

School of Cooking

Martin's

Chocolate Bliss

**Hosted by Chef Greg Beachey
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Martin's Super Markets
Cobblestone Crossing
Elkhart, Indiana**

Chocolate Kahlua Truffles

Chocolate goes well with coffee. Kahlua is most likely the world's most popular coffee liqueur and adds a special flavor to these truffles.

Ingredients

12 ounces chocolate chips
4 egg yolks
1/3 cup Kahlua
2/3 cup unsalted butter
ground almonds
cocoa powder

Instructions

Melt chocolate over simmering water. When melted, remove from heat and cool to room temperature. Add egg yolks, one at a time, stirring constantly until thoroughly blended. Mix in Kahlua and return to double boiler for 2 to 3 minutes, stirring constantly. Pour mixture into the bowl of an electric mixer and beat in butter, one tablespoon at a time. Continue beating until mixture

is light and airy. Cover with plastic wrap and refrigerate 4 to 5 hours or overnight. Make into 3/4 inch balls. Roll in cocoa or nuts. Refrigerate until used. Can be frozen.

Supernatural Brownies

Ingredients

1 pound butter
16 ounces bittersweet chocolate -- cut into 1/4 pieces
8 eggs
1 teaspoon salt
2 cups sugar
2 cups brown sugar
4 teaspoons vanilla
2 cups flour

Instructions

Combine butter and chocolate and melt over double boiler. Whisk eggs then add salt sugars and vanilla. Stir in chocolate and butter mixture. Fold in flour. Spray sheet pan with oil, pour batter onto sheet pan and spread evenly. Bake at 325 for 30-40 minutes, until top has formed a shiny crust and batter is moderately firm.

Yield:

"1/2 sheet pan"

Flourless Chocolate Cake

Ingredients

8 TBSP butter
3/4 cup Sugar
7 Eggs, Separated
8 oz chocolate, melted and cooled
Pinch Salt
9 inch springform pan, buttered and the bottom lined with parchment

Instructions

Beat butter and sugar together until well mixed. Add yolks, one at a time, beating until smooth after each addition. Beat in chocolate.

Beat egg whites with salt to soft peaks. Stir one third of the whites into the batter, then gently fold in remaining whites. Pour into prepared pans. Bake about 40 minutes at 350F, until well risen and center is firm and elastic to the touch. Makes one 9 inch cake

Raspberry Essence

Ingredients

2 pounds raspberries, fresh or frozen
1 pound sugar
1 ounce lemon juice

Instructions

Combine all ingredients in a bowl. Cover tightly with plastic wrap. Set over a pan of simmering water Allow to steep for 30 to 40 minutes. Strain and serve with chocolate cake.

Chocolate Macaroons

Makes 25 cookies

375 F for 10 minutes

Sift and set aside:

3 Cup flour

1 Tbsp baking powder

3/4 tsp. salt

Melt together:

3/4 C. shortening

1 C. cocoa

2 Tbsp butter

Add to chocolate:

3 C. sugar

Mix well – then , one at a time, add:

6 eggs - beat well after each one is added

Add:

1 tsp vanilla

Blend flour mixture with chocolate mixture – mix thoroughly

Chill dough 2-3 hours.

Dip out rounded spoons (#20 dipper) of dough; form into balls.

Roll in

Powdered sugar.

Place on lightly greased cookie sheet 2" apart. Bake at 375 for 10 minutes.

Do Not Overbake.