



The Monarchs  
of  
Mariposa Women & Family Center  
Chocolate Tasting Recipes

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# *Best Ever Chocolate Chip Cookies*

*Alexandra Beucler*

**8 ounces unsalted butter**  
**12 ounces bread flour**  
**1 teaspoon kosher salt**  
**1 teaspoon baking soda**  
**2 ounces granulated sugar**  
**8 ounces light brown sugar**  
**1 large egg**  
**1 large egg yolk**  
**1 ounce whole milk**  
**1 1/2 teaspoons vanilla extract**  
**12 ounces semisweet chocolate chips**

Melt the butter in a 2-quart saucepan over low heat. Set aside to cool slightly.

Sift together the flour, salt and baking soda onto a paper plate. Pour the butter into your stand mixer's work bowl. Add the sugar and brown sugar and beat with the paddle attachment on medium speed for 2 minutes.

Meanwhile, whisk together the whole egg, the egg yolk, milk and vanilla extract in a measuring cup. Reduce the mixer speed and slowly add the egg mixture. Mix until thoroughly combined, about 30 seconds.

Using the paper plate as a slide, gradually integrate the dry ingredients, stopping a couple of times to scrape down the sides of the bowl. Once the flour is worked in, drop the speed to "stir" and add the chocolate chips.

Preheat the oven to 375 degrees F and place racks in the top third and bottom third of the oven.

Scoop the dough into 1 1/2-ounce portions onto parchment-lined half sheet pans, 6 cookies per sheet. Bake 2 sheets at a time for 15 minutes. Remove from the oven, slide the parchment with the cookies onto a cooling rack and wait at least 5 minutes before devouring.



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## *Chocolate, Chocolate Cake*

*Beverly Ham*

- 1 package Duncan Hines chocolate fudge cake mix**
- 3 ounce package chocolate instant pudding and pie filling**
- 4 eggs**
- 1/2 cup water**
- 1/2 pint sour cream**
- 12 ounces chocolate chips**

Mix all ingredients adding 1/3 of the chocolate chips. Pour into lightly greased and floured Bundt pan alternating layer of cake batter and chocolate chips. (start with batter). Bake in 350 degree over 55-60 minutes. When cake is cool, remove from pan and sift with confectioners sugar. Serves 10-12

# Chocolate Eggnog Trifle

Valene Corcoran

1 1/3 cups plus 2 tablespoons sugar  
1 1/4 cups water  
1/4 cup plus 1 teaspoon dark rum  
4 tablespoons brandy  
12 large egg yolks  
1/2 teaspoon ground nutmeg  
4 containers mascarpone cheese\* (8 ounce)  
2 cups chilled whipping cream  
2 teaspoons vanilla extract  
7 tablespoons chocolate liqueur  
2 6.15 ounce or four 3.5-ounce boxes Champagne biscuits or  
Boudoirs (about 60 crisp ladyfinger cookies)\*  
1 cup semisweet chocolate chips, finely ground in processor

Whisk 1 1/3 cups sugar, 1/4 cup water, 1/4 cup rum, 3 tablespoons brandy, yolks, and nutmeg in metal bowl. Set bowl over saucepan of simmering water (do not allow bottom of bowl to touch water).

Whisk constantly until mixture thickens and candy thermometer inserted into mixture registers 140°F for 3 minutes, about 5 minutes total. Remove bowl from over water. Whisk mascarpone, 1 container at a time, into warm custard until blended.

Using electric mixer, beat whipping cream, vanilla, 1 tablespoon brandy, and 1 teaspoon rum in large bowl until cream holds peaks. Fold in mascarpone mixture.

Bring 1 cup water to simmer in small saucepan. Remove from heat. Add 2 tablespoons sugar stir to dissolve. Mix in liqueur. Submerge 1 biscuit in mixture, turning to coat twice; shake excess liquid back into pan. Place dipped biscuit, sugared side facing out, around bottom side of 14-cup trifle dish, pressing against side of dish (biscuit may break). Repeat with enough biscuits to go around bottom sides of dish once. Dip more biscuits and arrange over bottom of dish to cover.

Spoon 2 cups mascarpone mixture over biscuits; spread to cover. Sprinkle 1/4 cup ground chocolate over, making chocolate visible at sides of dish. Repeat with more biscuits dipped into sugar mixture, mascarpone mixture, and ground chocolate in 2 more layers each. Cover with 1 more layer of dipped biscuits and enough mascarpone mixture to reach top of trifle dish. Sprinkle remaining ground chocolate over, covering completely. Cover and chill overnight.

\*Available at Italian markets, specialty foods stores, and some supermarkets



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## *Shannon's Chocolate Cake*

*Alicia Wiblin*

2 cups flour  
1/2 teaspoon salt  
2 cups sugar  
1 teaspoon baking powder  
1/2 cup cocoa  
2 teaspoons baking soda  
6 tablespoons butter  
2 cups boiling water  
1 egg  
1 teaspoon vanilla  
Frosting  
8 ounces cream cheese, softened  
3/4 cup powdered sugar  
2 1/4 cups Cool Whip®, thawed  
3/4 teaspoon vanilla

Cake: Put two cups of water and butter in microwave to boil. Mix flour, salt, sugar, baking powder, cocoa and baking soda in a bowl. Mix the egg and vanilla in a separate bowl - put aside. Mix flour mixture with water and butter, then mix in egg and vanilla and put in a floured cake pan. Bake at 350 degrees for 25 minutes.

Frosting: Mix cream cheese and powdered sugar together then mix in the Cool Whip and vanilla. This mixture should be refrigerated.



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## *Chocolate Delight*

*Rhonda VanKirk*

**3/4 cup butter**

**1 1/2 cups flour**

**3/4 cup pecans, finely chopped**

**8 ounces cream cheese, softened**

**1 cup confectioner's sugar**

**12 ounces Cool Whip®, thawed**

**bunch**

**pudding**

**1/2 cup sugar**

**2 ounces unsweetened baking chocolate**

**3 tablespoons cornstarch**

**1/4 teaspoon salt**

**2 1/2 cups milk**

**1 1/2 teaspoons vanilla**

Combine flour, butter and pecans (mixture should be crumbly). Press into 9x13 pan. Bake at 375 degrees for 15 minutes. Cool completely

Combine cream cheese, confectioner's sugar and 1 1/2 cups of Cool

Whip. Blend thoroughly. Spread over cooled crust; chill.

Pudding

Mix sugar, cornstarch and salt; gradually blend in milk and chocolate. Cook over medium heat, stirring constantly until mixture thickens. Cook 2 to 3 minutes more then add the vanilla. Cool for 5 minutes.

Spread pudding mix over the cream cheese layer. Spread remaining Cool Whip over pudding layer. Garnish with chopped pecans and shaved chocolate.