

Chocolate Cook Books

Pure Chocolate by Fran Bigelow
Adult Nonfiction 641.6374 BIG

The Great Book of Chocolate by David Lebovitz
Adult Nonfiction 641.6374 LEB

Chocolate: 90 Sinful and Sumptuous Indulgences
by Elisabeth Johansson
Adult Nonfiction 641.6374 JOH

Coming in January

Downton Abbey Tea | Thursday, February 5, 6 pm



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Chocolat

November 20, 2014

PROJECT & FOODIE



mixing things up in the kitchen with GPL



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Aubrey's Recipe

Milk Chocolate Fudge



What You'll Need...

- 10 oz marshmallow fluff
- 1 1/2 cup sugar
- 2/3 cup evaporated milk
- 1/4 cup butter
- 1/4 tsp salt
- 12 oz chocolate chips
- 1tsp vanilla
- 1/2 cup chopped nuts (optional)

What You'll Do...

- Combine marshmallow, sugar, evap. Milk, butter, and salt in a medium saucepan.
- Bring to a full boil over moderate heat.
- Boil 5 minutes, stir constantly!!
- Remove from heat
- Add chocolate chips, vanilla, and nuts
- Pour into 8" square pan and chill for 2 hours



Chocolate milk is an effective post-workout recovery drink.



White chocolate technically isn't chocolate, but you probably already knew that.



Random Chocolate Facts



It takes almost a full year for a cocoa tree to produce enough pods to make 10 standard-sized Hershey bars.



The blood in Psycho's famous shower scene was actually chocolate syrup.



During the Revolutionary War, soldiers were sometimes paid in chocolate.



Hershey's Kisses got their name from the kissing sound the machine that deposits the chocolate on the conveyor belt makes.



Hershey's makes 70 million Kisses every day, and enough annually to make a 300,000-mile-long line of Kisses.



Andes Candies were originally called "Andy's Candys," after creator George Andrew Kanelos, but he changed the name after he realized men didn't want to buy their wives or girlfriends chocolates with another man's name on them.

Spiced Whipped Cream

What You'll Need...

- 1/2 cup heavy whipping cream
- 1 tbsp. powdered sugar
- 1/4 tsp cinnamon

What You'll Do...

- Beat cream until thickened
- Beat in sugar and cinnamon



Honey Butter

What You'll Need...

- 1/2 cup butter
- 1/2 cup honey
- 1 tsp cinnamon (optional)

Anna's Recipe

Cowboy Bark - Trader Joe's Copycat Recipe

What you'll need...

- 16 ounces dark chocolate (1 pound; I used equal parts TJ's 72% Pound Plus, Dark Chocolate, and Milk Chocolate Bars; if only using one, select a favorite dark chocolate)
- about 1 1/2 cups mini pretzels
- 8 chocolate-stuffed Oreos, roughly chopped (or use TJ's Chocolate Jo-Jo's; regular Oreos may be substituted)
- 1/3 cup toffee bits
- 1/3 cup coarsely chopped peanuts (I used roasted lightly salted)
- 1/3 cup coarsely chopped almonds (I used roasted lightly salted)
- sea salt for sprinkling, to taste



What you'll do:

- In a medium saucepan whisk together the brown sugar, granulated sugar, cocoa powder and salt until combined.
- Add the water and whisk until combined and no lumps remain.
- Heat the mixture over medium heat and bring to a boil, whisking often.
- Reduce the heat to medium-low and simmer, stirring occasionally, for five minutes, until the mixture is slightly thickened.
- Remove the pan from the heat and stir in the vanilla. Pour the sauce into a mason jar or other lidded container, let it cool to room temperature, and cover and refrigerate.
- Stir in a spoonful or two of the syrup into a glass of milk (adjust the amount of chocolate syrup depending on how chocolate-y you like your milk).

Anna's Recipe

What you'll need:

- 3/4 cup light brown sugar
- 3/4 cup granulated sugar
- 1 cup unsweetened cocoa powder
- pinch of salt
- 1 cup cold water
- 1 tablespoon vanilla extract



What You'll Do:

- Line a baking tray with parchment paper; set aside. Before beginning to melt the chocolate, have all the ingredients chopped, prepped, and ready to go so that they're ready to be added while the chocolate is hot and melty. I use my Mini-Prep Plus Food Processor to grind the nuts in seconds rather than hand-chopping, but I hand-chop the cookies.
- Coarsely chop the chocolate or break into chunks to encourage smooth melting.
- Place chocolate in a large microwave-safe bowl. Heat on high power to melt, about 2 to 3 minutes, stopping every 15 seconds to check and stir until mixture can be stirred smooth. Be careful not to scorch it; or use a double boiler.
- Pour melted chocolate onto parchment and with a spatula or offset knife, smooth into a large rectangle, about 10x15-inches, and about 1/8-inch thick; just eyeball.
- Evenly sprinkle with pretzels, Oreos, toffee bits, peanuts, almonds, and sea salt to taste.
- Allow chocolate to set up for at least 1 hour at room temp, or in the freezer for about 30 minutes.
- After chocolate has set, break into pieces or chop with a knife. Bark will keep airtight at room temp for many weeks and in the fridge or freezer for many months.

Aubrey's Recipe

Chocolate Bread

What you'll need:

- 1 1/2 cups all-purpose flour
- 1/2 cup NESTLÉ® TOLL HOUSE® Baking Cocoa
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup (1 stick) butter
- 1 cup granulated sugar
- 2 large eggs
- 1 cup buttermilk or sour milk *
- 1/2 cup chopped pecans, divided (optional)
- 1/4 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels



What you'll do:

- Preheat oven to 350° F.
- Grease 9 x 5-inch loaf pan.
Combine flour, cocoa, salt, baking powder and baking soda in medium bowl.
- Beat butter and sugar in large mixer bowl until creamy.
- Add eggs, one at a time, beating well after each addition.
- Gradually beat in flour mixture alternately with buttermilk.
- Fold in 1/4 cup pecans.
- Pour into prepared pan.
Bake for 20 minutes.
- Top with morsels and remaining pecans; continue baking for 30 to 35 minutes or until wooden pick inserted in center comes out clean.
- Cool in pan on wire rack for 10 minutes; remove to wire rack to cool completely.

