

2021 CHOCOLATE DESSERT CONTEST



Chocolate Caramel Cheesecake

Betty Durham, Neillsville

1st Place - Adult

Crust:

- 1 3/4 cups chocolate graham cracker crumbs
- 1/3 cup butter, melted

Combine ingredients and press into greased spring form pan.

Filling:

- 3 – 8 ounce packages cream cheese, softened
- 1 can sweetened condensed milk
- 1/2 cup granulated sugar
- 3 eggs
- 3 tablespoons lime juice
- 3 tablespoons vanilla
- 1 bag of milk chocolate chips, divided
- 2 tablespoons chocolate ice cream topping
- 2 tablespoons caramel ice cream topping
- 1/2 cup chopped pecans

1. Beat cream cheese and sweetened condensed milk until smooth.
2. Add eggs, lime juice, and vanilla. Mix well
3. Save 1/4 cup of chocolate chips for the topping.
4. Melt remaining chocolate chips in a bowl.
5. Stir in 2 cups of cream cheese batter and mix well.
6. Spoon 1/2 of cheesecake batter over crust.
7. Spoon all the chocolate mixture over that.
8. Spoon remaining cheesecake batter over chocolate layer
9. Bake at 300° for 70 – 75 minutes or until edges are set and center moves slightly.
10. Cool for 10 minutes and then run a knife around the edge.
11. Cool completely then drizzle with chocolate and caramel toppings.
12. Sprinkle top with pecans and remaining chocolate chips.
13. Chill overnight before serving.

Triple Layer Rice Krispie Brownies

Carla Byrne, Neillsville

2nd Place - Adult

Brownie Layer:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 3/4 cup all purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 square of unsweetened chocolate, melted

Cheesecake Layer:

- 16 ounces cream cheese, softened
- 2 eggs
- 1/4 cup sugar
- 2 tablespoons all purpose flour
- 2 tablespoons milk
- 1 teaspoon vanilla extract

Rice Krispie Layer:

- 3 cups rice krispies cereal
- 1 cup peanut butter
- 1 cup semi-sweet chocolate chips
- 1/2 cup Nutella

Brownie Layer Instructions:

1. Beat butter, sugar, eggs, flour, salt and baking powder for 1 minute.
2. Add unsweetened chocolate and beat for an additional 2 minutes.
3. Pour batter into a greased 9" x 13" pan and bake for 15 minutes at 350°.

Cheesecake Layer Instructions:

1. Add all of the cheesecake layer ingredients in a bowl and mix for 3 – 5 minutes (until batter is smooth.)
2. Pour cream cheese mixture over the partially baked brownie layer and smooth the top with a rubber spatula.
3. Bake for 15 – 20 minutes at 350°.
4. Let cool completely.

Rice Krispie Layer Instructions:

1. In a small sauce pan combine chocolate chips, peanut butter, and Nutella.
2. Cook over low heat, stirring occasionally until completely melted.
3. Remove from heat and stir in the rice krispies, making sure all the cereal is completely coated.
4. Spread the rice krispie mixture on top of the cream cheese layer and refrigerate for a couple of hours before serving.

Best if kept refrigerated

Chocolate Mousse Dessert

Bunny Dux, Neillsville

3rd Place - Adult

Ingredients:

- 2 1/2 cups Oreo crumbs
- 1/2 cup sugar
- 1/2 cup butter, melted
- 1 small package instant vanilla pudding
- 1 small package instant chocolate pudding
- 3 cups milk
- 2 cups whipping cream (whipped)
- 4 tablespoons Nestles chocolate milk powder

Directions:

1. In a bowl mix together Oreo crumbs, sugar, and butter.
2. Pat 3/4 of mixture into a greased 9" x 13" baking dish or pan. Reserve 1/4 cup of mixture for garnish.
3. Mix puddings together and prepare using package directions with only 3 cups of milk.
4. Spread pudding on Oreo crust.
5. Combine 3/4 of the whipped cream with chocolate milk powder and then spread on pudding layer
6. Spread remaining whipped cream on top and then garnish with remaining Oreo crumbs.

Keep refrigerated

Dorda Double Chocolate Liqueur Poke Cake

Reita Gelandar, Willard

Cake:

- 2 cups flour
- 2 cups sugar
- 3/4 cup cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 3/4 cup milk
- 1 cup vegetable oil
- 1 cup Dorda Double Chocolate Liqueur, divided (can use Bailey's Irish Cream if desired)
- 1 teaspoon vanilla
- 3/4 cup boiling water
- 1 can sweetened condensed milk
- 1 cup semi-sweet chocolate chips

Whipping Cream Frosting:

- 2 cups heavy whipping cream, cold
- 3/4 cup powdered sugar
- 1/4 cup cocoa powder
- 1 – 2 tablespoons Dorda Double Chocolate Liqueur (optional)
- 1/2 teaspoon vanilla

Toppings:

- 1 cup Andes Crème De Menth baking chips or you can use mini chocolate chips
- Chocolate ice cream syrup

Directions:

1. Preheat oven to 300°.
2. Grease bottom and sides of 9" x 13" pan.
3. In a large bowl combine all of the dry cake ingredients.
4. Add eggs, milk, vegetable oil, 1/2 cup of the liqueur, and vanilla. Mix well.
5. Slowly pour the boiling water into the batter, mix well and being careful of splashing.
6. Pour into the cake pan and bake for 40 – 45 minutes or until a toothpick comes out with a few crumbs.
7. While the cake is baking – in a microwave safe bowl place the sweetened condensed milk and the remaining chocolate liqueur, reserving 1 -2 tablespoons if you wish to add to the frosting. Mix gently to combine and then set aside.
8. Remove the cake when done and immediately heat the milk and liqueur to boiling in the microwave (about 2 – 3 minutes). While the mixture is heating poke holes all over the cake using the end of wooden spoon.
9. When the mixture comes to a boil carefully remove from microwave and add 1 cup of semi sweet chocolate chips. Gently stir until the chips are melted and smooth.
10. Immediately pour over the cake, spreading it into the holes.
11. Set cake in the refrigerator to cool and soak in the mixture.
12. When cake is cool make the frosting.
13. Add the ingredients for the frosting to a large mixing bowl and whip on high speed until stiff peaks form.
14. Spread frosting over the cake and top with Andes mint chips or the mini chocolate chips. Can also drizzle with chocolate syrup if desired.
15. Refrigerate until ready to serve.

Chocolate Cheesecake Bars

Junitta Nikolai, Loyal

Ingredients:

- 3 1/2 tablespoons cocoa powder
- 1 1/2 tablespoons butter
- 3/4 cup water
- 1/2 cup butter
- 2 cups flour
- 1 1/2 cups brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup sour cream
- 1 – 8 ounce package cream cheese
- 1/3 cup sugar
- 1 egg – slightly beaten
- 1 tablespoon vanilla
- 1 – 16 ounce package semi-sweet chocolate chips
- 1 cup mini chocolate chips

Directions:

1. In a small sauce pan combine all the butter, cocoa, and water. Bring to a boil.
2. Remove from heat and stir until combined.
3. Cool.
4. Grease and flour 9" x 13" pan.
5. Heat oven to 375°
6. In a mixing bowl combine flour, brown sugar, baking soda, and salt. Blend in 2 eggs and sour cream.
7. Then add mini chocolate chips. Stir to combine. Add cooled butter and cocoa mix to flour mixture. Stir until smooth.
8. Set aside.
9. In a separate bowl combine cream cheese, sugar, 1 egg, and vanilla until smooth.
10. Spread chocolate chip batter evenly in prepared pan.
11. Drop cream cheese mixture by tablespoons randomly over the chocolate chip batter.
12. Using a butter knife cut through the batter in a zig zag pattern to create a marble effect.
13. Sprinkle with chocolate chips and then bake for 25 minutes.
14. Cool on wire rack.
15. Store covered in refrigerator.

Chocolate & Cherry Cheesecake Bars

Irma Johnson, Neillsville

Chocolate Layer:

- 4 – 1 ounce bars unsweetened baking chocolate, broken into pieces.
- 1 cup (2 sticks) butter
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups flour

Cheesecake Layer:

- 1 – 8 ounce package cream cheese, softened
- 1/2 cup sugar
- 1 egg
- 3/4 cup chocolate chips (milk or semi sweet)
- 1/2 cup maraschino cherries, chopped
- 1/2 teaspoon almond extract
- Few drops red food color (optional)

Directions:

1. Heat oven to 350°.
2. Grease 9" x 13" baking pan.
3. Microwave baking chocolate and butter until mixture is melted – about 2 – 2 ½ minutes.
4. Beat in 2 cups sugar, 3 eggs, and vanilla.
5. Stir in flour.
6. Spread batter into prepared pan.
7. Beat cream cheese, 1/2 cup sugar, and 1 egg.
8. Stir in 3/4 cup chocolate chips, cherries, almond extract, and red food coloring.
9. Drop by spoonfulls over top of of chocolate layer in pan.
10. Bake 35 - 40 minutes or just until set.
11. Remove from oven and immediately sprinkle 1/2 cup chocolate chips over the top.
12. Cool completely in pan on wire rack.
13. Cut into bars.
14. Cover and refrigerate leftover bars.

Chocolate Raspberry Swirl Cheesecake

Jean Langreck, Neillsville

Chocolate Crumb Crust:

- 1 1/4 cups vanilla wafer crumbs (about 40 wafers crushed)
- 1/4 cup powdered sugar
- 1/4 cup Hershey's cocoa
- 1/4 cup butter (1/2 stick) melted

1. Heat oven to 350°.
2. In a medium bowl mix together dry ingredients.
3. Stir in melted butter and mix well.
4. Press mixture onto bottom and 1/2" up the sides of a 9" springform pan.
5. Bake for 8 - 10 minutes. Cool slightly.

Cheesecake Filling:

- 3 – 8 ounce packages cream cheese, softened
- 1/4 cup Hershey's cocoa
- 2/3 cup seedless raspberry jam
- 3 – 4 drops red food coloring
- 1 cup sugar, divided
- 1 tablespoon vegetable oil
- 1 1/2 teaspoons vanilla extract, divided
- 3 eggs

1. Heat oven to 425°.
2. Beat cream cheese, 3/4 cup sugar, and 1 teaspoon vanilla in a large bowl until smooth. Add eggs and beat until well blended.
3. Stir together cocoa and remaining 1/4 cup sugar in a medium bowl. Add oil, remaining 1/2 teaspoon vanilla and 1 1/2 cups of the cream cheese mixture to the cocoa and sugar. Blend well.
4. Stir jam to soften. Add jam, flour and food coloring to the remaining cream cheese mixture in the large bowl and blend well.
5. Pour half of the raspberry mixture into the prepared crust.
6. Drop small spoonfuls of about half of the chocolate mixture of raspberry.
7. Repeat the procedure with the remaining mixture, ending with the chocolate on top.
8. Gently swirl with knife or metal spatula for marble effect.
9. Bake for 10 minutes. Reduce oven temperature to 250° and continue baking for 55 minutes or until the center appears set.
10. Remove from the oven to wire rack.
11. With a knife loosen the cake from the side of the pan. Cool completely then remove the side of the pan.
12. Cover and refrigerate several hours before serving.
13. Serve with sweetened whipping cream, raspberry sauce, and/or raspberries if desired.

Sweetened Whipping Cream:

1 cup heavy whipping cream, 3 tablespoons powdered sugar, and 1/2 teaspoon vanilla extract.

In a chilled glass bowl and using chilled beaters, beat cream until it begins to thicken. Add powdered sugar and vanilla extract and beat until soft peaks form. Store in refrigerator.

Raspberry Sauce:

1/4 cup sugar, 2 teaspoons cornstarch, 1 – 10 ounce package frozen red raspberries (thawed).

Stir together sugar and cornstarch in small pan. Stir in raspberries. Cook over medium heat, stirring constantly until mixture boils. Boil and stir for 1 minute. Cool and press through a sieve to remove seeds. Makes about 1 cup of sauce.

Chocolate Dream Tart

Makenna Erickson, Neillsville

1st Place - Youth

Ingredients:

- 1/3 cup butter, softened
- 1 cup flour
- 1 egg
- 1 tablespoon butter
- 1 can sweetened condensed milk
- 1/2 cup chopped walnuts
- 1 bag semi-sweet chocolate chips
- 1 teaspoon vanilla
- Walnut halves dipped in chocolate for decoration

Directions:

1. Heat oven to 400°.
2. Using a pastry blender cut 1/3 cup of butter into flour, until crumbly.
3. Stir in egg.
4. Press firmly in the bottom and sides of a 9" tart pan.
5. Bake 12 – 15 minutes (golden brown) and then set aside to cool.
6. Reduce oven temperature to 350°.
7. In a 2 quart sauce pan melt 1 tablespoon of butter over low heat.
8. Stir in sweetened condensed milk and chocolate chips.
9. Cook stirring constantly until chips are melted.
10. Stir in walnuts and vanilla.
11. Spread on crust and bake about 25 minutes or until edge is set and chocolate appears moist in the center.
12. Cool.
13. Decorate with walnut halves and/or a dollop of whipped cream.

Chocolate Marshmallow Dessert

Nathan Dux, Neillsville

2nd Place - Youth

Ingredients:

- 2 1/2 cups Oreo Crumbs
- 1/2 cup sugar
- 1/2 cup melted butter
- 1 – 16 ounce package miniature marshmallows
- 1/2 cup milk
- 4 tablespoons cocoa powder
- 2 cups whipping cream (whipped)

Directions:

1. Mix Oreo crumbs with sugar and melted butter.
2. Press 3/4 of mixture into a 9" x 13" greased pan, reserving 1/4 of mixture for garnish.
3. Melt marshmallows in microwave for 1 minute, stirring until smooth.
4. Fold in milk and cocoa powder.
5. Let cool to room temperature.
6. Combine the whipped cream and chocolate marshmallow mixture.
7. Pour over crust and garnish with remaining Oreo crumbs.