

Salty Nutella Cigars



Serves: 24

Ingredients

- $1\frac{1}{2}$ cups Nutella spread
- 1 (8 ounce) package phyllo dough, thawed according to package directions
- $\frac{3}{4}$ cup butter, melted
- optional ~ flaked sea salt

Instructions

1. Preheat the oven to 400°F/200°C
2. Line a baking sheet with parchment paper and set aside.
3. Scoop Nutella into a large piping bag, or gallon sized zip-top bag and snip the corner off.
4. Unwrap thawed phyllo dough and cover it with a slightly moist clean kitchen towel. Phyllo dries out very quickly, so keeping it covered while you're working is essential.
5. Place one sheet of phyllo dough on your work surface carefully. Using a pastry brush, brush melted butter on one half of the phyllo and fold the other half on top. The butter works like a glue and holds the sides together. Pipe a strip of Nutella down one side of the dough, leaving $\frac{1}{2}$ inch at the top and the bottom. Fold

the Nutella up at the ends (so it doesn't squeeze out) and then tightly roll the phyllo into a tube. Lightly brush the end with butter so the end stays sealed.

6. Place the "cigar" onto the baking sheet and lightly brush with a little more butter.
 7. Repeat this process with all the sheets of phyllo.
 8. Bake the "cigars" for 8-10 minutes until golden brown.
 9. Sprinkle lightly with sea salt flakes if desired.
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CHOCOLATE ÉCLAIRS



Makes about 24 small éclairs or 12 large éclairs

Ingredients:

For the choux pastry:

1 cup cold water

$\frac{1}{2}$ tsp caster sugar

85g unsalted butter

Pinch salt

1 cup cake flour

4 medium eggs, beaten

For the cream filling:

300 ml fresh cream

1 tbsp icing sugar

To complete:

175g cooking chocolate, broken into pieces

Method:

1. Preheat the oven to 200C.
2. To make the pastry, place the butter, water, salt and sugar into a large saucepan.
3. Place over a low heat to melt the butter. Increase the heat and pour in the flour in one go.
4. Remove from the heat and quickly beat the mixture vigorously until a smooth paste is formed, stirring continuously to dry out the paste.
5. Once the paste curls away from the side of the pan, transfer the mixture into a large bowl and leave to cool for 10-15 minutes.
6. Beat in the eggs, a little at a time, stirring vigorously until the paste is smooth and glossy.
7. Continue adding the egg until you have a soft dropping consistency. The mixture will be shiny and smooth.
8. Lightly oil a large baking tray or line the tray with greaseproof paper. Dip a teaspoon into some warm water and spoon out a teaspoon of the éclair mixture onto the baking tray. Leave enough space in between for the éclairs to expand.
9. Bake for 25-30 minutes, until golden brown, if too pale they will become soggy when cool.
10. Remove from the oven and prick the base of each éclair. Place onto the baking tray with the hole facing upwards and return to the oven for 5 minutes. The warm air from the oven helps to dry the middle of the éclairs.
11. Prepare the filling: lightly whip the cream and icing sugar until soft peaks form. Do not over whip. When the éclairs are cold, cut the éclairs in half and spoon in the cream with a teaspoon.
12. Melt the chocolate over a pan of boiling water. Spoon the

melted chocolate over the éclairs.

Chocolate & Cream cheese cake



The weekend always calls for a treat of some sorts and this is mine! This cake is not light and fluffy but dense and moist so you only need 1 slice to satisfy that craving. Oh, and the best part is it takes about 10 minutes to mix and 25 to bake...

For the cake:

2.5 cups of almond flour – im sure coconut would work too
2 tbsp xylitol
2 tbsp cocoa powder
2 tsp baking powder
1/4 tsp salt
6 medium eggs
1 tsp vanilla ess

Preheat the oven to 190C

Mix the dry ingredients

Lightly whisk eggs and add 1 tsp vanilla extract.

Add whisked eggs to the flour mixture and blend well.

Pour into a greased cake tin. I used a bread tin.

Cooking time will depend on the size of your tin (and let's face it, every oven is different). Mine took about 25 minutes.

For the icing:

5 tbsp soft butter
200g cream cheese
3 tbsp cream
3 tbsp xylitol
2 tbsp cocoa powder
1 tsp vanilla ess
pinch of cinnamon

Mix softened butter with cream cheese, double cream and 1 tsp vanilla extract.

Add the other half of cocoa powder (2 tbsp) and xylitol (2 tbsp) and blend well.

Add a pinch of cinnamon.

Once the cake is baked, take it out and let it cool. Cut into slices (depending on the size and shape of your tin) and assemble your cake, spreading icing between the layers (optional) and on top. I also decorated mine with some crushed walnuts.

Enjoy and have a awesome Saturday.

P.S: this could also be great as little muffin cakes with cream cheese topping. Let me know if you try it out...

**Chocolate Crinkle Candy
surprise Cookies**



Ingredients

1 1/2 cups granulated sugar
1/2 cup plus 2 Tbsp. butter, softened
2 large eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup unsweetened cocoa
2 teaspoons baking powder
1 teaspoon table salt
Parchment paper
30 chocolate-covered caramel candy (such as Rolo)
Powdered sugar

Preparation

Beat granulated sugar, butter, eggs, and vanilla at medium speed with an electric mixer until mixture is blended and smooth. Stir together flour, cocoa, baking powder, and salt. Gradually add to butter mixture, beating just until blended. Shape dough into a ball, and wrap in plastic wrap. Chill 2 to 4 hours. Preheat oven to 180° C. Remove dough from plastic wrap; shape dough into 30 (1-inch) balls (about 1 Tbsp. each), and place 1 inch apart on parchment paper-lined baking sheets. Flatten each ball into a 2-inch disk. Place 1 chocolate-covered caramel candy into center of each disk, and wrap dough around candy to form a ball. Bake 10 minutes or until slightly

flattened. Cool on baking sheets 8 minutes. Sprinkle cookies with powdered sugar. Serve cookies immediately.

Eggless nutella Chocolate cake



Staying on special diets, but these cakes are so awesome, everyone will love it!

Eggless Nutella Chocolate Cake

Serves 12. 148 calories per slice.

12 tablespoons sugar

14 tablespoons all purpose flour

6 1/2 tablespoons unsweetened cocoa powder

2 teaspoons baking powder

1 1/2 teaspoons baking soda

1/4 teaspoon salt

1 medium apple peeled and chopped

1/2 cup low fat milk

1/4 cup vegetable oil

1 teaspoon vanilla

1/2 cup boiling water

2 tablespoons nutella

– Preheat oven to 180C/350F.

– In a blender, add apple, milk, sugar, vanilla, oil, cocoa powder, and nutella. Blend until smooth keep aside.

– In a separate bowl sift or whisk all the dry ingredients.

– Pour the wet ingredients on the dry and gently stir using a whisk or a spatula. Do not over mix.

– Pour the boiling water in the batter and stir to combine.

– Pour the batter in 8×8 greased and floured baking pan, or you can use parchment paper, which I feel is best for this cake.

– Bake for 30 minutes, then insert a toothpick in the middle, if it comes out clean, your cake is ready.

– This cake should stay in the baking pan to cool, then refrigerate for at least an hour before serving.

– This cake needs the one hour in the fridge for the flavors to come together. Cut into 12 squares.

Chocolate orange flour less cake



This is a gluten free option, but amazingly great for everybody to enjoy. This method was introduced by the Spanish to me and remains my favourite type of cake, you can use ground almonds as well:

Chocolate Orange Cake

Serves: 8-10

Ingredients

2 small oranges

6 large eggs

1 heaping teaspoon baking powder

$\frac{1}{2}$ teaspoon bicarb of soda

1 $\frac{1}{4}$ cups granulated sugar

2 cups finely ground hazelnuts, or store bought hazelnut meal (can substitute almond meal as well)

$\frac{1}{2}$ cup unsweetened cocoa powder

$\frac{1}{2}$ tsp ground cinnamon, optional

Powered sugar, optional

Instructions

Place the oranges in a medium sauce pan and cover with water. Bring the pot to a boil then cover, reduce heat to low, and simmer until oranges are soft, about 2 hours.

Once the oranges are cool enough to handle, slice them in half and remove any large seeds.

Preheat the oven to 180 degrees C

Place the oranges in a blender and pulse until smooth. You should end up with about 1½ cups of puree. Add the remaining ingredients, except for the powdered sugar, to the blender. Pulse a few times, stir, and then pulse, repeating until the mixture is well combined.

Grease an 8 inch round spring form pan. Pour the cake batter into the pan and bake for 45 minutes to an hour, or until a toothpick inserted in the center comes out clean.

Shokolade milktart



1 tin condensed milk

750ml milk

45ml cornflour

60ml cocoa powder

5ml vanilla essence

2 eggs

45ml Stork Bake margarine

1 packet Tennis biscuits

Method:

Reserve 125ml milk, and mix the remaining milk with the condensed milk and vanilla essence and heat until hot but not boiling.

Mix the 125ml milk with the cornflour, cocoa and the eggs and add to the warm milk mixture.

Gently heat, stirring all the time until it thickens (about 5 minutes), remove from the heat and add the Stork Bake margarine.

Line a greased pie dish with tennis biscuits then gently spoon the milk filling over biscuits while still hot.

Chill until set.

Death by Chocolate fridge tart



Yield: 25x 30 cm

Ingredients

2 x 200g Chocolate tennis Biscuits

Chocolate Mousse

250 ml cream cheese, room temperature
1/2 cup sugar
3 tbsp milk
1/2 cup cocoa
250 ml cool whip (or homemade whipped cream*)

Chocolate Ganache

300 g semi-sweet or milk chocolate chips, divided (about 3 cups)
3/4 cup heavy whipping cream
3/4 tsp vanilla

Chocolate Whipped Cream and Toppings

3/4 cup heavy whipping cream
1 1/2 tbsp cocoa powder
1/4 cup powdered sugar
Chocolate sauce
Mini chocolate chips

Instructions

To Make the Chocolate Mousse

1. Combine cream cheese, sugar and milk together in the bowl of a stand mixer, or with a hand mixer. Mix until completely combined.
2. Add cocoa and mix until smooth.
3. Fold in the cool whip.

To make the chocolate ganache

1. Place chocolate chips in a metal bowl.
2. Microwave the heavy cream until it starts to boil. Remove from microwave and pour over chocolate chips.
3. Cover bowl with wrap for 5-7 minutes.
4. Whisk chocolate and cream until smooth.

To make the chocolate whipped cream

1. Freeze metal bowl and whisk for 15-20 minutes to get them good and cold.

2. Remove bowl from freezer and add whipping cream.
3. Whip on medium speed for a few minutes. Cream will initially bubble a little bit, then start to thicken.
4. As the cream starts to thicken, add the cocoa and powdered sugar.
5. Whip until stiff peaks form.

Putting it all together

1. Place a single layer of tennis in the bottom of a 25 x 30 cm pan.
2. Top Tennis Biscuits with half of the mousse mixture and spread evenly.
3. Spread half of the chocolate ganache on top of the mousse mixture and spread evenly.
4. Place another layer of Tennis Biscuits on top of the chocolate ganache
5. Spread remaining mousse mixture on top of Tennis Biscuits.
6. Pour remaining ganache on top of mousse mixture and spread evenly.
7. Top ganache with one more layer of Tennis Biscuits.
8. Top cake with chocolate whipped cream and spread into an even layer.
9. Finish cake off with chocolate sauce and mini chocolate chips, if desired.

*If making homemade whipped cream, I recommend 1 1/4 cups whipping cream and 1/2 cup powdered sugar. – with Allison Hendricks.

Choc chip cookies



125g butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla
1/4 teaspoon salt
1 3/4 cup self-raising flour
150 g choc chips

Cream butter, sugars and vanilla

Add egg and mix well

Add flour, salt and choc chips

Roll into teaspoon size balls, place on tray and flatten top a little

Bake at 180 degrees for 15 minutes

Cool on tray

Low-cal choc-orange soufflés



serves 4 | prep 15 mins | cooking 25 mins

1 tsp coconut oil, to grease

55g (1¼ cup) caster sugar

2 tbs raw cacao or dark cocoa powder

2 tsp cornflour

125ml (½ cup) reduced-fat milk

1 tbs Grand Marnier liqueur

½ tsp finely grated orange rind

40g dark chocolate (70% cocoa), finely chopped

1 egg yolk

2 egg whites

Raw cacao or dark cocoa powder, extra, to dust

1 Preheat oven to 200°C/180°C fan forced. Grease four 125ml (½ cup) ovenproof ramekins with the coconut oil. Lightly dust with 3 tsp of the sugar.

2 Place the cacao powder and cornflour in a small saucepan. Slowly add the milk, whisking constantly, until smooth and combined. Whisk in the remaining sugar, liqueur and orange rind. Cook over medium-low heat, stirring constantly, for 6 minutes or until sugar dissolves and mixture thickens. Remove from heat. Stir in the chocolate until melted and smooth. Transfer to a bowl. Cool for 5 minutes. Whisk in the egg yolk.

3 Use electric beaters to beat the egg whites in a clean, dry bowl until soft peaks form. Fold one-third of the egg white into the chocolate mixture. Fold in remaining egg white mixture. Divide among prepared ramekins. Bake for 15-17 minutes or until puffed and just set. Serve immediately dusted with extra cacao powder.