

Quick Chocolate Recipes

In under 30 minutes



a free ebook

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chocolate story

The sound of a snap of that new chocolate bar and I fell in love. It was impossible to escape - But who wanted to escape. The Chocolate love spell is all around, everywhere. We are chocoholics.

Chocolate and internet, I can't do without them. How many of you agree with me on this quote. Come join me on a small chocolaty trip where you will find surprisingly simple to create, yet undeniably sophisticated chocolate recipes.

All recipes - under 30 minutes - no fuss.

There are seven chocolate delights which can create quite an impression in a small frame of time. Satisfy the cravings of your chocolate-loving family or friends in creative way.



2 Bliss Of Baking



Hi; I am Pooja, 2blissofbaking is my reflection. I ran behind a dream and created a bliss in my life. I am happy; when I whip the cream, melt the chocolate, sift the flour, line a baking tray, knead the dough, smell the food in oven, and, even on getting a burn. Simple formula of life; if you want to stay happy - Love what you do and do what you love.

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chocolate truffles - friends favorite

- 200gm of Semisweet or bittersweet chocolate (chopped)
- ½ cup of whipping cream
- 2 tablespoon of unsalted butter
- 1 tablespoon of brandy or rum (optional)
- Dutch-processed cocoa powder for coating. (crushed dry fruits, dried coconut can also be used)

Method

Place the chopped chocolate in a heatproof bowl and set aside. In a small heavy bottomed pan, heat the cream and butter on a medium flame. When you see the bubbles appearing on the side of the cream, turn off the heat. Immediately pour the cream over the chocolate and let it stand for a minute or two. Stir with a rubber spatula until smooth. If desired add the liqueur. Cover and place in the fridge to firm up the truffle mixture.

Place your coating of the truffle on a plate. Scoop out small truffle balls using a spoon or a melon baller. Use your hands to shape them into small bite size balls. Then roll the truffles in the coating and place on parchment lined tray. Amazing, melt in the mouth chocolate truffles are ready to Enjoy! Truffles can be refrigerated for couple of week. Bring them to room temperature before serving.

quick chocolate mousse

- intimate times

- 250 gm of bittersweet chocolate (chopped)
- 4 gm of powder galletine (flavorless)
- ½ cup of heavy cream
- 1 ½ cup of whipping cream (chilled)

Method

In a small bowl sprinkle the gelatine powder over 3 tablespoon of cold water, to soften and bloom. Place chopped chocolate and the cream in a heatproof bowl and melt over a pot of simmering water. Remove from heat and set aside. Add the bloomed gelatin to the chocolate and cream mix and stir to fully incorporate gelatin.

Place the cold whipping cream in a bowl of a stand mixer and whisk with the whisk attachment until soft peaks form. When the chocolate mixture has cooled, fold in the whipped cream with a flexible spatula. Divide the mousse among dessert glasses and chill before you serve.

The Mousse will keep for up to 2 days.

Forget love, I rather fall in chocolate.





viennese fingers - the impressionist

- 100g unsalted butter, softened
- 25g icing sugar
- 1tsp vanilla extract
- 100g plain flour
- 1tsp corn flour
- 1/4th tsp baking powder
- 100g dark chocolate, chopped and melted to dip the ends

Method

Preheat the oven at 180 C and prepare a baking tray lined with parchment paper. Put the butter and sugar into a bowl and beat until pale and light. Add the vanilla extract and mix again. Sift the flour, corn flour and baking powder into the bowl. Add in the flour mix to the butter mix and mix the dough until smooth and thoroughly combined. Spoon the dough into a piping bag fitted with a medium star nozzle and pipe 8 to 10cm-long fingers onto the prepared baking tray. Bake on the middle shelf of the preheated oven for 10–15 minutes until pale golden.*

Remove from the oven and cool on the baking trays for 5 minutes. Transfer the fingers to a wire rack until completely cold.

Dip both ends of the Viennese fingers into the melted chocolate and leave to set on baking parchment. These elegant looking Viennese finger crumble in the hand and melt in the mouth.

peanut butter cups - let me dig in

- 1 cup creamy peanut butter
- 1 teaspoons butter, softened
- 1/2 cup confectioners' sugar
- 1/2 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips
- Chopped pistachio or Colored sprinkles, optional

Method

In a small bowl; combine peanut butter, butter, confectioners' sugar and salt. Mix until smooth; set aside. In a microwave, melt the chocolate chips.

Drop teaspoonful of melted chocolate into paper-lined miniature muffin cups. Draw the chocolate up to the edges of the cup with the back of a spoon. Make sure you coat the entire sides of the muffin cups. Keep in the fridge for some time so that the chocolate hardens. Top each with a teaspoonful of peanut butter mixture; top with another teaspoonful of chocolate mixture. Decorate with sprinkles if desired. Refrigerate until set. Store in an airtight container.

Chocolate is; health food for soul.





chocolate chip cookies - mummy magic

- 100 gm of unsalted butter (room temperature)
- 60 gm of granulated white sugar
- 60 gm of light brown sugar
- 1 large egg
- 1 tablespoon of vanilla extract
- 1 cup of all-purpose flour
- ½ tablespoon of baking powder
- A dash of salt
- 1 cup of semisweet chocolate chips

Method

Preheat the oven at 180 C and prepare a baking tray lined with parchment paper. In a bowl using an electric hand mixer beat the butter and sugar until fluffy. Add in the egg and vanilla And beat until incorporated.*

In a bowl sift the flour, baking powder and salt. Add this mixture to the butter mixture and beat to combine all together. Add the chocolate chips to the mix.

At this point if you feel that the mixture is too soft; cover it and keep in the fridge for some time.

Drop about a tablespoon of the cookie dough on to the prepared baking tray. Bake for about 10 to 12 minutes until the cookies are light golden brown on the edges. Cool completely on a wire rack and enjoy!

Chocolate is a hug; you give yourself.



chocolate fudge

- sleepless movie nights

- 1 cup of roasted dry fruits any or all (almonds, hazelnuts, pistachio, walnuts)
- 1 tablespoon of vanilla extract
- 200 gm of semi-sweet or bitter sweet chocolate (chopped)
- 200 ml of sweetened condensed milk
- 1 tablespoon of butter

Method

Line the bottom and the sides of 6 inch baking pan, with an aluminum foil or a parchment paper. Combine the chocolate, butter and condensed milk in a heat proof bowl and place over double boiler. Melt the chocolate mixture stirring frequently. Make sure that the mixture does not get too hot, otherwise will end up in a grainy fudge.

Stir until smooth and add the vanilla extract and chopped roasted nuts. Spread the mixture in to the prepared pan evenly using an offset spatula.

Let it cool at room temperature and then you can keep in the fridge for some time; before cutting into pieces. This helps in getting clean cuts. You can store it in the fridge for several days.

mini chocolate muffins

- take me alongs

- 1 large egg
- ¼ cup of chocolate chips
- 2 tablespoon of cocoa powder
- A dash of salt
- 1 tablespoon of vanilla extract
- 1 cup all-purpose flour
- ½ cup of granulated white sugar
- 1 tablespoon of baking powder
- ¼ cup of yogurt
- ¼ cup of vegetable oil

Method

Preheat the oven at 180 C and line a small muffin tray with the paper cups. In a small bowl sift the flour, salt, baking powder and cocoa powder. In another bowl combine the egg, sugar and vanilla and blend well.*

Add the dry ingredients and the yogurt to the egg mixture alternatively. Add half of the chocolate chip and mix all together and don't over mix the batter. (Batter will be lumpy)

Fill the muffin cups ¾ full and sprinkle the remaining chocolate chips over the top. Bake for 15 to 20 minutes, until toothpick inserted in the center comes out clean. When done cool on the wire rack. Enjoy!



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