



death by

chocolate

Dessert Heaven with 30 of Our *Best* Chocolate Recipes

"OOH IT'S SO GOOD!!®"





Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Copyright 2013 by Ginsburg Enterprises Incorporated, unless otherwise noted

Published January 2013

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders. When used, trademarks are for the benefit of the trademark owner only.

Mr. Food, OOH IT'S SO GOOD!! and the Mr. Food likeness are trademarks of Ginsburg Enterprises Incorporated.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL
60062 – www.primecp.com

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com





Dear Friend,

Rich. Decadent. Irresistible. What do all of those words describe? Why, it's chocolate, of course! We don't know about you, but we try not to go too long without taking a bite out of one of our favorite chocolate desserts. Whether we pick up a candy bar at the grocery store or fill up our cookie jars with a chocolate chip favorite, what would our lives be without a lil' chocolate-y pick-me-up.

We start our eCookbook of sinful sweets with chocolate candies and cookies designed to make your mouth water. From over-sized **Homemade Peanut Butter Cups** (page 2) to our colorful **Chocolate Confetti Cookies** (page 4), we bet you won't be able to eat just one!

If you're in the mood for a restaurant-worthy sweet, then take a bite of our chocolate cakes and pies. From front porch classics like our **Old Fashioned Southern Chocolate Cake** (page 8) to our chocolate on chocolate on chocolate confection aptly named **Triple Chocolate Cream Pie** (page 13), can you blame us for thinking our home-cooked desserts are better than a store-bought baked good?

Some people see stars; we see chocolate, especially when we're lookin' at some of our favorite chocolate brownies and bars. From our eye-opening **Brownie Cheesecake Bars** (page 15) to our classy **Marbled Brownie Bars** (page 17), we can't just make one batch.

We've even got some decadent chocolate fantasies that'll fulfill your wildest dreams. From our reader favorite **Death by Chocolate** (page 20) to our **Chocolate Candy Bar Bread Pudding** (page 22), these dreamy recipes have us floating on cloud nine.

If you're a baked goods fanatic, then you may consider opening up your own bakery after getting one taste of our **Chocolate Chip Banana Muffins** (page 25) or our **Million Dollar Cupcakes** (page 29). Give us an apron, and we'll be the first ones in line to lend a hand! No matter what chocolate-y dream you're cookin' up, you can be sure it's full of that...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 30 heavenly chocolate recipes. Remember, the *Death by Chocolate* 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!

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com



Table of Contents

Chocolate Candy & Cookies

Chocolate Almond Bark.....	1
Homemade Peanut Butter Cups.....	2
Buckeyes.....	3
Chocolate Confetti Cookies.....	4
Triple Chocolate Chip Cookies.....	5
Double Chocolate Peanut Butter Thumbprints.....	6

Chocolate Cakes & Pies

Chocolate Eclair Cake.....	7
Old Fashioned Southern Chocolate Cake.....	8
Texas Sheet Cake.....	9
Triple Chocolate Mess.....	10
Belgian Chocolate Pie.....	11
Chocolate Meringue Pie.....	12
Triple Chocolate Cream Pie.....	13

Chocolate Brownies & Bars

Pecan Pie Brownies.....	14
Brownie Cheesecake Bars.....	15
Layered Brownies.....	16
Marbled Brownie Bars.....	17
Double Chocolate Toffee Brownies.....	18
Chocolate Chip Bars.....	19

A Little Bit of Everything

Death by Chocolate.....	20
Chocoholic's Parfait.....	21
Chocolate Candy Bar Bread Pudding.....	22
Cappuccino Twist.....	23
Chocolate Cookie Pudding.....	24

Chocolate Muffins & Cupcakes

Chocolate Chip Banana Muffins.....	25
Chocolate Cherry Surprise Cupcakes	26
Hot Chocolate Muffins.....	27
Colossal Chocolate Muffins.....	28
Million Dollar Cupcakes.....	29
Chocolate Toffee Crunch Cupcakes.....	30

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com



Chocolate Almond Bark

Chocolate Almond Bark is a classic sweet snack that is so simple to make. Make a pan of almond bark, break it up, wrap it in colorful plastic wrap and tie it with ribbon for a great anytime gift.

Ingredients

Makes: 1 pound

Cooking Time: 2 min

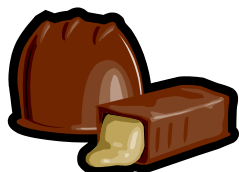
Chilling Time: 1 hr

2 cups (12 ounces) milk chocolate chips
1 tablespoon vegetable shortening
1/2 cup sliced almonds, toasted (see Tip)
1/3 cup (2 ounces) white baking chips



Directions

1. In a medium microwaveable bowl, microwave milk chocolate chips with shortening on high power 1 to 2 minutes, stirring often, until chocolate is melted and mixture is smooth. Stir in almonds.
2. Line an 8-inch square baking pan with aluminum foil and coat with cooking spray. Pour in mixture.
3. Place white baking chips in a heavy-duty resealable plastic storage bag and microwave on high power about 45 seconds, or until chips are melted. Knead chips until smooth. Snip a tiny bit off a corner of the bag and drizzle white chocolate over milk chocolate in pan. Using a knife, swirl white chocolate through milk chocolate.
4. Chill about 1 hour, or until set. Remove foil, gently place almond bark on a cutting board, and cut into pieces with a knife.



To toast the almonds, place them on a rimmed baking sheet in a single layer and bake in a preheated 350 degree oven 3 to 5 minutes, or just until golden. Watch them carefully to avoid burning.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Homemade Peanut Butter Cups

Who doesn't love the irresistible combo of chocolate and peanut butter? Our Test Kitchen has created what is sure to be your go-to chocolate candy recipe. Once you make our Homemade Peanut Butter Cups, you'll never buy store-bought again.

Ingredients

Makes: 1 dozen

Cooking Time: 5 min

Chilling Time: 2 hr 30 min

1 (11-1/2-ounce) package milk chocolate chips, divided

3 tablespoon vegetable shortening, divided

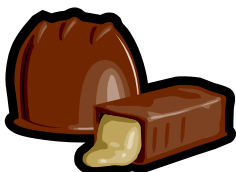
1-1/2 cups confectioners' sugar

1 cup creamy peanut butter

1/4 cup (1/2 stick) butter, softened

Directions

1. Line a 12-cup muffin tin with paper baking cups.
2. 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.
3. Starting halfway up each paper cup, spoon about 2 teaspoons mixture over inside of cups, completely covering bottom half of each cup. Chill cups about 30 minutes, or until firm.
4. In a large bowl, combine confectioners' sugar, peanut butter, and butter; mix well. (Mixture will be dry.) Spoon evenly into chocolate cups and press down firmly.
5. Place remaining chocolate chips and shortening in saucepan and melt over low heat, stirring just until mixture is smooth. Spoon equal amounts into cups, spreading to completely cover peanut butter mixture. Cover and chill at least 2 hours, or until firm.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Buckeyes

It seems like someone brings buckeyes to every cookie exchange party. What are buckeye cookies? They have a smooth peanut butter filling and are coated with rich semisweet chocolate. This is such an easy chocolate recipe, it's no wonder they're so popular!

Ingredients

2 cups smooth peanut butter
1 cup (2 sticks) butter, softened
1-1/2 pounds confectioners' sugar
1 (12-ounce) package semisweet chocolate chips
1/3 cake paraffin wax (see Tip)

Makes: 5 dozen

Chilling Time: 1 hr



Directions

1. In a large bowl, combine peanut butter and butter; mix until smooth. Gradually add confectioners' sugar, stirring until thoroughly mixed. Form mixture into 1-inch balls, place on a waxed paper-lined rimmed baking sheet, and chill for 1 hour.
2. In a double boiler over medium heat, or in a saucepan over low heat, melt chocolate chips and paraffin wax, stirring until smooth. Stick a toothpick in the center of each peanut butter ball and dip each three-quarters of the way into the chocolate mixture, coating all sides except the top quarter. Place on the prepared baking sheet and remove toothpick. Using your finger, fill in the hole left by the toothpick.
3. After dipping all the peanut butter balls, cover, and chill, or freeze until ready to serve.



Cake paraffin wax is commonly used in chocolate to assist in the process of melting and keep it solid at room temperature. You should be able to find paraffin wax at your grocery store in the aisle where canning supplies and jars are sold. You may also find it in the aisle where baking supplies are sold.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Confetti Cookies

Bring back the days of sharing a double-dipped chocolate ice cream cone covered with rainbow sprinkles. Yes, you can get that same classic combination in a cookie recipe...our Chocolate Confetti Cookies.

Ingredients

Yields: 5 dozen

Chilling Time: 1 hr

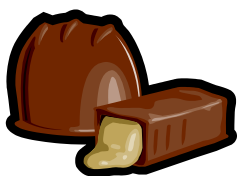
Cooking Time: 10 min

1 cup (2 sticks) butter, softened
1-1/2 cups sugar
2 teaspoon vanilla extract
2 eggs
3-3/4 cups all-purpose flour
1-1/2 teaspoon baking powder
1 teaspoon salt
3/4 cup semisweet chocolate chips, melted
1 cup rainbow sprinkles (see Tip)



Directions

1. In a large bowl, cream butter, sugar, and vanilla until light and fluffy. Add eggs, beating well. On lowest speed of an electric mixer, add the flour, baking powder, and salt; blend well. Stir in the melted chocolate chips and the sprinkles; mix well.
2. Divide dough in half and roll each half into a 2-inch-diameter log. Wrap each log in waxed paper and refrigerate 1 to 2 hours, or freeze 1 hour, until firm.
3. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
4. Slice cookies 1/4-inch thick and place on prepared baking sheets. Bake 8 to 10 minutes, or until firm.



rainbow

For a more chocolatey look, use chocolate sprinkles instead of

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Triple Chocolate Chip Cookies

Need a chocolate chip cookie recipe guaranteed to have everybody begging for more? These mouthwatering cookies combine three- count 'em- three types of chocolate chips! Bet you can't resist 'em fresh from the oven!

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) butter, softened
1/2 cup vegetable shortening
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
1 egg
1 (6-ounce) cup semisweet chocolate chips
1 (6-ounce) cup milk chocolate chips
1 (6-ounce) cup white chocolate chips
1/2 cup chopped walnuts, optional

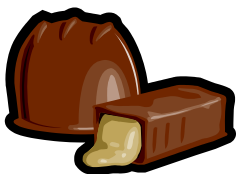
Makes: 3-1/2 dozen

Cooking Time: 8 min



Directions

1. Preheat oven to 375 degrees F.
2. In a medium bowl, combine flour, baking soda, and salt; set aside.
3. In a large bowl, combine butter, shortening, granulated and brown sugars, and vanilla; beat until creamy. Beat in egg then gradually add flour mixture until well combined. With a wooden spoon, stir in the chips and nuts; mix well.
4. Drop mixture by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets.
5. Bake 8 to 10 minutes. or until golden. Cool 2 minutes then remove cookies to a wire rack to cool



Did you know that there's an easy way to soften brown sugar that has hardened? Place it in a microwaveable container, add a slice of bread, cover, and pop it in the microwave for 15 seconds. The moisture from the bread will create steam that'll soften the sugar.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Double Chocolate Peanut Butter Thumbprints

Wanna make a batch of cookies guaranteed to earn a "thumbs up"? Our Double Chocolate Peanut Butter Thumbprints are the cookie recipe to do it!

Ingredients

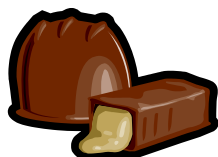
1-1/2 cups all-purpose flour
1/3 cup baking cocoa
1-1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups (12 ounces) semisweet chocolate chips, divided
1 cup sugar
1 cup chunky or smooth peanut butter, divided (see Tip)
1/3 cup butter, softened
1-1/2 teaspoon vanilla extract
2 eggs

Makes: 3-1/2 dozen **Cooking Time:** 20 min



Directions

1. In a small bowl, combine flour, cocoa, baking powder, and salt; set aside.
2. In a small saucepan, melt 1 cup chocolate chips over low heat, stirring until smooth. In a large bowl, cream the sugar, 1/3 cup peanut butter, the butter, and vanilla. Beat in the melted chocolate. Add the eggs one at a time, beating well after each addition. Gradually beat in the flour mixture then stir in the remaining chocolate chips. Cover and chill just until firm.
3. Preheat oven to 350 degree F.
4. Shape chilled dough into 1-1/2-inch balls then press your thumb into the tops to make 1/2-inch-deep depressions. Place on ungreased baking sheets and fill each depression with about 1/2 teaspoon peanut butter.
5. Bake 10 to 15 minutes, or until sides are set but centers are still slightly soft. Cool 2 minutes then remove to wire racks to cool completely.



All-natural peanut butter doesn't work in this recipe.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Eclair Cake

Who would dream that it could take just 5 easy ingredients and absolutely no baking to make this luscious homemade Chocolate Eclair Cake? If you don't try this easy dessert, you're truly missing out.

Ingredients

Serves: 12

Preparation Time: 5 min

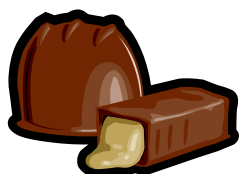
Chilling Time: 8 hr

1 (14.4-ounce) box honey graham crackers (see Tip)
2 (4-serving) packages French vanilla instant pudding mix
3 cups milk
1 (12-ounce) container frozen whipped topping, thawed
1 (16-ounce) container ready-to-spread chocolate frosting



Directions

1. Line bottom of an ungreased 9- x 13-inch baking dish with one-third of the graham crackers.
2. In a large bowl, whisk together pudding mix and milk; add whipped topping, stirring until mixture thickens.
3. Spread half of pudding mixture over graham crackers in baking dish. Repeat layers with one-third of graham crackers and remaining pudding mixture. Top with remaining graham crackers. Spread with chocolate frosting. Cover to chill.



One box of graham crackers contains 3 individually wrapped packages of crackers. Use one package for each layer of this decadent dessert.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Old Fashioned Southern Chocolate Cake

Make this Old Fashioned Southern Chocolate Cake recipe, and you'll be transported to a breezy southern porch!

Ingredients

2 cups all-purpose flour
1/4 cup unsweetened cocoa
1 teaspoon baking soda
1/8 teaspoon salt
1 cup sugar
1/2 cup vegetable shortening
1/4 cup (1/2 stick) butter, softened
4 eggs
1 cup buttermilk
2 teaspoon vanilla extract
Old-Fashioned Southern Chocolate Frosting (see Tip)

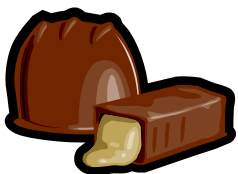
Serves: 12

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray; set aside.
2. In a medium bowl, combine flour, cocoa, baking soda, and salt; mix well and set aside. In a large bowl with an electric mixer on medium speed, beat sugar, shortening, and butter until fluffy. Beat in eggs until well mixed. Gradually beat in flour mixture. Add buttermilk and vanilla until well mixed. Divide batter evenly between prepared cake pans.
3. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center of each comes out clean. Let cool 10 minutes, then invert onto wire racks to cool completely.
4. Place 1 cake layer upside-down on a serving platter and frost top. Place second layer over first and frost top and sides. Serve, or cover loosely until ready to serve.



Try our recipe for [Old-Fashioned Southern Chocolate Frosting](#) or use your own chocolate frosting on this cake.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Texas Sheet Cake

They say "everything in Texas is bigger than life," and that goes for our easy recipe for Texas Sheet Cake! This crowd-sized sheet cake will delight chocolate lovers and definitely take the cake!

Ingredients

Serves: 28

Cooking Time: 30 min

CAKE

- 2 sticks (1 cup) butter
- 1 cup water
- 1/4 cup plus 2 tablespoons cocoa powder, divided
- 2 cups all-purpose flour
- 2 cups granulated sugar
- 2 eggs
- 1/2 cup sour cream
- 1 teaspoon baking soda
- 1/2 teaspoon salt

FROSTING

- 1/4 cup (1/2 stick) butter
- 3 tablespoon milk
- 1 (16-ounce) box confectioners' sugar
- 1/2 teaspoon vanilla extract



Directions

1. Preheat oven to 350 degrees F.
2. In a small saucepan, combine 2 sticks butter, water, and 1/4 cup cocoa powder; cook over low heat until butter is melted, stirring occasionally. Remove from heat and pour into a large heat-resistant bowl to cool. Add flour, granulated sugar, eggs, sour cream, baking soda and salt; beat until well combined then pour into a 10- x 15-inch rimmed baking sheet.
3. Bake 25 minutes, or until a knife inserted in center comes out clean; set aside to cool.
4. In a small saucepan, make frosting by melting the 1/4 cup butter with milk and the remaining cocoa powder over low heat. Remove from heat and stir in confectioners' sugar and vanilla; mix well then frost cooled cake.



Serving Suggestion: If you want to fancy this up a bit, sprinkle the frosting with crushed chocolate sandwich cookies, broken-up pieces of your favorite chocolate candy bar, or Texas-sized whole shelled walnuts!

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Triple Chocolate Mess

Calling all chocoholics: Get out your slow cooker and get ready for one of the most sinfully rich and easy chocolate recipes for a cake that'll knock your socks off with ooey gooey goodness! Thanks to the Crockin' Girls for sharing this with our Test Kitchen.

Ingredients

1 (18.25-ounce) package chocolate cake mix
1 (4-serving-size) package instant chocolate pudding
1 pint sour cream
3/4 cup vegetable oil
1 cup water
4 eggs
1 cup chocolate chips

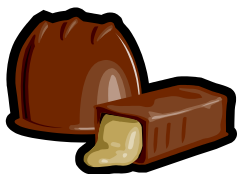
Serves: 10

Cooking Time: 4 hr



Directions

1. Coat a 3-quart slow cooker with cooking spray.
2. In a large bowl, combine all ingredients; mix well until smooth. Pour into slow cooker.
3. Cook on low 4 to 5 hours, or until set in center. Remove cooker from base and let cool 30 minutes.



Serving Suggestion: For an even richer, more chocolate taste, drizzle with hot fudge.

Note: Recipe courtesy of *The Crockin' Girls: Slow Cookin' Companion* cookbook.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Belgian Chocolate Pie

Can you make Belgian Chocolate Pie without Belgian chocolate? Sure! With our easy recipe, you can create the taste without the expense.

Ingredients

Serves: 8

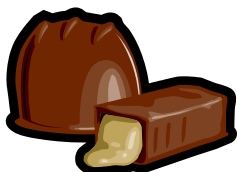
Chilling Time: 6 hr 10 min

- 1 teaspoon instant coffee granules
- 2 teaspoon hot water
- 1 (14-ounce) can sweetened condensed milk
- 1 cup (6 ounces) semisweet chocolate chips, melted
- 1 cup heavy cream
- 1 (9-inch) chocolate graham cracker pie crust

Directions

1. In a large bowl, dissolve coffee granules in hot water. Add sweetened condensed milk and melted chocolate, stirring until smooth. Chill for 10 minutes.
2. In a medium bowl, with an electric beater on high speed, beat cream for 4 to 6 minutes, until stiff peaks form. Fold whipped cream into chocolate mixture then pour into pie crust.
3. Cover and freeze at least 6 hours, or until firm.

Serving Suggestion: Give this a fancy look by topping it with some additional whipped cream dollops and chocolate-covered coffee beans.



This pie can be served frozen, but you may want to remove it from the freezer 20 to 30 minutes before serving for a softer pie.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Meringue Pie

Talk about the best of both worlds! Here's our Chocolate Meringue Pie, a luscious combination of chocolate pudding filling with a meringue topping in one amazing pie.

Ingredients

Serves: 8

Cooking Time: 10 min

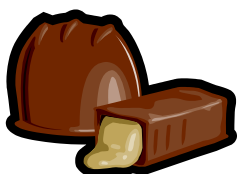
Chilling Time: 1 hr

1 (9-inch) frozen ready-to-bake pie shell
1 (4-serving size) package instant chocolate pudding and pie filling
1 3/4 cups milk
1 (.25 ounces) envelope unflavored gelatin
3 tablespoon hot water
4 egg whites
1/4 teaspoon cream of tartar
1/2 cup sugar



Directions

1. Bake pie shell according to package directions.
2. In a medium bowl, combine pudding mix and milk; mix well. In a small bowl, combine gelatin and hot water and beat with a fork until completely dissolved. Add to pudding mixture; mix well. Pour into pie shell; set aside.
3. Preheat oven to Hi Broil.
4. In a medium bowl with an electric mixer, beat egg whites with cream of tartar until soft peaks form. Add sugar and continue beating until stiff peaks form. Spread meringue over top of pie filling, sealing to edge of crust.
5. Using a spatula, form peaks in meringue, and broil 2 to 4 minutes, or until meringue is golden. Let cool 10 minutes, then refrigerate 1 to 2 hours, or until pie is firm.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Triple Chocolate Cream Pie

Chocolate in the crust, chocolate in the filling, and chocolate on top! Watch out, chocolate lovers, this could be addictive. If you're looking for easy chocolate recipes, you won't find one better than this. Serve it with a pitcher of ice cold milk for the perfect treat.

Ingredients

- 1 (12-ounce) package semisweet chocolate chips
- 1 (12-ounce) container frozen whipped topping, thawed
- 1/3 cup milk
- 1 (9-inch) chocolate graham cracker pie crust
- 3 chocolate sandwich cookies, finely crushed

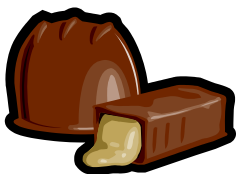
Serves: 10

Chilling Time: 2 hr



Directions

1. In a medium-sized saucepan, melt chocolate chips over low heat, stirring constantly. Remove from heat and cool 10 minutes.
2. Place whipped topping in a large bowl and, with an electric mixer, whip melted chocolate into topping until completely blended. Add milk and continue to blend until thoroughly mixed.
3. Spoon into crust and sprinkle crushed cookie crumbs over the top.
4. Chill 2 to 3 hours, until set.



You can crush the sandwich cookies in a food processor or by placing them in a resealable plastic bag and rolling a rolling pin over them.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Pecan Pie Brownies

Pecan Pie Brownies bring two favorites together. Take a chocolate brownie recipe and combine it with everything we love about pecan pie, and you get this dessert-lover's dream.

Ingredients

1 (18.3-ounce) package brownie mix
1/2 cup light corn syrup
3 tablespoon butter, melted
1 teaspoon vanilla extract
1/4 cup light brown sugar
1 cup chopped pecans

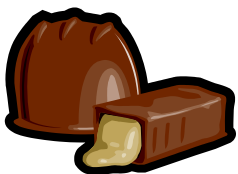
Yields: 12

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, prepare brownie mix according to package directions. Pour into prepared baking dish. In a medium bowl, combine corn syrup, butter, vanilla, brown sugar, and pecans; mix well. Drop the pecan mixture by spoonfuls into the batter.
3. Bake 35 to 40 minutes or until toothpick inserted in center comes out dry. Cool, then cut into squares.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Brownie Cheesecake Bars

Is there anybody who doesn't like brownies? Nah! Is there anybody who doesn't like cheesecake? Nah! Put 'em together and... Wow! Wow! Wow!!

Ingredients

1 (19.8-ounce) box fudge brownie mix
1 (8-ounce) package cream cheese, softened
2 tablespoon margarine
1 tablespoon cornstarch
1 (14-ounce) can sweetened condensed milk
1 egg
1 teaspoon vanilla extract

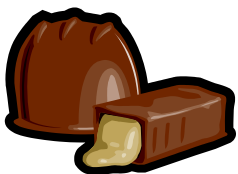
Makes: 2 dozen

Cooking Time: 1 hr



Directions

1. Preheat oven to 350 degrees F.
2. Prepare brownie mix according to package directions and spread batter in a greased 9- x 13-inch baking pan.
3. In a small bowl, beat cream cheese, margarine, and cornstarch until fluffy. Gradually beat in sweetened condensed milk, then egg and vanilla extract.
4. Pour evenly over brownie batter and bake 50 to 60 minutes or until top is lightly browned.
5. Let cool, then chill. Cut into bars and store, covered, in refrigerator.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Layered Brownies

You love Layered Brownies from the bakery. Now with this easy chocolate brownie recipe, you bake them at home for a guaranteed dessert hit!

Ingredients

4 (1-ounce) squares unsweetened chocolate
3/4 cup (1-1/2 sticks) butter or margarine
2 cups granulated sugar
3 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup chopped peanuts
1 cup peanut butter
1/2 cup confectioners' sugar
4 (1-ounce) squares semisweet chocolate
1/4 cup (1/2 stick) butter or margarine
1 teaspoon vanilla extract

Makes: 2 dozen

Cooking Time: 40 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large microwave-safe bowl, heat unsweetened chocolate and 3/4 cup butter in microwave on high for 2 minutes (or melt in a saucepan on stove over low heat), just until butter is melted. Stir until chocolate is completely melted. Stir in granulated sugar then mix in the beaten eggs and 1 teaspoon vanilla until well blended. Stir in flour and peanuts then spread into a greased 9- x 13-inch baking pan. Bake 30 to 35 minutes, or until a wooden toothpick inserted in center comes out with fudgy crumbs; do not overbake. Cool in pan.
3. Meanwhile, to make peanut butter layer, combine peanut butter and confectioners' sugar in a medium bowl until well blended and smooth. Spread over cooled brownies.
4. Then, to make the glaze, place 4 squares of semisweet chocolate, 1/4 cup butter, and 1 teaspoon vanilla extract in a small microwave-safe bowl and heat mixture in microwave on high for 2 minutes (or melt in a saucepan on stove over low heat), just until butter is melted. Stir until chocolate is completely melted. Spread over peanut butter layer. Cool until set then cut into squares.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Marbled Brownie Bars

A swirl of cream cheese in the batter of our homemade Marbled Brownie Bars is the secret to these to-die-for brownies that you can take all the credit for baking yourself.

Ingredients

2 (8-ounce) packages cream cheese, softened
2 eggs
2 tablespoons granulated sugar
1 teaspoon vanilla extract
1 (21-ounce) package brownie mix, batter prepared according to package directions

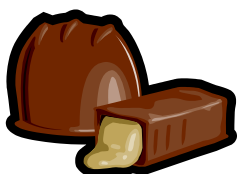
Serves: 12

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray; set aside.
2. In a medium bowl, with an electric beater on medium speed, combine cream cheese, eggs, sugar, and vanilla until fluffy.
3. Spread half the brownie batter into prepared baking dish. Spoon cream cheese mixture over batter then top with remaining half of the batter. Using a table knife, cut through the batter, swirling to create a marbled effect.
4. Bake 35 to 40 minutes, or until a toothpick inserted in center comes out clean. Allow to cool then cut into bars and serve, or cover and chill until ready to serve.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Double Chocolate Toffee Brownies

Attention, chocolate lovers! What do you get when you make this chocolate brownie recipe? A double dose of chocolate, a jolt of java, and buttery goodness of toffee!

Ingredients

- 1 (21-ounce) package chewy fudge brownie mix
- 1 (11.5-ounce) package dark chocolate chips (about 1-3/4 cups)
- 1 teaspoon instant coffee granules
- 3/4 cup toffee bits, divided
- 1/2 cup semisweet mini chocolate chips

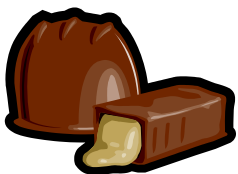
Serves: 12

Cooking Time: 27 min



Directions

1. Preheat oven to 350 degrees F. Lightly grease a 9- x 13-inch baking dish.
2. Prepare brownie mix according to package directions; stir in double chocolate chips and coffee granules. Pour brownie mixture into prepared baking dish. Sprinkle with 1/2 cup toffee bits.
3. Bake 27 to 29 minutes, or just until brownies pull away from sides of pan. Remove from oven; immediately sprinkle with remaining 1/4 cup toffee bits and 1/2 cup semisweet mini chocolate chips.
4. Cool completely in pan on wire rack; cut into squares.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Chip Bars

We've taken a few liberties here to make scratch baking a cinch! The end result is an easy recipe for Chocolate Chip Bars that will earn you brownie points with your hungry gang!

Ingredients

1 cup (6 ounces) semisweet chocolate chips
1 cup chopped pecans
3 tablespoons light brown sugar
1 (18.25-ounce) package yellow cake mix
1/2 cup (1 stick) butter, softened
2 eggs

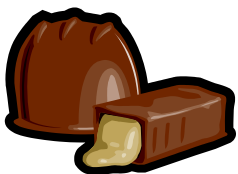
Makes: 15-18 bars

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a small bowl, combine chocolate chips, pecans, and brown sugar; mix well and set aside.
3. In a large bowl, with an electric beater on medium speed, beat cake mix, butter, and eggs until thoroughly combined (mixture will be stiff).
4. Stir half of the chocolate chip mixture into batter and spread over bottom of baking dish. Sprinkle remaining chocolate chip mixture over batter and bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Allow to cool completely then cut into bars and serve.



Individually wrapped, these bars make the perfect lunch box treat.

Death by Chocolate

Mr. Food lived a full, sweet life and this decadent dessert is representative of just that. There's a reason why Death by Chocolate is the most requested recipe on our site; and Mr. Food wouldn't have it any other way.

Ingredients

Serves: 24

Preparation Time: 5 min

Cooking Time: 30 min

Chilling Time: 2 hr

1 (19- to 21-ounce) package brownie mix, batter prepared according to package directions

1/4 cup coffee-flavored liqueur (see Tip)

2 (3.9-ounce) packages instant chocolate pudding, prepared according to package directions

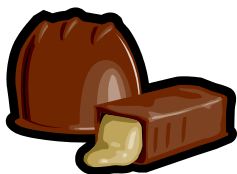
8 (1.4-ounce) chocolate-covered toffee candy bars (such as Skor or Heath), coarsely crushed

1 (12-ounce) container frozen whipped topping, thawed



Directions

1. Preheat oven and bake brownie batter in a 9- x 13-inch baking pan according to package directions; allow to cool completely.
2. Use a fork to prick holes in top of cooled brownies; drizzle with coffee liqueur.
3. Break up brownies into small pieces. Coarsely crush candy bars in a food processor or by gently tapping the wrapped bars with a hammer. Place half the brownies in bottom of a trifle dish or large glass serving bowl. Cover with half the pudding then one-third of the crushed candy and half the whipped topping. Repeat layers and top with the remaining crushed candy.
4. Cover and chill at least 2 hours before serving. Refrigerate any leftovers.



Instead of coffee liqueur, you can use a mixture of 1 teaspoon sugar and 1/4 cup leftover black coffee. or leave out the coffee flavoring entirely.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocoholic's Parfait

Chocolate, chocolate, and more chocolate! If easy chocolate recipes are your thing, this Chocoholic's Parfait is right up your alley. Get a spoon and dive in!

Ingredients

Serves: 8

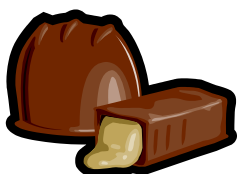
Preparation Time: 10 min

Chilling Time: 3 hr

2 cups chocolate milk
1 (4-serving size) package instant chocolate pudding and pie filling
1/2 cup (3 ounces) mini semisweet chocolate chips
1 (8-ounce) container frozen whipped topping, thawed
1-1/2 cups coarsely crushed chocolate chip cookies

Directions

1. In a medium bowl, combine chocolate milk and pudding mix; mix until well combined and thickened. Add chocolate chips to whipped topping; mix well.
2. In a glass serving bowl, layer one third of crushed cookies; top with half of pudding then half of whipped topping mixture. Repeat layers once more and sprinkle remaining one third cookie crumbs over top.
3. Cover and chill at least 3 hours before serving.



Serving Suggestion: These can also be made as individual parfaits by layering everything equally in 6 to 8 dessert or parfait glasses.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Candy Bar Bread Pudding

Try making our Chocolate Candy Bar Bread Pudding with any of your favorite chocolate candy bars. This luscious dessert can take on a different tasty personality every time you make it.

Ingredients

2 cups packed brown sugar
1/3 cup unsweetened cocoa
1 cup milk
1/2 cup butter, melted
3 large eggs, lightly beaten
2 teaspoon vanilla extract
5 cups torn firm white bread
1 cup chopped chocolate-coated caramel and creamy nougat bars
Caramel topping
Additional chopped chocolate-coated caramel and creamy nougat bars

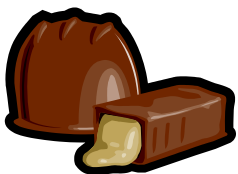
Serves: 8

Cooking Time: 2 hr



Directions

1. In a medium bowl, stir together first 6 ingredients until blended. Stir in bread and candy. Pour into a lightly greased 3- to 4-quart slow cooker.
2. Cover and cook on LOW setting 2 hours, or until center is set but still jiggles. Top each serving with caramel topping and additional chopped candy bars.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Cappuccino Twist

Do you love chocolate? Do you love coffee? You'll love this pudding twist on the popular Italian coffee drink cappuccino!

Ingredients

2 cups cold milk
2 tablespoons instant coffee granules
1 (4-serving size) package instant chocolate pudding and pie filling
1-1/2 cups frozen whipped topping, thawed
1/8 teaspoon ground cinnamon

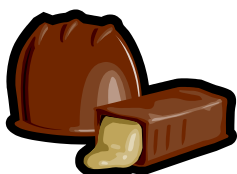
Serves: 4

Chilling Time: 2 hr



Directions

1. In a large bowl, combine milk and coffee granules. Add pudding mix and beat with a whisk 1 to 2 minutes, or until well blended.
2. Place 2 tablespoons pudding in a medium bowl and divide the remaining pudding among 4 coffee cups or 4 individual glass dessert dishes.
3. In a medium bowl, mix whipped topping with reserved pudding; spoon topping mixture over individual servings of pudding. Sprinkle each with cinnamon, and chill at least 2 hours before serving.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Cookie Pudding

Chocolate, cookies, and pudding, oh my! We can't go wrong with this combo.

Ingredients

Serves: 6

Preparation Time: 10 min

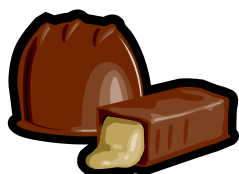
Cooking Time: 5 min

1 (5.9-ounce) package chocolate instant pudding mix
2 cups milk
1 (3-ounce) package cream cheese, softened
1 (8-ounce) container frozen whipped topping, thawed
16 double-stuffed cream-filled chocolate sandwich cookies, crushed
3/4 cup chopped pecans, toasted



Directions

1. Whisk together pudding mix and milk for 2 minutes. Cover and chill 5 minutes.
2. Meanwhile, stir together cream cheese and whipped topping.
3. Place 1 cup crushed cookies in an 8-cup bowl. Spread half cream cheese mixture on top; sprinkle with half toasted pecans. Spread all pudding over top; spread remaining cream cheese mixture over pudding. Sprinkle with remaining cookies and pecans. Cover and chill until ready to serve.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Chip Banana Muffins

Everybody's favorite chocolate chip banana bread is now ready to go in an individually portioned muffin. Enjoy naturally sweet and potassium-packed bananas in this chocolate chip muffin recipe!

Ingredients

1/2 cup (1 stick) butter, softened
1 cup sugar
2 eggs
3 ripe bananas, mashed
1-1/4 cups all-purpose flour
1/2 teaspoon baking soda
1 cup semisweet chocolate chips

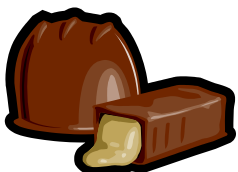
Makes: 12 muffins

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. In a large bowl, beat butter and sugar until creamy. Add eggs and beat until light and fluffy. Stir in bananas; mix well. Add flour and baking soda, mixing just enough to moisten. Stir in chocolate chips.
3. Spoon batter into muffin cups and bake 25 to 30 minutes, or until a toothpick inserted in center comes out clean.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Cherry Surprise Cupcakes

This is one chocolate cupcake recipe that'll soon be one of your all-time favorites. The timeless combo of chocolate and cherries in a cupcake? Yes, please!

Ingredients

Serves: 18

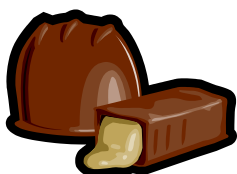
Cooking Time: 25 min

Chilling Time: 1 hr

- 1 (18.25-ounce) package chocolate cake mix, batter prepared according to the package directions
- 1 (10-ounce) jar maraschino cherries, drained
- 1 quart vanilla ice cream, softened
- 1/2 cup (3 ounces) miniature semisweet chocolate chips
- 1 (16-ounce) container milk chocolate frosting

Directions

1. Bake cake batter according to package directions for 18 cupcakes; let cool completely.
2. Carefully slice off top of each cooled cupcake and hollow out center of cupcakes, reserving cake for another use.
3. Slice 9 maraschino cherries in half and set aside. In a medium bowl, coarsely chop remaining cherries; add ice cream and chocolate chips, and mix until well combined.
4. Fill hollowed-out cupcakes with ice cream mixture then replace tops. Freeze 1 hour, until firm, then frost each cupcake and top with a reserved maraschino cherry half. Serve, or cover and keep frozen until ready to serve.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Hot Chocolate Muffins

Two favorites, chocolate and homemade bread, mix together in this delicious muffin recipe. I bet these won't last long around your house!

Ingredients

Makes: 1 dozen

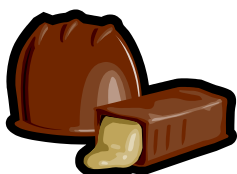
Preparation Time: 8 min

Cooking Time: 12 min

2-1/4 cups biscuit baking mix
1/2 cup sugar
2 tablespoon unsweetened cocoa
1/2 cup half-and-half
1/4 cup chocolate syrup
3 tablespoon vegetable oil
2 teaspoon vanilla extract
1 large egg, lightly beaten
3/4 cup mini semisweet chocolate chips
1/4 cup sliced almonds

Directions

1. Preheat the oven to 400 degrees. Combine baking mix, sugar, and cocoa in a large bowl. Make a well in center of mixture.
2. Combine half-and-half and next 4 ingredients in a small bowl; add to dry ingredients, stirring just until dry ingredients are moistened. Stir in chocolate chips and almonds.
3. Spoon into greased muffin pans, filling two-thirds full. Bake 11 to 12 minutes or until a wooden toothpick inserted in center comes out clean. Remove from pans immediately.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Colossal Chocolate Muffins

With our recipe for Colossal Chocolate Muffins, you're in for a super double hit of chocolate! And you know what? We know you're gonna love 'em!

Ingredients

Makes: 6 colossal-sized muffins, or 12 regular-sized muffins

Cooking Time: 15 min

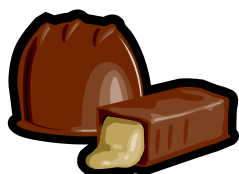
1-1/2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
1/3 cup sugar
1/2 cup unsweetened cocoa
2 eggs, beaten
3/4 cup milk
1/2 cup (1 stick) butter, melted
1 cup (6 ounces) semisweet chocolate chips



Directions

1. Preheat oven to 400 degrees F. Coat a 6-cup muffin tin with cooking spray.
2. In a large bowl, combine flour, baking powder, salt, sugar, and cocoa. Add eggs, milk, and butter; mix well with a spoon. Add chocolate chips and mix just until combined. Fill each muffin cup 3/4 full with batter.
3. Bake 15 to 20 minutes, or until a toothpick inserted in center comes out clean. Remove muffins from pan and cool on a wire rack.

Serving Suggestion: When the muffins cool, dust them with a bit of confectioners' sugar for a fancier-looking confection.



You can also bake these in a 12-cup muffin tin for regular-sized muffins. Just adjust your baking time accordingly.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Million Dollar Cupcakes

This chocolate cupcake recipe is worth a million bucks! Million Dollar Cupcakes start with a chocolate cake mix, but with simple, elegant ganache, they become red carpet-worthy!

Ingredients

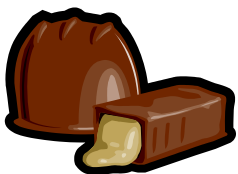
1 (18.25-ounce) package chocolate cake mix
1 (8-ounce) package cream cheese, softened
1/3 cup sugar
1 egg
1 (12-ounce) package semisweet chocolate chips, divided
3/4 cup heavy cream

Makes: 2-1/2 dozen **Cooking Time:** 25 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. Make cake mix according to package directions. Spoon batter into muffin tins, filling each cup about 2/3 full.
3. In a large bowl, beat cream cheese and sugar until light and fluffy. Beat in egg, then stir in 1 cup chocolate chips. Drop 1 teaspoon cheese mixture onto each cupcake.
4. Bake as cake mix package directs. Let cool.
5. Place remaining chocolate chips in a medium bowl. In a small saucepan over medium heat, bring heavy cream to a boil, stirring constantly. Pour over chocolate chips and stir until mixture is smooth. Let ganache cool 5 to 10 minutes, or until slightly thickened. Spoon over top of each cupcake. Let harden, then serve.



Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Toffee Crunch Cupcakes

These Chocolate Toffee Crunch Cupcakes look and taste like you really fussed, but this chocolate cupcake recipe couldn't be easier to make!

Ingredients

1 (18.25-ounce) package devil's food cake mix, prepared according to package directions but not baked

1 cup English toffee bar bits

1 (13.5-ounce) aerosol can prepared frosting (your favorite flavor)

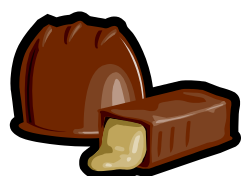
Makes: 2 dozen

Cooking Time: 15 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Stir toffee bits into prepared batter. Spoon batter equally into muffin tins, filling each cup about 3/4 full.
3. Bake 15 to 20 minutes, or until a toothpick inserted in cupcakes comes out clean. Allow to cool completely, then decorate with frosting (see Note). Serve, or cover loosely until ready to serve.



Serving Suggestion: To make these cupcakes extra festive for a holiday dessert, top them with seasonal decorating candies or, to make any day extra special, top each cupcake with additional toffee bits.

Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

