

The background of the entire page is a close-up, soft-focus photograph of pink rose petals. The petals are layered, showing their delicate texture and vibrant pink color. The lighting is soft, creating a gentle glow across the scene.

A TASTE OF CHOC OLATE

2018 Recipe Book

**All Proceeds Benefit LESPWA International,
A Haiti Mission Inc.
Serving Needs Locally and Around the World**

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Best Chili Ever

Amy Stader

Ingredients

2 tsp oil	3 ½ Tbsp chili sauce
2 onions, chopped	1 Tbsp cumin
3 cloves garlic, minced	1 Tbsp cocoa
1 lb lean ground beef	1 tsp oregano
¾ lb beef sirloin, cubed	1 tsp cayenne
1 (14 ½ ounce) can diced tomatoes	1 tsp coriander
1 can dark beer	1 tsp salt
1 cup strong coffee	1 can kidney beans
2 (6 ounce) cans tomato paste	1 can black beans
1 can beef broth	1 can northern beans
½ cup brown sugar	1 can pinto beans
	4 chili peppers, chopped

Directions

1. Heat oil in large skillet.
2. Cook onions, garlic, and meat until brown.
3. Add tomatoes, beer, coffee, tomato paste, and beef broth
4. Add spices. Stir in kidney beans, black beans, and peppers
5. Reduce heat and simmer for 1 ½ hours
6. Add northern beans and pinto beans and simmer for another 30 minutes

Butterfingers Fudge

Kate Christiansen

Ingredients

- 2 cups white chocolate chips
- 14 oz can sweetened condensed milk
- 1/2 cup peanut butter
- 1 cup crushed Butterfingers candy bar

Directions

1. Line 8 inch square pan with foil.
2. Combine the white chocolate, milk, and peanut butter in a microwave safe bowl and heat 30 seconds at a time, stirring after each until mixture is melted and smooth. Stir in half of the crushed Butterfingers. Pour into your lined pan. Top with remaining Butterfingers pieces. Refrigerate 2-3 hours.

Caramel Oatmeal Bars

Karen Milbrath

Ingredients

1 pkg caramels	1/2 tsp baking soda
5 Tbsp cream or milk	1/4 tsp salt
1 cup flour	3/4 cup melted butter
1 cup oatmeal	1 cup chocolate chips
3/4 cup brown sugar	1/2 cup nuts

Directions

1. Melt caramels with cream in double boiler. Cool slightly.
2. Combine flour, oatmeal, brown sugar, baking soda, salt & butter in a bowl. Press 3/4 of mixture in a 9 x 13 ungreased pan. Bake in 350 degree oven for 10 minutes.
3. Remove from oven & sprinkle chocolate chips & nuts over crust. Pour caramel mixture over, & sprinkle remaining crumbs over the caramels & bake an additional 15 minutes. Cool before cutting into small bars.

Chocolate Chip Brownie Tarts

Jennifer Leclerc

Ingredients

Cookie Crust:

5 Tbsp unsalted butter, softened
1/4 cup light brown sugar
1 egg yolk (from a large egg)
1/2 cup plus 1 tbsp all purpose flour
scant pinch salt
1/3 cup mini chocolate chips

Brownie Filling:

6 Tbsp unsalted butter
1/2 cup granulated sugar
1/4 cup unsweetened cocoa powder
1 large egg
1/4 tsp vanilla extract
3 Tbsp all purpose flour
Maldon or other large-grain salt, for topping (optional)

Directions

1. Preheat the oven to 325 F. Grease a mini muffin tin.
2. To make the cookie crust, in a small bowl beat together the butter and sugar until light and fluffy (do this by hand with a wooden spoon or in a standing mixer). Add the egg yolk and mix. Add the flour and salt and mix until well combined. Stir in mini chocolate chips. Put the bowl in the refrigerator to chill while making the brownie filling (this will make it easier to handle).
3. For the brownie filling, heat the butter on the stove or in the microwave, just until melted. Whisk in sugar and cocoa powder until smooth. Set aside until only slightly warm to the touch, about 5 minutes. Using a wooden spoon stir in the egg and vanilla until evenly incorporated. Add flour and stir until smooth.
4. Divide the cookie dough into 12 even portions (about 2 teaspoons each) and press them into the prepared muffin tin to form tart shells. Pour the brownie filling into each of the shells.
 5. Bake for 9-10 minutes, just until the brownie starts to set around the edges (the centers will still be gooey). Be careful not to overtake these - pull them from the oven as soon as you see that the brownie edges are setting.
6. Let cool at room temperature in the muffin tin (Note: be sure to let these cool completely or they will crumble - patience is key!). Sprinkle with salt (optional).

Chocolate Covered Cheesecake Bites With Raspberries

Laura Leclerc

Ingredients

10 ounces semisweet chocolate	1 tsp vanilla
8 ounces cream cheese softened	1/4 cup whipped cream
1/2 cup powdered sugar	14 raspberries fresh or frozen

Directions

1. Place chocolate in a medium bowl and microwave in 30 second intervals until smooth.
2. Take an ice cube tray, and coat each cube with chocolate. Freeze for 5 minutes; meanwhile, prepare filling.
3. In a medium bowl, mix cream cheese, powdered sugar, vanilla until smooth. Add whipped cream.
4. Fill each ice cube 1/4 full with cream cheese mixture. Add 1 raspberry and then cover the rest with cream cheese mix.
5. Add melted chocolate on top and chill for 1 hour to set. Remove from fridge and invert to unmold. Serve and enjoy!

Chocolate Granola

MaryAnn Knier

Ingredients

4 cups old-fashioned rolled oats	1/4 tsp salt
2 cups Cocoa Krispies	1/2 cup water
1 cup flaked coconut	3/4 cup packed light brown sugar
1 1/4 cups raw whole almonds	6 Tbsp pure Honey
4 Tbsp unsweetened cocoa powder	2 Tbsp extra-virgin olive oil
	5 ounces dark chocolate chips

Directions

1. Preheat your oven to 300 degrees F. Line a rimmed half sheet baking pan with unbleached parchment paper, and set it aside.
2. In a large bowl, place the oats, Cocoa Krispies cereal, flaked coconut, almonds, cocoa powder and salt, and mix to combine. Set the bowl aside.
3. In a medium-size saucepan, whisk together the water, brown sugar and honey. Cook over medium heat, whisking constantly, until the liquid boils. Continue whisking and allow to boil for 1 minute. Remove the pan from the heat, and add the olive oil and chocolate chips. Whisk until the chocolate is melted and smooth.
4. Pour the liquid mixture over the oat mixture, and stir until well-combined. Pour the granola onto the prepared baking sheet and scatter into an even layer.
5. Place the baking sheet in the center of the preheated oven and bake, stirring occasionally, until crisp (about 30 minutes). Remove from the oven. For chunky, clumpy granola, allow to cool completely on the baking sheet before breaking it into large chunks. Otherwise, allow to cool briefly on the baking sheet before transferring the granola to a container. Seal the container once the granola has cooled, and store at room temperature.

Serves 6

Chocolate Peanut Butter Fudge Swirl

Clover Crusaders 4-H Club Foods and Nutrition Project

Ingredients

- 1 ½ cups peanut butter chips
- 1 (14 oz) can sweetened condensed milk
- 1 ½ cups chocolate chips

Directions

1. Line a 15x10 baking sheet (jelly roll pan) with foil and spray with nonstick spray.
2. In a medium, microwave safe bowl, combine peanut butter chips and half the can of sweetened condensed milk. Microwave on high for 30 seconds. Stir. If not completely smooth, microwave again for 15 seconds, and stir until smooth. Mixture will be thick like fudge.
3. Spread into prepared pan, and smooth out.
4. In another medium, microwave safe bowl, combine chocolate chips and the rest of the sweetened condensed milk. Microwave on high for 30 seconds. Stir. If not completely smooth, microwave again for 15 seconds, and stir until smooth. Mixture will be thick like fudge.
5. Carefully spread on top of the peanut butter mixture.
6. Let stand at room temperature for 15-20 minutes. Starting at the long side, roll up carefully and tightly, making sure to leave the foil behind. Wrap tightly in plastic wrap and chill for 2 hours.
7. Remove plastic wrap and slice thinly. Store in an airtight container for up to 3 weeks.

Chocolate Sugar Cookies

Crissy Kope

Ingredients

1 cup butter, softened	2 cups all purpose flour
1 1/2 cups brown sugar	1 teaspoon baking soda
2 eggs	1 teaspoon salt
1 teaspoon vanilla	1/2 cup granulated sugar for rolling
3/4 cup cocoa powder	

Directions

1. Cream together butter and brown sugar with a mixer until fluffy, about 5 minutes.
2. Add in eggs, one at a time, mixing after each addition, and then vanilla.
3. Combine cocoa powder, flour, baking soda and salt. Slowly add flour mixture to butter mixture. Mix well.
4. Refrigerate dough for one hour.
5. Using a cookie scoop, scoop dough and place into granulated sugar, roll around to coat. Place sugar coated dough on lightly greased or parchment lined baking sheet, space cookies 2 inches apart. Bake in a preheated 350 degree oven for 9-10 minutes.
6. Let cookies cool on baking sheet for 10 minutes before removing to racks to cool completely. Store in an airtight container.

Edible Cookie Dough

Londynn Christiansen

Ingredients

1 stick butter, softened
1/2 cup sugar
1/2 cup brown sugar
2 tsp vanilla
1 cup flour
1/4 tsp salt
1 cup mini chocolate chips

Directions

1. In a bowl, mix together butter, sugars and vanilla.
2. While stirring slowly add flour and salt. Fold in mini chocolate chips.

Enjoy!

Fudge Stuffed Chocolate Chip Cookie Bars

Ellen Kind & Barbara Ruth

Ingredients

1 cup unsalted butter (softened)	1/2 teaspoon salt
2/3 cups brown sugar	1 1/2 teaspoon baking soda
2/3 cups granulated sugar	2 1/3 cups all purpose flour
2 eggs	24 oz semi-sweet chocolate chips, divided
1 teaspoon vanilla	14 oz sweetened condensed milk

Directions

1. Preheat oven to 350. In a mixing bowl, cream together the butter and sugars until light and creamy. Add eggs, vanilla, and salt and mix well. Add baking soda and flour and mix until combined. Stir in 1/2 (12 oz.) of the chocolate chips.
2. Press 2/3 of the dough into a foil lined, greased 9x13" pan. Set aside.
3. In a glass bowl, melt the condensed milk and remaining chocolate chips in the microwave, 30 seconds at a time, stirring each time, until melted and smooth. Pour evenly over cookie dough.
4. Take remaining 1/3 cookie dough, and flatten between your hands, a little at a time, and lay over the fudge layer as evenly as possible. (Because the dough is sticky, it works best to spray your clean hands with cooking spray to make the dough easier to handle).
5. Bake 22-25 minutes or until golden and the edges start to slightly pull away from the sides of the pan. Cool on the counter, then chill for 2 or more hours before cutting. Store tightly covered.

Grasshopper Brownies

Kendra Ford

Ingredients

Brownie

1 1/2 cup flour
2 cups sugar
3/4 cup + 2 Tbsp cocoa
1 tsp salt
1 tsp baking powder
1 1/3 cup softened butter
4 eggs
2 Tbsp light corn syrup
2 tsp. vanilla

Mint Filling

3 cups powdered sugar
6 Tbsp softened butter
3 Tbsp milk
1 1/2 tsp peppermint extract
9 drops of green food coloring

Chocolate Layer

4 squares semi-sweet chocolate
4 Tbsp butter

Directions

Brownie

1. Preheat oven to 350 degrees. Mix together flour, sugar, cocoa, salt, and baking powder.
2. In mixer, beat butter, eggs, corn syrup, and vanilla. Add dry ingredients and mix well.
3. Spread into a greased 9x13 pan and bake for 30-35 minutes. Cool completely.

Mint Filling

4. Beat powdered sugar, butter, milk, peppermint extract, and food coloring until smooth. Spread over cooled brownies. Let set.

Chocolate Layer

5. Melt semi-sweet chocolate and butter in double boiler. Spread over mint filling. Cool and cut into bars.

Guilt Free Chocolate Truffles

Gail Schuh

These truffles are creamy, chocolaty and decadent... and about 55 calories each!

Ingredients

1/2 cup good quality chocolate chips (we use Ghirardelli 60% Cacao)
1 Tbsp all natural almond butter (or peanut butter)
1/4 cup fat free Greek yogurt (we use Chobani)
1/3 cup good quality unsweetened cocoa powder (we use Ghirardelli Unsweetened Cocoa Powder)

Directions

1. Melt chocolate chips in the microwave (at 20 second intervals) or on a double boiler
2. While the chocolate is still warm, stir in almond butter and mix until well incorporated
3. Carefully fold in Greek yogurt, mix well and refrigerate for about 15 minutes, until it starts to harden
4. Working with approximately 1 tablespoon at a time, form truffles, roll them in unsweetened cocoa powder and refrigerate until ready to serve.

Yield: About 8 truffles

Liv's Zucchini Cake

Liv Stader

Ingredients

1 ½ cups sugar

½ cup butter or margarine

2 eggs

2 cups flour

1 tsp baking soda

½ tsp cinnamon

2 Tbsp cocoa

½ tsp salt

2 ½ cups zucchini, grated

Topping:

1 cup chocolate chips

2 Tbsp sugar

½ cup chopped nuts (optional)

Directions

1. Mix ingredients and spread in greased and floured 9x13 pan.
2. Sprinkle on topping before baking.
3. Bake at 350 degrees for 30 minutes or until center springs back.

Mocha Punch with an Extra Chocolatey Punch

Justine Johnson

Ingredients

6 cups water	½ gallon vanilla ice cream
½ cup sugar	½ gallon chocolate ice cream
½ cup instant cocoa mix	Redi-Whip (if desired)
¼ cup instant coffee granules	

Directions

1. In a large saucepan, bring water to a boil. Remove from heat. Add sugar and stir to dissolve. Add chocolate drink mix and coffee granules. Stir to mix. Refrigerate, covered, four hours or overnight.
2. About 30 minutes before serving, pour mixture into a large punch bowl. Add scoops of ice cream; stir until partially melted.
3. As you serve, top off with whipped cream, chocolate syrup and dark chocolate shavings to garnish.

Makes approx. 25 - ¾-c. servings

Peanut Butter and Chocolate Chip Cattails

Denise Wilson

Ingredients

- 1 cup semi-sweet chocolate chips, divided
- 1 cup peanut butter chips, divided
- 1/2 cup chopped pecans
- 2 tsp shortening
- 15 to 20 pretzel rods

Directions

1. Stir together all chips. Remove 1 cup and add pecans and finely chop in food processor.
2. Line a large jelly roll pan with wax paper.
3. Melt remaining chips and shortening in saucepan on low heat. Stir frequently. Then spoon melted mixture over 1/2 of pretzel rod shake off excess and then roll in pecan chip mixture.
4. Place on wax paper and refrigerate 30 minutes.

Popcorn Party Mix

Barb Kerr

Ingredients

16 cups popped popcorn
3 cups Frosted Cheerios
1 1/2 cup pecans
14 oz. M&M's
10 oz. toffee bits
10 oz. pretzel sticks
24 oz. white choc. chips
2 Tbsp oil

Directions

1. Combine first six ingredients in two very large bowls.
2. Melt chips in oil; stir until smooth. Pour over popcorn mixture; stir to coat.
3. Spread out on two large baking sheets. Let stand for two hours. Break apart big chunks.

Salted Caramel Chocolate Mousse

Samantha Knier

Ingredients

- ½ cup granulated sugar
- 2 tablespoons of water
- ⅓ cup + 1 tsp unsalted butter, cubed
- ¾ cup heavy cream
- a pinch of table salt
- 4.2 ounces dark chocolate, chopped
- 3 large eggs, divided

Directions

1. In a spotlessly clean, light-colored saucepan (with a capacity of at least 1.5L, or 6¼ cups) combine the sugar and water. Place over low heat, stirring with a metal spoon until the sugar has dissolved and the syrup has become clear. Stop stirring.
2. Crank the heat up to medium and allow the syrup to come to a boil. If you want to, you can gently wash down the sides of the pan with a wet pastry brush, to prevent stray sugar crystals from caramelizing or burning on the sides of the pan, and to keep the syrup from crystallizing.
3. After about 5 minutes of cooking, the syrup will start to color at the edges. Using a whisk, gently whisk the caramel occasionally while allowing the caramel to reach a dark amber color. If you're nervous about burning the caramel, you can crank the heat down a bit once the caramel starts to caramelize at the sides of the pan.
4. Once you're happy with the color of the caramel, add the cubed butter and whisk until incorporated, 1-2 minutes. The caramel will sizzle and bubble once you add the butter. This is normal.
5. Crank the heat up to medium high and slowly drizzle in the cream, whisking continuously. Again, the caramel will bubble and sizzle, so be careful. Once all the cream has been added, whisk in the salt.
6. Once the salt is incorporated, turn the heat down, stop whisking and allow the caramel to cook for 1 minute.
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(Salted Caramel Chocolate Mousse continued from previous page)

7. Remove from the heat. Pour 4.2 ounces of the salted caramel in a small bowl and set aside. Pour the remaining caramel in a medium-sized heatproof bowl and add the chopped chocolate. Allow the mixture to sit undisturbed for a minute to let the chocolate melt, then whisk until smooth and shiny. Set aside to cool to room temperature.
8. In the meantime, divide the reserved caramel over 6-8 serving glasses. Place the glasses in the fridge to allow the caramel to cool.
9. Once the chocolate mixture has cooled to room temperature, whisk in the egg yolks.
10. In another medium-sized bowl, beat the egg whites using a hand mixer fitted with the whisk attachments (or a whisk) until they hold stiff peaks.
11. Using a big metal spoon, gently fold one third of the egg whites into the chocolate mixture. Once the mixture looks smooth, fold in the remaining two third of egg white, taking care not to knock too much air out of the mousse.
12. Divide the mousse over the prepared serving glasses. I used a piping bag for this, but you can use a couple of spoons if you want to.
13. Chill in the fridge for at least two hours. The mousse is even better the next day, so if you have the time, make it the day before you want to serve it.
14. Right before serving, top with (unsweetened) whipped cream and chocolate shavings.
15. Mousse will keep in the fridge for two days. Make sure to cover the individual glasses tightly with plastic wrap.

Sea Salt Caramel Almond Turtles

Darla Neargarth

Ingredients

12 oz quality chocolate (Ghirardelli milk, semi-sweet, or bittersweet), use chips or chop into small chunks

1-2 cups Blue Diamond lightly salted, roasted almonds

24 caramel candies

2 Tbsp heavy cream

Coarse Sea Salt

Directions

1. Line baking sheet(s) with wax or parchment paper.
2. Place 1/3 of chocolate (4 oz) in microwave safe bowl. Heat in 15 seconds intervals until melted and smooth, stirring after each time.
3. Drop small spoonfuls of chocolate onto lined baking sheet and use back of spoon to create a thin puddle about 1" diameter.
4. Place 3-5 almonds in center of each chocolate puddle. Refrigerate for 5 minutes until chocolate hardens.
5. Place caramels and cream in microwave-safe bowl. Heat in 15 second intervals until melted and creamy, stirring after each time.
6. Drop a small spoonful of caramel on top of each almond cluster. (It works best if the caramel isn't too runny; let cool for a few minutes to thicken, if needed.) Refrigerate clusters 5-10 minutes to cool.
7. Melt remaining chocolate. Drop a spoonful of chocolate over each caramel cluster. Use back of spoon to spread over edges. While chocolate is still soft, sprinkle with a few grains of coarse sea salt.
8. Refrigerate 30-45 minutes until hardened.

Makes about 4 dozen.

Sea Salt Caramel Chip Chocolate Cookies

Lola Schleicher

Ingredients

1/2 cup (1 stick) butter, softened	1/2 cup cocoa
3/4 cup packed brown sugar	1/2 tsp baking soda
1/2 cup granulated sugar	1/4 tsp salt
1 tsp vanilla extract	1-2/3 cup (10 oz pkg) Sea Salt Caramel baking chips
2 eggs	
1 1/2 cups all-purpose flour	

Directions

1. Heat oven to 350 degrees. Line cookie sheets with parchment paper or lightly grease pans.
2. Beat butter, brown sugar, granulated sugar & vanilla in large bowl until well blended. Add eggs, beat well.
3. Stir together flour, cocoa, baking soda and salt; gradually blend into butter mixture, blending well. Stir in caramel chips.
4. Drop by well-rounded teaspoons onto prepared cookie sheets. Bake 8 to 10 minutes. Do not over bake. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Makes about 3 dozen cookies

Soda Cracker Candy

LueAnn Bestul

Ingredients

35 soda crackers
1 cup butter
1 cup brown sugar
6 oz choc chips
1/2 cup chopped nuts

Directions

1. Preheat oven to 400 degrees. Line cookie sheet with foil. Place 1 layer crackers on it.
2. Boil butter and brown sugar for 3 min.
3. Pour over crackers and bake for 5 min. Pour choc chips over and as they melt spread.
4. Sprinkle chopped nuts over top. Sprinkle lightly with sea salt.

Speedy Brownies

Clover Crusaders 4-H Club Foods and Nutrition Project

Ingredients

- 2 cups sugar
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup baking cocoa
- 1 tsp salt
- 5 eggs
- 1 cup vegetable oil
- 1 tsp vanilla extract
- 1 cup (6 ounces) semi-sweet chocolate chips

Directions

1. In a mixing bowl, combine the first seven ingredients. Mix until smooth. Pour into a greased 13x9 inch baking pan. Sprinkle with chocolate chips.
2. Bake at 350° for 30 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Yield: About 3 dozen

Toffee Squares

Sue Bartenstein

Ingredients

1 cup butter softened	2 cups sifted all-purpose flour
1 cup brown sugar packed	½ lb. milk chocolate, melted
1 egg yolk	½ cup chopped nuts
1 tsp vanilla	

Directions

1. Cream butter; add sugar gradually. Blend in egg yolk, vanilla, and flour. Spread in greased pan or cookie sheet.
2. Bake at 350° for ~ 20 minutes. Spread while hot with melted chocolate; sprinkle with chopped nuts. Cool and cut into small squares.

LESPWA International Presents

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