

SEXY CHOCOLATE RECIPES FROM WILLY

EASY CHOCOLATE TRUFFLES

SERVES 20

10 MINS PREP

10 MINS COOK

120 MINS CHILL

140 MINS TOTAL

Ingredients:

1/2 cup chopped bittersweet or semi-sweet chocolate

1/2 tsp salt

1 can (14 ounce) sweetened condensed milk

1 tbsp vanilla extract

2 tbsp unsweetened cocoa powder

2 tsp espresso powder(optional)

3 tbsp salted butter, at room temperature

assorted sprinkles/chopped chocolate

How to make

1. In a medium sauce pan combine the sweetened condensed milk, chocolate chunks, cocoa powder, espresso powder (if using), and salt. Place over medium-high heat and bring to a gentle boil, stirring constantly. Reduce heat to medium-low and cook for 5-8 minutes, stirring constantly, until mixture is thick and starts to pull away from bottom and side of sauce pot.
2. Remove from the heat and stir in the butter and vanilla. Pour mixture into a bowl, cover, and chill for 1 1/2 hours or overnight.
3. Place the sprinkles/chocolate in a shallow bowl. Rub a small amount of softened butter over your hands and scoop out rounded teaspoons of the chocolate mix. Roll into balls in the sprinkles or chocolate. Place on a baking sheet lined with parchment paper.

4. Store in the refrigerator for up to 1 week.

EMERGENCY CHOCOLATE CAKE

Serves 2.

Ingredients:

100g (4 oz) dark (semisweet) chocolate
50g (2 oz) unsalted butter, plus some for preparing the dishes
2 eggs
2 tablespoons light muscovado (or brown) sugar
2 tablespoons flour
½ teaspoon vanilla extract
pinch of salt

To Make:

1. Set your oven to 200°C (400°F). Grease 2 small ovenproof dishes or ramekins with butter and place them on a baking tray.
2. Chop the chocolate if necessary and place in a microwaveable dish. Add the butter and microwave in 30-second bursts until melted. In my microwave, it takes 2 minutes on medium power. Remove, stir together and allow to cool a little (to avoid making chocolate scrambled eggs).
3. In a medium bowl, beat the eggs and sugar together with the salt and vanilla until very well combined. You could use a handheld mixer, though I prefer to do it by hand with a balloon whisk because it's quieter and more pleasant.
4. Stir in the slightly cooled chocolate, then mix in the flour until just combined. Don't over-beat.
5. Divide the mixture between the dishes and cook for 12 minutes. Check that the top is just beginning to crack and remove from the oven. Let them sit for 5 minutes before serving, turning them out onto a plate if you want to.

While these are perfectly delicious just the way they are, you could serve them with cream, vanilla ice cream or a dusting of icing sugar to suit your mood.

CHOCOLATE BARK

- Prep Time: 15 minutes
- Cook Time: 5 minutes
- Total Time: 20 minutes (plus 15 minutes cool time)
- Yield: 25 pieces

Ingredients

2 ounces quality chocolate chips or chopped chocolate (I like bittersweet/about 60% cacao content)

$\frac{3}{4}$ cup raw nuts or seeds (choose from almonds, pecans, hazelnuts, pistachios and/or pepitas)

$\frac{1}{4}$ cup dried cranberries or other dried fruit (dried cherries, apricots and/or candied ginger—chopped if large)

About $\frac{1}{2}$ teaspoon flaky sea salt, optional

To make:

1. If you have time, toast the nuts/seeds: Preheat the oven to 350 degrees Fahrenheit. Toast the nuts/seeds on a rimmed [baking sheet](#) until fragrant and turning lightly golden on the edges, about 6 to 9 minutes. Transfer the nuts to a cutting board and roughly chop them.
2. In the meantime, melt the chocolate in a microwave-safe bowl in 30-second increments, stirring after each one. Don't overdo it. The chocolate is done when it's about 90% melted—keep stirring off the heat and the pieces should completely dissolve. (Alternately, you can melt it in a heat-proof bowl set over a saucepan of gently simmering water.)
3. Cover a large, rimmed baking sheet with parchment paper. Use a silicone or rubber spatula to spread chocolate evenly over the center area of the baking sheet—aim for about $\frac{1}{4}$ " thickness (it won't reach the edges).
4. Sprinkle the nuts evenly over the chocolate, followed by the dried fruit. If you're adding flaky salt, crush it between your fingers as you sprinkle it over the chocolate. Lightly use your palms to press the toppings into the chocolate.

5. If you're in a hurry, place the pan on a flat surface in the refrigerator to harden for about 15 minutes. If you're not, let the chocolate cool at room temperature for 2 to 4 hours, until completely hardened.
6. Once the chocolate is completely hardened, use your hands to break it into about 25 pieces. Serve immediately, or cover and store at room temperature for up to 1 week.

CHOCOLATE CRESCENTS

Prep Time3 minutes

Cook Time10 minutes

Total Time13 minutes

Servings8 servings

Ingredients:

- 8 ounces refrigerated crescent rolls 8 crescents
- 1 teaspoon ground cinnamon
- 1 tablespoon granulated sugar
- 1/2 cup mini chocolate chips
- powdered sugar optional

To make:

1. Preheat oven to 375°F.
2. Line a baking sheet with parchment paper.
3. Gently open the can and unroll the crescents. Gently separate the crescent rolls.
4. Combine sugar and cinnamon in a small bowl.
5. Sprinkle about a half a teaspoon of the cinnamon-sugar mixture on top of each crescent.
6. Sprinkle 1 tablespoon of mini chocolate chips on top and gently press into the crescent roll.
7. Roll up the crescent roll and pinch the seam closed.
8. Bake for 10 to 12 minutes or until golden brown.
9. Sprinkle with powdered sugar if desired.

CHOCOLATE PRALINES

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Servings: 24

Ingredients:

- 1 1/2 cups pecan halves
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup heavy cream
- 3 tbsp unsweetened cocoa powder
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- Pinch of salt

To make:

1. Heat a dry skillet over medium heat. Add the pecans and toast for about 3-5 minutes until fragrant, stirring occasionally. Set aside.
2. In a medium saucepan, combine the granulated sugar, brown sugar, heavy cream, and cocoa powder. Cook over medium heat, stirring constantly, until the mixture reaches 240°F (soft-ball stage) on a [candy thermometer](#), about 5-7 minutes.
3. Remove the saucepan from heat and stir in the butter, toasted pecans, vanilla extract, and a pinch of salt. Mix until the pecans are evenly coated.
4. Shape the pralines: Drop spoonfuls of the mixture onto a parchment-lined baking sheet, leaving space between each praline. Allow the pralines to cool and set fully (about 15-20 minutes).
5. Serve or store: Once cooled, enjoy immediately or store in an air tight container.

MILLIONAIRE FUDGE

Prep Time 15minutes

Cook Time10 minutes

Additional Time 3 hours

Servings [25](#) pieces

Ingredients:

- 13 ounces marshmallow cream
- 12 ounces German sweet chocolate
- 12 ounces semi-sweet chocolate chips
- 2 cups chopped walnuts
- 2 Tablespoons butter
- 4-1/2 cups sugar
- 12 ounces evaporated milk

To Make:

1. Line a 9-inch by 13-inch pan with parchment paper.
2. Add the marshmallow creme, German sweet chocolate, chocolate chips, and walnuts to a large heat-safe bowl. Set it aside.
3. In a large, heavy saucepan, melt the butter on medium heat.
4. Pour the evaporated milk and sugar into the pan and mix until combined.
5. Cook on medium-high. Bring to a boil and boil for six minutes, stirring often.
6. After six minutes, pour the boiling syrup over the chocolate mixture and mix until combined.
7. Pour fudge into the pan and sprinkle a handful of walnuts on top.
8. Allow the fudge to set up for two to three hours at room temperature or one to two hours in the refrigerator.
9. Once it sets up you can lift fudge out with the parchment paper.

SUPER EASY CHOCOLATE MOUSSE (AKA, MR. CAT'S FAVORITE)

Mr. Cat does not like traditional desserts all that much, however, this is his favorite thing for me to make. Honestly, it's just pudding and Cool Whip, but he loves it. Here you go.

Prep Time: 15 minutes

Cooling Time: 1 hour, at least

Serves: 6-8 unless you live with Mr. Cat, then it serves him & you get to lick the spoon when you make it.

Ingredients:

- One 8 oz. tub of Cool Whip or other whipped topping
- One box, 3.9 oz. pudding mix: Chocolate or Chocolate Fudge (Mr. Cat likes the fudge)
- 1 cup cold milk

To Make:

1. **Whisk the Base:** Pour your cold milk into a medium bowl, add the dry pudding mix, and whisk vigorously for **2 minutes** until smooth and starting to thicken.
2. **Let it Set:** Let the pudding stand on the counter or in the fridge for **5 minutes** to firmly set up before adding the whipped topping.
3. **Fold, Don't Stir:** Use a rubber spatula to gently blend the Cool Whip into the pudding. Turn the mixture over itself rather than stirring fast so you do not deflate the trapped air bubbles.
4. **Chill:** Spoon the mixture into your dessert dishes and refrigerate for **at least 1 hour** before serving so it gets perfectly cold and set.

Can be served in small cupcake papers, small bowls, or used as a layer between crushed Oreo cookies.

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