

RECIPE  **LION**

SWEETS

FOR YOUR SWEET



22 cute Dessert
Recipes for Valentine's Day



Discover Your Inner Chef

Sweets for Your Sweet: 22 Cute Dessert Recipes for Valentine's Day

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Letter from the Editors

Dear Cooking Enthusiast:

It seems like New Year's was only days ago, but it's already February and that means Valentine's Day is fast approaching. We have dedicated this eCookbook to Valentine's Day desserts so whether you're planning a romantic evening for two, or looking for a fun recipe to make with the kids, you will find it here.

We have assembled some of our staff's favorite dessert recipes, including cake and pie recipes, mousses, cupcake recipes, drinks and other Valentine's Day dessert recipes. We have everything from Chocolate Cherry Cake and Perfect Tiramisu to Flourless Chocolate Cake and Orange Scented Hot Chocolate, plus lots more.

The recipes in this collection are fun and easy, and all of them are delicious. Make one or make several, and your Valentine's Day is sure to have a sweet ending.

For more delicious appetizer recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy your parties!

Sincerely,

The Editors of RecipeLion

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Cakes and Pies

Flourless Chocolate Cake



Description

Flourless chocolate cake is a rich, moist creamy chocolate cake that is so simple to make. This dessert is perfect for your special someone on Valentine's Day.

Cooking Time: 45 min

Ingredients

- 12 ounces bittersweet chocolate
- 6 ounces butter
- 1 1/2 ounces cocoa
- 10 large eggs, separated
- 4 1/2 ounces granulated sugar
- 1 sheet parchment paper

Instructions

1. Preheat oven to 350 degrees F.
2. Butter and cut parchment paper to fit a 10-inch cake pan that has straight sides. Take a 4-inch piece of parchment and wrap it around the inside of the pan, forming a collar. Butter and flour the pan.
3. Melt the chocolate and butter together, then add the cocoa. Set aside.
4. Whip whites and 4-1/2 ounces of sugar until it peaks easily.

5. Add egg yolks to the chocolate mixture and then gently fold in the egg white mixture.
6. Pour mixture into the baking pan and bake in center of oven at 350 degrees F for 40-45 minutes. Center should be slightly wet.
7. Take out of oven and remove parchment and invert onto a plate or 10-inch cake round. Let cool before cutting. Do not refrigerate.

Brownie Heart Cake

Description

This cake is perfect for your sweetheart on Valentine's Day. The adorable brownie cake is a delicious and romantic dessert to share with a loved one. This is also great to make for a kids Valentine's Day party.

Ingredients

- 1 1/2 cups packed brown sugar
- 3/4 cup butter, melted
- 1 teaspoon vanilla
- 3 eggs
- 3/4 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 3/4 cup toasted chopped almonds
- 1/4 pound white chocolate
- 1 tablespoon butter
- 1/2 cup sour cream
- Unsweetened cocoa powder
- Sliced almonds

Instructions

1. Grease 5 cup heart shaped pan; dust with unsweetened cocoa powder and set aside.
2. In bowl, blend together brown sugar, butter and vanilla; add eggs, one at a time, beating well with wooden spoon after each addition.
3. Sift together flour, cocoa and salt; add all at once to creamed mixture, mixing just until blended. Stir in nuts; spread in prepared pan. Loosely cover tip of heart with foil to prevent from drying out.
4. Bake in 350 degree F oven for 35 to 40 minutes or until just barely firm to the touch. Let cool in pan for 10 minutes; turn out onto rack and let cool completely.
5. On top of double boiler over hot, not boiling, water, melt white chocolate with butter. (Alternatively, in microwavable dish, microwave at Medium/50% for 1 to 2 minutes or until softened.) Remove from heat and let cool slightly; stir in sour cream until smooth and blended.
6. Refrigerate for 10 minutes; spread smoothly over sides then top of cooled cake. Sprinkle cocoa in attractive pattern on top of cake. Arrange almonds around top edge.

Strawberry Cheesecake Pie

Description

Use a prepared pie crust to make this easy strawberry cheesecake recipe. Top or garnish with fresh strawberries for a spectacular final product.

Ingredients

- 8 ounces cream cheese
- 1 cup sugar
- 1 teaspoon lemon peel, grated
- 2 tablespoons lemon juice
- 1 pie crust (9 inch), baked
- 4 cups strawberries
- 2 packages strawberries, frozen, mashed
- $\frac{1}{4}$ cup cornstarch

Instructions

1. Beat cheese, $\frac{1}{2}$ cup sugar, lemon peel and juice until well combined; spread in pie shell; top with fresh berries.
2. Cook mashed berries, $\frac{1}{2}$ cup sugar and cornstarch until bubbly; cook two minutes more. Cool completely; pour over strawberries in pie shell. Chill. Top with whipped cream.

Black Forest Chocolate Cheesecake

Description

Rich, chocolaty cheesecake topped with luscious cherry pie filling... what could be better? This recipe uses sweetened condensed milk so it's quick and easy and requires no baking skill.

Ingredients

- 1 1/2 cups chocolate cookie crumbs
- 3 tablespoons margarine or butter; melted
- 16 ounces cream cheese; softened
- 14 ounces can Eagle Brand creamy chocolate sweetened condensed milk
- 3 eggs
- 3 tablespoons cornstarch
- 1 teaspoon almond extract
- 21 ounces can cherry pie filling; chilled

Instructions

1. Preheat oven to 300 degrees F. Combine crumbs and margarine; press firmly on bottom of 9-inch springform pan.
2. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, cornstarch, and almond extract; mix well. Pour into prepared pan.
3. Bake 55 minutes, or until center is set. Cool; chill. Top with cherry pie filling before serving. Refrigerate leftovers.

Cherry Cream Pie

Description

Don't spend hours fussing over a homemade pie crust and filling! Create this quick and easy cherry cream pie in minutes and chill until your guests arrive. This one will please even the pickiest eaters.

Ingredients

- 2- 8oz packages softened cream cheese
- 1 large tub cool whip
- 1 box powdered sugar
- 1 vanilla
- 2 prepared graham cracker crusts
- 1 can cherry pie filling

Instructions

1. Mix cream cheese, Cool Whip, powdered sugar, and vanilla in bowl. Blend until smooth. Pour into two graham cracker crust pie shell.
2. Cover with cherry pie filling. Chill for around 2 hours and serve.

Mousses

Chocolate Raspberry Mousse

Description

Raspberry and chocolate is a winning combination perfect for any dessert. This Valentine's Day make your loved one something special with this rich chocolate mousse recipe.

Serves: 6

Ingredients

- 6 ounces Lindt Excellence or Tobler Tradition bittersweet chocolate
- 3 large eggs, separated
- $\frac{1}{2}$ cup superfine sugar
- 1 teaspoon vanilla
- 3 tablespoons Chambord liqueur
- 1 cup heavy cream
- $2\frac{1}{2}$ tablespoons boiling water

Instructions

1. Melt chocolate slowly on stove or in microwave. Be careful not to scorch. Set aside to cool.
2. Beat egg yolks at medium speed until they form the ribbon. Add $\frac{1}{2}$ cup superfine sugar gradually, scraping sides and beating 2 minutes more.
3. With mixer running on medium, add vanilla, Chambord, and boiling water; beat in cooled chocolate until evenly blended. Remove mixture to a mixing bowl.
4. Whip cream until softly whipped. (It will not appear whipped enough. The mousse will be grainy if the cream is too stiff). Refrigerate.
5. In clean, dry mixer bowl, beat the egg whites until soft peaks form. Add remaining sugar gradually, beating on high speed until whites are stiff and glossy. Using a rubber spatula, fold one third of the egg whites into the chocolate mixture to lighten. Fold in the remainder of the whites, then fold in the cream.
6. Pour into dessert dishes or a soufflé dish and chill for several hours before serving.

Valentine's Day Chocolate Mousse

Description

There is no better time of year to create a rich, chocolaty mousse for your Valentine. Making a mousse may seem complicated, but this simple recipe is ready in minutes and only requires five ingredients.

Serves: 3

Ingredients

- 6 ounces semisweet chocolate chips
- $\frac{1}{4}$ cup boiling water
- 1 egg
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ teaspoon vanilla extract (or liqueur like Kahlua, Chambord etc.)

Instructions

1. Add chocolate chips and boiling water to blender; whirl at high speed for 15 seconds. Add remaining ingredients; blend until well mixed.
2. Pour into glasses; chill in refrigerator until firm.

Black Forest Chocolate Mousse



Description

This rich, creamy black forest chocolate mousse is the perfect way to end a home cooked meal on Valentine's Day or just because. The unbeatable combination of cherries and chocolate make this dish a definite crowd pleaser.

Ingredients

- 1 ¹/₄ cups whipping cream, divided
- 1 can (16 ¹/₂ ounces) pitted Bing cherries, in heavy syrup
- 1 ¹/₂ tablespoons kirsch, cherry brandy (See note below)
- ¹/₂ cup semisweet chocolate chips
- Grated semisweet chocolate, for garnish (optional)
- Mint sprigs, for garnish (optional)

Instructions

1. In deep, 2-quart bowl, whip cream to form firm peaks. Reserve ¹/₂ cup in small bowl; cover and refrigerate. Set aside larger amount of cream.
2. Thoroughly drain cherries in strainer, reserving ¹/₄ cup of syrup in small saucepan; add kirsch.
3. Place chocolate chips in container of blender.
4. Bring syrup mixture to boil; reduce slightly to about ¹/₄ cup. Immediately pour over chocolate chips, and blend until completely smooth, scraping sides of container as needed. With rubber spatula, scrape chocolate mixture into larger portion of reserved whipped cream and fold in until streaks disappear. Fold in cherries, reserving 4 cherries for garnish.
5. Cover and refrigerate 2 to 6 hours.

6. Spoon into 4 stemmed dessert glasses. Dollop with smaller portion of whipped cream, and garnish with remaining cherries, grated chocolate and mint sprigs.

Notes

Serves 4.

You can eliminate kirsch and use a total of 1/3 cup syrup from cherries, bring to a boil and reduce to 1/4 cup.

Cupcakes

Chocolate Cupcakes with Rose Frosting

Description

Chocolate Cupcakes With Rose Frosting are the perfect treat for Valentine's Day. These rich chocolate cupcakes have a unique rose frosting that will impress anyone on this special day.

Yields: 15

Ingredients

- 1/2 cup unsalted butter, softened
- 1 cup sugar
- 2 large eggs, beaten lightly
- 2 ounces bittersweet chocolate, melted
- 1 1/2 cups all-purpose flour
- 1/2 cup Dutch-processed cocoa powder
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup buttermilk
- 1 teaspoon vanilla
- 3/4 cup unsalted butter
- 3 cups confectioners' sugar
- 2 tablespoons milk
- 1/4 teaspoon rosewater, or to taste
- Shredded coconut, toasted, as garnish

Instructions

1. Preheat the oven to 350 degrees F.
2. Line 1/2-cup muffin tins with paper muffin cups.
3. In a bowl with an electric mixer, cream the butter, add the sugar, and beat the mixture until it is light and fluffy. Beat in the eggs a little at a time, then add the chocolate, and continue to beat the mixture, scraping down the sides of the bowl, until combined well.
4. Into a bowl, sift the flour, cocoa, baking powder and salt.
5. In a small bowl, whisk the buttermilk with the vanilla. Add half the dry ingredients to the butter mixture, gently stirring to combine. Stir in the milk mixture and the remaining dry ingredients

until just combined.

6. Divide batter among the lined muffin tins, filling each cup 2/3 full, and bake for 20 minutes, or until a cake tester inserted in the centers comes out clean. Cool cupcakes in the pan for 5 minutes. Transfer to racks to cool completely.
7. Chill, loosely wrapped in plastic. Cupcakes may be prepared a day ahead.

For frosting:

In a bowl with an electric mixer, beat the butter until it is light. Sift the confectioners' sugar onto a piece of waxed paper. With the mixer running add the confectioners' sugar a little at a time until combined well. Beat in the milk and continue to beat until light and fluffy. Beat in the rosewater. Frost the cupcakes and garnish with the coconut.

Miniature Amaretto Cakes

Description

Looking for creative ideas for cupcakes? How about a grownup spin, using Amaretto? This has to be the world's best cupcake recipe - I know we love it in our house!

Serves: 4

Cooking Time: 25 min

Ingredients

- 1 cup butter
- 4 eggs
- 2 cups all-purpose flour
- 1 ¹/₂ teaspoons baking powder
- ¹/₄ teaspoon ground nutmeg
- 1 ¹/₂ cups sugar
- ¹/₂ cup water
- 1 cup Amaretto
- 1 ¹/₂ teaspoons finely shredded lemon peel
- 1 teaspoon vanilla
- 3 tablespoons brown sugar
- 3 tablespoons light corn syrup

Instructions

1. Generously grease and flour eight 4-inch fluted tube pans or twenty 2½-inch muffin cups.
2. Let butter and eggs stand at room temperature 30 minutes.
3. Preheat oven to 325°F.
4. Stir together flour, baking powder, and nutmeg.
5. In a large mixing bowl beat butter with electric mixer on medium speed for 30 seconds.
6. Add 1 cup of the sugar, 2 tablespoons at a time, beating on medium-high speed about 6 minutes or till mixture is very light and fluffy.
7. Add eggs, one at a time, beating 1 minute after each addition, scraping bowl often.

8. Stir in 1/3 cup of the Amaretto, the lemon peel, and vanilla.
9. Gradually add flour mixture, beating on medium-low speed just till combined.
10. Pour batter into prepared pans.
11. Bake in a 325°F oven 20 to 25 minutes for 4-inch pans, 22 minutes for muffin pans, or till a toothpick inserted near center comes out clean.
12. Cool on rack 10 minutes. Remove cakes from pans. Cool thoroughly.
13. Prick fluted top and sides of each cake or top and sides of each cupcake generously with tines of a fork.

Syrup

1. In saucepan combine remaining sugar, brown sugar, corn syrup, and 1/2 cup water.
2. Cook and stir over medium heat till bubbly and sugar is dissolved; remove from heat.
3. Stir in remaining Amaretto. Cool 5 minutes.
4. Dip top and sides of each cake or top and sides of each cupcake into syrup.
5. Place on wire rack above a baking sheet.
6. Spoon or brush remaining syrup over tops of cakes. Cool.
7. Wrap cakes individually in plastic wrap; chill up to 3 weeks. You can also transfer to a tightly covered container and chill up to 3 weeks.
8. For giving, place the individually wrapped cakes in a tissue-paper-lined box or place on foil-covered cardboard and overwrap with cellophane. Makes 8 miniature cakes or 20 cupcakes — 4 gifts.

Black Bottom Cupcakes

Description

This is probably the best tasting cupcake recipe you'll ever find! Naturally, anything with chocolate is good, but these really taste the best. Make a batch for your sweetie for Valentine's Day - or any other occasion - and watch them disappear.

Yields: 18

Cooking Time: 35 min

Ingredients

- 8 ounces cream cheese
- 1 egg
- $\frac{1}{3}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- 1 cup chocolate chips (the mini chips are nice)
- $1\frac{1}{2}$ cups flour
- 1 cup sugar
- $\frac{1}{4}$ cup (generous) cocoa
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup water
- $\frac{1}{3}$ cup oil
- 1 tablespoon vinegar
- 1 tablespoon vanilla

Instructions

1. Preheat oven to 350°F.
2. Mix cream cheese, egg, sugar, $\frac{1}{8}$ teaspoon of the salt, and $\frac{1}{2}$ teaspoon of the vanilla together in a small bowl until smooth.
3. Stir in chocolate chips.
4. In a separate bowl, blend the flour, sugar, cocoa, baking soda, and the half teaspoon of salt.
5. Add the water, oil, vinegar and the tablespoon of vanilla to the dry ingredients; stir until blended.

6. Fill 18 paper-lined cupcake cups half-full with cake batter.
7. Drop a tablespoon of the cream cheese mixture into each cup. For the best looking cupcakes, after dropping the cream cheese mixture into the batter, just use a spoon to lightly cover the cream cheese with the cake batter (it makes the tops more rounded).
8. Bake at 350°F for about 30-35 minutes.

Buttermilk Cupcakes with White Frosting



Description

If you love cupcakes and you love frosting, this is the recipe for you. It's a yummy, fun-to-make frosted cupcake recipe that's perfect to serve at your kid's birthday party, as a Valentine's Day treat, or simply just because you feel like it.

Yields: 24

Cooking Time: 30 min

Ingredients

- 3 cups cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 5 eggs
- 3/4 pound unsalted butter, at room temperature
- 2 cups sugar
- 1 1/2 teaspoons vanilla extract
- 1 1/2 teaspoons almond extract
- 1 cup buttermilk
- 2 cups sifted powdered sugar
- 4 tablespoons unsalted butter, softened
- 1/4 teaspoon salt
- 1 teaspoon lemon extract

Instructions

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1. Preheat oven to 350°F.
2. Sift together the flour, baking powder, baking soda and the half teaspoon of salt into a medium-size mixing bowl, and set the bowl aside.
3. Break the eggs into a small bowl, and set aside.
4. In an electric mixer, cream the 3/4 pound of butter and the (granulated) sugar until they are light and fluffy, about 3 to 5 minutes.
5. With the mixer running, carefully pour in the eggs and the vanilla and almond extracts.
6. Mix in the flour mixture and the buttermilk by alternating between 1 cup of flour and 1/2 cup of buttermilk; be sure to start and end with the flour mixture.
7. Line a cupcake tin with paper liners. Fill each cup with batter using an ice-cream scoop with a 1/4-cup capacity; the batter should nearly reach the top of the cups.
8. Bake for 25 to 30 minutes. Cool the cupcakes for 45 minutes on a baking rack.
9. Generously ice them with white frosting.

White Frosting

1. In the bowl of an electric mixer, cream the powdered sugar and the 4 tablespoons of butter until smooth.
2. Add the 1/4 teaspoon of salt, lemon extract, and milk; beat until smooth.
3. If the icing is too thin, add more confectioners' sugar; if too thick, add more milk.

Coconut Cupcakes

Description

Cupcakes automatically make you smile, don't they? Especially when the recipe is one of the more creative ideas for cupcakes, like this coconut cupcake recipe. A far cry from the ordinary, this cupcake recipe will have you coming back for seconds, no matter the occasion. Make them for a birthday party, for a bake sale, for Valentine's Day - you name it, they'll be gobbled up!

Yields: 18

Cooking Time: 25 min

Ingredients

- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 3 eggs
- 3/4 teaspoon vanilla extract
- 3/4 teaspoon almond extract
- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup buttermilk
- 7 ounces shredded coconut (1 package)

Instructions

1. Heat oven to 325°F.
2. Line muffin tins with paper baking cups.
3. In a large mixing bowl, beat butter and sugar with a hand mixer until very light and fluffy, about 5 minutes.
4. With the mixer running on low, add the eggs one at a time, scraping down the bowl with a spatula after each addition.
5. Add vanilla and almond extracts and mix well.
6. In a separate bowl, sift together flour, baking powder, baking soda, and salt.

7. Add the dry ingredients to the batter in halves, alternating with the buttermilk.
8. Mix until just combined.
9. Fold in 1 1/3 cups (half the 7-ounce. bag) of coconut.
10. Spoon batter into muffin cups, filling each to 1/4 inch below the top.
11. Bake for 22 to 25 minutes, until cupcakes are just brown around the edges and a toothpick inserted in the center comes out clean.
12. Cool cupcakes in the pan for 10 minutes, then transfer to a wire rack to cool completely.
13. Frost with Cream Cheese Frosting and sprinkle with remaining coconut.

Cream Cheese Frosting

- 1 (8-ounce package) cream cheese, softened
 - 1/2 cup unsalted butter, softened
 - 1/2 teaspoon vanilla extract
 - 1/4 teaspoon almond extract
 - 3 cups confectioners' sugar, sifted
1. In a large mixing bowl, blend together cream cheese, butter, and vanilla and almond extracts with a hand mixer.
 2. Add confectioners' sugar and blend until smooth. Makes about 2 1/2 cups icing, enough for 18 cupcakes.

Drinks

Valentine Sodas

Description

Valentine's Day isn't the only day to have this delicious, quick and easy ice cream soda, but it's the perfect excuse for the pink! You can really vary the ice cream selection to be your favorite flavor, and serve up one for your sweetie too.

Serves: 1

Ingredients

- 1 can ginger ale or other clear carbonated drink
- 2 scoops strawberry ice cream
- whipped cream
- 1 teaspoon strawberry preserves

Instructions

1. Pour ginger ale or other clear carbonated drink over ice cream in tall glass.
2. Top glass with fluffy whipped cream and strawberry preserves. Do not stint on ice cream. Serve with large soda and iced tea spoon. Double or triple the recipe easily for more glasses/servings.

3 Berry Shakes



Description

For a refreshing, sweet treat any time, try this delectable berry shake. We love it for an after dinner, sitting-on-the-porch beverage, but it's great as a breakfast smoothie too.

Serves: 4

Preparation Time: 5 min

Ingredients

- 2 cups strawberries, frozen, unsweetened
- 1 ¹/₄ cups skim milk
- ¹/₃ cup raspberry jam
- ¹/₄ cup blueberries, frozen, unsweetened
- 2 ounces low-fat Neufchatel cheese, cut up

Instructions

1. Place the strawberries, milk, jam, blueberries, and Neufchatel cheese in blender container; cover and blend until smooth.
2. If necessary, add more milk to make mixture the desired consistency.
3. Pour into 4 glasses.
4. Garnish with fresh strawberries, raspberries, and blueberries. Serve immediately.

Orange Scented Hot Chocolate



Description

Cuddle up to your sweetheart and this delicious warm orange scented hot chocolate. This unique drink combines hot chocolate, orange and coffee in a drink perfect for two.

Serves: 2

Ingredients

- 2 cups milk
- 4 ounces bittersweet (not unsweetened) or semi-sweet chocolate, chopped
- 3 2x1-inch orange peel strips (orange part only)
- $\frac{1}{2}$ teaspoon instant espresso powder or instant coffee powder
- $\frac{1}{8}$ teaspoon ground nutmeg

Instructions

1. Combine all ingredients in heavy medium saucepan. Stir over low heat until chocolate melts. Increase heat and bring just to a boil, stirring often. Remove from heat and whisk until frothy.
2. Return to heat and bring to boil again. Remove from heat; whisk until frothy. Repeat heating and whisking once again.
3. Discard orange peel.
4. Pour hot chocolate into mugs.

Notes

Can be prepared 2 hours ahead. Let stand at room temperature. Before serving, bring just to boil, remove from heat and whisk until frothy.

Other Desserts

Chocolate Dipped Strawberries



Description

What better way to kick off a romantic Valentine's Day than with chocolate dipped strawberries? This recipe is so simple that anyone can make these elegant treats.

Ingredients

- 18 strawberries with stems
- 8 ounces semi-sweet chocolate, chopped
- 2 teaspoons vegetable oil

Instructions

1. Wash strawberries in cold water and gently pat dry. Line a cookie sheet with waxed paper.
2. In small saucepan over low heat, melt 4 ounces of semi-sweet chocolate with 1 teaspoon oil, stirring occasionally until smooth. Remove from heat and set saucepan in a pan of hot water to maintain a good dipping consistency.
3. Dip strawberries into coating until 2/3 of each berry is covered. Allow excess coating to drip off; place strawberries on waxed paper-covered cookie sheet.
4. Refrigerate 30 minutes or until coating is set.
5. When coating is set, melt the remaining 4 ounces of chocolate with 1 teaspoon of oil, again stirring occasionally until smooth and setting pan in another pan of hot water to keep the consistency. Dip each berry a second time just a little bit higher than 2/3 of the berry to form a smooth line but still revealing the red tops.
6. Refrigerate to set.

Chocolate Grand Marnier Soufflé



Description

Easy chocolate dessert recipes rarely taste this good. A few simple key ingredients combine to make this one of the tastiest quick easy dessert recipes around. Without milk and eggs, this vegan desserts recipe is not bad for you.

Cooking Time: 45 min

Ingredients

- 1 cup chocolate or carob chips
- 1 pound firm tofu, water packed
- $\frac{1}{2}$ cup cocoa or carob powder
- $\frac{3}{4}$ cup honey
- 3 tablespoons Grand Marnier
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup soy milk
- $\frac{1}{2}$ cup unbleached white flour
- 1 teaspoon baking powder

Instructions

1. Preheat oven to 350 degree F.
2. Place chocolate chips or carob in a bowl & place it in hot water to melt stirring with a spoon.
3. Place tofu, cocoa powder, honey, Grand Marnier, vanilla, soy milk, flour and baking powder in a food processor & blend till smooth & creamy. Add melted chocolate & puree a few moments.
4. Pour into a very lightly oiled 1-quart soufflé dish. Bake for 40 to 45 minutes, or until the soufflé has completely puffed up. Cool for 5 minutes.

Perfect Tiramisu



Description

Tiramisu looks like a complicated dessert, but in reality it's simple to make. Impress a special someone with this romantic Valentine's Day dessert.

Ingredients

- 16 ounces Mascarpone cheese
- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ cup Marsala wine
- 2 teaspoons vanilla extract
- 2 cups whipping cream, whipped
- 1 cup strong espresso, chilled
- 2 tablespoons Tuca liqueur
- 3 packages (36) ladyfingers
- 1 cup Heath Bits

Instructions

1. Beat mascarpone and sugar until light. Blend in wine and vanilla. Fold in whipped cream.
2. In a small bowl or measuring cup, combine coffee and liqueur.
3. To assemble, split each ladyfinger in half, dip in coffee, liqueur mixture and layer bottom of glass (9 x 13) dish. Top with half the cheese mixture and half the Heath bits; repeat layers ending with Heath bits.
4. Cover and refrigerate at least 2 hours before serving; overnight is better. Serves 8 generously.

Chocolate Decadence



Description

Decadence is right! This may just be the most decadent of all Oreo cookie cake recipes. The ganache adds an incredible chocolate pizzazz - this cake just can't be beat!

Ingredients

- 10 Oreos
- 5 tablespoons butter, melted
- 12 ounces bittersweet chocolate
- $\frac{1}{4}$ pound butter
- 3 eggs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup flour
- 1 10-ounce bag Guittard large semi-sweet chocolate chips
- 10 ounces frozen raspberries in syrup
- $\frac{1}{2}$ cup chocolate ganache (see below)
- 2 $\frac{1}{2}$ ounces gelatin
- 2 tablespoons Chambord
- 1 $\frac{2}{3}$ cups cream
- $\frac{1}{4}$ cup sugar

Instructions

1. Preheat oven to 425F degrees.
2. Throw Oreos into a food processor and grind 'em up.
3. Pour the 5 tablespoons of melted butter into the cookie crumbs and mix until it holds together.
4. Press the mixture into the bottom of a 10-inch spingform pan.

5. Melt the 1/4 pound of butter and chocolate together.
6. Beat the eggs and sugar together until light and fluffy.
7. Stir the flour into the egg mixture until barely mixed.
8. Pour the slightly cooled chocolate mixture in while gently mixing.
9. Fold in the chips.
10. Pour the batter over the crust and bake at 425F degrees for 15 minutes.
11. Defrost and sieve raspberries (be sure to press all the pulp through).
12. Reduce the raspberries to 1/2 cup in saucepan over medium-low heat.
13. While raspberries are reducing, soften gelatin with 3 tablespoons of water.
14. Add the gelatin, ganache (recipe below) and Chambord to the raspberries, cover and place in the refrigerator for 20 minutes.
15. While raspberry mixture is cooling, whip cream with sugar until stiff.
16. Fold in raspberry mixture, cover and leave in refrigerator for about 45 minutes or until firm.
17. Pipe the mousse on the cooled cake in a nice pattern.

GANACHE

Ingredients

- 20 ounces bittersweet chocolate, finely chopped
- 1 3/4 cups cream
- 1/4 cup superfine sugar
- 1 tablespoon Chambord

Instructions

1. Place chocolate in heat-proof bowl.

2. Bring cream and sugar just to boil, mixing to dissolve sugar and pour over chocolate.
3. Let sit for 1 minute.
4. Stir to dissolve (try not to stir in air bubbles).
5. Add Chambord.
6. Cover and let cool for about 1 hour.

Chocolate Peanut Butter Fudge

Description

Who doesn't love the combination of chocolate and peanut butter? This super quick fudge recipe combines the two, with the addition of marshmallow cream, for a rich, delicious treat perfect for Valentine's Day.

Ingredients

- 4 cups sugar
- 7 ounces marshmallow cream
- 12 ounces evaporated milk
- 1 cup peanut butter
- 1 tablespoon butter or margarine
- 1 cup semisweet chocolate chips

Instructions

1. Line 13 x 9 pan with foil, extending foil over edges of pan. Butter foil lightly; set aside.
2. In heavy 4 qt saucepan cook together sugar, marshmallow cream, evaporated milk, peanut butter and butter. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil; boil and stir 5 minutes. Remove from heat; immediately add chocolate chips, stirring until smooth.
3. Pour into prepared pan; cool until firm. Use foil to lift fudge out of pan; peel off foil. Cut into about 8 dozen squares. Store tightly in cool, dry place.

Sweets for Your Sweet: 22 Cute Dessert Recipes for Valentine's Day

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