

Over 60 Recipes Ranging From Start Your Day Right Chocolate Cherry Scones To

Looking for some delicious and easy recipes to try? Look no further! This collection of over 60 recipes has something for everyone, from simple breakfasts to decadent desserts.



Chocolate Cake Cookbook: Over 60 Recipes Ranging from Start-your-Day-right Chocolate Cherry Scones to Fudgy Mocha Cookies and Deep, Dark Chocolate Caramel Pecan Bundt Cake. by Jeff Kinney

★★★★☆ 4.8 out of 5

Language : English

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Start Your Day Right

Start your day off right with a delicious breakfast. These recipes are all easy to make and will give you the energy you need to start your day.

- Chocolate Cherry Scones
- Banana Nut Muffins
- Blueberry Pancakes
- Waffles

- French Toast

Lunch and Dinner

Need some ideas for lunch or dinner? These recipes are all easy to make and will please everyone at the table.

- Chicken Noodle Soup
- Beef Stew
- Spaghetti
- Tacos
- Pizza

Decadent Desserts

Indulge in a decadent dessert tonight. These recipes are all easy to make and will satisfy your sweet tooth.

- Triple Chocolate Raspberry Torte
- Chocolate Chip Cookies
- Brownies
- Ice Cream
- Cake

Something for Everyone

With over 60 recipes to choose from, there's sure to be something for everyone in this collection. Whether you're looking for a simple breakfast, a

hearty lunch, or a decadent dessert, you'll find it here.

So what are you waiting for? Start cooking today!

Chocolate Cherry Scones



These chocolate cherry scones are the perfect way to start your day. They're easy to make and full of flavor.

Ingredients

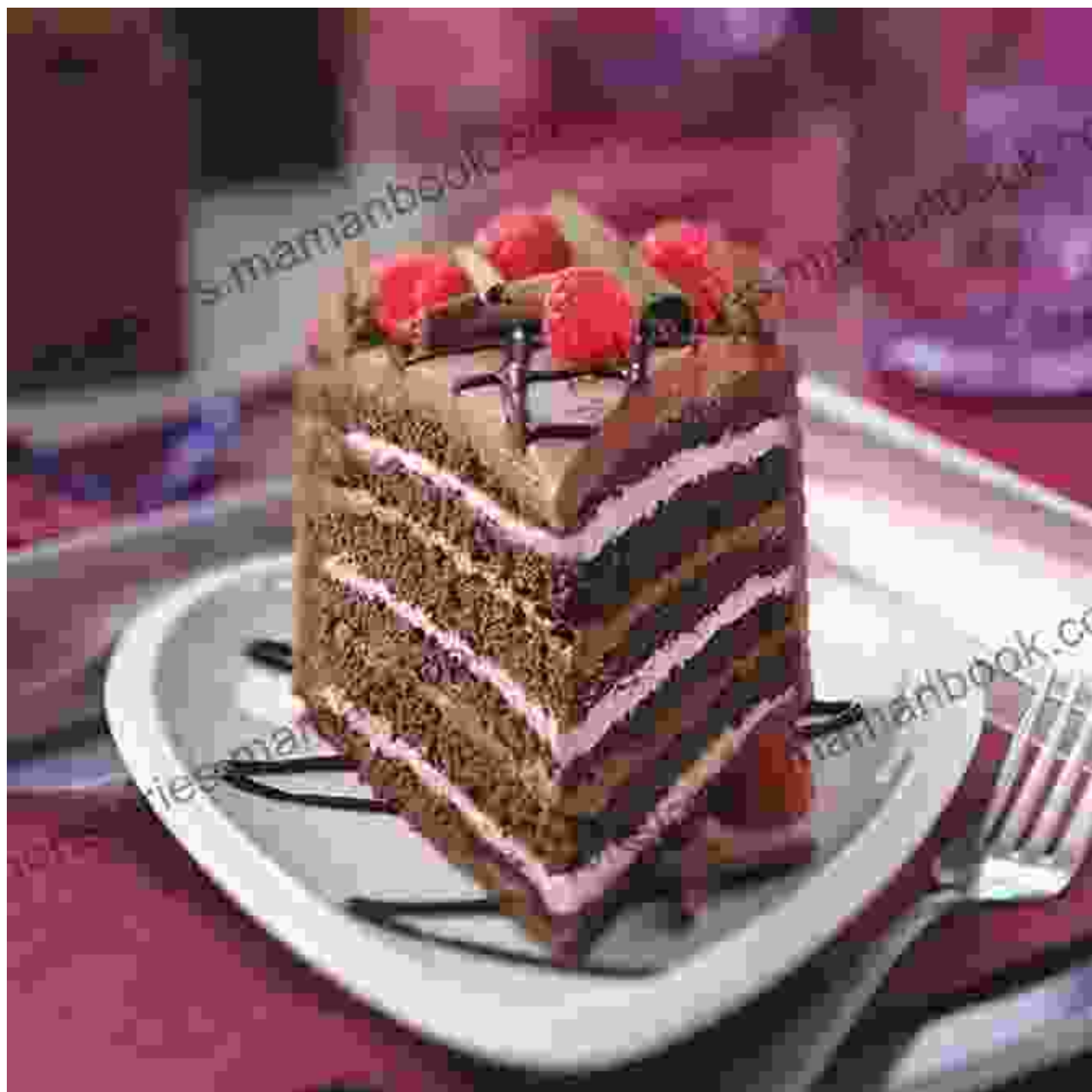
- 2 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 stick) cold unsalted butter, cut into small pieces
- 1 large egg
- 1/2 cup milk
- 1/2 cup chopped cherries
- 1/2 cup chocolate chips

Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. Line a baking sheet with parchment paper.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
4. Add the butter to the flour mixture and use your fingers to work it in until the mixture resembles coarse crumbs.
5. In a separate bowl, whisk together the egg and milk.
6. Add the wet ingredients to the dry ingredients and mix until just combined. Do not overmix.

7. Fold in the cherries and chocolate chips.
8. Turn the dough out onto a lightly floured surface and knead gently for a few seconds.
9. Pat the dough into a 9-inch circle.
10. Cut the dough into 8 wedges.
11. Place the scones on the prepared baking sheet and bake for 15-20 minutes, or until they are golden brown.
12. Let the scones cool on a wire rack before serving.

Triple Chocolate Raspberry Torte



This triple chocolate raspberry torte is the perfect dessert for any occasion. It's rich, decadent, and full of flavor.

Ingredients

- For the chocolate cake:
- 1 1/2 cups all-purpose flour

- 1 1/2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- For the chocolate ganache:
 - 8 ounces semi-sweet chocolate, chopped
 - 1/2 cup heavy cream
- For the raspberry filling:
 - 1 cup fresh raspberries
 - 1/2 cup sugar
 - 1 tablespoon cornstarch
 - 1/4 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour two 9-inch round baking pans.

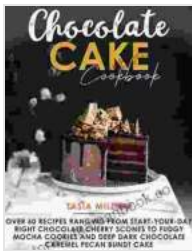
3. In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together the buttermilk, vegetable oil, eggs, and vanilla extract.
5. Add the wet ingredients to the dry ingredients and mix until just combined. Do not overmix.
6. Divide the batter between the prepared baking pans and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
7. Let the cakes cool completely in the pans before frosting.
8. To make the chocolate ganache, place the chocolate in a heatproof bowl set over a simmering pot of water.
9. Stir until the chocolate is melted and smooth.
10. Remove the bowl from the heat and stir in the heavy cream.
11. Let the ganache cool slightly until it thickens.
12. To make the raspberry filling, combine the raspberries, sugar, cornstarch, and vanilla extract in a small saucepan.
13. Bring to a simmer over medium heat and cook, stirring constantly, until the mixture thickens.
14. Remove from heat and let cool slightly.
15. To assemble the cake, place one of the cakes on a serving plate.
16. Spread the raspberry filling over the cake.
17. Top with the second cake.

18. Pour the chocolate ganache over the cake and smooth it out with a spatula.
19. Refrigerate the cake for at least 4 hours before serving.

More Recipes

Here are a few more recipes from this collection:

- Banana Nut Muffins
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