

*Zehnders*<sup>®</sup>

OF FRANKENMUTH

**SNOWFEST**

# All Things Chocolate Baking Contest

Wednesday, January 25, 2023



*Zehnder's*<sup>®</sup>  
 OF FRANKENMUTH  
**SNOWFEST**

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*Brownies*

## **Boozy Bourbon Fudge Brownies**

### **For the brownies:**

1 ⅓ cups flour  
2 cups Pioneer white granulated sugar  
¾ Cup cocoa  
1 teaspoon baking powder  
½ teaspoon salt  
⅔ cup canola oil  
4 large. eggs  
2 teaspoons real vanilla

### **For the fudge topping:**

¾ cup butter  
5 ounces evaporated milk  
3 cups Pioneer White Granulated Sugar  
7 ounces jar marshmallow fluff  
12 ounces chocolate chips  
1 teaspoon vanilla  
¼ cup bourbon  
½ cup chopped pecans or halves

Preheat oven to 350°. Grease 13x9 pan. In a mixing bowl, combine flour, sugar, cocoa, baking powder, and salt. In another mixing bowl, combine oil, eggs, and vanilla. Add wet to dry and mix only to combine. Spread in prepared pan. Bake for 20-25 minutes. Cool. To make the fudge topping, add butter, evaporated milk, and sugar to a saucepan. Bring to a boil, stirring constantly. Cook 5-6 minutes or until a candy thermometer reads 230 degrees F. Remove from heat and add marshmallow fluff and chocolate chips. Pour in bourbon and vanilla and stir carefully until combined. Pour over prepared brownies and decorate with pecans. Let stand until cool and then refrigerate until ready to enjoy.

***Katie Reder, Midland, MI***



## *Brownies*

### **“Cool” Brownies**

1. In a saucepan put:
  - 2 sticks of butter (1 cup)
  - 1 cup of water
  - 4 tablespoons cocoa
2. Bring to a boil over low heat.
3. Stir in 2 cups of flour.
4. In a bowl put:
  - 2 cups of Pioneer sugar
  - 2 eggs
  - 1 tsp. baking soda
  - ½ tsp. salt
  - ½ cup of sour milk (1/2 tsp. lemon juice added to regular milk)
  - 1 tsp. vanilla
  - ½ tsp. almond extract
5. Stir until blended.
6. Stir the chocolate mixture into this bowl
7. Put mixture in a 16 x 10 x 1 greased baking pan.
8. Bake at 350 degrees for 20-25 minutes until done.
9. While the brownies are baking, bring to a boil: 1 stick of butter, 4 T of cocoa, and 1/4 cup of milk. Slowly add 1 lb. of powdered sugar. Then add 1 tsp. vanilla, and 1/4 tsp. almond extract. Stir until spreading consistency.
10. Frost brownies while they are still warm.

*Alice Verbeek, Vassar, MI*



*Brownies*

## **Favorite Brownies**

### **Brownies:**

1 cup unsalted butter  
8 tablespoons unsweetened cocoa  
1 ½ cups all-purpose flour  
2 teaspoons vanilla  
1 tablespoon light corn syrup  
2 cups Pioneer white sugar  
4 large eggs  
2 teaspoons instant coffee, ground fine  
½ teaspoon espresso powder

Melt butter in large saucepan; beat in the sugar, cocoa, and eggs. Add flour, coffee, vanilla, espresso powder and corn syrup – stir until combined well.

Bake in greased 9 x 13 glass dish at 325 degrees for 25 minutes. Remove from oven. Immediately spread filling on top of brownies (Prepare filling while brownies are baking.)

### **Filling:**

¼ cup unsalted butter, softened  
1 egg  
2 teaspoons instant coffee, ground fine  
¾ cup milk chocolate chips  
½ cup Pioneer brown sugar, packed  
1 teaspoon vanilla  
1 cup walnuts, chopped

Cream butter, brown sugar, egg, vanilla, and coffee. Stir in walnuts and chocolate chips. Spread over baked brownies and return to oven for 18-20 minutes.

### **Icing:**

½ cup milk chocolate chips  
½ teaspoon instant coffee, ground fine  
1 tablespoon unsalted butter  
1 – 2 teaspoons milk

Melt chips and butter in microwave oven. Add coffee and milk and stir until smooth. Drizzle over brownies.

***Betty Kotman, Hudsonville MI***



*Brownies*

### **Figgie Fudgy Peanut Buttery Brownies**

- 10 medium dried figs
- 1/3 cup shortening
- 1/3 cup semi-sweet chocolate chips
- 1/2 cup Pioneer brown sugar
- 1/4 cup plus 2 Tablespoons Pioneer white sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1/2 cup + 2 Tablespoons Flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup crunchy peanut butter

Preheat oven to 350°F. Remove stems from figs. Place in food processor and grind to a paste. Remove any large tough skin pieces. You should have about 1/2 cup of fig paste. Combine shortening and chocolate chips in a microwaveable dish. Heat for 30 seconds, stir. If needed microwave in additional 10 second intervals stirring until chips are melted. Combine with sugars, fig paste, and vanilla stirring until well blended. Mix in eggs. Add flour, baking powder and salt. Mix until blended. Mixture will be thick. Place in 8"x8" pan with bottom greased. In microwaveable dish heat peanut butter for 30 to 60 seconds so it pours easily. Spread over top of brownie batter in pan. Bake at 350°F for 30 minutes. Cool in pan. For smoothest cutting, cut with a plastic knife.

***Mary Yelland, North Branch, MI***



*Brownies*

**Frosted Swirled Brownies**

**Chocolate Batter:**

8-ounce semi-sweet chocolate  
6 tablespoons butter, softened  
4 eggs  
½ cup Pioneer granulated sugar  
1 cup flour  
½ teaspoon salt  
1 teaspoon baking powder  
2 teaspoons vanilla extract  
1 cup chopped pecans

**Plain Batter:**

4 tablespoons butter, softened  
½ cup cream cheese  
½ cup Pioneer confectioner's sugar  
2 eggs  
2 tablespoons flour  
1 teaspoon vanilla extract

Preheat oven to 350 degrees. Grease 9x13 inch baking dish.

**Chocolate Batter:** Melt the chocolate and butter over low heat, stirring constantly. Set aside to cool.

Meanwhile, beat the eggs until light and fluffy. Gradually add the sugar and continue beating until blended. Sift the flour, salt and baking powder into the egg mixture and fold to combine. Stir in the cooled chocolate mixture, vanilla, and pecans. Measure and set aside two cups of the chocolate mixture.

**Plain Batter:** Cream butter, cream cheese in mixer. Add sugar and continue beating until blended. Beat in eggs, flour, and vanilla. Spread chocolate mixture in prepared pan. Pour plain batter over this. Drop spoonfuls of reserved chocolate mixture on top. Swirl mixtures to marble.

Bake for 30-35 minutes. Remove from pan when cool. Cut into squares.

**Continue on next page...**



*Brownies*

*Continued from previous page... "Frosted Swirled Brownies"*

**Frosting:**

¾ cup unsalted butter

¼ cup cocoa

4 cups Pioneer confectioner's sugar

½ cup half & half

1 teaspoon vanilla extract

¼ teaspoon salt

Omitting the cocoa, mix all ingredients until fluffy. Remove one cup and set aside. Add cocoa and continue mixing. Frost top of each brownie.

Add desired food colorings to set aside frosting for decoration. Using a pastry bag, decorate the top of each brownie.

*Betty Timmreck, Eau Claire MI*





*Brownies*

**Mile High Salted Dark Chocolate GF Brownie  
with Vanilla Bourbon Swiss Meringue Butter Cream**

*Ingredients:*

**Brownie:**

14 tablespoons unsalted butter  
2 cups Pioneer Sugar  
3 Eggs  
1.5 teaspoon Vanilla  
2 tablespoons Bourbon  
1.5 cups Dutch Processed Dark Cocoa  
3 tablespoons Corn Starch  
¼ teaspoon Baking Soda  
1 teaspoon Kosher Salt (divided ¼ teaspoon/dusting)  
8 ounces dark chocolate chips (GF)  
⅔ cup GF Baking Flour

**Frosting:**

4 Eggs whites (room temp)  
¾ cup Sugar  
Pinch Kosher Salt  
14 tablespoons unsalted butter (room temp)  
2 Vanilla Beans/caviar harvested  
¼ cup Bourbon  
Shaved dark chocolate for garnish

**Instructions:**

1. Preheat oven to 325° F. Spray a 12-count muffin in with nonstick cooking spray. Cut 12 circles from Parchment paper for each muffin cavity bottom; lay in muffin tin after cooking spray is applied. Sprinkle top of parchment paper with a pinch of kosher salt to season the bottom of the brownie.
2. In a small saucepan, place the butter and sugar and place over medium heat, whisking until melted and simmering. Remove the saucepan from the heat and set aside to cool until no longer hot to the touch. Make sure butter does not solidify.

**Continue on next page...**



*Brownies*

**Continued from previous page... "Mile High Salted Dark Chocolate GF"**

3. In mixer add eggs and vanilla and whisk until well beaten and combined.
4. Add the cooled butter/sugar mixture to the bowl slowly, whisking constantly. Add the cocoa powder and mix until completely absorbed. Add flour, cornstarch, baking soda and salt. Mix only until combined. Add chocolate chips.
5. Divide batter among the 12 muffin tins. Cavities will be almost full of batter.
6. Place the muffin tin in the middle of the oven and bake for 40 minutes. Tops of brownies will cook over the top of the muffin cavity much like a muffin and will be shiny and crackly.
7. Cool brownies in muffin tin. Once brownies are cool, cut the tops of the brownies off using a serrated knife and the top of the muffin tin as a guide. Retrieve the bottoms of the brownies out of the muffin cavities and cut those in half. You should have 3 slices of each brownie. Make sure you keep track of the bottoms and the middles for reconstructing with the frosting.
8. To make frosting add the room temp egg whites and sugar to your mixer and whip into a fluffy meringue. Remove bowl and place over a pot of simmering water. Continue to hand whisk until mixture is hot to the touch.
9. Put egg whites back onto the mixer and continue to whisk on high until it is cool to the touch. Reduce your mixer speed and add butter one tablespoon at a time. Meringue will deflate and look more like frosting.
10. Once butter is incorporated, add your harvested vanilla bean and bourbon. Continue to beat until frosting is light and smooth.
11. Arrange bottoms of brownies on tray and pipe a layer of frosting and sprinkle with sparse amount of reserved salt for dusting. Add the middles of the brownies on top of frosting and repeat one more identical layer with frosting & salt. Top with brownie tops and pipe a decorative swirl on top of brownie. Dust with kosher salt and shaved dark chocolate.
12. Refrigerate brownies if not served immediately.

**Theresa Miller, Sault St. Marie, MI**



### ***Brownies***

*This recipe is one passed down to me by my grandmother. The saying was you could only take these to deer camp. So, every year in November, my grandmother would make these for my grandpa to take to deer camp. And every year, he would come home with an empty Tupperware and no deer. So, by submitting this recipe, I am proposing that these be a year-round treat because they are just that good.*

### **Nana Dru's Chocolate Revel Bars**

Now for the actual recipe:

#### **Ingredients:**

- 1 cup butter
- 2 cups Pioneer light brown sugar
- 2 eggs
- 4 teaspoons vanilla
- 3 cups old fashioned oats
- One pinch salt
- 2.5 cups flour
- 1 teaspoon baking soda
- 1 can sweetened condensed milk
- 1 bag semi sweet chocolate chips
- 2 tablespoons butter

#### **Directions:**

1. Preheat oven to 350° F and grease a 9x13 baking pan.
2. Cream butter, sugar, eggs, and vanilla together.
3. Mix in the flour, oats, salt, and baking soda, set aside.
4. In a saucepan, combine the butter, sweetened condensed milk, and chocolate chips over low heat, until the chocolate is melted.
5. Once melted, remove from heat.
6. Press  $\frac{2}{3}$  of the oat mixture into the bottom of the pan.
7. Spread the chocolate mixture evenly over the top of the oat mixture.
8. "Dot" the remaining oat mixture on top.
9. Bake in oven for 25 minutes.

\*\*\*when taken out of the oven, they will be "jiggly" so place in the refrigerator to help the bars set up \*\*\*

10. Slice and enjoy! (Preferably not in a deer stand)

**Sydney Merrihew, Frankenmuth, MI**



*Brownies*

## **Peppermint Mocha Brownies**

### **Cream Cheese Filling**

1-8oz package cream cheese softened to room temperature  
1 egg-room temperature  
¼ cup Pioneer Granulated Sugar  
1 tablespoons of Peppermint Schnapps  
2 tablespoons of all-purpose flour

Mix cream cheese and sugar until light and fluffy. Mix in the egg until combined. Add in the flour and peppermint schnapps until will mixed and smooth.

Place filling in a large disposable pastry bag and set aside. When ready to fill brownies, cut a small tip off the bag.

### **Mocha Brownies.**

Preheat oven to 325°.

Prepare a 9x13 pan with baking spray or grease with flour and tap in flour

1 stick unsalted butter-room temperature  
2-¼ cups Pioneer Granulated Sugar  
3 large eggs-room temperature  
1-¾ cups all-purpose flour  
1 cup unsweetened cocoa powder  
¼ teaspoon baking powder  
¼ teaspoon salt  
1-½ cups Kahlua/ divided

Cream butter and sugar in mixer until light and fluffy. Add in eggs one at a time. Mix until smooth.

In a separate bowl whisk together the remaining dry ingredients.

Slowly add the dry ingredients alternately with 1-¼ cups Kahlua until all mixed in.

Spread ⅔ of the brownie batter into the prepared pan

Place remaining brownie batter in a large disposable pastry bag. Cut a small piece of the bag. About the size of a dime.

Make alternate vertical lines across the 9-inch side of the pan, using the chocolate and then the cream cheese filling. Start and end with the chocolate.

Using a very thin knife starting at the 9-inch side. Glide the knife through the batters.

When at the end, go about an inch and repeat but starting from that side going back to the beginning. This will form a pattern. Do the whole pan.

Bake 45-55 minutes. Check with a toothpick. Once out of the oven pour remaining ¼ cup of Kahlua over the top.

**Lois Spruytte, Richmond, MI**



*Brownies*

## **Raspberry Frosted Brownies**

1 cup butter  
4 squares unsweetened chocolate  
2 cups Pioneer sugar  
4 eggs  
1 ½ cups flour  
1 teaspoon vanilla

Preheat oven to 350°

Melt chocolate and butter in microwave safe bowl. Add Pioneer sugar and vanilla. Add eggs. Mix only until incorporated. Stir in flour, careful not to overmix. Grease muffin tins. Add batter to prepared muffin tins. Bake at 350° for 18-20 minutes, until center is set. Cool completely.

### **Raspberry Frosting**

1 cup butter – softened  
4 ounces cream cheese – softened  
6 cups Pioneer powdered sugar  
4 tablespoons freeze dried raspberries (processed in food processor to make into a powder)  
1 teaspoon vanilla  
2 tablespoons heavy cream (more or less to get desired consistency)

Beat together butter and cream cheese. Add vanilla, slowly add powdered sugar and cream. Add raspberry powder. Beat well. Pipe onto cooled brownies.

Melt ¼ cup chocolate chips and 2 tablespoons heavy cream together to make a chocolate ganache to drizzle over frosting.

**Jessica Bryant, Shepherd, MI**



*Brownies*

**Snicker Brownie Bites**

**Brownies**

1 cup butter, softened	1 teaspoon vanilla extract
2 cups Pioneer granulated sugar	1 cup all-purpose flour
4 large eggs	2/3 cup semi-sweet chips
1 cup cocoa	

Cream butter at medium speed until fluffy. Gradually add sugar, beating well. Add eggs one at a time beating until blended. Add cocoa and vanilla; beat at low speed until blended. Gradually add flour, beating well. Stir in chocolate chips. Pour batter into a greased 13x9-inch pan. Bake at 350 degrees for 30-35 minutes. Cool completely.

**Filling Layer**

¼ cup butter	¼ cup creamy peanut butter
1 cup Pioneer granulated sugar	1 teaspoon vanilla extract
¼ cup evaporated milk	1 ½ cups salted peanuts, chopped
1 ½ cups marshmallow creme	

Melt butter in a heavy saucepan over medium high heat. Add sugar and milk. Bring to a boil and boil for 5 minutes. Remove from heat and stir in marshmallow crème, peanut butter, and vanilla. Add peanuts. Spread over the brownies. Refrigerate until set.

**Caramel Layer**

1 14-ounce package caramels  
¼ cup whipping cream

Combine the caramels and cream in a pan. Stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set.

**Icing**

1 cup milk chocolate chips  
¼ cup butterscotch chips  
¼ cup creamy peanut butter

In another saucepan, combine chips and peanut butter. Stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for 1 hour.

Cut into 1-inch squares and serve.

**Michelle Borst Polino, Warren MI**



*Cakes*

### **Chocolate Mousse Cake**

#### **Ingredients for the cake:**

- ¾ cup Pioneer White Sugar
- ¼ cup Vegetable Oil
- 2 Large Eggs
- 2 teaspoon Vanilla Extract
- ¼ cup Sour Cream
- 1 cup All-Purpose Flour
- ¼ cup Dark Cocoa Powder
- 1 teaspoon Espresso Powder
- 1- ¼ teaspoon Baking Powder
- ¼ teaspoon Baking Soda
- ½ teaspoon Salt
- 1 teaspoon Cinnamon
- ⅔ cup Brewed Coffee

#### **Ingredients for the Chocolate Mousse Layer:**

- 1 tablespoon Cold Water
- 1 teaspoon Powdered Gelatin
- 1 cup plus 2 tablespoons of Heavy Whipping Cream (divided)
- 4 ounces Dark Chocolate (Ghirardelli Chocolate Bar)
- ½ cup Pioneer Powdered Sugar
- 8 ounces Cream Cheese softened
- ¼ cup Pioneer Granulated Sugar
- 2 teaspoons Cocoa Powder
- ½ teaspoon Cinnamon
- 1 teaspoon Vanilla Extract

#### **Ingredients for the Ganache:**

- 2 ounces Dark Chocolate (Ghirardelli Chocolate Bar)
- 6 tablespoons Heavy Whipping Cream

#### **Ingredients for the Whipped Topping:**

- 1 cup Heavy Whipping Cream
- ½ cup Powdered Pioneer Sugar
- 2 tablespoons Cocoa Powder
- 1 teaspoon Vanilla Extract

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**Continued from previous page... "Chocolate Mousse Cake"**

**Instructions for the Cake Layer:**

- Preheat the oven to 350°F. Line an 8" cake pan with parchment paper, spray or grease and flour the edges
- In a large bowl, combine: sugar, veg oil, eggs and vanilla extract. Beat on medium speed until eggs and oil are well incorporated and the batter is lighter in color. Next, beat in the sour cream until well combined.
- In a separate bowl, sift together the dry ingredients (flour, cocoa powder, espresso powder, baking powder, baking soda, salt, cinnamon). Then alternate adding half the dry ingredients followed by half of the coffee and mix just until the flour starts to incorporate. Scrape down the sides of the bowl and stir batter from the bottom to the top to ensure it's well mixed.
- Bake at 350° for 28 – 30 minutes. Test the cake for doneness by inserting a toothpick in center of cake. If the toothpick comes out clean, cake is done. Cool completely.

**Instructions for the Chocolate Mousse Layer:**

- Place the mixing bowl and whisk attachment in the freezer 5-10 minutes while preparing next steps.
- Place 1 Tbsp. of cold water in a small dish. Sprinkle gelatin over the cold water, trying to spread the powder evenly. Allow the gelatin to turn to a solid (about 2-3 minutes)
- In a micro-safe bowl, combine the chocolate and 2 Tbsp. of heavy whipping cream. Microwave in 30-second increments, stirring each time until the chocolate is melted.
- Next, melt the gelatin in the microwave for 5-8 seconds, until it turns back to a liquid. (Watch Closely!)
- Stir the liquid gelatin into the melted chocolate and set aside to cool.
- Prepare the whipping cream. Pour the remaining heavy whipping cream (1 Cup) into the chilled bowl and use an electric mixer to beat the heavy whipping cream (med-high speed) until it starts to thicken to soft peaks, continue on high speed until stiff peaks form. Set the whipped cream aside.
- Soften the unwrapped cream cheese in the microwave for 15 seconds. Change mixer to paddle attachment and beat cream cheese until smooth.
- Scrape down the side of bowl, add granulated sugar, cocoa powder, cinnamon and vanilla extract until well combined.
- **Continue on next page...**





*Cakes*

**Continued from previous page... "Chocolate Mousse Cake"**

- Next, add the melted chocolate, beating until its completely mixed into the cream cheese, scraping down bowl as needed.
- Lastly, fold in the prepared whipped cream and mix until all ingredients are combined.

**To Assemble:**

- Transfer the cake layer to an 8-inch cake pan with parchment paper along bottom and sides to remove cake from pan. Place cake in bottom of pan. Pour the chocolate Mousse filling over the chocolate cake, spread evenly and refrigerate until filling is set, 2-4 hours.

**For the Chocolate Ganache:**

- In micro-safe bowl, combine chocolate and heavy whipping cream, melt the chocolate in the microwave at 50% power in 30-second increments and stir until completely combined. Allow to cool.
- Pour chocolate over the Mousse layer and spread evenly. Allow the ganache to set a little bit before adding the topping.

**For the Topping:**

- Prepare a second batch of whipped cream following same instructions above, adding the cocoa powder together with the powdered sugar and vanilla extract.
- Pipe the border using a large open star tip.

**Connie Vaughn, Sterling Heights, MI**



## *Cakes*

From the outside, this cake might appear as a normal chocolate cake...but it's surely not! If you love the combo of sweet and salty, you'll love my surprise middle and the top additions! The combo of chocolate covered potato chips and chocolate covered pretzels broken up on top of the marshmallow filling is an amazing taste sensation that you won't forget!

### **Chocolate Surprise Cake**

#### **Cake ingredients:**

2 cups Pioneer™ granulated sugar  
1-¾ cups unbleached all-purpose flour  
¾ cup cocoa power, unsweetened 100% cacao (not Dutch processed)  
1-½ teaspoons baking powder  
1-½ teaspoons baking soda  
1 teaspoonful sea salt  
2 large eggs, room temperature  
1 cup buttermilk, room temperature  
½ cup canola oil  
1 cup HOT strong espresso or brewed coffee

#### **Chocolate Frosting ingredients:**

½ cup unsalted butter  
⅔ cup cocoa powder, unsweetened 100% cacao (not Dutch processed)  
3 cups Pioneer™ powdered sugar, sifted  
⅓ cup milk  
Dash salt  
1 teaspoon vanilla paste

#### **Marshmallow filling ingredients:**

1 cup unsalted butter, softened to room temperature  
2 cups Pioneer™ powdered sugar, sifted  
2 cups marshmallow cream  
Dash salt  
1 teaspoon vanilla paste

1 bag of Chocolate Covered potato chips or potato sticks and 1 bag of chocolate covered pretzels-- you will need at least 3 cups of broken up pieces. \*Save some additional whole pieces for decorating top of finished cake.

**Continue on next page...**



*Cakes*

**Continued from previous page... "Chocolate Surprise Cake"**

**Sweetened Chocolate Whipped Cream:**

- 1 cup heavy whipping cream
- 1/4 cup Pioneer™ powdered sugar
- 1 teaspoonful dry instant white chocolate pudding powder

**Directions for Cake:**

Preheat the oven to 350 degrees F. Use a baking spray to cover the insides of 2 nine-inch round baking pans—or butter and flour them both instead. Whisk the first 6 dry ingredients together in a large bowl. Mix all the wet ingredients together, except the coffee or espresso. Add them to the whisked dry ingredients and beat for two minutes on medium speed. Stir in the hot coffee or espresso. The batter seems very thin, but it is supposed to look that way. Carefully pour evenly into prepared pans and bake for 30-35 minutes, or until cake tests done. Cool for about 10 minutes and turn cakes out to finish cooling on a wired rack. Cool completely before frosting. While cakes are cooking, prepare frosting and fillings.

**Directions for Chocolate Frosting:**

For frosting, melt butter and stir in cocoa. Add milk and sifted powdered sugar alternately and beat until it looks rich and creamy and ready to spread nicely. Add the pinch of salt along with the vanilla. Note: You can add a tad of additional milk if frosting seems too thick.

**Directions for Marshmallow Filling:**

Beat butter until creamy. Add the sifted powdered sugar gradually and continue beating until incorporated. Add the rest of the ingredients and beat until blended.

**Directions for Whipped Cream:**

Place COLD heavy cream into a cold bowl and add the rest of the ingredients. Use a whip end for your beater to make stiff peaks. Make sure you don't overbeat, or you will turn mixture into butter!

**Putting the cake together:**

Place first layer on a cake board or serving plate and place a ring of chocolate frosting around the top outside edge. Place all of marshmallow filling and chocolate chips or sticks/pretzels on top around the middle filling. Make sure to save enough chips and frosting for decorating the top layer and frost the outside of the cakes. Place the other layer on the top and frost the entire cake with the rest of the chocolate frosting. Use the whipped cream to go around the bottom and make dollops on top. Decorate the top of the cake with the saved chocolate covered pretzels/chips or sticks just before serving.

**Donna Bardocz, Howell MI**



*Cakes*

## **Chocolate-Stout Cake with Chocolate Fudge Frosting**

Serves 12

(Note: Garnish with chocolate shavings and/or fruit or nuts of your choice)

### **CAKE:**

¾ cup (2 ¼ oz) Natural unsweetened cocoa powder, [Ghirardelli] plus 1 Tbsp for pan  
12 tablespoon Unsalted butter, [Kerrygold], softened, plus 1 tablespoon melted for pan  
¾ cup Stout, such as Guinness  
6 ounces Bittersweet chocolate [Ghirardelli] 60% chopped  
1 cup Sour Cream  
1 tablespoon Pure vanilla extract  
1 ¾ cup King Arthur (8 ¼ oz) unbleached all-purpose flour  
1 teaspoon table salt  
1 teaspoon baking soda  
2 cups packed Pioneer (14 oz.) light brown sugar  
5 large eggs, room temperature

### **CHOCOLATE FUDGE FROSTING:**

⅓ cup whipping cream  
1 tablespoon honey  
Pinch of salt  
5 ounces Dark Chocolate finely chopped 60% [Ghirardelli]  
¼ cup sour cream or Crème Fraiche

### **For the Cake:**

- 1.) Preheat oven to 350° Stir (1) tablespoon cocoa and melted butter into a paste in small bowl. Using pastry brush, thoroughly coat interior of 10" round pan (12 Cups) with paste.
- 2.) Microwave stout, chocolate and remaining ¾ cup unsweetened cocoa in bowl at 50% power, stirring occasionally, until melted and smooth, about 3 minutes. Let chocolate mixture cool for 5 minutes, then whisk in sour cream and vanilla.

**Continue on next page....**



*Cakes*

Continued from previous page... "Chocolate-Stout Cake"

- 3.) Whisk (or sift) flour, salt, and baking soda together in a second bowl. Using a hand mixer, beat remaining 12 Tbsp. butter with Pioneer sugar on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time and beat until combined. Reduce speed to low and add flour mixture in 3 additions, alternating with chocolate mixture in 2 additions, scraping down sides of bowl as needed. Give batter final stir by hand.
- 4.) Transfer batter to prepared pan and smooth top with rubber spatula. Bake until skewer inserted in center comes out clean; 45 to 50 minutes, rotating pan halfway through baking.
- 5.) Let cake cool in pan on wire rack for 10 minutes. Invert cake onto wire rack set in rimmed baking sheet, remove pan and let cool completely about 3 hours.
- 6.) **For the Chocolate Fudge Frosting:** Combine cream, honey, salt and dark chocolate in a small saucepan over low heat and stir gently as the chocolate slowly melts. Keep an eye on it and let the chocolate melt slowly, then whisk until it is smooth and glossy. Be careful NOT to over-heat it.
- 7.) Pour it into a bowl and add the sour cream. Stir gently with a whisk until all the sour cream is incorporated and the mixture is smooth, then place it in the fridge for about 15 minutes to cool, but NOT until it is firm. It should be the consistency of soft pudding. Whisk vigorously for about 20 seconds to lighten it up and use immediately. This frosting will firm up once it cools completely and sets.
- 8.) ENJOY!

*Diane Onnie, Warren, MI*



*Cakes*

## **Death by Chocolate**

### **Cake:**

1 ½ cup flour  
1 cup Pioneer granulated sugar  
¼ cup cocoa  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup water  
1/3 cup vegetable oil  
1 tablespoon vinegar  
Mix everything together

### **Filling:**

1 (8-ounce) package cream cheese, softened  
1 large egg  
1/3 cup Pioneer granulated sugar  
Cream together then add 1 cup chocolate chips

Pour cake batter in round cake pan. Place cream filling in different places on the cake batter. Swirl, if you'd like.

Bake at 350 degrees – till baked.

Let cool. Cover with chocolate ganache – pour starting in middle of the cake.

### **Ganache:**

9 ounces bittersweet chocolate, roughly chopped  
1 cup heavy cream  
1 tablespoon dark rum (optional)

Place chocolate in a medium mixing bowl.

Heat cream in a small saucepan over medium heat. Bring just to a boil.

As soon as the cream boils, pour over the chocolate in mixing bowl. Whisk until chocolate has melted.

Mix till smooth. Add rum now if using. Cool slightly (5-10 minutes) before you pour over the cake.

**Debbie Cousineau, Mt Morris MI**



*Cakes*

## Four Chocolate Raspberry Mascarpone Cake

### Extra Moist Chocolate Cake:

2 cups sifted flour	1 teaspoon salt
2 cups Pioneer granulated sugar	1 cup full fat buttermilk
½ cup packed unsweetened cocoa	½ cup canola oil
¼ cup packed dark chocolate cocoa	2 eggs
1 teaspoon espresso powder	2 teaspoons vanilla extract
2 teaspoons baking powder	1 cup boiling water
1 ½ teaspoons baking soda	

Preheat oven to 350 degrees. Grease and flour three (3) eight-inch round pans. For best results, use parchment paper on bottoms of pans.

Combine all dry ingredients in mixer on low or whisk together well.

Add wet ingredients, brought to room temperature, saving the water for last. Scrape down sides of the bowl with spatula. Mix on medium speed for about one minute. Then add boiling water, while white mixing on low. Scrape down sides of bowl as needed and mix well. Its ok if there are still a few small lumps in batter.

Pour batter evenly into the three pans and bake for 20-25 minutes, until toothpick comes out mostly clear and/or cake bounces back fully with finger touch. Let cool.

### Whipped Mascarpone Filling:

1 cup heavy whipping cream, cold	1 teaspoon vanilla extract
⅔ cup Pioneer powdered sugar	8-ounce mascarpone cheese, cold

For best results, chill metal bowl and mixers in freezer first. Beat heavy whipping cream, powdered sugar and vanilla to medium stiff peaks. Add mascarpone and beat to stiff peaks. Chill in refrigerator until use.

### Raspberry Filling:

18 ounces fresh raspberries (or frozen)	2 tablespoons lemon juice
2 tablespoons cornstarch	½ cup Pioneer granulated sugar (use more of less, depending on raspberry tartness)

Stir the cornstarch and lemon juice together first, to prevent the cornstarch from clumping in the filling. Cook all ingredients in medium saucepan on medium low to medium heat. Stir often, until bubbling and well combined. Careful not to burn the bottom. Cover and turn heat down until desired thickness, continuing to stir often. Let cool. Store in refrigerator until use.

**Continue on next page...**



*Cakes*

**Continued from previous page... "Four Chocolate Raspberry Mascarpone Cake"**

Optional: Remove raspberry seeds from the filling with a fine mesh strainer.

**Chocolate Ganache:**

8 ounces heavy whipping cream

8 ounces semi-sweet Baker's chocolate (or Ghirardelli) broken up into small pieces

2 tablespoons corn syrup (for added shine)

Heat heavy whipping cream on stovetop, or in microwave.

Pour over broken semi-sweet chocolate. Let sit for about one minute. Then stir very well, until the chocolate is melted and well incorporated.

Add corn syrup.

Let sit at room temperature for 15 to 20 minutes.

**Chocolate Cream Cheese Buttercream Frosting:**

8 ounces Philadelphia cream cheese,  
softened

16 ounces softened salted butter (prefer  
Kerrygold Butter)

2 lb. Pioneer powdered sugar (add more if  
needed)

4 tablespoons ganache (see recipe  
above, already made, cooled and  
thickened)

2 tablespoons dark chocolate cocoa

1 teaspoon vanilla extract

1 tablespoon heavy whipping cream

Optional: add 1 tablespoon unsweetened cocoa at a time, to desired chocolate flavor.

Whip softened butter and cream cheese in mixer, until fluffy and light.

Slowly add powdered sugar to mixer on low speed until well combined, scraping down sides of bowl as needed. Then increase speed, making sure sugar is well incorporated and consistency is fluffy.

Add chocolate ganache and dark chocolate cocoa, scraping down sides of bowl as needed.

Add vanilla and heavy whipping cream until well incorporated. If needed, add unsweetened cocoa and/or more powdered sugar to desired consistency and taste.

**Filling, frosting and decorating:**

Before making anything, fill candy/fondant snowflake molds with melted Ghirardelli white chocolate. Store snowflakes in freezer.

**Continue on next page...**





*Cakes*

**Continued from previous page... "Four Chocolate Raspberry Mascarpone Cake"**

After cakes have cooled, cut domes off tops until flat and even, if needed. Use a dab of frosting in the middle of a ten-inch cake board, place and center the first cake layer on board.

Scoop a generous amount of whipped mascarpone filling and spread onto first layer, avoiding the edges. Then scoop a generous amount of raspberry filling on top of the whipped filling and spread out, avoiding the edges. Repeat on second layer.

Note: If desired, spread a thin layer of chocolate ganache on cake first. Let sit briefly, before spreading the whipped and raspberry filling.

If needed, use cake dowel(s), to keep the cake layers centered together and prevent them from sliding.

Apply frosting crumb coat and let chill in refrigerator. Then continue frosting. Allow frosted cake to chill in the refrigerator.

After cake has chilled, and chocolate ganache has sat for about 20 minutes, pour ganache into squeeze condiment bottle or just use a knife to drip the ganache around the edges of cake. Then apply a thin layer on top. Gently place cake in refrigerator or freezer for ganache to briefly chill and harden. It won't take long.

Decorate top with the chilled whipped mascarpone with a large closed (or open) star tip and fresh raspberries. Carefully sprinkle raspberries with powdered sugar.

Decorate bottom of cake with chilled white chocolate snowflakes. Enjoy!

**Naemi Toben-Matthews, Ypsilanti MI**



## Cakes

*This recipe has been handed down four generations and is a birthday request of mine every year!*

### **Mom's Chocolate Banana Cinnamon Cake**

#### **Chocolate Cake:**

3 cups all-purpose flour  
2 cups Pioneer granulated sugar  
½ cup unsweetened cocoa  
2 teaspoons baking soda  
1 teaspoon salt  
1 tablespoon expresso powder  
2 cups hot water  
¾ cup vegetable oil  
2 tablespoons distilled vinegar  
1 tablespoon vanilla

#### **Rest of Ingredients:**

1 small box banana instant pudding  
1 cup sour cream  
4 eggs  
½ cup water  
½ cup vegetable oil  
1 cup cinnamon chips

#### **Chocolate Cake:**

Preheat oven to 350°. Use Cake Release or grease and flour a Bundt pan. (Use Cake Release for more ornate Bundt pans). Set aside.

Use a standard mixer with a paddle attachment to make the cake. For the cake, put the dry ingredients into the bowl of the mixer and whisk the ingredients to blend them together. Add the wet ingredients and mix well with the paddle on the mixer. Then add the banana pudding, sour cream, eggs, water, vegetable oil and cinnamon chips. Mix well. Batter will be thick. Pour into Bundt pan. Bake for 50 minutes to one hour.

Variation: You can use a box cake mix instead of making the chocolate cake above. Follow the directions on the box and then add the banana pudding, sour cream, eggs, water vegetable oil and cinnamon chips.

**Melissa Chrzanowski, Saginaw MI**



*Cakes*

### **Over the Moon Cookies and Cream Chocolate Cake**

1 cup butter, softened - divided  
2 cup Pioneer granulated sugar  
½ cup baking cocoa  
4 large eggs  
5 Milky Way candy bars (2.15 ounces)  
1 ¼ cup buttermilk  
2 ½ cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup chopped Oreo Chocolate Sandwich cookies

#### **Cream Filling:**

1 small package vanilla instant pudding mix  
1 cup milk  
4 ounces cream cheese, softened  
1 cup heavy whipping cream, whipped  
1 cup chopped Oreo Chocolate Sandwich cookies

#### **Frosting:**

½ cup Crisco shortening  
4 cups Pioneer confections sugar  
¼ cup whole milk  
1 teaspoon vanilla extract

In large bowl, cream ½ cup softened butter, sugar, and cocoa until light and fluffy. Add eggs, one at a time, beating well after each. Set aside.

In a heavy saucepan, stir candy bars and remaining butter over low heat until melted. Remove from heat and stir in buttermilk. Set aside until cool.

Combine flour, baking soda and salt. Slowly beat flour mixture and cooled buttermilk mixture into butter mixture. Fold in chopped cookies. Pour into two 9-inch square baking pans, filling about 2/3 full. Make cupcakes with any remaining batter. Bake at 350 degrees for 35-40 minutes or until cake tests done. Cool for 10 minutes before removing to cooling racks. Cool completely before filling and frosting.

While cake is cooling, prepare filling.

In bowl, prepare pudding mix, using 1 cup milk. Add to softened cream cheese. Whip cream until stiff peaks form. Fold into cream cheese mixture. Stir in chopped cookies. Place one layer on serving dish. Top with filling. Top with second layer and refrigerate until filling is set.

For frosting, beat the shortening, sugar, milk, and vanilla in large bowl until smooth. Add more sugar if frosting is too runny. Frost top and side of cake. Decorate and garnish as desired. Serves 12.

**Carol Socier, Bay City MI**



*Cakes*

## **Poppyseed Cake with Double Chocolate Candy Frosting**

1 cup unsalted butter/softened to room temperature  
1-½ cups Pioneer Granulated Sugar  
4 large eggs/room temperature  
3 teaspoons vanilla extract  
1 vanilla bean split and scraped  
1 cup sour cream  
2 cups all-purpose flour  
1 teaspoon baking soda  
2 ounces of poppy seeds-regular spice jar size

12 ounces of milk chocolate  
6 ounces of white chocolate

Preheat oven to 350°. Prepare a large Bundt pan with flour-based cooking spray or grease with butter and tap in flour.

In a medium prep bowl mix together the flour and baking soda, set aside.  
Place the butter and Pioneer Granulated Sugar in mixer. Start on low until incorporated then increase speed until mixture is light and fluffy.  
Add in eggs one at a time, mix well after each one. Add in the vanilla bean and extract, mix well.  
Alternately mix in the flour and sour cream until mixture comes together. Mix in the poppy seeds and pour the batter into prepared pan.  
Bake for 60 minutes.

Let cool in pan for 10 minutes then flip onto a cardboard cake round or cake plate.

While cake is cooling melt the chocolates.

Frost the cake while still warm.

Place chocolates in separate glass bowls. Melt in the microwave oven stirring each after 10 seconds. Repeat until melted and smooth.

Place the white chocolate in a squeeze bottle.

Using the milk chocolate, cover the whole bundt cake

Using the white chocolate, drizzle all over the milk chocolate. Let cake cool completely so the candy bar frosting will harden. Garnish as desired.

**Lois Spruytte, Richmond, MI**



*Cakes*

## **Tiramisu Chocolate Layer Cake**

### **Chocolate Layer Cake:**

1 ½ sticks unsalted butter	2 teaspoons baking powder
3 cups Pioneer granulated sugar	½ teaspoon baking soda
4 eggs	½ teaspoon salt
3 cups all-purpose flour	1 ¼ cups milk
¼ cup plus 1 tablespoon unsweetened cocoa powder	¼ cup vegetable oil
¼ cup hot water (for dissolving cocoa powder)	1 tablespoon vanilla

### **Espresso + Kahlua Syrup:**

¼ cup hot water	5 tablespoons Kahlua
2 round teaspoons espresso coffee	2 tablespoons Pioneer powdered sugar

### **Whipped Chocolate Mascarpone Filling + Frosting:**

2 - 8-ounce (about 236.59ml) containers mascarpone, softened	1 tablespoon vanilla extract
¼ cup heavy cream (to dissolve in the instant espresso)	2 cups Pioneer powdered sugar
1 tablespoon instant espresso granules	3 tablespoons unsweetened cocoa powder
	2 cups heavy cream, whipped to stiff peaks

### **Instructions for Chocolate Cake:**

Preheat oven to 350°; grease and flour three 8x2-inch round pans.  
In a medium bowl, add the flour, baking powder, baking soda, and salt. Whisk to blend.  
In another bowl, add milk, oil, vanilla, and the cocoa powder that has been dissolved in hot water. Set it aside.  
In the bowl of your mixer, add the butter and mix at medium speed until smooth.  
Gradually add the sugar and continue to mix on medium speed, add eggs one at a time.  
Alternately add the flour mixture and milk, beginning and ending with dry ingredients.  
Bake at 350 degrees for 25-30 minutes, let cool.

### **Instructions for Espresso and Kahlua Syrup:**

Mix coffee, Kahlua, and powdered sugar; set aside.

**Continue on next page...**



*Cakes*

**Continued from previous page... "Four Chocolate Raspberry Mascarpone Cake"**

**Whipped Chocolate Mascarpone Filling and Frosting:**

Dissolve 1 tablespoon espresso powder in  $\frac{1}{4}$  cup heavy cream.

In the bowl of the mixer, add softened mascarpone, 2 cups powdered sugar, 3 tablespoons cocoa powder, 1 tablespoon vanilla and the dissolved espresso powder.

Mix on low speed.

In chilled bowl, whip the heavy cream to stiff peak stage. Gently fold the whipped cream into the mascarpone mixture.

**Assembly of the Cake:**

Place cake layer on the cake base. Brush with espresso and Kahlua syrup. Apply the whipped chocolate mascarpone frosting – repeat for second and third cake layers.

**Pamela Gilbeau, Frankenmuth MI**



*Cakes*

## **White and Dark Chocolate Mousse Cake**

### **Chocolate Cake:**

1 cup all-purpose flour  
1 cup Pioneer granulated sugar  
½ cup cocoa powder  
1 teaspoon baking soda  
½ teaspoon salt  
½ teaspoon baking powder  
2 large eggs, room temperature  
½ cup milk  
¼ cup unsalted butter, melted  
¼ cup boiling water  
1 teaspoon vanilla extract

### **Dark Chocolate Mousse:**

2 teaspoons gelatin powder  
3 tablespoons cold water  
8 ounces dark chocolate, coarsely chopped  
2 tablespoons Pioneer granulated sugar  
2 cups heavy cream, divided, cold

### **White Chocolate Mousse:**

2 teaspoons gelatin powder  
3 tablespoons cold water  
6 ounces white chocolate, coarsely chopped  
1 tablespoon Pioneer granulated sugar  
2 cups heavy cream, divided, cold

### **Chocolate Ganache:**

¾ cup heavy cream  
6 ounces semi-sweet chocolate, coarsely chopped

Instructions:

### **Chocolate Cake:**

1. Preheat oven to 350 degrees. Line one 9-inch cake pan with a parchment round, then coat with baking spray. Set aside.
2. In a large bowl, combine all dry ingredients and whisk until blended. With a spoon, create a well in the middle.
3. Add eggs, milk, melted butter, and vanilla; stir until combined. Scrape down the sides of the bowl and add the boiling water. Whisk until well combined.

**Continue on next page...**



*Cakes*

**Continued from previous page... "White and Dark Chocolate Mousse Cake"**

4. Pour batter in the prepared cake pan and bake for 28-30 minutes, or until a toothpick inserted comes out clean, with only a few crumbs.
5. Allow cake to cool in the pan for 5 minutes, then remove to cooling rack to cool completely.
6. Trim the cake top, if necessary, then place it on a cake plate. Wrap the cake snugly with a layer of plastic acetate and tape it. Alternatively, you can place the cake in a 9-inch springform pan or adjustable cake ring works best.

**Dark Chocolate Mousse:**

1. In a small bowl, combine water and gelatin and set aside to soften for 8-10 minutes.
2. Place the chocolate in a double boiler to melt then set aside to cool.
3. Place  $\frac{3}{4}$  cup cream in small saucepan and bring just to a simmer, remove from heat, and add the softened gelatin and mix until dissolved.
4. Add about  $\frac{1}{3}$  of the heated cream and gelatin to the chocolate and whisk to combine, repeat this twice whisking to combine. Set aside and cool to 110 to 120 degrees.
5. Use a mixer to whip the remaining heavy cream and granulated sugar to soft peaks on medium speed.
6. Gently fold the whipped cream into the melted chocolate using a rubber spatula until fully combined.
7. Spoon mixture into the prepared pan over the cooled cake layer. Smooth it out and refrigerate for at least 2 hours.

**White Chocolate Mousse:**

1. In a small bowl, combine water and gelatin and set aside to soften for 8-10 minutes.
2. Place the chopped white chocolate in another glass or metal bowl. Set aside.
3. In a small sauce pot, bring 1 cup of heavy cream just to a simmer. Add softened gelatin and whisk until fully dissolved. Remove from heat and cool slightly, then pour over white chocolate, whisking until melted and smooth. Cool to room temperature.
4. Use a mixer to whip the remaining heavy cream and granulated sugar to soft peaks on medium speed.

**Continued on next page...**





*Cakes*

**Continued from previous page... "White and Dark Chocolate Mousse Cake"**

5. Gently fold the whipped cream into the melted chocolate using a rubber spatula until fully combined.
6. Carefully spoon the white chocolate mousse over the set dark chocolate layer. Smooth the top, then chill for 3 hours or overnight.

**Chocolate Ganache:**

1. Place the chopped chocolate in a bowl, set aside.
2. In a small sauce pan, bring cream to a bare simmer. Pour over the chopped chocolate. Let stand for several minutes, then stir until the chocolate is melted and the mixture is smooth.
3. Allow the ganache to cool and thicken for 10 minutes, while remaining pourable. Pour over the white chocolate mousse layer and smooth.

**Variations:**

Decorate the cake as you please: add fruit or sugared fruit, between the mousse layers place a layer of chocolate fudge and sprinkle with crushed Oreo cookies.

**Kevin VanSickle, Birch Run MI**



*Cookies*

### **Charlie Brown Cookies**

1 lb. bittersweet chocolate chips  
1 ½ cup butter  
3 cups flour  
½ cup cocoa  
2 teaspoon Kosher salt  
1 ½ teaspoons baking soda  
6 eggs  
4 cup Pioneer granulated sugar  
1 ½ teaspoons vanilla extract  
3 (10-ounce) bags peanut butter chips

Melt the chocolate chips and butter. Set the mixture aside. Cream the eggs and sugar; add the vanilla and melted chocolate. Add the flour, cocoa, salt, and baking soda. Fold in the peanut butter chips. Drop by tablespoons on baking sheets and bake at 350 degrees for 14 minutes. Remove and cool.

**Pamela Hornbacher-Retzler, Caro MI**



*Cookies*

## **Chocolate Cherry Tornadoes**

**Bake 350°  
10-14 Minutes**

**Dough:**

1 cup shortening  
1-¾ Pioneer granulated sugar  
2 eggs  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
½ teaspoon of baking powder

**Mix Ins:**

2 tablespoons of cocoa powder  
⅓ cup Maraschino Cherries (drain & dice)

Mix together shortening and Pioneer sugar.  
Add in eggs and vanilla, mixing till combined.  
Stir in flour, salt, and baking powder.

Divide dough in half.  
Add cocoa powder to the first half.  
Add maraschino cherries to the second half.

To create the tornado effect, roll out the two halves of dough separately on parchment paper into approximately 9"x13" rectangles. Flip chocolate dough on top of cherry dough. Roll up the two doughs together to create a long cylinder of tornado dough (also known as pinwheel dough). Wrap in parchment paper and refrigerate for at least 2 hours.

Slice chilled dough into ¾" thick slices and lay flat on a baking sheet.  
Bake at 350° for 10-14 minutes.

**Tina Davidson, North Branch, MI**



*Cookies*

## **Fudgy Double Chocolate Raspberry Cookies**

½ cup butter  
2 cups Pioneer granulated sugar  
1 c cocoa powder  
4 eggs  
2 teaspoon vanilla  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 cup white chips  
¼ cup freeze-dried raspberries (broken into pieces)  
½ cup Pioneer powdered sugar  
1 tablespoon freeze-dried raspberries (crushed into a powder)

Melt butter and mix in cocoa and sugar. Add eggs one at a time. Add vanilla with last egg. Mix in flour, baking powder, and salt. Carefully mix in chips and raspberries. Chill dough covered for 4 hours.

Preheat oven to 350°. Mix ½ cup powdered sugar and raspberry powder in small bowl. Roll one tablespoon ball of dough in powdered sugar mixture. Place on parchment paper covered baking sheet. Bake for 10-12 minutes until set.

**Jessica Bryant, Shepherd MI**



*Cookies*

### **Grandma's Yum Yum Cookies**

1 cup Hershey's chips – milk chocolate  
3 cups flour  
 $\frac{3}{4}$  cup salted butter, softened  
4-ounces cream cheese, softened  
1 cup Pioneer granulated sugar  
1 egg  
1 small box Hershey's milk chocolate Instant pudding  
1 teaspoon pure vanilla extract (McCormick)  
1 teaspoon almond extract (McCormick)  
1 teaspoon salt

Beat sugar and butter till soft and fluffy. Add cream cheese; continue to beat till soft and fluffy.

Add egg, vanilla, almond extract, salt, Instant pudding; beat until well combined. Add flour along with the Hershey's milk chocolate chips; mix until barely combined. Shape into roll, cover with plastic wrap; let set in refrigerator overnight.

Cut  $\frac{1}{2}$ -inch slices. Place on greased baking sheet. Bake at 350° for 12 to 15 minutes.

**Karen Prich, Bay City MI**



*Cookies*

## **Magic Chocolate Frosted Cookies**

4 Cups All-Purpose Flour  
½ Cup Special Dark Hershey's Cocoa  
½ Cup Chocolate Cocoa Powder  
1 tsp. Baking Powder  
1 tsp. Baking Soda  
1 tsp. Cream of Tarter  
½ tsp. Salt  
1 Tbsp. Orange Zest  
¼ tsp. Espresso

1 Cup Butter – softened  
¾ Cup Canola Oil  
1 Cup Pioneer Granulated Sugar  
1 Cup Pioneer Powdered Sugar  
2 Eggs  
1 Tbsp. Vanilla  
¼ Cup Mini Chocolate Chips

### **For the Frosting:**

½ Cup Butter – softened  
2 Cups Pioneer Powdered Sugar  
Pinch of salt  
½ Cup Dark Hershey's Cocoa Powder  
⅓ Cup Heavy Cream  
1 tsp. Vanilla

### **Instructions:**

1. Preheat oven to 325°. Line baking sheet with parchment paper.
2. In a medium bowl, whisk together the first 9 ingredients – set aside.
3. In a large bowl, use an electric mixer to cream together the butter, granulated sugar and powdered sugars until light and creamy. About 3 minutes. Add oil, eggs, vanilla and mix until well combined.
4. Add the dry ingredients to the sugar/butter mixture and mix until combined. Gently fold in mini chocolate chips.
5. Chill for 1 hour.

**Continued on next page...**



*Cookies*

**Continued from previous page... "Magic Chocolate Frosted Cookies"**

6. Form the dough into 2-inch balls. Place the cookies several inches apart.
7. Place about  $\frac{1}{3}$  Cup granulated sugar in a shallow dish. Dip a flat bottom glass into the sugar. Press the glass bottom onto a cookie, flattening it to about  $\frac{1}{4}$  inch thick. Can also use a cookie press.
8. Repeat with each cookie.
9. Bake for 8-10 minutes, until the cookies are just set. Do not over bake. Cool completely.

**For the Frosting:**

1. With an electric mixer, cream together the butter and 1 Cup of the powdered sugar, until very light and fluffy. Add the remaining powdered sugar, plus rest of ingredients. Mix for 2-3 minutes, until very thick and creamy.
2. Spread the frosting evenly on cookies or use pastry bag.
3. Can also use this recipe to make chocolate cutout cookies, but make sure your dough has been chilled.
4. Decorate and enjoy. Sooo yummy!

**Marilyn Spannagel, Unionville MI**



## Cookies

### ShowStopper

3 cups flour	1 cup Pioneer brown sugar
½ cup cocoa powder	1 tablespoon light corn syrup
2 teaspoons cornstarch	1 tablespoon ground espresso or coffee
2 teaspoons baking powder	1 ½ teaspoons vanilla extract
1 teaspoon kosher salt	1 cup chocolate chips
1 cup vegetable shortening	13 ounce can Dulce de Leche
¼ cup + 2 tablespoons applesauce	Chocolate covered pretzels
½ cup Pioneer granulated sugar	Sprinkles

#### Peanut Butter Cookies:

2 cups flour	½ cup Pioneer brown sugar
1 ½ teaspoon cornstarch	¼ cup Pioneer granulated sugar
2 teaspoons baking powder	¾ cup peanut butter
1 teaspoon kosher salt	1 ½ teaspoon vanilla extract
½ cup shortening	1/3 cup chopped peanuts
¼ cup + 2 tablespoons applesauce	

Preheat oven to 375 degrees. Whisk together flour, cocoa powder, baking powder, cornstarch, and salt. In a separate mixing bowl on medium-high speed, beat shortening, applesauce, both sugars, coffee grinds, corn syrup, and vanilla extract with paddle attachment until light and fluffy.

Add dry ingredients one cup at a time on low speed until incorporated.

Feel dough – if it's too wet and sticky, add more flour 1/8 cup at a time. If it's too dry and crumbly, add a splash of milk. Dough should be soft like play-doh, but not stick to your fingers.

Mix in chocolate chips. Weigh your dough into 2-ounce balls. In each chocolate dough ball, use your thumb to create a well; fill with heaping tablespoon of Dulce de Leche.

Peanut Butter Cookies: Make peanut butter cookie dough the same way as chocolate dough – adding peanuts instead of chocolate chips. Make 2-ounce balls. Press peanut butter ball onto chocolate ball with the filling in the center.

Top with chocolate pretzel & sprinkles.

Bake 9 to 10 minutes on cookie sheet lined with parchment paper. Let cookies cool on cookie sheet 5 minutes. Move to wire rack to finish cooling.

**James Stid, Mason MI**





*Cookies*

## **Snowball Dainties**

Chocolate snowball style cookies have a softer texture than others using Pioneer powdered sugar, canned yams and ground pecans. Snowball Dainties are filled with soft chocolate covered caramels giving these confections more texture and flavor to savor.

### **Ingredients:**

1 cup butter, softened  
¾ cup Pioneer powdered sugar  
4 tablespoons unsweetened cocoa powder  
½ cup drained and mashed canned yams  
1-½ teaspoons vanilla extract  
¾ cup ground pecans  
2-¾ cups all-purpose flour  
3 dozen chocolate covered soft caramels  
Pioneer powdered sugar to finish

### **Directions:**

Heat oven to 400° and line a baking sheet with parchment.

With an electric hand mixer cream together butter, ¾ cup Pioneer powdered sugar, cocoa powder and mashed yams. Add vanilla extract and pecans and mix until combined. Add flour and mix until dough comes together in a ball.

Using a 1 ½ tablespoon swing arm cookie scoop measure out dough, flatten in the palm of your hand and drop in a chocolate covered caramel. Form the dough around the candy and roll in your hands to make a ball.

After balls are complete let rest in refrigerator for 15 minutes on baking sheet.

Bake for 8-10 minutes until firm. Let cool for 5 minutes on baking sheet. Roll in Pioneer powdered sugar and transfer to wax paper. Let cool completely and roll in powdered sugar again.

Makes 3 dozen cookies.

**Brenda Washnock, Berkley, MI**



*Cookies*

### **Spicy Orange Chili-Chocolate Cookies**

2  $\frac{3}{4}$  cups all-purpose flour  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{3}$  cup baking cocoa  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon cayenne pepper  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{2}{3}$  cup Lindt chili pepper infused dark chocolate bar, chopped  
 $\frac{1}{3}$  cup Lindt orange infused dark chocolate bar, chopped  
1 cup unsalted butter, softened  
1 cup + 2 tbsp granulated sugar  
2 tablespoons light brown sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
1 teaspoon Grand Marnier  
 $\frac{1}{4}$  cup coarse sugar for rolling  
36 orange gumdrop flowers (or royal icing flowers, or use buttercream)

1. Preheat oven to 350°. Line baking sheets with parchment paper. Set aside.
2. Combine the flour, baking soda, baking powder and salt in a medium sized bowl and set aside.
3. Cream the butter and sugars together in a large mixer bowl on medium speed until light in color and fluffy.
4. Add the egg and mix until well combined.
5. Add the vanilla extract and Grand Marnier - mix until well combined.
6. Add the dry ingredients and mix until the dough is well combined.
7. Stir in the chopped chili / orange chocolate. It will be thick and shouldn't be sticky. Once it's well combined, use a rubber spatula to help it come together to form a more cohesive ball.
8. Create 1  $\frac{1}{2}$  tablespoon sized balls of cookie dough. Gently roll into a ball, then roll each ball in the coarse sugar to coat. Set the balls on the baking sheet.
9. Bake cookies for 8 – 10 minutes. The cookies will spread, and the centers will look soft, but should look done. Remove just before the edges begin to turn golden. Don't over bake. The cookies will be a little puffy when you take them out of the oven but will fall a bit as they cool.
10. Remove from the oven and press a spice gumdrop into the center of each cookie before allowing them to cool on baking sheets for 4-5 minutes
11. Transfer the cookies to a wire rack to cool completely.

**Michelle Borst Polino, Warren MI**



*Cookies*

## **Sweet and Sassy Chocolate and Peanut Butter Nut Cups**

(Tiny, delicious, chocolate nut-filled cookie)

### **Pastry:**

6-ounce cream cheese, softened  
2 sticks oleo, softened  
2 cups all-purpose flour

Mix above like pie crust. Roll into approximately 48 walnut-size balls. Spray miniature cupcake pans with Pam. Pat one ball into miniature cupcake pans. Set aside.

### **Filling:**

1 ½ cups Pioneer light brown sugar  
7 tablespoons melted butter  
2 jumbo eggs  
2 pinches salt  
2 teaspoons vanilla  
1/3 cup chocolate chips, melted

Mix ingredients together. Stir well.  
Add: 2 cups ground walnuts. Stir well.

Preheat oven to 350°.

Place large teaspoon filling into each pastry.  
Top each cookie filing with one Reese's Mini peanut butter cup.  
Bake 350° 23-25 minutes.

Remove from oven and remove tarts from miniature cupcake pans. Place on cooling racks and cool for 10 minutes.

Sprinkle tops of tarts with Pioneer powdered sugar and drizzle with melted chocolate.  
Enjoy!

**Linda Schmidt, Kawkawlin MI**



*Cookies*

## **Tropo-Choco Cookies**

*Tip: Prepare the filling before making the cookie batter.*

### **Cookie batter:**

- ¾ cup butter at room temperature
- ½ cup Pioneer granulated sugar
- ½ cup Pioneer brown sugar
- 1 egg at room temperature
- ½ teaspoon vanilla
- 2 cups flour
- ½ cup cocoa
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ cup milk
- ½ cup miniature chocolate morsels
- ½ cup toasted coconut, garnish

Cream together butter, sugars, eggs, and vanilla. Sift together flour, cocoa, baking powder, and baking soda. Add dry ingredients, milk, and chocolate morsels to creamed mixture. Mix until dry ingredients are moistened. Mixture will be stiff. Drop by teaspoonfuls onto ungreased baking sheet. Flatten slightly and make a depression in each ball. Bake in a 325° oven for 8-10 minutes. Cool completely on rack. Then fill with about one teaspoon of cooled filling. Garnish with toasted coconut. Store in refrigerator.

### **Filling:**

- 1 ¼ cup sweetened, condensed milk
- 4 teaspoons lime zest
- 3 egg yolks
- ½ cup fresh lime juice

Whisk all ingredients together and cook over low to medium heat until thickened. Cool while preparing and baking the cookies. (There will be extra; refrigerate and can be eaten as pudding.)

**Carolyn Durst, West Branch, MI**