



Brownies

Bottoms Up Brownies

1 Cup chopped, toasted nuts (pecans or walnuts)
4 oz. chopped bittersweet chocolate
 $\frac{2}{3}$ Cup real butter
 $\frac{1}{2}$ Cup flour
3 Tablespoon cocoa
 $\frac{1}{4}$ teaspoon Salt
2 eggs
6 Tablespoon Pioneer sugar
2 Tablespoon corn syrup
2 Tablespoon Jim Beam bourbon
 $\frac{1}{2}$ teaspoon real vanilla

Preheat oven to 350 °. Grease brownie pan and sprinkle the nuts on the bottom of the pan. Set aside. Melt chopped chocolate and butter in small saucepan. Stir until smooth. Set aside to cool. Meanwhile, in a medium bowl, whisk together flour, cocoa, and salt. In a large bowl, beat eggs until thickened. Add sugar one tablespoon at a time until sugar dissolves. Add corn syrup, bourbon, and vanilla. Add chocolate mixture and mix until blended. Gradually add flour mixture until all combined. Pour into brownie pan. Bake 20-25 minutes. Cool completely and carefully remove onto wire rack. Enjoy!

Katie Reder - Midland, MI



Brownies

Can't BEET These Brownies

Preheat oven to 350°

Grease a 9x13 pan and place parchment paper in both directions to hang over the edges.

Ingredients:

- 1½ Cups of Pioneer Sugar
- ¾ Cup of unsalted butter
- ½ Cup Black Cocoa
- 1½ Cups All-Purpose flour
- 1 teaspoon of baking powder
- ½ teaspoon of baking soda
- ½ teaspoon salt
- 2 large eggs
- 1 teaspoon vanilla
- 1 Tablespoon of cooled strong coffee
- 1 Cup of Evaporated milk
- 1 Cup shredded fodder/sugar beet

Method:

- Melt the butter, with sugar and cocoa powder on low heat, let cool.
- In a large bowl whisk flour, baking powder, baking soda and salt.
- Add eggs and vanilla and cooled coffee to the chocolate mixture.
- Then add small amounts of the flour mixture and milk, stir until all is incorporated.
- Fold in the shredded fodder/sugar beets.
- Pour batter into the pan and bake for 35 minutes or until a wooden pick comes out clean. When done remove from the oven to cool.

Frosting:

- ½ Cup of butter
- ⅔ Cups Black cocoa powder
- 3 Cups Pioneer powdered sugar
- ⅓ Cup of milk (any kind)
- 1 teaspoon of vanilla extract
- Pinch of salt

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Method:

- Melt the butter, then pour into a large mixing bowl and stir in the cocoa powder.
- Add the powdered sugar 1 cup at a time, alternating with portions of the milk and beating rapidly by hand or with an electric mixer.
- Scrape down the sides of the bowl and add vanilla and salt. Beat rapidly until the frosting is smooth, even and easy to spread.

Carol Kammer – Macomb, MI



Brownies

Chocolate Dream Brownies

Brownies:

1 can (15 ounce) black beans, drained, rinsed & mashed
3 eggs
¾ Cup Pioneer sugar
¼ Cup cocoa powder
3 Tablespoons vegetable oil
½ teaspoon baking powder
Pinch of salt
½ Cup dark chocolate chips
½ Cup chopped walnuts

Frosting:

6 oz. milk chocolate chips

Preheat oven to 350°. Grease an 8x8-inch baking dish

Combine beans, eggs, sugar, cocoa, oil, baking powder & salt, blend well. Stir in chocolate chips & walnuts. Pour into prepared baking dish. Bake for 35 minutes or until a toothpick inserted into the center comes out clean. Remove from oven; sprinkle chocolate chips over top, then spread evenly over brownies. Cool.

Pamela Hornbacher-Retzler - Caro, Michigan



Brownies

Cookies and Cream Brownie Cheesecake Bars

Brownie layer:

½ Cup butter
6 oz semi-sweet chocolate chips
1 Cup Pioneer white sugar
3 eggs
1 teaspoon vanilla extract
½ Cup flour
¼ Cup cocoa powder
½ teaspoon salt

Cheesecake layer:

8 oz cream cheese, room temp
⅓ Cup Pioneer white sugar
1 egg
1 teaspoon vanilla
2 teaspoon flour
14 chocolate sandwich cookies

Directions:

- Preheat the oven to 350°, prepare an 8x8 baking dish with parchment paper.
- Melt the butter and chocolate in the microwave, until completely melted.
- Add in sugar, eggs, and vanilla.
- Stir in flour, cocoa powder, and salt. Pour into a baking dish.
- In a dish, add cream cheese, sugar, egg and vanilla. Mix in flour.
- Chop 10 of the chocolate sandwich cookies and stir into cheesecake mixture.
- Top brownie mixture, with the cheesecake mixture.
- Chop and sprinkle the remaining chocolate sandwich cookies for the top.
- Bake for 35 minutes. Cool for 10 minutes and then chill in the fridge for 1-2 hours.

Enjoy

Sydney Merrihew – Frankenmuth, MI



Brownies

Layered Mocha Brownies

Ingredients:

Dark Chocolate Brownies (bottom layer):

½ Cup butter
2 oz unsweetened chocolate
1 Cup Pioneer Granulated Sugar
2 eggs
½ Cup flour
1 teaspoon vanilla
½ teaspoon salt
⅓ Cup dark chocolate chips

Tan Brownies (top layer):

½ Cup unsalted butter
½ Cup packed Pioneer Light Brown Sugar
¼ Cup Pioneer Granulated Sugar
1½ teaspoons instant coffee
1½ teaspoons coffee liqueur
1 egg, at room temperature
1 teaspoon vanilla
1⅛ Cups flour
1 teaspoon corn starch
½ teaspoon salt
¼ teaspoon baking powder
⅓ Cup mini semi-sweet chocolate chips

Coffee Ganache (middle layer):

12 oz semi-sweet chocolate chips
5½ oz heavy cream
1½ Tablespoons instant coffee
1½ Tablespoons coffee liqueur

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Brownies

Directions:

Preheat oven to 325° F. Line two 8"x8" square pans with parchment paper, leaving an overhang to easily remove brownies from the pans. Spray each pan lightly with cooking spray. Set aside.

To make the dark chocolate brownies (bottom layer):

1. In a medium saucepan over low heat, cook and stir butter and unsweetened chocolate until smooth.
2. Remove from heat and whisk in the sugar, beating until smooth.
3. Allow to cool for about 1 minute, then add eggs one at a time beating with a whisk after each addition.
4. Add flour, vanilla, and salt. Stir until combined.
5. Stir in chocolate chips.
6. Spread dark brownie batter evenly into one of the prepared pans. Bake at 325° for 25-30 minutes or until a toothpick inserted in center comes out clean.
7. Cool brownies in pan on cooling rack. Do not remove brownies from the pan.

To make tan brownies (top layer):

1. In a medium saucepan over low heat, cook and stir butter and both sugars until smooth.
2. Remove from heat and allow it to cool one minute before adding in instant coffee granules, coffee liqueur, egg and vanilla. Beat well with a whisk.
3. In a small bowl, stir together flour, corn starch, salt, and baking powder. Add to wet ingredients in the saucepan and stir until thoroughly combined.
4. Stir in mini chocolate chips.
5. Spread brownie batter evenly into the remaining prepared pan. Bake at 325° for 18-23 minutes or until a toothpick inserted in center comes out clean.
6. Cool brownies in pan on cooling rack.

To make coffee ganache (middle layer): (Note: Do not start this step until the dark chocolate brownies have completely cooled.)

1. Place chocolate chips in a heat-safe bowl.
2. In a small saucepan, stir together cream and instant coffee until coffee granules are dissolved. Heat just to a simmer over low heat.
3. Pour cream mixture over the chocolate chips, making sure all the chocolate chips are submerged. Do not stir. Allow to stand for 1-2 minutes, then stir until very smooth.

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4. Stir in coffee liqueur.
5. Reserve about $\frac{1}{3}$ cup of ganache and set aside for later.
6. Pour the remaining ganache over the dark chocolate brownie layer in pan.
7. Place pan in the refrigerator for 30-45 minutes to firm to ganache layer.

To finish assembling the layered brownies:

1. Remove pan from the refrigerator and gently touch the ganache layer to see if it feels slightly firm. If it is still very soft, set it back in the refrigerator up to 15 minutes longer or until it has set. Then remove it from the refrigerator and set aside.
2. Carefully lift tan brownies out of the pan and remove the parchment paper from the bottom. Gently place the tan brownie layer over the coffee ganache layer.
3. Place reserved ganache in a piping bag fitted with a writing tip, (or alternatively use a freezer bag with small hole cut in the corner) and drizzle over the tan (top) layer of the brownies in whatever pattern you desire. Note: If the ganache is too thick to drizzle, warm it in microwave-safe bowl for several seconds in the microwave before placing in the piping bag.
4. Let drizzled ganache set for several minutes before cutting and serving brownies.

Makes: 12-16 brownies, depending on how big they are cut.

Note: The two different brownie layers, dark and tan, can be baked side-by-side at the same time if desired. Just be sure to keep track of the time for each, as they might require different lengths of baking time

Gaelen McNamara - Okemos, MI



Brownies

Orange Kissed Chocolate Brownies

Brownie Base:

4 eggs

2 Cups Pioneer sugar

1¼ Cups flour

1 Cup Dutch cocoa powder

1 Cup butter, melted

Pre-heat oven to 350°. Line a 9 X 13 in. pan with foil. Lightly grease foil.

Beat eggs and sugar on medium 3 – 5 min. until pale yellow and thickened.

Combine flour and cocoa powder. Add to egg mixture, beating just until smooth.

Stir in melted butter. Spread in pan.

Bake 25 – 30 min. until toothpick inserted in center comes out clean.

Frosting:

¼ Cup butter, softened

3 Tablespoons orange marmalade

2 Tablespoons orange curd

1 teaspoon orange extract

3½ Cups Pioneer powdered sugar

Beat the butter, marmalade, curd, and extract until smooth.

Gradually beat in powdered sugar until smooth.

Spread over cooled brownies, cover and chill for 30 minutes.

Chocolate Glaze:

4 oz. semi-sweet chocolate, chopped

½ Cup butter

2 Tablespoons light corn syrup

In a medium saucepan cook and stir chocolate and butter until smooth.

Remove from heat; stir in corn syrup. Cool for 15 minutes.

Gradually pour over brownies.

Chill for 30 minutes or until set.

Lift brownies out of pan.

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Brownies

Orange Chocolate Drizzle

2 oz. white chocolate, melted
1 or 2 drops of orange food color
Combine chocolate and food color.
Drizzle over the chocolate glaze.

Lift brownies out of pan.
Cut into 32 brownies.

Marilou Reiffer - Grand Rapids, MI



Brownies

Peanut Butter Dream Brownies

Brownie Ingredients:

4 oz. semi-sweet chocolate chips
3 Tablespoons Dutch-processed cocoa
2 Tablespoons strong coffee
¼ cup water
5 Tablespoons vegetable oil
2 Tablespoons butter, softened
1⅓ Cups Pioneer white sugar
1 large egg plus 1 large yolk
1 teaspoon vanilla extract
¾ Cup plus 2 Tablespoons (4 ½ oz.) all-purpose flour
½ teaspoon salt

Peanut Butter Center Ingredients:

¾ oz. white chocolate chips
1¼ Cups creamy peanut butter
1½ Cups Pioneer confectioners' sugar
2 Tablespoons unsalted butter, softened
⅛ teaspoon salt
½ teaspoon vanilla extract

Ganache & Topping Ingredients:

½ Cup semi-sweet chocolate chips
½ Cup heavy cream
¼ Cup creamy peanut butter
¼ Cup salted peanuts, chopped

Directions:

Heat oven to 350°. Using parchment paper or muffin papers, line 18 muffin cups. Set aside.

For the peanut butter center, melt white chocolate at 50% in microwavable bowl until melted, about 1 minute. Cool 5 minutes. Beat peanut butter, white chocolate, Pioneer confectioners' sugar, butter, salt, & vanilla in a mixing bowl until smooth. Roll into 1" spheres & freeze until brownie batter is ready to bake.

For the brownie, heat water & coffee for 60 seconds or until hot in a microwavable bowl. Add chocolate chips & cocoa. Stir until incorporated & smooth. Add oil, butter, sugar, & vanilla until thoroughly mixed. Add egg & yolk, stirring completely. Mix in flour & salt until no dry flour is visible.

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Brownies

Evenly divide batter into muffin cups, gently pushing 1 peanut butter sphere into each brownie until almost covered with batter. Bake 18-20 minutes, until toothpick inserted comes out with few moist crumbs attached. Cool 1 hour.

For the topping, warm heavy cream in a small pan on stove, 1-2 minutes (do not let boil). Add chocolate chips and whisk until incorporated. Use 1-2 tablespoons of ganache to top each brownie. Warm peanut butter 15-30 seconds in microwave, and drizzle over ganache. Sprinkle with chopped peanuts. Enjoy!

Genevieve Connors - Rochester Hills, MI



Brownies

Raspberry Cream Cheese filled Brownie Tarts

Ingredients:

Brownie Tarts:

- 5 Tablespoons unsalted butter
- 1¼ Cups Pioneer granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ⅓ Cup vegetable oil
- ¾ Cup unsweetened cocoa powder
- ½ Cup all-purpose flour
- ⅛ teaspoon baking soda
- 1 Tablespoon cornstarch
- ¼ teaspoon salt
- ¾ teaspoon cinnamon

Raspberry Cream Cheese Filling:

- 4 oz softened cream cheese
- ½ teaspoon raspberry extract
- ½ Cup Pioneer sugar
- 1 large egg
- 3 Tablespoon raspberry preserve
- ¼ Cup mini semi sweet chocolates

Frosting:

- ¼ Cup butter
- ½ Cup crisco
- 4 oz. Cream cheese
- ⅔ Cup Pioneer sugar
- ¼ Cup unsweetened cocoa
- ¾ Cup evaporated milk
- 1 teaspoon raspberry extract

Topping:

- ½ Cup shaved Ghirardelli bar
- Top with raspberry drizzle



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Directions:

1. Preheat oven to 325° and spray tart pans with nonstick spray.
2. In a microwave safe bowl melt the butter and whisk in sugar. Add in eggs, egg yolk, and vanilla. Stir in the oil and cocoa powder.
3. With a rubber spatula, stir in the flour, baking soda, cornstarch, cinnamon, and salt until combined.
4. In separate bowl. Mix the first 5 raspberry filling ingredients until smooth and fold in mini chocolates.
5. Add a heaping tsp of brownie batter into tart prepared pan. Add a tsp of raspberry cream cheese filling to each tart, and then add one more tsp of brownie batter to cover the cream cheese completely.
6. Place in the oven and bake for 15-20, or until the brownies are set and a cake tester inserted into the center has moist crumbs attached. Do not overcook.
7. Pull when centers are no longer sticking to toothpick.
8. Let cool completely.
9. While the above is in oven, you can add ingredients for frosting and when they are completely chilled frost each tart .
10. Sprinkle shaved Ghirardelli bar slivers and drizzle with raspberry sauce.

YIELD: 12-15 TARTS ENJO

April Cutler - Applegate,MI



Brownies

RASPBERRY-JALAPEÑO BROWNIE PIZZA SUPREME

BROWNIE INGREDIENTS:

1 Cup (2 sticks unsalted butter)
2½ Cups Pioneer granulated sugar
2 teaspoons vanilla extract
3 large eggs at room temperature
⅔ Cup all-purpose flour
½ teaspoon kosher salt
½ teaspoon baking powder
1½ Cups unsweetened cocoa powder
3 Tablespoons Raspberry-Jalapeño Jam
1 Cup semi-sweet chocolate chips

FROSTING INGREDIENTS:

8 ounces cream cheese
1 Cup Pioneer confectioners' sugar
¼ Cup Raspberry-Jalapeño Jam

TOPPINGS:

M&MS, fresh raspberries, chocolate chips, mini marshmallows nuts, etc. of your choice. These are what I used and my family enjoys.

GANACHE:

4 ounces heavy whipping cream
4 ounces semi-sweet chocolate chips

DIRECTIONS:

- Preheat oven to 350° and position rack in center of the oven.
- Grease a deep-dish 14-inch pizza pan, then line with parchment paper, leaving overhang on all edges.
- Grease the parchment with non-stick baking spray. Set aside
- Melt butter in a saucepan over low heat.
- Remove saucepan from heat and stir in sugar.
- Stir in eggs and vanilla. Stir in cocoa powder, flour, baking powder and salt Do not over mix.



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- Fold in Raspberry-Jalapeño Jam and chocolate chips.
- Spread batter into prepared pan, smoothing top with a spatula.
- Bake for 25 minutes or until the edges are firm and center is set.
- Remove from the oven and allow brownies to cool completely in the pan.
- Use the parchment paper to lift out of the pan.
- Place on large serving dish.
- Combine cream cheese and confectioners' sugar. Mix until smooth.
- Stir in Raspberry-Jalapeño Jam. Spread evenly over cooled brownie.
- Add toppings. Heat cream over medium heat, fold in chocolate chips, stirring until smooth. Drizzle over toppings. Chill until ready to serve.
- Slice it as a pizza and serve. About 18 servings.

Carol Socier - Bay City, MI



Brownies

Salted Caramel Brownies

Ingredients:

Brownie:

- 6 oz chocolate coarsely chopped (3 oz each milk chocolate and dark chocolate)
- $\frac{3}{4}$ Cup cocoa powder
- 6 Tablespoons (2.89 oz) butter cut into smaller chunks (room temp is best)
- $\frac{1}{2}$ Cup light brown sugar packed
- 3 eggs large
- $\frac{1}{2}$ Cup (3.99 oz) granulated Pioneer sugar
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ Cup all-purpose flour
- $\frac{1}{2}$ Cup chopped walnuts
- $\frac{1}{2}$ teaspoon salt

Salted Caramel:

- $\frac{1}{2}$ Cup granulated Pioneer sugar (make sure it's labeled "pure cane")
- 5 Tablespoons unsalted butter, room temperature and sliced into small pieces
- 1 Cup heavy cream, room temperature
- $\frac{1}{4}$ Cup water
- $\frac{1}{2}$ teaspoon salt

Directions:

1. Make salted caramel sauce:
 - a. Add sugar and water to a medium saucepan. Heat over medium heat until melted and amber color. (about 6 minutes) DO NOT STIR! Be careful not to burn it.
 - b. Once sugar is completely melted, immediately stir in the butter until combined.
 - c. Stir constantly as you very slowly pour in the heavy cream.
 - d. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute.
 - e. Remove from heat and stir in the salt. Set aside for about 10 min. f. Pour into airtight container and let cool overnight if possible.
2. Preheat the oven to 350 F, Grease and line 8x8 inch pan with parchment paper and set aside.



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3. Place the chocolate in a heatproof bowl and set in a wide pot of almost simmering water.
4. Stir it frequently until the mixture is melted and smooth.
5. Remove the bowl from the heat and add in the butter and the light brown sugar.
6. Whisk until completely combined and set aside.
7. In a medium bowl add in the eggs, granulated sugar, (½ tsp salt if using unsalted butter) and vanilla extract and beat until the eggs are thick and light in color (about 3-4 minutes).
8. Whisk in the melted chocolate mixture until well combined.
9. Fold in the flour.
10. Scrape the batter into the prepared baking pan and spread evenly.
11. Sprinkle chopped walnuts on the top.
12. Bake for 30 - 35 minutes.
13. Cool brownies in the pan then gently remove using the parchment paper.
14. Drizzle brownies with caramel sauce and salt to taste. Cut into squares and enjoy!

Amy Cremer – Shelby Twp, MI



Cakes

Cappuccino Kissed Cheesecake

Ingredients:

Crust:

- 1½ Cups chocolate cookie crumbs (from finely crumbled chocolate sandwich cookies, such as Oreos)
- 6 Tablespoons of butter or margarine, melted

Cheesecake:

- 1¼ Cups Hershey's Mini Kisses or semi-sweet baking pieces, divided
- 4 packages (8 ounces each) cream cheese, softened
- ⅔ Cup sugar
- 3 eggs
- ⅓ Cup milk
- 1 Tablespoon instant espresso powder
- ¼ teaspoon ground cinnamon

Espresso Cream:

- ½ Cup cold, heavy whipping cream
- 2 Tablespoons powdered sugar
- 1 teaspoon instant espresso powder

Instructions

1. Preheat oven to 350°F.
2. Combine cookie crumbs and butter. Press the mixture onto the bottom and 1 inch up the side of a 9-inch springform pan.
3. Melt 1 cup of Mini Kisses in a small saucepan over low heat, stirring constantly. Combine cream cheese and sugar in a large bowl, beating on medium speed (mixer) until well blended. Add eggs, milk, espresso powder and cinnamon; beat on low speed until well blended. Add 1 cup of the melted Mini Kisses; beat on medium speed for 2 minutes. Spoon mixture into crust.
4. Bake for 55 minutes. Remove from oven to wire rack. Cool 15 minutes. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Cover; refrigerate at least 4 hours before serving.
5. To serve, garnish with Espresso Cream and remaining ¼ cup Mini Kisses. Cover; refrigerate leftover cheesecake.

Espresso Cream:

- Beat ½ Cup of cold whipping cream, 2 Tablespoons powdered sugar, 1 teaspoon instant espresso powder, until stiff.

Marta Dmytrenko – Novi, MI



Chocolate Cake

Cake Ingredients:

- 2 Sticks of butter
- 2 Cups of Pioneer Granulated Sugar
- 3 Cups of cake flour
- 1 Tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ Cup coco powder
- ½ teaspoon cinnamon
- 1 Cup chocolate semi-chips
- 1 Cup chopped pecans
- 1 Cup buttermilk
- ½ Cup sour cream
- 2 Tablespoons orange zest
- 4 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon orange extract
- ¼ Cup Brandy (optional)

Cake Instructions:

1. Preheat oven to 350° and grease two round 8.5-inch cake pans with vegetable shortening and coat well with flour.
2. Cream room temperature butter inside mixing bowl with Pioneer granulated sugar, add sour cream, blend on low speed until completely incorporated.
3. Add room temperature eggs, each separately to creamed mixture at regular speed.
4. Dry ingredients: In a separate bowl, blend extremely well the sifted cake flour, baking powder, baking soda, chocolate baking cocoa powder, salt and cinnamon.
5. To the dry mixture, add either the semi-chocolate chips or 1 Cup chopped chocolate (whichever chocolate you prefer) and the chopped pecans.
6. Wet ingredients: in a separate bowl add, buttermilk, vanilla extract, brandy, orange zest, lemon and orange extract.
7. Add the dry ingredients to the wet ingredients. Pour into your greased cake pans. Bake for 35 to 40 minutes or until done. (uses a toothpick to check for doneness)

This is a new recipe; you may need to make slight changes. Make sure that the cake has the right and proper moisture.

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Cakes

Raspberry & Strawberry homemade filling:

- 3 Cups of Raspberries & Strawberries
- 4 Tablespoons butter
- $\frac{3}{4}$ Cup of Pioneer Granulated Sugar
- $\frac{1}{2}$ teaspoon salt
- 3 Tablespoons of cornstarch or modified additional until thicken
- 2 Tablespoons lemon/orange juice or zest for flavor
- 2 Tablespoons of Brandy (optional)
- Any spices that you like

Raspberries and Strawberries Instructions:

1. Rinse off raspberries & strawberries
2. Once dried, chopped, place into a sauce pot with medium heat on top of stove (add cinnamon, butter and any other spices for flavoring that you like) The juices from the fruits should provide the moisture needed, however if this recipe needs more, carefully add a few teaspoons of either water, lemon or orange juice.
3. Add butter, Pioneer granulated sugar, salt taste. You may need to add just a little bit more sugar. Add the lemon and orange zest and juice squeezed from fresh fruit.

Frosting:

- 1 Cup of butter (2 sticks)
- 1 Cup of Pioneer Light Brown Sugar
- 1 Cup of coco powder
- 1 Cup of pecans
- $\frac{1}{3}$ Cup heavy cream
- 1 teaspoon vanilla extract
- 2 Cups Pioneer Powdered Sugar
- 1 teaspoon fresh orange juice
- 1 teaspoon fresh lemon juice

Frosting Instructions:

Step 1: Prepare a cookie sheet with parchment paper and a greased teaspoon.

1. To start use a saucepan to heat the brown sugar, cocoa powder (option a few semi-chocolate for flavor) and heavy cream together. Add 1 cup of roasted pecans for texture.

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Cakes

2. Stir slowly and let it come to a boil. (at this point adding more Brandy is optional)
As it come to aboil and release it self. Use your teaspoon to dip down into the sticky chocolate crunch mixture and gather drops one at a time to go onto the cookie sheet.
3. You should be able to fill the sheet up with 12 chocolate cocoa crunch textures.
These yummy's should layout on the parchment paper until cool. One cooled they should be chopped up real fine.

Bake at 350° for 45 minutes, until done (stick a wooden toothpick into middle to check for doneness)

Angel Coakley - Saginaw, MI



Cakes

CHOCOLATE HAZELNUT CAKE

HAZELNUT CAKE 1x9" round:

Pioneer Light Brown Sugar: 200g

Vegetable Oil: 90g

Hazelnut Paste: 75g (toast hazelnuts by baking at 325F for 10 mins and then grind to a smooth paste)

Eggs: 2

Cake Flour: 130g

Baking Powder: 1.25tsp

Sea Salt: 0.5tsp

Whole Milk: 110g

Vanilla Extract: 2tsp

Method:

- 1) Preheat the oven to 350F
- 2) Line the bottom of the cake pan with parchment
- 3) Using a mixer, cream eggs and sugar on high speed until fluffy, increased in volume and lighter in color.
- 4) Add in hazelnut paste, vanilla extract, salt and mix until well combined.
- 5) Sift the cake flour and baking powder into the mixer. Mix slowly until just combined.
- 6) Add the whole milk and mix until combined.
- 7) Pour batter into the cake pan and bake for 36 mins

CHOCOLATE CAKE 2 x 9" round:

Hot coffee: 1 cup

Semi-sweet chocolate: 28g

Pioneer Granulated sugar: 400g

Salt: 0.75t

Vegetable oil: 100g

Buttermilk: 1 cup

VE: 0.5t

Eggs: 2

All-purpose Flour: 210g

Cocoa powder: 86g

Baking powder: 0.5t

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Cakes

Baking soda: 1.3t

- 1) Preheat oven to 300F.
- 2) Line the bottom of the cake pans with parchment.
- 3) Sift flour, cocoa powder, baking powder and baking soda together.
- 4) Place chopped chocolate in hot coffee. Let sit for a few minutes, then whisk until melted
- 5) Whisk in sugar, salt, oil, buttermilk, vanilla extract
- 6) Add eggs one at a time.
- 7) Mix dry ingredients into the wet mixture until just combined
- 8) Bake for 38-40 mins

HAZEULNUT SWISS MERINGUE BUTTERCREAM:

Egg whites: 3

Pioneer Granulated sugar: 200 g

Unsalted butter (cool room temp = 70C): 1.5 sticks = 175g

Vanilla extract: 1 tsp

Salt: 1/8 tsp

Hazelnut paste: 40g

- 1) Place egg whites and sugar in a heatproof bowl and set over a pot of boiling water.
- 2) Whisk until the temperature reaches 160F.
- 3) Transfer to the bowl of a stand mixer fitted with the whisk attachment. Whisk until increased in volume. If needed, move to fridge to cool down to about 70F
- 4) Change to paddle attachment. Add butter 1 T at a time and mix until fluffy and smooth.
- 5) Add in the vanilla extract, salt and hazelnut paste and mix until smooth.

HAZELNUT CRUNCH:

Homemade Toffee bits/Feuillettine:100g

Toasted hazelnut: 100g

Grind these till course in a food processor.

TOFFEE BITS:

Unsalted butter: 56g

Light brown sugar: 100g

Light corn syrup: 1 tsp

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Kosher salt: 0.5 tsp

- 1) Line a baking sheet with parchment/silicone sheet.
- 2) In a stainless-steel heavy bottom pan on medium heat, melt the butter. Add salt
- 3) Add in corn syrup and the sugar. Stir until boiling
- 4) After mixture boils, stop stirring. Only swish pan.
- 5) Cook until mixture reaches 300F.
- 6) Pour onto the lined baking sheet. Let cool and break into bits.

GANACHE FROSTING FOR THE OUTSIDE OF THE CAKE:

Semi-Sweet Chocolate: 200g

Unsalted Butter: 100g

Heavy Cream: 100g

Corn syrup: 4Tbsp

Melt butter and chocolate together and then add the cream and corn syrup.

ASSEMBLY:

- 1) Level the cakes
- 2) Set the bottom chocolate cake layer on the cake board.
- 3) Spread the hazelnut swiss meringue buttercream.
- 4) Sprinkle hazelnut crunch on top of buttercream.
- 5) Place the hazelnut cake on top of the chocolate cake layer. Spread the hazelnut buttercream and then sprinkle the crunch.
- 6) Place the top chocolate cake layer.
- 7) Coat entire cake in chocolate ganache.
- 8) Decorate the outside of the cake with rosettes of hazelnut buttercream and sprinkle some of the hazelnut crunch.

DIVYA PAUL - Troy, MI



Cakes

Chocolate Lavendar Cake with Lavander Butter Cream Frosting

Cake Ingredients:

2½ Cups All-purpose flour
½ Cup of Cocoa Powder
1½ Cups Pioneer Sugar
½ Cup oil
1½ Cups milk
2 large eggs
¼ teaspoon salt
1½ teaspoons Lavender Extract

Lavendar Syrup Ingredients:

1 Cup Pioneer Sugar
1 Cup Water
2 Tablespoons dried lavender flowers

Frosting Ingredients:

½ Cup cocoa powder
8 oz. butter, softened
2 Cups Pioneer powdered sugar
3 Tablespoons whipping cream
1 teaspoon lavender syrup

Syrup Instructions:

- Bring to a boil: pioneer sugar, water until thickened.
- Add dried lavender; set aside to cool & infuse lavender flavor.

Cake Instructions:

- Preheat oven to 350°, grease & flour 3 8-inch cake pans.
- In a large bowl, sift flour, cocoa powder, salt and baking powder.
- In another large bowl combine sugar, eggs, oil, and milk. Slowly add the dry ingredients to the wet ingredients. Once all combined, add 1½ Tablespoon of Lavendar extract
- Divide batter between the 3 cake pans. Bake for 25 - 30 minutes or until cake is done. Test with a toothpick in the center. If clean, then the cake is done.
- Strain lavender from the sugar water syrup.
- Once cake is cooled, remove from pans, brush each cake layer with syrup – if desired, brush twice.

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Frosting Instructions:

- Cream butter and Pioneer sugar until light and fluffy.
- Add lavender syrup, cocoa powder & Pioneer powdered sugar
- Frost cake, use cake dowel rods to hold layers together.
- Once frosted decorate with dried lavender flowers.

Pamela Gilbeau – Frankenmuth, MI



Cakes

Chocolate Raspberry Torte

CAKE:

2 Cups flour
2 Cups Pioneer Sugar
 $\frac{3}{4}$ Cup cocoa
 $1\frac{1}{2}$ teaspoons baking powder
 $1\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
2 eggs
1 Cup milk
 $\frac{1}{2}$ Cup vegetable oil
4 teaspoons Godiva Chocolate Liqueur
1 Cup boiling water

FILLING:

2 Cups whipping cream
 $\frac{1}{4}$ Cup Pioneer confectioners' sugar
1 Cup raspberry jam

FROSTING:

$1\frac{1}{2}$ Cups semi-sweet chocolate chips
 $\frac{3}{4}$ Cup sour cream

Preheat oven to 350°. Grease 2 round 9-inch pans.

Cake: Sift flour, sugar, cocoa, baking powder, baking soda & salt into a large mixer bowl. Add eggs, milk, oil & Godiva Chocolate Liqueur, blend well with whisk. Stir in boiling water until smooth. Pour into prepared pans. Bake for 35 minutes. Remove from the oven & cool completely.

Filling: Beat whipping cream & powdered sugar until stiff peaks form.

Frosting: Melt chocolate chips over low heat, stir until smooth. Stir in sour cream.

Assembly: Place one cake on serving plate, spread with $\frac{1}{2}$ of the jam & then $\frac{1}{2}$ of the cream mixture, place second cake on top & repeat jam & cream mixture. Frost top & sides of cake with frosting. Chill until ready to serve.

Pamela Hornbacher-Retzler - Caro, MI



Decadent Chocolate Cherry Dream Cake

Extra Moist Chocolate Cake

- 2 Cups sifted flour
- 2 Cups Pioneer granulated sugar
- ½ Cup packed unsweetened cocoa (I prefer Dutch processed cocoa)
- ¼ Cup packed dark chocolate cocoa 1
- 1 teaspoon espresso powder
- 2 teaspoons baking powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 1 Cup buttermilk
- ½ Cup canola oil
- 2 eggs
- 2 teaspoons vanilla extract or vanilla bean paste
- 1 Cup boiling water

Directions :

- Pre-heat oven to 350°. Grease and flour (3) eight-inch round pans. For best results, use parchment paper on bottoms of pans.
- Combine all dry ingredients in mixer on low or whisk together well.
- Add wet ingredients, brought to room temperature, saving the water for last. Scrape down sides of the bowl with spatula. Mix at a medium speed for about one minute. Then add boiling water, while mixing on low. Scrape down sides of bowl as needed and mix well. It's ok if there are still a few small lumps in batter. Batter will be thin.
- Pour batter evenly into the three pans and bake for 24 to 28 minutes, or until toothpick comes out mostly clear and/or cake bounces back fully with finger touch. Let cool.

Whipped Cream Cheese Filling:

- 1 Cup heavy whipping cream, cold
- ½ Cup Pioneer confectioners' powdered sugar
- 1 teaspoon vanilla bean paste (preferred) or vanilla extract
- 1 Tablespoon Instant French Vanilla dry pudding mix
- 8 Oz Philadelphia cream cheese, softened, but still slightly cold

Continued on next page...



Cakes

Directions:

- For best results, chill metal bowl and mixers in freezer first. Beat heavy whipping cream, powdered sugar, pudding mix and vanilla to medium stiff peaks.
- Slowly add cream cheese and beat to stiff peaks. Chill in refrigerator until use.

Cherry Kirsch Syrup (optional)

- $\frac{3}{4}$ Cup tart cherry juice (or drain the liquid from a jar of sour morello cherries)
- $\frac{1}{4}$ Cup Kirsch or cherry liqueur (or substitute cherry juice for Kirsch)
- $\frac{1}{4}$ to $\frac{1}{2}$ Cup Pioneer granulated sugar to taste
- 4 teaspoons cornstarch

Directions for Syrup:

- Drain $\frac{3}{4}$ cup of liquid from a jar of sour morello cherries or use cherry juice of choice. Set aside $\frac{1}{4}$ cup and thoroughly stir in the cornstarch.
- Over medium-low heat in a medium saucepan, combine the rest of the reserved juice (without the cornstarch) and the sugar, and bring to a simmer until the sugar is dissolved. Then stir in the cornstarch mix and bring to a simmer. Cook and stir for about one minute until it thickens into a thin syrup.
- Remove from heat and stir in the Kirsch to taste. Allow the syrup to cool before brushing it on the cake layers.

Cherry Filling

- 4 Cups frozen or fresh pitted cherries (I prefer tart cherries)
- 3 Tablespoons cornstarch
- 2 Tablespoons lemon juice (or substitute Kirsch to taste)
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ Cup Pioneer granulated sugar
- $\frac{1}{2}$ Cup water
- 1 teaspoon vanilla
- $\frac{1}{8}$ to $\frac{1}{4}$ tsp almond extract (optional)

Directions:

- Stir cornstarch thoroughly in the water. In a medium saucepan, combine cherries, cornstarch, lemon juice or Kirsch, salt, and sugar over medium heat until mixture starts to bubble. Add more water if needed. Turn heat to low and simmer for 8 to 10 minutes, stirring often.
- Remove from heat and add vanilla and almond extract. Cool for at least 20 to 30 minutes before using it as a cake filling.

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Cakes

Chocolate Buttercream Cream Cheese Frosting

- 12 Oz Philadelphia cream cheese, softened
- 16 Oz softened salted butter (I prefer Kerrygold Butter)
- 2 lb. Pioneer confectioners powdered sugar
- ⅓ Cup unsweetened cocoa (Dutch processed preferred)
- 3 Tablespoons dark chocolate cocoa
- 2 teaspoons vanilla bean paste or extract
- If needed, add 1 Tablespoon unsweetened cocoa at a time, to desired chocolate flavor

Directions:

- Beat softened butter and cream cheese in mixer, until fluffy and light.
- Slowly add powdered sugar to mixer on low speed until well combined, scraping down sides of bowl as needed. Then increase speed, making sure sugar is well incorporated and consistency is fluffy.
- Add cocoa, scraping down sides of bowl as needed.
- Add vanilla and beat until well incorporated. If needed, add unsweetened cocoa and/or more powdered sugar to desired consistency and taste.

Chocolate Ganache:

- 8 Oz heavy whipping cream
- 8 Oz semi-sweet Baker's chocolate (or Ghirardelli), broken
- 1 Tablespoon corn syrup (for added shine)

Directions:

- Heat heavy whipping cream on stovetop, or in microwave.
- Pour over broken semi-sweet chocolate.
- Let sit for about one minute. Then stir very well, until the chocolate is melted and well incorporated, with no lumps.
- Add corn syrup.
- Let it sit at room temperature for about 10 to 15 minutes.

Filling, frosting and decorating:

- Before starting, fill candy holly, tree and snowflake molds with melted white chocolate, or white Ghirardelli/candy melting wafers.
- After cakes have cooled, cut domes off tops until flat and even, if needed. Use a dab of frosting in the middle of a ten-inch cake board, place and center the first cake layer on board.

Continued on next page...



Cakes

- Brush the Kirsch/cherry syrup directly onto the top of the first layer and let it soak in. This will help make the cake very moist. Pipe whipped cream cheese filling around the edge, leaving a small gap before the very edge.
- Then scoop a generous amount of cherry filling and spread out just to the piped whipped cream cheese, avoiding the edge. Pipe a thinner layer of whipped filling on top of the cherry. Repeat everything on the second layer. Brush the final layer with the Kirsch/cherry syrup before frosting.
- Apply frosting crumb coat and let chill in refrigerator. Then continue frosting. Allow frosted cake to chill in the refrigerator.
- After the cake has chilled, pour chocolate ganache into a squeeze condiment bottle to drip the ganache around the edges of cake, and then on the top. Gently place cake in refrigerator or freezer for the ganache to briefly chill.
- Decorate top with the stabilized whipped cream cheese topping, swirled with a large star piping tip and fresh cherries. I used a large open star piping tip for the bottom border.
- Brush candy with vodka or lemon juice and brush on edible white pearl dust and/or white sparkling sugar to add sparkle and achieve a snowy look. Can also add castor sugar or edible white glitter to the cherries and top of cake to look like snow.
- Decorate with candy and enjoy!!

Naomi Toben-Matthew - Ypsilanti, MI



Cakes

Gluten Free Chocolate Strawberry Cream

Ingredients: Cake Batter

1 Cup cocoa powder
2 $\frac{2}{3}$ Cups gluten free all-purpose flour,
1 Cup Pioneer granulated sugar
 $\frac{3}{4}$ Cup Pioneer light brown sugar
1 $\frac{1}{2}$ teaspoons Baking powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon sea salt
2 large eggs
1 Cup unsalted butter
2 teaspoons vanilla extract
1 Cup milk
1 Cup hot black coffee

Directions:

In a medium bowl, combine dry ingredients. Cocoa powder, gluten free all-purpose flour, baking powder, baking soda and salt. Whisk together then set to the side. In a stand mixer bowl, cream together, on medium speed, butter and both sugars until fluffy. Then add vanilla extract, mix, follow with one egg at a time, mix until fully combined. Add milk and coffee, mix. Once the wet cake batter is complete, add in dry ingredient mixture, little by little to prevent huge mess until fully combined on medium speed. Pour into two 9-inch round cake pans evenly. Bake in a preheated oven at 350 degrees Fahrenheit for 30-35 minutes.

Ingredients: Cake Frosting

$\frac{1}{2}$ Cup unsalted butter
 $\frac{1}{2}$ Cup cocoa powder
3 Cups confectioners' sugar
1 teaspoon vanilla extract
1 teaspoon milk

Directions:

Mix together butter until creamy on medium speed in stand mixer. Add vanilla extract and milk then mix. To prevent a mess with powders, add little at a time when mixing confectioners' sugar and cocoa powder ingredients. First add cocoa powder on low speed until combined, then add a cup of confectioner's sugar at a time until your chocolate buttercream is a nice and creamy consistency. Scoop buttercream into a piping bag and set into the refrigerator until just before ready for use. I like mine room temperature when piping onto the cake, so I take it out while cake is cooling

Continued on the next page...



Cakes

Ingredients: Filling

8 ounce package of cream cheese
1½ Cups fresh chopped (small) strawberries
½ Cup unsalted butter
3½- 4½ Cups confectioners' sugar
1 teaspoon sea salt
1 teaspoon vanilla extract

Directions:

Chop your fresh strawberries, about 1½ Cups, mash up them slightly to get more juices out in a small bowl then set to the side. In a stand mixer bowl, cream together butter and cream cheese until you have a smooth consistency. Add in the sea salt, vanilla extract and mix. Add a cup of confectioners' sugar in at a time and mix on medium speed. Could be 3½- 4½ Cups, whichever is your desired consistency. Once this is combined, add in strawberries. This will go between the two cakes and small amount piped on top of the cake.

Jorden Wischman – Caro, MI



Cakes

Pistachio Praline Chocolate Cake

Ingredients:

Cake:

1 $\frac{3}{4}$ Cups flour
1 Cup Pioneer sugar
 $\frac{3}{4}$ Cup Pioneer brown sugar
2 eggs
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 Tablespoon toasted milk powder
 $\frac{1}{4}$ Cup brewed espresso
 $\frac{3}{4}$ Cup sour cream
 $\frac{1}{2}$ Cup vegetable oil
 $\frac{2}{3}$ Cup Hershey Dark cocoa powder
1 teaspoon milk unsweetened powder
 $\frac{3}{4}$ Cup boiling water
 $\frac{1}{4}$ Cup brown butter
2 teaspoons vanilla bean paste

Praline Cream:

1 Tablespoon butter
1 Cup whole milk
 $\frac{1}{8}$ teaspoon salt
2 teaspoons vanilla bean paste
2 egg yolks
 $\frac{1}{4}$ Cup Pioneer sugar
1 Tablespoon cornstarch
1 stick unsalted butter* Added to praline

Decorative Topping:

12 oz milk chocolate curls
12 oz white chocolate curls
Gold powder

Cake Filling:

8 oz mascarpone
2 $\frac{1}{2}$ Cups Pioneer powdered sugar
1 $\frac{1}{2}$ Cups unsalted butter
2 teaspoons vanilla bean paste
 $\frac{1}{4}$ Cup heavy cream
 $\frac{1}{2}$ teaspoon salt

Pistachio Praline:

$\frac{1}{2}$ Cup salted roast pistachios
1 $\frac{1}{2}$ Tablespoons vanilla corn syrup
2 Tablespoons water
3 Tablespoons Pioneer sugar
 $\frac{1}{2}$ teaspoon vanilla bean paste

Chocolate Cookie Butter Frosting:

1 $\frac{1}{2}$ Cups unsalted butter
 $\frac{1}{2}$ Cup Dutch cocoa powder
1 Cup cookie butter
2 Cups Pioneer Powdered Sugar
2 Tablespoons milk
4 Cups Pioneer Powdered Sugar
1 teaspoon vanilla bean paste

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Cakes

Directions:

Cake:

1. Preheat the oven 350°F. Line two 8-inch round cake pans with parchment paper and grease pans.
2. In a large bowl, sift baking powder, soda, cocoa, flour and milk powder. Add salt and sugars and whisk.
3. In a medium bowl, combine eggs, oil, vanilla, sour cream and whisk. Pour into a bowl with dry ingredients and mix well. Combine espresso and hot water. Slowly add hot liquid mixture in 3 increments, stirring in between until smooth.
4. Using a food scale, divide batter evenly into prepared pans and bake for 25 min, until the toothpick comes out clean in the center. Let pans cool on a wire rack for 20 mins before removing from the pan to continue to cool on the rack completely.

Cake Filling:

1. In a large bowl of a mixer with a paddle attachment, beat room temperature mascarpone and butter until mixed. Add in the room temperature cream and beat until well mixed. Add in vanilla and powdered sugar until combined, about 1 min. Transfer to a piping bag and add to the middle of the cake, saving some to decorate the top of the cake.

Chocolate Cookie Butter Frosting:

1. In a large bowl of a stand mixer, beat room temperature butter and cookie butter until well mixed.
2. Add remaining ingredients and mix until thickened.
3. Frost on the outside of the cake.

Pistachio Praline:

1. Line a baking sheet with parchment paper.
2. In a pan, combine water, granulated sugar, vanilla, corn syrup and stir until dissolved. Add the roasted pistachios and place over medium heat.
3. Heat until the mixture reached a deep amber color, stirring frequently.
4. Use a spatula to spread the caramelized pistachios onto the prepared baking sheet. Let cool completely, which should take about 20-30 minutes.
5. Once the praline is completely cooled, place in a blender or food processor and mix on high speed until finely ground.

Continued on next page...



Cakes

Praline Cream:

1. In a saucepan add milk and vanilla bean paste and bring to a simmer on medium heat, stirring frequently. Remove from heat and let the flavors steep for about 20 min.
2. In a small mixing bowl, add yolks, sugar, salt and cornstarch, whisking until the mixture is light and fluffy.
3. Pour the milk mixture into the eggs and mix. Return mixture to the pan and cook on medium heat for about 5 min, until cream has thickened. Remove from heat and add in the butter. Pour mixture through a mesh sieve. Cover with plastic wrap and cool for 15 min and then refrigerate.
4. In a medium bowl add a softened stick of butter to the praline powder and mix well. Add in the cooled egg mixture and whisk until fluffy. Place it in a pipping bag and add to the top of the cake. Sprinkle it with chocolate curls.

Melissa Kildow – Grand Blanc, MI



Cakes

Schwarzwälder Kirsch Torte (Black Forest Cake)

Chocolate Cake:

- 2 Cups AP flour
- 2 Cups granulated Pioneer sugar
- $\frac{3}{4}$ Cup Dutch-processed cocoa powder sifted, (For a richer cake, I'll use Black cocoa powder and use hot coffee instead of the hot water)
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ Cup vegetable oil
- 1 Cup buttermilk room temperature
- 1 Cup hot water or hot coffee
- 2 large eggs
- 2 teaspoons vanilla extract

Cherry Liqueur Syrup:

- $\frac{1}{2}$ Cup granulated Pioneer sugar
- $\frac{1}{2}$ Cup water
- $\frac{1}{4}$ Cup cherry liqueur

Whipped Cream Frosting:

- 3 Cups whipping cream cold
- $\frac{1}{4}$ Cup powdered sugar sifted

Chocolate Bark:

- 250 g good quality dark chocolate chopped (I use Valrhona or Callebaut chocolate)

Assembly:

- $2\frac{1}{2}$ Cups cherries pitted and cut in half
- 1 bar dark chocolate for shavings (optional)
- cherries

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Instructions:

Chocolate Cake:

1. Preheat oven to 350°, grease two 8" round baking pans and dust with cocoa powder. Line bottoms with parchment.
2. Place all dry ingredients into the bowl of a stand mixer that's fitted with a paddle attachment. Stir to combine.
3. In a medium bowl whisk all wet ingredients (pour hot water slowly so as not to cook the eggs).
4. Add wet ingredients to dry and mix on medium for 2-3 mins. The batter will be very thin.
5. Pour evenly into prepared pans. I used a kitchen scale to ensure the batter is evenly distributed.
6. Bake for 45 minutes or until a cake tester comes out mostly clean.
7. Cool for 10 minutes in the pans, then turn out onto a wire rack to cool completely.

Cherry Liqueur Syrup:

1. Place sugar and water into a small pot. Stir and bring to a boil. Simmer for 1 min then remove from heat. Stir in cherry liqueur and allow to cool completely.

Whipped Cream Frosting:

1. Whip cream and powdered sugar until stiff peaks. Ideally in a cold bowl with a cold whisk.

Assembly:

1. Cut each cake layer in half horizontally.
2. Place one layer of cake on a cake stand or serving plate. Brush generously with cherry syrup.
3. Top with approximately 1 Cup whipped cream and spread evenly. Top with approximately 1 Cup of cherries and gently press them into the whipped cream. Repeat with remaining layers and frost the outside of the cake.
4. Decorate with chocolate bark, chocolate shavings, rosettes, and cherries if desired as this is how the cake is traditionally decorated. Enjoy!!

Melissa Chzanowski - Howell, MI



Ultimate Chocolate Peanut Butter Extravaganza Cake

Part 1 - Cake

| | |
|---------------------------|-----------------------------|
| 1 Cup boiling water | 1 teaspoon salt |
| ¾ Cup cocoa | 2 teaspoons baking powder |
| 1½ Cups flour | 1 Cup buttermilk |
| 2 Cups Pioneer sugar | ½ Cup vegetable oil |
| 4 Tablespoons corn starch | 2 eggs |
| 1½ teaspoons baking soda | 2 teaspoons vanilla extract |

Combine boiling water and cocoa and stir until smooth. Grease 3, 9" (baking pans and line with parchment or waxed paper. Combine dry ingredients; add remaining ingredients including partially cooled cocoa. Beat for 1 minute. Divide batter evenly into prepared pans and bake at 350°F for 20-30 minutes until done. Remove from oven and cool.

Part 2 – Peanut Butter

½ Cup smooth peanut butter

When ready to assemble cake, in a microwave safe dish microwave peanut butter for 30-60 seconds until pourable consistency. Do not overheat.

Part 3 – Chocolate mousse filling

8 ounces cream cheese
½ Cup Pioneer powdered sugar
3 Tablespoons cocoa
1 Cup heavy whipping cream
1 Cup milk
3.4 oz box of chocolate pudding mix

Combine pudding mix and milk beat with mixer or whisk until smooth. In large mixer bowl beat whipping cream with cream cheese, powdered sugar and cocoa until fluffy. Fold in pudding.

Part 4- Peanut Butter Frosting

½ Cup butter, softened
1 Cup creamy peanut butter
2 Cups Pioneer powdered sugar
3 Tablespoons heavy whipping cream (or more to make soft frosting)
1 teaspoon vanilla extract

Continued on next page...



Cakes

In large mixer bowl mix combine all ingredients and whip until smooth. Add more heavy whipping cream as needed to make a spreadable consistency.

Part 5 – Chocolate Ganache topping

½ Cup heavy whipping cream

¾ Cup semisweet chocolate chips

Combine ingredients in a microwave safe bowl. Heat for 30-60 seconds. Stir until smooth.

Part 6 – optional peanut butter cups for decorating top.

To assemble cake, place the first layer of cake onto a serving plate. Top with ¼ cup melted peanut butter then half of the chocolate mousse filling. Repeat layers with second layer of cake, remaining melted peanut butter and remaining chocolate mousse filling. Place third layer of cake on top. Frost entire stack with peanut butter frosting. Chocolate ganache topping can be drizzled on top of the cake before it is set. Otherwise refrigerate the ganache until set and then whip and decorate top of cake as desired. If desired, decorate with chopped or whole mini peanut butter cups.

Mary Yelland - North Branch, MI



Cookies

Boozy Cranberry Chocolate Fudge Cookies

Cookie Ingredients:

2¼ Cups all-purpose flour
½ Cup Hershey special dark cocoa
¼ Cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon cinnamon
1 Cup Pioneer Dark Brown Sugar
1 Cup white Pioneer Sugar
2 teaspoons fresh orange zest
4 oz. Cream cheese
¾ Cup butter
⅓ Cup canola oil
2 eggs
1 Tablespoon vanilla extract
1 teaspoon orange extract
½ Cup white chocolate chips
½ Cup mini or dark chocolate chips
⅓ Cup white pioneer sugar for rolling dough into cookie balls before putting in oven

Boozy cranberry glaze for cookies:

½ Cup white Pioneer sugar
zest of one orange
½ Cup orange juice
1-12 oz. bag of fresh cranberries
¼ teaspoon cinnamon
2 Tablespoons Grand Marnier Liqueur

Continued on next page...



Cookies

Instructions for Cookie:

1. Preheat oven 345° Line baking sheet with parchment paper
2. In a medium bowl, whisk flour and all dry ingredients together. Set aside
3. In another medium bowl, combine sugars, cream cheese, beat until creamy. Add the eggs and rest of wet ingredients. Mix until combined, adding chips last. Beat 1-2 mins
4. Add the dry ingredients to the wet. Mix just till combined. Don't over mix.
5. Works best to chill dough for several hours before baking.
6. Roll dough into medium balls, then into the extra sugar. Flatten gently with a glass
7. Bake 12-15 minutes.
8. Remove from oven and leave cookies on baking sheet for about 5 minutes before removing to cool.

Instructions for Boozy Cranberry Glaze:

1. Dissolve the sugar and orange juice in a medium cooking pan over medium heat. Add orange zest
2. Once dissolved, add cranberries and cinnamon. Bring to boil and continue cooking till cranberries are popped, about 10-12 minutes.
3. In last minute of cooking, add Grand Marnier. Cook for 1 minute. Cool completely before putting on cookies.
4. Several different ideas to decorate cookies; Sprinkle pioneer confectioner sugar over cranberry glaze. May grate chocolate. Drizzle white or chocolate ganache. Enjoy, Enjoy, Enjoy

Marilyn Spannagel – Unionville, MI



Cookies

CHOCOLATE BUTTER COOKIE WITH HAZELNUT GANACHE

BUTTER COOKIE

Unsalted butter: 113g

Pioneers Confectioners' sugar: 45g

All-purpose Flour: 87g

Cocoa powder: 11g

Corn starch: 16g

Salt: 1/4tsp

Vanilla Extract: 1tsp

- 1) Preheat oven to 350F
- 2) Line a baking sheet with parchment
- 3) Cream butter and sugar in a stand mixer until creamy, light and fluffy.
- 4) Add vanilla extract, salt and mix until combined.
- 5) Sift in flour, cornstarch, cocoa powder. Mix until combined.
- 6) Roll the dough into small balls (15g each). Press an indent into the middle of the cookie.
- 7) Freeze the dough for 30 minutes
- 8) Bake for 14 minutes. Allow to cool completely before filling.

HAZELNUT GANACHE

Hazelnut paste: 30g

Semi-sweet chocolate, chopped: 40g

Heavy cream: 60g

Corn syrup: 2Tbsp

- 1) Toast the hazelnuts at 325F for 10 minutes
- 2) Grind the hazelnuts into a paste.
- 3) Heat the cream until hot, but not boiling.
- 4) Place the chopped chocolate into the cream. Let sit for 2 mins and then stir until smooth. Stir the hazelnut paste and corn syrup. Blend with an immersion blender for a smoother texture.

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Cookies

TOPPING:

White chocolate: 20g

Roasted hazelnuts: 20g

ASSEMBLY:

- 1) Fill the cooled cookie centers with the hazelnut ganache.
- 2) Sprinkle chopped hazelnuts into the center before the ganache fully sets.
- 3) Melt the white chocolate and fill into a piping bag with a very small opening. Drizzle melted white chocolate onto the cookie.

Divya Paul - Troy, MI



Cookies

Chocolate Lava Cookies

Ingredients:

- ½ Cup butter
- 12 oz. semi-sweet chocolate chips
- ½ Cup Pioneer sugar
- ½ Cup Brown Pioneer sugar, packed
- 2 Large eggs
- 1 teaspoon vanilla
- 1 Cup flour
- ¼ Cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon salt
- Additional chocolate chips for filling

Instructions:

- Preheat oven to 350°
- Melt butter and chocolate chips together, let cool slightly.
- Wisk together sugars, eggs, vanilla. Stir into chocolate mixture.
- Sift in flour, cocoa, baking powder and salt, fold to combine.
- Chill for 15 minutes.
- Form dough into balls, insert a few chocolate chips into the center of the dough balls and place them on a baking sheet.
- Bake 10 to 12 minutes, until the tops are glossy and cracked.
- Let cool on the baking sheet for 5 minutes and then transfer to a wire rack to cool.

Joan Gerhardt – Saginaw, MI



Cookies

Chocolate Peanut Butter Creme Pies

Ingredients:

For the cookies:

2 Cups butter
3½ Cups Pioneer brown sugar
2 eggs
2 teaspoons real vanilla
3¼ Cups flour
1 Cup cocoa
1 Tablespoon espresso powder
1½ teaspoons baking soda
1½ teaspoons salt
sugar for rolling

For the filling:

1 Cup smooth peanut butter
1 Tablespoon Honey
¼ Cup Pioneer Powdered Sugar
Mini chocolate chips for studding

Cake Instructions:

Preheat oven to 350°. Mix butter and sugar until fluffy. Add eggs and vanilla and mix until combined. Add flour, cocoa, espresso powder, baking soda, and salt. Mix until combined into soft dough. Form into 1" balls and roll in sugar. Bake 10-12 minutes. Let cool.

Filling Instructions:

In a medium bowl beat all filling ingredients until combined and smooth. Either spread or pipe filling on flat end of one cookie and sandwich together with another. Stud sides of the filling with the mini chocolate chips. Enjoy!

Katie Reder – Midland, MI



Cookies

Chocolate-Raspberry Squares

Ingredients:

- 1½ Cups of flour
- ¾ Cup of Pioneer sugar
- ¾ Cup of softened butter
- 1 container (10 oz) of frozen raspberries in syrup (thawed)
- ¼ Cup orange juice
- 1 Tablespoon cornstarch
- ¾ Cup mini semi-sweet chocolate morsels

Directions:

Heat oven to 350°

1. Mix flour, sugar, and butter together in a bowl.
2. Press this mixture in the bottom of an ungreased 13x9 inch pan.
3. Bake for 15 minutes.
4. In a saucepan mix raspberries, orange juice, and cornstarch. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Cool for 10 minutes.
5. Sprinkle chocolate morsels over the crust. Spread the raspberry mixture over the chocolate morsels on the crust.
6. Bake for about 20 minutes.
7. Refrigerate for about 1 hour until the chocolate is firm.
8. Cut into squares.

Alice Verbeek - Vassar, MI



Cookies

Dark Chocolate Drizzled Toffee Almond Sandies

These delicious Milk chocolate toffee filled cookies have the lovely crunch of almonds baked inside. The dark chocolate drizzle on top tickles the palate with a lovely depth of chocolate.

- 1 Cup unsalted butter-room temperature
- 1½ Cups Pioneer Granulated sugar-divided
- 1 Cup Pioneer Confectioners' sugar 1 cup vegetable oil 2 eggs-room temperature
- 1 Cup vegetable oil
- 2 eggs, room temperature
- 2 teaspoons almond extract
- 3½ Cups all-purpose flour
- 1 Cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon cream of tarter
- 10 ounces of sliced almonds
- 12 ounces of Heath Milk Chocolate Toffee Almond Bits
- 3 Cups 70% dark chocolate callets or chips

-Preheat oven to 350° Place parchment on 5-6 rimmed baking sheets.

-Place butter and 1 Cup of granulated along with the confectioners' in the bowl of the mixer. Start mixer on low until incorporated then increase speed to high until all is creamed together. Turn the mixer down, slowly drizzle half of the oil alternating with the eggs finishing with the remaining oil until all is mixed. Add in the almond extract. Beat well until light and fluffy

-In a separate bowl whisk together the flour, baking soda, salt, and cream of tartar. Slowly mix into the wet ingredients using a slow mixer speed and scraping the bowl down.

-In another separate bowl mix together the almonds and heath toffee bits. Slowly add to the cookie dough. Once mixed, take the paddle off the mixer. Using a large silicone spatula, mix a few extra times.

-Place remaining ½ Cup granulated sugar in a small bowl. Scoop cookies, roll in sugar, place on a parchment lined baking sheet using a 2-inch scoop. Lightly criss cross each cookie with a fork. One dozen will fit on each sheet

-Place in the oven and bake for 13-15 minutes.

-Let cool for 5 minutes then remove cookies to a cooling rack. Let cookies cool completely before drizzling.

-Place dark chocolate in a heavy glass bowl. Melt either in the microwave or using a double boil method. Stir chocolate often while melting. Place in a large squeeze bottle.

-Drizzle each cookie. Let chocolate cool on cookies, then enjoy

Lois Spruytte - Richmond, MI



Cookies

Heart of Fudge Chocolate Cream Cheese Cookies

Fudge filling:

7 ounces (½ of a 14oz can) Sweetened Condensed Milk
6 ounces (1 cup) semi-sweet chocolate chips
1 teaspoon vanilla extract

Cookie Base:

1 package (8 ounces) cream cheese, softened
1 Cup butter, softened
1½ Cups Pioneer sugar
1½ teaspoons vanilla extract
4 large eggs
1¾ Cups flour
½ Cup cocoa
1½ teaspoons baking powder
½ teaspoon salt

Pioneer Powdered sugar for dusting the tops of the cookies

To prepare fudge filling, line an 8x8in square pan with parchment paper. Combine sweetened condensed milk and chocolate chips in a microwave safe dish. Microwave for 1 minute. Stir until smooth. Stir in vanilla extract. Pour mixture into the prepared pan and place in freezer until cooled and set before mixing up the cookie base.

To prepare cookie base, in a large mixer bowl beat cream cheese and butter until smooth. Beat in sugar and vanilla. Beat in eggs one at a time. Combine flour, cocoa, baking powder and salt. Mix combined dry ingredients into cream cheese mixture until smooth.

Preheat oven to 350°F. Remove fudge filling from the freezer and cut into approximately 1 inch squares*. For each cookie place a spoonful of cookie base on a parchment lined cookie sheet. Place a 1-inch piece of fudge in the center of the dough and top with another spoonful of cookie dough sealing the piece of fudge inside. Continue constructing cookies 2 inches apart on baking sheet. Bake in 350°F preheated oven for 12-15 minutes until cookies are done. When done they will be set and no longer shiny on top. Let rest on pan for 5 minutes before moving to a cooling rack. Sprinkle tops of cookies with Pioneer powdered sugar. A stencil can be used with the Pioneer powdered sugar for a decorative effect. Cool completely and store cookies in the refrigerator.

*Any leftover fudge can be served separately. Makes about 4 dozen cookies.

Mary Yelland - North Branch, MI



Cookies

Peppermint Surprise Chocolate Cookies

Ingredients:

2½ Cups flour
1 teaspoon baking soda
½ teaspoon sea salt
¾ Cup Dutch processed cocoa

1 Cup Unsalted butter at room temp
1 Cup Pioneer granulated sugar
1 Cup Pioneer light brown sugar
2 extra large eggs, room temp
1 tsp vanilla
½ teaspoon peppermint extract
1 Cup semi-sweet chocolate chips
1 Cup peppermint crunch pieces

-Preheat oven to 350°. Line cookie sheet with parchment paper. Set aside.

-In medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside.

-Cream together: butter and sugars until smooth. Add in eggs, one at a time. Then add vanilla and peppermint extracts. Mix until just combined.

-Gradually add flour mixture and beat until just combined. Mix in chocolate chips and peppermint crunch pieces.

-Scoop the dough into rounded tablespoons and lightly dip the tops of the cookies into peppermint crunch pieces.

-Place the cookie balls on baking sheet, about 2 inches apart. Bake for 10 minutes, or until cookies are set, but still soft in the center. Don't overbake.

-Remove from oven and let sit on baking sheet for 3 minutes then move to cooling rack and cool completely.

ENJOY !!!

Linda Schmidt – Kawkawlin, MI



Cookies

Triple Chocolate Cherry-Nut Cookies

Ingredients:

- ¾ Cup of softened unsalted butter (1½ sticks)
- ¾ Cup of Pioneer Light Brown Sugar, packed
- ¼ Cup of Pioneer Granulated Sugar
- 2 Large eggs
- 2 teaspoons of vanilla extract
- 1-package Instant Chocolate Pudding mix (3.7 – 3.9 oz size)
- ¼ Cup Black unsweetened cocoa powder
- 2 Cups All-Purpose Flour
- 1 teaspoon of baking soda
- 1 Cup semi-sweet chocolate chips
- ½ Cup Toffee Bits
- ½ Cup of chopped roasted Macadamia nuts
- 1½ Cups of Dried Cherries
- ½ teaspoon of Almond Extract

Prepare:

- Put the dried cherries in a bowl and cover with cool water for 20 minutes – drain. Add the cherries back into the bowl and cover with water and Almond Extract for an additional 20 minutes – drain well.
- Combine softened butter, sugars, eggs and vanilla – mix until creamed and well combined. Scrape sides of the bowl and add the pudding mix, cocoa and mix well until just combined. Scrape the side of the bowl and add flour, baking soda and mix until combined. Scrape side of the bowl and add chocolate chips, toffee bits, nuts and drained cherries, mix until combined.
- Using a large cookie scoop, form 15-18 balls of dough in equal size. Place on a tray covered with plastic wrap and chill for 1 – 2 hours.
- Preheat oven 350°. Line your baking sheets with parchment paper or cooking spray. Place dough on baking sheets, spacing cookies at least 2-inches apart. Place 8-10 cookie dough scoops per pan. Bake for 12-15 minutes or until edges are set. Cookies will firm as they cool. Cool on the pan for 10 minutes before removing to cooling rack.

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Cookies

Chocolate Drizzle:

- $\frac{3}{4}$ to 1 Cup of dark chocolate chips or wafers. Microwave for 30 seconds. Stir and heat for an additional 30 seconds and stir. Use a pastry bag to drizzle the chocolate on the cookies or use a fork or spoon to drizzle it on. Not very much is needed to enhance the flavor of the cookie.

Carol Kammer – Macomb, MI



Cookies

Triple Chocolate Cookies and Cream Cookies

Ingredients:

- 1 Cup unsalted butter, softened
- 1 Cup Pioneer brown sugar
- ½ Cup Pioneer white sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 ounces semi-sweet chocolate melted and cooled
- 2 Tablespoons unsweetened cocoa powder
- ¼ teaspoon salt
- 1 teaspoon baking soda
- 2¼ Cups all-purpose flour
- 1 Cup milk chocolate chips
- 1 Cup semi-sweet chocolate chips
- 8-10 chocolate sandwich cookies (about 1½ cups)

Directions:

- Beat butter, sugar, vanilla and eggs until smooth
- Beat in the melted chocolate and cocoa powder
- Beat in salt, flour and baking soda until well blended
- Stir in all the chocolate chips and chocolate sandwich cookies
- Scoop onto prepared cookie sheets.
- Bake at 350° for about 8-9 minutes.
- Allow to cool completely and then remove from the cookie sheet.

Enjoy!

Sydney Merrihew – Frankenmuth, MI