

Across the Fence Chocolate Recipes – February 2012

Lyn Jarvis' Recipes

Chunky Turtle Blondies

Bars

1¾ cups all-purpose flour
1 tsp. baking powder
½ tsp. salt
1½ cups packed dark brown sugar
½ cup unsalted butter, melted
2 eggs
1 tsp. vanilla extract

1½ cups semisweet chocolate chips
1½ cups pecan halves, toasted*

Topping

12 caramels, halved
24 pecan halves, toasted*
2 oz. semisweet chocolate, chopped
½ tsp. shortening

Heat oven to 325°F. Line 9-inch square pan with heavy-duty foil, leaving extra foil extending over edges. Spray with nonstick cooking spray. In medium bowl, stir together flour, baking powder and salt. In large bowl, stir together brown sugar and butter until smoothly blended. Whisk in eggs and vanilla until blended. Stir in flour mixture just until incorporated. Stir in chocolate chips and 1½ cups pecan halves (batter will be very thick). Spread batter in pan. Bake 45 to 50 minutes or until golden brown and toothpick inserted in center comes out with moist crumbs attached (be careful not to hit chocolate chips). Do not over bake. Remove from oven. Immediately place caramel halves on top of bars. Return bars to oven; bake 4 to 6 minutes or until caramels are soft and slightly melted. Top caramels with 24 pecan halves. Cool completely on wire rack. Place chocolate and shortening in small microwave-safe bowl; microwave 20 to 60 seconds or until melted, stirring occasionally. Drizzle over bars. Let stand until set. Using foil edges, lift bars from pan. Slide bars off foil onto cutting board; cut into 16 pieces. Bars can be made up to 2 days ahead. Cover and store at room temperature. ***Note:** To toast pecan halves, place on baking sheet, bake at 325°F. for 7 to 9 minutes or until slightly darker in color. Cool. Yield: 16 bars.

Tenderloin with Cheese and Chocolate

6 serving size pieces of beef tenderloin
(approximately 2 lbs.)
Garlic salt, to taste
Black pepper, to taste
1 tsp. chili powder
¼ cup butter
1 cup onion, diced

2 cloves garlic, crushed
½ cup white wine
½ cup water
1 oz. baking chocolate, grated
12 ounces grated mozzarella cheese
3 Tbsp. dry cilantro

Season steaks to taste with salt, pepper and chili powder. In 12-inch skillet or 4-quart Dutch oven, melt butter over medium heat and cook steaks until browned on both sides. Add butter, onion, garlic, white wine, and water; stir. Cover and simmer 15 minutes. Add chocolate and simmer 10 minutes. Slice steaks in half and place in single layer in 13x9x2-inch pan. Pour sauce evenly over meat. Top meat with cheese and cilantro. Broil 4 minutes or until cheese is melted. Yield: 6 servings.

Valentine's Day Dessert

1 cup all-purpose flour	8 oz. whipped topping, thawed, divided
2 Tbsp. sugar	1 can (21 oz.) cherry pie filling
½ cup cold butter	1½ cups semisweet chocolate chips
½ cup flaked coconut	2 cups cold milk
½ cup chopped walnuts, toasted	2 pkgs. (3.4 oz. each) instant vanilla pudding mix
1 pkg. (8 oz.) cream cheese, softened	Chocolate curls, optional
1 cup confectioners' sugar	

In a bowl, combine flour and sugar; cut in butter until crumbly. Stir in coconut and walnuts. Press into an ungreased 13x9x2-inch baking dish. Bake at 350°F for 15 to 18 minutes or until lightly browned. Cool on a wire rack. In a small mixing bowl, beat cream cheese until fluffy. Add confectioners' sugar; beat until smooth. Fold in 1 cup whipped topping. Spread over crust. Top with pie filling; cover and chill. In a microwave-safe bowl, melt chocolate chips; stir until smooth. In a large bowl, whisk milk and pudding mixes for 2 minutes or until soft-set. Whisk a small amount of pudding into melted chocolate. Return all to the pudding, whisking constantly. Pour over cherry filling. Chill for 2 hours or until set. Just before serving, spread remaining whipped topping over dessert. Garnish with chocolate curls if desired. Yield: 12 servings.

Carolyn Peake's Recipes

No-Bake Chocolate Swirl Cheesecake

½ cup crushed graham crackers	1 carton (8 oz.) fat-free sour cream
2 Tbsp. butter, melted	⅓ cup sugar (or sugar substitute)*
1 envelope unflavored gelatin	2 tsp. vanilla
¾ cup fat-free milk	4 oz. semisweet chocolate, melted and cooled
2 pkgs. (8 oz.) reduced-fat cream cheese, softened (Neufchatel)	
1 pkg. (8 oz.) fat-free cream cheese, softened	

For crust: In a bowl combine cracker crumbs and butter until moistened. Press onto bottom of an 8-inch spring form pan (may not cover completely). Cover and chill. **For filling:** In saucepan sprinkle gelatin into milk and let stand for 5 minutes. Stir over low heat until gelatin is dissolved. Remove from heat and cool for 15 minutes. In a bowl, beat cream cheeses until smooth. Beat in sour cream, sugar and vanilla. Slowly beat in gelatin mixture. Divide in half. Stir chocolate into one portion. Spoon half the chocolate filling onto chilled crust and spread evenly. Carefully spoon half the white filling onto chocolate in small mounds. Using a narrow spatula or knife, swirl chocolate and white fillings, spreading each evenly. Repeat the process with remaining chocolate and white filling. Cover and chill for 6 to 24 hours. To serve, loosen cheesecake from pan and remove pan side. If desired, top with chocolate curls. Yield: 6 servings. ***Note:** if using sugar substitute, measure equivalent to ⅓ cup sugar.

Beet Chocolate Brownies

½ cup butter	1 tsp. cinnamon
4 oz. unsweetened chocolate	1 tsp. baking powder
4 large eggs	15 oz. beets packed in water, drained and mashed
1 cup brown sugar, firmly packed	½ cup almonds or other nuts, finely chopped
1 cup applesauce	½ cup whole wheat flour
1 tsp. vanilla	
1½ cups flour	
½ tsp. nutmeg	

Heat oven to 350°F. Grease a 9x13x2-inch baking pan. In 2-qt. saucepan, melt butter and chocolate over low heat. Set aside to cool. In large bowl with electric mixer, beat eggs for 2 minutes, add sugar and vanilla and continue beating until well combined. Stir in chocolate mixture, beets and applesauce. In large bowl, sift together flour, spices and baking powder. Stir into chocolate mixture. Fold in whole wheat flour and nuts and spoon batter into prepared pan. Bake 32 minutes or until toothpick inserted into center comes out clean. Cool 15 minutes and serve warm.

Stuffed Celery

6 stalks of celery	⅛ cup semi-sweet chocolate chips
½ cup peanut butter	

Wash and dry celery stalks and cut them in half width-wise. Fill celery with peanut butter. Sprinkle chocolate chips along the peanut butter. Eat right away or chill 30 minutes and serve. Let the kids help you make this one!

Spinach Chocolate Soup

1½ cups fresh spinach, chopped	2 cups chicken broth
5 Tbsp. butter	2 cups chocolate milk
4 large white mushrooms, diced	½ tsp. black pepper
4 green onions, chopped	4 oz. cream cheese, softened
5 Tbsp. flour	1 cup Swiss cheese, grated

In 4-qt sauce pan, melt butter. Sauté mushrooms and onions over medium heat until tender. Stir flour into vegetables and cook 2 minutes. Whisk in chicken broth and milk and stir until thickened. Add pepper and cheeses and stir until melted and creamy. Add spinach, stirring gently and heat for 10 minutes or until spinach is tender. Season to taste and serve hot.

Chocolate Chip Banana Bread

1 cup all-purpose flour	½ cup butter, softened
½ cup whole wheat flour	1 cup sugar
1 tsp. baking soda	2 large eggs
1 tsp. baking powder	1½ cups ripe bananas, mashed
¾ cup semi-sweet chocolate chips	1½ Tbsp. lemon juice
½ cup walnuts or other nuts, chopped	2 tsp. vanilla

Heat oven to 350°F. Grease and flour bottom and sides of 9x5x3-inch loaf pan. In medium bowl, mix flours, baking soda and powder. In small bowl, combine chocolate chips and nuts. In large bowl, using an electric mixer, cream butter and sugar until fluffy. Beat in eggs, mashed banana, lemon juice and vanilla. Beat in dry mixture on low speed until blended. Spoon one-third of the batter into the pan. Sprinkle half the chocolate chip and nut mixture on top of batter. Add another third of the batter and sprinkle the rest of the chips and nuts. Spoon the remaining batter over the chips and nuts. Bake for 65 minutes or until toothpick inserted in center comes out clean. Cool in pan for 10 minutes, then turn out onto rack and cool completely.

Viewer's Recipes

White Chocolate Brownie Drops

Marge McBride, Burlington, Vt.

½ cup butter	1 cup quick or old fashioned oats, uncooked
2 eggs	¾ cup all-purpose flour
½ cup sugar	1 tsp. baking powder
1 tsp. vanilla	½ cup chopped white chocolate or vanilla milk chips
1 cup (6 oz.) semi-sweet chocolate pieces, melted*	

Heat oven to 350° F. Beat first four ingredients until smooth. Add melted chocolate; mix well. Stir in combined dry ingredients and white chocolate. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 7 to 9 minutes or until cookies are almost set; centers should still be moist (do not over bake). Cool 2 minutes; remove to wire rack. Cool completely. Yield: 3 dozen. ***Note:** To melt chocolate: Microwave on high for 1 to 2 minutes, stirring every 30 seconds until smooth, or heat in heavy saucepan over low heat, stirring until smooth.

White Chocolate Brie Cups

Marco Ayala, South Hero, Vt.

1 pkg. (9 oz) frozen miniature phyllo tart shells	2 oz. Brie cheese, chopped
1½ oz. white baking chocolate, chopped	⅓ cup orange marmalade

Fill each tart shell with chocolate, then cheese. Place on an ungreased baking sheet. Top with marmalade. Bake at 350°F for 6 to 8 minutes or until golden brown. Delicious served warm. Yield: 15 appetizers

Chocolate Halfway Cookies
Edie Ackerman, Fairlee, Vt.

1 cup butter or shortening	1 tsp. vanilla	7 oz. chocolate mini-chips
½ cup sugar	2 cups flour	
½ cup brown sugar	¼ tsp. salt	Topping:
2 egg yolks, beaten	1 tsp. baking powder	2 egg whites, beaten stiff
1 Tbsp. water	¼ tsp. baking soda	1 cup brown sugar

Cream shortening and sugars. Add egg yolks, water, and vanilla and mix. Sift dry ingredients together and add to butter/sugar mixture (it is a stiff dough). Pat onto a greased 14x10-inch cookie sheet and on top sprinkle mini-chips. Beat egg whites stiff, add brown sugar and mix well. Spread on top of mini-chips and bake at 350°F for 20 to 25 minutes. Cool before cutting.

Velvet Almond Fudge Cake
Betty Magoon, Colchester, Vt.

1½ cups chopped nuts, divided	1 cup sour cream	½ tsp. almond extract
1 chocolate cake mix	½ cup water	1 cup chocolate chips
4 eggs	¼ cup oil	
	½ tsp. vanilla	

Sprinkle ½ cup nuts in bottom of a well greased tube or Bundt baking pan. Mix cake mix, eggs, sour cream, water, oil, vanilla and almond extract in mixing bowl. Blend together and mix for about 4 minutes at medium speed. Stir in chocolate chips and remaining nuts. Pour mixture into greased pan and bake at 350°F for 70 minutes or until cake begins to pull away from sides of pan. Do not under bake. Cool 15 minutes and turn onto a serving plate. Serve with whipped cream.

Karin's Bacon Chocolate Cake
Karin Gottlieb, Stowe, Vt.

Cake:

1 box (15.25 oz.) Duncan Hines® Butter
Recipe Fudge Cake
3 eggs
1 cup water
1 cup unsalted butter, softened
½ tsp. vanilla

Frosting:

1 can (16 oz.) chocolate frosting
(not whipped)
2 Tbsp. bacon drippings
6 slices crisp-cooked bacon

Mix first five ingredients. Pour into a greased 13x9x2-inch pan or 2 round tins. Bake at 350°F following baking times indicated on cake box. Cake is done when a toothpick inserted near center comes out clean. Cool, then frost. **For frosting:** Mix chocolate frosting, bacon drippings and half of the chopped bacon. Spread over cake. Sprinkle with leftover bacon.

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.

Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430
or visit us online at: www.uvm.edu/extension/atf

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.