Dessert Recipes For Chocolate Lovers The Most Decadent Recipes For Cakes Pies Brownies Cookies Fudge Ice Cream More

"In this age of singles, couples and otherwise smaller households, Small-Batch Baking is an idea that's in step with the times."—The Dallas Morning News No one can resist the allure of home-made chocolate desserts—but when recipes yield a full dozen or more, we often eat more than our serving size. In Small-Batch Baking for Chocolate Lovers, acclaimed food writer Debby Maugans solves the problem by crafting irresistible chocolate recipes perfectly suited for two. Featuring more than 120 cookie, cake, pie, tart, muffin, and scone recipes, over-the-top and lavishly loaded with chocolate of all kinds, nuts, candy bars, and flavors. Ideal for the single guy or gal, small family, retiree, or bride-to-be. There's a dessert in this book for every occasion: a fool-proof birthday chocolate cake recipe, a chocolate orange tart for Valentine's Day, or when you're in the mood for a little self-indulgence, a chocolate soufflé sized for one. Your sweetheart (and your waistline) will thank you!

Chocolate lovers rejoice! A melting pot of recipes—from candies to dessert pizzas—by the bestselling author of101 Things to Do with a Cake Mix. Satisfy all of your chocolate cravings in 101 different ways with the newest addition to the 101 series, 101 Things to Do with Chocolate. Try easy recipes such as Chocolate Strawberry Cheesecake Bars, Decadent Chocolate Truffles, Chocolate Mint Layer Brownies, and Chocolate Pudding-Filled Donuts to give you that needed fix. With sections such as Dessert Pizzas and Ice Cream Cakes, you'll find new and delicious ways to enjoy chocolate in addition to all the old favorites. Taste-tempting recipes include: Fun-Topped Fudge, No-Bake Chocolate Drops, Vanilla Chocolate Chip Cookies, Pink Peppermint Frosted Brownies, Chocolate Fall Harvest Bars, Banana Chocolate Chip Cake, Grasshopper Ice Cream Sandwiches, Cookie Dough Ice Cream Cake, Hot Chocolate, Cookies-and-Cream Milkshake, Cream Puff Squares, and more.

Pinterest Blank Cookbook for Chocolate Recipes Pinterest Recipes. Are you an avid Pinterest user? This blank cookbook would be useful to anyone who enjoys cooking and would like to organize their Pinterest recipes. Buy this book and create your own Pinterest cookbook To keep all your favorite Pinterest recipes together. This blank recipe cookbook would also make a great gift for treasured family recipes to hand down to your children and grandchildren to be passed on to future generations. Chocolate lovers organize your Pinterest Chocolate recipes so they are just a page away for making your favorite chocolate dessert. The Chocolate Categories are: Cakes Cookies Candy Fudge Brownies Pies Desserts No-Bake Chocolates Miscellaneous Chocolates Chocolate Cake Recipes-Mississippi Mud Cake with Chocolate Frosting---Chocolate Cake Supreme with filling and frosting---Chocolate Cake---Mahogany Chocolate Cake---Rich Chocolate Cake---Chocolate Cake with Sour Cream---Chocolate Cake---Chocolate Cake Quick Recipe---Decadent Fudge Cake---Good and Easy Chocolate Cake---Feathery Fudge Cake---Dark Chocolate Cake---Sour Cream Fudge Cake---Sour Cream Chocolate Cake---Vanilla Wafer Cake---Checkerboard Cake---Favorite Cake---Best Chocolate Cake---Chocolate Layer Cake---Chocolate Meringue Cake---Chocolate Cake with White Boiled Icing---Chocolate Cake with Chocolate Frosting---Chocolate Torte Cake---Rich Chocolate Cake---Square Chocolate Cake---Speckled Chocolate Almond Cake---Cherry Chocolate Cake---Cherry Chocolate with Frosting---Cherry Chocolate Cake with Almond flavoring---Chocolate Cherry Nut Cake---Chocolate Cordial Cake---Chocolate Chiffon Cake---Chocolate 2 egg Chiffon Cake---Cockeyed Cake---Chocolate Roll---Waldorf Astoria Cake---Chocolate Sheath Cake with Icing---Cold Water Chocolate Cake---Aunt Lucella's Sheet Chocolate Cake with Frosting---Chocolate Cake without eggs---Old Fashioned Cocoa Cake---Black Magic Cake---Chocolate Cake with Frosting---Chocolate Cake with Cornstarch Pudding Icing---Chocolate Cake---Chocolate Cake with Buttermilk---Chocolate Cake with Coffee---Chocolate Custard Cake---Cocoa Fudge Cake---Chocolate Sheath Cake---Chocolate Sheet Cake---Mild Chocolate Cake---Sour Cream Chocolate Cake---Cookie Cake---Chocolate Cake with Icing---Special Chocolate Cake with Frosting---Chocolate Sheet Cake with Icing---Chocolate Sheet Cake---Chocolate Cake Roll--- Fudgy Chocolate Layer Cake---Chocolate Light Chocolate Cake--Hot Fudge Cake---Cocoa Cake---Never Fail Mocha Cake---Brownies---House Chocolate Cake with Peanut Butter Frosting---Chocolate Cake with Coffee Icing---Chocolate Cake with Droste Cocoa---Cocoa Cream Cake---Fudge Buttermilk Cake---Chocolate Cake with Frosting---Coca Cola Cake---Cocoa Coca Cola Cake with Icing----Coca Cola Cake with Marshmallows--Quick Chocolate Coca Cola Cake-----After each recipe, there is a comment section. For those Chocolate Lovers, you have a great assortment of chocolate cake recipes. to make for special occasions..

The Paleo Kid's Chocolate
Pinterest Chocolate Recipes Blank Cookbook (Blank Recipe Book)
Over 80 Delicious Recipes That Are Secretly Good for You
Cake Mix Magic, 3 Books in 1
101 Things To Do With Chocolate
Cocolat

A tantalizing collection of dessert recipes for true chocolate lovers Chocolate lovers have more and more ways to get their fix with high-cacao, high-quality chocolate beckoning from grocery shelves all over the country. Intensely Chocolate offers luscious recipes for cakes, brownies, muffins, tarts, cookies, custards, candies, and frozen desserts that will make any chocolate lover drool. Here, you'll find new ideas, and classics even better than you remember them. From bittersweet high-cacao content to chocolates mixed with fruits, nuts, spices, and more-there's almost no limit to what you can do with chocolate. Intensely Chocolate gives you the ideas and guidance to turn this beloved ingredient into splendid desserts. 100 recipes cover beloved favorites like Individual Molten Mocha Cakes and exciting new ideas like Chocolate-Passion Fruit Ganache Tart. This lushly illustrated book also includes helpful information on available ingredients and how to use them. These recipes are perfect for today's high-quality chocolate, but simple preparations put these unforgettable treats within easy reach. For anyone looking for a new twist on their favorite dessert or creative ideas for using high-quality artisan chocolates, Intensely Chocolate is the essential guide to the world's favorite confection.

Dessert Recipes for Chocolate LoversThe Most Decadent Recipes for Cakes, Pies, Brownies, Cookies, Fudge, Ice-Cream and More!

Who doesn't love chocolate? Chocolate is something that most of us put off eating in fear of the dessert being unhealthy and causing issues. However, with the recipes that are presented in this eBook you can now eat chocolate in a variety of ways without feeling guilty about eating a favorite dessert. With these guilt-free recipes, you are going to find a way to make your favorite chocolate desserts without feeling as though you are overeating or eating items that are too decadent for you. Chocolate has many health benefits to it that are going to be found when eating it. However, it is when the chocolate is combined with tons of refined sugars and other ingredients that issues can arise. Many people will find that traditional desserts, when eaten all the time, are going to cause a person to be overweight, which in turn can lead to other health issues. However, with guilt-free recipes you can rest assure that you are not only going to have great tasting recipes, but these are also actually going to be good for you as well! Throughout this book, we look at several different types of recipes including: Cakes and Cookies Brownies and truffles Pies and fudge Ice cream and shakes Candies, muffins, and syrups Pudding and mousse Most of these recipes are going to include ingredients that you are not familiar with including in a dessert, but the end result is simply magic! What are you waiting for? If you love chocolate, then download this eBook now so that you can have your dessert and eat it too!

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand-you can have your dessert and eat it, too!

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: A Cookbook
290 Decadent Chocolate Recipes
Chocolate
Homemade Desserts in One Cookbook
Recipes and Guidance for Baking with Confidence: Easy and Delicious Recipes Making Chocolate Dessert for Chocolate Lovers
77 Desserts with Chocolate, Each Title Has a Note Area for Comments about the Dessert
Seriously Bitter Sweet

In Cookie Dough Delights, Camilla V. Saulsbury worked magic with refrigerated cookie dough. With Brownie Mix Bliss, she turns her attention to the familiar box of brownie mix and the many possibilities contained therein. Incredibly, all 175-plus recipes in Brownie Mix Bliss begin with a standard box of brownie mix. What's more, all the recipes have been streamlined for easy, everyday baking. The problem, if you can call it that, will be deciding which treat to make first: Mocha Buttercream Brownies? Or Snickers Supreme Brownies? Or maybe Mint Julep Ganache Brownies? And that's but the tip of the chocolate iceberg. While brownie mix can be used to create all manner of mouthwatering concoctions, it can also be transformed into countless other very easy, very chocolatey desserts ranging from sophisticated biscotti, souffle cakes, madeleines, and cheesecakes to nostalgic drop cookies, ice cream novelties, gooey layered bar cookies, and so much more. In addition to the recipes, Saulsbury offers "Brownie Points," or tips for baking success. For the accomplished baker as well as the novice, Brownie Mix Bliss takes the chocolate dessert to a new level, of well, bliss! PRAISE FOR BROWNIE MIX BLISS: "The only hard task regarding this collection will be choosing which recipe to make first." The Milwaukee Journal-Sentinel "...a springboard for better brownies...great way to introduce youngsters or teens to the joys of baking." Dallas Morning News "Making brownies is easy...To smother Mom with chocolate, you can make simple, yet over-the-top Chocolate-Chip Cookie Bull's-Eye Brownies." St. Louis Post-Dispatch "Camilla Saulsbury opens up a world of confectionary possibilities, giving chocolate lovers almost 200 reasons to indulge." Baltimore Sun "...her book appeals to the accomplished baker and the student who has never wielded a wooden spoon." The Houston Chronicle

Chocolate Lovers, rejoice! This is the perfect cookbook for you. Wondering what to bring to an upcoming event you are hosting or attending, or just wanting to indulge in a sweet treat after dinner? With The Chocolate Dessert Cookbook 2021, you can enjoy the rich flavor of chocolate straight from your own kitchen, with 30 easy to follow, step by step recipes that everyone will love. With The Chocolate Dessert Cookbook 2021, you can now enjoy decadent chocolate desserts along with some new takes on beloved classics

Chocolatier magazine editors share their passion for chocolate, with recipes and techniques for creating spectacular chocolate desserts. Blending passion with expertise, this book will become a chocolate lover's instant favorite. Fifty-four luscious new recipes developed and tested by editors at Chocolatier magazine celebrate chocolate at its best, including the whimsical Tahitian Vanilla Swirls, the elegant Milk Chocolate Mousse Roulade, and the smooth, sophisticated Black Satin Chocolate Raspberry Cake. With separate sections on white, milk, and dark chocolate, and gorgeous full-color photographs of techniques and finished desserts, Chocolate Passion makes it easy to learn and master the secrets of working with every type of chocolate. Tish Boyle (New York, NY) is Food Editor and Timothy Moriarty (New York, NY) is Features Editor of Chocolatier and Pastry Art and Design magazines. They are the authors of Grand Finales: The Art of the Plated Dessert and A Modernist View of Plated Desserts.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

Chocolate Dessert Cookbook 2021
The Great Book of Chocolate
My Best Recipes [A Baking Book]
Chocolate Recipes
Intensely Chocolate
Small-Batch Baking for Chocolate Lovers
Ultimate Chocolate Desserts

With gigantic vats of churning chocolate, desserts like their famous chocolate pizza, and 12 varieties of hot chocolate served in custom mugs, Max Brenner, Chocolate by the Bald Man has turned their line of hip, colorful themed restaurants into an international sensation. Chocolate: A Love Story is a vibrant new cookbook that includes 65 original recipes narrated in the quirky, captivating voice of Max Brenner, the restaurant's visionary founder and "bald man." Bold original illustrations inspired by Art Deco poster graphics, full-color photographs, easy-to-follow delicious recipes,and a serving of Max's unique vision for spreading "chocolate culture" around the world make this book a must for every chocolate lover.

All About Desserts Box Set (6 in 1) Guilt-Free Desserts for the Sweet-Lover in You Get SIX books for up to 60% off the price! With this bundle, you'll receive: Low-Carb Chocolate The Wonderful Pistachio 40 Desserts Under 150 Calories Gelato & Sorbet Mug Cakes Muffin Tin Recipes In Low-Carb Chocolate, you'll learn 35 guilt-free desserts for chocolate lovers In The Wonderful Pistachio, you'll learn 50 delicious pistachio-mixed sweets and treats for you! In 40 Desserts Under 150 Calories, you'll get quick and easy healthy and delicious treats made low carb In Gelato & Sorbet, you'll learn 50 simple, refreshing & sophisticated recipes with low-calorie versions In Mug Cakes, you'll learn quick and easy single-serving microwavable dessert recipes In Muffin Tin Recipes, you'll learn 40 delicious, easy and healthy muffin tin pan recipes for the creative cook in you Buy all six books today at up to 60% off the cover price!

"Turn simple cake mix into dessert magic with this indispensable 3-book collection. You'll never believe the variety of delicious treats that you can make using the basic mix you've already got in your pantry. With Cake Mix Magic, you'll be whipping up delectable sweets like Peanut Blossoms, Black Forest Bars, Butter Brickle Cake and Peppermint Mocha Cupcakes in no time!" -- cover, pg. 4.

Few people can resist a chocolate dessert. Chocolate describes types of cooking chocolate, instructions for melting and molding chocolate, and ideas for making chocolate decorations. Along with 400 photographs, the recipes include variations on traditional favorites, as well as many new ideas for desserts, cakes, sweets, and beverages for any occasion. Many can be prepared in advance; quite a few require no cooking at all; but none will disappoint the true chocoholic!

Everything Chocolate
Extraordinary Chocolate Desserts
Cookies, Cakes, Cupcakes
The Most Decadent Recipes for Cakes, Pies, Brownies, Cookies, Fudge, Ice-Cream and More!
Chocolate Cake Recipes
A Celebration of Home Cooking
There's Always Room for Chocolate

Jessica Fenton introduces the delicious flavors, health benefits, and versatility of raw chocolate in this beautifully illustrated and informative recipe book. Dispelling the common myth that chocolate is unhealthy, these easy-to-follow recipes for drinks, cookies, cakes, candies, desserts, and party food offer tantalizing ways to boost anti-oxidants and improve overall health. A comprehensive introduction to raw chocolate, from its history to its abundant nutritional benefits, shows why it is becoming an increasingly popular alternative to junk food. For those who want all the benefits of chocolate without the downside—calories, fat, and sugar—Raw Chocolate Treats opens a new world of healthy enjoyment. In addition to the recipes, the book includes a wealth of resource material such as a section on health benefits, a guide to ingredients, and a discussion of equipment. The author provides numerous kitchen tips and a code that indicates the skill level required for each recipe. As diabetes and obesity reach epidemic proportions, millions are looking for alternatives to desserts and sweets that are high in sugar and fat. This book makes a strong case for the health benefits of raw chocolate, which has 7x the antioxidants of dark chocolate. The author explains the powerful medicinal and health benefits of raw chocolate, including that it's one of the highest food sources of magnesium, can reduce blood pressure, aids in liver detoxification, and has no cholesterol. The recipes contain only trace amounts of caffeine and are suitable for vegetarians, vegans, raw foodists, people with diabetes or hyperglycemia, and those on a low-calorie, gluten- and sugar-free diet. CONTENTS Raw Chocolate: From Bean to Butter / Raw Chocolate—a History 10 / Health Benefits 12 / A Guide to Ingredients 14 / Making the Most of Raw Chocolate 18 / Raw Chocolate Equipment 20 / Basic Recipes 22 Drinks / Raw Chocochino/Cacao & Coconut Water Shake 26 / Cacao Maca Boost/Choctail Mocktail 28 / Raw Chocolate & Banana Smoothie / Winter Warming Drinking Chocolate 30 Candies / Raw Chocolate-Coated Brazils 32 / Raw Cacao Fudge 34 / Tangy Lemon Chocolates 36 / Fresh Cherry & Chocolate Truffles 38 / White & Dark Orange Creams 40 / Double-Dunked Raw Chocolate Truffles 42 / Cinnamon-Flavored Raw Chocolate Bars 44 / Peppermint Creams 46 / Ginger Caramels 48 / Almond Butter Truffles 50 Cookies & Cakes / Raw Chocolate Cheesecake 52 / Raw Chocolate Brownies 54 / Rich Raw Chocolate & Vanilla Torte 56 / Chocolate Goji Finger Cookies 58 / White Chocolate & Raisin Snaps 60 / Raw Chocolate Gingerbread People 62 / Love Macaroons 64 Desserts / Neapolitan Ice Cream 66 / Summer Sorbet/Beet & Mint / Choc Chip Sorbet 68 / Guarana & Goji Nutty Loaf 70 / Little Leo's Dessert 72 / White Raw Choc Chip Pudding 74 / Tingly Raw Chocolate Body Paint 76 Party Food / Raw Hemp & Chocolate Spread 78 / Raw Chocolate Gelatin Desserts 80 / Crepes 82 / Banana Split 84 Birthday Cake 86 / Ice Cream Sandwich 88 / Raw Ice Cream Sundae 90 / Milk Chocolate Fruit & Nut Clusters 92 / Cacao Crackers with Spicy Tomato & Cacao Dip 94

Originally published: New York, NY: Warner Books, 1990.

Featuring 201 decadent chocolate bites that are easy enough for novice bakers but luscious enough for experienced candy makers. Inside, you will enjoy recipes for all things chocolate, including fudge, cheesecakes, candies, cookies, bars, milk shakes, coffee drinks and martinis! Chocolate-lovers…rejoice! The ultimate chocolate cookbooks is here! Taste of Home Chocolate Delights features 201 luscious sensations ideal for any occasion—from coffee breaks and dessert time to morning noshing and late-night snacking. Take a look inside, and you'll find everything you need to satisfy your chocolate-covered sweet tooth. Never made chocolate candy before? Let this book show you how with dozens of easy ideas for chocolate bark, fudge, nut clusters and more. Do you pull over for local bakeries? Check out the recipes for brownies, cakes, pies and muffins—all featuring chocolate! You'll also enjoy luscious chocolate cheesecakes, marbled icebox favorites and quick breads loaded with chips. Get cozy with mugs of hot chocolate, blended mocha coffees and other sweet sippers, and stir up heavenly hot fudge sauces, frostings and fondues that are sure to jazz up dessert menus. After all, when it comes to curbing a craving, nothing satisfies like chocolate…and with the 201 recipes in Chocolate Delights, a sweet specialty is always at your fingertips.

ATTENTION PALEO DESSERT LOVERS:: The Search is Over! Finally a Recipe Book with Real Chocolate Lover Recipes for Real People - Kids Included! An Allergy-free, Whole Foods Chocolate Cookbook Designed by a Mom for Health Conscious and Food Sensitive Parents and Children. Chocolate does not have to be unhealthy, nor does it have to taste bad when trying to include it in a healthy diet. This book honors the reasons why all of us have a love affair with this creamy goodness by providing 27 kid-tested recipes that the whole family will love. Each recipe is Authentically Paleo and includes step by step instructions, estimated prep times, and tips for choosing the right recipe for the right occasion. 'The Paleo Kid's Chocolate' makes indulging a healthy pastime by offering scrumptiously rich ideas that will inspire and motivate you and your kids to get creative in the kitchen. The recipes in this book are perfect for an allergy free diet. Allergy free diets have been proven to be helpful for children suffering from autism, ADHD, and asthma. This Gluten Free, Kid Friendly cookbook contains: - 27 delicious recipes for frozen treats, baked goods, beverages and spreads - Step-by-step instructions on how to make decadent chocolate snacks that will have your family coming back for more. - A brief history on the origins of chocolate and why homemade chocolate is healthy for you. - A base Paleo chocolate recipe that can be used in a variety of applications. - Recipes that are rich, delicious and completely free from common allergens such as gluten, dairy, grains, preservatives, dyes, soy and processed sugar. Some of the delicious Paleo Desserts included are: - Chocolate Chip Cheesecake Squares - Chocolate Chunk Sheet Cake - NOreo Cream Cookies - Chocolate Buttercream Frosting - Blender Hot Mocha Latte ....and more! Can't wait to dig in?.... Scroll to the top of the page to grab your copy now and make dessert time a decadent experience for the whole family! About The Author Kate Evans Scott is a stay at home mum to a preschooler and a toddler. In her former life she worked in Graphic Design and Publishing, which she now draws from to create inspiring books for young children and their parents. Her passion for writing began with her preschooler who is an encyclopedia of all things animal, vegetable and mineral. With a deep inspiration to create books that satisfied his desire to learn, and his love of food, Kids Love Press was born.

150 Perfect Recipes: Pies, Cakes, Cheesecake, Ice-cream, Chocolate Pudding and Brownies, Muffins, Candy, Biscuits, Stuffed Fruits
Healthy Recipes for the Chocolate Lover
Low-Carb Chocolate
Over 250 Recipes for Cakes, Cookies, Desserts, Party Food, and Drinks
A Decadent Collection of Morning Pastries, Nostalgic Sweets, and Showstopping Desserts
Recipes from Brooklyn's The Chocolate Room
The Ultimate Dessert Maker's Guide to Chocolate

Chocolate is a limited resource. Let's celebrate it while we have it. This cookbook features only the BEST chocolate recipes that range from sweet and scrumptious to strong and savory.Chocolate is versatile in ways many don't imagine. And dark chocolate, a focus of this cookbook, is the real thing - the purer form less separated, processed and fatty like milk chocolate. This why it's one of the best ingredients to cook with, not just for desserts but for "traditional" recipes like mole sauces, which you'll discover within.Dark chocolate even has positive health effects, too. If there's any ingredient that is best to sin with, it should be chocolate. So let's get started.Don't forget, you can read this for FREE on Kindle Unlimited, or buy for a couple of bucks by clicking 'Buy Now!' Chocolate Lover's Recipe Book you'll have access to some really cool chocolatey goodness.We took extra care and time to create this cookbook for you, which also makes an excellent gift for other chocolate fans. Order Your Copy of Chocolate Dessert Recipes Book today!

What could be sweeter than three delicious dessert books in one? Explore the tantalizing possibilities of sugary treats with recipes from Jell-O and Cool Whip, Philadelphia Cream Cheese, and Baker's Chocolate. This 3-in-1 book offers more than 150 recipes that will satisfy every sweet tooth. Includes mouthwatering full-color end-dish photography for most recipes.

The pure fun of classic American chocolate treats. The Chocolate Room has become a place of pilgrimage for chocolate lovers from near and far, thanks to its simple mission: to create treats that bring back those original childhood memories of the pure joy of chocolate. Its chefs have a knack for reconstructing a classic American recipe in ways that improve on the original. Their showstopping Chocolate Layer Cake, for instance, is the cake all other chocolate cakes dream of being; it's made with a blackout pudding filling, three different kinds of chocolate, and a custardy ganache frosting. The book is filled with similar new twists that express the slightly irreverent and creatively whimsical spirit for which Brooklyn has become known: Chocolate Caramel Matzo, Chocolate Cuatro Leches Cake, and Chocolate Stout Gingerbread. Recipes reveal the secret tips behind signature favorites in every category from cakes and puddings to pies and cookies. Confections are geared to be achievable in the home: S'mores bars, Rocky Road mounds, and Cookie Chip Chocolates. The book also features informative primers on important techniques—including tempering chocolate, whipping cream and eggs, and assembling a cake. There's Always Room for Chocolate is set to become the new essential cookbook for all things chocolate.

Deliciously satisfying and visually stimulating, The Paleo Chocolate Lovers' Cookbook will free you from ever feeling restricted by the Paleo lifestyle. This book features 80 gluten-, grain-, and dairy-free treats for the health-conscious chocolate lover. Known to botanists as Theobroma cacao ("food of the gods"), cacao isn't just a flavor, it's an experience. It's no wonder that millions of people turn to chocolate for comfort and pleasure. Kelly Brozyna welcomes this heavenly treat into the Paleo diet with this innovative collection of recipes. Choosing organic and ethically-sourced chocolate is equally as important as selecting sustainable meat. Addressing chocolate farming and production, Kelly and her husband present everyone's favorite indulgence in a global context. The book concludes with a special bonus chapter—10 savory recipes that incorporate chocolate. While mole is well-known for its delightful use of chocolate, other dishes such as Spicy Massaman Curry, Tomato & Cherry Chicken Cutlets, and Chili with Roasted Butternut Squash are equally complimented by chocolate. Enjoy these recipes from breakfast to dinner, and especially for dessert.

80 Gluten-Free Treats for Breakfast & Dessert
Ready for Dessert
Brownie Mix Bliss
65 Chocolate Dessert Recipes from Max Brenner's Private Collection
50 Easy and Tasty Dessert Ideas for All Chocolate Lovers
Luscious Chocolate Desserts
Dessert Recipes for Chocolate Lovers

There is no such thing as too much chocolate, especially with so many recipes for variety and experimentation. Whether you love chocolate cake, choc chip cookies, muffins, fudge, or mousse, this collection of treats will keep your cravings stimulated and sated. These recipes are easy to use, and use real ingredients for rich and tasty results. Largely, these everyday recipes call for easily located ingredients and avoid using off-the-shelf cookie mixes or pudding packets. Real chocolate and cocoa makes for delicious decadence. Every chocolate lover, whether a novice or an expert connectionist, needs a copy of this recipe book. Whether you need a treat for the holidays or just to indulgence yourself, and pick up a copy right now. Genres: Chocolate - Baking - Desserts - Cookies - Muffins - Bread - Cakes - Cookbooks - Food Key Concepts: Chocolate - Recipes - Fudge - Cookie - Brownies - Cookbook - Baking - Cheesecake - Dessert - Cacao - Cacao - Cocoa - Treat - Pudding - Mousse - Pie - Pecan - Walnut - Peanut Butter - Caramel - Chocoholic - Chocophile

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a skink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day.

Make your decadent dreams come true with this chocolate-covered collection of more than 200 foolproof recipes that showcase the treasured dessert ingredient--from delicious morning baked goods and pick-me-up treats to rich after-dinner delights for special occasions. Chocolate may be the most universally loved (and craved) flavoring, and Everything Chocolate is the definitive guide to any sweet treat you can imagine featuring it, for any time of day. Wake up with streusel-topped Chocolate-Walnut Muffins that are easy to make or professional-grade Chocolate Croissants when weekend time allows. Pack lunches with pleasing Milk Chocolate Revel Bars or serve Magic Chocolate Flan Cake or Chocolate Pavlova with Berries and Whipped Cream after dinner. Much of why we fall for chocolate is because it brings back memories of candy bar snacks and sneaking just-baked chocolate chip cookies while they're still warm (we have the best recipe). We channel the nostalgia in recipes like Chocolate Fluff Cookies and Frozen Snickers Ice Cream Cake. But chocolate is also a grown-up favorite for black-tie desserts--think low, lush slices like Blood Orange Chocolate Tart or ganache-enrobed Chocolate-Pecan Torte (we'll teach you how to get a perfectly smooth coating). The full range of chocolate recipes is here, avoiding the pitfalls of unbalanced chocolate flavor (too bitter or too sweet) or dry, crumbly baked goods (chocolate contains starch and we've learned how to mind it). Become a home chocolatier by learning all about chocolate nomenclature, how to shop for the best-tasting cocoa powder, when you should use chocolate bars versus chips, decorating dazzling desserts with chocolate, and how to make candies and cookies with shiny, snappy chocolate coatings with our shortcut to tempering.

There's a saying, "less is more" - but when it comes to chocolate we say, "more is more"! Take these desserts, for example: Oreo Truffles, Flourless Chocolate Cake, Chocolate Donuts, Nama Chocolate: what's not to love about that?!

At My Table
Chocolate: A Love Story
Food52 Baking
Jello & Cool Whip Favorite Desserts
201 brownies, truffles, cakes and more
Essential And Simple Recipes Cookbook
The Paleo Chocolate Lovers' Cookbook

"The Chocolate Lovers Cookbook" covers full spectrum from breakfast, lunch, dinner, desserts, and after dinner drinks--whenever there is a need for something chocolate, the recipe will be in this volume.

The Ultimate Guide to All Things Chocolate Calling all chocoholics—come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout takes on classic fudgy desserts as well as creative, interesting twists on treats that readers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Truffles • Mind-Blowing Chocolate Fudge Birthday Layer Cake • Chile Chocolate Lava Cakes • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate–Mango Cheesecake • Earl Grey Chai–Poached Pears Dark Chocolate Cake • Ultraflaky Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolaty recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

This fully revised edition of the acclaimed chocolate dessert cookbook Bittersweet is updated to account for today's cocoa percentages. Since 2003, the world of chocolate has grown exponentially. Terms like "bittersweet" and "semisweet" no longer suffice as chocolatiers everywhere are making chocolates that are instead labeled with specific percentages of cocoa. Keeping current with today's chocolate, Alice Medrich presents a complete revision of her 2004 IACP Cookbook of the Year, Bittersweet. Seriously Bitter Sweet features 150 meticulously tested, seriously delicious dessert recipes?both savory and sweet?for a wide range of percentage chocolates. Alice includes "chocolate notes" alongside each recipe, so readers can further adapt any recipe using the percentage chocolate on hand. With tricks, techniques, and answers to every chocolate question, Seriously Bitter Sweet will appeal to a whole new audience of chocolate lovers.

? 55% OFF for Bookstores! Discounted Retail Price NOW at $26.95 instead of 36.95! ? Do You Want Chocolate Recipes to Make Fast and Easily at Home? Your Customers Will Never Stop to Use This Awesome Cookbook. If you are obsessed with chocolate recipes that are easy and quick to make, then you can spend less time on preparing them and more time on the fun part, eating! Whether it's a slice or a chocolate cake, a muffin or a brownie, these chocolate recipes will have you drooling for more. This cookbook includes 50 recipes chocolate-based: A lot of choice of flavors - caramel, rum, peanut butter, white chocolate and more All recipes are easy and only require few easily available ingredients Each recipe includes simple cooking directions, serving advices and any variations This handy cookbook will take the stress out of finding good recipes, saving your time and money in the kitchen. With just 5 minutes. you can top with any of your favorite toppings and enjoy homemade chocolate instantly! Buy it NOW and let your customers become addicted to this incredible book!

Chocolate Passion
35 Guilt-Free Desserts for Chocolate Lovers
Recipes and Inspiration from the Kitchens of Chocolatier Magazine
30 Amazing Chocolate Recipes
All about Desserts (6 In 1)
The Chocolate Lover's Guide with Recipes [A Baking Book]
The Chocolate Addict's Baking Book

Chocolate Lovers, rejoice! This is the perfect cookbook for you. Wondering what to bring to an upcoming event you are hosting or attending, or just wanting to indulge in a sweet treat after dinner? With The Chocolate Lover's Cookbook, you can enjoy the rich flavor of chocolate straight from your own kitchen, with 30 easy to follow, step by step recipes that everyone will love. With The Chocolate Lovers' Cookbook, you can now enjoy decadent chocolate desserts along with some new takes on beloved classics, such as: * Chocolate Biscotti * Chocolate Cream Cups with Oreo Crumble * Chocolate Goat Cheese Mousse * Chocolate Mango Smoothie * Apple, Cranberry, & Chocolate Crumble * Fudgy Chocolate Brownies * Chocolate Pistachio Ice Cream ...and more! What are you waiting for? Dive into Chocolate Lovers' Paradise by grabbing your copy of this cookbook today and experience the magic of an entire book of chocolate recipes!

"Chef Leslie Taylor shares over 87 of his favorite chocolate dessert recipes including chocolate cakes, pies, tarts, cookies, brownies, bars, fudge, mousses, and a variety frozen goodies like ice creams and sorbets. You'll also enjoy a very special section called Chocolate Decadence which features tantalizing over-the-top chocolate recipes!" --P. [4] of cover.

Sexy, rich, and good in bed-chocolate is the ultimate indulgence. And Luscious Chocolate Desserts is the ultimate chocolate cookbook. Lori Longbotham, author of the best-selling Luscious Lemon Desserts, delivers more than 70 of the best recipes for tantalizing cakes, sumptuous tarts and pies, velvety puddings and souffles, plus melt-in-your-mouth cookies, ice cream, and candy-all with enough chocolate to satisfy even the deepest craving. Recipes run from simple-to-prepare chocolate pound cake and chocolate mousse pie to more elaborate desserts such as chocolate profiteroles with chocolate ice cream and chocolate sauce and the decadent mocha tiramisu. For those who don't know their cocoa from their cacao, this compendium for chocoholics educates readers from bean to bar, including how to choose from the many forms of chocolate available in today's markets, plus the basics of storing, chopping, melting, and-the best part-tasting them. Luscious Chocolate Desserts is pure chocolate satisfaction for proud chocolate lovers everywhere.

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. " Jennifer ' s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook! " —Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn ' s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

The Chocolate Lovers Cookbook
Taste of Home Chocolate Delights
Once Upon a Chef: Weeknight/Weekend
Recipes for Cookies, Cakes, Pies, Tarts, Muffins and Scones
Guilt-Free Desserts for the Sweet-Lover in You
Recipe Keeper for Your Pinterest Chocolate Recipes
The Chocolate Lover's Cookbook

Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In Ready for Dessert, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with "screaming chocolate intensity"—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.

Having a worthy dessert with your family and loved ones is always the superlative method to enhance love. During any get-together like anniversary, gala, festival, birthday or anniversary bash desserts can bring happiness to any party. This book will help you to learn how to cook mouth-watering chocolate recipes for any party. It contains an extensive collection of wonderful chocolate dishes that will make your life sweet. The cooking metho are made very simple so you will never face any problem of making desserts. Each recipe is having a photograph so you will learn how each dessert looks like after having done the work until the end. I am sure you will enjoy trying all the recipes in this book.

Nigella Lawson, the international bestselling author of such classic cookbooks as How to Be a Domestic Goddess and Simply Nigella: Feel Good Food, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, Nigella's At My Table: A Celebration of Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a va of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serv savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

60 Sensational Treats You Can Pull Off in a Snap
Chocolate Dessert Recipes
27 Chocolate Lover Recipes: (Primal Gluten Free Kids Cookbook)
Chocolate-Covered Katie
Chocolate Nirvana
Chocolate Dessert
Raw Chocolate Treats