



# DARK DESSERTS

**INSPIRED BY  
CHRISTINE FEEHAN'S  
DARK SERIES**

## Dark Desserts Table Of Contents

### Introduction . . . 4

### Recipes

Mocha Cappuccino Cake (Kim Murphree) . . .	5
Earthquake Cake (T. Shirlene Cirulli) . . .	6
Dark Wet Chocolate Cake (Karen Zimmerman) . . .	6
Dark Molten Chocolate Cakes (Abby Leavitt) . . .	7
“Dark” Frozen Dirt Cake (Terry L. Wagner) . . .	8
Dark Chocolate Brown Sugar Pound Cake with Chocolate Glaze (Carol Houserman) . . .	8
Chocolate Kahula Bundt Cake (Janelle LaCourse) . . .	9
Cherry-Fudge Cake (Robin Peterson) . . .	10
Andi’s Carpathian Cake (Andi Titera) . . .	10
Molten Chocolate Cake (Kim B. Vo) . . .	11
Jaxon’s Jello Cake or Jaxon’s Blood Cake (Su-Pei Li) . . .	12
Diabetic Coma Cake aka: Texas Sheet Cake (Lisa Paysinger) . . .	13
Dark Temptation Chocolate Cake (Connie Deren) . . .	13
Dark Moist Chocolate Cake (Brenda Edde) . . .	14
Dark Chocolate Upside-Down Cake (Jane M. Stevens) . . .	15
3-Layer Dark Chocolate & Cherry Cake (Melissa Hart) . . .	16
Bloody Midnight Cake (Christine Hannigan) . . .	16
Chocolate Cherry Cake (Brenda J. Daniels) . . .	17
Connie’s Chocolate Comfort Cake (Constance Benham) . . .	18
Pudding Parfaits with Oatmeal-Walnut Crunch (Eddie L. Thacker) . . .	19
Chocolate Triple Layer Pie (Ada Byram) . . .	19
Black “Carpathian” Forest Stuffed Cupcakes (Tammy Taylor) . . .	20
Dark Chocolate Cool Whip Cookies (Soemer Simmons) . . .	21
Toffee Grahams aka Microwave Heath Bars (Jean Paquin) . . .	21
Oreo Cookie Surprise (Bambi L. Wellman) . . .	22
Festive Punch (Stephanie Azmoudeh) . . .	22
Dark Moon Cakes (Anna Jost) . . .	23
Dark Chocolate Tapioca Pudding with Strawberries (Amanda Brown) . . .	24
Chocolate Passion Bowl (Kelley Granzow) . . .	24
Chocolate Cherry Bars (Peg Barker) . . .	25
Carpathian Reading Snack (Tempe Hembree) . . .	26
Sinfully Sweet Bouillie (Suzanne LeBlanc) . . .	26
“Love Bites” (Stephanie Schmachtenberger) . . .	27
Death by Chocolate (Glenda Carner) . . .	28
Dark Hedgehog Slice (Elizabeth Woodall) . . .	28
Dark Chocolate Delight (Romona Graves) . . .	29
Chocolate Cups (Jill Purinton) . . .	30
Chocolate Caramel Diamonds (Eddie L. Thacker) . . .	30



## Introduction

In anticipation of her book, *Dark Celebration*, Christine Feehan invited her fans to submit dessert recipes with a “Dark” theme. The winners of the Dark Desserts Recipe Contest had their recipes published in *Dark Celebration*.

Needless to say, though, it was hard for us to choose winners from among so many yummy recipes! But you don’t have to choose . . . *now you can have your cake and eat it too* – we’ve included all the great recipes we received in this special collection of **Dark Desserts**.



## **Mocha Cappuccino Cake**

**Submitted by: Kim Murphree**

Arlington, TX

¾ cup butter, softened  
1 ¼ cups sugar  
2 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
3 eggs  
2 tsp vanilla  
3 cups all purpose flour  
1 ½ cups sour cream  
¼ cup semisweet chocolate chips  
¼ cup light brown sugar  
1 tsp instant coffee  
1 tsp cinnamon

### ***Frosting***

1 ½ tsp instant coffee  
¾ tsp vanilla  
6 ozs cream cheese, softened  
¾ stick butter, softened  
½ tsp cinnamon  
3 cups powdered sugar

Heat oven to 350°F. Grease and flour bundt cake pan.

In a bowl with mixer beat butter, sugar, baking powder, baking soda, and salt until creamy. Increase speed; beat until fluffy. Beat in eggs until blended. Beat in vanilla. Reduce speed and beat in flour, alternating with sour cream, until blended.

In 2<sup>nd</sup> bowl, combine chocolate chips, brown sugar, coffee and cinnamon. Add 1 cup batter, stir until blended.

Spoon 3 cups plain batter into pan. Spoon a ring of brown-sugar batter ¾ inch from center and sides of pan over plain batter. Top with spoonfuls of plain batter. Spread to cover brown-sugar batter.

Bake 1 hour, cool in pan.

### ***Frosting***

Stir coffee and vanilla in a bowl. Add cream cheese, butter and cinnamon. Beat with mixer until fluffy. Beat in powdered sugar until smooth.

Invert cake onto serving plate. Frost cake.

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## **Earthquake Cake**

**Submitted by: T. Shirlene Cirulli**

Asheville, NC

*This was a family recipe from my mother.*

1 cup pecans, chopped (pieces work best)  
1 cup coconut  
1 stick margarine  
1 (8 oz) pkg cream cheese, room temperature  
1 box 10x powdered sugar  
1 box German Chocolate or Dark Chocolate Cake mix

Preheat oven to 350° F.

Spray 9 x 13 inch pan with non-stick cooking spray

Sprinkle nuts and coconut evenly over bottom of pan.

Mix cake as directed on box. Pour cake mix over nuts and coconut

Melt margarine and the room temperature cream cheese on low heat. When melted, remove from heat and stir in powdered sugar. Spoon over cake mix. Don't mix into batter or spread!!!

Bake at 350°F for 45 minutes.

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## **Dark Wet Chocolate Cake**

**Submitted by: Karen Zimmerman**

Pottsville, PA

2 cups flour  
2 tsp baking soda  
1 tsp baking powder  
½ tsp salt  
2 cups sugar  
2 eggs  
2/3 cup oil  
1 cup milk  
¾ cup cocoa

2 tsp vanilla  
1 cup coffee

Sift all dry ingredients. Mix everything together in bowl and beat for 2 minutes on high speed. Grease and flour cake pans. Bake at 375°F for 45 minutes to 1 hour.

***White Frosting:***

2 cups Crisco  
¼ tsp salt  
6 Tbsp cold water  
2 tsp no color artificial butter flavor (Wilton)  
1 tsp clear vanilla  
2 lbs 10x sugar

Mix all ingredients together. Beat on low speed until moist. Do Not Over Beat. If too sweet, add another ¼ tsp of salt. If too dry, add 1 more tsp of cold water.

## **Dark Molten Chocolate Cakes**

**Submitted by: Abby Leavitt**

Veyo, UT

6 oz (1 ½ pkg) dark bittersweet chocolate baking bars  
1 ½ cups powdered sugar  
½ cup flour  
3 whole eggs  
3 egg yolks  
raspberries (or other fruit)

Preheat oven to 425°F. Grease 6 (6 oz) custard cups or soufflé dishes. Place on baking sheet.

Microwave chocolate and butter in a large microwaveable bowl on medium (50%) for 2 minutes or until butter is melted. Stir with a wire whisk until chocolate is completely melted. Add powdered sugar and flour; mix well. Add whole eggs and egg yolks; beat until well blended. Divide batter evenly into prepared custard cups.

Bake 14 to 15 minutes or until cakes are firm around the edges but soft in the centers. (Centers should be oozy.) Let stand 1 minute. Run a small knife around cakes to loosen. Carefully invert cakes onto dessert dishes. Sprinkle lightly with additional powdered sugar and garnish with a fruit, such as raspberries. Drizzle with hot fudge or add to the side.

Serve immediately - best when warm.

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## **“Dark” Frozen Dirt Cake**

**by: Terry L. Wagner**

Mobile, AL

3 pkg. Oreo Cookies (chocolate cream centers)  
1 ½ cups chopped nuts (your choice)  
1 (16-oz) bowl Chocolate Cool Whip  
½ gallon chocolate ice cream (soft)

Crush cookies and add nuts. Set aside. In a large bowl, fold Cool Whip and ice cream together. In a 9 x 13 inch dish, layer the cookies and Cool Whip starting with the cookies, and topping with the cookies. Place in freezer for at least an hour before serving. Then, just dig in and enjoy!!!

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## **Dark Chocolate Brown Sugar Pound Cake with Chocolate Glaze**

**Submitted by: Carol Houserman**

Pittsburgh, PA

2 ¼ cups cake flour  
½ teaspoon salt  
¾ cups unsweetened Hershey Cocoa Powder  
1 cup sour cream  
¼ teaspoon baking soda  
1 ½ cups granulated sugar  
1 ½ cups packed dark brown sugar  
2 ¼ sticks (1 cup plus 2 Tablespoons) unsalted butter, softened  
1 Tablespoon chocolate extract  
¼ teaspoon vanilla extract  
6 large eggs

Do not preheat oven. Grease and flour 12-cup bundt pan, throwing out excess flour. Into small bowl, sift together flour, unsweetened cocoa powder and salt.

In another small bowl, stir together baking soda.

In a large bowl - use standing electric mixer - beat butter, sugars until light and fluffy, about 10 minutes. Beat in chocolate and vanilla flavorings and eggs one at a time mixing well after each addition. With mixer on low speed, add flour and sour cream mixture alternately in batches, beating until just combined.



Pour batter into bundt pan and put in middle of cold oven. Set oven to 350°F and bake cake 1 hour and 25 minutes, or until tester comes out clean.

Cool cake in pan on rack 15 minutes and turn out onto rack to cool completely.

***Glaze:***

3 oz fine quality bittersweet chocolate (not unsweetened) I used the chips.  
2 Tablespoons unsalted butter

To make glaze, put the chocolate chips in double boiler or metal bowl set over saucepan of barely simmering water. Melt chocolate with butter, stirring until smooth. Transfer glaze to a pastry bag fitted with #3 plain tip (I used a spoon) and dribble back and forth over top of cake.

Pound cake keeps, wrapped in plastic wrap, at room temperature one week. Cake can be frozen, wrapped well in plastic wrap and foil for three months.

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## **Chocolate Kahula Bundt Cake**

**Submitted by: Janelle LaCourse**

Antioch, CA

1 German or regular chocolate cake mix  
1 small box chocolate pudding mix  
4 eggs  
½ cup oil  
½ cup water  
½ bag chocolate chips  
½ cup Kahula  
Crisco  
cinnamon  
sugar

Beat first 5 ingredients on low to moisten, and then beat on high for 5 minutes. Add chocolate chips and mix well.

Grease bundt pan with Crisco and sprinkle with cinnamon and sugar. No frosting necessary, the cinnamon and sugar form a crunchy crust over the chocolate cake.

Bake at 350 degrees for 50 - 60 minutes or until knife comes out clean.

Very yummy!

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## **Cherry-Fudge Cake**

**Submitted by: Robin Peterson**  
Martinez, CA

*14-inch round can pan about 2- inches deep*  
*\* Recipe can be cut in half for an 8-inch pan.*

2 Devil's Food cake mixes  
4 eggs  
2 cans cherry pie filling  
2 tsp almond extract or vanilla extract

Mix and bake according to cake box directions (for a moist cake, beat cake mix and liquids without cherries 3 - 5 minutes)

### ***Frosting:***

2 cups sugar  
2/3 cup milk (you may want to use a little more for smoother frosting)  
10 Tbsp butter  
12 oz Nestle Toll House Chocolate Chips

Bring to boil first three ingredients and continue cooking for one minute, stirring constantly. Remove from heat and immediately stir in 12 oz Nestle Toll House chocolate chips, stir until smooth. (See below for further instructions on frosting.) Let cool.

*Garnish with powdered sugar and flowers, special occasion decoration, or anything to accent the cake.*

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## **Andi's Carpathian Cake**

**Submitted by: Andi Titera**  
Redlands, CA

3 ounces semisweet chocolate  
2 tablespoons instant coffee crystals  
¾ cup water  
2 teaspoons vanilla extract  
8 tablespoons unsalted butter, at room temperature  
1 ¼ cups granulated sugar  
4 large eggs

1 tablespoon baking powder  
 ¼ teaspoon salt  
 3 cups all-purpose flour

Heat oven to 325°F. Grease 9-inch springform pan.

Chop the chocolate into approximately ¼ inch chunks. Stir the coffee crystals into the water; add the vanilla.

Beat the butter and sugar in the large bowl of an electric mixer on high speed 3 to 4 minutes until fluffy, scraping down the sides two or three times.

Beat in the eggs, one at a time. Beat in the baking powder and salt. With the mixer on low, add about one-third of the flour. Then, without waiting for it to be completely mixed in, add about one-third of the coffee mixture. Continue until all the flour and coffee mixture has been added. Mixing only until blended.

Mix in chocolate.

Spread the batter in the prepared pan. Bake 55 to 65 minutes.

Place pan on a wire rack to cool for one hour.

Enjoy. Yum!

## **Molten Chocolate Cake**

**Submitted by: Kim B. Vo**

Brantford, ON, Canada

2 tsp hard butter (unsalted)  
 1 Tbsp cocoa, sifted

2/3 cup butter (unsalted)  
 4 oz semisweet baking chocolate  
 1 oz dark chocolate, chopped  
 pinch of salt

2 large egg yolks  
 2 large eggs  
 1 Tbsp vanilla extract  
 1 ½ cup of Icing Sugar  
 ¾ cup all purpose flour  
 6 Tbsp Irish Cream Liquor (Bailey's)

## Raspberries

Grease 6  $\frac{3}{4}$ -ramekins with 2 tsp of hard butter. Then dust them with the 1 Tbsp of sifted cocoa. Throw away any excess cocoa. Place the dusted ramekins in the refrigerator, so that they will stay cold.

Put  $\frac{2}{3}$  cup butter, 4 oz semisweet chocolate, and 1 oz dark chopped baking chocolate into a small saucepan, on low heat. Stir it often to make sure that it does not burn. Keep stirring until it is smooth; **do not** over-heat it. Once it is smooth, take it off the heat to let it cool down.

In a large bowl, beat the 2 egg yolks and 2 eggs, until fluffy. Once it is fluffy, add 1 Tbsp vanilla extract, and 1  $\frac{1}{2}$  cup of icing sugar, beat it together until it is well blended. Then add the chocolate/butter,  $\frac{3}{4}$  cup all-purpose flour, and 6 Tbsp Irish Cream Liquor into the mixture. Mix together until it is all smooth.

Fill the ramekins part way and add the raspberries (5 - 7 berries), and fill the ramekins. Do this for all 6 ramekins. Place them on a baking sheet and put them into a 450° preheated oven. Bake 10 - 15 minutes, or until the edges seem set. Let stand for 5 minutes, run a knife around the edge to release the cake. Then you can flip the cake onto a serving plate, and remove the ramekin.

Serve warm.

## Jaxon's Jello Cake or Jaxon's Blood Cake

Submitted by: Su-Pei Li

Hilliard, Ohio

1 box white cake mix

1 large package (6 oz) Jello mix in a red color (Raspberry is my favorite)

1 tub Cool Whip

1. Make and bake cake in a 13 x 9 inch pan
2. Add 2 cups boiling water to dry gelatin mix. Note that this is only half the water called for in making regular Jello. Do not add the 2 cups cold water, only hot.
3. Cut slits all the way to the bottom into warm (just slightly cooled) cake every few inches with a butter knife.
4. Pour warm gelatin liquid over warm cake.
5. Refrigerate to cool completely.
6. After completely cooled, top with Cool Whip.
7. Enjoy! If not completely enjoyed in one sitting, cover loosely and refrigerate.

## **Diabetic Coma Cake**

(aka: Texas Sheet Cake)

Submitted by: Lisa Paysinger

Oliver Springs, TN

2 cups all purpose flour  
 2 cups sugar  
 1 tsp baking soda  
 1 cup butter (not margarine)  
 1 cup water  
 ¼ cup cocoa  
 ½ cup sour cream  
 2 eggs  
 1 tsp vanilla

Mix dry ingredients: flour, sugar, and baking soda. Bring liquid ingredients to a boil: butter, water, and cocoa. Add the liquid to the dry ingredients and mix well. Then add: sour cream, eggs, and vanilla. Pour into a greased and floured sheet pan. Bake at 350 degrees for 20 minutes.

During the last 15 minutes of baking, make the frosting.

### ***Frosting:***

½ cup butter  
 2 Tbsp cocoa  
 5 Tbsp milk  
 1 lb powdered sugar

Mix ingredients well. Pour over cake when it comes out of the oven.

## **Dark Temptation Chocolate Cake**

Submitted by: Connie Deren

Port Monmouth, NJ

### **Part 1: GANACHE**

1 cup heavy cream  
 4 squares semisweet chocolate (chopped)

Heat cream until simmering  
 Add chocolate and whisk until melted  
 Pour in small electric mixer bowl  
 Refrigerate at least 2 hours

**Part 2: CAKE**

1 box chocolate cake mix  
 1 cup water  
 2 eggs  
 ½ cup oil  
 ½ cup rum

Mix as directed  
 Bake at 350 degrees  
 Cool 1 hour

**Part 3: FILLING**

1 pkg. chocolate pudding  
 ½ cup Half & Half  
 ½ cup Crème Frache (Sour Cream)  
 3 Tbsp rum

Combine pudding, Half & Half, & rum  
 Bring to boil  
 Simmer 1 minute  
 Cool to room temperature  
 Whisk in Crème Frache  
 Refrigerate 1 hour

With electric mixer - medium speed, beat **Ganache** 5 minutes - Refrigerate

Invert cake on plate - Spread with filling - Top with second layer cake - Spread **Ganache** over top and sides - Garnish with whipped cream

**Dark Moist Chocolate Cake**

**Submitted by: Brenda Edde**

Englewood, CO

2 cups sifted flour  
 1 cup sugar  
 5 tablespoons cocoa  
 2 teaspoons baking soda  
 1 cup water  
 1 cup mayonnaise

1 teaspoon vanilla

Sift together all dry ingredients. Mix all liquid ingredients. Pour liquid into dry mixture and blend thoroughly. Pour batter into 9 x 11 inch cake pan. *TIP: You should pound pan on counter a couple of times to get air bubbles out.* Bake 30 minutes at 375°F.

I like a powdered sugar frosting. However, I just make it, have no recipe other than:

powdered sugar  
butter  
cream cheese  
milk  
vanilla

Mix to taste.

## **Dark Chocolate Upside-Down Cake**

**Submitted by: Jane M. Stevens**

Jericho, VT

*Oven temperature 300 °F      Baking time: 45 minutes*  
*5 x 7 inch pan      \*Can be doubled for 9 x 13 inch pan*

¾ cup white sugar  
3 Tbsp cocoa powder  
1 ½ Tbsp melted butter  
½ cup milk  
¾ cup sifted flour  
1 ½ tsp baking powder  
½ tsp salt  
¾ cup chopped nuts (optional)  
¾ tsp vanilla extract

Combine first three ingredients. Then add milk and dry ingredients. Add vanilla and nuts.

### ***Sauce:***

½ cup white sugar  
½ cup brown sugar  
3 Tbsp cocoa powder  
1 ½ cups boiling water

Combine ½ cup white and ½ cup brown sugar with 3 level Tbsp cocoa powder. Add 1 ½ cups boiling water and mix. Pour over above batter and bake immediately at 300°F for 45 minutes.

Serve with fresh whipped cream. Enjoy!

*Note: My mom made this yummy dessert while I was growing up with my 9 siblings. My earliest memory was in the 1950's.*

### **3-Layer Dark Chocolate & Cherry Cake**

Submitted by: Melissa Hart  
Carbondale, KS

2 boxes of your favorite dark chocolate cake mix  
3 jars of Maraschino Cherries  
4 tubs of chocolate whip cream  
1 chocolate candy bar (shave to make curls out of chocolate)

Prepare chocolate cake mix according to box, making three equal layers of cake. Once baked, put into freezer for cooling. After ½ hour pull on layer out and layer it with chocolate whip cream. Next, put ½ a jar of Maraschino cherries and two tablespoons of chocolate shavings on top of whip cream. Repeat with the next two layers (note: if whip cream starts to get soft, place back in freezer for ½ hour). Serve immediately or place in freezer until ready to eat, making sure it doesn't sit in freezer more than ½ hour before eating.

### **Bloody Midnight Cake**

Submitted by: Christine Hannigan  
North Port, FL

*A dark chocolate cake with cherry frosting and drizzled with semi-sweet chocolate.*

¾ cup soft vegetable shortening  
1 ¾ cups sugar  
3 eggs  
2 1/3 cups all purpose flour  
¾ cup cocoa  
¼ tsp baking powder  
1 ¼ tsp baking soda  
1 tsp salt



1 tsp vanilla extract  
1 1/3 cup water

Heat oven to 350°F, grease and flour two 9-inch cake pans. Blend shortening, sugar, and eggs until light and fluffy. (About 5 minutes, high setting on mixer.) Blend flour, cocoa, baking powder, baking soda and salt in a separate bowl. Add flour and water mixtures alternately with creamy base until well blended. (Making sure to scrap bottom and sides of bowl well.) Pour into cake pans and bake for about 35 minutes.

***Cherry Icing:***

1/3 cup butter, softened  
3 cups 10x powdered sugar  
¼ to 1/3 cup maraschino cherry juice (variation for consistency of icing you desire)

Beat/whip until smooth and fluffy.

***Chocolate Drizzle:***

Melt 1 square of semi-sweet chocolate  
Drizzle on iced cake in zigzag pattern or any pattern you desire.

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## **Chocolate Cherry Cake**

**Submitted by: Brenda J. Daniels**  
Williston, ND

1 Pillsbury chocolate cake mix  
1 can (21 oz) cherry pie filling  
2 eggs, beaten  
1 tsp vanilla

Mix together - pour into greased and floured 9 x 13 inch pan. Bake at 350° for 30 - 35 minutes.

***Frosting:***

1 ½ cups sugar  
10 Tbsp butter  
2/3 cups milk  
12 oz pkg semi-sweet chocolate chips

Mix together the sugar, butter and milk. Boil for 1 minute. Pour in chocolate chips and mix until smooth. Pour over warm cake.

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## **Connie's Chocolate Comfort Cake**

**Submitted by: Constance Benham**

Cleveland, OH

1 Duncan Hines Dark Chocolate Cake Mix  
4 eggs  
1 (3-oz) package chocolate instant pudding mix  
¾ cup water  
¾ cup vegetable oil  
½ cup sugar  
1 cup sour cream  
6 ounces semi-sweet chocolate chips

Preheat oven to 350 degrees. Grease and flour 12-cup bundt pan.

Mix together cake mix, eggs, chocolate instant pudding mix, water, oil and sugar. Beat together for 2 minutes. Add sour cream and mix well. Stir in chocolate chips.

Pour into greased and floured 12-cup bundt pan and bake 50 - 55 minutes in a 350 degree oven.

Remove from oven and let cool for 10 minutes before turning out onto a serving plate.

When completely cooled, melt 6 ounces semi-sweet chocolate chips in the top of a double boiler. When completely melted, drizzle over cooled cake.

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## **Pudding Parfaits with Oatmeal-Walnut Crunch**

**Submitted by: Eddie L. Thacker**

Kerrville, TX

*Estimated Times: Preparation - 15 minutes / Cooking - 25 minutes*

*Yields - 6 servings*

1 cup old-fashioned oats  
¾ cup all-purpose flour  
½ cup brown sugar, packed  
2 teaspoons instant coffee crystals  
¼ teaspoon ground allspice  
¼ teaspoon salt  
½ cup chilled unsalted butter, cut into ½ inch pieces

¾ cup Baileys  
coarsely chopped walnuts

***pudding:***

1 ¼ cups chilled whipping cream  
12 Tablespoons Baileys Original Irish Cream  
¾ cup brown sugar, packed  
6 large egg yolks  
¼ teaspoon ground nutmeg  
12 Tablespoons dried currants

**Make Crunch:**

1. Preheat oven to 350°F. Combine first 6 ingredients in large bowl.
2. Add butter and rub in with fingertips until mixture forms moist clumps. Mix in walnuts. Sprinkle mixture onto rimmed baking sheet.
3. Bake until golden brown and crisp, occasionally stirring gently and leaving mixture in clumps, about 35 minutes. Cool completely. (Can be made 2 days ahead. Store airtight.)

**Make Pudding:**

1. Combine ¾ cup cream, 6 tablespoons Bailey's liqueur, sugar, yolks, and nutmeg in large metal bowl.
2. Place over saucepan of simmering water (do not allow bottom of bowl to touch water). Using electric mixer beat until custard thickens and thermometer registers 160°F, about 8 minutes.
3. Remove from over water and beat until cool, about 8 minutes.
4. Mix in remaining 6 tablespoons liqueur. Beat remaining ½ cup cream in medium bowl to medium peaks. Fold into custard. Cover and chill at least 4 hours or overnight.

***Layer:***

¼ cup pudding, 1 tablespoon currants, and 3 tablespoons crunch in each of six 12-ounce goblets; repeat layering 1 more time. Serve immediately or refrigerate up to 1 hour.

*The oatmeal and nut mixture in this dessert is usually baked on fruit; here, it is cooked on its own, then layered with currants and a pudding made with Baileys Original Irish Cream.*

## **Chocolate Triple Layer Pie**

**Submitted by:** Ada Byram  
Smithfield, VA

*8 servings*

1 (6-oz) graham cracker piecrust  
 2 (4-serving size pkgs) Jell-O Chocolate Instant pudding  
 2 cups cold milk  
 1 (8-oz tub) Cool Whip, thawed and divided  
 Chocolate sprinkles

1. Pour milk into large bowl; add pudding mixes; beat with wire whisk for one minute. (Mixture will be thick.)
2. Spoon 1 ½ cup of the pudding into crust. Gently stir half of the Cool Whip into remaining pudding. Spread over pudding in crust.
3. Top with remaining Cool Whip & chocolate sprinkles.
4. Refrigerate 4 hours OR until set.

## **Black “Carpathian” Forest Stuffed Cupcakes**

**Submitted by: Tammy Taylor**

Nashville, TN

*Preparation time - 10 minutes*

*Total time - 45 minutes*

*Makes 2 dozen cupcakes*

1 pkg (2-layer size) chocolate cake mix (the darker, the better)  
 1 pkg (8 oz) cream cheese, softened  
 1 egg  
 2 Tbsp sugar  
 1 can (20 oz) cherry pie filling, divided  
 1 ½ cups Cool Whip, thawed

Preheat oven to 350° F. Prepare cake batter as directed on package and set aside. Mix cream cheese, egg, and sugar until well blended. Remove ¾ cup of the pie filling for garnish and set aside. Spoon 2 Tbsp of the cake batter into each of 24 paper-lined medium muffin cups. Top each with 1 Tbsp of the cream cheese mixture and remaining pie filling. Cover each evenly with remaining cake batter. Bake 20 - 25 minutes. Cool 5 minutes and remove from pans to wire rack. Cool completely. Top cupcakes with Cool Whip and remaining pie filling to garnish just before serving. Cupcakes should be stored in tightly covered container in refrigerator for up to 3 days.

***Great substitute - use Cool Whip Chocolate Whipped Topping***

*Per cupcake:*

Calories - 220

Total fat - 13 g  
Saturated fat - 4.5 g  
Cholesterol - 45 mg  
Sodium - 240 mg  
Carbohydrates - 25 g  
Dietary fiber - 1 g  
Sugars - 18 g  
Protein - 3 g

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## **Dark Chocolate Cool Whip Cookies**

**Submitted by: Soemer Simmons**

Normal, IL

1 German Chocolate Cake Mix  
1 egg  
1 (8 oz) container of Cool Whip, thawed  
powdered sugar

Put several cups of powdered sugar into a mixing bowl. Put aside. In a separate bowl, beat together dry cake mix, egg and cool whip as well as possible. Take  $\frac{3}{4}$  batter and roll it into a ball in the powdered sugar. Place balls 2 inches apart on an ungreased cookie sheet. Bake at 350 degrees for 11 minutes.

Makes approximately 4 - 5 dozen cookies.

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## **Toffee Grahams**

(Microwave Heath Bars)

**Submitted by: Jean Paquin**

La Place, LA

1 Tbsp. butter  
9 graham cracker squares  
 $\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup packed brown sugar  
 $\frac{1}{2}$  cup chopped nuts  
 $\frac{1}{2}$  cup dark sweet chocolate chips

In microwave oven: Melt 1 tablespoon butter in 8 x 8 inch baking dish for 30 to 45 seconds at 100% power. Spread evenly and line bottom of dish with graham cracker squares, cutting when necessary to fit.

Combine the ½ cup butter and sugar in a 4 cup measuring bowl and microwave at 100% power for 1 minute. Beat until smooth. Microwave for 1 - 2 more minutes until very hot.

Pour over the crackers and spread. Sprinkle with nuts and cook for another 1 ½ - 3 minutes at 100% power until the mixture boils (can boil up to 1 minute to soften nuts). Cool for 2 minutes.

Sprinkle with chocolate chips. When chips are soft, spread to frost. Loosen edges and cut into quarters to remove. Cut into smaller serving pieces. Can store in refrigerator if you wish these crisp.

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## **Oreo Cookie Surprise**

**Submitted by: Bambi L. Wellman**

Jacksonville, NC

1 (16 oz) pkg Oreo's - crushed  
1 (8oz) pkg cream cheese  
1 large Cool Whip (save some for top)  
2 cups milk  
1 stick butter, melted  
1 cup powdered sugar  
1 large box chocolate instant pudding

Crush cookies (save ¼ cup for top), add melted butter and mix well. Press into 9 x 13 inch dish. Cream the cream cheese with mixer then beat in powdered sugar. Fold in Cool Whip (save some for the top). Spread mixture on top of crust. Mix pudding with milk, and then spread on top of cream cheese layer. Spread remaining Cool Whip onto the middle (making it look like a cloud). Sprinkle remaining crushed cookies on top. Chill 1 hour.

*Very rich dessert, so serve small portions. Can serve up to 12 individuals.*

Enjoy!

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## **Festive Punch**

**Submitted by: Stephanie Azmoudeh**

Tampa, FL

12 cups brewed vanilla nut coffee  
 ½ cup sugar  
 1 gallon vanilla ice cream  
 1 gallon chocolate ice cream  
 ¾ - 1 cup Frangelico liqueur  
 1 can Redi-whip cream  
 Hershey's special DARK syrup

Brew coffee; add ½ cup sugar while hot. Make sure that the sugar is dissolved. Cool coffee.

30 - 45 minutes before serving: Put both ice creams in punch bowl. Add coffee over ice cream. Add Frangelico (can use Kahlua or Bailey's Irish Cream). Top with whipped cream. Drizzle chocolate syrup over top.

## **Dark Moon Cakes**

**Submitted by: Anna Jost**  
 San Diego, CA

½ cup vegetable oil  
 4 ounces unsweetened baking chocolate, melted  
 2 cups granulated sugar  
 4 large eggs  
 2 teaspoons vanilla extract  
 2 cups sifted pastry flour  
 2 teaspoons baking powder  
 ½ teaspoon salt  
 1 cup powdered sugar

In a large bowl, mix the vegetable oil, chocolate, and granulated sugar. Blend in the eggs, one at a time, stirring well after each addition. Mix in the vanilla. In a small bowl, mix the flour, baking powder, and salt. Stir the flour mixture into the oil mixture. Chill for at least 4 hours or overnight.

Preheat the oven to 350 degrees F. Spoon about 1 tablespoon of dough into a ball. Coat each ball in powdered sugar, rolling until covered. Place the balls about 2-inches apart on a greased baking sheet. Bake for 10 to 12 minutes. The cakes should be soft and the edges should be firm. Do not over bake; they burn easily

Makes about 3 dozen.

*Substitution: 1 cup sifted pastry flour = 1 cup minus 2 tablespoons sifted all purpose flour*

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## **Dark Chocolate Tapioca Pudding with Strawberries**

**Submitted by: Amanda Brown**

Utica, MI

1 egg  
2/3 cup sugar  
3 Tablespoons Minute tapioca  
3 ½ cups milk  
2 squares of DARK baking chocolate  
1 teaspoon vanilla  
4 large strawberries (cut into slices)

Beat egg lightly in medium saucepan with a wired whisk. Add sugar and tapioca. Mix well and gradually add milk, beat well after each addition. Let stand 5 minutes. Add dark chocolate. Bring to a boil on medium heat, stir constantly. Reduce heat to medium-low; cook until chocolate is completely melted, (stirring constantly). Remove from heat.

Stir in vanilla. Cool 20 minutes. Then stir. It starts to thicken as it cools.

Serve warm or chilled.

Put a few slices of strawberry on top of each serving of pudding

Makes 8 servings of ½ cup each.

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## **Chocolate Passion Bowl**

**Submitted by: Kelley Granzow**

Reynoldsburg, OH

3 cups cold milk  
2 pkg chocolate flavor instant pudding (4-serving size)  
1 tub (8 Oz) Whipped Cream French Vanilla Topping (or chocolate) thawed, divided  
1 baked 9-inch square brownie layer, cooled, cut into 1-inch cubes



1 pt (2 cups) raspberries (or strawberries, if you use strawberries, cut them)

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Gently stir in 1 cup of the whipped topping.

Place half of the brownie cubes in the 2-quart serving bowl; top with half of the pudding mixture, half of the raspberries and half of the remaining whipped topping. Repeat all layers.

Refrigerate at least 1 hour or until ready to serve. Store leftover dessert in refrigerator. Makes 16 servings, about 2/3 cup each.

*Chad likes this with all chocolate but it makes it very rich, but hey, a dessert even I can make!*

## **Chocolate Cherry Bars**

**Submitted by: Peg Barker**

Suquamish, WA

1 pkg fudge cake mix  
1 can (21 oz) cherry pie filling  
1 tsp Almond extract  
2 eggs, beaten

### ***Frosting:***

1 cup sugar  
5 Tbsp butter (no substitutions)  
1/3 cup evaporated milk  
1 (6 oz) pkg chocolate chips

Grease and flour 13 x 9 inch pan.

In a large bowl, combine first four ingredients.

By hand, stir until well mixed. Pour into prepared pan.

Bake at 350 degrees for 25 to 30 minutes or until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, butter and milk. Boil, stirring constantly, 1 minute. Remove from heat; stir in chocolate chips until smooth. Pour over bars.

*Makes approximately 3 dozen*

*My grandmother used to make these yummy bars. She died in 1997 and I just recently found the recipe again. They are even better than I remembered them.*

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## **Carpathian Reading Snack**

**Submitted by: Tempe Hembree** in the North Carolina mountains where the road runs out.....  
Murphy, NC

*For those of us who: love to snack and read, love the salty and sweet together, and want to be healthy at the same time.*

**Pkg of dark chocolate chunks found in baking section** - representing the compelling  
*Black Carpathian Eyes*

**Dried Sweetened Red Cranberries (Craisins)** - representing the tears of love the  
*Carpathian cries for his/her lifemate*

**Lightly Salted Peanuts** - representing ...uh...help me here ☺ ...the crunchiness of the  
*vampire's rib cage when his black and evil heart is extracted.... ...lol*

Mix equal portions into a lidded container and scoop out about a cup. This is a good serving and is so delicious together. For some reason, the chocolate doesn't melt...maybe because of the dryness of the peanuts and cranberries.

*I know this isn't fancy enough for the book, but I really have eaten this snack for years, but mostly associate it with the Dark Series...enjoy!!!!*

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## **Sinfully Sweet Bouillie**

**Submitted by: Suzanne LeBlanc**  
Terrytown, LA

*This old fashioned Cajun custard is a family favorite. Served at all family gatherings, it never seems to be left alone.*

2 (12oz) cans evaporated milk- any brand  
½ gallon milk - any type  
5 Tbsp cornstarch - heaping  
½ cup water  
6 eggs  
1 ½ cups sugar

2 Tbsp pure vanilla extract  
1 Angel Food cake

Cut the angel food cake into chunks in a large serving bowl and set aside for later.

In a large saucepan, put evaporated milk and milk to boil.

In a blender, add sugar, eggs and vanilla. Blend until smooth.

In a medium bowl, dissolve the cornstarch in water. Make sure that the tablespoons of cornstarch are heaping.

Once milk begins to boil, add blended mixture and stir until thoroughly mixed.

Then, add water/cornstarch mixture to saucepan and cook on low heat, constantly stirring until mixture thickens. As you stir, the thickness will feel like the consistency of custard or porridge.

Pour mixture over angel food cake; best served hot.

*Optional:*

Add 2 cups of fruit, mixed nuts, or some other additional ingredient to give bouillie that lagniappe.

Use without angel food cake as a pie filling, sweet tart filing, add bananas for banana pudding or other confections.

*Le bon bouillie du tout la mon!*

## **“Love Bites”**

**Submitted by: Stephanie Schmachtenberger**  
Riverside, CA

2 cubes butter, softened  
1 can sweetened condensed milk  
2 (1-lb) boxes powdered sugar  
16-oz bag coconut  
2 cups chopped walnuts  
¾ stick parowax

32 oz semi-sweet chocolate chips

Combine butter and milk, add powdered sugar, coconut and nuts. Roll into rounded teaspoon size balls and refrigerate 12 to 24 hours until firm.

Melt wax and chocolate chips in top of a double boiler. Turn flame down to a simmer. Dip balls in chocolate (one at a time) and set on wax paper. It is easier to dip with a 2-pronged fork.

Refrigerate 6 - 8 hours until chocolate has set.

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## **Death by Chocolate**

**Submitted by: Glenda Carner**

Fredonia, KY

1 box Devil's Food cake mix  
1 small box instant chocolate pudding mix  
2/3 cup milk  
3/4 cup strong brewed coffee  
1 (12-oz) container whipped topping, thawed  
6 chocolate covered toffee bars, frozen and crushed

Bake cake according to package directions in a 9 x 13 inch pan. Let cool then crumble. Mix pudding with the milk according to package directions.

In a large glass serving bowl, place half of the crumbled cake. Pour half of the coffee over the cake; spread half of the pudding over that. Top with half of the whipped topping, sprinkled with half of the crushed toffee bars. Repeat layers in the same order.

Refrigerate until serving.

*Makes 12 servings.*

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## **Dark Hedgehog Slice**

**Submitted by: Elizabeth Woodall**

Melbourne, Australia

*Serving size: 10 or more pieces*

*Cooking time: about 15 minutes*

Approximately 300 g graham crackers, coarsely chopped

1 cup chopped walnuts  
 ½ cup desiccated coconut  
 250 g butter, chopped  
 1 ¼ cups caster sugar  
 1/3 cup cocoa powder  
 1 egg, lightly beaten  
 150 g (or more to taste) of **dark** chocolate, melted  
 ½ teaspoon vegetable oil

1. Grease a 20 cm x 30 cm pan; line base and two long sides with baking paper, extending paper a small amount (say 2 cm) above the edges of the pan.
2. Combine graham crackers, walnuts and coconut in a large bowl
3. Place butter, sugar and sifted cocoa in a medium saucepan and stir over medium heat until butter is melted and sugar is dissolved. Remove saucepan from the heat and whisk in the egg.
4. Pour the melted butter/cocoa mixture over the dry crackers/nuts mixture and mix them together well. Press combined mixture into the prepared pan.
5. Cover with cloth or paper and refrigerate overnight.
6. Turn slice out onto a chopping board and cut into pieces. Spoon combined warm, melted chocolate and oil in a small snap lock bag. Squeeze chocolate into one corner, twist the bag, then snip the tip off. Drizzle the chocolate over the top of the slice and refrigerate for another 15 minutes, or until chocolate is set.

*Note:* Slice can be made up to four days ahead of need. It stores well in a sealed, airtight container in your refrigerator

## **Dark Chocolate Delight**

**Submitted by: Romona Graves**

Chesterfield, VA

¾ cup butter or margarine  
 1 ½ cup flour  
 ¾ cup chopped pecans

Melt butter. Stir in flour and nuts. Press into 9 x 13 inch pan. Bake at 350° for 15 minutes. Cool completely.

8 oz package cream cheese  
 1 cup 10X sugar  
 1 ½ cup Cool Whip or similar whipped topping

Beat cream cheese and sugar together. Mix in whipped topping. Spread on top of crust. Chill.

2 (4 oz) packages instant dark chocolate pudding mix  
 3 cups milk

Mix until thick. Spread on top of cream cheese mixture. Spread remaining whipped topping over top of chocolate. Shave semi-sweet (dark chocolate) on top, if desired. Keep refrigerated until served.

*\*\*\*Use one large container (12 oz or larger) of whipped topping.\*\*\**

## **Chocolate Cups**

**Submitted by: Jill Purinton**

Lamar, MO

dark chocolate cups  
 key lime yogurt  
 berries

Go to your nearest chocolate confectioners and buy some dark chocolate cups. The ones I got looked like upside down top hats.

Fill with key lime yogurt. Top with fresh raspberries. Or blueberries. Or strawberries. The possibilities are endless.

## **Chocolate Caramel Diamonds**

**Submitted by: Eddie L. Thacker**

Kerrville, TX

*Estimated Times: Preparation - 45 minutes / Cooking - 20 minutes*

*Yields - 42 servings / Chill - 30 minutes*

### **Cake:**

4 ozs fine-quality bittersweet chocolate (not unsweetened)

1 stick (1/2 cup) unsalted butter  
3/4 cup sugar  
3 large eggs  
1/4 cup all-purpose flour  
1/4 cup unsweetened cocoa powder

**Ganache:**

5 ozs fine-quality bittersweet chocolate (not unsweetened)  
1/3 cup sugar  
1/3 cup heavy cream

**Caramel Topping:**

1/4 cup sugar, MELT SLOWLY

**Make Cake:** Preheat oven to 375°F. Butter a 9-inch square baking pan and line bottom with wax paper. Chop chocolate into small pieces. In a double boiler or a metal bowl set over a saucepan of barely simmering water, melt chocolate and butter, stirring until smooth. Remove top of double boiler or bowl from heat and whisk sugar into chocolate mixture. Whisk in eggs 1 at a time until combined well. Sift flour and cocoa powder over chocolate mixture and whisk until just combined. Pour batter into baking pan and bake in middle to oven until a tester comes out clean, about 20 minutes. Cool cake completely in pan on a rack and invert onto a baking sheet lined with wax paper.

**Make Ganache:** Chop chocolate. In a dry heavy saucepan, cook sugar over moderate heat, without stirring, until it begins to melt. Continue to cook sugar, stirring with a fork, until a deep-golden caramel. Remove pan from heat and add cream (mixture will bubble up and steam). Simmer mixture, stirring, until caramel dissolves. Remove pan from heat and add chocolate, stirring until mixture is smooth. Pour ganache over top of cake and smooth with a spatula. Chill cake, uncovered, at least 30 minutes and, covered, up to 3 days.

**Make Topping:** Lightly grease a baking sheet. In a dry small heavy saucepan, cook sugar over moderately low heat, stirring slowly with a fork (to help sugar melt evenly), until a pale-golden caramel. Continue to cook caramel, without stirring, gently swirling pan, until golden. Remove pan from heat and pour caramel onto baking sheet. Cool caramel completely. Pry caramel from baking sheet with your fingers and in a food processor pulse caramel until coarsely ground. Sprinkle the ground caramel evenly over top of cake and with a sharp knife cut cake into 1 1/4 inch diamonds.