

Chocolate Recipes

Instant Chocolate Burfi

Ingredients

maida - 1 cup

sugar 2 cups

ghee - 1 cup

milk - 1 cup

milk powder - 4 tablespoons

cocoa powder - 2 tablespoons

finely chopped cashew, almonds, pista, raisins put together 1/2 cup

Method

Place a thick kadai on the heat. To this directly add all ingredients i.e., maida, sugar, milk, milk powder, cocoa powder and ghee and mix well together.

Keep stirring continuously for around 18 to 20 minutes when the mixture starts leaving the sides.

It forms into a thick round mould by about 20 minutes time and you start getting a good aroma.

Now add the chopped nuts and raisins and mix well.

Remove from heat and pour on a greased plate and cut into desired shapes.

Allow to cool and it forms into burfi shapes.

This is instant and can be done within 25 minutes time.

There is no need of any preparation required.

Chocolate Souffle

Ingredients

125 gms. amul butter
125 gms. chocolate, chopped
100 gms. almonds
4 eggs, separated
125 gms. caster sugar, icing sugar

Method

Melt the butter and chocolate in the microwave oven or in the top of a double boiler over simmering water, stirring occasionally.

Stir in the almonds.

Beat the egg yolks and sugar and stir in the chocolate mixture.

Whisk egg whites until stiff and fold into mixture.

Spoon the mixture into 12 muffin pan hollows, up to the top.

Bake for 15 mins. at 180 C.

Set it aside to cool.

Dust it with icing sugar.

Chocolate Pudding

Ingredients

1/2 litre milk
25 gm. cooking chocolate
60 gm. butter
3 eggs
3 teaspoons cornflour
100 gm. sugar
300 ml. water (2 cups)

Method

Place grid in cooker body and pour in 2 cups water.

Cover separator tightly and place on grid. Close lid. Place cooker on maximum heat. Bring to full cooking pressure. Reduce to medium heat and cook for 20 minutes. Allow cooker to cool gradually and open. Chill pudding and serve.

Preparation:

Boil milk and let it cool. Make a sauce of chocolate, sugar, cornflour and handful of water in double boiler. Add sauce to milk. Stir well. Beat eggs and add gradually. Grease separator with butter and pour mixture into it.

Chocolate Liquer Shake

Ingredients

instant coffee powder 1 tsp
green cardamom 3-4
blanced & chopped almonds 5-6
chocolate sauce 4 tbsps
milk 2 cups
vanilla ice cream 2 scoops
swiss chocolate liquer 3-4 tbsps
sweetend fresh cream 1 cup
ice as requerd

Method

Heat 3-4 tbsps of water in a pan & add instant coffee powder .
Crush green cardamom & add in the coffee & strain the mixture.
Drain the mixture & cool it.
Add Chocolate sauce, Vanilla ice cream & ice & blend it.
Add Swiss Chocolate liquer , Vanilla ice cream & mix well.
Pour into a glass. Glass should be half filled.
Add blanced & chopped Almonds.
Add sweetend fresh cream .
Garnish with sliced Almonds & serve.

Bread Cutlet

Ingredients

1pk Duncan Hines Milk Chocolate
Layer Cake Frosting 1/2 c
JIF Creamy Peanut Butter 1 1/2 c
Quick cooking oats 1 c
Chopped peanuts 36 Peanut halves, for garnish

Method

Combine Milk Chocolate frosting and peanut butter in large bowl.

stir with wooden spoon until blended.

Add oats and peanuts.

Stir until thoroughly blended, 2.

Press candy mixture into ungreased 8-inch square pan. Cut into 36 pieces.

Garnish tops with peanut halves.

Store in airtight container in refrigerator

Chocolate Rolled Cookies

Ingredients

1/2 cup flour
1/2 cup powdered sugar
1/4 cup sifted cocoa
1/2 cup golden syrup
1/2 cup amul butter
1/2 tsp. vanilla essence
1 cup nestle cream.

Method

Combine 1/2 cup flour, 1/2 cup powdered sugar, and 1/4 sup sifted cocoa.

Heat 1/2 cup golden syrup till boiling, take off the fire.

Add 1/2 cup butter and stir until the butter has melted.

Add 1/2 tsp. vanilla essence and flour.

Mix well. Drop 2 tsp. of batter per cookie into greased baking trays.

Be sure to place them far apart as they spread a great deal.

Make only 4 to 5 at a time as they have to be rolled immediately.

Bake at 180 C for 5-7 mins. Cool for for 1 min.

Loosen cookie with a knife and quickly roll it around the greased handle of a wooden spoon.

Let it cool, then carefully ease it off and cool completely on a wire rack.

Store in an air tight tin.

Chocolate Yule Log

Ingredients

2 large eggs
90 gms. caster sugar
100 gms. self raising flour
pinch of salt
50 gms. cocoa or chocolate powder
vanilla essence for flavour
1 tbsp. warm water

For butter Chocolate :

200 gms. unsalted butter
150 gms. melted dark chocolate

Method

Break the eggs into a basin and add the sugar. Place basin over a pan of warm water and beat mixture until it thickens.

Add the water and vanilla essence.

Sieve the flour with the cocoa or chocolate powder and using a metal spoon, fold this into the egg and sugar mixture.

Line a swiss roll tin (long flat tin) with greaseproof paper and pour the mixture into it.

Bake at 175 degrees for 10 to 12 mins.

When cooked, the sponge should be springy to the touch.

Turn it out on to a cloth sprinkled with caster sugar and spread it with a layer of chocolate butter cream.

Make this by mixing the melted dark chocolate and butter together.

Carefully roll the sponge into a roll using the cloth to ease it into position.

Chocolate Brunch Waffles

Ingredients

2 1/4 cups all-purpose flour
1/2 cup granulated sugar
1 tablespoon baking powder
3/4 teaspoon salt
1 cup (6 oz.) semi-sweet chocolate morsels
3/4 cup (1 1/2 sticks) butter
1 1/2 cups milk
3 eggs, lightly beaten
1 tablespoon vanilla extract
1 toppings (whipped cream, chocolate shavings, fresh fruit)

Method

Combine flour, sugar, baking powder and salt in large bowl.

Microwave morsels and butter in medium, microwave-safe bowl on High (100%) power for 1 minute, STIR.

Morsels may retain some of their original shape.

If necessary, microwave at additional 10- to 15-second intervals, stirring until melted.

Cool to room temperature. Stir in milk, eggs and vanilla extract.

Add chocolate mixture to flour mixture; stir (batter will be thick).

Cook in Belgian waffle maker according to manufacturer's directions.

Serve warm with your choice of toppings.

* Can also be cooked in standard waffle maker (makes about 20 standard-size waffle squares).

Chocolate fudge

Ingredients

½ tin milkmaid
1&1/2 tbsp cocoa powder
1&1/2 tbsp drinking chocolate
5 to 6 marie biscuits crushed
½ cup walnut crushed
50 gm mava.

Method

In a non-stick pan mix all ingredients except mava.

Fry mava in a separate kadai & keep aside.

On a medium flame cook all the things.

Stir continuous for 2 to 3 minutes add mava & cook for another 2to3 minutes or till it leaves the side of pan.

Grease mould of your choice & pour all mixture in it & allow to set.

When cool garnish with walnuts can be store in fridge for few days.

Chocolate Chip Cookie

Ingredients

- 1 and 1/2 cup raw cane sugar
- 1 cup vegetable oil (unrefined)
- 1 tablespoon vanilla extract (non- alcohol)
- 2 and 1/2 cups wheat flour (white, unbleached)
- pinch sea salt(optional)
- 1 teaspoon sodium bicarbonate
- 1 teaspoon baking powder
- 2 cups vegan chocolate chips
- 3 tablespoon whole flax seed
- 1 cup filtered water
- 1 cup chopped nuts(optional)

Method

In dry blender or food processor, grind flax seed to fine meal consistency.

While still processing, add water and allow to mix to a gelatinous consistency.

Mix Dry Ingredients.

Combine wet ingredients to dry.

Incorporate well. (By Hand is a good method-- dispense with the spoon)

Shape into balls and press down to about 1/2 inch thickness.

Bake at 350 degrees oven for 5 to 8 minutes.

Eggless Chocolate Cake

Ingredients

For cake:

1 pkt marie biscuits crumbled
100 gm fried and crushed peanuts
50 gm sugar
50 gm butter
1 cup milk
2 tbsp.cocoa powder
4-5 drops chocolate essence

For Sauce:

40 gm cooking chocolate
2 tbsp. sugar
10 chopped almonds
few raisins

Method

Mix all the ingredients of the cake and refrigerate for 3-4 hours.

For sauce:

Heat chocolate with other ingredients for 2-3 minutes.

When cooled, pour over the cake

and set it in the freezer for 2 hours.

Cut into thick slices and serve.

Chocolate Liquor Shake

Ingredients

instant coffee powder 1 tsp

green cardamom 3-4

blanced & chopped Almonds 5-6

Chocolate sauce 4 tbsps

milk 2 cups

Vanilla ice cream 2 scoops

swiss Chocolate liquor 3-4 tbsps

sweetend fresh cream 1 cup

ice as required

Method

Heat 3-4 tbsps of water in a pan & add instant coffee powder .

Crush green cardamom & add in the coffee & strain the mixture.

Drain the mixture & cool it.

Add Chocolate sauce, Vanilla ice cream & ice & blend it.

Add Swiss Chocolate liquor , Vanilla ice cream & mix well.

Pour into a glass. Glass should be half filled.

Add blanced & chopped almonds.

Add sweetend fresh cream .

Garnish with sliced almonds & serve.

chocolate cookies

Ingredients

1/2 cup butter
1/2 cup brown sugar
100 gm. dark chocolate (small pieces)
1/2 tsp. vanilla essence
2-3 tbsp. milk
1 cup flour

Method

Add butter and brown sugar in a bowl and mix it well.

Add dark chocolate pieces and mix it well.

Add Vanilla essence, milk & flour and mix it.

Grease a Baking tray and arrange cookie mixture in round shapes.

Bake them in the oven for 20 minutes at 180 degree Celsius.

Chocolate Cookies are ready to eat.

Chocolate Walnut Pudding

Ingredients

chocolate chips - 1 cup
cocoa powder - 6 tbs
walnuts (chopped) - 1/2 cup
marie biscuits (small pieces) - 400 g
milk - 1 cup
condensed milk - 250 ml
butter - 100 g
honey - 2 tbs

Method

First coarsely break marie biscuits into small pieces.

Place the broken biscuit pieces in a bowl & pour milk over to moisten.

In a separate bowl, blend condensed milk, butter, honey, cocoa powder & cook in a heavy-bottomed pan

till the mixture comes to sauce consistency.

When cool, add the moist biscuits, chopped walnuts, chocolate chips to this chocolate-sauce-mix & mix

well.

Transfer this mixture into a greased dish & flatten the surface, & garnish with a few pieces of walnuts & chocolate chips.

Now refrigerate for a couple of hours till the pudding sets.

Now Chocolate Walnut Pudding is ready.

Serve cold.

Chocolate Fudge

Ingredients

Chocolate Powder (cadbury's) - 500gms

Condensed Milk - 1/2 tin

Krackjack Biscuits - 1 Packet

Cooking oil - 1 cup

Dry Fruits - 1/2 cup

Method

Crush the biscuits coarsely.

Mix chocolate powder & oil.

Then add condensed milk & mix slowly.

After this add the crushed biscuits & dry fruits & mix.

Deep Freeze the mixture for 8 hrs.

Cut into pieces & serve chilled. Goes

very well with Vanilla Ice cream.

Home Made Cadbury

Ingredients

milkmaid/ condensed milk - 1 tin

sugar - 1 1/2 cups

butter - 100gms

marie biscuits -10 nos

cocoa powder - 2 tbsp

little coffee powder or dicocation (optional)

gems for decoration.

Method

Powder the Marie Biscuits finely in the mixie.

Bring the butter to room temperature.

Add all the ingredients & the powdered Marie biscuits & mix well.

Pour the mixture into a pan & keep on fire & keep stirring.

As the mixture starts leaving the sides of the pan , remove from fire & pour it into a buttered plate.

When it has cooled a little cut into diamonds.

Keep a Gems on top of each piece.

When the chocolate is warm roll it into small balls & cover with coloured papers like toffees.

Mouse Pie

Ingredients

For the Custard:

milk 1 liter
egg 6nos
salt a pinch
sugar 1 cup
cocoa powder a $\frac{1}{2}$ cup
gelatine 2 tbsp
vanilla essence 2 tsp
powdered sugar a $\frac{1}{4}$ cup

For the Base:

chocolate wafer 1 packet
butter 75 gms
cashew nuts 50gms

Method

In a mixing bowl add melted butter (not fully melted), crushed wafer biscuits, finely chopped cashewnuts. mix well and spread this on the bottom and sides of the dish.

Bake for 10 mts. When cooled, keep in refrigerator to set. Soak gelatin and keep aside. Separate egg yolk and white.

Combine milk, egg yolk, salt and sugar in a bowl. Mix all these with an eggbeater.

Pour this into a saucepan and cook on a low flame. Add diluted gelatine.

Keep in refrigerator to set. Whip egg white till fluffy and creamy.

Add powdered sugar and whip again. Keep aside. When the custard is half set.

Separate custard into 2 equal portions. Add cocoa powder to one half.

Add vanilla essence to the other half. Add egg white to both the mixtures.

Now pour the vanilla custard into biscuit layered dish. Then slowly pour the cocoa mixture. Shake the dish slightly for a marble effect. Refrigerate it.

Dress with cherry and grated chocolate.

Chocolate pinwheel biscuits

Ingredients

1 a¹/₂ cup powdered sugar
1a¹/₄-cup butter
1 no egg
3-cup maida
a¹/₄ cup cocoa
a³/₄ cup cashew nuts finely chopped
a¹/₄ tsp salt

Method

Whip butter, sugar and egg till creamy.

Sift maida and salt.

Add this maida to the creamy mixture and knead to smooth dough.

Separate dough into 2 equal portions.

In one portion of the dough add cocoa powder and knead well.

Keep both the dough in freezer for about 1 hour.

Roll out both the dough into same size and thickness.

Keep one upon the other and form it into a tight rolls

Sprinkle finely chopped cashew nuts on the butter paper.

Roll the dough rolls on the butter paper so that the cashew nut gets sticked on the rolls.

Cover it with the same butter paper and stand in freezer for about 4-8 hours.

Take out and cut into small cookies and place the biscuits on a baking tray.

Bake for 8 minutes at 100 degree

Reese's Chewy Chocolate

Ingredients

2 cups all-purpose flour
3/4 cup hershey's cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1&1/4 cups margarine or butter(2.5 sticks), softened
2 cups suga
2 eggs
2 teaspoons vanilla extract
1& 2/3 cups reese's peanur butter chips, (10 oz. package)

Method

Heat oven to 350F.

Stir together flour, cocoa, baking soda, & salt.

Beat margarine & sugar in large bowl w\mixer until fluffy.

Add eggs & vanilla; beat well.

Gradually add flour mixture, beating well.

Stir in peanut butter chips.

Drop by rounded teaspoons onto ungreased cookie sheet.

Bake 8-9 minutes. (Do not overbake; cokies will be soft.

They will puff while baking & flatten while cooling.) Cool slightly; remove from cookie sheet to wire rack.

Cool completely. Makes about 4-1/2 dozen. good 2 taste.

Quick Peanut Cookies

Ingredients

1 c peanut butter

1 c sugar

1 egg

Method

Mix all ingredients together.

Roll each teaspoonful into a ball.

Put the balls on the cookie sheet and take a fork to make criss-cross designs.

Bake at 350 degrees 10-14 minutes.

Chocolate Mousse

Ingredients

2 1/2 teacups milk
10tsp sugar
3 tsp coco powder
100gms dark chocolate
10tsp china grass (5gms)cut into small peices
2 tsp custard powder
200gms fresh cream
2 tbsp powdered sugar
1tsp vanilla essence.

Method

Soak china grass in 3/4 cup of cold water for 1 hour.

Put to cook on slow flame untill it dissolves.

Put 2 cups of milk to boil with sugar, cocoa powder & dark chocolate.

To the remining 1/2 cup milk add custard powder & boil.

When the milk starts boiling,add, to the mixture of cocoa & go on stirring & cook for 1 min.

Beat the cream with powdered sugar,add vanilla essence & mix well.

Add to the cocoa powder & put it to set.

Once it sets,chill thoroughly,decorate with cream & chocolate curls & serve cold.

Chocolate fudge

Ingredients

½ tin milkmaid
1&1/2 tbsp cocoa powder
1&1/2 tbsp
drinking chocolate
5 to 6 Marie biscuits crushed
½ cup walnut crushed
50 gm mava

Method

In a non-stick pan mix all ingredients except mava.

Fry mava in a separate kadai & keep aside.

On a medium flame cook all the things.

Stir continuous for 2 to 3 minutes add mava & cook for another 2to3 minutes or till it leaves the side of pan.

Grease mould of your choice & pour all mixture in it & allow to set.

When cool garnish with walnuts can be store in fridge for few days.

Chocolate Milkmaid Lassi

Ingredients

kitkat chocolate 1

curd 1cup

milkmaid 2tsp

ice cubes

almond for

garnish

Method

Grate freezed kit kat chocolate.

Add 1 cup curd,2tsp milkmaid,ice cubes and beat in a mixie for 30 seconds .

Garnish with almonds.

Serve chilled.

Chocolate Cubes

Ingredients

thinarraroot biscuit - 2 pkts (small)
cocoa powder-4 tbsp
sugar - 4 tbsp
milk - 1 & 1/2 cup
egg (optional) - 1

For chocolate sauce :

cornflour - 1 & 1/2 tbsp
sugar - 3 tbsp
cocoa powder - 3 tbsp
milk - 2 & 1/2 cups
butter - 1 tsp

Method

Grind thinarraroot biscuit , mix with cocoa powder , sugar and milk . (Egg optional) .

Mix all the ingredients properly .

Steam cook the mixture in a double boiler for 20 minutes .

Cut the steamed cake into small cubes .

For chocolate sauce mix milk , cornflour ,cocoa powder and sugar.

Boil the mixture in a low flame till it becomes sauce .

Put butter .

Mix the sauce with chocolate cubes.

Serve 2/3 cubes together when it becomes cool .

Choc-mint Cone Cakes

Ingredients

2 squares unsweetened chocolate (can get from market)

1/2 cup butter 2 cups all-purpose flour

1/2 teaspoon baking soda

1 teaspoon baking powder

1/4 teaspoon salt

1 1/4 cups sugar

2 eggs

1 teaspoon vanilla essence

2/3 cup sour cream (also can get from any super market) (optional)

2 cups semisweet chocolate chips

Method

Preheat oven to 375 degrees F (190 degrees C).

In the microwave or over a double boiler, melt unsweetened chocolate and butter together, stirring occasionally until smooth.

Sift together flour, baking soda, baking powder, and salt In a medium bowl, beat sugar, eggs, and vanilla until light.

Mix in the chocolate mixture until well blended.

Stir in the sifted ingredients alternately with sour cream, then mix in chocolate chips.

Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven.

Allow cookies to cool on baking sheet for 5 minutes.

Chocolate-popcorn Clusters

Ingredients

microwave popcorn (butter type) - 1 pack
chocolate caramel - 150 gms
peanuts(peeled and cleaned) - 1 cup
cashews - 1 cup

Method

Get Act-II or any other microwave popcorn, and microwave it for 2 minutes and get the Popcorn ready.

Spread them in a wide plate, Mix the Peanuts and Cashews.

In a Wide Pan, melt Chocolate Caramel at low flame, when it is melted Pour it on the Popcorn, Peanuts, cashews mixed on the wide plate, and mix this well.

Let it get warm, for 30 minutes.

Taste and Enjoy the Chocolate-Popcorn Clusters.

Chocolate Halwa

Ingredients

125 gms rawa
125 gms sugar
100 gms ghee
1 teaspoon cocoa powder
a few almond slivers

Method

Soak rawa for 3 - 4 hours.

Heat ghee in a thick bottomed kadai.

Add sugar and heat gently, stirring constantly till sugar caramalises to a golden colour.

Drain off water from rawa and sprinkle cocoa powder on the rawa.

Add this to the ghee-sugar mixture and mix well.cook on slow flame, stirring constantly to avoid formation of lumps.

Cook till ghee seperates.

Garnish with almond slivers and serve hot.

To serve cold, set halwa in a greased thali and cut into pieces.

Home Made Butter Chocolate

Ingredients

1 cup milk powder
1 cup powdered sugar
3/4 cup cocoa powder
1 cup butter
1/2 cup grated nuts and raisins (optional)

Method

Measure the said quantities of milk powder, cocoa powder and powdered sugar.

Mix the milk powder and cocoa powder well till the mixture is smooth.

Heat the butter on low flame with the powdered sugar till the butter just bubbles from the periphery.

Switch off the flame, add the cocoa and milk powder mixture. (grated nuts and raisins to be added now if desired).

Stir vigorously till the batter leaves the sides of the pan.

Spread on a greased plate and cut into diamonds or squares when it just sets.

Store in dry container in cool place .

Choco Delight

Ingredients

sugar - 200gms

water - 75ml

cocoa powder - 4 tbsp (app. 60 gms)

marie biscuit - abt 10-15 broken into small pieces

butter - 75-100 gms

Method

Take a saucepan and add water, sugar and cocoa powder into it.

Heat this mixture on moderate flame, stirring all the while till the sugar dissolves completely.

Continue heating till the cocoa mixture forms a coating at the back of the spoon or the ladle.

Put off the gas. Cool the mixture for 10 mins and add the reqd. butter to it and blend/stir well.

Lastly add the broken marie biscuits and mix well and pour the mixture on a greased plate.

Cut into pieces after the 'choco delight' sets well and serve.

Chocolate Truffles

Ingredients

1 cup sugar
3/4 cup powdered chocolate
1/2 cup whipping cream
1/4 cup unsalted butter

Method

Put all ingredients in a solid sauce-pan, mix while bringing slowly to the boil.

Boil gently. After two minutes you will have a wonderful icing for cakes, and a sauce for ice

cream. After six minutes (or a little longer if you want your truffles harder) take sauce-pan off heat and allow the mixture to cool slightly.

At this point you can add dark rum or any other liqueur if you wish.

Cool in the refrigerator for about one hour.

Form into balls about the size of large marbles and roll them in powdered chocolate.

Cool to room temperature, or chill.

Super Chocolate Brownies

Ingredients

4 medium eggs
2 cups sugar
2/3 cups vegetable oil
4 x 1oz. squares unsweetened chocolate, melted and cooled
2 tsp. vanilla essence
1 1/3 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
1 cup chopped nuts

Method

Beat eggs until thick and pale in colour.
Gradually add sugar and beat until well blended.
Stir in oil, chocolate and vanilla
Combine dry ingredients and add to mixture blending well.
Stir in nuts and spread in buttered 13x9x2 inch pan.
Bake at 350 deg. (180 deg.C) for 25 to 30 minutes.
Cool in pan on cake rack. Cut into 2 inch squares.
Makes 24 squares.
Serve with heaps of cream, ice-cream and chocolate sauce.

Christmas Pudding

Ingredients

eggs - 2
butter - 1/2cup
fresh breadcrumbs - 1 cup
coffee - 2 tsp
soda bicarbonate - 1/4tsp
baking powder - 1tsp
salt - 1/4 tsp
rum or brandy - 1/4 cup
caramel syrup - 2 tsp
cinnamon - 1/2 tsp
cloves - 1/4 tsp
nutmeg - 1/4 tsp
raisins - 1/2 cup
chopped walnuts - 1/2 cup
mixed peel - 1/4 cup
vanilla essence - 1/4 tsp
fresh cream - 1/4 cup

Method

Mix butter & sugar till light & fluffy.

Add lightly beaten eggs & vanilla essence.

Mix baking powder, all spices, chopped dry fruits, salt, soda bicarbonate, breadcrumbs, rum, caramel syrup, coffee beating gradually to a smooth paste grease mould with little ghee or butter & fill it with mixture steam it till set & becomes little firm serve hot with a swirl of fresh cream & cadbury nutties.

Chocolate Cupcakes

Ingredients

3/4 cup dark brown sugar, packed

1 egg

1 egg white

1 tablespoon oil

1/2 cup unsweetened cocoa powder

1 teaspoon vanilla extract

confectioner's sugar

1 1/3 cups all-purpose flour

1/4 cup applesauce, cinnamon flavored

1 1/2 teaspoons baking powder

1 1/2 teaspoons baking soda

1/2 teaspoon salt

2/3 cup skim milk

vanilla essence - 1/4 tsp

Method

Preheat oven to 350 deg F.

Line 12 muffin cups with paper liners.

Combine flour, cocoa, baking powder, soda and salt.

Beat the next six ingredients until combined, about 1 min.

Stir in flour mixture alternately with milk until just combined. Pour batter into muffin cups.

Bake 22 - 25 minutes or until toothpick comes out clean.

Remove cupcakes from pan; cool on wire rack 30 min.

Sprinkle with sugar, if desired.

Chocolate Fudge

Ingredients

Milk - 1 litre

Sugar - 2 & ½ cups

Cocoa - 1 & ½ tbl sp

White butter- 1 cup (heaped)

Method

boil milk for 5 min.

add sugar , cocoa & fresh butter & cook in medium flame

when the mixture becomes thick keep stirring constantly till it leaves the side of the vessel

pour on a greased tray & cut after a few minutes

Choco-banana Terrine

Ingredients

5 small ripe bananas peeled and left whole
1 cup cream
500 gms dark or milk chocolate chopped

Method

Line a 1.5 litre loaf pan with cling film overlapping top of pan by a few cms.

Place bananas in pan.

Bring cream slowly to boil in a saucepan.

Remove from stove.

Add chocolate to cream and stir until melted and smooth.

Pour over bananas.

Cool, then refrigerate until set- about two hours or overnight.

Unmould carefully using cling film to help lift terrine out of mould.

Remove cling film.

Slice terrine and serve.

Chocolate Macaroons

Ingredients

1 cup melted semi sweet chocolate
4 egg whites
1 cup sugar
pinch of cream of tartar
vanilla essence

Method

Add the egg whites, cream of tartar, vanilla essence and sugar in a cold bowl and beat at high speed.

Once it becomes thick, spoon it on a cookie sheet and bake it at 350 c in the oven.

It should take 15 minutes to cook.

Once cooked, remove it from the oven and cool it.

Melt chocolate in the microwave and keep it ready.

Dip the macaroons in the chocolate, make sure all the sides are equally coated by chocolate and keep it in a cookie sheet.

Once dried, repeat the procedure and chocolate macaroons are ready to be served.

White Chocolate Mousse

Ingredients

2 eggs

65 gms. castor sugar

2x5 leaves gelatine

200 gms. white chocolate
melted

600 ml whipped cream

a few colourful gems.

Method

Beat eggs and sugar together until fluffy.

In the meantime, soak gelatine in cold water until soft and then squeeze out the excess water.

Melt the gelatine over a double boiler, or pan of hot

Plain Chocolate

Ingredients

any milk powder - 2 tbsp heaped

cocoa - 1 tbsp

drinking chocolate - 4 tbsp

icing sugar - 4 tbsp

lemon / orange juice - few drops

liquid glucose - 1/2 tsp (available at any essence shop or supermarket)

Method

Sieve all the dry ingredients together 2 or 3 times to remove lumps.

Then add orange / lemon juice , liquid glucose and very little water to mix it into a firm dough.

The dough should not be very hard. (It should not crack while making balls).

Now make small balls from the dough.

Flatten each ball.

Prepare different fillings, (like the one i've given, Dates & Almond.)

Keep one small ball of filling into each chocolate.

Close the stuffing properly with Chocolate.

Shape the chocolates to desired shapes like ovals, round or squares.

Wrap it in decorative silver paper.

Put in refrigerator for atleast one hour before serving.

Cadbury Dairy Milk

Ingredients

milk powder - 250 gm
drinking chocolate powder -100 gm
coco powder - 50 gm
butter -3 teaspoon
sugar - 200 gm

Method

Sieve all the three powder twice.

Keep it aside. (the quantity of the sugar should be half the quantity of powder)

Add water till the sugar dissolves.

Use aluminium vessel, heat it on the gas on a high flame when it is boiling add butter, when sugar syrup becomes strong, switch off the gas.

Add all the powders to the syrup, when all the powders are mixed, spread it in the greased plate.

After half an hour you can cut it in to pieces.

If you have a pre-designed plates, you may spread the mix into it to make appropriate designed blocks.

Home-made Chocolate

Ingredients

sugar
milk powder
cocoa powder
butter
nuts

Method

Take equal quantities of sugar, milk powder and cocoa powder.

Sieve milk powder and cocoa powder together.

Spread butter on a low bottom plate and keep it aside.

In a frying pan, add little water to sugar and heat until it melts.

Add the mixture of milk powder and cocoa powder and mix well.

Add a little amount of butter to the above for flavour.

Once the mixture blends well, remove from heat.

Spread it on the butter coated low bottom plate.

Add nuts on the spread mixture and let it cool for a while.

Place it in the freezer of the refrigerator until it becomes hard.

This is a very simple recipe and can be prepared in less than half an hour.

This can also be stored for a long period of time

Chocolate Bar Fondue

Ingredients

32 ounces milk chocolate, grated
1 1/4 cups heavy cream
1 tablespoon instant coffee powder
1 teaspoon vanilla extract
1 teaspoon white sugar
1/3 cup hot water

Method

1 In a saucepan over medium heat, melt the chocolate with the heavy cream.
Mix in the instant coffee, vanilla extract, sugar, and hot water.
Continue to heat, stirring frequently, until the mixture is smooth.

Rich Chocolate Cake

Ingredients

300 gm maida
35 gm coca powder
175 gm brown sugar
300ml milk
2 teaspoon vanilla essence
1 levelled teaspoon baking powder
1 levelled teaspoon cooking soda.
1 laddle butter
4 teaspoon honey
2 teaspoon rum (optional)

Method

Mix maida with baking powder, cooking soda and cocoa powder.

sieve the mixture through a seiver.

Add brown sugar.In a kadai add milk in which put white butter and honey.

Heat it till the butter melts.

Remove from heat, add the maida mixture to it slowly by constantly mixing it.

Add vanilla essence and rum (optional).

Transfer to a baking tin.

Place in a preheated oven at 180 degree centigrade for 1 hour.

Chocolate Brownies

Ingredients

eggs - 2
sugar - 1 1/4 cup
flour - 1 1/2 cup
butter or margarine - 1/2 cup
honey - 1/2 cup
chocolate - 3/4 cup
cocoa - 2tbs
almonds [chop&roast] 1/2 cup

Method

Mix butter & sugar till light & fluffy. gradually beat in eggs, sieve flour & cocoa together & add in butter mixture

meanwhile melt chocolate over a pan of hot water & then mix in egg mixture.

Stir in honey & add almonds .

line a cake tin with oil & pour mixture into it bake it till done

For Topping

A handful of nuts,

Chocolate - 1 cup melt the chocolate till smooth over a pan of hot water,

Cut the bake chocolate cake into pieces & dip them in melted chocolate & sprinkle chopped almonds over them

Chocolate Paste With Corn

Ingredients

sugar - 175 gms

margarine - 50 gms

fresh white butter - 50 gms

cocoa - 1 tbsp

drinking chocolate powder 1-1/2 tbsp

icing sugar - 150 gms

Method

Sieve icing sugar,cocoa,drinking chocolate powder together without any lumps

Heat butter,margarine together in a pan with a reduced flame till it just melts.

Remove from fire and mix sieved ingredients quickly and evenly till it becomes soft.

Mix 2 tbsp sugar and 2 tbsp milk in a pan.

Boil milk for a few minutes till the sugar dissolves and then remove from fire.

Immediately add powdered cornflakes.

Keep it for 5 minutes.

Dip in chocolate paste.

Shape properly with hands and allow to dry on butter paper.

Chocolate Cookies

Ingredients

1 and 3/4 cups -- all purpose flour (maida)

1/4 cup -- unsweetened cocoa powder

1 cup -- finely powdered sugar (or 1/4 cup more if you like it sweeter)

1 cup -- butter/ margarine

1/4 tsp -- vanilla

1/2 tsp baking soda

Method

Sieve Flour, Cocoa and baking soda together and keep aside.

Beat Butter / margarine and vanilla essence with sugar till fluffy.

Add in the flour - cocoa and soda mix and mix well.

Shape into an inch sized flattened balls and place on greased baking trays and bake at 150 degree centigrade for 20 mins or till done !

Cool and store in air tight containers.

Chocolate Delight

Ingredients

30gm butter

250gm dark chocolate, finely chopped

80gm butter extra

2 teaspoon vanilla essence

1 cup brown sugar, firmly packed

2 eggs

½ cup plain flour (maida)

½ cup chopped roasted walnuts

1/3 cup sour cream

Chocolate Icing

125gm dark chocolate, chopped

60gm unsalted butter

Method

Grease deep 19 cm square cake pan, line base with grease paper.

Melt butter in pan, add chocolate, stir over low heat until chocolate is

Beat extra butter, essence, sugar in small bowl with electric mixer until light and fluffy, beat in eggs 1 at a time.

Transfer mixture to a large bowl.

Stir in sifted flour, then chocolate mixture, nuts and cream.

Spread mixture into the greased pan, bake in moderate oven for about 45 minutes, cool in pan.

Turn slice from pan, remove grease paper, spread slice with chocolate icing, cut when set into squares.

Method To Make The Chocolate Icing:

Melt chocolate and butter over simmering water, cool to room temperature.

Beat with wooden spoon until thick and spreadable

Chocolate Balls

Ingredients

125 grams dried apricots, chopped
1/3 cup raisins, chopped
1/3 cup sultanas, chopped
2 teaspoons grated orange rind
75 grams dark chocolate, grated
200 grams dark chocolate, extra
75 g butter

Method

Combine apricots, raisins, sultanas, rind and grated dark chocolate in a small bowl.

Roll teaspoons of mixture into balls, refrigerate overnight.

Break extra chocolate into pieces, place in top of a double saucepan with butter over boiling water.

Stir until smooth or microwave on high for 2 minutes.

Dip each fruit ball in chocolate until evenly coated.

Place balls on foil-covered trays allow to set in a cool place.

Store balls in airtight container in refrigerator

Chocolate Fudge With Nuts

Ingredients

1 cup butter
softened
8 cubes of pasteurized process cheese
5 cups confectioners' sugar
1/2 cup cocoa
1 cup milk powder
1/4 cup coconut
1/4 cup coarsely chopped cashewnuts
badam and pista

Method

In a large saucepan over medium heat melt butter and cheese cubes together, stirring frequently remove

from heat.

Sift together confectioners' sugar and cocoa add to cheese, mixing well.

Stir in milk powder coconut and nuts.

Turn into a 9x9x2-inch pan chill until firm and cut into squares and Serve.

Option:

Can be prepared without coconut also.

Chocolate Pinwheels

Ingredients

maida (flour)
240 gm (2 cups)
butter - 120 gm
castor sugar - 120 gm
cocoa powder
according to taste
baking powder 1 tsp
salt 1/2 tsp
vanilla essence 1 tsp
milk 1/2 cup

Method

Sieve maida, salt and baking powder together.

Beat butter and sugar till it becomes light and fluffy.

Add to the flour along with vanilla essence and milk and make a stiff dough.

Divide it into two equal parts.

To one part add cocoa.

Thinly roll out both the parts.

Put the chocolate part on the white part.

Roll it tightly and keep in the fridge for 15-20 minutes.

Cut out round slices of 1/4" thickness and arrange in a well-greased tray.

Bake in a moderate oven at 180°C for about 15 minutes. Allow it to cool to become crisp.

Store in an airtight container.

Choco Frozen Cake

Ingredients

glucose biscuits (4 packs)
drinking chocolate (400 gms)
cocoa powder (200 gms)
coffee powder (50 gms)
dry coconut powder (200 gms)
sugar (as per taste)

Method

Make some coffee solution (Put some coffee in water and mix well)

Dip the glucose biscuits in a coffee solution and arrange it in a layer in a tray

Now mix cocoa powder and drinking chocolate (1: 2) .

Add sugar to taste and form a paste with water

Now spread this paste on the layer of biscuits

Sprinkle coconut powder on it

Now again form a layer of biscuits by dipping them in sugar over this chocolate covered layer

And repeat the same steps

Add up to 4 or 5 layers of biscuits

Then completely cover it with chocolate paste and garnish completely with coconut powder

Keep it in freezer for an hour .The choco frozen cake is ready .