

## Chocolate Recipes

### Chocolate Fudge

8 ounces semisweet chocolate  
2/3 cup sweetened condensed milk  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
1/2 cup chopped nuts (optional)

Break the chocolate into small pieces and put into a glass or microwave-safe bowl. Add milk and microwave for one minute. Mix well and microwave again on high for another minute. Stir until chocolate and milk are mixed completely. Stir in vanilla extract, salt and nuts. Pour into a greased loaf pan and refrigerate until hard. Cut into small squares and enjoy!

### Chocolate Flying Saucer Cookies

1 package of chocolate cake mix  
1 1/2 cups water  
2 eggs  
1 cup minus 2 Tbsp flour  
1/2 cup oil

Filling:

2 Tbsp flour  
1/2 cup milk  
1/2 cup sugar  
1/2 cup shortening  
1 tsp vanilla

First mix flour into cake mix in a large bowl. Add remaining ingredients. Beat at medium speed for 3 minutes or until smooth. With a spoon, drop blobs of the mixture onto a greased pan 2 inches apart. Bake for 8-10 minutes at 400 degrees.

While cookies are baking, make filling by adding flour to milk and cooking in double boiler until mixture is thick. Let cool. Add sugar, shortening, and vanilla to filling mixture. Beat at high speed for 5 minutes. Spread filling between 2 cooled cookies.

### Chocolate Covered Pretzels

Colored or chocolate sprinkles  
1 cup white or milk chocolate chips  
20 8-inch pretzel rods

On a piece of waxed paper, arrange a 2 or 3-inch-wide stripe of sprinkles. In a shallow microwave-safe bowl, microwave the white or milk chocolate chips on high for 1 minute. Stir and microwave for 30 seconds more until all chocolate is melted. Stir until smooth (it will be thick). Use a knife to spread the chocolate over half of a pretzel rod. Roll through the sprinkles until chocolate is completely coated with sprinkles. Chill.

### Chocolate Caliente

4 squares (4 oz) Baker's chocolate broken into small pieces  
2 cups of skim milk  
2 or 3 drops of vanilla extract  
a pinch of cinnamon  
a pinch of ground cloves

Combine the ingredients in a sauce pan and heat gently, stirring all the time. Do not allow it to boil, but when it is hot, whisk the drink (in Mexico the drink is whipped with a wooden hive-like spoon called a molinillo) and then pour it into cups. If you would like, sprinkle a pinch of cinnamon over the top of the drink. Some people like to add sugar to taste when stirring the drink in the pan.