



Chocolate Lover's Weekend

Marbled Orange Fudge

- 1 1/2 tsp plus 3/4 cup butter, divided
- 3 cups sugar
- 3/4 cup heavy whipping cream
- 3 tsp orange extract
- 1 pkg white baking chips (10 to 12 oz)
- 1 jar (7 oz) marshmallow creme
- 12 drops yellow food coloring + 5 drops red food coloring

Grease a 13-in. x 9-in. pan with 1-1/2 tsp butter; set aside. In a large heavy saucepan, combine the sugar, cream and remaining butter. Cook and stir over low heat until sugar is dissolved. Bring to a boil; cook and stir for 4 minutes. Remove from the heat; stir in chips and marshmallow creme until smooth. Remove 1 cup and set aside. Add orange extract and food coloring to the remaining mixture; stir until blended. Pour into prepared pan. Drop spoonfuls of reserved fudge over the top; cut through with a knife to swirl. Cover and refrigerate until set. Cut into squares.



Orange & Chocolate Ribbon Cookies

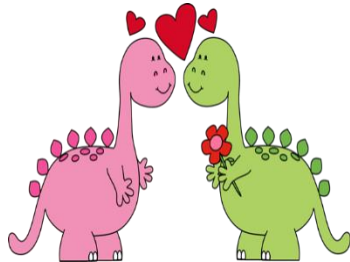
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| 1 cup butter | 1/2 cup sugar |
| 3 egg yolks | 1 tsp orange extract |
| 2 tsp grated orange zest | 3 tbs unsweetened cocoa |
| 2 1/4 cups all-purpose flour | 1 tsp chocolate extract |
| 1 tsp vanilla | |

Cream butter, sugar & egg yolks in a large bowl until light and fluffy. Remove half of the mixture: place in another bowl. Add orange zest, orange extract & 1 1/2 cups of the flour to one half of the mixture. Mix until blended and smooth. Shape into a ball. Add cocoa, vanilla and chocolate extract to second half of the mixture and beat until smooth. Shape into ball. Refrigerate both balls of dough about 10 minutes.

Empty a 12x2x2" food wrap box (such as foil or plastic wrap) and line with wax paper. On a lightly floured surface, roll out each dough to 12x4" rectangle. Place one dough on top of the other. Using a sharp knife, cut dough lengthwise down the center. Lift half the dough on the other strip to make a 4 layer strip of dough. Place in the lined food wrap box and press to square up edges of cookie dough. Cover & refrigerate at least 1 hour (or up to 3 days). Preheat oven to 350 degrees. Line cookie sheet with parchment paper. Slice dough 1/4" and place 2 inches apart on cookie sheet. Bake 10-12 minutes or until lightly browned.

Black Forest Cheesecake

- 1 pkg (8 oz) cream cheese, softened
- 1/3 cup sugar
- 1 cup (8 oz) sour cream
- 2 tsp vanilla extract
- 1 (8 oz) tube of cool whip
- 1/4 cup baking cocoa
- 1 tbs confectioners' sugar
- 1 chocolate crumb crust (8 inches)
- 1 can (21 oz) cherry pie filling



In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Fold in whipped topping. Spread half of the mixture evenly into crust. Fold cocoa and confectioners' sugar into remaining whipped topping mixture; carefully spread over cream cheese layer. Refrigerate for at least 4 hours. Top with dollops of cherry pie filling.

Brownie Batter Dip

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| 1 pkg (8 oz) cream cheese, softened | 1 (8 oz) tube of cool whip |
| 2 tbs whole milk | 1 cup mini chocolate chips |
| 1 box (18 oz) Ghiradelli brownie mix | |
| Pretzels and/or sliced apples for dipping | |

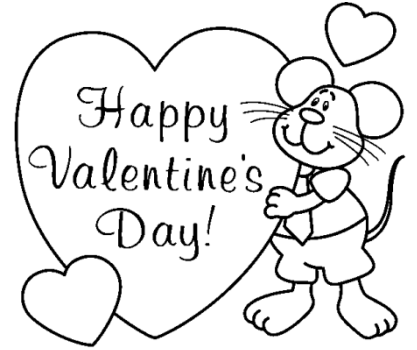
In a large bowl, beat cream cheese until smooth. Beat in milk and cool whip. Add in brownie mix and blend until smooth. Fold in chocolate chips. Place in disposable piping bag and pip into serving dish. Serve immediately or chill for later. If desired, sprinkle with M&M's minis to add a touch of color.

Malted Milk Chocolate Cupcakes

- For the cupcakes:**
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| 1 cups all-purpose flour | 1/2 cup malted milk powder |
| 1/2 tsp baking soda | 3/4 cup milk |
| 1/2 cup unsweetened cocoa powder | 3/4 cup vegetable oil |
| 1/2 cup granulated sugar | 1 large egg |
| 3/4 cup packed light-brown sugar | |
| 1 tsp pure vanilla extract | |

- For the frosting:**
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| 1/2 cup (1 stick) unsalted butter, at room temperature | |
| 1 tsp pure vanilla extract | 1/2 cup malted milk powder |
| 1 1/2 cups powdered sugar | 2 tbs milk |
| 4 oz milk chocolate, melted | |
| Chocolate covered malt balls to garnish | |

Make the cupcakes. Preheat oven to 350 degrees F. Line standard muffin tins with paper liners. Whisk together flour, malted milk powder and baking soda. Heat the milk in a small saucepan over medium heat until hot but not boiling. Pour over the cocoa powder in a large bowl and whisk until smooth. Let cool slightly. Whisk in the vegetable oil, granulated sugar, egg and vanilla until smooth, then whisk in the dry ingredients until just combined. Divide the batter among the prepared muffin cups. Bake until the tops spring back when pressed, 20-25 minutes. Transfer to a rack and let cool completely.



Meanwhile, make the frosting: Pulse the cutter, confectioner's sugar, malted milk powder, chocolate, milk and vanilla in a food processor until smooth. Pipe or spread the frosting on the cupcakes. Top with malted milk balls.

Chocolate Decadence Cookies

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| 1/2 cup butter, softened | 3/4 cup granulated sugar |
| 1/2 cup unsweetened cocoa powder | 1/2 tsp baking soda |
| 1/4 cup packed dark brown sugar | 1/8 tsp salt |
| 1/8 tsp ground black pepper | 1 egg |
| 2 tsp vanilla | 1 1/3 cups all purpose flour |

In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, cocoa powder, brown sugar, baking soda, salt and pepper. Beat until combined. Beat in egg and vanilla until combined. Gradually stir in flour. Divide dough in half. Shape each into a 8" long roll. Wrap each roll in plastic wrap or waxed paper. Chill about 1 hour or freeze about 30 minutes, until dough is firm enough to slice. Preheat oven to 350 degrees F. Cut rolls to 1/4" slices. Place slices 2 inches apart on an ungreased cookie sheet. Bake about 8 minutes or until edges are firm. Cool on cookie sheet for 1 minute. Transfer to wire rack to cool.