



Farm Talk – 2/4/12

Devon Francis – Sweet Treats for Valentine's Day

Chocolate Peanut Butter Mousse

1 pint heavy cream
¼ cup sugar
½ cup cocoa powder
¼ cup smooth peanut butter
1 tsp vanilla

Whip heavy cream and sugar until stiff. Combine vanilla, cocoa powder and peanut butter in a small bowl, whisk until smooth. Fold in heavy cream. Chill until ready to serve.

Chocolate Chipotle Cookies

3 oz unsweetened cocoa
6 tbsp melted butter
1 tsp instant coffee
1 ½ cups sugar
3 eggs
1 tsp vanilla
1 ½ all-purpose flour
1 ½ tsp baking soda
¼ tsp salt
1 tbsp chopped chipotles
2 tbsp unsweetened cocoa powder
3 tbsp powdered sugar

In the top of a double boiler combine chocolate, butter and coffee powder. Place over hot water and heat until melted, stirring. Remove pan. Add sugar, eggs and vanilla extract and beat with spoon until smooth. In a bowl, stir together flour, baking soda and salt. Add to chocolate mixture and mix well. Stir in chipotle. Cover and chill.

Preheat oven to 350 degrees. In a small bowl, stir together cocoa and powdered sugar. Roll dough into 1 inch balls, then roll in cocoa-sugar mixture. Place on greased baking sheets. Bake for 8-10 minutes or until edges are firm. Transfer to racks to cool.

Chocolate Cake

3 cups sugars
2 ¼ cups flour
1 ½ cups cocoa powder
1 1/8 tbs baking soda
½ tsp salt
3 eggs
12 oz milk
¾ cup oil
1 ½ tsp vanilla
12 oz boiling water

Set oven to 350 degrees. Grease pans well. Mix dry ingredients till combined. Add eggs, milk, oil and vanilla to dry until combined. Slowly add boiling water. Mix thoroughly. Bake 25-35 minutes till middle springs back.

Note: mix is very liquidy and thin but that is how it should be!

Yield: 3, 9" cakes