

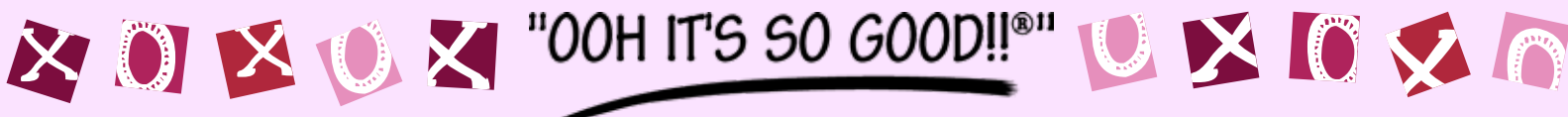


Treats for Your Sweetheart

14 Valentine's Day Desserts



A Free eCookbook from Mr. Food





Treats for Your Sweetheart: 14 Valentine's Day Desserts

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Treats for Your Sweetheart: 14 Valentine's Day Desserts

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Dear Friend,

Romance is in the air! We're here to help you play Cupid by scoring a tasty bulls-eye to the hearts of those you love with our favorite dessert recipes for Valentine's Day.

You've taken the first step by downloading this free Valentine's Day eCookbook, which we've put our hearts into just for you. We'll help you set the mood with our great-tasting collection of 14 super-sweet dessert recipes sure to melt any heart.

Whether your sweetie likes cookies, brownies, cakes, or candies, they're all right here begging to be made. Just select your favorite recipes to ignite those loving sparks, 'cause the most special gifts are those we make ourselves...with plenty of love.

Imagine whipping up a dreamy **Chocolate Cherry Cheesecake** or our irresistible **Caramel Cappuccino Kiss Cupcakes**. Watch their eyes light up when you serve a slice of freshly baked **Velvety Red Velvet Cake** complete with sinfully rich cream cheese-pecan frosting. Impress that special someone with your own **Raspberry Chocolate Truffles** – by far an unbeatable teaming of decadent chocolate and tart and sweet raspberry. And heat up the passion by spoon-feeding your honey our ever-popular recipe for **"That Cherry Stuff"**!

Get ready to set hearts aflutter with these easy-to-make Valentine's Day dessert recipes. After all, the best way to their hearts is through their stomachs, and every one of these ends in a kissable...

"OOH IT'S SO GOOD!!®"

Mr. Food

and the Test Kitchen



P.S. Enjoy this eCookbook packed with 14 rich and dreamy Valentine's Day dessert recipes sure to please 'em all. Remember, the Treats for your Sweetheart: 14 Valentine's Day Desserts from Mr. Food eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Long-Stemmed Chocolate Chip Flower Cookies

What better way to say "I love you" than with a long-stemmed chocolate chip cookie?

Ingredients

1/2 cup vegetable shortening
1/2 cup granulated sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup (1 6-ounce package) semisweet chocolate chips
1/2 cup chopped walnuts
20 wooden skewers or popsicle sticks, 6 to 8 inches long

Makes: 20 **Cooking Time:** 15 minutes



Directions

1. Preheat oven to 375 degrees F. Coat cookie sheets with cooking spray.
2. In a medium-sized bowl, cream shortening, sugars, egg, and vanilla until light.
3. In another medium-sized bowl, combine flour, salt, and baking soda. Add to shortening mixture and blend well. Add chocolate chips and nuts and stir until well mixed.
4. Lay skewers on prepared cookie sheets (7 or 8 per sheet). Spoon 1 tablespoon of dough onto end of each skewer, covering top 2 inches of each skewer.
5. Bake 10 to 12 minutes or until golden. Let cool 3 or 4 minutes and use a spatula to carefully remove stemmed cookies to a wire rack to cool completely.



Notes:

Wrap a dozen long-stemmed chocolate chip cookies in waxed paper, plastic wrap, or tissue paper and tie with a ribbon to resemble a dozen long-stemmed roses...wink, wink.



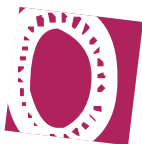
Chocolate Raspberry “Martinis”

You'll need a spoon to enjoy every last mouthful of this dessert version of Chocolate Raspberry “Martinis.” Serve up these sinfully rich brownies topped with raspberry mousse in martini glasses for a dessert they won't soon forget!

Ingredients	Serves: 4	Preparation Time: 10 minutes
1 (10-ounce) box frozen raspberries, thawed and drained with 1 tablespoon liquid reserved		4 store-bought brownies, each cut diagonally in half
1 cup frozen whipped topping, thawed		2 tablespoons chocolate flavor syrup
		Fresh mint leaves for garnish

Directions

1. In a medium bowl, combine raspberries, reserved 1 tablespoon liquid, and whipped topping to make raspberry mousse; mix well.
2. Spoon the raspberry mousse equally into 4 martini glasses. Place two brownie pieces, points sticking up, into the mousse in each glass.
3. Drizzle with chocolate syrup and garnish with mint leaves. Serve immediately.



Notes:

If not planning to serve these immediately, prepare the mousse and place it in the martini glasses; cover and chill. Finish assembling these just before serving.

Sweetheart Brownie

Nothing will thrill your sweetie more than this homemade heart-shaped brownie covered in a rich 'n' creamy topping and finished with fresh strawberries and a chocolate drizzle. Our Sweetheart Brownie is one of our most decadent desserts.

Ingredients

1 (19.8-ounce) package brownie mix, batter prepared according to package directions
1 (8-ounce) package cream cheese, softened
2 tablespoons confectioners' sugar
1 (8-ounce) container frozen whipped topping, thawed
1 (16-ounce) package fresh strawberries, hulled and sliced in half

Serves: 12 **Cooking Time:** 20 minutes



Directions

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking pan and an 8-inch round pan with cooking spray. Pour equal amounts of batter into each pan and spread over pan bottoms.
2. Bake 20 to 25 minutes, or until a wooden toothpick inserted in center comes out clean; let cool completely.
3. Without cutting, remove whole brownie from square pan and place diagonally on a large platter.
4. Without cutting, remove whole brownie from round pan and place on cutting board. Cut circle in half and place the halves on the platter with flat sides against the top two sides of the diagonal, forming a heart shape.
5. In a large bowl, beat the cream cheese, confectioners' sugar, and whipped topping until smooth. With a wet table knife, spread whipped topping mixture evenly over brownie heart then arrange the strawberries evenly over the topping. Cut and serve immediately, or cover and chill until ready to serve.



Notes:

To make it extra fancy, melt some chocolate chips in the microwave and drizzle over entire heart before slicing. Just before serving, top each slice with an extra dollop of whipped topping. Mmm!



Chocolate Strawberry Dream Cake

We first made Chocolate Strawberry Dream Cake for one of our monthly office birthday parties. We all thought it was so good that we've had it every month since!

Ingredients

Serves: 12

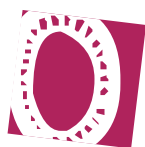
Chilling Time: 2 hours

Cooking Time: 40 minutes

1 (18.25-ounce) package chocolate cake mix, batter prepared according to package directions	1 1/2 cups milk
1 (4-serving) package instant chocolate pudding and pie filling	1 cup sliced fresh strawberries
	1 (8-ounce) container frozen whipped topping, thawed

Directions

1. Bake cake batter according to package directions for two 9-inch round layers; let cool.
2. In a medium bowl, with an electric beater on medium speed, beat pudding mix and milk until well combined; allow to thicken slightly.
3. Invert one cake layer onto a serving plate. Spread 1 cup pudding over cake layer and cover with sliced strawberries.
4. In a medium bowl, combine remaining pudding with whipped topping until thoroughly blended. Place second cake layer over strawberries then frost top and sides of cake with whipped topping mixture. Chill at least 2 hours then serve, or cover loosely and keep chilled until ready to serve.



Notes:

Be sure to give this cake its domed look by placing the top layer of cake curved-side up.

Kissable Butter Mints

With drops of food coloring and peppermint extract, these Kissable Butter Mints are as cute as they are tasty. Serve up a big platter of these holiday-inspired treats tonight.

Ingredients

1 (16-ounce) box confectioners' sugar
1/2 cup (1 stick) butter, softened
2 tablespoons heavy cream
1/4 teaspoon peppermint extract
2 drops red food color

Makes: 5 dozen

Preparation Time: 15 minutes



Directions

1. In a medium bowl, with an electric beater on medium speed, beat sugar and butter for 2 to 3 minutes, until creamy. Add cream, peppermint extract, and food color; beat for 3 to 4 minutes, until well blended.
2. Roll mixture into 1/2-inch balls. Using your thumb, lightly push down the center of each ball to form a wafer; place on a wire rack and allow to dry overnight, uncovered.
3. Serve, or transfer to an airtight container until ready to serve.



Caramel Cappuccino Kiss Cupcakes

A warm chocolate-caramel surprise hides inside each cupcake. Won't your sweetie be pleased to find that?

Ingredients

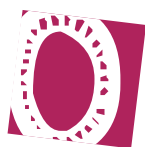
Makes: 33

Cooking Time: 20 minutes

1 (16-ounce) package angel food cake mix	1 tablespoon coffee-flavored liqueur (optional)
1 teaspoon vanilla extract	
33 caramel-filled chocolate kisses (see Note)	1/2 tablespoon unsweetened cocoa
4 cups confectioners' sugar	1/2 teaspoon ground cinnamon
2 teaspoons instant coffee granules	
2/3 cup fat-free half-and-half	
tional)	

Directions

1. Preheat oven to 375 degrees F. Prepare cake mix according to package directions. Stir in vanilla.
2. Place 33 foil baking cups on a large baking sheet, or place in muffin pans. Divide batter evenly among baking cups, filling about two-thirds full.
3. Bake 17 to 18 minutes or until cupcakes are golden.
4. Cut a deep slit in top center of each cake to form a pocket. Gently tuck a chocolate kiss into each warm cupcake.
5. Make frosting by combining sugar and coffee granules in a large bowl. Add half-and-half and, if desired, liqueur; whisk until smooth. Spoon 1 tablespoon frosting over each cake. Combine cocoa and cinnamon in a small bowl; dust evenly over tops of cupcakes.



Notes:

Sure, it's okay to use plain chocolate kisses if you can't find the caramel-filled ones.

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc. If you would like more recipes like this, [click here](#).



Strawberry Sweetheart Cake

Cover
Recipe!

Your sweetheart is gonna love you for making Strawberry Sweetheart Cake for Valentine's Day or any day you want him or her to know how much you care.

Ingredients

- 1/3 cup heart-shaped sprinkles, divided (see Note)
- 1 (18.25-ounce) package yellow cake mix, batter prepared according to package directions (see Note)
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 quart fresh strawberries, washed and hulled

Serves: 16 **Preparation Time:** 15 minutes



Directions

1. Preheat oven according to cake mix package directions. Stir 1/4 cup sprinkles into cake batter; pour equal amounts into one 8-inch square pan and one 8-inch round pan.
2. Bake cakes according to package directions. Let cool slightly then remove to a wire rack to cool completely.
3. Place square cake toward bottom of a large platter, positioned like a diamond. Cut round cake in half and place halves on platter with flat sides flush to the top right and left sides of the "diamond," creating a heart-shaped cake.
4. Frost top and sides of cake with whipped topping. Place strawberries stem-end down in whipped topping, outlining the edge of the cake. Sprinkle remaining sprinkles in center of strawberries. Serve, or cover loosely and chill until ready to serve.



Notes:

Almost any cake mix flavor can be used, including strawberry.

If you can't find heart-shaped sprinkles, any kind will do — try to find something festive, like red and white or pink.



Raspberry Chocolate Truffles

To a true chocoholic, there's no better gift than a box of their favorite confections. So if you want to see some genuine smiles, try surprising your favorite chocolate lover with a box filled with these hassle-free truffles.

Ingredients

Makes: 2 dozen

Preparation Time: 20 minutes

1/2 cup evaporated milk
1/4 cup sugar
1 (10-ounce) package raspberry-flavored semisweet chocolate chips
1 (2-ounce) white chocolate baking bar, grated (see Note)

Directions

1. In a small saucepan, combine evaporated milk and sugar over medium heat and cook until mixture comes to a rolling boil. Boil 3 minutes, stirring constantly. Remove from heat and add chips; stir until melted and mixture is smooth. Cover and chill 1 hour, or until mixture is cool, but not firm.
2. Line a rimmed baking sheet with waxed paper. Shape chocolate mixture into 1-inch balls then roll in grated white chocolate until evenly coated. Place on baking sheet, cover loosely, and chill 1 hour, or until firm.
3. Store in an airtight container in a cool, dry place. Do not refrigerate.



Notes:

Using a medium grater, grate the baking bar into fine strands of white chocolate.

DID YOU KNOW...shipping candies requires extra care? Start by using a cardboard box and padding it with newspaper. Wrap the candies carefully in freezer bags. Tape the box well and be sure to clearly mark "Perishable and Fragile" on the outside.

"That Cherry Stuff"

We cannot tell a lie. We love this! And you will, too...not only for the taste, but for all the fun you'll have making and eating it.

Ingredients

- 1 (21-ounce) can cherry pie filling
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) can crushed pineapple, drained
- 1 cup coarsely chopped nuts (any kind)

Serves: 8 **Preparation Time:** 5 minutes



Directions

1. In a large bowl, fold together all ingredients.
2. Spoon into a serving bowl or individual dessert glasses. Chill before serving.



Chocolate Cherry Cheesecake

If you like ooey, gooey chocolate-covered cherries, grab a fork and a tall glass of ice-cold milk 'cause it's time for some of that richness right now!

Ingredients

Serves: 8

Cooking Time: 35 minutes

Chilling Time: 1 hour

2 (8-ounce) packages cream cheese, softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 (10-ounce) jar maraschino cherries, well drained, divided
1/2 cup (3 ounces) semisweet chocolate chips
1 nine-inch graham cracker pie crust
1 (8-ounce) container frozen whipped topping, thawed
1/4 teaspoon unsweetened cocoa

Directions

1. Preheat oven to 375 degrees F.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese and sugar until creamy. Add eggs and vanilla and continue beating until thoroughly combined. Set aside 8 cherries for garnish, then coarsely chop rest. Add chopped cherries and chocolate chips to cream cheese mixture, mix well, then pour mixture into pie crust.
3. Bake 35 to 40 minutes, until center is firm. Chill 1 hour, then spread on whipped topping and sprinkle with cocoa powder. Garnish with remaining cherries. Cover loosely and chill until ready to serve.

Valentine's Day Chocolate Cups

Surprise your sweetheart with Valentine's Day Chocolate Cups! Fill the cups with your favorite sweet, and you're ready to serve.

Ingredients

2 cups (12 ounces) semisweet chocolate chips
1 tablespoon vegetable shortening
8 small round balloons (see Note)

Makes: 8 **Preparation Time:** 15 minutes



Directions

1. Line a baking sheet with wax paper.
2. In a medium saucepan, melt the chocolate and shortening over low heat for 1 to 2 minutes, stirring just until the chocolate melts and the mixture is smooth. Allow to cool to the point where the chocolate is not hot enough to pop a balloon, but is still pourable.
3. Inflate the balloons to about the size of an orange; tie knots to seal. Starting halfway from the knotted end, spoon the chocolate over the outside of the balloons, completely covering the outside bottom half of each. Allow the excess chocolate to drip off the bottom of the balloons and place them on the lined baking sheet.
4. Chill 25 to 30 minutes, until the chocolate is firm. Carefully pop the balloons and remove them from the chocolate cups. Chill the cups until ready to serve (see suggestions below).



Notes:

Anyone with an allergy or sensitivity to latex should NOT make or consume these dessert cups.

Serve each chocolate cup filled with about 1 cup of your favorite mousse, pudding, or ice cream, and garnished for Valentine's Day or any special day.



Chocolate Mousse Tarts

Make these ahead of time so you've got a few to give to the kids before shipping them off to Grandma's or out to a movie. And since our romantic dinner wouldn't be complete without a chocolate dessert, be sure to save one or two. Why not get out those long-handled ice cream spoons and share the dessert? We know, we know, it tastes so good it's hard to share, but we can make an exception for the love of our life.

Ingredients

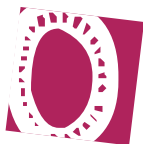
Makes: 6

Chilling Time: 2 hours

1 (4-serving size) package instant chocolate pudding and pie filling
1 1/2 cups milk
2 cups frozen whipped topping, thawed, divided
6 single-serving graham cracker tart shells
Shaved chocolate for garnish (see Note)

Directions

1. In a large bowl, whisk pudding mix and milk together until thickened and smooth. Stir in 1 cup whipped topping and mix well.
2. Spoon equally into tart shells and top with remaining 1 cup whipped topping, covering pudding mixture completely.
3. Garnish with shaved chocolate, then cover loosely and chill at least 2 hours before serving.



Notes:

It's easy to shave chocolate. Just take a chocolate bar and grate it with a hand-held cheese grater or, for larger chocolate curls, use a vegetable peeler.

Sweet and Salty Clusters

Butter up your sweetie on Valentine's Day or any day with a new twist on a movie tradition. This easy toss-together popcorn recipe will satisfy both sweet and salty cravings, leaving them craving more of whatever you're making!

Ingredients

1 bag butter-flavored popcorn,
popped (12 cups), with unpopped
kernels removed
1 cup mini pretzel twists
1 (11-ounce) package white chocolate
chips
1/2 cup semisweet chocolate chips

Serves: 4 **Cooking Time:** 5 minutes



Directions

1. In a large bowl, combine popped popcorn and pretzels.
2. In a medium bowl, microwave white chocolate chips on high 1 to 1-1/2 minutes, stirring occasionally until completely melted. Spoon over popcorn and pretzels; mix until evenly coated. Spread mixture on baking sheet.
3. In a small bowl, microwave chocolate chips at 15-second intervals for 30 seconds, or until smooth. Using a fork, drizzle over popcorn mixture; cool completely.
4. Break into clusters and store in tightly covered container.



Notes:

Recipe courtesy of JOLLY TIME Pop Corn

Velvety Red Velvet Cake

For Valentine's Day, or any day you're ready to paint the town red, this cake's the answer.

Ingredients

Serves: 12

Cooking Time: 40 minutes

1 1/2 cups vegetable shortening	1 tablespoon vanilla extract
1 1/2 cups sugar	1 teaspoon white vinegar
2 eggs	2 tablespoons red food color
2 1/2 cups all-purpose flour	(1-ounce bottle) (see Note)
1 tablespoon unsweetened cocoa	Cream Cheese Pecan Frosting
1 teaspoon baking soda	(see Note)
1 teaspoon salt	
1 cup buttermilk	

Directions

1. Preheat oven to 350 degrees F. Coat three 8-inch cake pans with cooking spray and lightly flour.
2. In a large bowl, with an electric beater on medium speed, beat shortening, sugar, and eggs 2 to 3 minutes, until light and fluffy. Add flour, cocoa, baking soda, and salt and continue beating until well mixed. Gradually add buttermilk, vanilla, and vinegar, beating 2 to 3 minutes, until thoroughly combined.
3. With a spoon, stir in food color until thoroughly mixed. Spoon batter equally into prepared cake pans. Bake 30 to 35 minutes, until a wooden toothpick inserted in center comes out clean.
4. Cool in pans on wire racks 10 minutes. Remove from pans and cool completely on wire racks. Spread frosting between layers and on top and sides of cake. Cover loosely and chill for at least 2 hours before serving.



Notes:

Yes, it takes 2 tablespoons of red food color to give it its rich red hue.

For the perfect cream cheese pecan frosting for this cake, in a medium-sized bowl, with an electric beater on medium speed, beat 1 (8-ounce) package softened cream cheese, 1 stick softened butter, 2-1/2 cups confectioners' sugar, and 1 teaspoon vanilla extract. Increase the speed to high and beat for 1 to 2 more minutes, until the frosting is smooth. Stir in 1 cup chopped pecans until thoroughly mixed. Use immediately, or cover and chill until ready to use, allowing it to soften again when needed.

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