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# 2019 CHOCOLATE RECIPE CONTEST – WINNING RECIPES

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AUGUST 10, 2019  
CLARK COUNTY FAIR

# 2019 Chocolate Recipe Contest Winning Recipes

## **White Chocolate Cheesecake**

Jean Langreck, Neillsville

### **Ingredients**

#### **For the Chocolate Cookie Crust**

1 ⅓ cup chocolate cookie crumbs  
⅓ cup melted butter

#### **For the Cheesecake**

22 oz brick style cream cheese, room temperature  
½ cup granulated sugar  
1 teaspoon vanilla  
3 large eggs, room temperature  
1 large egg yolk, room temperature  
⅔ cup sour cream  
8 oz white chocolate, melted and cooled

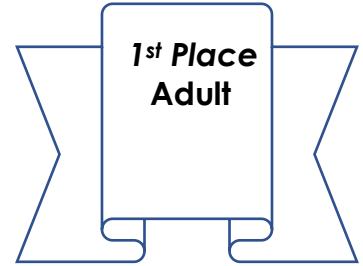
### **Instructions**

#### **Step 1**

1. Preheat oven to 350 degrees.
2. Wrap a 9 inch springform pan with aluminum foil so that you can fold the aluminum foil over the edges. Wrap at least 3 times so that every part of the pan is tightly covered.
3. Spray the bottom of the springform pan very lightly with non-stick cooking spray. Set aside.
4. In a medium bowl, mix together the cookie crumbs and melted butter.
5. Press the mixture into the bottom of the springform pan.
6. Bake in preheated oven for 8 minutes.

#### **Step 2**

7. In a large bowl, beat the cream cheese on medium speed until very smooth and no lumps remain.
8. Add in the sugar and vanilla and continue mixing. Turn off mixer and scrape down sides with large rubber spatula.
9. On low speed, add in the eggs and egg yolk one at a time and mix each egg until just combined before adding the next one.
10. Turn off mixer and gently fold in sour cream, followed by the white chocolate. If not fully combined, mix with mixer on low for about 30 seconds.



#### **For the Raspberry Coulis**

2 cups fresh raspberries  
1 ½ tablespoons fresh lemon juice  
3 tablespoons granulated sugar  
2 tablespoons water  
\*\* Additional fresh raspberries for garnish, if desired

\*\*\*Continued on next page

### Step 3

11. Place the springform pan in the center of a roasting pan. Pour boiling water into the roasting pan so that there is about ½ to 1 inch of water. Then pour the cheesecake batter into the springform pan. Very carefully place the roasting pan with the springform pan inside of it into the oven.
12. Bake 55-65 minutes until there is about 2-3 inches in the center of the cheesecake that still has a slight wobble. Remove from the oven and allow the cheesecake to cool in the roasting pan.
13. Using a very thin knife, gently trace the outside of the cake.
14. Once the water is lukewarm to room temperature, remove the springform pan from the roasting pan, peel back the layers of aluminum foil, and continue cooling until the cheesecake is room temperature.
15. Wrap tightly in cling wrap and place in refrigerator for 4+ hours or overnight (preferred).

### Step 4

16. To make the raspberry coulis, place all ingredients in a small saucepan over medium heat. Allow the raspberries to melt as you stir the pan occasionally so that the mixture doesn't burn.
17. Once it starts to lightly boil, remove from heat. Pour mixture into a blender or food processor and pulse for 10-15 seconds (you don't want to pulverize the raspberry seeds).
18. Push the mixture through a sieve or strainer to remove seeds.

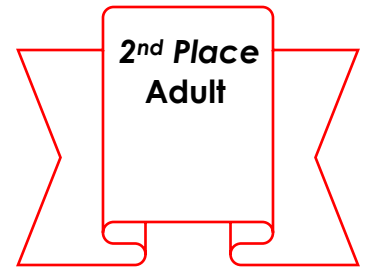
### Step 5

19. When ready to serve, remove the cheesecake from the refrigerator.
20. Trace around the edges of the cheesecake again using a very thin knife.
21. Undo the clamp of the springform pan and remove the sides.
22. Serve with fresh raspberries and raspberry coulis.

Makes 8 servings

## **White Chocolate Torte**

Alissa Durham, Neillsville



### **Ingredients**

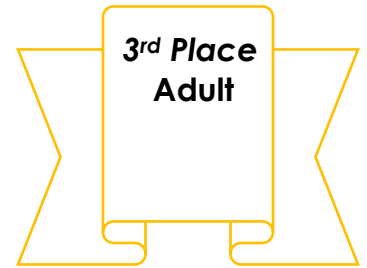
36 white vanilla sandwich cookies, crushed  
6 tablespoons butter, melted  
8 oz cream cheese, softened  
½ cup butter, softened  
1 cup sugar  
1 cup white chocolate chips, melted with 1 tablespoon butter  
2 cups heavy whipping cream, whipped with 4 tablespoons sugar  
4 cups fresh raspberries  
6 oz instant white chocolate pudding  
3 cups milk  
2 tablespoons raspberry Jell-O

### **Instructions**

1. Mix cookie crumbs and butter (melted), press into 9x13 pan, then place in freezer.
2. Beat cream cheese, butter & sugar. Add white chocolate chips melted with 1 tablespoon butter.
3. Spread over crust and place in refrigerator until firm.
4. Mix half of the whipping cream with fruit, spread over cream cheese mixture & return to refrigerator.
5. Mix pudding, milk and Jell-O, spread over berries.
6. Top with remaining whipping cream.
7. Chill & serve.

## **Double Chocolate Peppermint Pie**

Reita Gelandner, Willard, WI



### **Ingredients**

#### Crust

1 prebaked 9 inch pie crust

#### Filling

1 stick butter – room temperature

8 oz cream cheese – room temperature

$\frac{3}{4}$  cup granulated sugar

$\frac{1}{2}$  cup pasteurized egg substitute (like Egg Beaters)

$\frac{1}{2}$  cup heavy cream

1 cup white chocolate chips, melted and cooled

$\frac{1}{2}$  cup (20) peppermint candies, crushed. Set 1-2 tablespoons aside for topping.

$\frac{1}{2}$  cup semi-sweet chocolate chips, melted and cooled (if you like a softer chocolate layer)

*\*\*\*OR 1 cup semi-sweet chocolate chips (melted and cooled) – if you'd prefer a firmer and more fudgy chocolate layer*

### **Instructions**

1. In a bowl, cream the butter, cream cheese and sugar together.
2. Combine the egg substitute and the cream, then gradually add it to the butter mixture while beating, scraping the bowl as often as necessary. Beat until the mixture is light and fluffy, about 5 minutes.
3. Reserve half the mixture in a small bowl.
4. Add the white chocolate to the remaining half of the mixture, beat well.
5. Stir in the crushed candy.
6. Spread the mixture in the baked pie crust, chill for 10 minutes.
7. Add the cooled semi-sweet chocolate to the remaining butter mixture and beat well.
8. Spread over the white chocolate layer, top with the reserved crushed candy.
9. Refrigerate at least 2 hours before serving

## **Class of 2020 Easy Chocolate Bars**

Bailey Bravener, Loyal, WI

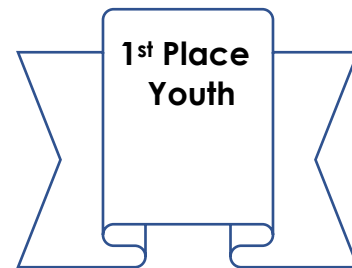
### **Ingredients**

1 ½ cups chocolate graham cracker crumbs  
½ cup melted butter  
14 oz can of sweetened condensed milk  
1 cup milk chocolate chips  
1 cup white chocolate chips  
¾ cup chopped walnuts

### **Instructions**

1. Preheat oven to 350° F
2. Crush chocolate graham crackers into crumbs. Place in bowl and add butter.
3. Combine and place into a greased or sprayed 9x13x2 inch pan. Press evenly.
4. Pour sweetened condensed milk over the crust.
5. Sprinkle chocolate chips and then white chocolate chips on top of the milk. Add chopped walnuts.
6. Bake 25 minutes. Cool completely before cutting into bars.

Makes 24-30 bars depending on size cut



## **Fudge Bars**

Makenna Erickson, Neillsville, WI

### **Ingredients**

2 cups quick cooking oats  
1 ½ cups all-purpose flour  
1 cup brown sugar  
¾ teaspoon salt  
¾ cup pecans, chopped  
1 cup butter, melted  
1 can sweetened condensed milk  
1 cup semi-sweet chocolate chips  
2 tablespoons butter  
1 cup M & M's candies

### **Instructions**

1. Preheat oven to 350° F.
2. Combine oats, flour, brown sugar and salt.
3. Add butter and mix until crumbly, stir in pecans.
4. Set aside 1 ½ cups for topping
5. Press the remaining mixture into a greased 9x13 inch pan.
6. In a sauce pan, combine sweetened condensed milk, semi-sweet chocolate chips and 2 tablespoons butter. Cook and stir until smooth. Spread over crust.
7. Sprinkle 1 ½ cups of crumble mixture over this and top with M & M's.
8. Bake at 350° F for 20 to 25 minutes or until edges are golden brown.
9. Let cool and serve.

