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CHOCOLATE

Tempting treats, sweets, cakes & desserts

Australia's
**TOP-RATED
RECIPE
COLLECTIONS**



YOUR ALL-TIME FAVOURITES COOKBOOK

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welcome

“When people ask me what I like to cook with most, I always say chocolate. As a self-confessed chocoholic, coming up with chocolate creations is simply one of my favourite things to do. Brownies are right at the top of the list and have now become one of my signature bakes. Whenever I go to a picnic, morning tea or even sometimes into the office, I’m asked to bring along a tray or two of these fudgy slices of deliciousness. Whether it’s white, milk or dark chocolate, I’m yet to meet someone I can’t please with a treat – yes, even those who say they don’t normally eat chocolate. That’s the great thing about this irresistible food, it can be as sweet or as bitter as you like, depending on the type you use. Our new *Chocolate* cookbook is choc-a-block full of amazing recipes – you’ll find chocolate in all sorts of guises, from brownies and slices to cakes and so much more. Dive in!

Michelle Southan
Food Director





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CHOCOLATE
BISCUITS

biscuits & mini treats

Keep your biscuit tin full to the brim with chocolatey tidbits from whoopies and doughnuts to fudgy choc-studded cookies and glazed chocolate buns. Now, which one to try first..

chocolate & cream biscuits

makes 36 | prep 40 mins (+ chilling & cooling time) | cooking 30 mins

250g butter, at room temperature
215g (1 cup) caster sugar
1 tsp vanilla extract
1 egg
70g (2/3 cup) dark cocoa powder
190g (1 1/4 cups) plain flour
115g (3/4 cup) self-raising flour

filling

125g unsalted butter, at room temperature
345g (2 1/4 cups) icing sugar
1 tbs milk
1 tsp vanilla extract

1 Preheat the oven to 180°C/160°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat butter, sugar and vanilla in a bowl for 3 minutes or until pale and creamy. Add egg and beat well. Sift cocoa and flours over butter mixture. Mix to combine.

2 Turn dough onto a lightly floured surface and shape into a ball. Divide

ball in half. Enclose in plastic wrap and place in the fridge for 10 minutes to chill.

3 Roll 1 dough portion between 2 sheets of baking paper to about 5mm thick. Slide paper with the dough onto a tray. Place in fridge for 10-15 minutes or until firm.

4 Use a 4.5cm round cutter to cut rounds from dough. Place on lined trays about 2cm apart to allow room for spreading. Bake for 12-15 minutes or until just firm. Cool on trays for 5 minutes. Transfer to a wire rack to cool completely. Repeat with remaining dough, rerolling scraps. Place in fridge for 10-15 minutes. Repeat cutting dough and baking the rounds.

5 For the filling, use electric beaters to beat butter, sugar, milk and vanilla in a bowl for 3 minutes or until light and white. Spoon the filling into a piping bag fitted with a 1.5cm plain nozzle. Pipe a generous amount of filling onto the base of half of the biscuits. Sandwich together with remaining biscuits.

top tip

For a caramel twist, omit milk and vanilla from the filling and add 2 tbs of Nestlé Top 'n' Fill Caramel.

“ I recently made these biscuits for a family gathering. Everybody (young and old) LOVED them. Would definitely make again.” *Bexmuller*







peanut butter chocolate buns with choc glaze

makes 8 | prep 45 mins (+ proving, cooling & setting time) | cooking 25 mins

125ml (½ cup) milk, warmed
 2 tsp (1 sachet/7g) dried yeast
 55g (¼ cup) caster sugar
 2 eggs, lightly whisked
 340g (2 ¼ cups) plain bread flour
 30g (¼ cup) cocoa powder
 ¼ tsp salt
 120g unsalted butter, at room temperature, cut into 2cm pieces
 Melted butter, to grease
 70g (¼ cup) crunchy peanut butter
 8 pieces (about 70g) dark chocolate (70% cocoa)

chocolate glaze

2 tbs caster sugar
 2 tbs cold water
 1 tbs maple syrup
 1 tbs cocoa powder, sifted
 Pinch of salt
 25g dark chocolate (70% cocoa), finely chopped

- 1** Whisk the milk, yeast and 1 tbs of the sugar in a jug. Set aside for 10 minutes or until frothy. Whisk in egg.
- 2** Meanwhile, process flour, cocoa, salt and remaining sugar in a food processor until combined. Add yeast mixture and process until dough just comes together. With the motor running, add butter, 1 piece at a time, until combined and a very soft and sticky dough forms (see tip).
- 3** Turn onto a lightly floured surface. Knead for 3-4 minutes or until smooth. Place in a greased bowl. Brush dough

with a little melted butter. Cover. Set aside in a warm, draught-free place to prove for 1 hour or until dough doubles in size.

4 Preheat the oven to 180°C/160°C fan forced. Line a baking tray with baking paper. Punch down dough. Divide into 8 portions. Flatten into 10cm discs. Place 1 ½ tsp peanut butter in centre of 1 disc. Top with 1 piece of chocolate. Bring side up to enclose the filling and pinch to seal. Place, seam-side down, on prepared tray. Repeat with the remaining dough, peanut butter and chocolate pieces, placing the discs of dough just touching each other in a flower shape on the tray.

5 Cover with plastic wrap and set aside in a warm, draught-free place for 40 minutes or until dough doubles in size. Bake for 20-25 minutes or until the buns are brown and sound hollow when tapped. Set aside for 30 minutes to cool.

6 Meanwhile, for the chocolate glaze, whisk the sugar, water, maple syrup, cocoa powder and salt in a small saucepan over medium heat for 2 minutes or until sugar dissolves. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally, for 4 minutes or until the glaze thickens slightly. Remove from heat. Stir in the chocolate until the chocolate melts and the mixture is smooth and combined. Set aside for 15-20 minutes or until the glaze thickens.

7 Drizzle the chocolate glaze over the buns. Set aside for 10 minutes to set.

top tip

If you don't have a food processor, combine flour and yeast mixtures in a bowl until they just come together. Knead in butter, 1 piece at a time, on a floured surface. Add a little flour to stop it sticking.



fudgy chocolate caramel biscuits

makes 20 | prep 30 mins (+ cooling time) | cooking 40 mins

125g butter, at room temperature
1 tsp vanilla extract
225g (1 ¼ cups, firmly packed) brown sugar
1 egg
150g (1 cup) plain flour
40g (¼ cup) self-raising flour
1 tsp bicarbonate of soda
35g (⅓ cup) cocoa powder
1 cup chopped jersey caramels
85g (¾ cup) walnuts, toasted, chopped
95g (½ cup) dark chocolate melts, halved

1 Preheat the oven to 180°C/160°C fan forced. Line 3 large baking trays with baking paper.
2 Use electric beaters to beat butter, vanilla, sugar and egg until smooth. Sift the flours, bicarb and cocoa powder over butter mixture. Stir until combined. Fold in caramel, walnut and chocolate.
3 Roll 2 level tablespoonfuls of mixture into balls and place 4cm apart on the prepared trays. Use the palm of your hand to flatten the mixture slightly.
4 Bake, 1 tray at a time, for 10-12 minutes or until just firm to touch. Set aside on trays for 5 minutes. Transfer the biscuits to a wire rack to cool.

“Yum! I made the biscuits 1 tbs in size and pushed the jersey caramels in at the end. The walnuts add a nice flavour. I used milk chocolate buttons as that was all I had.” *kitch74*

baked chocolate doughnuts

makes 12 | prep 15 mins (+ setting time)
cooking 20 mins

150g (1 cup) plain flour
70g (⅓ cup) caster sugar
1 tsp baking powder
60ml (¼ cup) milk
50g butter, melted
1 egg, lightly whisked
100g dark chocolate, finely chopped
125ml (½ cup) thickened cream

1 Preheat oven to 180°C/160°C fan forced.
2 Combine the flour, sugar and baking powder in a bowl. Make a well. Stir in the milk, butter and egg until smooth. Spoon mixture into a sealable plastic bag and cut 1 corner to make a hole. Pipe among 12 doughnut pans. Bake for 18-20 minutes or until a skewer inserted into doughnuts comes out clean. Alternatively, you can use a doughnut dispenser (see tip).
3 Meanwhile, stir the chocolate and cream in a saucepan over medium heat for 5 minutes or until smooth. Set aside for 20 minutes to thicken slightly.
4 Dip light-side of doughnuts into the chocolate mixture. Place, glaze-side up, on a tray to set.

top tip

Doughnut dispensers are gadgets designed for dropping batter into hot oil. If using one, adjust the recipe for deep-frying: reduce the baking powder to ¼ tsp and increase the milk to ⅓ cup.







chocolate s'mores

makes 12 | prep 10 mins | cooking 5 mins

24 white marshmallows

24 thin chocolate biscuits

200g good-quality dark chocolate,
melted, plus extra to serve

Cocoa powder, to dust

1 Slide the marshmallows onto long wooden skewers and hold over a barbecue until charred.

2 Place 2 marshmallows on each of 12 biscuits, drizzle with the melted chocolate and sandwich with the remaining 12 biscuits.

3 Dust with the cocoa and drizzle with the extra chocolate to serve.



chocolate rum balls

makes 30 | prep 15 mins (+ 5 mins macerating time) | cooking 5 mins

¼ cup (50g) chopped raisins

¼ cup (60ml) dark rum

¾ cup (65g) desiccated coconut

2 cups (about 300g) chocolate
cake crumbs

¼ cup (60ml) sweetened
condensed milk

Chocolate sprinkles, to coat

1 Combine raisins and 1 tablespoon rum in a small saucepan over low heat. Bring to a simmer. Remove from heat and set aside for 5 minutes to macerate.

2 Place the raisin mixture, desiccated coconut, cake crumbs, condensed milk and remaining rum in a medium bowl. Stir until well combined.

3 Line a tray with baking paper. Roll tablespoonfuls of mixture into balls and place on the prepared tray.

4 Place the chocolate sprinkles on a plate. Roll each rum ball in sprinkles to coat and place on a serving plate.

5 Store any unused chocolate rum balls in an airtight container in the fridge for up to a week.

top tip

Have fun with the s'mores and use the ingredients you have to hand. Try melting flavoured chocolate bars or using plain salted crackers for a salty sweet treat.

“Yum!! These are the perfect combination of rum balls and chocolate! Definitely recommend only doing the quantity of rum the recipe suggests... I put in a bit extra and it was a too strong.” *longblack*



chocolate & vanilla whoopies

makes 26 | prep 30 mins (+ chilling & cooling time) | cooking 30 mins

125g butter, at room temperature
 80g (½ cup, lightly packed)
 brown sugar
 100g (½ cup) caster sugar
 1 tsp vanilla extract
 1 egg
 1 tsp bicarbonate of soda
 375g (2 ½ cups) plain flour
 330ml (1 ⅓ cups) buttermilk
 Icing sugar and cocoa powder, to dust
chocolate ganache filling
 200g pkt dark cooking chocolate,
 finely chopped
 160ml (⅔ cup) thickened cream
 100g butter, chopped

1 Preheat the oven to 190°C/170°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat the butter, sugars and vanilla in a bowl until pale and creamy. Beat in the egg.
2 Add bicarb and stir to combine. Use a metal spoon to fold in flour and buttermilk, in alternating batches, until just smooth. The mixture should be a little stiff.

3 Use a 3cm-diameter ice-cream scoop to place rounds of mixture on prepared trays, leaving 5cm for spreading. Use your finger to smooth around edges.

4 Bake, swapping the trays halfway through cooking time, for 10 minutes or until firm. Cool slightly. Place on a wire rack to cool completely. Repeat, in 2 more batches, with remaining mixture.

5 For the filling, melt the chocolate and cream in a microwave-safe bowl on High, stirring every minute, until smooth. Add the butter and stir until the mixture is smooth. Place in the fridge for 1-1 ½ hours or until thick and spreadable. Use electric beaters to beat until pale and creamy.

6 Place the whoopies, base-side up, on a clean work surface. Spoon the filling into a piping bag fitted with a 1cm fluted nozzle. Starting from edge of a whoopie base, swirl the filling over the base. Pipe half the whoopies with the filling.

7 Top with the remaining whoopies and press lightly to sandwich together. Dust with icing sugar and cocoa powder.

choc caramel tim tam mini muffins

makes 22 | prep 10 mins | cooking 20 mins

350g (2 ⅓ cups) self-raising flour
 100g (½ cup, firmly packed) brown sugar
 65g (⅓ cup) chocolate bits
 65g (⅓ cup) caramel bits
 2 eggs
 300ml pouring cream
 1 pkt Arnott's Tim Tam Chocolicious Bites Dark
 1 pkt Arnott's Tim Tam Chocolicious Bites Goopy Caramel

1 Preheat the oven to 180°C/160°C fan forced. Line twenty-two 40ml mini-muffin pans with paper cases.

2 Combine the flour and sugar in a large bowl. Stir in chocolate bits and caramel bits. Make a well in the centre. Whisk eggs and cream together in a jug. Pour into the well and stir until just combined.

3 Spoon one-third of the batter among the paper cases. Top with the dark bites, then cover with remaining batter. Bake for 15 minutes or until golden. Cool in the pan for 5 minutes. While still warm, press 1 caramel bite into the top of each muffin and allow to melt into the top slightly. Serve warm or at room temperature.

top tip

Elevate these Tim Tam muffins to dessert status by serving them warm with ice-cream and homemade caramel sauce.

“ These are incredible! So moist and gooey and chocolatey. I can't wait to make them next time I have my friends over. They're amazing served warm with cold vanilla ice-cream. Divine.” *super foodie*







chocolate sandwich cookies with passionfruit white choc ganache

makes 16 | **prep** 30 mins (+ chilling, cooling & setting time) | **cooking** 20 mins

250g unsalted butter, at room temperature
 200g (1 1/3 cups) plain flour
 125g (3/4 cup) icing sugar mixture
 35g (1/3 cup) dark cocoa powder
 50g (1/3 cup) cornflour
 1 tbs milk
 Dark cocoa powder, extra, to dust
passionfruit white choc ganache
 150g white chocolate, chopped
 2 tbs thickened cream
 Pulp from 1 1/2 passionfruit

- 1 Preheat oven to 160°C/140°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat butter until very pale and creamy. Sift over flour, icing sugar, cocoa and cornflour. Add milk. Use a wooden spoon to stir to combine.
- 2 Roll level tablespoonfuls of mixture into balls. Place on prepared trays, allowing room for spreading. Bake, swapping the trays halfway through cooking time, for 20 minutes or until cooked through. Set aside on trays to cool completely.
- 3 Meanwhile, for the ganache, combine the white chocolate and cream in a microwave-safe bowl. Microwave on Medium, stirring every 30 seconds, for 1 minute 30 seconds or until mixture is melted and smooth. Set aside for 10 minutes to cool. Stir through the passionfruit pulp. Place in the fridge for 1 hour or until thick and spreadable.
- 4 Place 1 heaped teaspoonful of the ganache on 1 biscuit. Sandwich with another biscuit. Repeat with remaining ganache and biscuits. Set aside to set. Dust with cocoa.



afghan biscuits

makes 30 | **prep** 25 mins (+ cooling & setting time) | **cooking** 20 mins

250g butter, at room temperature
 155g (3/4 cup, firmly packed) brown sugar
 30g (1/4 cup) cocoa powder
 250g (1 2/3 cups) plain flour
 90g (2 1/2 cups) cornflakes
 Walnuts, to decorate
chocolate icing
 230g (1 1/2 cups) icing sugar mixture
 2 tbs cocoa powder
 2 tbs hot water

- 1 Preheat the oven to 180°C/160°C fan forced. Grease 2 large baking trays and line with baking paper.
- 2 Use electric beaters to beat the butter and sugar together until pale and creamy. Add cocoa and flour. Beat on low speed until combined. Stir in the cornflakes. Roll level tablespoonfuls of mixture into balls and flatten slightly. Place on the prepared trays, 4cm apart, to allow room for spreading during cooking.
- 3 Bake for 15-18 minutes or until biscuits are just firm to the touch, swapping the

- trays halfway through cooking time. Set aside on trays to cool completely.
- 4 For the chocolate icing, sift the icing sugar and cocoa into a bowl. Gradually stir in the hot water until the mixture is smooth and combined.
 - 5 Spoon the icing on top of the biscuits, spreading slightly (see tip). Decorate with walnuts. Set aside for 1 hour to set.

top tip

If the icing is lifting off biscuits when spreading, run spoon or spatula under hot water to heat. Dry and continue icing, heating when necessary.

cherry, chocolate & pistachio friands

makes 12 | prep 15 mins (+ cooling time) | cooking 25 mins

85g pkt pistachio nuts
195g (1 ¼ cups) icing sugar mixture
75g (½ cup) plain flour
100g (1 cup) almond meal
100g dark chocolate (70% cocoa),
chopped
200g drained sour morello cherries,
patted dry
½ tsp finely grated lemon rind
6 egg whites, lightly whisked
160g unsalted butter, melted, cooled

chocolate glaze

45g (¼ cup) icing sugar mixture
1 tbs dark cocoa powder
2 tbs sour morello cherry juice
20g dark chocolate
(70% cocoa), chopped

1 Preheat oven to 180°C/160°C fan forced. Grease twelve 125ml (½ cup) friand pans.

2 Process pistachios in a food processor until finely chopped. Transfer to a large bowl. Sift over icing sugar mixture and flour. Add the almond meal, chocolate, cherries and lemon rind. Stir to combine. Make a well in the centre. Add egg whites and butter. Stir until just combined.

3 Spoon mixture into the prepared pan. Bake for 20-25 minutes or until a skewer inserted into the centre of a friand comes out clean. Stand in the pan for 5 minutes. Transfer to a wire rack to cool completely.

4 For the chocolate glaze, sift the icing sugar and cocoa powder into a bowl. Make a well in the centre. Place the juice and chocolate in a small microwave-safe bowl. Microwave on Medium-High for 30 seconds or until melted and smooth. Add to the well. Stir until smooth. Drizzle glaze over friands. Set aside to set.

top tip

When you're draining the morello cherries for the friands, reserve 2 tbs of the juice to use in the chocolate glaze.

“Always a fan of the cakey friand, we thought we'd bring it back with this updated cherry and chocolate studded version. The glaze takes it to a new level of luxury.” *Michelle Southan*







choc-mint cookies

makes 6 | **prep** 30 mins (+ resting & cooling time) | **cooking** 15 mins

125g unsalted butter, at room temperature
 70g (1/3 cup) caster sugar
 2 tbs brown sugar
 1 tsp vanilla extract
 1 egg, lightly whisked
 200g (1 1/3 cups) plain flour
 35g (1/3 cup) cocoa powder
 65g (1/3 cup) dark chocolate bits
 6 x 20g Nestlé Mint Patties
 Dark chocolate, melted, to decorate
 Crushed Nestlé Peppermint Crisp,
 to decorate

1 Use electric beaters to beat the butter, sugars and vanilla in a bowl until pale and creamy. Beat in egg. Sift flour and cocoa over butter mixture. Add chocolate bits. Stir to combine. Turn onto a lightly

floured surface. Knead gently until smooth. Shape into a disc. Wrap and place in freezer for 20 minutes to rest.

2 Preheat the oven to 180°C/160°C fan forced. Line a baking tray with baking paper. Roll out dough between 2 sheets of baking paper until about 1cm thick. Use a 9cm round cutter to cut a disc from dough. Use fingers to shape into a 12cm disc. Top with a mint pattie, face-side down. Fold over dough to enclose pattie. Press to seal. Place seam-side down on prepared tray. Repeat with remaining dough and mint patties, re-rolling scraps of dough, to make 6 cookies. Bake for 15 minutes or until just firm. Cool slightly.

3 Drizzle cookies with melted chocolate and sprinkle with peppermint crisp.

top tip

To change it up, swap the Mint Patties for Nestlé Golden Roughs and sprinkle the cookies with toasted coconut after drizzling with the chocolate.

“One bite and you’re in heaven! The peppermint is great - it really exploded in my mouth, and with all the other flavours it’s truly amazing. I couldn’t help but take another one.” *ArtfulCharlotte*

chocolate & peanut butter whoopies

makes 26 | **prep** 40 mins (+ cooling time)
cooking 30 mins

125g butter, at room temperature
160g (1 cup, lightly packed) brown sugar
1 tsp vanilla extract
1 egg
50g (½ cup) cocoa powder, sifted
1 tsp bicarbonate of soda
300g (2 cups) plain flour
330ml (1 ⅓ cups) buttermilk
100g dark chocolate, melted
peanut butter frosting
125g cream cheese, at room temperature
70g (¼ cup) smooth peanut butter
230g (1 ½ cups) icing sugar mixture
½ tsp milk

- 1 Preheat oven to 190°C/170°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat the butter, sugar and vanilla in a bowl until pale and creamy. Beat in the egg. Add the cocoa and bicarb and stir to combine. Use a metal spoon to fold in flour and buttermilk, in alternating batches, until just smooth. The mixture should be a little stiff.
- 2 Use a 3cm-diameter ice-cream scoop to place rounds of the mixture onto prepared trays, leaving 5cm for spreading. Use your finger to smooth the mixture around the edges.
- 3 Bake, swapping trays halfway through cooking time, for 10 minutes or until firm. Cool slightly. Place on a wire rack to cool completely. Repeat, in 2 more batches, with remaining mixture.
- 4 For the frosting, use electric beaters to beat the cream cheese and peanut butter in a bowl until well combined. Add icing sugar and beat until well combined. Add the milk and beat until the mixture is pale and creamy.
- 5 Spoon the frosting into a piping bag fitted with a 5mm fluted nozzle. Pipe stars onto a whoopie base. Repeat to pipe half the whoopies with the frosting. Top with remaining whoopies and press lightly to sandwich together. Drizzle melted chocolate over the tops.

choc-mint whoopies

makes 26 | **prep** 40 mins (+ cooling & 1 ½ hours chilling time) | **cooking** 30 mins

125g butter, at room temperature
160g (1 cup, lightly packed) brown sugar
1 tsp vanilla extract
1 egg
50g (½ cup) cocoa powder, sifted
1 tsp bicarbonate of soda
300g (2 cups) plain flour
330ml (1 ⅓ cups) buttermilk
200g dark chocolate, melted
Nestlé Peppermint Crisp, chopped
choc-mint ganache
2 x 100g pkts Lindt Excellence Mint Intense
160ml (⅔ cup) thickened cream
100g butter, chopped

- 1 Preheat oven to 190°C/170°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat the butter, sugar and vanilla in a bowl until pale and creamy. Beat in the egg. Add the cocoa and bicarb and stir to combine. Use a metal spoon to fold in flour and buttermilk, in alternating batches, until just smooth. The mixture should be a little stiff.
- 2 Use a 3cm-diameter ice-cream scoop to place rounds of mixture onto prepared trays, leaving 5cm for spreading. Use finger to smooth around edges.
- 3 Bake, swapping trays halfway through cooking time, for 10 minutes or until firm. Cool slightly. Place on a wire rack to cool completely. Repeat in 2 more batches, with remaining mixture.
- 4 For the ganache, melt chocolate and cream in a microwave-safe bowl on High, stirring every minute, until smooth. Add butter. Stir until smooth. Place in fridge for 1-1 ½ hours or until thick and spreadable. Use electric beaters to beat until pale and creamy.
- 5 Spoon ganache into a piping bag fitted with a 1cm fluted nozzle. Swirl ganache over a whoopie base, starting from edge. Repeat to pipe half the whoopies with the ganache. Top with remaining whoopies and press lightly to sandwich together. Spread the tops with melted chocolate. Top with Peppermint Crisp.



top tip

Unfilled whoopies can be made up to 3 months ahead and stored in an airtight container in the freezer.



desserts & puddings

Chocolate plus anything equals happy guests, so enter the night with these rich and deeply decadent desserts and puddings. You'll want to skip to the end when chocolate is on the menu.

choc-caramel brownie pudding & hot fudge sauce

makes 15 pieces | prep 10 mins (+ cooling time) | cooking 50 mins

200g pkt dark cooking chocolate,
coarsely chopped

200g butter, chopped

3 eggs

2 egg yolks

270g (1 ¼ cups) caster sugar

115g (¾ cup) plain flour

35g (⅓ cup) cocoa powder, sifted

200g pkt Arnott's Caramel Crowns

Vanilla ice-cream, to serve

hot fudge sauce

200g dark chocolate, finely chopped

250ml (1 cup) thickened cream

1 Preheat the oven to 160°C/140°C fan forced. Brush a 16 x 26cm (base measurement) slice pan with melted butter. Line with baking paper, allowing the sides to overhang.

2 Place the chocolate and butter in a large heatproof bowl over a saucepan half-filled with simmering water (make

sure the bowl doesn't touch the water). Stir with a metal spoon until melted and smooth. Set aside to cool slightly.

3 Whisk the eggs and egg yolks in a jug until combined. Add to the chocolate mixture and stir until combined. Stir in the sugar, flour and cocoa powder.

4 Pour half the mixture into the prepared pan. Place biscuits on top of the mixture, spacing evenly and pressing down slightly into mixture. Pour over remaining chocolate mixture and gently spread to cover the biscuits. Smooth the surface.

5 Bake for 40 minutes or until crumbs cling to a skewer inserted into the centre. Set aside to cool slightly.

6 For the hot fudge sauce, place the chocolate and cream in a small saucepan over low heat. Cook, stirring, for 5 minutes or until smooth.

7 Cut the pudding into pieces. Serve with ice-cream and the hot fudge sauce.

top tip

For a flavour twist,
swap the Caramel Crowns
for Oreos or Arnott's Mint
Slice biscuits.

“Loved this - the biscuit provided a bit of crunch and the caramel was nice but not overpowering. It was just as easy to make as normal brownies. Will definitely be making this again.” *aimz38*







choc-caramel ice-cream tarts

makes 8 | prep 20 mins (+ resting, chilling & cooling time) | cooking 20 mins

4 x 72g Snickers bars, coarsely chopped

2 ½ tbs thickened cream

8 scoops Peters Light & Creamy Choc

Caramel & Vanilla Swirl ice-cream

Dark chocolate, shaved, to decorate

chocolate pastry

225g (1 ½ cups) plain flour

150g butter, chilled, chopped

2 tbs icing sugar mixture

2 tbs cocoa powder

3-4 tbs milk

1 For the pastry, process flour, butter, icing sugar and cocoa powder in a food processor until the mixture resembles fine breadcrumbs. Add milk. Process until just combined. Turn onto a lightly floured surface and knead until smooth. Shape

into a disc and cover with plastic wrap. Place in fridge for 30 minutes to rest.

2 Divide dough into 8 portions. Roll out 1 portion until 3mm thick. Line a 2.5cm deep, 8cm (base measurement) fluted tart tin, with removable base, with pastry. Trim excess. Repeat with the remaining dough. Use a fork to prick bases all over. Place in freezer for 20 minutes to chill.

3 Preheat the oven to 200°C/180°C fan forced. Bake pastry cases for 15 minutes or until crisp and dry to the touch.

4 Stir Snickers and cream in a saucepan over low heat for 5 minutes or until melted and smooth. Spoon among tart cases. Set aside to cool completely.

5 Top tarts with ice-cream and decorate with the shaved chocolate.

top tip

For added crunch, try topping the tarts with chopped salted peanuts.

“These to-die-for chocolate-laden tarts look impressive and are surprisingly simple to make.” *Michelle Southan*



chocolate, fig & port pudding

serves 8 | prep 30 mins (+ cooling time) | cooking 2 hours 45 mins

150g dried figs, finely chopped
 60ml (¼ cup) port
 60ml (¼ cup) water
 175g unsalted butter, at room temperature
 250g raw caster sugar
 3 eggs
 300g (2 cups) self-raising flour
 50g (⅓ cup) plain flour
 35g (⅓ cup) dark cocoa powder
 125ml (½ cup) milk
 75g dark chocolate (70% cocoa), melted, cooled
 Thickened cream, to serve

chocolate sauce

125ml (½ cup) thickened cream
 100g dark chocolate (70% cocoa), chopped
 2 tbs brown sugar
 1 tbs port

1 Place fig and port in a small saucepan. Set aside for 10 minutes to macerate. Add water. Simmer for 5 minutes or until liquid is absorbed. Cool completely.

2 Meanwhile, brush a 2L (8 cup) pudding basin with melted butter to grease. Line the base with baking paper. Use electric beaters to beat butter and sugar in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition.

3 Sift flours and cocoa into a bowl. Add half the flour mixture and half the milk to the butter mixture and beat on low speed until just combined. Repeat with remaining flour mixture and milk. Beat in chocolate until just combined. Fold through fig mixture.

4 Spoon into prepared basin and smooth surface. Place a disc of baking paper over the surface. Cover with foil. Secure with lid or string. Place a folded tea towel in a saucepan. Sit basin on towel. Add boiling water to come halfway up side of the basin. Bring to boil. Cover. Cook over medium-low heat, adding more water when necessary, for 2 hours 30 minutes to 2 hours 40 minutes or until a skewer inserted into centre comes out clean. Set aside for 15 minutes. Turn onto a platter.

5 For the sauce, combine cream, chocolate, sugar and port in a saucepan over low heat. Cook, stirring, for 3-4 minutes or until smooth.

6 Pour half the sauce over pudding. Drizzle with cream. Serve with remaining sauce.

choc-caramel maltesers ice-cream cake

serves 8 | prep 20 mins (+ 4 ½ hours freezing time)

1L caramel ice-cream, softened
 100g Maltesers, plus extra to serve
 150g plain chocolate biscuits
 80g butter, melted
 100g dark chocolate
 180ml (¾ cup) thickened cream

1 Spoon ice-cream into a 6cm-deep, 9.5 x 19.5cm loaf pan. Smooth surface. Press the Maltesers, in a single layer, into the top. Place in the freezer for 2 hours or until firm.

2 Process biscuits in a food processor until finely crushed. Add melted butter and combine. Press over the Maltesers. Place in freezer for 2 hours or until set.

3 Dip the base of the pan in warm water for 2 seconds. Turn onto a plate. Place in freezer for 30 minutes or until firm.

4 Place the dark chocolate and cream in a heatproof glass bowl. Heat in the microwave on High, stirring every minute, until melted. Drizzle over cake. Top with extra Maltesers.

“ I loved this. Great one to make with kids. I used Cadbury Caramello ice-cream and it was a hit with the adults and kids. I’m making it for a birthday cake for my 16 year-old nephew who loved it.” *amylou2712*







dreamy peppermint pops

makes 8 | prep 1 hour 20 mins (+ resting & freezing time) | cooking 15 mins

60g butter, at room temperature
 80g (½ cup) icing sugar
 1 egg
 75g (½ cup) plain flour, sifted
 100g (⅔ cup) self-raising flour, sifted
 2 tbs cocoa powder, sifted
 1L ctn mint chocolate ice-cream,
 softened slightly
 185g dark choc melts
 45g copha, chopped
 2 x 35g pkt Nestlé Peppermint Crisp,
 finely chopped

1 Use electric beaters to beat the butter and sugar in a bowl until pale and creamy. Add egg and beat to combine. Add the flours and cocoa powder and stir to form a soft dough. Transfer to a lightly floured surface. Knead gently until smooth. Cover with plastic wrap and place in the fridge for 30 minutes to rest.
2 Preheat the oven to 180°C/160°C fan forced. Line 2 baking trays with baking paper. Roll dough between 2 sheets of baking paper until 4mm thick. Use a 7cm round pastry cutter to cut 16 discs from dough, rerolling excess. Transfer

to prepared trays. Bake for 10 minutes or until just firm to touch. Cool on trays for 5 minutes. Transfer to a wire rack to cool completely.

3 Line a baking tray with baking paper. Place a scoop of ice-cream on the base of 1 biscuit and gently spread to the edge. Top with another biscuit. Fill any gaps with extra ice-cream and smooth the side. Transfer to prepared tray. Carefully insert a wooden ice-block stick into the centre of the ice-cream sandwich. Place in freezer to set. Repeat with remaining biscuits and ice-cream. Freeze for 2 hours or until firm.
4 Heat choc melts and copha in a small microwave-safe bowl on High, stirring every 30 seconds, until melted and smooth. Transfer to a bowl wide enough to fit the ice-cream sandwiches. Place the Peppermint Crisp on a plate. Quickly dip 1 ice-cream sandwich in chocolate mixture to coat, allowing excess to drip off, then dip halfway in Peppermint Crisp to coat. Return to lined tray in the freezer. Repeat with remaining ice-cream sandwiches, chocolate mixture and Peppermint Crisp. Freeze for 1 hour or until firm.

top tip

Make choc-orange pops by swapping the ice-cream with chocolate orange ice-cream and replacing the peppermint crisp with chopped jaffas.

“ These worked perfectly. They took a bit of time but it was worth it! Delicious!” *Sande*



creamy chocolate ice-cream with dark chocolate sauce

serves 6 | prep 50 mins (+ cooling & overnight chilling) | cooking 20 mins

600ml pure cream
75g dark chocolate, chopped
30g (¼ cup) cocoa powder, sifted
4 egg yolks

100g (½ cup) caster sugar

chocolate sauce

75g dark chocolate, chopped
125ml (½ cup) pouring cream
2 tbs brown sugar

1 Place cream and chocolate in a small saucepan over low heat. Whisk in cocoa. Cook, stirring constantly, for 5 minutes or until chocolate has melted (do not boil). Remove from heat. Whisk egg yolks and sugar in a heatproof bowl until combined. Pour hot cream mixture over egg yolk mixture, whisking constantly.

2 Return mixture to the saucepan over low heat. Cook, stirring constantly, for 5-7 minutes or until the custard thickens and coats the back of a metal spoon (don't allow to boil). Set aside to cool. Cover. Place in the fridge overnight.

3 For the chocolate sauce, place the chocolate, cream and brown sugar in a saucepan over a low heat. Cook, stirring, for 5 minutes or until smooth. Set aside to cool. Cover. Place in the fridge overnight.

4 Churn custard in an ice-cream machine following manufacturer's directions (takes about 20 minutes). Spoon into an airtight container or loaf pan. Place in freezer.

5 Heat chocolate sauce in a saucepan over low heat until warm. Serve scoops of ice-cream with the chocolate sauce.

nutty choc pizza with fresh berries

makes 1 pizza | prep 15 mins (+ 1 hour proving time) | cooking 15 mins

250g bought fresh pizza dough (see tip)

1 tbs chocolate hazelnut spread

45g Bounty chocolate, broken into large pieces

250g fresh mixed berries (strawberries, halved, raspberries and blueberries)

50g white chocolate, melted

Fresh mint leaves, to garnish

1 Prepare pizza dough following packet directions. Preheat oven to 220°C/200°C fan forced. Grease a pizza tray with oil.

2 Roll out prepared dough to a 22cm circle. Spread with chocolate hazelnut spread. Top with the Bounty and fresh berries. Bake for 15 minutes or until the base is crisp and golden.

3 Drizzle the white chocolate over the pizza. Top with mint leaves.

top tip

We used Picasso fresh pizza dough for this recipe. Fresh pizza dough is available from the chiller section of most supermarkets.

“Delicious, easy recipe. My boys have decided that this is the only ice-cream for them.” *magley*







five-spice flourless chocolate cakes with choc-hazelnut sauce

serves 6 | prep 20 mins | cooking 35 mins

100g dark chocolate, coarsely chopped
 100g butter, chopped
 2 tbs hot water
 1 tbs cocoa powder
 100g (1 cup) hazelnut meal
 140g (2/3 cup) caster sugar
 1 tbs Frangelico hazelnut liqueur
 1/2 tsp Chinese five spice
 2 eggs, separated
 Double cream, to serve
choc-hazelnut sauce
 100g (1/3 cup) chocolate hazelnut spread
 80ml (1/3 cup) thickened cream
 100g dark chocolate, finely chopped

1 Preheat oven to 180°C/160°C fan forced. Grease six 85ml (3/4 cup) dariole moulds or Texas muffin pans and line the bases with baking paper.
2 Combine the chocolate, butter, water and cocoa in a heatproof bowl over a saucepan of simmering water (make sure the bowl doesn't touch the water).

Cook, stirring, for 5 minutes or until mixture is melted and smooth. Remove from heat. Add hazelnut meal, sugar, liqueur, five spice and egg yolks. Stir to combine.
3 Use electric beaters to beat egg whites in a clean, dry bowl until soft peaks form. Add half the egg white to the chocolate mixture. Stir to combine. Gently fold in remaining egg white until just combined. Spoon mixture among prepared moulds. Place on a baking tray. Bake for 25-30 minutes or until a skewer inserted into the centre comes out clean. Set aside for 5 minutes to cool slightly. Turn onto a wire rack to cool completely.
4 Meanwhile, for the sauce, combine the chocolate hazelnut spread, cream and chocolate in a small saucepan over low heat. Cook, stirring, for 5 minutes or until chocolate melts and mixture is smooth.
5 Divide cakes among serving plates and drizzle with the warm sauce. Serve with a dollop of double cream.



top tip

You can store the cooled, cooked cakes in an airtight container in the freezer for up to 3 months.

“The soft goey centre of this molten cake reveals the delicious combination of Chinese five spice and hazelnut.” *Michelle Southan*

chocolate & pear frangipane tart

serves 6 | prep 50 mins (+ chilling & cooling time) | cooking 1 hour 35 mins

3 Williams pears, peeled
750ml (3 cups) red wine
375ml (1 ½ cups) water
215g (1 cup) caster sugar
Whipped cream or chocolate
ice-cream, to serve

pastry

90g unsalted butter, at room temperature
60g (⅓ cup) icing sugar mixture
2 egg yolks
150g (1 cup) plain flour, sifted

filling

100g butter
70g (⅓ cup, firmly packed) brown sugar
2 eggs
1 egg yolk
1 tsp vanilla extract
155g (1 ½ cups) almond meal
1 ½ tbs plain flour
75g dark chocolate, melted, cooled

1 Use a teaspoon to remove the cores from the pears. Place the wine, water and sugar in a medium saucepan over medium-high heat. Bring to the boil.

Add the pears and reduce the heat to medium-low. Simmer for 30 minutes or until the pears are tender. Remove from heat. Set aside to cool.

2 For the pastry, use electric beaters to beat butter and icing sugar until pale and creamy. Add egg yolks and beat until combined. Sift over flour. Stir until dough comes together. Place on a piece of plastic wrap. Form dough into a disc and enclose in plastic wrap. Place in the fridge for 30 minutes or until firm.

3 Roll out the pastry on a lightly floured surface until 3mm thick. Line a 12 x 35cm fluted tart tin, with removable base, with pastry. Trim excess pastry. Place in the fridge for 20 minutes or until pastry is firm.

4 Preheat the oven to 180°C/160°C fan forced. Line the pastry case with baking paper and fill with pastry weights or rice. Bake for 20 minutes or until light golden.

Remove the paper and pastry weights or rice. Set aside to cool slightly.

5 For the filling, use electric beaters to beat the butter and sugar until pale

and creamy. Add eggs, 1 at a time, beating well after each addition. Add the egg yolk and vanilla and beat until combined. Stir in the almond meal and flour until combined. Stir in the melted chocolate. Spread the filling over the base of pastry case.

6 Drain the pears, reserving poaching liquid. Pat pears dry with paper towel. Cut each pear in half lengthways and place the halves, cut-side down, on a chopping board. Leaving 1-2cm uncut at the stem end, use a small sharp knife to thinly slice lengthways. Use your palm to gently flatten pear to create a fan. Gently press each pear fan onto the filling. Bake for 45 minutes or until filling is just set. Set aside to cool.

7 Meanwhile, place the poaching liquid in a medium saucepan over medium heat. Simmer for 20-30 minutes or until syrupy. Brush the syrup over the tart.

8 Divide the tart among serving plates. Serve with cream or ice-cream, drizzled with the remaining syrup.







maltesers tiramisu

serves 4 | prep 20 mins (+ 2-3 hours chilling time)

300ml thickened cream
 250g mascarpone
 60g (¼ cup) caster sugar
 125ml (½ cup) espresso coffee,
 freshly brewed
 2 tbs Kahlúa liqueur
 100g savoiardi, chopped (see tip)
 32 Maltesers
 Cocoa powder, to dust

1 Whisk the cream, mascarpone and sugar in a bowl until soft peaks form.

2 Combine freshly brewed espresso coffee and liqueur in a separate bowl.

3 Divide half the biscuit among four 375ml (1 ½ cup) glasses. Drizzle over half the coffee mixture. Top each with 3 Maltesers. Divide half the mascarpone mixture among glasses. Dust with cocoa.

4 Divide the remaining biscuit, coffee mixture and mascarpone mixture among glasses. Top with remaining Maltesers. Place glasses in the fridge for 2-3 hours to chill. Dust with cocoa.

top tip

Savoiardi are also called sponge finger biscuits. You can find them in delis or the biscuit aisle of most supermarkets.

“ I made this for dessert on Christmas day. It was super simple to prepare. I halved the sugar as I prefer less sweet desserts. I also crushed extra Maltesers and sprinkled them on top. Everyone loved it!” *Eatyourgreens*

choc-cherry tarts

serves 6 | prep 30 mins (+ cooling time) | cooking 15 mins

150g (1 cup) plain flour
80g butter, chilled, chopped
2 tbs cocoa powder
2 tsp caster sugar
1 egg
400ml chocolate-flavoured thick cream
Cocoa powder, to dust
75g Cherry Ripe bar, thinly sliced diagonally

filling

85g (1 cup) desiccated coconut
125ml (½ cup) sweetened condensed milk
65g (½ cup) chopped maraschino or glacé cherries

1 Preheat the oven to 180°C/160°C fan forced. Grease six 2cm-deep, 10cm (top measurement) loose-bottomed fluted flan tins with melted butter.

2 Process the flour, butter, cocoa and sugar in a food processor until mixture

resembles fine breadcrumbs. Add the egg and process until mixture comes together. Turn out onto a work surface. Knead until just smooth.

3 Divide dough evenly into 6 portions. Roll out each portion until 4mm thick. Line tins with pastry, pressing into fluted edges. Trim excess pastry. Place on a baking tray. Line pastry bases with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights. Bake for a further 5 minutes. Set aside to cool completely.

4 For the filling, combine the coconut, condensed milk and cherries in a bowl. Divide among the pastry cases.

5 Use electric beaters to beat the cream in a bowl until firm peaks form. Divide the mixture among the tarts. Dust lightly with cocoa powder and top with the Cherry Ripe slices.

top tip

If you want to make this recipe in less time, use ready-made shortcrust pastry instead of making the chocolate pastry.

“These sweet little tarts were inspired by the iconic Aussie Cherry Ripe bar. Coconut meets chocolate meets cherries, how can you go wrong?” *Michelle Southan*



TRAY

“ This cheesecake is beautiful. It's very easy to make and it freezes well too. My guests thought I had bought them from the shop!” *Amelisa*





triple-layered chocolate cheesecakes

serves 6 | prep 35 mins (+ cooling & overnight chilling) | cooking 45 mins

- 250g pkt Arnott's Choc Ripple biscuits
- 70g butter, melted
- 200g pkt milk chocolate, coarsely chopped
- 3 x 250g pkt cream cheese, at room temperature
- 125ml (½ cup) thickened cream
- 100g (½ cup) caster sugar
- 1 tsp vanilla essence
- 2 eggs, lightly whisked
- 100g Cadbury Dream white chocolate, coarsely chopped
- 300ml ctn double cream, lightly whipped
- Cocoa powder, to dust

- 1** Brush six 6.5cm-deep, 375ml (1 ½ cup) ramekins with melted butter. Line the bases and sides with baking paper, allowing the sides to overhang.
- 2** Process biscuits in a food processor until finely crushed. Add butter and process until well combined. Press the biscuit mixture over the bases of the ramekins. Place in fridge until required.
- 3** Preheat oven to 160°C/140°C fan forced. Place milk chocolate in a heatproof bowl over a saucepan half-filled with simmering water (make sure the bowl doesn't touch the water). Stir until chocolate is melted and smooth. Set aside to cool slightly.
- 4** Use electric beaters to beat the cream cheese, thickened cream, sugar and vanilla in a bowl until smooth. Beat in egg. Divide between 2 bowls. Whisk melted chocolate into 1 bowl. Spoon into ramekins. Bake for 20 minutes or until half-cooked.
- 5** Meanwhile, place white chocolate in a heatproof bowl over saucepan half-filled with simmering water. Stir until melted and smooth. Cool for 5 minutes. Whisk into remaining cream cheese mixture.
- 6** Top cheesecakes with white chocolate mixture. Bake for 20 minutes or until just set. Turn oven off. Leave in the oven, with door ajar, for 1 hour to cool. Cover. Place in fridge for 1 hour to chill. Remove from ramekins. Place on a tray. Cover. Place in fridge for 4 hours or overnight to chill. Top with double cream. Dust with cocoa.



choc a block

serves 6 | prep 20 mins (+ cooling time) | cooking 40 mins

- 265g (1 ¾ cups) self-raising flour, sifted
- 2 tbs cocoa powder, sifted
- 80g (½ cup, lightly packed) brown sugar
- 250ml (1 cup) milk
- 125g butter, melted
- 95g (½ cup) milk chocolate chips, plus extra, to decorate
- 380g can Top 'n' Fill Caramel, stirred
- 40g (¼ cup) roasted salted peanuts, chopped, plus extra, to decorate
- 300ml tub thickened cream, whipped
- White mini marshmallows, to decorate
- sauce**
- 80g (½ cup, lightly packed) brown sugar
- 2 tbs cocoa powder, sifted
- 500ml (2 cups) boiling water

- 1** Preheat the oven to 180°C/160°C fan forced. Combine the flour, cocoa and

- sugar in a bowl. Add the milk and butter. Stir well. Stir in the chocolate chips.
- 2** Spoon half the batter over the base of a 2.5L (10 cup) ovenproof dish. Level with a spatula. Top with the caramel, spreading with spatula. Sprinkle with the peanut. Spoon over the remaining batter. Carefully spread batter evenly, making sure it goes to the edge of the dish.
- 3** For the sauce, combine the sugar, cocoa and boiling water in a heatproof jug. Pour the sauce over the back of a large spoon over the pudding. Bake for 35-40 minutes or until top is just firm. Set aside for 5 minutes to cool slightly. Dollop with the whipped cream and decorate with the mini marshmallows and extra chocolate chips and peanut. Serve immediately.

torta di cioccolato

servings 8 | prep 25 mins (+ cooling & setting time) | cooking 15 mins

100g whole blanched almonds
100g (2/3 cup) blanched hazelnuts
(see tip)
100g (2/3 cup) unsalted pistachio kernels
200g plain butter biscuits or shortbread
2 tbs chopped glacé orange
200g dark chocolate, chopped
2 eggs, plus 2 extra yolks
110g (1/2 cup) caster sugar
150g unsalted butter, melted
Cocoa powder, to dust

1 Preheat oven to 180°C/160°C fan forced. Lightly oil the base of a 23cm springform cake pan. Line with baking paper.

2 Spread nuts on a baking tray and roast for 5-6 minutes or until golden. Transfer to a bowl and set aside to cool.

3 Pulse the nuts in a food processor until they resemble coarse crumbs. Transfer to a bowl. Process the biscuits in food processor until they resemble coarse crumbs.

4 Combine the nuts, biscuits and glacé orange in a bowl. Melt the chocolate in a heatproof bowl set over a pan of gently simmering water (make sure the bowl doesn't touch the water). Cool slightly.

5 Use electric beaters to beat the eggs, extra yolks and sugar for 5-6 minutes or until thick and pale. Slowly add the butter with the mixer running. Beat in the cooled chocolate and fold in the biscuit mixture.

6 Pour into prepared pan. Place in the fridge for 4 hours or until firm. Transfer to a serving plate and dust with cocoa.

top tip

Blanched hazelnuts are available in health food shops. If glacé orange is unavailable, substitute with glacé ginger.

“ This is a fantastic, easy recipe. Young and old thoroughly enjoy it.” *camasawa*







sticky chocolate raisin puddings

serves 4 | prep 25 mins (+ soaking & cooling time) | cooking 20 mins

95g (½ cup) raisins, chopped
 2 tbs dark rum, warmed
 75g dark chocolate, chopped
 125g butter, chopped
 2 eggs
 55g (¼ cup, firmly packed) brown sugar
 50g (⅓ cup) plain flour
 40g (¼ cup) self-raising flour
 1 tbs cocoa powder
 Double cream, to serve
chocolate sauce
 100g dark chocolate, chopped
 80ml (⅓ cup) thickened cream

1 Preheat the oven to 200°C/180°C fan forced. Grease four of six 180ml (¾ cup) texas muffin pans. Combine the raisins and warm rum in a small bowl. Set aside for 15 minutes to soak.

2 Meanwhile, combine the chocolate and butter in a small saucepan over low heat. Stir for 2-3 minutes or until melted and smooth. Remove from heat.
3 Use electric beaters to beat eggs and sugar for 3-4 minutes or until thick and creamy. Beat in the warm chocolate mixture. Fold in raisin mixture. Sift over the flours and cocoa. Fold to combine. Spoon the mixture into prepared pans. Bake for 15 minutes or until puddings have risen but are still slightly soft in the centre. Stand in pans for 5 minutes. Turn puddings out onto serving plates.
4 For the chocolate sauce, combine the chocolate and cream in a small saucepan over low heat. Stir for 3-4 minutes or until melted and smooth. Drizzle puddings with sauce and serve with double cream.

top tip

Freeze puddings and sauce in separate airtight containers for up to 2 months. Thaw overnight. Heat sauce in microwave on Medium for 1 minute. Heat individual puddings on High for 15 seconds.

“ I love rum and raisin as a flavour combo, but if you're not a fan of rum, or just looking for a child-friendly alternative, swap with pomegranate, berry or orange juice.” *Michelle Southan*



brownies & slices

Afternoon tea and school fetes are sorted with this choc-a-block choice of velvety brownies, easy-mix slices and silky sweet fudge. It all starts with one winning ingredient.

choc top caramel slice

makes 15 | prep 30 mins (+ 7 hours 20 mins chilling, cooling & setting time) | cooking 30 mins

175g plain chocolate biscuits
70g unsalted butter, melted
150g dark chocolate melts, melted
400g milk chocolate, finely chopped
60ml (¼ cup) vegetable oil
white chocolate fudge
500g white chocolate melts
80g unsalted butter, chopped
395g can sweetened condensed milk
1 tsp vanilla extract
150g (1 cup) roasted peanuts,
coarsely chopped

caramel

250ml (1 cup) double cream
315g (1 ½ cups) caster sugar
185ml (¾ cup) water
1 tbs liquid glucose
125g unsalted butter, chopped

1 Line base and sides of a 20 x 30cm (base measurement) slice pan with baking paper. Process the biscuits in a food processor until finely crushed. Add the butter and process until well combined. Transfer to prepared pan. Use a straight-sided glass to spread and press the mixture firmly over base. Place in fridge for 30 minutes to chill.
2 Spread melted dark chocolate over biscuit base. Place in fridge to chill.
3 For the fudge, place white chocolate in a heatproof bowl. Melt the butter in a small saucepan over low heat. Add

the condensed milk and cook, stirring constantly, for 2-3 minutes or until the mixture is hot (see tip). Pour mixture over the white chocolate. Add vanilla and stir gently until chocolate melts. Stir in the peanuts. Pour over the base. Place in fridge for 2-3 hours or until firm.

4 For the caramel, heat the cream in a saucepan over medium heat until almost to the boil. Stir the sugar, water and glucose in a separate saucepan over low heat for 5 minutes or until the sugar dissolves. Increase heat to high. Bring to the boil. Boil, without stirring, brushing down side of pan occasionally with a wet pastry brush, for 12-15 minutes or until golden. Remove caramel from the heat.

5 Carefully stir cream into the caramel. Return mixture to medium heat, and cook, stirring constantly, for 1-2 minutes or until smooth. Set aside for 30 minutes to cool slightly. Stir in butter until melted and well combined. Pour over the fudge. Place in the fridge for 3 hours or until firm.

6 Place the milk chocolate and oil in a small microwave-safe bowl. Cook, stirring every 30 seconds, on High for 1 ½ minutes or until smooth. Spread evenly over the caramel to cover. Place the slice in the fridge for 20 minutes to set. Remove from the pan and use a hot sharp knife to cut into fingers. The caramel will become gooey on sitting.

top tip

When making fudge, be careful not to burn the mixture after adding condensed milk, as it can easily catch on the base of the pan.

“ An absolute favourite! No caramel slice will beat it!” *jessclare23*







rich beetroot & choc brownies

makes 20 | prep 15 mins (+ cooling time) | cooking 35 mins

200g beetroot, peeled, coarsely chopped
 175g butter, coarsely chopped
 255g (1 ¼ cups, firmly packed) brown sugar
 200g dark chocolate (70% cocoa),
 coarsely chopped
 3 eggs, lightly whisked
 75g (½ cup) plain flour
 35g (⅓ cup) cocoa powder
 ¼ tsp ground nutmeg
 ¼ tsp ground cinnamon
 100g (1 cup) walnuts, coarsely chopped
 Icing sugar, to dust

1 Preheat the oven to 180°C/160°C fan forced. Grease a 20cm-square cake pan

and line with baking paper, allowing the sides to overhang. Process beetroot in a food processor until finely chopped.

2 Place the beetroot, butter, sugar and chocolate in a saucepan over medium-low heat. Stir for 5 minutes or until chocolate is melted. Transfer to a bowl. Stir in egg.

3 Combine the flour, cocoa powder, nutmeg and cinnamon in a bowl. Sift the flour mixture over the chocolate mixture and stir to combine. Stir in the walnut. Pour into prepared pan.

4 Bake for 30 minutes or until the centre is just firm. Cool in pan. Cut into squares and dust with icing sugar.

top tip

Serve these brownies warm in bowls with fresh berries and vanilla ice-cream.

“There couldn’t be a better match than dark bittersweet chocolate and earthy beets. The walnuts add extra crunch.”
Michelle Southan



gooey chocolate coconut brownies

makes 15 | prep 20 mins (+ cooling & setting time) | cooking 50 mins

- 150g butter, chopped
- 220g brown sugar
- 200g dark chocolate (70% cocoa), chopped
- 1 tbs Malibu liqueur
- 4 eggs
- 75g (½ cup) plain flour
- 35g (⅓ cup) dark cocoa powder
- 2 tbs desiccated coconut
- 195g (3 cups) shredded coconut
- 395g can sweetened condensed milk
- 80g dark chocolate, melted, to drizzle

- 1** Preheat the oven to 180°C/160°C fan forced. Grease the base and sides of a 16 x 26cm slice pan and line with baking paper, allowing the sides to overhang.
- 2** Place butter, sugar, dark chocolate and Malibu in a saucepan over medium-low heat. Cook, stirring, for 5 minutes or until melted. Transfer to a bowl. Lightly whisk 3 of the eggs in a jug. Add to the chocolate mixture. Stir to combine.
- 3** Sift flour and cocoa over the chocolate mixture. Add desiccated coconut. Stir to combine. Pour into prepared pan. Bake for 20 minutes. Set aside for 15 minutes to cool.
- 4** Combine shredded coconut, condensed milk and remaining egg in a bowl. Spoon over the brownies. Use a palette knife to smooth the surface. Bake for a further 20-25 minutes or until golden and firm. Cool in pan completely. Cut into squares. Drizzle with chocolate. Set aside to set.

rocky road brownie slice

makes 15 | prep 30 mins (+ cooling & setting time) | cooking 25 mins

- 75g (½ cup) plain flour
- 30g (¼ cup) cocoa powder
- 155g (¾ cup) caster sugar
- 2 eggs
- 125g butter, melted
- 150g pink and white marshmallows, halved
- 50g slivered almonds
- 100g salted pistachio kernels
- 50g banana lollies, coarsely chopped
- 45g (¾ cup) Kellogg's Coco Pops
- 100g glacé cherries, halved
- 25g (⅓ cup) shredded coconut
- 200g milk chocolate, melted
- 100g dark chocolate (70% cocoa), melted

- 1** Preheat oven to 180°C/160°C fan forced. Brush a 20 x 30cm slab pan with melted butter. Line base and 2 long sides with baking paper, allowing sides to overhang.
- 2** Sift the flour and cocoa powder into a bowl. Stir in sugar. Make a well in the centre. Add the eggs and butter. Stir to combine. Pour the mixture into the prepared pan. Bake for 20-25 minutes. Set aside in the pan to cool completely.
- 3** Combine the marshmallow, almonds, pistachios, banana lollies, Coco Pops, cherry and coconut in a bowl. Stir in the chocolates. Spoon over cake. Tap pan on bench to settle mixture. Set aside to set completely. Cut into squares.

“YUM!! For the rocky road I used marshmallows, Coco Pops, coconut, chocolate and chopped Oreo biscuits, due to nut allergies. I'm not a huge chocolate fan but this slice was so mooorish.” *Mel-York*

top tip
To easily cut these oh-so-gooey coconut brownies, dip a sharp knife into a jug of hot water, then wipe dry just before slicing.



“Fantastic slice, it was gobbled down in minutes! You do need a whole bag of marshmallows and a whole block of chocolate to get an even coverage but well worth it.” *aloe*





wagon wheel slice

makes 12 pieces | prep 20 mins (+ cooling time) | cooking 25 mins

70g (1/3 cup) caster sugar
235g butter, softened
225g (1 1/2 cups) plain flour
50g (1/3 cup) self-raising flour
160g (1/2 cup) raspberry jam
145g white marshmallows, halved
185g dark chocolate, broken into pieces

1 Preheat the oven to 180°C/160°C fan forced. Grease a 3cm-deep, 16 x 26cm (base measurement) slice pan. Line the base and sides with baking paper, allowing sides to overhang.

2 Use electric beaters to beat 185g of the butter and the sugar in a large bowl until pale and creamy. Sift the flours over the butter mixture and stir until the dough comes together. Press the mixture into the prepared pan and bake for 20 minutes or until golden.

3 Spread warm base with jam. Cover with the marshmallow, cut-side down. Bake for 2 minutes. Remove from oven. Press on marshmallow to level surface. Cool in tin.

4 Combine the chocolate and remaining butter in a small saucepan over low heat. Cook, stirring, for 2-3 minutes or until melted. Pour over the marshmallow and tap the base of the pan on a bench to level the surface. Place in the fridge for 2 hours or until set. Stand at room temperature for 5 minutes before cutting the slice into pieces.



hedgehog cake

makes 18 pieces | prep 20 mins (+ 3 hours setting time) | cooking 10 mins

200g Arnott's Marie biscuits
200g walnuts, coarsely chopped
125g butter
215g (1 cup) caster sugar
1 egg, lightly whisked
1 tbs cocoa powder
1 tsp vanilla extract
chocolate icing
300g (2 cups) pure icing sugar, sifted
50g (1/2 cup) cocoa powder
60ml (1/4 cup) hot water

1 Line a 16 x 26cm (base measurement) slice pan with baking paper, allowing the sides to overhang. Place the biscuits in a large sealable plastic bag. Use a rolling pin to pound until well crushed (about 1cm pieces). Transfer to a bowl. Stir in walnut.

2 Heat butter and sugar in a saucepan over low heat, stirring for 5 minutes or until the mixture is well combined and smooth. Remove from the heat. Stir in the egg until well combined, then stir in cocoa and vanilla.

3 Pour chocolate mixture over biscuit mixture and stir until well combined. Spoon into prepared pan. Use the back of a spoon to press firmly into the pan. Place in fridge for 2 hours or until firm.
4 For the icing, stir icing sugar, cocoa and hot water in a small saucepan over low heat until melted. Cook, stirring constantly for 2 minutes or until glossy. Quickly pour icing over the slice to cover. Place in fridge for 1 hour to set. Cut the slice into squares or rectangles.

top tip

For a colourful variation, reduce the quantity of walnuts to 100g and add 100g of hundreds and thousands.

cookies & cream fudge

makes 25 pieces | **prep** 20 mins (+ cooling & setting time) | **cooking** 35 mins

645g (3 cups) caster sugar
100g dark chocolate, finely chopped
375ml (1 ½ cups) pouring cream
60ml (¼ cup) glucose syrup
Pinch of salt
30g butter, chopped
100g Mini Oreo biscuits
60g Mini Oreo biscuits, halved, to decorate

1 Grease a 20cm square cake pan and line with baking paper. Grease a sugar thermometer with butter to stop mixture sticking – you will need to wash and grease it as you go. Place sugar, chocolate, cream, glucose syrup and salt in a saucepan.

2 Stir over low heat, brushing down the side occasionally with a wet pastry brush, for 15 minutes or until the sugar dissolves completely (see tip, opposite page).

3 Bring to boil, without stirring. Continue to boil the mixture, without stirring, for 15–20 minutes or until the thermometer reaches 116°C (soft ball stage).

4 Place butter in a stainless steel bowl on a wire rack. Pour over mixture – don't scrape the side of the saucepan in case any sugar crystals remain, and don't stir. Set aside for 1 hour 45 minutes to 2 hours or until mixture cools to 40°C.

5 Stir with a wooden spoon in a lifting and folding motion (it will be slippery and jelly-like at first) for 3–4 minutes or until very thick, firm and well combined, and mixture reluctantly falls when spoon is lifted. Stir in 100g Mini Oreo biscuits.

6 Pour into prepared pan and smooth the surface. Press halved Oreo biscuits into top. Set aside at room temperature for 8 hours or until firm. Chill for 1 hour, then use a hot, dry knife to cut fudge into even pieces.

jaffa almond fudge

makes 25 pieces | **prep** 20 mins (+ cooling & setting time) | **cooking** 35 mins

645g (3 cups) caster sugar
100g Lindt Excellence Orange Intense Dark, finely chopped
375ml (1 ½ cups) pouring cream
60ml (¼ cup) glucose syrup
Pinch of salt
30g butter, chopped
50g (½ cup) raw sliced almonds

1 Grease a 20cm square cake pan and line with baking paper. Grease a sugar thermometer with butter to stop mixture sticking – you will need to wash and grease it as you go. Place sugar, chocolate, cream, glucose syrup and salt in a saucepan.

2 Stir over low heat, brushing down the side occasionally with a wet pastry brush, for 15 minutes or until the sugar dissolves completely (see tip, opposite page).

3 Bring to boil, without stirring. Continue to boil the mixture, without stirring, for 15–20 minutes or until the thermometer reaches 116°C (soft ball stage).

4 Place butter in a stainless steel bowl on a wire rack. Pour over mixture – don't scrape the side of the saucepan in case any sugar crystals remain, and don't stir. Set aside for 1 hour 45 minutes to 2 hours or until mixture cools to 40°C.

5 Stir with a wooden spoon in a lifting and folding motion (it will be slippery and jelly-like at first) for 3–4 minutes or until very thick, firm and well combined, and the mixture reluctantly falls when the spoon is lifted.

6 Pour into prepared pan and smooth the surface. Press the sliced almonds into top. Set aside at room temperature for 8 hours or until firm. Chill for 1 hour, then use a hot, dry knife to cut fudge into even pieces.

rocky road fudge

makes 25 pieces | **prep** 20 mins (+ cooling & setting time) | **cooking** 35 mins

645g (3 cups) caster sugar
100g dark chocolate, finely chopped
375ml (1 ½ cups) pouring cream
60ml (¼ cup) glucose syrup
Pinch of salt
30g butter, chopped
150g (1 cup) mini marshmallows
50g (½ cup) salted peanuts, chopped
50g white chocolate melts
50g dark chocolate melts

1 Grease a 20cm square cake pan and line with baking paper. Grease a sugar thermometer with butter to stop mixture sticking – you will need to wash and grease it as you go. Place sugar, chocolate, cream, glucose syrup and salt in a saucepan.

2 Stir over low heat, brushing down the side occasionally with a wet pastry brush, for 15 minutes or until the sugar dissolves completely (see tip, opposite page).

3 Bring to boil, without stirring. Continue to boil the mixture, without stirring, for 15–20 minutes or until the thermometer reaches 116°C (soft ball stage).

4 Place butter in a stainless steel bowl on a wire rack. Pour over mixture – don't scrape the side of the saucepan in case any sugar crystals remain, and don't stir. Set aside for 1 hour 45 minutes to 2 hours or until mixture cools to 40°C.

5 Stir with a wooden spoon in a lifting and folding motion (it will be slippery and jelly-like at first) for 3–4 minutes or until very thick, firm and well combined, and the mixture reluctantly falls when the spoon is lifted. Add mini marshmallows and peanuts to the fudge mixture.

6 Pour into prepared pan and smooth the surface. Melt white chocolate melts. Drizzle over the top. Repeat with dark chocolate melts. Set aside at room temperature for 8 hours or until firm. Chill for 1 hour, then use a hot, dry knife to cut fudge into even pieces.



top tip

Make sure the sugar fully dissolves when making fudge, as undissolved sugar will cause the fudge to crystallise, giving it a grainy texture.





choc-pretzel & peanut butter slice

makes 35 pieces | prep 20 mins (+ 3 ½ hours chilling time)

165g butter, at room temperature
 2 pkt Oreo Classic biscuits
 2 cups (520g) crunchy peanut butter
 210g (1 ½ cups) icing sugar mixture
 60ml (¼ cup) milk
 2 pkt (100g each) dark chocolate,
 finely chopped
 2 tsp vegetable oil
 110g bag choc-coated pretzels

1 Grease a 20cm (base measurement) square cake pan. Line with baking paper.
2 Melt 125g butter. Process biscuits in a food processor until finely crushed. Add the melted butter. Process until well

combined. Spread biscuit mixture firmly over base of prepared pan. Place in the fridge for 30 minutes or until firm.

3 Use electric beaters to beat peanut butter, icing sugar, milk and remaining 40g butter until well combined (mixture will look crumbly). Use the back of a spoon to press firmly over biscuit base. Place in fridge for 2 hours or until firm.

4 Place chocolate and oil in a heatproof bowl. Microwave on Medium, stirring occasionally, until the chocolate melts. Spread over peanut butter mixture. Place pretzels on top (see tip). Place in fridge for 1 hour to set. Cut slab into small pieces.

top tip

Align the pretzels neatly across the top of the slice and use them as a guide when you're cutting the slab into pieces.

“There’s almost no cooking required for this rich and nutty chocolate treat. It’s super easy and tastes amazing.” *Michelle Southan*



maple-roasted pecan brownies

makes 12 | prep 20 mins (+ cooling time) | cooking 45 mins

90g (2/3 cup) pecans
 1 tbs maple syrup
 150g butter, chopped
 200g dark chocolate, coarsely chopped
 300g (1 1/2 cups, firmly packed) brown sugar
 3 eggs, lightly whisked
 1 tsp vanilla extract
 150g (1 cup) plain flour
 30g (1/4 cup) cocoa powder
 Double cream, to serve

top tip

Instead of the maple-roasted pecans, fold through 1/2 cup of chopped white chocolate for a triple-choc treat.

- 1** Preheat the oven to 180°C/160°C fan forced. Line a baking tray with baking paper. Place pecans on prepared tray. Drizzle with maple syrup and bake, stirring halfway through cooking time, for 10 minutes. Set aside to cool.
- 2** Line a 3cm-deep, 19 x 29cm (base measurement) slice pan with baking paper, allowing the sides to overhang.
- 3** Place the butter and chocolate in a small saucepan over low heat. Cook, stirring, for 10 minutes or until melted and smooth. Set aside for 10 minutes. Stir in the sugar, egg and vanilla. Sift the flour and cocoa powder over the chocolate mixture and stir to combine.
- 4** Pour mixture into prepared pan. Top with pecans and bake for 25 minutes or until just set. Set aside to cool before cutting into pieces. Serve with cream.

choc chip cara-mallow slice

makes 15 pieces | prep 15 mins (+ cooling time) | cooking 30 mins

125g unsalted butter
 100g (1/2 cup) caster sugar
 2 eggs
 150g (1 cup) plain flour
 130g (2/3 cup) choc bits
 380g can Nestlé Top 'n' Fill Caramel
 500g white marshmallows
 100g dark chocolate, melted

1 Preheat the oven to 180°C/160°C fan forced. Grease and line a 20 x 30cm (base measurement) pan, allowing the sides to overhang.

2 Use electric beaters to beat the butter and sugar until pale and creamy. Beat in the eggs, 1 at a time. Fold in flour and choc bits. Press mixture into prepared pan. Bake for 15-20 minutes or until golden. Set aside to cool for 10 minutes.

3 Spread Top 'n' Fill over cooked base. Arrange marshmallows on top. Bake for 5-10 minutes or until marshmallows are softened slightly. Set aside for 20 minutes to cool slightly. Drizzle with the melted chocolate. Set aside to cool completely in the pan. Cut into pieces.

top tip

Give this slice a fruity flavour by swapping the Top 'n' Fill for raspberry jam, then top with pink marshmallows.

“ This is a great recipe. I’ve made it multiple times, and it’s very fast. It also works beautifully (you can’t tell the difference!) with gluten-free flour. I’ve made it both ways as my sister is coeliac.” *kizmetkitten*







cheesecake brownies

makes 18 | prep 15 mins (+ cooling time) | cooking 55 mins

150g dark cooking chocolate,
coarsely chopped
100g butter, chopped
3 eggs
75g (½ cup) plain flour
215g (1 cup) caster sugar
2 tbs cocoa powder
250g pkt cream cheese, at room
temperature
65g (¼ cup) sour cream

1 Preheat the oven to 160°C/140°C fan forced. Brush a 16 x 26cm (base measurement) slab pan with melted butter. Line with baking paper, allowing the sides to overhang.
2 Place the chocolate and butter in a heatproof bowl over a saucepan half-filled with simmering water (make

sure the bowl doesn't touch the water). Use a metal spoon to stir until chocolate melts and the mixture is smooth. Set aside for 5 minutes to cool slightly. Add 2 of the eggs and whisk to combine.
3 Combine flour and 100g (½ cup) sugar in a large bowl. Sift in cocoa. Stir in the chocolate mixture until just combined.
4 Use electric beaters to beat the cream cheese, sour cream and remaining sugar in a bowl until smooth. Add the remaining egg and beat until just combined (see tip).
5 Spoon chocolate and cream cheese mixtures alternately into the prepared pan. Use a skewer to create a swirled effect. Bake for 50 minutes or until crumbs cling to a skewer inserted into the centre of the slab. Set aside in pan for 3 hours to cool. Cut into squares.

top tip

Make sure you don't overbeat the cream cheese mixture as this may cause the slab to crack when you cut it into squares.

“Lovely recipe, easy and tasty. Great for when you need to take a plate to share.”
Cspeedyadd



MADE IN ENGLAND
OVENEY

cakes & tarts

Whether it's for a special occasion or just for cake's sake, you'll love this selection of the best chocolate-laced baked goods that have stood the test of time, and cooking.

favourite chocolate cake

serves 10 | prep 30 mins (+ cooling & chilling time) | cooking 1 hour 30 mins

200g dark chocolate (70% cocoa),
chopped
250g butter, chopped
75g (½ cup) self-raising flour
75g (½ cup) plain flour
¼ tsp bicarbonate of soda
330g (1 ½ cups) raw caster sugar
50g (½ cup) cocoa powder, plus extra,
to dust
3 eggs
180ml (¾ cup) buttermilk
Chocolate curls, to decorate (optional)
chocolate ganache
300g dark chocolate (70% cocoa),
chopped
180ml (¾ cup) thickened cream

1 Preheat the oven to 180°C/160°C fan forced. Grease a 6cm-deep, 20cm (base measurement) round cake pan. Line the base and side with baking paper.

2 Place chocolate and butter in a small saucepan over low heat. Cook, stirring, for 10 minutes or until the chocolate has melted. Set aside to cool.

3 Place the flours, bicarb, sugar and sifted cocoa powder in a large bowl. Stir to combine. Whisk the eggs and buttermilk in a jug. Stir the buttermilk mixture, then the melted chocolate, into the flour mixture. Pour into prepared pan. Bake for 1 hour 20 minutes or until a skewer inserted into the centre comes out clean. Cool the cake in the pan for 15 minutes. Transfer to a wire rack to cool completely.

4 Meanwhile, for the ganache, place chocolate and cream in a saucepan over low heat. Cook, stirring, for 3-4 minutes or until smooth. Transfer to a bowl. Cover and place in the fridge for 30 minutes or until a spreadable consistency.

5 Cut the cake in half horizontally. Place the base of the cake on a serving plate. Spread over half the ganache. Sandwich with the cake top. Spread the top and side of cake with the remaining ganache. Top with the chocolate curls, if using. Set aside for 10 minutes or until the ganache sets slightly. Dust with the extra cocoa powder.

top tips

You can freeze this cake in an airtight container for up to 2 months. Thaw at room temperature. For a sweeter ganache, substitute dark chocolate with milk or white chocolate.

“ I can’t even count how many times I have made this cake. I’ve even made it into cupcakes. It’s a never-fail recipe for me - always turns out moist and delicious!” *Laurenwilly*







white chocolate truffle cake

serves 10 | prep 40 mins (+ chilling & cooling time) | cooking 40 mins

200g salted butter, at room temperature

250g caster sugar

½ tsp vanilla extract

2 eggs

250g (1 ⅔ cups) self-raising flour, sifted

205ml milk

135g white chocolate, melted

truffles

125ml (½ cup) thickened cream

140g white chocolate, chopped,

plus extra, grated, to decorate

1 tsp Grand Marnier or other orange

liqueur (optional)

ganache

375ml (1 ½ cups) thickened cream

625g white chocolate, chopped

1 For the truffles, heat the cream in a saucepan over medium-low heat until almost boiling. Place chocolate in a heatproof bowl and pour over hot cream, stirring until smooth. Stir in the liqueur, if using. Place in the fridge for 6-8 hours or until firm enough to roll. Use 2 teaspoons or your hands to roll the truffle mixture into about eight 2cm balls, then roll in grated chocolate. Store in the fridge until required (see tip).

2 For the ganache, heat the cream over medium-low heat, stirring, until nearly boiling. Place chocolate in a heatproof bowl and pour over hot cream, stirring until smooth. Place in the fridge for 6-8 hours or until thickened.

3 Preheat the oven to 160°C/140°C fan forced. Grease the base and sides of three 20cm springform cake pans, and line with baking paper.

4 Use electric beaters to beat butter and sugar until pale and creamy. Add vanilla, then the eggs, 1 at a time, beating well after each addition. Mix in one-third of the flour, then half the milk. Repeat. Beat in remaining flour. Gently beat in melted chocolate.

5 Divide evenly among pans. Bake for 25-30 minutes until firm to touch and a skewer inserted in the centre comes out clean. (Rotate pans halfway through cooking time to ensure even baking.) Cool in pans for 5-10 minutes. Transfer to wire racks. Remove paper. Cool completely.

6 Spread 2 cakes with ganache, reserving three-quarters to decorate. Sandwich the cakes together to form 3 layers. Cover top and sides of layered cake with remaining ganache. Decorate with truffles.

top tip

Get ahead by making the truffles up to 2 days ahead and storing them in an airtight container in the fridge.

“Easy to make, looked fab and got loads of compliments.” *Ashlea R*

bourbon chocolate cake

serves 8 | prep 30 mins (+ cooling time) | cooking 1 hour 5 mins

200g pkt dark cooking chocolate,
coarsely chopped
125g unsalted butter
5 eggs, separated
120g (2/3 cup, lightly packed) brown sugar
2 tsp vanilla essence
125g almond meal
180ml (2/3 cup) bourbon whiskey
100g (1/2 cup) caster sugar
45g butter
185ml (3/4 cup) thickened cream
100g dark cooking chocolate, extra,
coarsely chopped
Double cream, to serve

1 Preheat the oven to 180°C/160°C fan forced. Brush a 23cm (base measurement) springform pan with melted butter. Line the base with baking paper.

2 Stir the chocolate and unsalted butter in a heatproof bowl over a saucepan half-filled with simmering water until melted and smooth. Set aside to cool.

3 Use electric beaters to beat the egg yolks and brown sugar in a large bowl

for 3 minutes or until thick and creamy. Beat in vanilla. Fold in the chocolate mixture, almond meal and 1 tbs of the bourbon. Beat egg whites in a clean, dry bowl until soft peaks form. Fold one-third of the egg white into the chocolate mixture. Fold in the remaining egg white.

4 Spread over base of the prepared pan. Bake for 45-55 minutes or until a skewer inserted into the centre comes out almost clean. Set aside in the pan to cool.

5 Meanwhile, place the caster sugar in a saucepan over medium heat, swirling pan, for 5-10 minutes or until golden and sugar dissolves. Set aside to cool slightly. Add the butter, cream and remaining bourbon to the saucepan. Cook over low heat for 5-10 minutes or until the mixture is smooth. Remove from heat. Add the extra chocolate. Place the mixture over low heat and whisk until smooth. Set aside to cool slightly.

6 Cut the cake into wedges. Serve with a dollop of cream and drizzled with the chocolate sauce.

top tip

For a kiss of cherry flavour, use Jim Beam's Black Cherry Bourbon in the recipe and top the cake with cherries.

“Sooooooo good. Made it for a dinner party when I needed a gluten-free dessert, but whether you can or can't have gluten, it's a winner. Everyone will be asking you for seconds.” *ktknowowladd*







chocolate brownie fudge cake

serves 10 | prep 15 mins (+ cooling time) | cooking 1 hour 5 mins

125g butter, chopped
 300g dark chocolate, chopped
 270g (1 ¼ cups) caster sugar
 115g (¾ cup) plain flour, sifted
 30g (¼ cup) cocoa powder, sifted
 60g (½ cup) chopped walnuts
 3 eggs
 Cocoa powder, to dust

1 Preheat the oven to 170°C/150°C fan forced. Grease a 6cm-deep, 20cm (base measurement) round springform pan. Line base and side with baking paper.

2 Place butter and 200g of the chocolate in a large heatproof bowl. Pour water into

a saucepan until one-third full. Bring to the boil over high heat. Reduce heat to low. Place bowl over saucepan (don't let bowl touch water). Use a metal spoon to stir mixture for 3 minutes or until smooth and combined. Set aside to cool slightly.

3 Combine the sugar, flour, cocoa, 2 tbs of the walnut and two-thirds of the remaining chocolate in a large bowl. Add the butter mixture and eggs. Stir to combine. Pour into prepared pan. Sprinkle with remaining walnut and chocolate. Bake for 1 hour or until a skewer inserted in centre comes out with crumbs clinging. Cool completely in pan. Dust with cocoa.

top tips

This brownie fudge cake is equally delicious made with chopped hazelnuts instead of the walnuts. If desired, warm a slice in the microwave for about 30 seconds.

“OMG! This was awesome! Easy to make, perfect! Made it this afternoon ahead of visitors tomorrow night... had to sample it, not sure that it will last til then!” *nataliecrafts*

choc-orange cake with burnt white chocolate ganache

serves 10-12 | prep 45 mins (+ 1 hour 15 mins cooling, overnight chilling & 30 mins standing time) | cooking 1 hour 30 mins

250g unsalted butter, at room temperature
 250g raw caster sugar
 115g (½ cup) orange marmalade
 4 eggs
 140g dark chocolate (70% cocoa), melted, cooled
 340g (2 ¼ cups) self-raising flour
 50g (½ cup) dark cocoa powder
 Pinch of salt
 1 ½ tsp finely grated orange rind
 125ml (½ cup) fresh orange juice
 150g sour cream
 2 tsp Grand Marnier liqueur
 Extra dark chocolate, melted, cooled, to drizzle (optional)
burnt white chocolate ganache
 500g Lindt white chocolate, chopped
 500ml thickened cream
 Large pinch of sea salt

1 For the ganache, preheat the oven to 150°C/130°C fan forced. Line a baking tray with baking paper. Spread chocolate over the prepared tray. Bake, stirring with a dry metal spoon every 10 minutes, for 30 minutes or until dark golden and aromatic (chocolate will seize). Bring cream just to the boil over medium heat. Remove from heat. Whisk in chocolate until melted and smooth. Pour through a sieve into a heatproof bowl. Discard any chocolate lumps remaining in sieve. Stir in salt. Cool, stirring occasionally, for 1 hour. Place in fridge for 8 hours or overnight until thick and spreadable.

2 Preheat the oven to 180°C/160°C fan forced. Grease the base and sides

of 2 round 20cm (base measurement) cake pans and line with baking paper.

3 Use electric beaters to beat the butter, sugar and marmalade in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition. Add the cooled dark chocolate and beat until just combined.

4 Sift flour, cocoa and salt into a large bowl. Add the orange rind, 50ml of the orange juice, half the sour cream and half the flour mixture to the butter mixture and beat on low speed until just combined. Repeat with remaining sour cream, flour mixture, and another 50ml of the orange juice until just combined. Divide between prepared pans. Smooth the surface. Bake for 50 minutes or until a skewer inserted into the centre comes out clean. Cool in pans for 15 minutes. Transfer to a wire rack to cool completely.

5 Remove ganache from the fridge and stand for 20-30 minutes or until softened slightly. Use a balloon whisk to gently mix until thick and spreadable. Cut each cake horizontally into 2 layers. Combine the liqueur and remaining orange juice in a small bowl. Brush the top of each cake slice with the liqueur mixture. Place 1 cake base on a platter. Spread with one-quarter of the ganache. Continue layering with the remaining cake and ganache, finishing with a top cake layer.

6 Spoon remaining ganache into a piping bag fitted with a large star nozzle. Pipe peaks over the top of the cake. Drizzle with extra dark chocolate, if using.

top tip

It's best to use a good-quality white chocolate with a higher cocoa butter content, such as Lindt, for the ganache. Try the warm ganache drizzled over ice-cream for a tasty topping.







brazo de gitano chocolate roulade

serves 8 | prep 15 mins (+ cooling & chilling time) | cooking 15 mins

200g dark chocolate, chopped
 60ml (¼ cup) freshly brewed espresso
 6 eggs, at room temperature, separated
 100g (½ cup) caster sugar
 185ml (¾ cup) thickened cream
 1 tbs sweet sherry
 2 tbs cocoa powder, plus extra, to serve

- 1 Preheat the oven to 180°C/160°C fan forced. Lightly grease a 24 x 30cm Swiss roll pan with butter. Line with baking paper, allowing the sides to overhang.
- 2 Combine the chocolate and coffee in a small heatproof bowl over a saucepan of simmering water. Use a metal spoon to stir until the chocolate melts and mixture is smooth. Remove from heat.
- 3 Use electric beaters to beat the egg yolks and sugar in a large bowl until thick and pale. Add the chocolate mixture and use a large metal spoon to gently fold until just combined.
- 4 Use electric beaters to whisk the egg whites in a clean, dry bowl until soft peaks form. Add the egg white to the

chocolate mixture and gently fold until just combined. Pour into the prepared pan and smooth the surface. Bake for 15 minutes or until the cake springs back when gently touched in the middle. Turn oven off and leave the door slightly ajar. Leave in the oven for 10 minutes to cool slightly. Remove from oven. Cover with a piece of baking paper and a damp tea towel. Turn onto baking paper and set aside for 30 minutes to cool.

- 5 Use electric beaters to whisk the cream and sherry together until firm peaks form.
- 6 Place a large sheet of baking paper on a clean surface and dust with the cocoa powder. Transfer the roulade to the baking paper. Spread the cream mixture over the roulade.
- 7 Starting with a short side closest to you, use the baking paper as a guide to firmly roll up roulade. Wrap the baking paper around the roulade and place, seam-side down, on a tray. Place in the fridge for 1 hour to chill before removing baking paper. Dust with the extra cocoa powder.

top tip

For a delicious choc-caramel twist, spread the roulade with some dulce de leche before spreading on the cream.

“The decadent layers of flavour really feature in this roulade. The roll is rich without being overly sweet and has a soft velvety texture. It’s a luxurious twist on plain old Swiss roll.” *sasunlight*



orange & chocolate ricotta tart

serves 10 | prep 30 (+ resting & chilling time)
cooking 1 hour

60g (1/3 cup) blanched almonds, toasted
40g (1/4 cup) sesame seeds, toasted
190g (1 1/4 cups) plain flour
125g butter, chilled, chopped
55g (1/4 cup) caster sugar
2 eggs
1/2 tsp vanilla extract
1 tbs demerara sugar
ricotta filling
500g fresh ricotta
100g (1/2 cup) caster sugar
2 eggs
100g dark chocolate (70% cocoa), finely chopped
2 tsp finely grated orange rind
2 tbs pine nuts, toasted, chopped
1/2 tsp ground cinnamon

1 Process almonds and seeds in a food processor until finely chopped. Add flour, butter and caster sugar and process until mixture resembles fine breadcrumbs. Add vanilla and 1 egg. Process until dough just starts to come together. Turn onto a floured surface. Knead lightly until just smooth. Shape into a disc. Cover with plastic wrap. Place in fridge for 4-6 hours to rest.

2 Meanwhile, for the filling, use electric beaters to beat ricotta and sugar in a bowl until smooth. Add eggs, 1 at a time, beating well after each addition. Stir in chocolate, orange rind, pine nuts and cinnamon.

3 Lightly brush a 3cm-deep, 24cm (base measurement) fluted tart tin, with removable base, with butter. Roll pastry between 2 sheets of baking paper until 4mm thick. Line tin with pastry. Trim. Reserve excess. Cover tin and excess pastry with plastic wrap. Place in fridge for 30 minutes to rest.

4 Preheat oven to 180°C/160°C fan forced. Fill pastry case with filling. Smooth the surface. Whisk remaining egg in a bowl. Brush pastry edge with the egg.

5 Roll reserved pastry into a 26 x 20cm rectangle. Cut into twelve 1.5cm-wide strips. Arrange in lattice pattern over filling. Press the edges to seal. Trim excess. Brush with egg. Sprinkle with demerara sugar. Bake for 45 minutes to 1 hour or until golden and set. Set aside to cool slightly. Place in fridge to chill. Remove 1 hour before serving.

caramel nut tart

serves 12 | prep 30 (+ cooling & overnight chilling time) | cooking 1 hour 5 mins

1 large sheet frozen ready-rolled shortcrust pastry, partially thawed
155g (3/4 cup) caster sugar
60ml (1/4 cup) cold water
300ml thickened cream
20g butter, chopped
2 tsp vanilla extract
2 eggs, lightly whisked
220g (1 1/2 cups) hazelnuts, toasted
90g (2/3 cup) pecans, toasted
chocolate topping
100g dark chocolate, chopped
2 tbs pouring cream

1 Preheat the oven to 200°C/180°C fan forced. Grease a 3cm-deep, 23cm (base measurement) round loose-based fluted flan tin. Line tin with pastry. Trim excess. Place in fridge for 20 minutes.

2 Place on a baking tray. Line the pastry case with baking paper. Fill with pastry weights or rice. Bake for 10-12 minutes or until the edges are light golden. Remove

the weights or rice and paper. Bake for 5-7 minutes or until light golden. Cool. Reduce oven to 180°C/160°C fan forced.

3 Place sugar and water in a saucepan over low heat. Cook, stirring, until sugar has dissolved. Increase heat to medium. Cook, without stirring, brushing down side of the pan occasionally with a wet pastry brush, for 5-7 minutes or until deep golden. Add cream, butter and vanilla. Increase heat to medium. Cook, stirring, for 5 minutes or until thickened. Set aside for 15 minutes to cool.

4 Add the eggs to caramel mixture. Stir to combine. Place nuts in pastry case. Pour caramel mixture over nuts. Bake for 25-30 minutes or until just set. Set aside to cool. Place in the fridge overnight.

5 For the topping, place chocolate and cream in a saucepan over low heat. Cook, stirring, for 3-4 minutes or until smooth. Spread over top of tart. Place in fridge for 10 minutes or until set.



“ This tart is light and not too sweet. I love the cinnamon, dark chocolate and orange combination. The pastry is divine with the flavours of the toasted sesame seeds and almonds.” *Esmewatson*





chocolate hazelnut praline tart

serves 8 | prep 30 mins (+ resting, chilling & cooling time) | cooking 1 hour

250g (1 ²/₃ cups) plain flour
 60g (¹/₃ cup) icing sugar mixture
 125g chilled unsalted butter, chopped
 1 egg
 200g dark chocolate, coarsely chopped
 2 tbs honey
 55g (¹/₄ cup) caster sugar
 3 eggs, lightly whisked
 2 tbs plain flour, extra
 110g (²/₃ cup) hazelnuts
 80ml (¹/₃ cup) water
 140g (²/₃ cup) caster sugar, extra
 icing sugar, to dust

1 Process flour, icing sugar and butter in a food processor until mixture resembles fine breadcrumbs. Add egg. Process until the dough just comes together. Turn onto a lightly floured surface and knead until just smooth. Wrap in plastic wrap. Place in the fridge for 30 minutes to rest.

2 Roll out pastry on a floured surface to a 4mm-thick disc. Line a 3cm-deep, 22cm (base measurement) round fluted tart tin, with removable base, with the pastry. Trim excess. Place in the fridge for 15 minutes to chill.

3 Preheat the oven to 200°C/180°C fan forced. Line pastry with baking paper.

Fill with pastry weights or rice. Bake for 10 minutes. Remove paper and pastry weights or rice. Bake for 10 minutes or until the pastry is light golden.

4 Place the chocolate and honey in a large heatproof bowl over a saucepan half-filled with simmering water (don't let the bowl touch the water). Stir with a metal spoon until the chocolate melts and is smooth. Set aside to cool slightly. Whisk in sugar, egg and extra flour. Pour into pastry case. Bake for 15-20 minutes or until almost set.

5 Reduce the oven to 180°C/160°C fan forced. Spread hazelnuts over a baking tray. Bake for 5-8 minutes or until toasted. Place the toasted hazelnuts in a tea towel and rub to remove skins. Line a baking tray with baking paper and place the hazelnuts on the tray.

6 Heat the water and extra sugar in a small saucepan over low heat, tilting the pan occasionally, until sugar dissolves. Increase heat to medium-high. Bring to the boil. Boil, without stirring, for 3 minutes or until golden. Pour over the hazelnuts. Set aside to cool. Break into shards.

7 Top the tart with the shards of praline and dust with icing sugar.

top tip

For a fast alternative to the hazelnut praline, scatter the top of the tart with roughly chopped Vienna almonds.

“This tart never fails to impress with its golden crown of nutty praline shards. Picking pieces of praline off the top is obligatory!” *Michelle Southan*

lazy day chocolate cake

serves 6 | prep 20 mins (+ cooling time) | cooking 40 mins

120g unsalted butter, chopped
220g (1 cup, firmly packed) brown sugar
2 eggs
240g (1 cup) sour cream, at room temperature
1 tsp vanilla extract
225g (1 ½ cups) plain flour
75g (¾ cup) Dutch cocoa (see tip)
½ tsp baking powder
¼ tsp bicarbonate of soda
chocolate ganache
200g dark chocolate (55% cocoa), finely chopped
300ml thickened cream

1 For the ganache, place chocolate in a large heatproof bowl. Place the cream in a saucepan and bring to a simmer over medium heat. Pour cream over chocolate and stir until melted and combined. Divide ganache between 2 bowls. Cover with plastic wrap. Place 1 bowl in fridge. Stand the second bowl at room temperature.

2 Preheat the oven to 160°C/140°C fan forced. Grease two 20cm (base measurement) round cake pans and line with baking paper. Place the butter and sugar in a saucepan. Cook, stirring, over medium heat for 3 minutes or until sugar dissolves and butter is melted. Remove from heat and whisk in the eggs, sour cream and vanilla. Sift over the flour with the cocoa, baking powder and bicarb. Whisk until smooth. Divide batter between the pans.

3 Bake, swapping the pans halfway, for 35 minutes or until a skewer inserted into the centres comes out clean. Cool cakes in the pans for 5 minutes. Turn out onto a wire rack to cool completely.

4 Remove the ganache from the fridge and stir until smooth. Spread the chilled ganache over the top of 1 cake. Top with the second cake, and gently press together. Pour the room temperature ganache over the top.

top tip

Dutch cocoa has a richer taste and deeper colour than regular cocoa. It's available from delis and most supermarkets.

“Delicious - the best chocolate cake I have ever made! I served it with raspberry coulis, cream and a raspberry Lindt ball on top.” *cinds*





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