

2011 Chocolate Extravaganza Contest Winning Recipes

Triple Chocolate Cheesecake - 1st Place Winning Recipe by Haley Gerardi

Crust:

4 tablespoons butter, softened

1 1/2 cups chocolate cookie crumbs, finely crushed (about 20 Oreo cookies)

Filling:

3 (8-ounce) blocks of 1/3 less fat cream cheese, softened

1 cup granulated sugar

2 tablespoons cornstarch

3 large eggs

1/2 cup reduced-fat sour cream

1 tablespoon pure vanilla extract

4-ounces milk chocolate

4-ounces white chocolate

4-ounces semi-sweet chocolate

Chocolate Glaze:

3 ounces bittersweet baking chocolate

2 tablespoons butter

1 tablespoon light corn syrup

Place a sheet of aluminum foil on a low oven rack to catch drips. Heat oven to 350-degrees. Spray an 8x3-inch spring form pan with nonstick cooking spray. To make Crust: In small bowl combine butter and cookie crumbs until crumbs are evenly moistened. Press firmly over bottom of pan. Bake for 8 to 10 minutes until set. Cool on wire rack. Reduce oven temperature to 300-degrees. To make Filling: Beat together cream cheese, sugar and cornstarch with a mixer on medium speed until smooth. Scrape down the sides of the bowl several times with a rubber spatula to mix well. With mixer at low speed, beat in the eggs 1 at a time, then mix in the sour cream and vanilla. Divide the batter evenly between the 3 bowls (about 2 cups each). Melt the three chocolates separately. Stir one into each bowl – one bowl for milk chocolate, one bowl for white chocolate, one bowl for semi-sweet chocolate. Spread the milk chocolate batter into the cooled baked cookie crust, spreading evenly for the first layer. Carefully spoon the white chocolate batter over the milk chocolate layer for the second layer. Gently smooth with an offset spatula. (Try not to let layers run together!) Carefully spoon the semisweet chocolate batter over the white chocolate batter for the third layer. Smooth with an offset spatula. Bake in 300-degree preheated oven for 1 hour and 15 minutes or until set – the center still jiggles slightly when shaken – cake should have pulled away from the side of the pan.) Carefully run a thin knife around edge of pan to release cheesecake. Cool in pan on wire rack.

Cover and refrigerate for at least 4 hours or up to 2 days. To make Glaze: Combine glaze ingredients in a small saucepan; whisk over LOW heat until chocolate melts and mixture is smooth. Remove from heat; let cool 15 minutes, stirring occasionally. Remove pan sides; place cheesecake on serving platter. Spread glaze over top of cheesecake, just to the edge. Refrigerate just until glaze is set.

NOTES: If cheesecake has been refrigerated for more than 15 minutes, let stand at room temperature for about 30 minutes before slicing.

Double Chocolate Hazelnut Cupcakes 2nd Place Winning Recipe by Darla Koff

Cupcakes:

1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, room temperature
3/4 cup granulated sugar
1 large egg
1 large egg yolk
1/2 teaspoon pure vanilla extract
1/2 cup milk
2 ounces white chocolate, melted
12 teaspoons Nutella chocolate-hazelnut spread

Frosting:

1/2 cup butter
2/3 cup cocoa
3 cups confectioners' sugar
1/3 cup milk
1 teaspoon pure vanilla extract

Toppings:

1/4 cup chopped hazelnuts
Melted chocolate stix
Hazelnut brittle (optional)

Cupcakes:

Preheat oven to 350-degrees. Line cupcake pan with 12 paper liners. In medium bowl whisk together the flour, baking powder, baking soda and salt. In a large bowl beat butter until soft and creamy. Add sugar and beat for 2 minutes. Add egg, egg yolk and vanilla, beating until mixed well. On LOW speed add half of the flour mixture, mixing until just combined. Stir in milk, scraping down sides of bowl as needed. Mix in remaining flour. Divide evenly among cupcake liners. Bake for 25 minutes. Cool completely. Core out a small hole in the center of each cupcake, reserving the removed cake. Fill each cupcake with 1 teaspoon Nutella. Top with removed piece of cake. Frost cupcake with chocolate frosting. Sprinkle chopped hazelnuts over frosting. Decorate with chocolate stix and brittle, if desired. Enjoy!

Candy Apple Salad - 3rd Place Winning Recipe by Leslie McClements

4 Granny Smith apples, cored and diced
4 Snicker's bars, cut into bite-size pieces
1 (8-ounce) can crushed pineapple, drained
1 (8-ounce) container Cool Whip, defrosted
1/4 cup chopped peanuts
Shave chocolate for garnish

Combine apples, candy pieces, pineapple and Cool Whip together and stir gently to blend. Cover and chill. To serve: sprinkle with chopped nuts and shaved chocolate. Store leftovers in the refrigerator