

The image features a light beige background with a decorative, wavy border. Scattered throughout the background are numerous dark brown chocolate chips. The main title is centered in a large, bold, maroon font with a subtle drop shadow.

Chocolate Dessert Recipe Contest

Year: 2026

M&M COOKIE DOUGH BROWNIE BOMB CAKE

Ella Hoppa

Ingredients

For Brownies

- Cooking Spray
- 2 boxes fudge brownie mix (plus ingredients on back of box)

For Cookie Dough

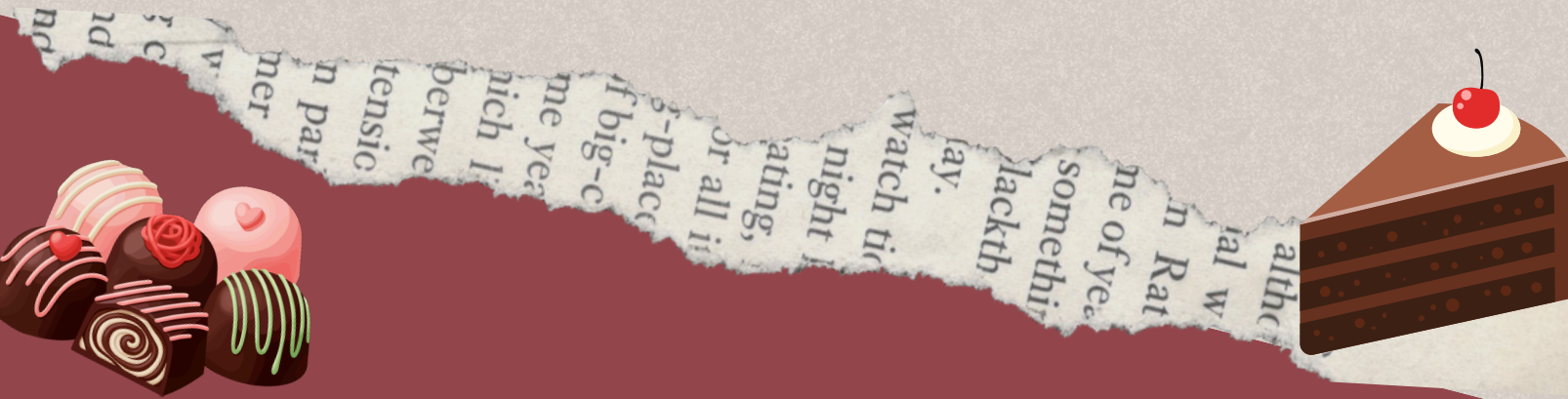
- 2 sticks (1 cup) butter, softened to room temp
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup sugar
- 1 tbsp. vanilla extract
- 1 tsp. salt
- 2 cup all-purpose flour
- 1 $\frac{1}{2}$ cup semisweet chocolate chips

For Ganache & Topping

- 1 cup semisweet chocolate chips
- $\frac{1}{4}$ cup heavy cream
- 1 cup miniature chocolate chips

Steps

1. Preheat oven to 350° F. Liberally grease two 9 inch springform pans with cooking spray. Place a parchment circle in the bottom of each pan, and spray that with more cooking spray.
2. In two large bowls, prepare each box of brownie mix according to package directions. Pour each bowl of batter into each springform pan. Bake for approximately 30-35 minutes or until a toothpick inserted near the center comes out with clean or moist, not wet, crumbs. Cool completely before releasing the outer rim of the pan.
3. Once brownie "cake" layers have cooled, make your cookie dough. In the bowl of a stand mixer, beat together the butter, brown sugar and sugar until combined, about 1 minute. Add in the heavy cream and vanilla, beating well. Lastly, add in the flour and beat until combined. Fold in the semi-sweet chocolate chips.
4. Place one brownie "cake" layer upside down onto a cake stand or serving plate. Spread the cookie dough in a thick, even layer on the brownie layer. Top with the second brownie layer, right side up.
5. In a medium microwavable bowl, add in the 1 cup of semi-sweet chocolate chips and the heavy cream. Microwave on HIGH power for about 30 seconds. Stir until smooth and glossy. Pour the ganache over the top of the cake and let it drip down the sides. Sprinkle with the miniature chocolate chips. Store covered in the fridge for 3 days or at room temperature, covered, for about 1 day.



CHOCOLATE MARSHMALLOW TRIFLE

Delilah Green

Ingredients

Chocolate Cake

Mix in a stand mixer:

- 1 $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup cacao powder
- 2 tsp. baking soda
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. salt

In a separate bowl:

- 1 $\frac{1}{2}$ cup maple syrup
- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ cup olive oil
- 1 tsp. vanilla extract
- (homemade is best)

Homade Marshmallows

Mix in a stand mixer:

- 1 cup cold water
- 3 T. marshmallow root powder
- Make sure powder is well combined
- Add and Mix together:
- 3 T. grassfed beef gelatin
- 1 tsp. vanilla extract
- Heat up on stovetop until bubbly:
- 1 $\frac{1}{2}$ cup maple syrup
- Add syrup slowly while mixing
- Continue mixing on high speed for about 15 minutes. Once soft peaks start forming, add:
- 5 T. cacao powder (if desired)
- Mix until well combined

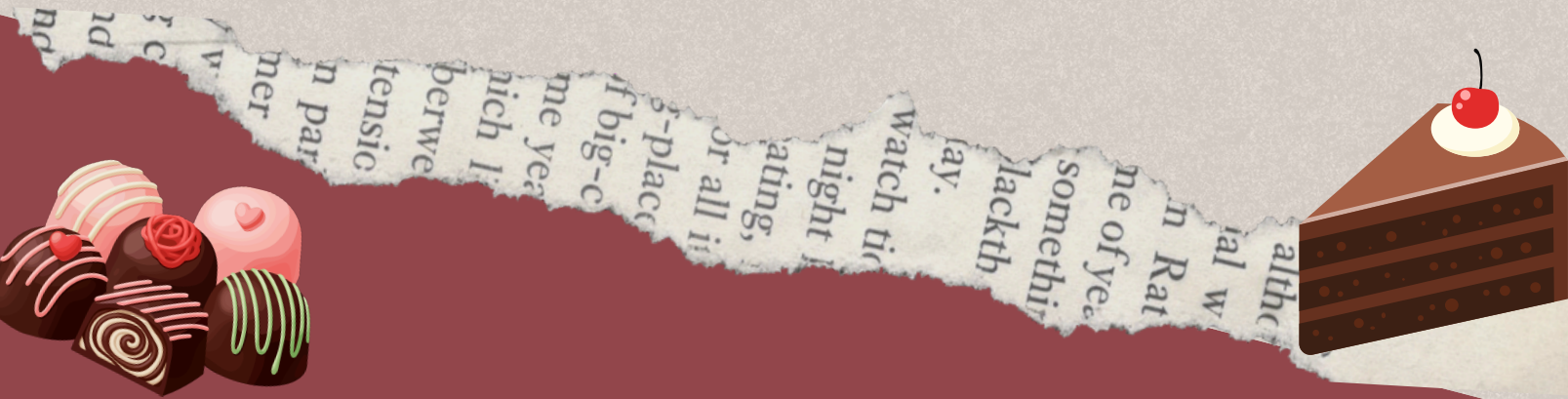
Steps

Chocolate Cake

1. Add wet ingredients to dry ingredients, and beat together. Batter will be thin. Pour batter into a greased 9 x 13 pan. Cook at 350° degrees for 25-35 minutes until a toothpick comes out clean with a few moist crumbs. Cool completely. cut into 1 inch pieces.

Homeade Marshmallows

1. Line one or two 9 x 13 pans with wax paper depending on how thick you want them. Sprinkle with powdered sugar or arrowroot powder before and after pouring in the batter. Let firm up in the fridge.
2. Mix whipped cream with 3 T. cacao powder to make chocolate whip. Layer marshmallows, chocolate whip, and cake pieces in another 9 x 13 pan or desired choice of dishes. Top with melte chocolate of choice. Decorate & Enjoy!



GOOEY CHOCOLATE BROWNIES

Maddy Place

Ingredients

1 ¼ cup granulated sugar
1 tbsp. real vanilla
¾ tsp. fine salt
2 tbs. cooking oil
4 large eggs, brought to room temp
1 cup cocoa powder (unsweetened, good quality)
1 cup regular flour
1 cup melted butter, cooled after melting
1 cup light brown sugar, tightly packed
7 oz. chocolates pieces or chunks of chocolate

Topping:

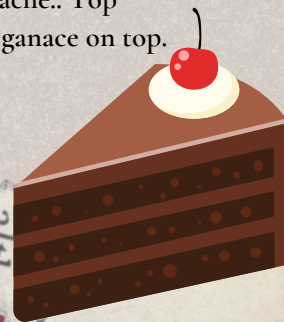
3 oz chocolate chips or chunks
1/4-1/2 cup heavy cream
16 raspberries

Steps

1. Turn on your oven and heat it to 175° C (350°F). Spray a bit of oil onto an 8 x 12 inch pan, then line it with baking paper and set aside.
2. Mix melted butter, cooking oil, white sugar, and brown sugar together in a medium bowl. Beat them well until smooth and blended. Add in the eggs and vanilla, whisking until the color lightens up (takes about a minute).
3. Sift salt, flour, and cocoa powder into wet mixture. Carefully fold the powders into the wet base just until mixed through. Don't overmix-your texture could turn out dry and cake like.
4. Stir about ¾ of the chocolate pieces into the batter, spreading them around evenly if possible.
5. Pour out the batter into your prepared pan and smooth the top evenly. Scatter the rest of the chocolate chunks across the top.
6. Pop the pan in the oven and bake for 25-30 minutes if you'd like them gooier with a soft middle. For firm brownies, cook 35-40 minutes. They'll still firm up a little after they're out. A toothpick used for testing should have moist crumbs if fudgy, but come out clean for a firmer bake.
7. Once out, let them rest in the pan about 15-20 minutes. Then lift them out using the parchment and leave them to cool completely before cutting into 16 squares. They'll set up more as they cool.

Topping

1. Stir the chocolate chips and cream together and melt until smooth and thin enough to drizzle, stirring after each 30 second increment. Add more cream if it is too thick, forming a thin ganache.. Top brownies with raspberries before cutting and drizzle ganache on top.



TRIPLE CHOCOLATE MOUSSE CAKE

Johnette Place

Ingredients

For the Cake:

10 oz. high quality semisweet chocolate (chopped)
4 large eggs (room temp.)
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla extract
 $\frac{1}{2}$ cup butter (softened at room temp.)

For Chocolate Mousse Layer:

10 oz. high quality semisweet chocolate (chopped)
1 $\frac{1}{2}$ cup heavy whipping cream
1 tsp. unflavored gelatin
2 tbsp. cool water

For White Chocolate Mousse Layer:

7 oz. high quality white chocolate (chopped)
1 $\frac{1}{2}$ cup heavy whipping cream
1 tsp. unflavored gelatin
1 tbsp. cool water

Steps

For the cake:

1. Preheat the oven to 350 F. Lightly grease 9 or 10 inch springform and line the bottom with parchment paper. The cake should be baked in a water bath so they edges don't dry out (wrap the springform pan in two layers of aluminum foil and place it in large pan with about 1-1 $\frac{1}{2}$ inches of hot water).
2. Melt 10 oz. high quality semisweet chocolate on low heat over a double boiler or in the microwave.
3. Place egg whites in a large bowl with about a third of the sugar and beating on low speed. Gradually increase the speed and beat until the mixture begin to look fluffy, then add the remaining sugar, salt and vanilla. Continue beating until all sugar is dissolved and the meringue looks shiny (nearly soft-peak stage).
4. Using a whisk stir softened butter into the melted chocolate until it's combined, then whisk in the egg yolks. Add half of the meringue into the chocolate mixture and whisk gently, then with a spatula fold in the remaining meringue (keep in mind to mix in well the heavier batter at the bottom of the bowl).
5. Pour the batter into the prepared pan and bake for 26-28 minutes (until the toothpick inserted into the center comes out clean).
6. When you remove the cake from the oven first let it cool to room temp. and then refrigerate it for 1 hour (cooled cake will sink a little and lose some volume). Take it out of the fridge and run a knife around the edge of the pan, unlock the ring from the springform pan, take it off and invert the cake onto a serving plate. Remove the bottom of the pan and parchment paper then place back the ring from the springform around the cake to use it as a mold for the chocolate mousse.

Continue directions to next page....



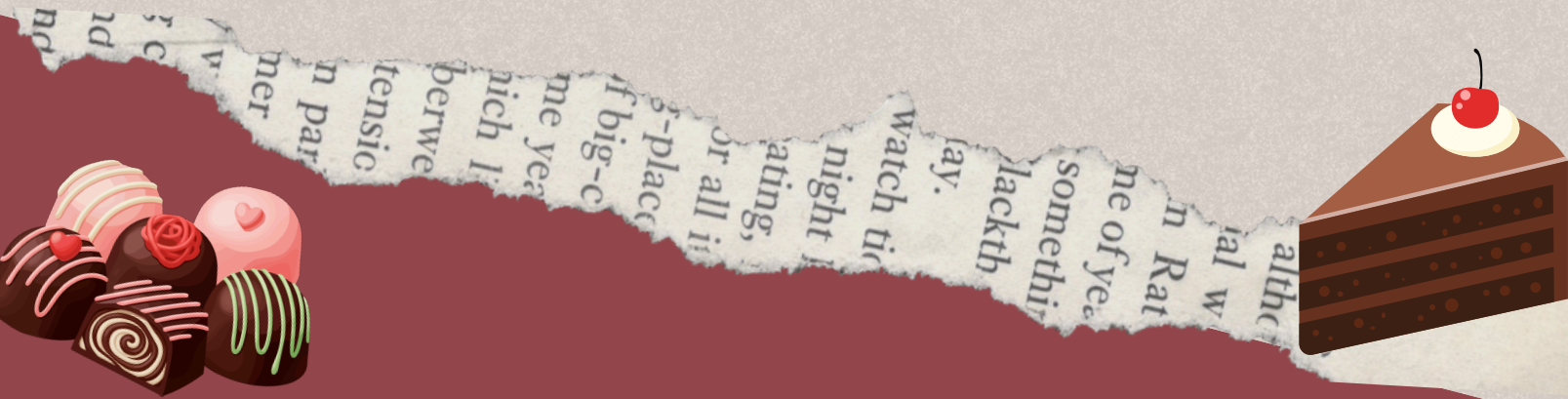
Steps

Chocolate Mousse Layer:

1. Place 10 oz. high quality semisweet chocolate (chopped) in a heat proof bowl.
2. In a small dish soften 1 tsp. unflavored gelatin in a 2 tbsp. cool water and set aside.
3. Bring ½ cup heavy whipping cream to a boil and pour it over the chopped chocolate, stir it gently, until smooth and the chocolate is completely melted. If the chocolate wont melt completely, re-heat the mixture on a low heat, and continue to stir until its all melted.
4. Heat softened gelatin on low heat, stirring to dissolve. When its completely free of lumps, stir melted geatin into the melted chocolate.
5. Whip the remaining 1 cup of heavy whipping cream (do not overwhip it!) until a soft peak forms.
6. Chocolate mixture must be free of lumps and the temp. should be about 80 degrees °F (in order to avoid that chocolate sets up, but if its too hot, whipped cream will melt)
7. Add about half of the whipped cream to the chocolate and whisk gently until its all combined, then fold in the remaining whipped cream (make sure to evenly incorporate all melted chocolate from the bottom of the bowl)
8. Spread the mouse over the top of the cooled cake in the ring and smooth with spatula. Place cake back in fridge.

White Chocolate Mousse Layer:

1. Repeat the directions for the chocolate mousse layer, using white chocolate (be care not to overheat the white chocolate while its melting or it will separate and become unusable.)
2. Spread the white chocolate mousse over the top of the chocolate mousse and set back into the fridge for at least 4-5 hours (or overnight).
3. Before serving, run a thin knife around the edge, open and lock and lift off the springform pan ring.
4. Garnish the cake with chocolate curls or shavings if desired.
5. Store it in the fridge.
6. The cake can be frozen for up to several weeks.



MINTY CHOCOLATE SHAMROCK DESSERT

Bunny Dux

Ingredients

For the Cakes:

1 cup Butter
4 tbsp. Cocoa
2 cup flour
2 cup sugar
1 tsp. Baking Soda
½ tsp. Salt
½ cup buttermilk
2 eggs, slightly beaten
1 tsp. Vanilla

For the Filling:

1 ½ tsp. unflavored Jello
3 tbsp. Cold Water
3 cup Heavy Cream
- reserve 6 tbsp.
⅔ cup Powdered Sugar
1 ½ tsp. Vanilla
½ cup Andes Candy cut into small pieces
1 tsp. Peppermint flavoring
A few drops green food coloring
½ cup chocolate chips (for chocolate curls)

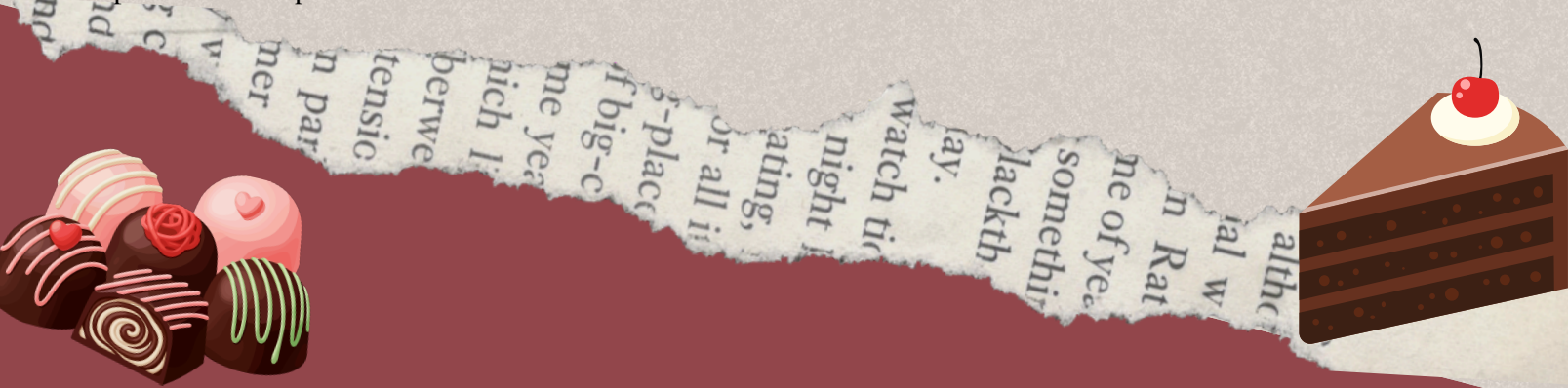
Steps

For the cakes:

Place butter, cocoa and water in large saucepan and bring it to a boil. Remove from heat. Mix flour, sugar, soda and salt together. Pour slightly cooled butter/cocoa mixture over flour mixture and blend well. Add buttermilk, eggs and vanilla. Blend well. Pour into greased large cookie sheet with sides (15x10 inches) and bake at 350° F for 20-25 minutes.

For the filling:

Bloom gelatin and water, heat until dissolved. Beat cream, sugar, and vanilla until it holds soft shape. Add reserve cream to gelatin, add to whipped cream and whip until it holds shape. Gently fold in Andes candies, mint flavoring, and green food coloring. Cut cake into 3 equal parts. Spread equal parts of filling between layers on top of cakes. Garnish with Andes candies, chocolate curls and whip cream, Refrigerate till ready to enjoy.



ICE CREAM “YOU SIGNED ME UP FOR WHAT”

Dale Pickett

Components:

Cottage cheese ice cream:

2 cups 4% cottage cheese, 2 tbsp. honey, 2 tsp. vanilla.

Method: blend smooth with blender. pour into a bowl and freeze for 12 hours.

Chocolate covered filled Cheez-Its Cheez-it filling:

¼ cup peanut butter, 1 oz. cream cheese, 1 tbsp. powdered sugar, ½ tsp. vanilla.

Method: Mix until smooth and spread a small amount between two Cheez-its.

Chocolate coating:

1 cup milk

Method: Microwave chocolate on 50% power until melted; dip filled Cheez-its and let set on waxed paper.

Magic Shell:

4 oz semisweet chocolate (chopped), ⅓ cup coconut oil, 1 tsp. cocoa powder, ¼ tsp vanilla, pinch salt

Method: Microwave chocolate and oil at 50 % power until melted. Whisk in vanilla, salt, and cocoa. Cool 30 minutes.

Caramel Sauce:

1 cup sugar, ⅓ cup water, 6 tbsp butter (cubed), ½ cup warm heavy cream, 1 tsp vanilla.

Method: Heat sugar and water in sauce pan until light golden. Whisk in butter. Remove from heat and slowly whisk in warm cream. Whisk in vanilla and cool.

Whipped Cream:

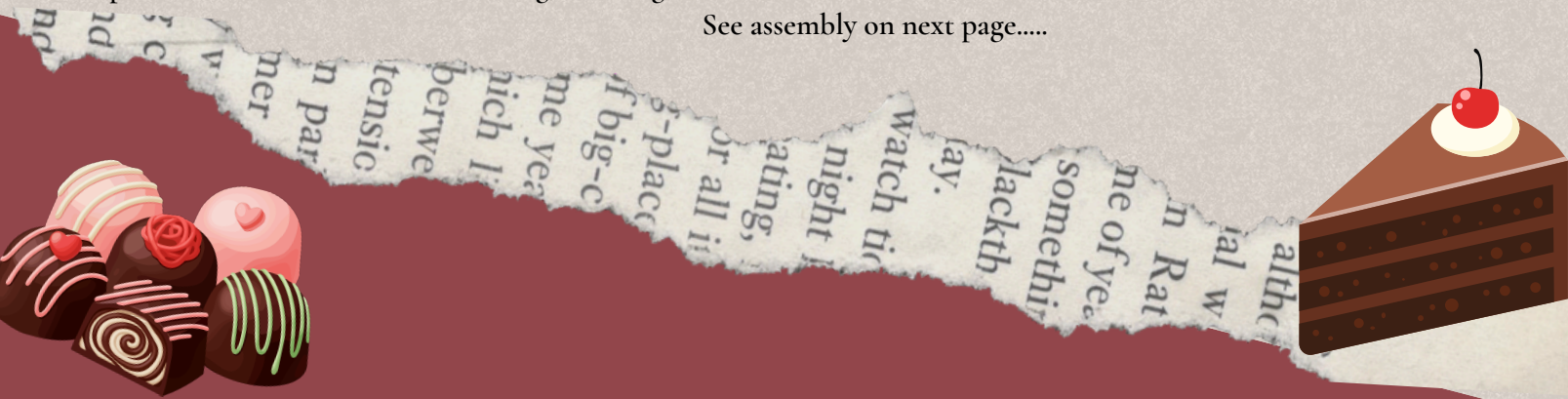
1 cup cold heavy cream, 2 tbsp. powdered sugar, 1 tsp. vanilla, 2 tbsp. cocoa powder

Method: In chilled bowl, whip cream to foam, add sugar gradually, add vanilla, whip to stiff peaks, fold in cocoa powder.

Cacao Nibs:

Sprinkle in and over when assembling/finishing desserts.

See assembly on next page.....



ICE CREAM “YOU SIGNED ME UP FOR WHAT”

Dale Pickett

Assembly:

Layer #1: Place 1 chocolate covered Cheez-it in bottom of small, chilled glass

Layer #2: Spoon in 1 tbsp. whipped cream. Drizzle on caramel sauce, magic shell, and a few cocoa nibs.

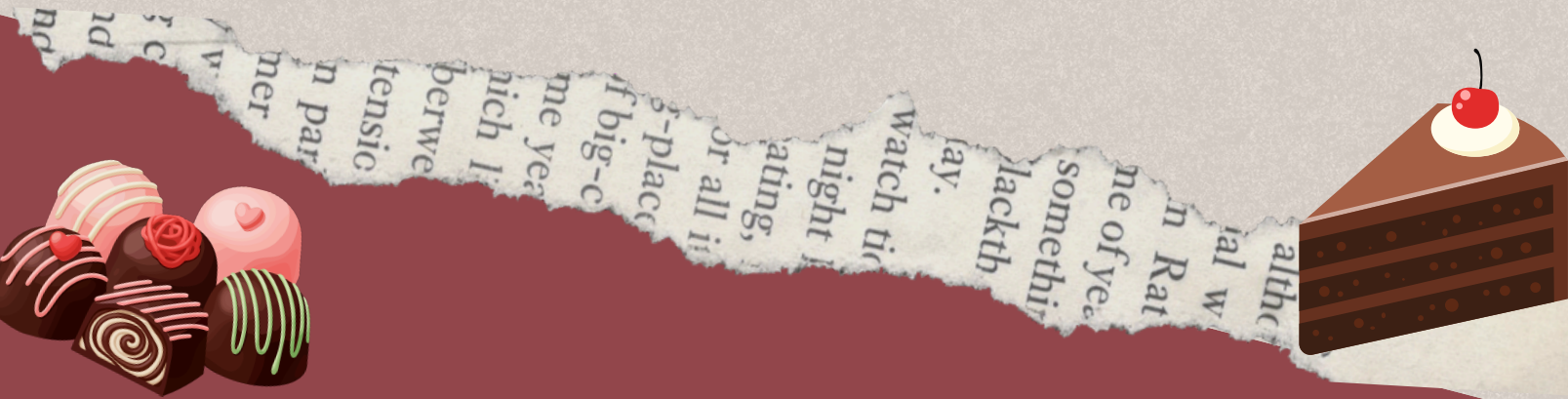
Layer #3: Spoon in 1 tbsp. ice cream. Drizzle on caramel sauce, magic shell, and a few cocoa nibs.

Layer #4: Repeat layer #2

Layer #5: Repeat layer #3

Layer #6: Spoon on 1 tbsp. whipped cream. Top with 2nd chocolate covered cheez-it. Garnish with edible flower pedals.

Makes 12 small servings.



HOT CHOCOLATE POKE CAKE

Reita Gelandner

Ingredients

Cake:

1 (15.25 oz) dark chocolate cake mix
1 (3.9 oz) box of instant chocolate pudding mix
3 large eggs
2 tsp. vanilla
1 cup chocolate milk, chilled
 $\frac{1}{2}$ cup vegetable oil
 $\frac{1}{2}$ cup sour cream
1 bag mini chocolate chips, $\frac{1}{3}$ cup reserved for topping

Pudding layer:

1 (3.9 oz) box of instant chocolate pudding mix
2 cup milk

Fudge Layer:

1 (15 oz) jar of hot fudge sauce, small amount reserved for topping drizzle. (can also add a caramel drizzle).

Whipped Cream topping:

2 cup heavy whipping cream
 $\frac{1}{4}$ cup cocoa powder
 $\frac{1}{2}$ cup powdered sugar

Steps

1. Heat oven to 350° F. Grease 9x13 inch baking pan.
2. In a large bowl add the dry cake mix, 1 box instant pudding mix, eggs, vanilla, chocolate milk, vegetable oil and sour cream. Beat on medium speed until well combined. gently fold in mini chocolate chips.
3. Pour into baking dish and bake 30-35 minutes or until toothpick inserted in center comes out clean. Let cool for approximately 10 minutes and then poke holes all over using the end of a wooden spoon.
4. Prepare the second box of pudding with the 2 cups of milk, mixing well. Slowly pour over the warm cake. Gently spread over the cake and let it soak in. Then place into the refrigerator to completely cool.
5. For the hot fudge layer, warm jar for about 20 seconds or until it will pour easily. Slowly pour over the cake and spread it evenly, saving a small amount if wanted for decorating the top. Return to the refrigerator to let it set.
6. While cake is cooling place a large glass or metal mixing bowl and beaters for a mixer into the freezer to chill.
7. Remove the mixing bowl and beaters; add the heavy cream, cocoa powder and powdered sugar. Mix on medium-high until stiff peaks form. This can take up to 8-9 minutes.
8. Remove the cake and top with the whipped cream spreading over the cake. Top with the reserved hot fudge sauce and reserved mini chocolate chips, sprinkles or what ever you would like. Caramel drizzle is great too.
9. Serves 24, store cake covered in the refrigerator for up to 3 days. Plain whipped cream or cool whip can be used in place of the chocolate whipping cream.



EASTER NEST CAKE

Betty Durham

Ingredients

Cake:

½ cup butter, softened
½ sugar
2 eggs
½ cup flour
⅓ cup baking cocoa
1 tsp. baking powder
¼ tsp. salt
8 oz. semi sweet chocolate, melted

Filling:

¼ cup sugar
2 tsp. cornstarch
1 ¼ cup 2% milk
3 egg yolks, lightly beaten
1 envelope unflavored gelatin
3 tbsp. cold water
7 oz. semisweet chocolate, chopped
1 ¼ cup heavy whipping cream
Candy eggs or jelly beans
Baking cocoa for dusting

Steps

Cake:

1. In large bowl, cream butter and sugar until light and fluffy. Add eggs 1 at a time, beating well after each one. Combine flour, cocoa, baking powder and salt, gradually add to creamed mixture and mix well.
2. Spread into a greased 9 inch spring form pan. Bake 350° F for 15-20 min or until toothpick tests done. Cool 10 min, remove from pan, place on serving plate and cool completely.
3. Meanwhile cut a strip of wax paper 29x 5 inches. Fold in half lengthwise, spread half the melted chocolate evenly along edge of wax paper spreading upwards in a wavy line within ½ inch of top of one long edge
4. Let stand 10-30 min until chocolate begins to set but is still pliable. Wrap it around the cake with straight edge on the bottom, do not remove wax paper yet. Refrigerate to set. Put rest of melted chocolate in a small plastic bag, snip off a small corner and pipe chocolate in stripes like small twigs over the wax paper and let harden. Then break into 2-3 inch twigs.

Filling:

1. In a small saucepan, combine sugar and cornstarch. Stir in milk until smooth. Over medium heat until slightly thickened and bubbly. Cook and stir 2 min more. Stir small amount of hot filling into egg yolks, then add to the rest of the filling in pan and stir and boil 2 min, remove from heat.
2. In small bowl, sprinkle gelatin over water, let stand 1 min. Stir into custard in the pan. Add chopped chocolate, stir until smooth. Cover surface with plastic wrap. Cool to room temperature.
3. Beat whipping cream till stiff peaks form, gently fold into chocolate mixture.
4. Spoon over top of cake, refrigerate for 1-2 hours until set. Remove the wax paper from the side of the cake. Place twigs around top of cake to make a nest, arrange eggs in center of nest. Dust with cocoa.
5. It is a lot easier to make than it sounds. Makes about 16 servings.

