

Thank you very much for participating in Yeti's Chocolate Recipe contest!

He is so excited and he just whispered something in my ear. Do you want to know what he said? He asked me if I could create a recipe book with everyone's recipe so that he could read them over and over again.

That's a great idea Yeti!

So here is the beginning of it so far.
As the recipes come in, I will be adding them to this book.



- 1/4 cup plus 2 tbsp cocoa or cacao powder
- just over 1/4 tsp salt
- 2 1/2 cups loosely packed pitted dates
- 1 cup raw almonds or walnuts
- 1/2 cup raw nuts of choice
- 1 1/2 tsp pure vanilla extract
- 2 tsp water
- 1/4 cup chocolate chips, optional
- 1/4 cup nut butter of choice (or pb2) OR allergy-friendly alternative
- 2 tsp pure maple syrup or honey OR stevia to taste
- 2 tbsp milk of choice (plus extra if using stevia)



Submitted by firebombmarkus

If you have a small or medium food processor, it may be a good idea to process in two batches so as not to overwork your machine. Using a blender might yield an overly sticky result, so try that at your own risk. Recipe: In a high-quality food processor, combine all but the final three ingredients (but including the chocolate chips, if using) until sticky crumbles form. If it's still too crumbly to stick together, process longer. Line an 8-inch square pan with parchment paper, then transfer the crumbles to the pan and these a sheet of parchment to press down evenly into the pan. In a small dish, stir together the final three ingredients to make frosting – it will look liquidy at first, but just keep stirring. Spread the frosting over top, then set in the fridge until ready to cut and serve. You can also drizzle melted chocolate on top if desired. I let mine sit in the fridge for a few hours, then I was easily able to slice and place the brownies in a sealed container to bring to a party. Store leftovers unrefrigerated for a few days, or refrigerated a few weeks, or frozen for up to 2 months.

Thanks [@Elsa](#). I'm a bit of a chocoholic and I love chocolate fudge:

2 cups white sugar

1/2 cup cocoa

1 cup milk

4 tablespoons of butter

1 teaspoon of vanilla extract

You can add nuts if desired (pecans or walnuts)

1. Grease an 8x8 inch square baking pan. Set aside.

2. Combine sugar, cocoa and milk in a medium saucepan.

Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer.

Do not stir again.

3. Place candy thermometer in pan and cook until temperature reaches 238 degrees F (114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency.

It should flatten when pressed between your fingers.

4. Remove from heat. Add butter or margarine and vanilla extract.

Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.

5. Pour into prepared pan and let cool. Cut into about 60 squares.



Submitted by bearwithme

Chocolate Lava Cake Recipe

Ingredients

- 1 stick (4 ounces) unsalted butter
- 6 ounces bittersweet chocolate, preferably Valrhona
- 2 eggs
- 2 egg yolks
- 1/4 cup sugar
- Pinch of salt
- 2 tablespoons all-purpose flour

How to Make It

Step 1

Preheat the oven to 450°. Butter and lightly flour four 6-ounce ramekins. Tap out the excess flour. Set the ramekins on a baking sheet.

Step 2

In a double boiler, over simmering water, melt the butter with the chocolate.

In a medium bowl, beat the eggs with the egg yolks, sugar and salt at high speed until thickened and pale.

Step 3

Whisk the chocolate until smooth. Quickly fold it into the egg mixture along with the flour.

Spoon the batter into the prepared ramekins and bake for 12 minutes, or until the sides of the cakes are firm but the centers are soft. Let the cakes cool in the ramekins for 1 minute, then cover each with an inverted dessert plate. Carefully turn each one over, let stand for 10 seconds and then unmold.

Serve immediately.



Submitted by RegalRenz

For this contest I would like to submit my grandmother's delicious self-filled cupcake recipe that I've enjoyed for years:

Self-filled Cupcakes (oven 350)

Ingredients:

- 1 package devil food cake mix
- 1 4oz. package cream cheese, softened
- 2 tbs sugar
- 1/2 beaten egg
- dash of salt
- 1/2 cup semi-sweet chocolate morsels

Directions:

- 1.Prepare cake mix as directed
- 2.Fill paper-lined muffin tin 1/2 full of cake mixture
- 3.Mix cream cheese, egg and sugar well
- 4.Stir in chocolate chips
- 5.Drop 1 tsp cream cheese mixture on to each cupcake
- 6.Bake 15-20 minutes at 350 degrees

Serving size: 12



Submitted by BeckyBubblegum

No Bake Peanut Butter Balls

Prep Time 5 minutes

Chill Time 1 hour 30 minutes

Total Time 1 hour 35 minutes

Servings 30 to 36 pieces

Calories 107

Ingredients

- 1 cup creamy peanut butter
- 1 cup crushed graham crackers
- 1 cup powdered sugar
- ¼ cup butter softened
- 8 ounces semisweet or other baking chocolate
- 1 box toothpicks

Instructions

- 1.In a large bowl, combine peanut butter, graham cracker crumbs, powdered sugar, and butter. Stir until uniformly combined and smooth.
- 2.Shape into teaspoon-sized balls and insert toothpick into each ball. Place on a baking sheet or tray lined with parchment paper. Chill at least 30 minutes.
- 3.Melt chocolate according to package directions and stir gently until smooth. Grasping the toothpick, dip peanut butter balls into melted chocolate and transfer to lined baking sheet. Chill at least 30 minutes to set chocolate.

Recipe Notes

This recipe will yield approximately 30 to 36 Peanut Butter Balls. The recipe doubles easily, so make extra!



Submitted by
LizzyLemondrop

I want to share my favorite

Candy Crush Color Bomb Candies

Ingredients :

- Whopper Malt Ball Candy
- Chocolate Melted
- Rainbow Non Pariel
- Hersey Kisses or Reese's Cups (optional)

Directions :

1. Melt Chocolate in Microwave Safe Bowl
2. Using a fork, dip Whoppers one at a time into the chocolate and let excess drip off. Set onto parchment paper and spoon sprinkles over candies.
3. Let dry completely.
4. Repeat with Hershey Kisses or Reese's Cups if desired



Submitted by kiara_wael

chocolate Spiders



Submitted by Nat09

— Melt 2 cups of semi sweet chocolate chips and 1 cup of butterscotch chips in a double boiler, when melted, remove from heat and add 1 cup of unsalted peanut and 1 1/2 cup of fried noodles and mix well. Place in small balls on baking sheet (covered with parchment paper), refrigerate until firm. Then enjoy 😊

Vegan, minimalist here....what can be better than chocolate?

Ingredients

- 200 g finely chopped [cocoa butter](#) (packed)
- 45-75 ml maple syrup or agave nectar
- 48 g unsweetened cocoa powder or cacao powder
- 1 tsp vanilla extract (*optional*)
- pinch sea salt (*optional*)
- [cacao nibs](#) (*optional* // for topping)

Instructions

1. Arrange 14 mini cupcake liners on a small baking sheet. Set aside.
2. Add 2 inches of water to a large saucepan and bring to a boil over medium high heat. Then set a medium glass or ceramic mixing bowl on top, making sure it's not touching the
3. To the mixing bowl, add finely chopped cocoa butter and let melt - 2-3 minutes.
4. Once melted, add the maple syrup or agave nectar and use a whisk or wooden spoon to mix until fluid and thoroughly combined. Remove bowl and set on a flat surface. Turn off stove-top heat and set saucepan aside.
5. Add cacao or cocoa powder, vanilla, and sea salt. Whisk to combine until there are no clumps.
6. Taste and adjust flavor as needed.
7. Pour chocolate into mini cupcake liners and top with more sea salt or cacao nibs
8. Transfer chocolate to the freezer or refrigerator to set - about 10 minutes.
9. Enjoy straight from the freezer, refrigerator, or at room temperature. Store leftovers in a well-sealed container in the refrigerator for 1 week, or in the freezer up to 1 month.



Submitted by King123

Chocolate Cheesecake (Credits: www.tasteofhome.com)

Ingredients

- 1 cup crushed chocolate wafer crumbs
- 3 tablespoons sugar
- 3 tablespoons butter, melted
- FILLING:**
- 2 cups (12 ounces) semisweet chocolate chips
- 2 packages (8 ounces each) cream cheese, softened
- 3/4 cup sugar
- 2 tablespoons all-purpose flour
- 2 large eggs, lightly beaten
- 1 teaspoon vanilla extract
- Strawberries and white chocolate shavings, optional

Directions

- In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a microwave, melt chocolate chips; stir until smooth. Set aside.
- In a large bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low just until combined. Stir in vanilla and melted chocolate just until blended. Pour filling over crust.
- Bake at 350° for 40-45 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.
- Garnish slices with strawberries and chocolate shavings if desired. Refrigerate leftovers.



Submitted by flew66

Hi [@Elsa](#) since I barely cook at home 🙄, I just gonna go with the easiest one

Microwave Chocolate Pudding

The ingredients : 2/3 cup of sugar, 1/4 cup Hersey's cocoa, 3 tbs cornstarch, 1/4 tsp salt, 2 1/4 cups of milk, 1 tsp vanilla extract and whipped cream.

How to make : 1. Stir together sugar, cocoa, cornstarch and salt in large microwave-safe bowl ; gradually stir in milk m. 2. Microve at high (100%) for 7- 10 minutes or until mixture come to full boil. stirring every 2 minutes, stir in butter and vanilla extract. Pour in the dishes and serve with some whipped cream on top — enjoy 😊



Submitted by mysticalmysty

Better than Anything Cake

Ingredients

- 1 (18.25 ounce) package devil's food cake mix
- 1/2 (14 ounce) can sweetened condensed milk
- 6 ounces caramel ice cream topping
- 1/4 cup Chocolate Syrup
- 3 (1.4 ounce) bars chocolate covered toffee, chopped
- 1 (8 ounce) container frozen whipped topping, thawed

Directions

1. Bake cake according to package directions for a 9x13 inch pan; cool on wire rack for 5 minutes. Poke holes all over the top of the cake with the back of a wooden spoon.
2. In a saucepan over low heat, combine sweetened condensed milk and caramel topping, stirring until smooth and blended. Slowly pour the warm topping mixture over the top of the warm cake, letting it sink into the holes. Chop up one of the candy bars, and sprinkle evenly on top.
3. Let cake cool completely, then top with whipped topping. Decorate the top of the cake with some more chocolate toffee bar chunks and swirls of caramel and chocolate topping. Refrigerate and serve right from the pan!



Submitted by Lavender

INGREDIENTS LIST FOR THE KETO TIRAMISU

The crumble

- 1 egg, slightly beaten
- 1 teaspoon vanilla extract
- 1/4 cup coconut oil, melted and cooled
- 1/4 cup coconut sugar or sweetener of choice (we used Swerve)
- 1/2 cup coconut flour
- 1/4 cup almond flour

The filling

- 5 1/3 oz (150g) dark chocolate chips + 1 3/4 oz (50g) for garnish
- 1/3 cup (80g) butter, diced
- 3 tablespoons (50g) mascarpone (or cream cheese)
- 1 espresso cup

DIRECTIONS

1. Make the crumble: Preheat your oven to 350°F (180°C). In a large bowl, combine beaten egg, melted and cooled coconut oil, coconut sugar, and vanilla extract. Add in almond flour, and coconut flour, mixing well to combine and form a dough. Spread onto a baking sheet lined with parchment paper. Bake for 12-15 minutes, or until to crust begins to brown. Allow to cool on the baking sheet for 10 minutes, and then transfer to a wire rack until completely cool. Break the crust using a fork, a food processor or a rolling pin to make the crumbles.
 2. In the meantime, melt chocolate chips in the microwave with butter. When chocolate is almost completely melted, stir in mascarpone. Smooth out with a spatula.
 3. Line the bottom of 4 glasses with a layer of crumbled topping and slightly sprinkle with coffee using a coffee spoon or a silicon brush. Cover with a layer of chocolate, then another layer of crumble slightly soaked with coffee. You can add as many layers as you want, just make sure you finish with crumbles on top.
 4. Refrigerate for 3 hours before serving. Grate chocolate on top of the keto tiramisu for garnish.
- Phew that was a lot of reading! However, I've never tasted a Tiramisu I didn't like, so I'm sure this ones delicious!



Submitted by
SeraphicStar

I found this at Allrecipes.com. Makes me want to eat them so bad

Chocolate Spoons

Ingredients:

1 cup semisweet chocolate chips
3/4 cup milk chocolate chips

Directions:

1. In a microwave safe bowl, melt semisweet chocolate pieces in microwave for 2-3 minutes and stir until smooth. Dip spoons into chocolate. Put spoons onto wax paper and refrigerate until chocolate hardens.
2. Melt milk chocolate pieces in microwave for 2-3 minutes and stir until smooth. Place chocolate into plastic bag and cut off a corner. Drizzle melted chocolate over spoons. Refrigerate until chocolate hardens.
3. Wrap each spoon separately and store in a cool, dry place



Submitted by candycrushinit

INGREDIENTS:

¾ cup (170 grams) unsalted butter, at room temperature

- 1½ cup (300 grams) granulated sugar

- 2 large eggs

- 2 teaspoons vanilla extract

- 2 cups (240 grams) all-purpose flour

- ⅔ cup (60 grams) unsweetened cocoa powder

- 1 teaspoon baking soda

- ½ teaspoon salt

- 1 half gallon of vanilla ice cream

- Rainbow sprinkles, if desired

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a sheet pan with parchment paper.

2. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar on medium high speed until light and creamy, about 4 minutes. Add the eggs one at a time, mixing after each. Add the vanilla. In a separate bowl, sift together the flour, cocoa powder, baking soda, and salt. Add to the mixer and mix until just combined. Add the chocolate chips, if using.

3. Scoop by the rounded tablespoon onto the prepared sheet pan and sprinkle with granulated sugar.

4. Bake until edges are crisp, about 9 minutes. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely.

5. Let vanilla ice cream sit at room temperature 10-15 minutes to soften. Place a large scoop of ice cream on 1 cookie. Top with another cookie and gently press together. Roll in sprinkles, if using.

6. Freeze until ready to serve or serve immediately.

Note: If storing in the freezer for longer than one day, I recommend wrapping each sandwich in plastic wrap to prevent freezer burn.



CHOCOLATE COOKIE

ICE CREAM SANDWICHES



Submitted by MiaChristine

I hope its easy



<https://www.youtube.com/watch?v=V1UdcLr04P0&feature=youtu.be&t=5>

Video Submitted by Sukanta_Biswas

Mine is simple. I get 85% organic cacao chocolate bars and when I get the urge for chocolate, I break off a piece or two (or three) and grab a few raisins and/or some nuts of choice - usually cashews cuz they go really well with chocolate, insert into mouth together and chew and then say "yummmmmmy" and Voila! it cures the chocolate craving immediately and right away too. LOL



Submitted by Jeanne.jo

Hey @Elsa - what a delicious 😊 idea. I don't bake much but if I did this looks so awesome and combines two of my favorite 🤩 things 🙏

INSTRUCTIONS

1. With an electric mixer, combine butter and sugar. Beat on medium-high until light and fluffy, about 2-3 minutes.
2. Blend in the eggs one at a time. Scrape down the sides of the bowl to make sure all is well incorporated.
3. Mix in the cocoa power until well mixed.
4. Add the flour, salt and baking power and mix.
5. Add M&Ms with a spatula and make sure ingredients are well combined. Be aware that the dough is quite thick.
6. Break off pieces of dough and roll into balls of about an inch or so, then flatten a little bit into a disc. These cookies spread a little bit while baking, but not much.
7. Place on a parchment lined cooke sheet and bake at 350 degrees for 8-10 minutes.

If you make them please send me s 🤗



Submitted by Foley1362

Mississippi Mud Cake Brownies with Pecans

1 cup of melted butter (or 1 stick of butter and 1 stick of margarine)

2 cups sugar

1/2 cup unsweetened cocoa

4 large eggs (lightly beaten)

1 teaspoon vanilla extract

1/8 teaspoon salt

1 1/2 cups all-purpose flour

1 1/2 cups coarsely chopped pecans, toasted

1 (10.5-ounce) bag miniature marshmallows

Whisk together melted butter and next 5 ingredients in a large bowl.

Stir in flour and chopped pecans.

Pour batter into a greased and floured 15- x 10-inch jellyroll pan.

Bake at 350° for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Remove from oven; top warm cake evenly with marshmallows.

Return to oven, and bake 5 minutes. Drizzle Chocolate Frosting over warm cake.

TIP: Let these cool completely before cutting into squares!

Chocolate Frosting

1 (16 oz) package powdered sugar, sifted

1/2 c. milk

1/4 c. butter, softened

1/3 c. unsweetened cocoa

Beat all ingredients together with an electric mixer until smooth.



Submitted by
Elsa for someone who couldn't posted here

I've tried many Chocolate Chip Cookies recipe and this is my favourite!

Chocolate Chip Cookies

Mix Together

1 1/2 Cup Brown Sugar

1 Cup Shortening

2 eggs

1 tsp vanilla

Then add

2 Cups Flour

1 tsp Baking Soda

1 tsp Salt

Incorporate

1/2 bag (about 2 cups) chocolate chips

Preheat oven at 325F

Bake 12-15 minutes depending on oven

Produces 24 cookies (2 cookie sheets)



Submitted by RbCloyne

Cracker Candy

1 sleeve saltine crackers

1 cup butter

1 cup packed brown sugar

1 package your favorite chocolate chips

Preheat oven to 350°.

Lay crackers side by side on a 13x9 cookie sheet and set aside.

In a heavy sauce pan, melt butter and mix in the brown sugar. Bring to a boil over medium low heat. Boil 3 minutes, stirring constantly. Pour over crackers and bake at 350 for 5 minutes. Remove from oven and immediately pour the chocolate chips on top. Spread evenly over crackers. Refrigerate (or freeze If you can't wait) til chilled. Break apart. ENJOY!



Submitted by tonnicantrell

Triple Chocolate Cookies:

1 package of your favorite chocolate cookies (or you can use a recipe from here to make your own)

1 package chocolate chips

Chocolate Sprinkles

melt chocolate chips in the microwave or on the stove.(I usually do it then seconds at a time until they are melted.)

quickly dip a cookie into the chocolate. If the chocolate hardens, melt it for a few more seconds.

sprinkle with chocolate sprinkles and maybe some chocolate chips.

Note: the reason this recipe does not have precise measurements is that I just use however much I think I will need.

Tip: start small. You can always make more.



Submitted by Spiffie02

Chocolate Covered Potato Chips

Ingredients:

1 bag of ridged potato chips

1 cup of semisweet chocolate chips

Directions:

In double boiler add the bag of chocolate chips. Heat stirring constantly until morsels are melted smooth. With tongs dip chips one at a time into chocolate. Set individual chips on a sheet of parchment paper. Keep cool until ready to serve.

Optional Toppings - Crushed pretzels, chopped peanuts, or flaky sea salt



Submitted by Elsa

Chocolate Covered Bacon

Ingredients

1 lb thick bacon, 12-16 slices

8 oz white chocolate, see note

8 oz semisweet chocolate, or milk chocolate

2 tbsp coconut oil, optional

Optional Toppings - shredded coconut, chopped almonds, pistachios, Oreo cookies, crumbled, sprinkles, rainbow, nonpareils etc.

Instructions

Cook bacon until crispy following package directions, i.e. using a skillet or in the oven or microwave. Use paper towels to dab away excess fat from the bacon after cooking. Then set aside. Place white chocolate and 1 tbsp coconut oil into a microwaveable bowl. Microwave at 50% power in 30-second intervals until melted, stirring each time. Place semisweet or milk chocolate into a separate bowl and melt the same way. Line a baking sheet with parchment or wax paper and place the bacon strips on top. Brush or spoon one type of melted chocolate onto the bacon to cover. Then decorate with optional toppings and/or drizzle some of the other chocolate on top. Place baking sheet in the fridge for 15 minutes to set and then serve.

Notes

Any type of bacon will work including turkey bacon.

Baking chocolate is ideal, as it'll be easier to apply to the bacon. Chocolate chips are also possible but can be thick, so add 1 tbsp coconut oil for spreadability.

You can also melt the chocolate in a double boiler instead of the microwave if you prefer.



Submitted by Elsa

Keto Chocolate Mug Cake

Ingredients

- 3 tbsp almond flour
- 1 tbsp unsweetened cocoa powder
- 1/4 tsp baking powder
- 1 egg medium size
- 1 tbsp unsalted butter can be substituted with coconut oil for a dairy free version
- 1/8 tsp salt
- 1 tsp erythritol sweetener (optional)

Instructions

- 1.Mix the almond flour, unsweetened cocoa powder, baking powder, salt, and the erythritol sweetener together in a small bowl or a mug.
- 2.Slowly add the melted butter and beaten egg to the mix and use a fork to whisk them together.
3. Lightly grease a microwave safe mug or a ramekin and then pour the batter into it. There should be at least an inch of empty space from the top so the cake can rise.
- 4.Microwave on HIGH for 1 minute, test it, if it needs more time put it in for 10 more seconds. It should be cooked and not runny in the middle.
- 5.Serve with some fresh cream and sugar-free dark chocolate chips



Submitted by janifer3910

I LOVE chocolate and not to feel too guilty about it, I like to use healthy ingredients as alternative to dairy, eggs and sugar. So I really love to use avocado when making chocolate deserts! And, it's very easy and quick to make! Here's one of my favourite!

Total Time: 5m

Yield: 4 servings

Ingredients

- flesh of 2 ripe avocados (240g)
- 1/4 cup regular cocoa powder
- 1/4 cup dutch cocoa OR melted chocolate chips
- 3-4 tbsp milk of choice
- 1/2 tsp pure vanilla extract
- 1/8 tsp salt
- sweetener of choice to taste (I like 1/4 cup pure maple syrup)

Instructions

****You have two options for this recipe:** The version with the chocolate chips will be richer; the version with the dutch cocoa (important to use dutch) will be lower in fat and sugar.

Combine all ingredients in a blender or food processor until completely smooth. (Watch the video above to see the recipe being made step-by-step.) I used 3 tbsp almond milk, but if you're not using a liquid sweetener then you might want to add a little extra for a smoother consistency. If you make it, don't forget to rate the recipe or leave a review below!

I can tell you that it really tastes yummy and is guilt free. 🥰



Submitted by QueenMia

PORTILLO'S CHOCOLATE CAKE COPYCAT

PREP TIME: 10 mins

COOK TIME: 30 mins

TOTAL TIME: 40 mins

Portillo's Chocolate Cake Copycat made with Betty Crocker cake mix and mayonnaise.

INGREDIENTS

1 box Betty Crocker Super Moist chocolate cake mix (or Gold Medal Chocolate Cake Mix)

1 cup Hellmann's mayonnaise

1 cup ice cold water

3 large eggs

2 cans Betty Crocker Chocolate Frosting

INSTRUCTIONS

Preheat oven to 350°. Grease and flour two 9-inch round cake pans.

Beat cake mix, mayonnaise, water, and eggs until mixed, then beat with an electric mixer for 4 minutes.

Bake 25-30 minutes or until toothpick inserted in centers comes out clean.

Let cool on a wire rack 10 minutes. Remove cakes from pans and cool completely.

Frost the cake with canned Betty Crocker chocolate frosting.



Submitted by LissaZee

Chocolate Kiss Cookies ❤️

Ingredients

¾ C unsalted butter softened
¾ C granulated sugar divided
½ C light brown sugar
1 large egg
1 tsp vanilla extract
½ tsp salt
1 ½ tsp baking powder
¼ C unsweetened cocoa powder
2 oz semi-sweet chocolate melted
2 C all purpose flour
Milk chocolate Kisses unwrapped

Instructions

1. Preheat oven to 350F. Prepare a baking sheet with a silicone baking mat or parchment paper. Add ¼ cup granulated sugar to a small bowl, set aside.
2. In a microwave safe bowl, melt chocolate in 30 second intervals. Stir after each interval. Repeat until fully melted.
3. In a large bowl or stand mixer, beat together butter, ½ cup granulated sugar and brown sugar until light and fluffy. Mix in egg and vanilla, followed by salt and baking powder. Scrape bowl as needed. Mix in cocoa powder, followed by melted chocolate. Add flour one cup at a time, increasing after each addition. Mix until fully incorporated. If dough is too sticky to work with, chill for 15-20 minutes before continuing.
4. Using a small cookie scoop, scoop and shape dough into smooth balls. Roll in granulated sugar. Place sugar coated dough balls on prepared baking sheet, spaced 2 inches apart. Bake for 10 minutes. Immediately press an unwrapped chocolate kiss into each cookie. Immediately transfer cookies to a wire rack to cool completely and allow chocolate to set.



Submitted by D2V

Homemade Chocolate

2 cup cocoa powder
3/4 cup butter
1/2 cup sugar
2/3 cup milk
1/4 teaspoon flour
1/4 cup powdered sugar
1 cup water

Step 1 / 4 Place cocoa and butter in processor and mix until they form a paste. Now, Fill the pan about 1/4 full with water and then place the bowl on top of the water.

Step 2 / 4 Now, put the chocolate paste in the bowl and then heat until the mixture is as hot as needed. Put the mixture back in the processor and mix till smooth.

Step 3 / 4 Then warm the milk to room temperature. Add sugar, flour and milk to the paste and mix the batter well so that no lumps are formed.

Step 4 / 4 Now pour the mixture into molds and place it in the fridge till they become hard. Take the pieces out and munch away.

I had to use the internet because of my terrible baking skills! 😊



Submitted by Crimson_Dawn

🍫 Chocolate PHILADELPHIA Fudge 🍫

So easy, yet so delish! People rave about this - no need to admit how simple it is to make. 😊

What You Need:

- ✓ 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- ✓ 4 cups sifted powdered sugar
- ✓ 1 pkg. (4 oz.) BAKER'S Unsweetened Chocolate, melted
- ✓ 1/2 cup chopped PLANTERS Walnuts - optional
- ✓ 1 tsp. vanilla

Let's Make It:

♡ Beat cream cheese in large bowl with mixer until creamy. Gradually beat in sugar until blended.

♡ Add remaining ingredients; mix well.

♡ Spread onto bottom of 8-inch square pan sprayed with cooking spray.

♡ Refrigerate several hours or until firm.

♡ Cut into small cubes and serve 😊

Variations:

✂️ Peppermint PHILADELPHIA Fudge

Prepare recipe as directed, omitting nuts and vanilla, and stirring a few drops peppermint extract and 1/4 cup crushed peppermint candies into the chocolate mixture before spreading onto bottom of prepared pan. Sprinkle with additional 1/4 cup crushed peppermint candies before refrigerating as directed.

✂️ Marshmallow PHILADELPHIA Fudge

Prepare recipe as directed, stirring 1 cup JET-PUFFED Miniature Marshmallows into the chocolate mixture before spreading onto bottom of prepared pan and refrigerating as directed.



Submitted by SweetieB

Healthy Chocolate Fudgsicles(makes 5-6 pops)

Ingredient lists

2 tbsp cocoa powder

1/2 cup milk of choice (see note)

2 small, very ripe bananas, or use this banana-free version

pinch salt (scant 1/16 tsp)

1/2 tsp pure vanilla extract

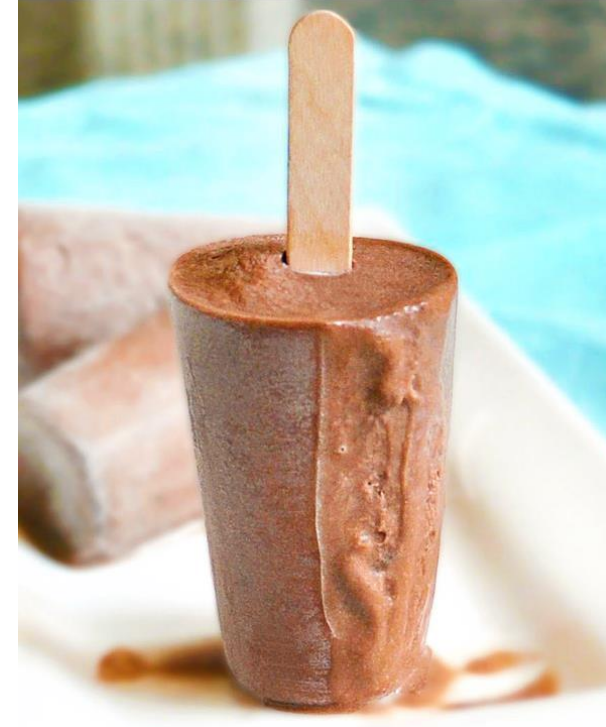
sweetener of choice (stevia, pure maple syrup, etc.)

optional, feel free to add peanut butter!

Note: For creamiest and richest results, use either canned full-fat coconut milk or coconut cream OR use milk of choice and add 2 tbsp nut butter (almond, cashew, macadamia, sunflower, etc.).

Healthy Chocolate Fudgsicles Recipe: Combine all items in a blender (I used a Magic Bullet). Pour into popsicle molds and freeze. Easy, right? As I said, the hardest part is waiting for them to freeze! A good way to remove pops is to run the popsicle mold under room-temp water for about 15 seconds, then gently twist. And the proper way to eat the pops is with chocolate dripping down your face.

Secretly Healthy Chocolate Fudge Pops!



Submitted by Lim

And so this contest has now come to an end. I want to thank all of you who participated. You have made Yeti a very happy character because he loves chocolate so much and now he has a bunch of recipes made with his favorite snack!

You might want to check out the Yeti story that I created and all the pictures that are posted here went into the story. The link for all the stories that I created is [here](#). His story is called “Let’s Bring Yeti Home” and it’s broken into two parts. It is the last two located on the link.



Thank you!