



DAMERS

Chocolate
Collection

Mrs Hollingworth's Raspberry Brownies

Ingredients

200g plain chocolate
100g milk chocolate
250g unsalted butter, diced
400g light brown muscovado sugar
4 medium eggs, beaten
175g plain flour
25g cocoa powder
150g raspberries
2 tbsp flaked almonds



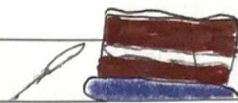
Method

- Preheat the oven to 180 degrees C, gas mark 4. Line a 20 x 30 cm tin with baking parchment
- Place the chocolate, butter and sugar in a saucepan and heat gently, stirring, until melted and smooth. Remove from the heat and gradually beat in the eggs until well mixed.
- Sieve over the flour and cocoa, then gently stir in. Add half the raspberries and almonds, stir in and then spoon into the prepared tin.
- Scatter over the remaining raspberries and almonds and then bake for 30-35 minutes until just set.
- Leave to cool in the tin for 5 minutes, then turn out onto a wire rack and leave to cool completely.
- Cut into 20 squares and store in the fridge if not eating on the same day.



Isabelle's Simple Chocolate Cake.

Serves 8



2 level tbsp
Cocoa powder.

2 tbsp hot water

100g (4oz) caster
sugar.

2 large eggs.

100g (4oz) self
raising flour.

1 level tsp baking
powder.

For the icing:
100g (4oz) icing
sugar. 2-3 milk.

25g (1oz) cocoa
powder.

40g (1½oz) butter,
softened.

100g (4oz) icing
sugar. 2-3 milk.

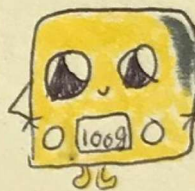
1.) Preheat the oven to 180°C / Fan 160°C /
Gas 4. Grease & line a 20cm (8in)
deep cake tin.

2.) Blend the cocoa powder with hot
water in a large bowl & leave to
cool. Add all the remaining ingredients
to the bowl and beat to a glossy,
light mixture.

3.) Spoon into the tin and bake for
20-25 mins, turn and remove out
of the tin, leave it to cool.

4.) Measure the cocoa butter & icing
sugar into a bowl and beat to a
smooth icing. Slowly add milk in.

5.) Spread over the top of the
cake & swirl all around. Leave to set
before serving.



Robyn's Cousin Chocolate Cake

Whenever we have a family birthday, our favourite cake has become a chocolate cake layered with fresh cream and strawberries. It is special because Robyn's younger cousin, Jack, cannot eat wheat and this recipe is flour-free (also great because we haven't been able to buy flour!). It's also delicious and just needs three ingredients.

Ingredients

6 medium eggs, separated
150g caster sugar
50g cocoa powder

Method

- Pre-heat the oven to 180C (gas mark 4). Lightly butter two 20cm cake tins and line with greaseproof paper.
- Place the egg yolks and sugar into a clean bowl and whisk well for 2-3 mins, then add cocoa powder.
- In a larger bowl, whisk the whites until firm, then carefully fold them into the egg yolk mixture.
- Pour the mixture into the cake tins, level the top and bake for about 15mins. They might seem a bit wobbly but leave to cool before turning out onto wire racks.
- Layer with your choice of filling - fresh cream, jam, strawberries, chocolate swirls etc.





Grace's Rocky Road

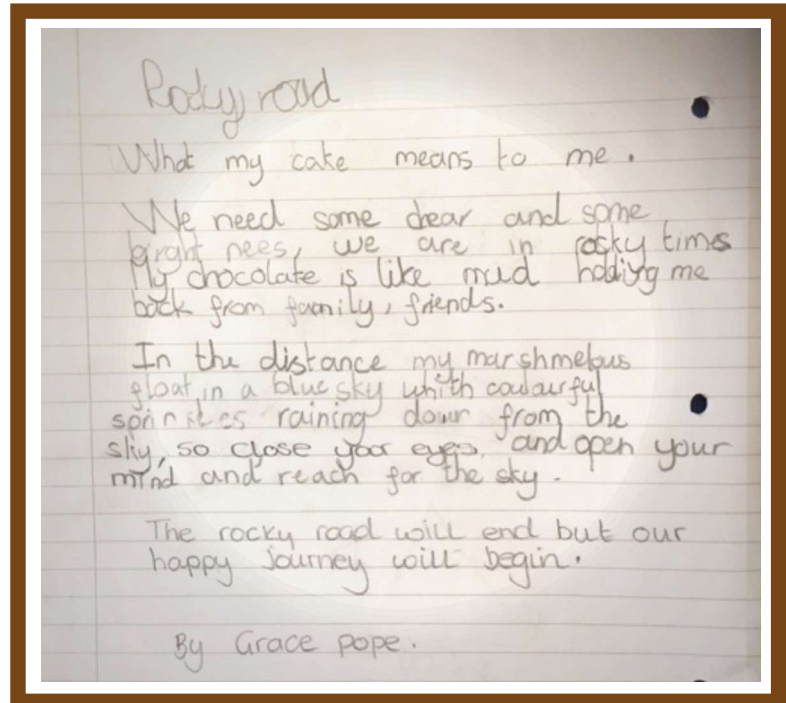
I made a rocky road cake and I chose this to reflect the times. I have written a few words about my cake and what it means to me.

Ingredients

390g milk chocolate
75g butter
5 tbsps golden syrup
200g shortbread
50g chocolate mini eggs
125g fudge
100g mini marshmallows

For the topping

150g milk chocolate
15g butter
50g fudge, chopped
50g chocolate mini eggs
Hundreds and thousands



Method

- To make the base, put the chocolate, butter and syrup into a bowl and melt over a pan of simmering water.
- Meanwhile, crush the shortbread in a food processor or in a sturdy bowl with a rolling pin. Put the mini eggs in a plastic bag to crush. Cut the fudge into small pieces.
- Take the chocolate off the heat, add the shortbread, fudge, crushed eggs and marshmallows. Mix well, then transfer to a 18 x 28cm greased and lined tin and chill.
- For the topping, melt the milk chocolate with the butter. Pour over the chilled base. Scatter over the fudge, mini eggs and hundreds and thousands and chill until set. Cut into 16 pieces.



21.4.20

Daisy's Delicious Double Chocolate Cookies

21.4.20

Delicious
double

Chocolate cookies
115g unsalted butter

250g brown sugar

1 large egg

2tsp vanilla extract

275g plain flour

15g coco powder

200g milk chocolate

150g white chocolate



Miss Hudson's Peanut 'Better' Balls

Ingredients

1 cup 100% natural peanut butter (smooth or crunchy)

3 1/2 - 4 tablespoons pure maple syrup, to taste

1-3 tablespoons coconut flour, only if needed

Fine grain sea salt, to taste (I used 1/4 teaspoon)

6 tablespoons rice crisp cereal

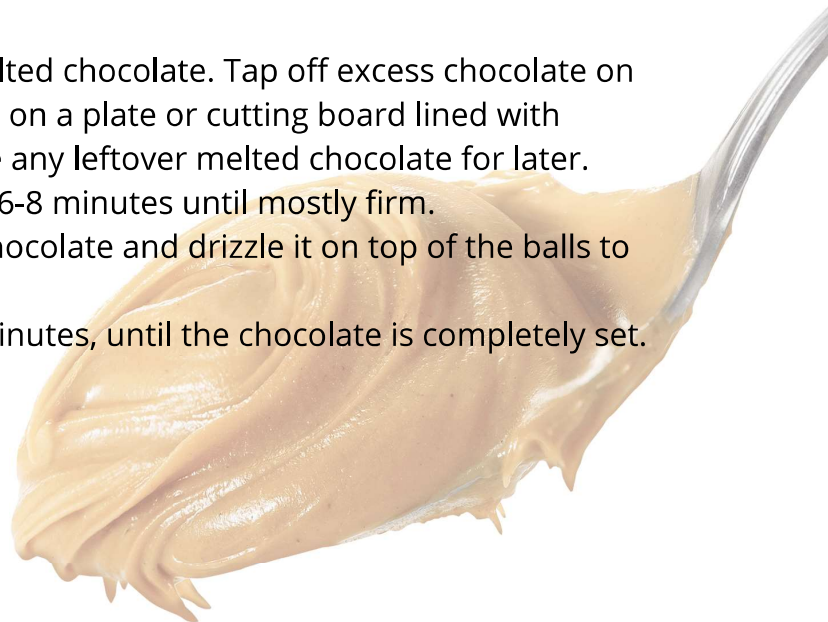
1/2 tablespoon coconut oil

3/4 cup dark chocolate chips or dark cooking chocolate (Lindt Excellence Dark Chocolate is suitable for vegans)



Method

- Stir the jar of peanut butter well before using. In a large bowl, mix together the peanut butter and maple syrup vigorously, for 30-60 seconds, until it thickens up. It will go from runny to thick during this time.
- Stir in the coconut flour until combined (if your PB is dry, you might be able to skip this step or only use half). We're looking for a texture that isn't too sticky, but not too dry either. Let it sit for a couple minutes to firm up as the coconut flour will continue to absorb moisture with time. Add a touch more coconut flour if necessary. Or if it's too dry, add a touch more syrup.
- Add salt to taste and stir in the cereal.
- Shape into small balls (I made about 16).
- In a small pot, add the chocolate chips and coconut oil and heat over low heat, stirring frequently. Once half the chips have melted, remove from heat and stir until completely smooth.
- With a fork, dip the balls into the melted chocolate. Tap off excess chocolate on the side of the pot and place the ball on a plate or cutting board lined with parchment. Repeat for the rest. Save any leftover melted chocolate for later.
- Place balls in the freezer for around 6-8 minutes until mostly firm.
- Dip a fork into the leftover melted chocolate and drizzle it on top of the balls to create a "sophisticated" design.
- Freeze the balls for another 10-15 minutes, until the chocolate is completely set.



Buddy's 'No flour? No fret!'

Chocolate Cake

Ingredients

250g dark chocolate (70% solids)
125g unsalted butter
6 large eggs (2 whole, 4 separated)
175g caster sugar total separated into
75g and 100g

For the topping:

500ml double cream
1 teaspoon of vanilla extract or icing
sugar and raspberries if preferred
If using vanilla a dusting of cocoa
powder is a nice finish

Method

- Preheat oven to 180C/160 Fan/Gas mark 4.
- Line the bottom of a 23cm/9" springform cake tin with parchment.
- Melt the chocolate in a bowl over a saucepan of simmering water and then let the butter melt into the chocolate.
- Beat the 2 whole eggs and 4 eggs yolks with 75g of the caster sugar then gently add the chocolate mixture.
- Whisk the 4 egg whites until foamy, then gradually add the remaining 100g of sugar and whisk until the whites are holding shape but not too stiff.
- Add a dollop of egg white mix to the chocolate mixture to loosen it a little and then fold in the rest of the whites.
- Pour into the tin and bake for 35-40 minutes or until the cake has risen and cracked. The centre will no longer be wobbly.
- Cool in the tin on a rack. The middle will sink, but that's good - all is going to plan.
- When ready to serve remove the tin edge, we leave ours on the base to serve, add the whipped cream and it's good to go!

