

Decadent

Desserts

9 Chocolate
Dessert
Recipes



THEBESTDESSERTRECIPES

Enjoy the Sweeter Side of Life



Decadent Desserts: 9 Chocolate Dessert Recipes

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COVER PHOTO CREDITS

Thanks to the following bloggers for their photos on our eCookbook cover:

HEATHER FROM HEATHER LIKES FOOD

Letter from the Editor

Dear Dessert Enthusiasts,

Chocolate is not just a girl's best friend—it's everyone's best friend. This one amazing ingredient can be turned into candy, cookies, cake, and ice cream. It flavors everything it touches in the best way possible. You can eat it alone or put it on almost any dessert. It's great with other sweet things, but also makes salty things delicious as well. The desserts in this amazing eCookbook will help you make the most out of everyone's favorite after-dinner treat.

Decadent Desserts: 9 Chocolate Dessert Recipes will become your go-to dessert handbook when you print it out. Be sure to keep it handy in your kitchen because once you make one of these delicious, chocolatey recipes, you are going to want to make all of them. This is one eCookbook that you will never get tired of.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

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TABLE OF CONTENTS

Cover Photo Credits.....	3
The Ultimate Baked Brownie.....	6
Ooey Goey Fudgy Brownies.....	8
Heavenly Homemade Snickers Bars.....	10
Hot Fudge Poke Cake.....	12
Delicious Dr. Pepper Cake.....	14
Addictive Nutella Cookies.....	16
Tantalizing 4-Ingredient Chocolate Lasagna.....	17
Fudgy No-Bake Brownies.....	18
Mississippi Mud Cookies.....	19
Thank You.....	21
For More Dessert Recipes.....	22

THE ULTIMATE BAKED BROWNIE

BY RACHEL FROM [BAKERITA](#)



You haven't lived until you've sunk your teeth into The Ultimate Baked Brownie. It's quite possibly one of the best brownie recipes around. Dark chocolate and chocolate chips make each brownie as chocolatey and as fudgy as can be. You'll especially love this recipe because, unlike a lot of other recipes for brownies from scratch, it makes super moist brownies that practically melt in your mouth. Pair a square or two with a tall glass of milk and your taste buds will make you feel like you've died and gone to heaven.

Ingredients

- 1 1/4 cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons dark unsweetened cocoa powder
- 11 ounces dark chocolate, coarsely chopped
- 1 cup (8 ounces) unsalted butter, softened and cut into 1-inch pieces
- 1 teaspoon instant espresso powder
- 1 1/2 cups granulated sugar
- 1/2 cup packed light brown sugar
- 5 eggs, at room temperature
- 2 teaspoons vanilla extract
- 1 cup chocolate chips (optional, this is my addition)

Instructions

1. Preheat the oven to 350 degrees F. Butter the sides and bottom of a 9×13-inch glass or light-colored baking pan. Line the pan with parchment paper.
2. In a medium bowl, whisk the flour, salt, and cocoa powder together.
3. Put the chocolate, butter and instant espresso powder in a large bowl and set it over a saucepan of simmering water, stirring occasionally, until the chocolate and butter are completely melted and smooth. Turn off the heat, but keep the bowl over the water and add the sugars. Whisk until completely combined, then remove the bowl from the pan. The mixture should be room temperature.
4. Add 3 eggs to the chocolate mixture and whisk until combined. Add the remaining eggs and whisk until combined. Add the vanilla and stir until combined. Do not overbeat the batter at this stage or your brownies will be cakey.
5. Sprinkle the flour mixture over the chocolate mixture. Using a rubber spatula (not a whisk), fold the flour mixture into the chocolate until just a bit of the flour mixture is visible. Gently fold in chocolate chips if using, reserving 1/4 cup.
6. Pour the batter into the prepared pan and smooth the top. Sprinkle the 1/4 cup of reserved chocolate chips on top. Bake in the center of the oven for 30 minutes, rotating the pan halfway through the baking time, until a toothpick inserted into the center of the brownies comes out with a few moist crumbs sticking to it. Let the brownies cool completely, then lift them out of the pan using the parchment paper. Cut into squares and serve.
7. Store at room temperature in an airtight container or wrap with plastic wrap for up to 3 days.

OOEY GOOEY FUDGY BROWNIES

BY AMY FROM [AMY'S HEALTHY BAKING \(FORMERLY FOODS FOR THE SOUL\)](#)



You won't believe your mouth once you take a bite of this fudgy brownie recipe. Ooey Gooey Fudgy Brownies are so dense and chocolatey that you won't be able to stop craving them. Unlike a lot of other recipes for brownies from scratch, this recipe has a very special secret ingredient which gives the brownies their moist texture. You'll also love that the recipe calls for brown sugar, which gives the brownies their deep chocolate flavor. Just one bite of these sweet treats and you'll be hooked for life.

Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoon butter, melted and cooled slightly
- 1/4 cup dark chocolate chips, melted and cooled slightly
- 3/4 cup granulated sugar
- 3 egg whites
- 1/4 cup skim milk
- 1/4 cup plain nonfat Greek yogurt
- 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 300 degrees F, and lightly coat an 8"-square baking pan with nonstick cooking spray.
2. Lightly spoon the flour into the measuring cup, and level with a knife. In a medium bowl, whisk together the flour, cocoa, baking powder, and salt. In a large bowl, stir together the melted butter and dark chocolate chips. Mix in the sugar. Add in the egg whites, milk, yogurt, and vanilla, mixing thoroughly. Add in the flour mixture, stirring just until incorporated. (It's okay to have small lumps in the batter!)
3. Pour the batter into the prepared pan, and bake for 24 to 28 minutes (closer to 24 minutes for more ooey gooey parts; closer to 28 minutes for a completely fudgy texture). The center may not be set. Cool to room temperature on a wire rack. Let the brownies set for at least 2 hours once at room temperature before slicing into squares with a sharp knife.

HEAVENLY HOMEMADE SNICKERS BARS

BY EDEN FROM [SUGAR AND CHARM](#)



Hey ma, no wrapper! These Heavenly Homemade Snickers Bars are made with a homemade candy recipe that's sure to impress everyone who tries it. Nobody will be able to believe that you made these candy bars in your own home and didn't just buy them. Seriously. Your friends will probably start looking through your trash for the discarded wrappers. These bars are that good. Caramel and nougat is encircled in rich milk chocolate, making every bite better than the last.

Ingredients

- 3 bags Ghirardelli milk chocolate chips
- Large can unsalted roasted peanuts

For the marshmallow fluff:

- 3 large egg whites
- 1/2 teaspoon cream of tartar
- 2/3 cup plus 2 tablespoon sugar
- 3/4 cup light corn syrup
- 1 teaspoon pure vanilla extract

For the nougat:

- 1/2 stick butter
- 1 cup sugar
- 1 teaspoon vanilla bean paste
- 2 tablespoon peanut butter
- 1/4 cup evaporated milk
- 1/2 of the batter marshmallow fluff

For the caramel:

- 1/2 cup butter
- 1 cup dark brown sugar
- 7 ounces sweetened condensed milk
- 1/2 cup light corn syrup
- 1 teaspoon vanilla
- pinch salt

Instructions

For the marshmallow fluff:

1. In an electric mixer with whisk attachment, beat egg whites and cream of tartar together until light and frothy. Slowly add in the two tablespoons sugar and beat until soft peaks form.
2. In a small saucepan, combine 1/3 cup water, corn syrup and remaining 2/3 cups sugar. Place over medium heat and cook until boiling. Cook and stir until mixture has been boiling for about six minutes or until it reaches 242 to 248 degrees on a candy thermometer. Remove from the heat.
3. With the mixer on low, slowly add the syrup mixture to the egg-whites. Increase mixture speed to high and continue beating for five minutes. Add in the vanilla and beat for another minute until mixture looks like marshmallow cream.
4. Set aside.

For the nougat:

1. Melt the butter, sugar and evaporated milk. Place on medium heat and bring to a boil until sugar is dissolved. Boil for about 5 minutes or so and constantly stir the mixture.
2. Remove from heat and add half of the marshmallow batter, 2 tablespoons peanut butter and vanilla. Whip until combined.

For the caramel:

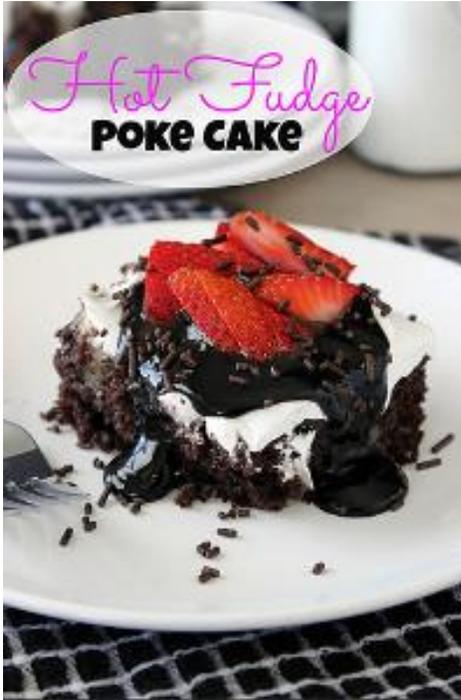
1. Melt butter, sugar, and corn syrup, salt and sweetened condensed milk. Bring to a boil on medium heat. Stir constantly and boil the caramel until a candy thermometer reaches 230 to 240 degrees.
2. Boil for two minutes at that heat. Remove from heat and add the vanilla bean paste and 2-3 cups peanuts.

For the Snickers:

1. Line a pan with tin foil and melt a small amount of chocolate to spread on the bottom. This will help when dipping the bars and to remove them from the pan.
2. Pour the nougat in the pan to coat the bottom. Refrigerate for about a half hour.
3. Remove pan from refrigerator and pour the caramel/peanut sauce on top of the nougat. Spread evenly.
4. Refrigerate or freeze for about 2 hours.
5. Cut the bars to your desirable size. Place parchment paper down to set the bars on. Melt a bag of chocolate chips over a double broiler. You can start with one bag and then see how many you'll need. Dip the bars using a fork and a rubber spatula to help coat them in chocolate.
6. Let the chocolate harden for an hour and then you can transfer them to the refrigerator to cool even more.

HOT FUDGE POKE CAKE

BY JULIANNE FROM [BEYOND FROSTING](#)



You won't be able to stop eating this Hot Fudge Poke Cake. Like other poke cake recipes, this chocolate poke cake involves baking a cake, poking holes in it once it's finished, and pouring pudding over the top. The banana pudding adds a hint of simple sweetness to the rich chocolate flavor of the cake and hot fudge sauce. If you add strawberries and whipped cream, you can give your poke cake a slight hint of banana split flavor. But no matter how you personalize it, you will love this cake.

Ingredients

- 1 chocolate cake, baked and cooled
- 1 jar Hot fudge sauce
- 1 package instant vanilla pudding (3.4 oz)
- 1 package instant banana pudding (3.4 oz)
- 4 cup Milk
- 1 container Cool Whip

For the toppings:

- Strawberries
- Bananas
- Chocolate chips
- Walnuts
- Sprinkles
- Caramel sauce
- Hot fudge sauce

Instructions

1. Start by baking a chocolate cake accordingly to the boxed instructions in a 9×13” pan. Once your cake comes out of the oven, let it cool for 10 minutes.
2. Take the end of a wooden spoon or another round object and poke holes all over the top of your cake.
3. Microwave a jar of hot fudge sauce, according to the instructions on the jar. I recommend putting it on a microwave safe plate under the jar, unless you want to be cleaning fudge sauce out of your microwave. Drizzle half the jar of hot fudge sauce over the cake and allow it to soak into the cake for about 10 minutes.
4. In the meantime, prepare your pudding. In a medium bowl, combine the vanilla and banana pudding with 4 cups of milk and whisk together. Before the pudding sets, while it is still pourable, dump the pudding over top of the cake and spread with a spatula if necessary.
5. Allow the pudding and cake to set in the fridge for at least an hour. Remove from fridge and cover with whipped cream. You can either serve immediately or keep it in the fridge until you are ready to serve it.

DELICIOUS DR. PEPPER CAKE

BY CHRISTINA FROM [DESSERT FOR TWO](#)



Delicious Dr. Pepper Cake will knock you off your feet. This cake recipe is so flavorful thanks to the fact that it's also a recipe with soda. Dr. Pepper, to be exact. The Dr. Pepper gives this chocolate cake so much flavor depth because the soda itself is made up of about 30 flavors by itself. The frosting also features the soda as well. Dr. Pepper also makes the cake incredibly moist. Every bite of this cake will satisfy your sweet tooth, but leave you wanting more.

Ingredients

For the cake:

- 4 tablespoons unsalted butter, softened
- 1/4 cup + 2 tablespoons sugar
- 1 egg yolk
- 1/2 teaspoon vanilla
- 1/2 cup flour
- 1 tablespoon + 1 teaspoon unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 2 tablespoons buttermilk
- 1/4 cup Dr. Pepper (don't use diet)

For the frosting:

- 1 tablespoon butter
- 2 teaspoon cocoa powder
- 2 tablespoons Dr. Pepper
- 1 cup powdered sugar
- 1/4 teaspoon vanilla

Instructions

1. Preheat the oven to 350 degrees F, and grease a 6" round cake pan or spray with cooking spray.
2. In a medium bowl, beat together with an electric mixer the butter and sugar until fluffy and well-combined, about 2 minutes. Add the egg yolk and vanilla and mix until combined.
3. In a small bowl, whisk together the flour, cocoa powder, baking soda and salt.
4. In another small bowl, stir together the Dr. Pepper and buttermilk.
5. Add one-third of the flour mixture to the butter and sugar mixture and beat until lightly combined. Add half of the buttermilk-soda mixture and continue beating. Add another third of the flour mixture, followed by the last of the buttermilk-soda mixture. Finally, add the last of the flour mixture and beat until combined.
6. Scrape the batter into the cake pan, and bake on a baking sheet for 25-30 minutes, or until a toothpick inserted comes out with only a few crumbs clinging and the cake starts to pull away from the sides of the pan.
7. Once you pull the cake from the oven, begin making the icing. In a small bowl, melt the butter, cocoa powder and Dr. Pepper in the microwave. Once the butter is melted and the mixture slightly bubbles, pour in the powdered sugar and little at a time, whisking vigorously by hand. When all the powdered sugar is incorporated, pour the warm frosting over the warm cake. Let cool slightly before serving.

ADDICTIVE NUTELLA COOKIES

BY AMY FROM [FOODS FOR THE SOUL](#)



Once you try just one of these Addictive Nutella Cookies, you won't be able to stop yourself from reaching for more. They are so delicious that you won't believe that they're gluten free cookies. Plus, they're an easy dessert recipe that you can honestly whip up in no time. Just mix all of the ingredients together, drop the dough onto cookie sheets, and bake. To make them even tastier than they already are, drizzle them with some chocolate syrup or Nutella before serving.

Ingredients

- 3/4 cup gluten-free all-purpose baking flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 1 1/2 teaspoon Ener-G + 2 tablespoon water (or 1 egg)
- 1/4 cup Nutella (chocolate hazelnut spread)
- 2 tablespoon plain yogurt (or applesauce)
- 1 teaspoon vegetable oil
- 1/2 teaspoon vanilla
- 1/4 cup sugar

Instructions

1. Preheat the oven to 350 degrees F, and line a cookie sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate bowl, whisk together the Ener-G and water (or egg). Mix in the Nutella, yogurt (or applesauce), oil, and vanilla. Stir in the sugar. Slowly mix in the dry ingredients, mixing just until incorporated.
3. Drop the cookie dough onto the prepared sheet, and bake for 11-14 min or until firm to the touch. Cool on the pan for 5 min before turning out onto a wire rack to cool completely.

TANTALIZING 4-INGREDIENT CHOCOLATE LASAGNA

BY RACHEL FROM [RACHEL SCHULTZ BLOG](#)



Tantalizing 4-Ingredient Chocolate Lasagna is sinfully delicious. This chocolate dessert recipe will curb even the most intense chocolate craving and leave you feeling happily satisfied. Plus, with only four simple ingredients, it's as easy as can be to make. While you'll have to click through to see all of the ingredients, we will say that this recipe has a brownie base. Just layer the rest of the ingredients on top of the soft brownie layer and indulge!

Ingredients

- 1 box brownie mix, or your favorite homemade recipe
- 1 box pudding, prepared
- 12 ounces whipped cream
- 1 bag Oreos, crushed

Instructions

1. Prepare brownies in a glass 9x13 baking dish. Allow to cool.
2. Spread pudding over brownies and chill in fridge overnight.
3. Sprinkle half of Oreos over pudding.
4. Layer cool whip on top of pudding. Top with Oreos.

FUDGY NO-BAKE BROWNIES

BY JUDY FROM [THE MIDNIGHT BAKER](#)



Even after you polish off a square or two, you'll have trouble figuring out whether this dessert is a recipe for brownies or an easy fudge recipe. Not like that's a bad thing. These Fudgy No Bake Brownies are easy to make and don't involve turning on your oven or using a boxed brownie mix. Each slice is creamy like a piece of fudge, but has the density of a brownie, giving you a dessert that's truly the best of both worlds. Even though they may not be super sweet, these fudge brownies are sure to satisfy your sweet tooth.

Ingredients

- 1 cup evaporated milk
- 2 cups sugar
- 1/2 cup butter (or 1/2 butter, 1/2 coconut oil)
- 3/4 cup flour
- 1 cup chocolate chips
- 1 cup chopped walnuts
- 1 cup graham cracker crumbs

Instructions

1. Spray or grease an 8" x 8" (or 9" x 9") pan. Set aside.
2. Place evaporated milk, sugar and butter in a large, deep saucepan. Bring to boil over medium heat, stirring constantly. When mixture begins to boil, reduce heat to medium-low and cook for 10 minutes, stirring occasionally. Mixture will foam and rise. The volume will double when boiling.
3. Add the flour, chocolate chips, walnuts and graham cracker crumbs. Stir until well combined.
4. Pour in prepared pan and let cool. Pan may also be placed in the refrigerator to speed the cooling process (about 30 minutes in refrigerator).
5. Cut into bars when cool.

MISSISSIPPI MUD COOKIES

BY HEATHER FROM [HEATHER LIKES FOOD](#)



First, there were Mississippi Mud Cakes, then Mississippi Mud Pies. Now, feast your eyes on Mississippi Mud Cookies. These cookies are one of the best chocolate dessert recipes you've come across in a long time. Dense chocolate cookies and a thick and creamy chocolate frosting sandwich a gooey marshmallow layer to create a flavor that you won't soon forget. While you can just use store-bought marshmallows, you make both the frosting and the cookie layers from scratch right in your kitchen.

Ingredients

- 3/4 cup butter, softened
- 1 cup sugar
- 1 large egg
- 1/2 tablespoon vanilla
- 1/3 cup Dutch-process cocoa powder
- 1 1/2 cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 30 large marshmallows

Frosting

- 1/2 cup butter, melted
- 1/3 cup Dutch process cocoa powder
- 1/3 cup milk
- 1 pound powdered sugar
- 1 teaspoon vanilla

Instructions

1. Preheat oven to 350 degrees F. With the paddle attachment on your stand mixer (or with a handheld mixer), combine the butter and sugar and beat until it looks light and fluffy.
2. Add in the egg and vanilla and beat until smooth.
3. In a separate bowl, combine cocoa, flour, baking soda, baking powder, and salt.
4. While mixing, slowly add in the flour mixture and mix until the dough comes together and no dry spots remain.
5. Spoon cookie dough onto lined baking sheets and bake for 5 minutes; the cookies will be underdone and look just barely set.
6. Press a marshmallow into the tops of each cookie and put the cookies back into the oven for an additional 3 minutes or until the marshmallow has melted a bit and started to spread. Remove from oven and let cool completely.

For the Frosting

1. Combine melted butter with the cocoa powder and mix until smooth. Slowly mix in milk and vanilla until combined.
2. Stir in powdered sugar and mix until smooth and creamy.
3. When cookies are completely cooled, spread a layer of frosting on top of each one.

THANK YOU

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AND
CHARM**

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and dinner, too! 



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