



Chocolate Dessert Contest 2022

2022 Adult Division Winners



Front row left to right: Bunny Dux and Jean Langreck
Back row: Betty Durham

2022 Youth Division Winners (not pictured) were
Makenna Erickson and Anna Cortez.

Thank you to all that participated in this year's
chocolate contest! All recipes were delicious.

Chocolate Peanut Torte

Makenna Erickson



Ingredients

Crust

1/2 cup cold butter
1 cup flour
2 tablespoons sugar
1/4 cup baking cocoa powder
3/4 cup chopped dry roasted peanuts

Filling, first layer

1 cup powdered sugar
1–8 oz. cream cheese, softened
1/2 cup creamy peanut butter
2 cups whipping cream
2 teaspoons vanilla
1/2 cup sugar

Filling, second layer

1–3.9 oz. instant chocolate pudding
1–3.9 oz. instant vanilla pudding
2 3/4 cups cold milk
Grated chocolate for decoration, optional

Directions

Crust

Mix flour, sugar, and cocoa powder, cut in butter until crumbly, stir in peanuts. Press into bottom of 9x13 inch greased pan. Bake 20 minutes at 350 degrees, cool completely.

Filling, first layer

In a medium bowl, beat powdered sugar, cream cheese, and peanut butter until smooth. In another bowl beat whipping cream, vanilla, and sugar until stiff peaks form. Fold one cup of whipped cream mixture into cream cheese mixture and spread over crust.

Filling, second layer

Combine pudding mixes and milk, beat at low speed for 2 minutes, until thick. Spread over first layer. Top with the rest of the whipped cream and decorate as you like.

Cover and refrigerate 4 hours or overnight.

Chocolate Blackout Cake

Anna Cortez



Ingredients

Cake

Cooking spray
1 cup unsweetened cocoa powder
1 1/2 cups boiling water
2 1/2 cups flour
2 cups sugar
1 1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
3 eggs
3/4 cup vegetable oil
1/2 cup sour cream
2 teaspoons vanilla extract

Filling

1 cup whole milk
1/3 cup sugar
2 tablespoons cornstarch
1 teaspoon vanilla extract
1 egg
2 ounces of semisweet chocolate, finely chopped

Directions

Preheat oven to 350 degrees. Spray 2 9 inch round pans with cooking spray. Whisk cocoa powder and boiling water in medium bowl until smooth: set aside. Whisk flour, sugar, baking powder, baking soda, and salt in large bowl. Add eggs, oil, sour cream, and vanilla and beat with mixer on medium speed until smooth, about 1 minute. Reduce mixer speed to low, beat in cocoa mixture.

Divide batter between the prepared pans. Bake until a toothpick inserted in the centers comes out clean, 30 to 40 minutes. Transfer to a rack and let cool 10 minutes, then run a knife around the pans and invert the cakes onto the rack to cool completely. Trim the tops of the cakes with a long serrated knife to make them level, if desired.

Meanwhile, make the filling. Bring the milk to a simmer in a medium saucepan over medium heat. Whisk the sugar, cornstarch, vanilla, and egg in a medium heatproof bowl until smooth. Gradually whisk half of the hot milk into the sugar mixture, then return to the pan with the remaining milk. Reduce the heat to medium low and cook, whisking constantly, until the mixture boils and thickens, 2 to 3 minutes. Transfer to a bowl, then stir in the chocolate until melted. Press plastic wrap directly onto the surface and refrigerate until cold, at least 1 hour.

Assemble cake. Spread the filling in between the two layers.

Frost and enjoy!

White Chocolate Strawberry Swirl Cheesecake

Jean Langreck



Ingredients

18 Oreo cookies, finely crushed (about 1 1/2 cups)

2 tablespoons butter, melted

3 packages (8 oz. each) Philadelphia cream cheese, softened

2/3 cup sugar

2 packages (4 oz. each) Baker's white chocolate, broken into pieces, melted and slightly cooled

1 teaspoon vanilla

3 eggs

2 tablespoons strawberry preserves

Directions

Preheat the oven to 325 degrees. Mix crushed cookies and butter. Press firmly into the bottom of a 9 inch springform pan. Bake for 10 minutes.

Beat cream cheese, sugar, and vanilla in a large bowl with a mixer until blended. Add the white chocolate and mix well. Add the eggs, one at a time, mixing on low speed just until blended. Pour over the crust. Drop small spoonfuls of the preserves over the batter. Swirl with a knife several times for a marble effect.

Bake for 50-60 minutes or until the center is almost set. Run the knife around the rim of the pan to loosen the cake. Cool before removing the rim of the pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in the refrigerator.

Just before serving, garnish with fresh strawberries, if desired.

Mocha Layer Cake

Betty Durham



Ingredients

Cake

1 cup butter, softened
3 cups packed brown sugar
4 eggs
3 teaspoons vanilla
3 cups flour
3/4 cup baking cocoa
3 teaspoons baking soda
1/2 teaspoon salt
1 1/2 cups brewed coffee, cooled
1 1/3 cup sour cream

Frosting

2–8 oz. packages cream cheese, softened
1/2 cup butter, softened
8 (1 oz.) squares unsweetened chocolate, melted
1/2 cup brewed coffee, cooled
3 teaspoons vanilla
6 cups powdered sugar

Directions

Cake

Cream butter and brown sugar, add eggs one at a time, beating well after each. Stir in vanilla. Combine flour, cocoa, baking soda, and salt. Add to creamed mixture alternating with coffee and sour cream. Put into 3 greased and floured 9 inch round cake pans. Bake at 350 degrees for 30 to 35 minutes. Cool for 10 minutes, remove from pans and cool.

Frosting

Beat cream cheese and butter until fluffy. Beat in chocolate, coffee, and vanilla. Gradually beat in powdered sugar. Spread between layers and over top and sides of cake. Serve and enjoy.

Chocolate Layer Dessert Bunny Dux



Ingredients

Crust

1 cup flour
1 stick butter
3 tablespoons cocoa

First Layer

8 oz. cream cheese
1 cup powdered sugar
2 cups whipping cream (whipped)

Second Layer

2 packages chocolate instant pudding
3 cups milk

Third Layer

1 cup whipping cream (whipped)
4 tablespoons Nestles Chocolate Quick

Topping

1/2 cup shredded chocolate

Directions

Mix flour, butter, and cocoa. Spread into a 9x13 greased pan and bake at 350 degrees until done. Cool.

Combine cream cheese, powdered sugar, and whipped cream. Spread onto cooled crust.

Combine instant pudding and milk until thick and spread on second layer.

Combine Nestles Quick with whipped cream and spread on third layer.

Garnish with shredded chocolate and enjoy.

Raspberry Truffle Brownies

Irma Johnson

Ingredients

First Layer

1/2 cup butter
1 1/4 cups dark chocolate chips
2 eggs
3/4 cup packed brown sugar
2 tablespoons liquid coffee (leftover cool)
1/2 teaspoon baking powder
1 tablespoon cocoa powder
3/4 cup flour

Second Layer

1 cup dark chocolate chips
1 package (8 oz.) cream cheese, softened
1/4 cup powdered sugar
1/3 cup red raspberry jam or preserves

Glaze

1/4 cup dark chocolate chips
1 teaspoon butter

Directions

First Layer

In heavy saucepan, melt butter and chocolate chips over low heat, cool slightly. In large bowl, beat eggs and brown sugar. Add melted butter and coffee to egg mixture, mixing well. Combine baking soda, cocoa powder, and flour: stir into chocolate mixture. Spread into a greased 9 inch square baking pan. Bake at 350 degrees for 30 to 35 minutes or until toothpick inserted near center comes out clean. Cool.

Second Layer

Melt chocolate chips, cool slightly. In a mixing bowl, beat cream cheese until fluffy, add powdered sugar and jam or preserves. Stir in melted chocolate, spread over cooled brownies.

Glaze

Melt chocolate chips and butter, drizzle over top layer.

Chill before cutting, store in refrigerator.

German Chocolate Pie

Reita Gelandner

Ingredients

Filling

4 oz. German sweet chocolate, chopped
2 tablespoons butter
1 (14 oz.) can sweetened condensed milk
4 large egg yolks
1 teaspoon vanilla extract
1 cup pecans, chopped

Topping

1/2 cup brown sugar
1/2 cup heavy whipping cream
1/4 cup butter
2 large egg yolks
1 cup flaked coconut
1 teaspoon vanilla

Decorations

1/4 cup pecans, chopped
1/4 cup chocolate chips

Directions

Preheat oven to 400 degrees. Line a 9 inch pie plate with pie crust. Trim edges to 1/2 inch then flute. Poke crust with tines of fork to prevent bubbling. Line crust with foil or parchment paper, then fill with pie weights or dried beans. Let foil cover the edge of crust to prevent over browning. Bake for 10 to 12 minutes. Remove foil and weights and bake 5 to 6 minutes more. Remove from oven and let cool while you prepare filling. Reduce oven temperature to 350 degrees.

In a microwave safe bowl, place chopped chocolate and 2 tablespoons butter. Microwave 1 minute, then stir, continue heating in 30 second intervals until melted, stirring in between. Let it cool slightly, then whisk in sweetened condensed milk, 4 egg yolks, and vanilla. Add 1 cup pecans and stir to combine.

Pour into crust and bake until set, 15 to 20 minutes. Let cool 1 hour on wire rack.

For the topping, combine brown sugar, heavy cream, and 1/4 cup butter in saucepan over medium heat. Bring to boil, stirring often. Once sugar has dissolved, remove from heat.

Place 2 egg yolks in small bowl, add a small amount of hot brown sugar mixture and whisk to combine, then add mixture to saucepan, whisking constantly. Cook again over medium heat until mixture thickens, stirring constantly, 2 to 3 minutes.

Remove from heat and stir in coconut and vanilla. Let cool 10 minutes.

Pour over filling, then sprinkle with either chopped pecans or chocolate chips, or a bit of both.

Chill until cold, at least 4 hours. Slice, serve, and enjoy.

Rocky Road No-Bake Cheesecake

Carla Byrne

Ingredients

4 squares Baker's semi-sweet baking chocolate

2 packages (8 oz. each) cream cheese, softened

1/3 cup sugar

1/4 cup milk

2 cups thawed Cool Whip

3/4 cup mini marshmallows

1/2 cup chopped peanuts

Crust of your choice—Oreo crumb crust was used

Directions

Microwave 3 of the chocolate squares in a small bowl, remove and stir until chocolate squares are completely melted.

Beat the cream cheese, sugar, and milk in a large bowl until well blended. Add melted chocolate—beat again until well blended.

Gently stir in Cool Whip, marshmallows, and peanuts. Coarsely chop the remaining chocolate square and add to mixture.

Gently spoon into crust of your choice.