

# Dessert Cooking Class Recipe List!

## Chocolate cake

### Ingredients:

- 1 cup self rising flour.
- 1 cup hot chocolate powder.
- 4 eggs
- $\frac{3}{4}$  cup oil.
- $\frac{1}{2}$  small carton Whipping cream.
- $\frac{3}{4}$  cup sugar.

### For Coating:

- 1 semi sweet Chocolate bar (broken into pieces).
- $\frac{1}{2}$  bottle Whipping cream.

### Directions:

- Preheat oven to 350°.
- Mix together all the ingredients in the pan.
- Bake in the oven for 40 minutes.
- Heat the rest of the Whipping cream in a small pot, and pour it on the chocolate. Mix it together until smooth.
- Pour the chocolate mixture on the hot cake.

## Brownies with a trick

### Ingredients:

- 2  $\frac{1}{2}$  semi sweet chocolate bars.
- 1  $\frac{1}{4}$  cup Butter.
- 1 cup sugar.
- 2 tsp vanilla extract.
- $\frac{1}{2}$  tsp salt.
- 4 eggs

- 1 cup all purpose flour.
- 2/3 cup walnuts or pecans.
- 1 cookies & cream chocolate bar.

For Coating:

- 2 white Chocolate bars (broken up).
- ½ bottle Whipping cream.

Directions:

- Preheat oven to 400°.
- Melt in a microwaves chocolate and butter. Mix in sugar, vanilla extract and salt.
- Add the eggs one at time. Mix until smooth mixture.
- Add flour and mix for about a minute until smooth. Add in the nuts and the cookies & cream bar.
- Pour into a pan and bake 20 minutes.
- In the meantime make a bath of cold water – fill with ice cubes and add cold water to the ice. Take out the pan from the oven and put in cold water. Be careful not to wet the brownies!
- Heat the rest of the Whipping cream in a small pot, and pour over the white chocolate. Mix it together until smooth.
- Pour the chocolate mixture on the brownies.

## **New York Cheese cake**

Cake bottom:

- 200 g crumbing butter cookies.
- 70 g melted butter.

Cheese stuffing:

- 750 g cheese cream.
- ¾ cup maple syrup.
- ¼ cup sugar.
- 1 tsp vanilla extract.
- 4 eggs.
- 1 cup coconut milk.
- ½ cup ground dry coconut.

Directions:

- **Preparing the bottom:** mix together the cookies with the melted butter, and tighten to the bottom of the pan. Keep in the freezer until the cheese stuffing is ready.
- Preheat oven to 320°.
- **Preparing the cheese stuffing:** Mix the cheese, sugar, maple and vanilla extract. Add the eggs one at time and mix well. Add the coconut milk and coconut ground and mix until smooth.
- Take out the pan from the freezer, wrap it from outside with aluminum foil in order to seal it, and pour in the cheese stuffing.
- Put the pan in a bigger pan with high sides. Pour hot water into the bigger pan. Bake for 75 minutes, until the cake is stable at its edges, and still wiggles at its center.
- Take out the cake from the oven, and let it cold in the larger pan with water. Put the cake in the fridge for 24 hours.

## Apple crumbles

Ingredients:

- 4 granny smith apples.
- Fruit juice.
- 4 tbsp. butter.
- ¼ cup all purpose flour.
- ½ cup brown sugar.
- ½ cup almonds.
- 2 tbsp orange juice.

Directions:

- Preheat oven to 350°.
- Slice the apples. Soak it with the fruit juice.
- Spread Pyrex with butter, and put the apples inside.
- Mix together with brief pulses butter, sugar, flour, almonds and orange juice in a food processor until it looks like crumbs.
- Spread the crumbs over the apples, and bake for 45 minutes.
- Serve it hot with vanilla ice cream.