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Recipes for Romance: 30 Valentine’s Day Desserts & Drink Recipes

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Recipes for Romance: 30 Valentine's Day Desserts & Drink Recipes

Dear Friend,

It's February, so 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 romantic dessert recipes for Valentine's Day.

You've taken the first step by downloading this free Mr. Food *Recipes for Romance* eCookbook, which we've put our hearts into just for you. We'll help you set the mood with our great-tasting collection of 30 romantic recipes that will melt any heart.

We're talkin' easy recipes for decadent desserts and for love potions you and your sweetie will love to sip. Whether you like recipes for baking, recipes for chilled desserts, recipes for homemade candy, recipes for hot drinks or recipes for cold drinks, they're all here. Just select your favorite recipes to ignite those loving sparks, 'cause the most special gifts are those we make ourselves...with love.

With 2011 being called the "The Year of the Pie," imagine whipping up an easy **Chocolate Mint Pie** made from creamy vanilla ice cream and sinfully rich hot fudge. Watch their eyes light up when you serve them a slice of freshly baked **Red Velvet Cake** complete with creamy frosting. Impress that special someone with your own **Homemade Peanut Butter Cups** – by far an unbeatable teaming of chocolate and peanut butter. Imagine indulging in a **Valentine's Day Pizza** with a sweet twist. Heat up the passion by spoon-feeding your honey our heavenly **Cherries Jubilee Parfait!** And whether you're single or married, sharing a straw with our naturally sweet **Date Shakes** will turn Valentine's Day into an honest-to-goodness "date night!"

Get ready to set hearts aflutter with our easy-to-make 30 romantic Valentine's Day recipes and our special Valentine's Day food tips. 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!!"**

A handwritten signature in blue ink that reads "Mr. Food".

P.S. Enjoy this Mr. Food eCookbook packed with 30 decadent, delightful treats and tips to help make your Valentine's Day extra-special. Remember, the Mr. Food "Recipes for Romance: 30 Valentine's Day Desserts and Drink Recipes" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks headed your way soon. Go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!



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Cakes & Pies

Red Velvet Cake



Ruby-colored red velvet cake with its sinfully good cream cheese frosting may have its roots in the south but it's sure to melt hearts from coast to coast with every last velvety forkful.

Serves: 12

Baking Time: 35 min

- 1 (18.25-ounce) package butter-flavored yellow cake mix
 - $\frac{1}{4}$ cup unsweetened cocoa
 - $\frac{3}{4}$ cup (1-1/2 sticks) butter, softened, divided
 - 1 cup water
 - 3 eggs
 - 1 (1-ounce) bottle red food color
 - 1 $\frac{1}{2}$ cups confectioners' sugar
 - 1 (8-ounce) package cream cheese, softened
 - 1 tablespoon milk
1. Preheat oven to 350°F. Coat two 8-inch round cake pans with cooking spray.
 2. In a large bowl, with an electric beater on medium speed, beat cake mix, cocoa, $\frac{1}{2}$ cup butter, the water, and eggs until well combined. Add food color and beat until well combined. Pour batter into prepared cake pans.
 3. Bake 35 to 40 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool 15 minutes then invert onto wire rack to cool completely. Using a sharp knife, carefully slice each cake in half horizontally, making a total of 4 cake layers.



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4. In a medium bowl, with an electric beater on medium speed, beat confectioners' sugar, cream cheese, milk, and remaining 1/4 cup butter until well combined and smooth.
5. Place 1 cake layer cut-side down on a serving platter and top with 1/4 of the frosting, spreading just to the edge. Repeat 3 more times with remaining cake layers and frosting, ending with frosting on top and leaving sides unfrosted. Serve, or cover loosely and chill until ready to serve.



Chocolate Raspberry Cheesecake

This no-springform-required cheesecake will be one of the easiest cheesecakes you'll ever make. Our recipe for rich and creamy Chocolate Raspberry Cheesecake lets you take all the credit.

Serves: 8

Setting Time: 7 hr

Cooking Time: 55 min

- 2 cups crushed cream-filled chocolate sandwich cookies
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup (3 ounces) semisweet chocolate chips, melted
- $\frac{1}{3}$ cup seedless raspberry preserves

1. Preheat oven to 325°F.
2. In a medium bowl, combine crushed chocolate sandwich cookies and melted butter; mix well and press into bottom and sides of a 9-inch deep-dish pie plate to form a crust.
3. In a large bowl, beat cream cheese, eggs, and sugar until smooth. Reserve $\frac{1}{3}$ cup of the mixture and set aside in a small bowl. Pour remaining mixture into prepared crust.
4. Add melted chocolate and the raspberry preserves to reserved cream cheese mixture; mix well and drop by spoonfuls into mixture in crust. Swirl with a knife to create a marbled effect. Bake 50 to 55 minutes, or until almost set in the center. Allow to cool 1 hour then cover and chill at least 6 hours before serving.

Note

It's nice to add a bit of color to this by garnishing each serving with a dollop of whipped cream, some fresh raspberries, and a sprig of mint.



Molten Chocolate Earth Cake

Create a culinary earthquake with our Molten Chocolate Earth Cake. There's no such thing as a bad chocolate cake, but this is an unusually good one!

Serves: 6

Cooking Time: 35 min

- 1 cup all-purpose flour
 - $\frac{3}{4}$ cup granulated sugar
 - $\frac{1}{4}$ cup plus 2 tablespoons unsweetened cocoa, divided
 - 2 teaspoons baking powder
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ cup milk
 - 2 tablespoons vegetable oil
 - 1 teaspoon vanilla extract
 - $\frac{3}{4}$ cup chopped walnuts
 - $\frac{3}{4}$ cup packed dark or light brown sugar
 - $1\frac{3}{4}$ cups water
1. Preheat oven to 350°F. Coat 9-inch round baking pan or deep-dish pie plate with cooking spray.
 2. In large bowl, combine flour, granulated sugar, 2 tablespoons cocoa, the baking powder, and salt. Add milk, oil, and vanilla; mix with a spoon until smooth. Stir in walnuts then pour batter into baking pan.
 3. In small bowl, combine brown sugar and remaining $\frac{1}{4}$ cup cocoa; sprinkle evenly over batter. Pour hot water over brown sugar and cocoa.
 4. Bake 35 to 40 minutes, or until top is cracked and cake is just firm to the touch. Remove from oven and let cool for 10 minutes. While still warm, cut into wedges and serve topped with sauce from bottom of pan.



Strawberry Sweetheart Cake

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.

Serves: 16

- 1/4 cup rainbow sprinkles
 - 1 (18.25-ounce) package yellow cake mix, batter prepared according to the package directions (see Note)
 - 1 (8-ounce) container frozen whipped topping, thawed
 - 2 quarts fresh strawberries, washed and hulled
1. Preheat oven according to cake mix package directions. Stir 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, completely covering top of cake. Serve, or cover loosely and chill until ready to serve.

Note

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



Cupid's Ice Cream Cupcakes



Serve up Cupid's Ice Cream Cupcakes when you can't decide between cake or ice cream for dessert. This clever duo that's a personal-sized cupcake topped with ice cream is sure to win your appreciation from your special someone.

Serves: 2

- 2 (1/4-cup) scoops chocolate ice cream
 - 2 chocolate cupcakes
 - 2 tablespoons caramel sauce, warmed
 - 2 tablespoons chopped pecans
 - 1 tablespoon toasted coconut
1. Place cupcakes on individual serving plates. Place 1 scoop chocolate ice cream on each cupcake.
 2. Drizzle with caramel sauce then sprinkle each with chopped pecans and toasted coconut. Serve immediately.

Note

You can buy prepared chocolate cupcakes or bake your own. Make as many as you like and freeze the cupcakes with the ice cream. Then when you're ready to serve, simply drizzle with the caramel sauce and sprinkle with pecans and coconut.



Chocolate Mint Pie



Our Chocolate Mint Pie is simply loaded with fudge. Make one today...and you'll surely please that sweet tooth!

Serves: 8

Cooking Time: 1 hr 15 min

- 1 (4.6-ounce) package thin chocolate-covered mint candies, coarsely chopped
 - 1 (19.8-ounce) package brownie mix, batter prepared according to package directions
 - 1 (9-inch) frozen ready-to-bake deep-dish pie shell, thawed
 - 1 quart vanilla ice cream
 - 1 (11.75-ounce) jar hot fudge, warmed
1. Preheat oven to 350°F.
 2. Reserve 3 tablespoons of the chopped candies. Add remaining chopped candies to brownie batter; mix well then pour into pie shell.
 3. Bake 75 minutes, or until a wooden toothpick inserted in center comes out clean.
 4. Just before serving, top each piece of pie with a scoop of ice cream, a drizzle of hot fudge, and a sprinkle of the reserved chopped candies.



Quick Strawberry Pie



This hero-making Quick Strawberry Pie sports the bright red color of romance and tastes berry-patch fresh! It's a classic pie recipe that you're sure to love.

Serves: 6

- 1 (9-inch) frozen ready-to-bake deep-dish pie shell, thawed
 - 1 (4-serving size) package strawberry-flavored gelatin
 - $\frac{1}{2}$ cup sugar
 - 3 tablespoons cornstarch
 - $\frac{3}{4}$ cup ginger ale
 - 1 quart fresh strawberries, hulled and cut in half
1. Bake pie shell according to package directions; set aside to cool.
 2. In a medium saucepan, combine remaining ingredients, except strawberries, over medium heat. Cook 5 to 7 minutes, or until gelatin has dissolved and mixture is clear, stirring occasionally.
 3. Remove from heat and let cool about 5 minutes. Stir in strawberries and pour into baked pie shell.
 4. Chill at least 4 hours, or until set. Serve, or cover and keep chilled until ready to serve.

Note

Before serving, why not top each slice with a dollop of whipped topping and a whole strawberry?



Brownies and Bars

Valentine's Day Pizza



Nothing will thrill your sweetie more than this decadent homemade chocolate-strawberry treat! You can put it together in no time, and it'll make you look like a pastry chef. To make it extra fancy, I like to 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!

Serves: 12

- 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
1. Preheat oven to 350°F. Coat an 8-inch square 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 8" x 8" brownie from square pan and place diagonally on a large platter.
 4. Without cutting, remove whole 8" brownie from round pan. Cut circle in half and place the halves on platter with flat sides against the two top sides of the diagonal, forming a heart shape.
 5. In a large bowl, beat cream cheese, confectioners' sugar, and whipped topping until smooth. With a wet table knife, spread mixture evenly over brownie heart then arrange strawberries evenly over whipped topping mixture. Cut and serve immediately, or cover and chill until ready to serve.



Sour Cream Cranberry Bars

These tasty cranberry bars are a creamy year-round treat. Mix up a batch for your sweetheart on Valentine's Day or serve them on a dessert tray for your next party.

Yields: 36

- 1 cup butter, softened
 - 1 cup packed light brown sugar
 - 2 cups quick-cooking oats
 - 1 1/2 cups plus 2 tablespoons flour
 - 2 cups sweetened dried cranberries
 - 3/4 cup granulated sugar
 - 1 cup sour cream
 - 1 egg
 - 1 tablespoon grated lemon peel
 - 1 teaspoon vanilla extract
1. Preheat oven to 350°F.
 2. In a large bowl, cream butter and brown sugar. Add the oats and 1-1/2 cups flour; mix well. Set aside 1-1/2 cups for topping.
 3. Press remaining crumb mixture into an ungreased 9" x 13" baking pan. Bake 10 to 12 minutes, or until lightly browned.
 4. Meanwhile, in a large bowl, combine cranberries, granulated sugar, sour cream, egg, lemon peel, vanilla, and remaining 2 tablespoons flour; mix well. Spread evenly over crust, and sprinkle with reserved crumb mixture.
 5. Bake 25 to 28 minutes, or until light golden. Cool then cover and chill. Slice into bars and serve.



Cherry Brownies

With cherries and brownie in every bite, this dessert is an explosion of chocolate and fruity flavor.

Makes 12 to 15 brownies.

Cooking Time: 45 min

- 1 (21- to 23-ounce) package brownie mix
 - 2 eggs
 - $\frac{1}{4}$ cup vegetable oil
 - 1 (21-ounce) can cherry pie filling, divided
 - 2 tablespoons hot water
1. Preheat oven to 350°F. Coat a 9" x 13" baking dish with baking spray.
 2. In a medium bowl, combine brownie mix, eggs, oil, and 1 cup cherry pie filling; mix well with a spoon. Pour batter into prepared baking dish.
 3. In a small bowl, combine the hot water and remaining pie filling, and spread evenly over batter.
 4. Bake 45 to 50 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool then cut into squares, and serve.

Note

You can use regular or extra-fruit pie filling.



Candy

Homemade Peanut Butter Cups



Take a trip down memory lane with this classic candy recipe...our homemade chocolate peanut butter cups! Nothing that comes in a package can compare to this easy from-scratch candy treat that'll have them licking their lips!

Yields 12

- 1 (11-1/2-ounce) package milk chocolate chips, divided
 - 3 tablespoons vegetable shortening, divided
 - 1 1/2 cups confectioners' sugar
 - 1 cup creamy peanut butter
 - 1/4 cup (1/2 stick) butter, softened
1. Line a 12-cup muffin tin with paper baking cups. In a small saucepan, melt 1-1/4 cups chocolate chips and 2 tablespoons shortening over low heat, stirring just until mixture is smooth. Allow to cool slightly; mixture should still be pourable.
 2. Starting halfway up each paper cup, spoon about 2 teaspoons mixture over inside of cups, completely covering bottom half of each cup.
 3. Chill cups about 30 minutes, until firm. In a large bowl, combine confectioners' sugar, peanut butter, and butter; mix well. (Mixture will be dry.)
 4. Spoon evenly into the chocolate cups and press down firmly. Add remaining 3/4 cup chocolate chips and 1 tablespoon shortening to saucepan and melt over low heat, stirring just until mixture is smooth.
 5. Spoon equal amounts into cups, spreading to completely cover peanut butter mixture. Cover and chill at least 2 hours, or until firm.



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.

Makes about five dozen candies.

- 1 (16-ounce) box confectioners' sugar
 - $\frac{1}{2}$ cup (1 stick) butter, softened
 - 2 tablespoons heavy cream
 - $\frac{1}{4}$ teaspoon peppermint extract
 - 2 drops red food color
1. In a medium bowl, with an electric beater on medium speed, beat the sugar and butter for 2 to 3 minutes, until creamy. Add the cream, peppermint extract, and food color; beat for 3 to 4 minutes, until well blended.
 2. Roll the mixture into $\frac{1}{2}$ -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.



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!

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

Recipe courtesy of JOLLY TIME Pop Corn



Peppermint Kisses

Valentine's Day wouldn't be complete without a kiss...a peppermint kiss, that is.

Makes about 2-1/2 dozen cookie kisses.

Cooking Time: 55 min

- 2 egg whites
 - $\frac{1}{4}$ teaspoon cream of tartar
 - $\frac{1}{2}$ cup sugar
 - $\frac{1}{4}$ teaspoon peppermint extract
 - 3 drops red food color
1. Preheat oven to 200°F. Line baking sheets with aluminum foil.
 2. In a large bowl, beat egg whites and cream of tartar with an electric mixer at medium speed until soft peaks form. Add sugar, 1 tablespoon at a time, beating on high speed. Add peppermint extract and food color with the last tablespoon of sugar and beat until sugar is dissolved and stiff peaks form.
 3. Drop mixture by teaspoonfuls to create a "kiss" shape onto prepared baking sheets. Bake 50 to 60 minutes, or until firm.
 4. Remove from baking sheets and store loosely covered at room temperature.

Note

Make sure you do not refrigerate these kisses or they will soften.



This and That

Valentine's Day Chocolate Cups



Surprise your sweetheart with Valentine's Day Chocolate 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.

Makes 8 chocolate dessert cups.

- 2 (12-ounce) cups semisweet chocolate chips
 - 1 tablespoon vegetable shortening
 - 8 small round balloons (see Note)
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 above).

Note

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



Cherries Jubilee Parfaits

In fancy restaurants, cherries jubilee is often served flaming. Our homemade Cherries Jubilee Parfaits are served ice cold. They've got the same big taste, but with a much smaller price tag!

Serves: 6

Chilling Time: 2 hr

- 1 1/2 cups cold milk
 - 1 (4-serving) package instant vanilla pudding and [pie](#) filling
 - 1 cup frozen whipped topping, thawed
 - 2 tablespoons sliced almonds, toasted, divided
 - 1 (20-ounce) can light cherry pie filling
1. In a medium bowl, combine the milk and pudding mix and whisk until slightly thickened. Gently stir in the whipped topping and 1 tablespoon almonds. Layer half the pudding mixture and half the cherries equally into 6 to 8 parfait glasses. Repeat layers and garnish with remaining almonds.
 2. Cover loosely and chill at least 2 hours before serving.

Note

If you want, add some additional whipped topping before garnishing with the almonds.



Berries Romanoff



Treat your family royally to this easy and refreshing "berry-licious" dessert! No matter how we serve it, on its own or as the tempting topper to a slice of pound cake or a scoop of ice cream, it's a winner!

Serves: 4

- 1 pound (about 4 cups) fresh strawberries, hulled and quartered
 - 1 ¹/₂ teaspoons grated orange peel
 - ¹/₄ cup orange juice
 - 1 tablespoon extra virgin olive oil
 - 1 tablespoon honey
1. Combine all ingredients in a resealable storage bag. Seal then toss to mix and coat evenly. Let stand 30 minutes, or refrigerate up to 4 hours.
 2. Spoon over ice cream or thin slices of angel food or pound cake.



Berry Fool

Is it possible to whip up a restaurant quality dessert with only 3 ingredients? No fooling! This easy no-cook recipe for a berry fool is smooth, rich and brings nothing but sweet rewards!

Serves: 4

- 1 (12-ounce) package frozen raspberries or strawberries (not in syrup), thawed
 - $\frac{1}{4}$ cup plus 1 tablespoon sugar, divided
 - 1 cup heavy whipping cream
1. In a blender or food processor, combine the raspberries or strawberries with $\frac{1}{4}$ cup sugar. Process until berries are pureed, scraping down sides when necessary.
 2. In a large bowl, beat heavy cream with mixer until soft peaks form. Add the remaining 1 tablespoon sugar and continue whipping until stiff peaks form.
 3. Using a rubber spatula, gently fold in the raspberry puree, leaving some streaks of the white whipping cream. Spoon into four individual parfait glasses. Refrigerate for 2 hours then serve.



Napoleon Trifle



Want to feel like a pastry pro? With five simple ingredients, you can create a luscious trifle that has all the taste of a bakery-style napoleon, with none of the hard work!

Serves: 10

- 1 (17-1/4-ounce) package frozen puff pastry, thawed
 - 1 (4-serving) package instant vanilla pudding and pie filling
 - 1 1/2 cups milk
 - 1 (12-ounce) container frozen whipped topping, thawed (see Tip)
 - 1/2 cup chocolate flavor syrup
1. Unfold puff pastry and place each sheet on a baking sheet. Bake according to package directions, until golden. Allow pastry to cool.
 2. Meanwhile, in a large bowl, whisk pudding mix and milk until thickened. Stir in half of the whipped topping until thoroughly mixed.
 3. Break cooled pastry into large pieces and place one-third of them in the bottom of a trifle dish or large glass bowl. Spoon half of the pudding mixture over that and drizzle with one-third of the chocolate syrup. Repeat the layers then top with the remaining pastry pieces, the remaining whipped topping, and the remaining chocolate syrup.
 4. Cover and chill at least 2 hours before serving.

Tip

For really rich flavor and texture, whip 2 cups (1 pint) heavy cream and use that instead of the whipped topping.



Chocolate Berry Trifle



Trifles are the perfect dessert for easy entertaining and this one also works great for making individual servings for more intimate parties. Chocolate Berry Trifle is made with lighter ingredients, so enjoy the guilt-free indulgence! If fresh berries are not available, you can substitute thawed frozen berries. And if you'd like to make single-serving mini trifles, go ahead and layer these in individual dessert glasses or bowls.

Serves: 6

Preparation Time: 45 min

- 4 cups 1% (low-fat) milk
 - 2 (4-serving) packages vanilla pudding mix
 - 1 cup crumbled low-fat brownies (made with fat-free or low-fat brownie mix)
 - 2 cups sliced strawberries
 - 1 cup blueberries
1. Add milk to pudding mix and prepare according to package directions.
 2. Distribute half of the brownie pieces over bottom of a medium glass serving bowl and layer with half the vanilla pudding, 1 cup strawberries, and 1/2 cup blueberries. Repeat layers, using remaining ingredients. (See Options.)
 3. Serve immediately, or cover and refrigerate until ready to serve

Nutritional Information

Per serving: Calories: 293, Total Fat: 9g, Saturated Fat: 2g, Cholesterol: 8mg, Sodium: 304mg, Calcium: 20% Daily Value, Protein: 9g, Carbohydrates: 49g, Dietary Fiber: 3g

Recipe and nutritional analysis courtesy of 3-A-Day of Dairy. For more calcium-rich recipes and tips for adding dairy to your daily menus, visit 3aday.org.



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!

Serves: 4

Preparation Time: 10 min

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

Instructions

1. In a medium bowl, combine the raspberries, the reserved 1 tablespoon liquid, and the 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.

Note

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.



Devilish Minty Cookies

Starting with cake mix means these will be a snap. Adding mint candies means they'll wake up your taste buds. One bite means you're gonna have a devilishly good time eating them!

Makes 3 to 4 dozen cookies.

Cooking Time: 30 min

- 1 (18.5-ounce) package devil's food cake mix
 - $\frac{1}{3}$ cup vegetable oil
 - 2 eggs
 - $\frac{3}{4}$ cup coarsely chopped chocolate-covered thin mint candies
1. Preheat oven to 350°F. Coat a baking sheet with cooking spray.
 2. In a large bowl, combine cake mix, oil, and eggs, and beat with an electric beater for 3 to 4 minutes, until well blended. With a spoon, stir in the chopped thin mints then drop by teaspoonfuls 2 inches apart onto prepared baking sheet.
 3. Bake 9 to 11 minutes, or until cookies are firm. Remove cookies to a wire rack to cool completely.



Cranberry Chocolate Bread

Cranberry and chocolate seem like the perfect romantic pairing of red fruit and decadent chocolate, so enjoy our easy recipe for Cranberry Chocolate Bread!

Cooking Time: 50 min

- 2 1/2 cups all-purpose flour
 - 1 1/2 cups sugar
 - 1 tablespoon baking powder
 - 1/2 cup vegetable shortening
 - 3 eggs
 - 1 cup cranberry juice cocktail
 - 1/4 cup chocolate flavor syrup
 - 1 cup dried cranberries
 - 1/2 cup (3 ounces) semisweet chocolate chips
 - 1/2 cup chopped walnuts
1. Preheat oven to 350°F. Coat two 8" x 4" loaf pans with cooking spray (see Note).
 2. In a large bowl, combine flour, sugar, and baking powder. With an electric beater, beat in the shortening until smooth. Stir in the eggs, cranberry juice, and chocolate syrup until thoroughly combined. Fold in the cranberries, chocolate chips, and walnuts. Pour batter into prepared pans.
 3. Bake 50 to 55 minutes, or until a wooden toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan then cool completely on a wire rack.

Note

Since this makes two loaves, you get a second chance to enjoy these great flavors. If you prefer, bake this in round or heart-shaped baking dishes. Just remember, those may take an extra 5 to 10 minutes of baking time.



Ring of Hearts



Have you ever wondered how restaurants make those fancy schmancy plate decorations? For a truly romantic dessert, serve slices of your favorite cake on plates you decorate yourself with no fuss.

Serves: 6

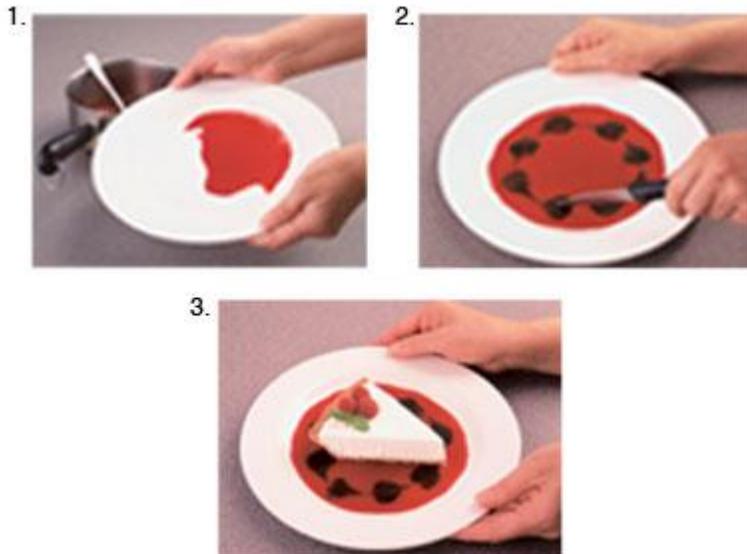
- 2 (12-ounce) bags frozen unsweetened raspberries, thawed
 - $\frac{1}{4}$ cup sugar
 - 2 tablespoons cold water
 - 2 teaspoons cornstarch
 - 1 (24-ounce) bottle chocolate flavor syrup
 - Mint sprigs for garnish
1. Set aside 18 to 24 raspberries for garnish. In a medium saucepan, bring the remaining raspberries and the sugar to a boil over medium heat. Boil until the sugar dissolves.
 2. In a small bowl, combine the water and cornstarch. Stir into the raspberries and simmer for 2 minutes, or until thick enough to lightly coat a spoon.
 3. Push the sauce through a sieve to remove the seeds; discard seeds.

For illustrations on how to make the Ring of Hearts, see the next page...



Here's the creative part:

- 1) Spoon 3 to 4 tablespoons of the raspberry sauce onto each of 6 rimmed dessert plates. Tilt each plate so that the sauce completely coats its center.
- 2) Place small, evenly spaced drops of chocolate sauce in a ring around the outer edge of the raspberry sauce. (It works best to tip the bottle and let the chocolate drip out. If you squeeze the bottle, the chocolate comes out too fast.) In a continuous motion, draw the tip of a sharp knife through the center of the drops, shaping each one into a heart.
- 3) Place a slice of your sweetheart's favorite pie or cake, or even a big brownie or scoop of ice cream, in the center of your ring of hearts. What a special way to say, "I love you!"





Fabulous Chocolate Fondue

Chocolate fondue never seems to go out of style. It must have something to do with the warm chocolate and the cool fruit hitting our taste buds at the same time. I bet they send a message to our brains saying, "This is amazing! Dip again...and again!"

Makes 4-1/2 cups

- 1 ¹/₃ cups light corn syrup
 - ¹/₂ pint (1 cup) heavy cream
 - 4 cups (24 ounces) semisweet chocolate chips
 - 1 teaspoon vanilla extract
1. In a medium saucepan, bring corn syrup and heavy cream to a boil over medium heat.
 2. Remove saucepan from heat and add chocolate chips and vanilla; stir until mixture is thick and smooth.
 3. Serve in a fondue pot or in a heatproof bowl on an electric warming tray; stir frequently.

Serving Tip

Serve with fresh cut fruit, marshmallows and/or chunks of pound cake. Always use caution when using a fondue pot or warming tray.



Drinks

Date Shakes



Dates have been called Mother Nature's candy. Why not make this to share with your own date and see how sweet dates really can be?!

Serves: 3

Preparation Time: 5 min

- $\frac{3}{4}$ cup chopped Medjool dates (see Note)
 - $1\frac{1}{4}$ cups milk, divided
 - 1 pint vanilla ice cream
1. Place the dates and $\frac{1}{2}$ cup milk in a blender; blend on high until smooth.
 2. Add the remaining milk and the ice cream. Blend on low until thoroughly mixed. Serve immediately.

Note

You can find pitted and chopped dates in the produce section of your supermarket, or pit fresh dates and cut them into small pieces.



Black Forest Coffee



If you can't resist the combo of chocolate, cherries and whipped cream in Black Forest Cake, then wait till you taste our Black Forest Coffee. Talk about some jazzy sipping!

Serves: 2

- 2 cups hot brewed coffee
 - ¼ cup chocolate flavor syrup
 - 2 tablespoons maraschino cherry juice
 - 1 tablespoon granulated sugar
 - Whipped cream for garnish
 - Maraschino cherries for garnish
 - Chocolate flavor syrup for garnish
1. Divide the coffee, 1/4 cup chocolate syrup, the cherry juice, and sugar into 2 mugs; mix well.
 2. Top each with whipped cream and a cherry then drizzle with chocolate syrup. Serve immediately.



White Hot Chocolate



Our rich, smooth, buttery twist on hot chocolate with just a smidgen of vanilla is sure to be a tasty treat for all your senses. Top it off with whipped cream, confectioners' sugar and a cinnamon stick then take time out for savoring the hot chocolate sipping!

Serves: 3

- 3 cups milk
 - 1 (6-ounce) package white chocolate baking squares
 - $\frac{1}{8}$ teaspoon ground nutmeg
 - 1 teaspoon vanilla extract
1. In a large saucepan, combine the milk, baking squares, and nutmeg over low heat; stir until baking squares are melted and the liquid is hot but not boiling.
 2. Remove from heat, stir in vanilla extract, and pour into mugs. Serve warm.



Mojito



The popular mojito, a rum drink, gets its zing from fresh mint leaves. Mix these up and add zing to your next adult party.

Serves: 1

- 12 fresh mint leaves
- 2 teaspoons granulated sugar
- $\frac{1}{2}$ lime, cut into 3 wedges
- 2 tablespoons (1 ounce) rum
- $\frac{1}{2}$ cup club soda
- $\frac{3}{4}$ cup ice

1. Place mint leaves in a tall glass. Add sugar and lime wedges. Muddle well with a wooden spoon or a muddler (see Note).
2. Add remaining ingredients then stir well and serve immediately.

Note

Muddling means to mash the ingredients together. Muddlers are available at most kitchenware stores, but a wooden spoon works fine. If you'd like, garnish with an additional sprig of mint and/or a lime slice.



Valentine's Day Food Tips

It may sound tempting to go out for dinner on Valentine's Day, but between trying to get a reservation at the time you want, rushed service, and the high prices, staying home is usually the best option. And it's so much more intimate.

This eCookbook covers you with easy recipes for dessert. And the rest of your Valentine's Day menu can be simple, too. Here are some tips to help you set the stage for romance:

- Include a variety of fresh fruits and vegetables, especially ones believed to have aphrodisiac properties, like grapes, mangoes, raspberries, strawberries, tomatoes (also known as "the love apple"), asparagus, eggplant, and avocados. Look for our [Avocado-Tequila Salad](#) and [Sicilian Linguine and Eggplant](#).
- Use lean proteins and "fruits of the sea," which includes chicken, turkey, shrimp, oysters, clams, and halibut. Try our [Veal with Artichoke Hearts](#) or [Flash Fried Oysters](#).
- Items to avoid include heavily fried foods, rich cream sauces, excessive salt, saturated fat and highly processed foods
- When romance is your goal, it's generally best to limit alcohol and coffee consumption

Wishing you a memorable Valentine's Day sure to make you say...

"OOH IT'S SO GOOD!!®"



Recipes for Romance: 30 Valentine's Day Desserts & Drink Recipes

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Free eCookbook from www.MrFood.com

Included in this eCookbook:

30 recipes and tips to make your Valentine's Day extra special, including:

- Cupid's Ice Cream Cupcakes
- Peppermint Kisses
- Fabulous Chocolate Fondue
- Black Forest Coffee

...plus lots more!