

Chocolate for your sweetie!

Best of MAISIE'S KITCHEN

Maisie always said life is short, eat dessert first! Here are chocolate recipes for everyone.

TRIPLE FUDGE BROWNIES

1 - 3.9 oz pkg instant chocolate pudding mix

1 - 18 1/4 oz chocolate cake mix

12 oz semi-sweet chocolate chips

THAT'S IT – HONEST!

Prepare pudding as directed. Whisk in cake mix. Stir in chips. Pour into a greased 15x10x1 or 9x12 pan. Bake at 350°F for 30 to 35 minutes.

Now, wasn't that easy!

If only the companies would package the ingredients in ounces instead of grams. I used pudding and cake, as they are and cut back on the chips to 3/4 bag. It worked.

CHOCOLATE CAKE FOR DIABETICS.

1 1/2 cups flour

1/4 cups granulated sugar replacement

1/2 cups unsweetened cocoa

1 1/2 tsp baking soda

1 tsp salt

1 cups low-fat milk (2% milk fat)

2/3 cups vegetable oil

2 eggs

Combine all ingredients in large bowl and beat just until blended. Pour into well-greased and floured 13x9 inch cake pan. Bake at 350°F for 40 to 45 minutes, or until done.

Exchange, 1 serving: 1/2 bread, 1 fat; Calories, 1 serving: 86 Yields 24 servings

Got no time, try this cake. Serve with light Cool Whip, and a few frozen berries. Delightful.

DOUBLE DARK CHOCOLATE CAKE

1 1/2 cups all purpose flour

1 cup packed brown sugar

1 tsp baking soda

1/4 cup Fry's Cocoa

1/2 tsp salt



Maisie Clairmont

1 cup water

1 tsp. vinegar

In an 8-inch square pan stir flour, sugar, cocoa, baking soda and salt. make a well in centre of dry ingredients. Add water, oil, vinegar and vanilla. Stir until smoothly combined. Bake in preheated 350° oven for 30 to 35 minutes.

CHOCOLATE ECONOMYSTIC

1 1/8 cups flour

2 tsp baking powder

1/8 tsp salt

white of 1 egg

1/4 tsp vanilla

1 cup fine granulated sugar

1/4 cup boiling water

2 squares unsweetened chocolate

1/2 cup milk

Sift together 3 times, the flour, baking powder and salt. Beat egg yolks and 1 egg white (saving one white for frosting). Put butter into mixing bowl. Add sugar. Pour boiling water on the shaved chocolate, stir quickly and when melted, add the butter to the mixture. Add beaten eggs, then dry ingredients alternately with milk. Add vanilla, beat all together. Pour into a greased cake tin and

bake in moderate oven.

IMPERIAL CHOCOLATE CAKE

2 squares unsweetened chocolate

4 tbsp butter

2 cups flour

der

1 tsp soda

1 cup sour milk or buttermilk

2 eggs

1 tsp baking powder

1 tsp vanilla

1/8 tsp salt

Melt chocolate in double butter. Add butter, sugar and half cup sour milk. Mix well, then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven 25 to 30 min.

Frosting:

1 unbeaten egg white

1/2 tsp baking powder

1/2 tsp flavouring

7/8 cup white sugar

3 tbsp cold water

Place all ingredients, except flavouring and baking powder in top of double boiler. Place over boiling water and beat with beater for 7 minutes. Add flavouring and baking powder, beat again and spread on cake.



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