

Zehnders®

OF FRANKENMUTH

SNOWFEST

# All Things Chocolate Baking Contest

Wednesday, January 24, 2024





*Brownies*

## **Black Forest Brownie Bites**

½ cup unsalted butter  
2 ounces (2 squares) unsweetened chocolate  
¾ cups all-purpose flour  
½ teaspoon baking powder  
¼ teaspoon salt  
¾ cup sugar  
2 large eggs  
½ teaspoon pure vanilla extract  
¾ cup dried tart cherries  
1/3 cup semisweet chocolate chips  
1 teaspoon almond extract  
1 can cherry pie filling, separating ½ cup of the filling without cherries  
3 cups heavy cream, cold  
½ cup powdered sugar, sifted  
½ teaspoon pure vanilla extract  
Ghirardelli Intense Dark Chocolate Bar, Cherry Almond  
Mint sprigs

Preheat oven to 350° F. Grease mini cupcake pans.

Put 1 inch of water in the bottom of a double boiler. Combine butter and chocolate in the top pan. Heat, whisking occasionally, until the chocolate and butter are completely melted. Set aside to cool slightly.

Combine the flour, baking powder and salt in a small mixing bowl.

Whisk together the sugar and eggs in a large mixing bowl. With a wooden spoon, stir in the chocolate mixture and vanilla extract/. Stir in the flour mixture until just incorporated. Stir in the dried cherries, chocolate chips and cherry pie filling liquid.

Pour the batter into the muffin cups. Bake the brownies until they are just set in the center. 15-20 minutes (check time). Let cool completely on a wire rack.

To make the whipped cream, place a bowl in the refrigerator and let it get cold. Then pour in the cold heavy cream and sifted powder sugar. Using a hand mixer, beat starting on low setting, then medium, then high, until stiff peaks form. Keep cold until ready to use.

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Lift the brownies out of the pan and set on tray. Add a cherry pie dollop to each brownie. Pipe a rosette on top of each brownie. Garnish with grated chocolate and a mint sprig.

***Michelle Borst Polino, Warren, MI***



*Brownies*

## **Brownie Torture Turtle Tarts**

### **Ingredients:**

#### **Brownie Tarts:**

- 5 TBS. unsalted butter
- 1 ¼ cups Pioneer Sugar
- 2 Large eggs
- 1 tsp. Vanilla extract
- ⅓ cup vegetable oil
- ¾ cup unsweetened cocoa powder
- ½ cup all-purpose flour
- 1/8 teaspoon baking soda
- 1 TBS. cornstarch
- ¼ tsp. salt
- ¾ tsp. cinnamon
- Ghirardelli bittersweet 4 oz. chocolate bar (used in topping too)

#### **Frosting:**

- ½ c butter
- ½ c Crisco
- ⅔ c Pioneer sugar
- ¼ c unsweetened cocoa
- ¾ c evaporated milk
- 1 tsp vanilla

#### **Topping:**

- ½ c chopped pecans
- ½ c shaved Ghirardelli bar

#### **Caramel Filling:**

- ½ cup evaporated milk
- 1 – 11oz. bag caramel bits

#### **Directions:**

- Preheat oven to 325° and spray pans with nonstick spray.

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- In a microwave safe bowl melt the butter and whisk in sugar. Add in the eggs, egg yolk, and vanilla. Stir in the oil and cocoa powder.
- With a rubber spatula, stir in the flour, baking soda, cornstarch, cinnamon, and salt until combined.
- Add a heaping tsp. of batter into the holes of the tart prepared pan. Place in the oven and bake for 15 - 20 minutes or until the brownies are set and a cake tester inserted into the center has moist crumbs attached. Do not overcook.
- Pull when centers are no longer sticking to the toothpick. Immediately punch down centers with tart press to form brownie shells. Then add a chunk of Ghirardelli chocolate bar and let melt into the brownie cup.
- Let cool completely.
- While the above is in the oven, you can add ingredients for caramel filling in a double boiler. Mix together until smooth. Pour into brownie cups.
- Mix frosting ingredients in order with a blender on medium. Use a frosting device, add a 2 tsp. of frosting per tart or enough to cover Caramel.
- Sprinkle with chopped pecans and shaved Ghirardelli bar slivers.

Yield: 25 – 30 tarts

*April Cutler, Applegate, MI*



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## **Chocolate Cherry Brownie Bombs**

### **Brownies**

1 ½ c. flour, sifted  
½ t. baking powder  
½ t. salt  
¾ c. unsalted butter  
4 oz. unsweetened chocolate  
3 eggs, room temperature  
2 c. Pioneer sugar  
6 T. cherry liqueur, divided

Preheat oven to 350°.

Line a 9-inch square pan with parchment. Spray with baking spray.

Resift flour with baking powder and salt.

Put butter and chocolate in glass bowl.

Microwave in 30 second intervals, stirring each time until melted.

Beat eggs and sugar until light in color.

Stir in chocolate mixture and 4 T. liqueur.

Add flour mixture and stir to blend.

Pour into pan and bake 35 to 45 minutes until top springs back in center or edges pull away.

Remove from oven; poke holes in brownies and drizzle the remaining 2 T. liqueur over top.

### **Chocolate Frosting**

2 T. unsalted butter, softened  
2 T. extra dark cocoa powder  
1 oz. unsweetened chocolate, melted  
8 oz. Pioneer confectioners' sugar  
3 ½ T. warm cream  
½ t. vanilla

Cream butter.

Add cocoa and melted chocolate; mix well.

Slowly beat in sugar.

Add warm cream until smooth. Add vanilla.

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After brownies have cooled, put in food processor with blade attachment and mix until a smooth ball forms.

Add ¼ c. frosting and mix again until combined.

Portion brownie mixture into 36 – 40 balls.

Put balls in container and freeze for at least 2 hours.

**Dipping Chocolate**

Lindt chocolate bars – 3, 3.5 oz dark chocolate

2 t. cooking oil

Put chocolate and oil in glass bowl and microwave in 30 second intervals, stirring each time until melted.

**36 – 40 Cake Ball Sticks**

**36 Cherry Republic Chocolate Covered Cherries plus more, chopped**

**Edible Gold Sprinkles**

**Edible Gold Shimmer Spray**

Remove balls from freezer.

One at a time, dip a stick about ½ inch up the stick into the melted chocolate and spear a brownie ball. (The chocolate will harden and keep the brownie ball from coming off the stick.)

One at a time dip the brownie ball into melted chocolate, shaking off excess.

Immediately sprinkle on chopped cherries and gold sprinkles.

Put a small dab of melted chocolate on top and press on a candied cherry.

Continue decorating with gold drizzle and gold spray if you wish.

Put brownie balls in a stand or set on waxed paper and transfer later to serving plate.

Refrigerate. Serve chilled.

***Marilou Reiffer, Grand Rapids, MI***



*Brownies*

## **Delectable Dark Chocolate-Raspberry Brownies**

1 cup butter, softened  
½ cup vegetable oil  
2 cups Pioneer sugar  
½ cup Pioneer brown sugar  
1 tablespoon vanilla extract  
1 1/3 cup unsweetened cocoa  
1 cup flour  
1 teaspoon baking powder  
4 eggs  
1 teaspoon instant coffee granules  
½ cup raspberry jam  
1 cup dark chocolate chunks  
¾ cup raspberries

Cream together the butter, vegetable oil, jam, sugars, eggs, and vanilla. In a separate bowl, sift together the flour, baking powder, cocoa, and coffee granules. Combine the creamed ingredients and the dry ingredients. Stir in the chocolate chunks and raspberries. Spread in a 13 x 9-inch pan lined with parchment paper. Bake in a 350-degree oven for approximately 40-45 minutes. (Time will vary depending on the use of fresh or frozen raspberries.) Cool completely before cutting. Serving suggestion: Top each piece with a dollop of whipped cream and a fresh raspberry.

***Carolyn Durst, West Branch, MI***





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## **GOLDEN APPLE BROWNIES**

Cream together:

3 Cups **PIONEER** sugar  
1 Cup Parkay margarine

**Add:**

6 jumbo eggs  
1 tablespoon pure vanilla

**Blend in:**

$\frac{3}{4}$  Cup Hershey's Cocoa  
1  $\frac{1}{2}$  Cups **MICHIGAN** Apples, peeled, cored, diced into small pieces  
(I prefer Golden Delicious)

**Sift together and add to above:**

1  $\frac{1}{2}$  Cups flour  
1  $\frac{1}{2}$  tsp salt

**Add:**

1 Cup chopped walnuts

Grease jelly roll pan. Lightly flour.

Pour batter into pan (thick batter).

Bake 350 for 25-30 minutes (poke center with toothpick).

Cool on wire racks for 10 minutes. Shake a little **PIONEER** powdered sugar on top.

*Serve...You can't stop eating them, REALLY!*

**Linda Schmidt, Kawkawlin, MI**



*Brownies*

## **Maple Caramel Pecan Brownies**

4 oz unsweetened chocolate  
1 C butter  
2 C Pioneer sugar  
4 eggs  
1 t vanilla  
1 ½ C flour

Preheat oven to 350\*. Melt chocolate and butter. Add sugar and mix well. Add eggs and vanilla. Mix well. Add flour and mix just until incorporated. Spray 9x 13" pan with cooking spray. Pour in batter and bake until set, around 20 min. Start making maple caramel after brownies have baked for about 10 minutes,

### **Maple Caramel-**

1 ½ C maple syrup  
2 T corn syrup  
3 T butter  
½ C cream  
Pinch of salt

Boil maple and corn syrup until it reaches 320\*. Make sure to use a big enough pot, it will boil up a lot. Add butter and whisk until melted. Slowly add cream while whisking. Pour hot caramel over hot brownies.

### **Maple Coated Pecans-**

½ C maple syrup  
½ pound pecans

Heat maple syrup until it reaches 40\* over the boiling point of water. Pour over pecans and gently stir to coat until no longer sticky. Bake nuts for 1 hour at 170\*. Sprinkle nuts over hot caramel.

### **Chocolate Ganache-**

Heat 2 T whipping cream to almost boiling. Pour over ¼ C semi-sweet chocolate chips. Let sit for a couple minutes then stir until smooth and all melted. Drizzle over brownies, maple caramel and pecans.

*Jessica Bryant, Shepherd, MI*



*Brownies*

## **Raspberry Frosted Brownie Delight**

### **Ingredients:**

6 eggs  
3 cup Pioneer Sugar  
1½ cup Canola oil  
1 tablespoon vanilla  
2 ¾ cup all-purpose flour  
1 cup dark cocoa  
1 teaspoon salt  
1 cup chocolate chips (Ghirardelli)

### **Instructions:**

In a mixer, beat together eggs, Pioneer Sugar, canola oil and vanilla. Sift flour, cocoa and salt. Stir into egg/Pioneer Sugar mixture. Beat until well combined. Add chocolate chips.

Spread into a greased jelly roll pan. Bake at 350° F for 25-30 minutes. Cool on cooling rack. Cut into squares.

### **Frosting:**

1 cup salted butter  
2 cups Pioneer Powdered Sugar, divided  
1 cup white chocolate chips  
1 ⅓ - 1 ½ fresh or frozen red raspberries  
Puree raspberries in blender until smooth. Press through sieve to remove seeds. Pour puree in small microwave bowl and heat until hot. Add chocolate chips and stir until smooth. Completely cool. Mix butter until light and fluffy. Add one cup of Pioneer Powdered Sugar and combine well. Add the remaining cup and mix until light and fluffy. Add raspberry chocolate mixture and whip until blended. Frost brownies.

### **Garnish:**

½ pint heavy whipping cream  
¼ cup Pioneer Powdered Sugar  
½ teaspoon vanilla  
Pinch of salt  
Whip cream until picks form. Add Pioneer Powdered Sugar, vanilla, and pinch of salt. Whip again just to incorporate added ingredients. Put this in a pastry bag with a flower tip. Squeeze a little on top of each brownie.

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**10 oz. Ghirardelli Milk Melting Wafers Instructions:**

Heat in microwave until melted and smooth. Spoon into pastry bag with writing tip.

On wax paper, make desired decorations. After hardened, place on brownie.

One-pint fresh red raspberries, or more for each brownie

Egg white

½ cup Pioneer Sugar

Brush red raspberries with egg white. Gently roll in Pioneer Sugar. Place one in center of whipped cream on top of brownie

***Betty Timmreck, Eau Claire, MI***



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## **Red Velvet Chocolate Sandwich Cookie Brownies**

### **Brownies:**

- 1 ¼ cup flour
- ¼ cup cocoa powder
- 1 teaspoon salt
- 1 cup (two sticks) butter, cut into chunks
- 2 cups semisweet chocolate chips
- 1 cup Pioneer white sugar
- ½ cup Pioneer packed brown sugar
- 5 large eggs
- 1 tablespoon white vinegar
- 1 tablespoon red food coloring
- 1 teaspoon vanilla extract

### **Truffle Layer:**

- One package chocolate sandwich cookies (Oreos)
- One (8 oz) block of cream cheese, softened

### **Frosting Layer:**

- 4 oz cream cheese, softened
- 4 tablespoons butter (half of one stick)
- 1 ½ cup powdered sugar
- 1 tablespoon heavy cream
- 1 teaspoon vanilla extract
- 1 cup crushed chocolate sandwich cookies (Oreos)
- ¾ cup mini chocolate chips

1. Preheat the oven to 350 degrees and grease a 9x13 inch baking pan. Optional, but recommended to lay a sheet of parchment paper on the bottom of the pan for easy removal.
2. Mix dry ingredients (flour, cocoa powder and salt) in a bowl and set aside.
3. Place the chocolate chips and butter in a large microwave safe dish and microwave in 30 second intervals, stirring in between, until smooth.
4. Add the sugars (brown and white sugar) into the melted chocolate mixture and whisk.
5. Add the eggs, one at a time, whisking after each addition of the egg.
6. Add in the vinegar, red food dye, and vanilla extract and whisk to combine.
7. Gently stir in the dry ingredients until just combined.
8. Pour the brownie batter into the prepared baking pan and bake for 28 minutes or until an inserted toothpick comes out with a few crumbs. Cool completely.

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9. Truffle layer: Pulse the cookies in a food processor or smash them with a rolling pin, until they resemble fine crumbs. Add the crumbs to a bowl with the cream cheese and mix until no chunks of cream cheese remain.

10. Frosting layer: Beat cream cheese and butter until smooth. Add in the powdered sugar.

and beat until no lumps remain. Add in the vanilla and heavy cream, and once mixed, fold in the cookie crumbs.

11. Once the brownies are cooled completely, spread the truffle mixture across, following by the frosting. Sprinkle with the mini chocolate chips. Cut the brownies into in whatever shape/size you prefer and enjoy!

"Eat brownies for fewer frownies"

*Sydney Merrihew, Frankenmuth, MI*



*Brownies*

## **Salted Caramel Brownies**

### **Ingredients:**

#### **Brownie**

- 8 oz chocolate coarsely chopped
- 6 Tbsp unsalted butter cut into smaller chunks
- ½ cup light brown sugar packed
- 3 eggs large
- ½ cup Pioneer granulated sugar
- ¼ tsp salt
- 1 tsp vanilla extract
- ⅓ cup all-purpose flour
- ½ cup chopped walnuts

#### **Salted Caramel**

- 1 cup **granulated Pioneer sugar** (make sure it's labeled "pure cane")
- 6 Tbsp unsalted butter, room temperature and sliced into 6 pieces
- ½ cup heavy cream, room temperature
- 1 teaspoon salt

### **Directions:**

1. Preheat the oven to 350° F
2. Grease and line an 8x8 inch baking pan with parchment paper and set aside.
3. Place the chocolate in a heatproof bowl and set it in a wide pot of almost simmering water.
4. Stir it frequently until the mixture is melted and smooth.
5. Remove the bowl from the heat and add in the butter and the light brown sugar.
6. Whisk until completely combined and set aside.
7. In a medium bowl add in the eggs, granulated sugar, salt, and vanilla extract and beat until the eggs are thick and light in color (about 3-4 minutes).
8. Whisk in the melted chocolate mixture.
9. Fold in the flour.
10. Scrape the batter into the prepared baking pan and spread evenly.



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11. Sprinkle chopped walnuts on the top
12. Bake for 25-30 minutes.
13. Make salted caramel sauce:
  - a. Heat granulated sugar in a medium saucepan (avoid using nonstick) over medium heat, stirring constantly with a rubber spatula or wooden spoon. (about 6 minutes) Be careful not to burn it.
  - b. Once sugar is completely melted, immediately stir in the butter until combined.
  - c. Stir constantly as you very slowly pour in the heavy cream.
  - d. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute.
  - e. Remove from heat and stir in the salt. Set aside.
14. Cool brownies in the pan then gently remove from the pan using the parchment paper.
15. Drizzle with caramel sauce.

***Amy Cremer, Shelby Twp., MI***





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## **Scrumptious Brownies with a Delightful Orange**

8 ounces 60% cacao bittersweet chocolate, chopped  
¾ cup unsalted butter, cubed  
1 cup Pioneer granulated white sugar  
¾ cup firmly packed Pioneer Golden Brown Sugar  
1-¼ cup all-purpose flour  
3 tablespoons of unsweetened cocoa powder, sifted  
¾ teaspoon of kosher salt  
¾ teaspoon instant espresso powder  
4 large eggs-room temperature  
2 vanilla beans split and scraped  
1 tsp vanilla extract  
2 Tablespoons Grand Marnier  
1 cup of Orange Curd (recipe to follow)

Preheat oven or 325°

Spray an 8-inch square pan with baking spray. Line pan with parchment, letting excess hang over the side of pan. Lightly spray parchment.

In the top of a double boiler, combine chocolate and butter. Cook, stirring occasionally until melted and smooth. Turn off heat and whisk in both sugars until well combined.

Mixture with no longer be smooth.

Remove from heat and let cool for about 5 minutes. In a medium bowl whisk together the flour, cocoa powder, salt and espresso powder. Set aside

Slowly add the eggs, one at a time to the melted chocolate/sugar mixture. Whisking well with each egg addition.

Whisk in the vanilla bean and extract.

Fold in flour until combined

Place 1 cup of batter into a pastry bag fitted with a ½ inch round piping tip. Spread the remaining batter in prepared pan.

Place Orange Curd into a pastry bag fitted with a ½ inch round piping tip.

Using the brownie batter, pipe a border of batter around all the edges of the pan.

Starting with the curd, pipe alternating lines of curd and batter. 8 lines of curd to 7 lines of batter.

Starting with the left side of the pan about 1 inch down and perpendicular to piped lines, drag a round toothpick or thin chopstick from top to bottom through the piped lines. Pick up the pick or chopstick, move 1 inch and draw a line going the opposite way. Repeat process through the whole pan.

Bake until a toothpick comes out with only crumbs. 40-45 minutes. Lightly brush with 2 tablespoons of Grand Marnier Let cool completely in pan then using the excess parchment, lift out of pan. Cut into bars and store in airtight container.

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**Orange Curd**

- 1/3 cup plus
- 1 tablespoon Pioneer granulated white sugar
- 2 large eggs-room temperature
- 2 teaspoons packed orange zest
- 1 teaspoon cornstarch
- 1/4 teaspoon kosher salt
- 1/2 cup fresh squeezed orange juice
- 1/3 cup unsalted butter/cubed

In a medium saucepan whisk together the sugar, eggs, orange zest, cornstarch and salt until smooth. Add in the orange juice and whisk until smooth. Cook over medium low heat stirring constantly until mixture thickens and reaches 170°. Approx. 5-7 minutes. Strain mixture using a fine mesh strainer into a heatproof bowl. Add in the butter 1 cube at a time mixing well with each butter cube. Mix until smooth. Cover with plastic, pressing wrap directly onto curd to protect it from skin forming. Let cool completely. Refrigerate any unused curd after making the brownies.

***Lois Spruytte, Richmond, MI***