

Chocolate Contest Recipes from February 13, 2010

1st Place-

Chocolate Cherry Snowball Cake (Pam Zayia)

1 pkg. devil's food cake mix
1 16 oz. jar maraschino cherries
1 pkg (8 oz) cream cheese, softened
1 egg
2 Tbsp. granulated sugar
1 pkg (3.4 oz) vanilla instant pudding mix
¼ cup powdered sugar
1 c. cold milk
2 c. thawed Cool Whip
1 c. coconut
Chocolate syrup

Pre-heat oven to 350. Prepare cake batter in 2 ½ quart ovenproof bowl as directed on package. Use cherry juice as water adding whatever water needed to get necessary amount. Chop cherries (reserve 1 cherry for top of cake) and add to batter. Scrape sides of bowl. In another bowl, beat cream cheese, egg, and granulated sugar until well blended. Spoon into center of batter in bowl. Bake 1 hour and 5-10 minutes or until toothpick inserted in center comes out clean. Cool in bowl for 10 minutes. Loosen cake from bowl with knife. Invert onto plate and cool completely. Meanwhile beat dry pudding mix, powdered sugar and milk in medium bowl with whisk for 2 minutes. Stir in Cool Whip. Refrigerate until ready to use. When cake is fully cooled, frost and cover with coconut. Drizzle with chocolate syrup and top with cherry.

2nd Place-

Chocolate Wafers (Joel Heiland)

1 square (1 oz.) unsweetened chocolate
½ c. butter
½ c. sugar
1 egg
¼ tsp. vanilla
¼ c. all purpose flour
¼ tsp. salt
1/3 c. finely chopped nuts

Grease a 15 ½ x 10 ½ x 1" jelly roll pan. Pre-heat oven to 375. Melt chocolate and butter together in a double boiler. Remove from heat; beat in sugar and vanilla; then egg. Blend well (best by hand with a wooden spoon). Mix in flour and salt. Spread in well-greased pan. Sprinkle with nuts. Bake 15 minutes. Immediately cut into small rectangles and remove from pan to wire racks to cool.

If they harden in the pan before all are removed, place pan in warm oven for a few minutes to soften)

3rd Place-

Double Chocolate Swirl (Kay Javenkoski)

- 1 12oz. pkg semisweet chocolate chips
- 1 12oz. pkg. white chocolate chips
- 1 c. raisins
- 1 c. chopped walnuts

Melt semi sweet chips in microwave 2-3 minutes until melted. In separate bowl melt white chocolate chips 1-2 minutes until melted, being careful not to overheat. Stir chips every 30 seconds.

Spread semisweet chocolate on 9" cookie sheet evenly. Top melted white chocolate over top.

Sprinkle ½ c. raisins and walnuts and swirl knife through mixture until desired effect achieved.

Sprinkle remaining raisins and walnuts on top.

Let harden then cut into pieces.

Chocolate Sheet Cake (Sally Hagen)

- 2 c. flour
 - 2 c. sugar
 - ½ tsp. salt
 - Pinch cayenne pepper
- Combine these 4 ingredients in a mixing bowl.

In a saucepan, combine:

- 2 sticks butter
- 1 c. water
- ½ c. cocoa

Bring to a boil then add to flour mixture.

Add: 2 beaten eggs

½ c. buttermilk

1 tsp. soda

1 tsp. vanilla

Pour into cookie sheet or jelly roll pan. Bake at 350 20-30 minutes. Let cool and cut into cakes (could use cookie cutters as well)

Cut each piece in half lengthwise and add chocolate moose (recipe below) between pieces.

Chocolate Moose:

- 12 oz. chocolate chips
- 1 egg
- 1 tsp. Brandy or Grand Marnier
- Pinch salt

Combine all in blender. Add ¾ c. warm milk. Let cool

After chocolate moose is added, glaze top.

Glaze- Bring to boil:

- 1 stick butter
- 6 Tbsp. milk
- ½ cocoa
- 1 tsp. vanilla pinch of cayenne pepper

Once melted, remove from heat. Add 1 ½ - 2 c. powdered sugar and mix. Drizzle over top of cakes.

Mud Cake (Nanc Bollmann)

Cream together:

½ stick margarine

1 pkg (8 oz) cream cheese

1 c. powdered sugar

Combine the following:

3 ½ c. milk

2 – 3 ½ oz. pkgs vanilla instant pudding mix

1 12 oz. Cool Whip

Add to first 3 ingredients already creamed together.

20 oz. pkg of Oreo's, crushed

Layer in 9x13 pan:

Oreos

Mixture

Oreos

Mixture

Refrigerate overnight.

Famous Maker Fudge (Joyce Nykalayko)

Ingredients:

1c. butter (not margarine)

1 c. whole milk

4 c. sugar

1 tsp. vanilla extract

3 c. mini marshmallows

1 12 oz pkg semi sweet chocolate chips

1 12 oz pkg milk chocolate chips

1 oz. (2 squares) unsweetened chocolate pieces cut into small pieces

1 c. chopped nuts (optional)

In large pot bring butter, milk, sugar and vanilla to full boil. Boil exactly 2 minutes stirring constantly. Turn down to very low heat and add marshmallows and chocolates, stirring constantly until melted. Stir in nuts (optional).

Pour into ungreased 9x13 baking dish.

When completely cooled, cut into 1 inch squares. Makes 80 pieces.

No Bake Cookies (Margaret Schreurs)

2 c. sugar

½ c. milk

1 stick butter

3 Tbsp. cocoa

In medium saucepan bring to a rolling boil, stirring constantly. Boil hard and stir for 1 minute.

Remove from heat and stir in:

3 c. instant oats

½ c. chunk peanut butter

1 tsp. vanilla

½ tsp. salt

Mix well. Drop by teaspoonfuls onto waxed paper. Makes appx. 30