break up the nougat, as this won't melt as well - don't worry about lumps though, it won't be perfectly smooth.
3. Add the rice crispies to the melted ingredients and mix well, ensuring all are coated.
4. Tip into your prepared baking tray and push down with the back of a spoon/spatula, ensuring an even finish right into the corners.
5. Melt the milk chocolate over a Bain Marie or in short bursts in the microwave before spreading over the top of your rice crispy base.
6. Place into the fridge to set for at least a few hours or ideally overnight. Cut into your desired portion sizes to serve.



# Chocolate recipes

## Cheats Pain au chocolate

### Ingredients

- Icing sugar, to dust
- 500g block puff pastry (all-butter versions will give the tastiest results)
- 100g (3½oz) plain chocolate, finely chopped
- 1 medium egg, lightly beaten

### Instructions

1. Preheat oven to 200°C (180°C fan) mark 6. Lightly dust a work surface with icing sugar and roll out the pastry to a rough 30.5cm x 33cm (12in x 13in) rectangle.
2. Cut the pastry into three equal strips lengthways, then cut each strip into four equal pieces to make smaller rectangles (each measuring about 9cm x 10cm (3½in x 4in)).
3. Lay a line of chocolate lengthways across the middle of each rectangle. Fold the pastry over the chocolate and press down firmly on the edges to seal (brush with a little of the egg if your pastry is not sealing). Arrange rolls on two baking trays, spacing apart, and press down lightly to flatten.
4. Brush the rolls with some beaten egg and dust with icing sugar. Bake for 20–25min until deep golden. Best served warm, dusted with extra icing sugar.

# Chocolate recipes

## **No-bake Chocolate Weetbix Slice**

### **Ingredients**

- 5 Weetabix 75g (Weetabix or Wheat Biscuits)
- 1 Cup Dates pitted
- ½ Cup sunflower seeds
- ½ Cup desiccated coconut
- 4 tablespoon Cocoa
- 2 tablespoon Honey
- 2 tablespoon Water
- 40 g dark chocolate optional

### **Instructions**

1. Place first 7 ingredients in a food processor
2. Blitz until comes together into a ball (takes 3-5 mins). If The mix is not coming together add 1-2 Tablespoons of water
3. While food processor is doing its magic line a loaf tin with baking paper
4. If you have chosen to use dark chocolate on the top, you can also get this melted. I either use a double boiler, or for a small quantity like this I do short 30 second bursts in the microwave on 50% power)
5. Press the mixture into the loaf tin
6. Top with the melted chocolate
7. Refrigerate for 2 hrs
8. Slice

# Chocolate recipes

## Easy Chocolate Dirt Pie Cups

8 Servings

### Ingredients

- 4 cups milk
- 2 boxes Instant chocolate pudding mix (Angel delight)
- Toppings
- 12 cookies chocolate sandwich cookies like Oreo, crushed
- 24 pieces Gummy worms 3-5 gummy worms per cup

### Instructions

1. Put cold milk and pudding in a large bowl. Mix with a whisk until fully dissolves.
2. Place the pudding in the refrigerator for about 10 minutes, or until it begins to thicken and set just a little.
3. Layer the pudding evenly between the cups. Place in the refrigerator for 20 minutes to chill and set further.
4. Crush cookies in a zip top bag. Use your hands, a rolling pin or even a heavy canned food item to gently roll over and crush the cookies.
5. Sprinkle cookies on top of each dirt pie cup evenly. Add gummy worms to decorate and enjoy!

# Chocolate recipes

## Chocolate velvet torte

### Ingredients

- 200g/7oz plain chocolate
- 100g/3½oz caster sugar
- 4 free-range egg yolks
- 570ml/1 pint double cream

### Method

1. Line a 20cm/8in loose-bottomed or spring-form tin with cling film and oil the film.
2. Break the chocolate into pieces and drop into a food processor. Blend for one minute or until just a few pieces remain in the otherwise powdery chocolate. Alternatively, finely grate the chocolate.
3. Measure the sugar into a small pan with 90ml/3fl oz of water and heat gently over a low heat until the sugar has dissolved, stirring occasionally. Turn up the heat and boil briskly for 3-4 minutes, or until it becomes a thin syrup. Set the processor running and pour in the hot syrup through the funnel onto the chocolate so that it melts and becomes liquid. Add just a little more boiling water if some un-melted chocolate remains.
4. Add the egg yolks and process for a few seconds. (If you are not using a processor, beat the ingredients together with a wooden spoon.)
5. In a separate bowl, beat the cream to a soft floppy consistency, then fold in the chocolate mixture. Spread in the prepared tin, levelling the top with the back of a spoon, then cover with cling film and transfer to the freezer for a minimum of four hours to freeze.
6. To serve, remove from the freezer, release from tin and transfer to a plate. Allow to soften a little and serve about 20 minutes after coming out of the freezer. Serve with a little cream, if you like.

### Recipe tips

If you do not have a spring-form tin, spoon the mixture into a freezer-safe shallow dish, cover with cling film, then freeze. You can make half the quantity if you prefer or simply cut off and thaw the amount you wish to serve and leave the rest in the freezer.

# Chocolate recipes

## Chocolate mousse

### Ingredients

- 3 free-range eggs, at room temperature
- 200g/7oz fine-quality dark chocolate, 70–75% cocoa solids, plus extra to serve
- ½ tsp sea salt flakes, crushed
- 80g/3oz unsalted butter
- 4 tbsp whipping cream
- 30g/1oz unrefined golden caster sugar

To serve (optional)

- 1 orange, zest only
- generous pinch cayenne pepper

### Instructions

1. Separate the egg whites and egg yolks into two bowls.
2. Melt the chocolate, salt and butter together in a bowl over a pan of gently simmering water. Make sure the bowl doesn't touch the water.
3. Add the egg yolks and 40ml/1fl½ oz warm water, whisking well to make a smooth emulsion.
4. In a separate bowl, whisk the whipping cream until stiff, but not grainy, and add it to the chocolate mixture by folding it in with a large metal spoon.
5. In a clean bowl, whisk the egg whites until stiff peaks form when the whisk is removed from the bowl, then add the sugar and whisk until stiff and glossy.
6. Fold the egg whites into the chocolate mixture in two additions. Do not over-mix, but do be sure that there are no unmixed egg whites visible in the mousse.
7. Carefully spoon the mousse into four flat wide glasses or individual small bowls, or one larger serving dish. Refrigerate for at least 1 hour or overnight.
8. To serve, grate over some very dark chocolate – be generous – and allow the mousse to sit at room temperature for 15 minutes before serving. If you like you can stir in either orange zest; cayenne pepper for zingy heat !

# Chocolate recipes

## Chocolate chilli

### Ingredients

- 1 tablespoon vegetable oil
- 1 large onion, chopped ~ approximately 1 cup
- 2 jalapenos, seeded and chopped (A medium-sized pepper would also work)
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 lbs ground turkey,
- cloves garlic, minced
- 1 tablespoon tomato paste
- 2 tablespoons unsweetened cocoa powder
- 2 oz. unsweetened chocolate, roughly chopped
- 1 large or 2 medium sweet potatoes, peeled and cut into 1-inch cubes
- 1 can of black beans, drained and rinsed
- 1 can of red kidney beans, drained and rinsed
- 1 can of diced tomatoes, with their juices
- 240ml chicken stock
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ cup fresh coriander, roughly chopped – (Optional) plus more as garnish
- Toppings
- ¼ cup sour cream, optional
- ¼ cup pumpkin seeds – options.
- 1 lime, cut into wedges
- Maple syrup – optional

# Chocolate recipes

## Chocolate Chilli cont...

### Instructions

1. Heat oil in a large heavy-bottomed pot (over medium-high heat. Add onion, jalapenos, chili powder, ground cumin, and ground coriander. Cook, stirring frequently, for 5-6 minutes or until onions are softened.
2. Add in the ground turkey and cook, breaking the meat with a wooden spoon, until no pink parts remain. Stir in the garlic and tomato paste and cook for another minute or so.
3. Add in the cocoa powder, unsweetened chocolate, sweet potatoes, black beans, kidney beans, tomatoes, chicken stock, and salt and black pepper. Give it a big stir. Bring it to a boil, turn the heat down to medium-low and let it simmer for 20-25 minutes or until sweet potatoes are fully cooked. If using, stir in the chopped fresh coriander.
4. Ladle into bowls. Top each serving with a dollop of sour cream on top and drizzle with a teaspoon of maple syrup and a squeeze of fresh lime juice. Garnish with pumpkin seeds and chopped coriander.
5. Serve