

DARK DESSERTS



**12 Recipes for the
Hopeless Chocoholic**

**By
Leili Ansari**

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Yin and Yolk

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Table of Contents

Introduction

Intense European Hot Chocolate Mix

Pistachio Dark Chocolate Truffles

White Chocolate Macadamia Brownie Cookies

Best Chocolate Fudge Brownie Cookies

Sinner's Brownies {Boozy Raspberry Fudge}

Flourless Dark Chocolate Brownies

Triple Fudge Peanut Butter Brownies

Skillet Chocolate Espresso Banana Bread

Flourless "Death by Chocolate" Cake

Bittersweet Chocolate "Chantilly" Mousse

Vegan Hot Fudge Sauce

The Ultimate Hot Fudge Sauce

About the author

EVERYONE LOVES CHOCOLATE.

That's a fact.

But only few experience the struggle of true chocoholism. I have been building an arsenal of intensely dark chocolate recipes for the past two years, made especially for the hopeless chocholics like you and me.

These recipes first appeared on Yin and Yolk. Each recipe now features a short summary and a few tips to guide you through your journey on the road to self-acceptance.

Welcome to the dark side.

xo Leili Ansari



This is the hot chocolate to end all hot chocolates. Technically a ganache, this hot chocolate drink is made by first making a chocolate mix using unsweetened and bittersweet chocolate, with just a little sugar. Because you make your own cup from this mix, you have full control over how thick or thin you want your hot chocolate to be - the recipe below makes for a thick, velvety cup of cocoa.

(Also, jars of this cocoa mix make great gifts for the winter months. Just sayin'.)

Intense European Hot Chocolate Mix

Makes about 2 3/4 cups of mix

3 ounces unsweetened chocolate, roughly chopped
9 ounces bittersweet chocolate, roughly chopped
1/2 cup + 2 tablespoons granulated sugar
dash of salt

To prepare one giant serving:

1 cup mix
1 1/4 cup milk (plus more to taste) - can also use a few tablespoons of heavy cream
1 teaspoon vanilla extract (optional)

For the mix:

In a food processor or blender, process both chocolates with the sugar and salt until it becomes almost powdered - some larger bits of chocolate are okay. Store in an airtight container in a cool, dry place.

To prepare:

Over medium heat, scald milk/heavy cream in a medium saucepan. Remove from heat and quickly whisk in the hot chocolate mix. When it's completely melted and homogenous, return to a low heat for 2-4 minutes, whisking constantly until slightly thickened. Remove from heat, add vanilla, and extra milk if you want a lighter drink. Serve with a generous portion of sweetened whipped cream.



Did someone say gifts? These little balls of heaven are perfect for showing someone that you care. They're also perfect for stuffing in your own face. I have been making truffles for Christmas for the past six years, and this is the only recipe that consistently delivers. No one ever complains about their monstrous size or their extraordinarily high chocolate content.

TIP: You can use this recipe to make truffles of different flavors. Add almond extract and roll them in chopped almonds, or add Kahlua and roll them in a cocoa powder/espresso powder mixture. The sky's the limit.

Pistachio Dark Chocolate Truffles

makes 18 large or 36 small truffles

8 oz semisweet chocolate (I use Callebaut)
1/2 cup heavy cream
1/4 tbsp unsalted butter
4 cups salted pistachios, chopped fine

Chop chocolate into small chunks that will melt easily and set it aside in a small heat-proof bowl. Scald the heavy cream in a small saucepan, just until it foams up around the sides. Pour the hot cream over the chocolate and wait for it to melt for about 30 seconds before stirring it until it's smooth.

Cover your ganache and stick it in the fridge until set, about 30 minutes to an hour. If you want it to cool quickly, transfer it to a wide flat bowl, plate, or sheet pan. You can also freeze it to speed up the process, but don't let it get too hard or it will be difficult to scoop out.

Get a plate with your topping ready.

When the ganache is set, use a small spoon or scoop to form little balls, then roll them in your hands. If you're anti-mess, wear gloves. Immediately roll these balls in the topping. Serve right away, or keep them in the fridge for a week, or the freezer for a few months. If freezing, let them sit at room temperature for half an hour before serving.



Ever wondered why chocolate cookies can't taste more...chocolatey? (Sorry Mrs. Fields, but that's not real chocolate.) These babies are the ultimate flourless chocolate cookie. Without flour, the deep chocolate flavor is allowed center stage - and your taste buds will be their biggest fan.

TIP: Omit the nuts and let the cookies cool over night for a softer cookie that's perfect for making ice cream sandwiches. You're welcome.

Flourless White Chocolate Macadamia Brownie Cookies

Makes 18 large cookies

12 ounces bittersweet chocolate (at least 70%)
4 ounces unsalted butter
4 large eggs, at room temperature
2/3 cups brown sugar
1/2 cup granulated sugar
1 teaspoon vanilla extract
1/4 cup cocoa powder
1 teaspoon espresso
1 teaspoon baking soda
1/2 teaspoon salt
12 ounces white chocolate, chopped
1 1/2 cups macadamia nuts

Preheat the oven to 350° F. Prepare two sheet pans with parchment paper. Toast the macadamia nuts on an unlined pan for 7-9 minutes, until lightly browned and aromatic. Let them cool then give them a rough chop.

Melt the 12 ounces of bittersweet chocolate with the butter, either in the microwave in short increments of time or in the bowl of a double boiler. Whisk until smooth and set

aside to come to room temperature. In a small bowl, mix the cocoa powder, espresso, baking soda and salt. Set aside.

In the bowl of an electric stand mixer fitted with the whip attachment, whip the eggs on medium speed until slightly frothy. Slowly add the granulated sugar, about a tablespoon at a time, then slowly add the brown sugar, continuing to mix on medium speed. Beat for a few minutes after adding all the sugar, until the eggs are pale, thick, and they ribbon.

Lower the speed and slowly drizzle in the melted chocolate. When it's all been added, increase the speed to high for a few seconds to make sure it's all incorporated. Turn off the mixer, add the cocoa powder, and begin mixing on low to make sure the cocoa doesn't fly up at you. Slowly increase the speed - it will get very thick at this point. When the cocoa is fully mixed in, dump in all the white chocolate and macadamia nuts, and mix on medium speed for just a few seconds to combine. The cookie dough will be thick and chunky.

Chill the dough for at least 30 minutes - this is essential, otherwise the cookies will be too delicate once baked. Scoop the chilled dough onto the prepared sheet pans and bake for 9-12 minutes, until puffy, shiny, and just set in the center. Let cool on a wire rack.

Like brownies, these cookies can be stored in an airtight container at room temperature but are equally delicious when refrigerated or even frozen. After a day or two they begin to absorb moisture and get much softer - perfect for crumbling into your favorite ice cream sundae.



While the macadamia white chocolate cookies are hard to beat, these cookies are even *more* brownie like in texture, with no extra mix-ins to distract you from your intense chocolate experience. Cookies have never been brownie-er — each chewy bite will remind you that dreams really do come true.

Best Chocolate Fudge Brownie Cookies

Yields 20 large cookies

7 ounces (14 tablespoons; 1 3/4 sticks) unsalted butter
6 ounces unsweetened chocolate, chopped
1 3/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon instant espresso powder
4 eggs
2 teaspoons vanilla extract
2 1/3 cups granulated sugar
6 ounces semi-sweet chocolate chunks/chips

Melt the butter and unsweetened chocolate together in a large bowl, either in a double boiler or in the microwave. Whisk to combine, then set aside to cool slightly.

Combine the flour, cocoa powder, salt, baking soda, baking powder, and espresso powder in a medium bowl. Sift it if your cocoa powder is clumpy. Whisk it together and set it aside for later.

Add eggs one at a time to the cooled melted chocolate mixture, whisking thoroughly. Then add the vanilla extract and whisk in the granulated sugar.

Fold in all of the flour mixture until only a few flour-y streaks remain, then fold in the semi-sweet chocolate chunks. When all combined evenly, cover the bowl with plastic wrap and chill for at least 20 minutes in the freezer or 45 minutes in the fridge.

Scoop out spoonfuls of the chilled dough onto a sheet pan lined with parchment paper. Chill the scooped dough again for another 20 minutes in the freezer, or 45 in the fridge.

Preheat oven to 350°F and bake cookies for 11-13 minutes, or until no longer puddle-y in the middle. Allow to cool for a few minutes before transferring to a wire rack to cool completely. (They will be delicate when warm.)

Enjoy with a large glass of milk or a scoop of vanilla ice cream.



There are no words to describe the level of devilish these brownies reach. With booze, raspberry jam, and more chocolate than even a chocoholic could eat, each pan will keep you and your significant other feeling saucy all through February. And single gals: if you have these brownies, you won't need a partner.

Sinner's Brownies {Boozy Raspberry Fudge}

Yields one 8×8" pan; 16 thick brownies

8 ounces (2 sticks) unsalted butter

6 ounces unsweetened chocolate, chopped

1 3/4 cups granulated sugar

4 eggs

1 teaspoon vanilla extract

1/4 cup raspberry liqueur

5 ounces dark chocolate, chopped (about 1 1/4 cup of chunks) - I used 60%

1/2 cup flour

1/2 teaspoon salt

4-6 tablespoons raspberry jam

Preheat the oven to 350°F. Line an 8×8" pan with parchment paper and butter it generously.

Melt the unsweetened chocolate and butter together, either in a double boiler or in the microwave in 30 second increments. Whisk in the sugar, eggs, vanilla extract, and raspberry liqueur, mixing until combined after each addition. Switch to a spatula and gently fold in the flour and salt, followed by 1 cup of the chopped dark chocolate.

Pour batter into prepared pan and spread evenly into all the corners. Drizzle the brownies with 4 tablespoons of raspberry jam, then use a knife to gently swirl it into the batter. Sprinkle the remaining 1/4 cup of chopped dark chocolate on top, then

bake for 30-45 minutes, until a toothpick comes out with some wet crumbs on it. (Don't over bake them or you'll end up with cakey brownies. Oh, the horror.)

Drizzle more raspberry jam on top, if desired. Let cool on a wire rack for at least 10 minutes - if you have any self-control.



I know you're not supposed to pick a favorite child, but of all the recipes I have created, this is truly my favorite brownie recipe. Everything about them is just right, from the three different forms of chocolate and the light-handed swirls of peanut butter to the sprinkling of coarse sea salt on top. These brownies are soft and fudgy straight out of the oven, making them the perfect accompaniment to a bowl of vanilla ice cream.

Triple Fudge Peanut Butter Brownies

Yields one 9x13" pan

1 3/4 cups all-purpose flour
3/4 tsp salt
12 Tbsp (6 oz) butter
1/4 cup peanut butter
1/3 cup cocoa powder (I used Valrhona)
1/2 cup heavy cream
1 tsp espresso powder or instant coffee
2 oz unsweetened chocolate, chopped
2 eggs
2 egg yolks
2 tsp vanilla extract
2 1/2 cups granulated sugar
6 oz semisweet chocolate chunks (or roughly chopped)

1/4 cup peanut butter
1/4 tsp coarse sea salt

Preheat oven to 350°F and line a 9"x13" baking pan with parchment paper, or butter it up. Measure out your flour and salt in a small bowl and set aside. In either a small saucepan or the microwave, melt the butter. Remove from heat and immediately whisk in the 1/4 cup peanut butter until homogenous. Whisk in the cocoa powder, then set aside.

In a small saucepan (the same buttery saucepan will work fine), heat the cream and espresso powder until it bubbles at the edges. Remove from heat and throw in the unsweetened chocolate. Swirl the cream around it for about 30 seconds to let it melt, then whisk it together. (If it still won't all melt, return it to a verrrry low heat, whisking constantly until it's totally smooth). Transfer this ganache to a large mixing bowl.

Add the cocoa powder-peanut butter-butter mixture to the ganache and whisk until all combined. Add the eggs and yolks, one at a time, then toss in the vanilla. The batter might start losing its smooth look, but have faith.

Whisk in all the sugar, then slowly fold in the flour. When there are still a few streaks of flour in the batter, fold in the semisweet chocolate chunks. Try not to eat all the brownie batter.

Pour the batter into the prepared pan, gently spreading it evenly to all the edges. Use a fork or spoon to dollop the remaining 1/4 cup of peanut butter haphazardly across the pan, then go back and use a swirling motion to spread the peanut butter across the entire surface. Sprinkle with coarse sea salt, then pop it in the oven for 30-40 minutes. When the top is slightly cracked and a toothpick comes out with only a few moist crumbs, they're done. (For all brownies, a good rule of thumb is to take them out earlier rather than later if you're uncertain - the worst thing you can do is over-bake them).

Let them cool for about an hour if you'd like them to be easier to slice. But who are we kidding.



Just like the Flourless Macadamia White Chocolate Brownie Cookies, the lack of flour in these simple yet exquisite brownies is what affords them the freedom to be so sinfully dark. This recipe uses cocoa powder instead of flour for even more oomph. Gluten is not the devil, but not eating gluten isn't so bad either.

TIP: They will be too delicate to cut when they just come out of the oven, so wait until they are completely cool. Unless you don't care what they look like. Then go for it, you rebel you.

Flourless Bittersweet Brownies

Yields one 9x13" pan

2 sticks (8 oz) unsalted butter

4 oz (1 cup) unsweetened chocolate

2 oz (1/2 cup) bittersweet chocolate

4 eggs, at room temperature

2 cups granulated sugar

2 tsp vanilla extract

2 tsp Kahlua or liqueur of your choice (optional)

1 cup cocoa powder (measured loosely, as you would flour - both dutch and non-dutch processed work)

1/2 tsp salt

Preheat the oven to 350°F, and line a 9×13" pan with parchment paper (or butter it up really well).

Roughly chop all the chocolate and the butter and toss them together into a medium sized bowl. Melt them completely - I use the microwave for 1-2 minutes, stirring after every 30 seconds, or you could use a double boiler - and stir until totally homogenous. Resist the urge to drink it, and let it cool to room temperature.

Crack your eggs into the bowl of an electric mixer and, using the whisk attachment, beat them on high. After a few seconds, slowly add all of the sugar. Continue whipping on high for 5-10 minutes, or until at least double their original volume. They should be light, thick, and make ribbons when you lift up your whisk.

Lower the speed and pour in the vanilla extract and Kahlua (or liqueur of your choice) and mix until combined. On the lowest speed, pour in the cooled chocolate/butter mixture slowly. Increase the speed to medium for just long enough to fully incorporate the chocolate, but don't overdo it – you don't want to deflate the eggs.

Turn off the mixer and add the cocoa powder and salt. Starting on low so your cocoa doesn't fly up at you, beat the batter until the cocoa powder is slightly moistened then increase the speed and beat until it's all combined and smooth. The batter will be thick. Pour the batter into the prepared pan and spread it evenly to the sides and corners – it won't even out that much in the oven, so you have to make sure to spread it as evenly as you want it to be.

Bake for 20-30 minutes, or until the top has formed a thinly cracked crust and a toothpick comes out with wet crumbs sticking to it. Don't over bake them.

Let them cool for 10 minutes on a rack, then refrigerate until completely cooled. They have to cool to firm up and be chewy, otherwise they are very delicate. Cut and serve with a tall glass of milk, and a sprinkling of coarse sea salt on top if you're feelin' fancy. They can be kept for a few days in an airtight container at room temperature, a week in the fridge, or a month in the freezer.



When I worked at a bakery, the owner's favorite snack was one of the end slices of banana bread we would discard onto the staff tray. As a total banana addict myself, I don't blame her. You may think banana bread is the quintessential domestic housewife snack, but when it's a boozy chocolate espresso banana bread, you would be mistaken. This one is for the revolutionaries and the path-forgers; for those who want nothing more than to dump a ton of chocolate into everyone's favorite baked good and watch as people gasp and stutter.

Skillet Chocolate-Swirled Espresso

Banana Bread

Yields one 9" skillet

1/2 cup semi-sweet chocolate
5 bananas (2 1/3 cup mashed)
1/2 cup (4 ounces) unsalted butter, melted
1 cup light brown sugar
2 eggs
1 teaspoon vanilla extract
1/3 cup buttermilk
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 tablespoon espresso powder
1/2 teaspoon salt
2 tablespoons Kahlua (optional)

Preheat the oven to 350°F and generously butter a 9" cast iron pan. Melt the chocolate either in a double boiler or the microwave in short increments, then set aside to cool to room temperature.

If your bananas aren't at the brown and speckled stage yet, pop em' in the oven for 20-30 minutes, or until browned and soft. Let cool a little before mashing them so you don't burn yourself. To mash them, I sliced each banana lengthwise and let the peel just slide right off.

In a small bowl, combine the flour, salt, baking soda, baking powder, and espresso powder. Set aside.

In a large bowl, whisk the brown sugar into the melted butter, followed by the eggs, vanilla extract, and buttermilk. Add the mashed bananas, then use a spatula to gently fold in the dry ingredients. Take about 1/2 cup of the batter and add it to the melted and cooled chocolate. Stir in the Kahlua and mix until homogenous.

Pour half the batter into the prepared pan, then alternate between plopping spoonfuls of the chocolate batter and the plain batter into the pan. Take a butter knife and gently make a few circular motions through the batter to make a marbled pattern. You only really need to do one spiral motion through the whole pan.

Bake for 35-40 minutes, or until a knife inserted into the center comes out clean. For best flavor, let cool completely before slicing. Or you could just go for it immediately with a smear of butter and maybe some nutella. You do you.



If this cake doesn't satisfy your deepest dessert desires, you are not of this earth. Unlike other flourless chocolate cakes which are whipped and almost souffle like, this cake is super simple to make, very dense, and luxuriously smooth. I bake it every year for family birthdays and it has never gotten old. The first word out of your mouth after your first bite will either be "WOW" or "mmmmmmmmmmmm". And that, my friends, is a promise.

Flourless "Death by Chocolate" Cake

Serves 18

19 oz bittersweet chocolate (I used Callebaut 70%)

1/2 cup water

3/4 cup sugar

1/4 tsp salt

6 eggs, at room temperature

1 cup (8 oz) butter, softened

Preheat your oven to 300°F and line one 9 inch cake pan with butter. Get a larger pan ready by the oven that the cake pan can fit into – the cake will be baked in a water bath, so the pan should be able to hold enough water to go halfway up the side of the cake pan.

Dump the sugar, salt, and water into a small saucepan and heat on low, stirring occasionally, until the sugar is dissolved and the water is clear – about 3-5 minutes. Don't allow it to boil. Remove from heat and set aside to cool.

Cut the softened butter into roughly 20 small pieces. Chop your chocolate into even pieces. In a double boiler (I used my mixer bowl over a pot of water) or the microwave, melt the chocolate – slow and low is the way to go. Stir it occasionally. When it's melted, pour the chocolate into a mixer bowl fitted with the paddle attachment. On low speed, add one piece of butter at a time until all incorporated. This will take 5-10 minutes – don't rush it. When all the butter is in, slowly pour in the

sugar water and mix just until combined, making sure not to over-mix it. Add the eggs, one at a time, on low speed until just combined. The batter should be silky smooth and slightly thick.

Pour the batter into the prepared cake pan, place the cake pan in the other pan you have ready and fill the outside pan with water until it comes halfway up the side of the cake, then pop it in the oven. This process is more easily achieved if the pan is already on the oven rack when you fill it with water.

Bake for 40-50 minutes, until set. The cake will still look shiny and wet, but it is done if it doesn't jiggle and the edges look semi-dry.

Let cool on a wire rack until room temperature, then wrap it up and refrigerate it over night. To de-pan it the next day, fill a larger pan with boiling water then place the cake pan into the water for 30 seconds. This softens the cake, making it easier to remove from the pan. Flip it out onto your serving plate. Sprinkle it with cocoa and serve it with homemade chantilly cream.



This “mousse” earns its place as one of the purist forms of chocolate in the history of chocolate. Why? It’s made with just chocolate and water. That may sound less-than-appetizing, but trust the science - adding water to melted chocolate and whipping air into it creates the same effect that happens when whipping cream. In this case, the fat that gets air whipped into it comes from the chocolate itself. This is as close to magic as you’ll ever get.

Bittersweet Chocolate ‘Chantilly’ Mousse

Adapted from Hervé This
Yields 8 small servings

8 ounces high-quality dark chocolate (60% or higher)

3/4 cups water

1 1/2 tablespoons Grand Marnier (optional)

Fill a large bowl with ice water and set aside.

In a small saucepan, heat the water, Grand Marnier, and chocolate on low heat, whisking gently and often until the chocolate is melted and the mixture is homogenous.

Pour into a medium bowl, place it into the large bowl with ice water, and quickly whisk the chocolate mixture until slightly thickened. You’re looking for the consistency of a thick pudding; you should only just be able to see the marks of the whisk’s tines in the mousse. If you over-whip it and it gets too stiff (which can happen quickly as it cools) then simply re-melt the mixture and try again.

Divide the loose mousse into individual servings, and let set for at least an hour either at room temperature or in the fridge. If you refrigerate them, remove them from the fridge at least 30 minutes before serving.



This one is for vegans and non-vegans alike. I'm not a fan of coconut's flavor, so I used the cream from coconut milk to make this sauce, leaving the strong coconutty water behind. Because I use unsweetened chocolate and the sugar is kept to a minimum, this is probably the only vegan chocolate sauce that will have non-vegans begging for more.

Hot Fudge Sauce {Vegan}

Serves 4-6

2 oz unsweetened chocolate

6 Tablespoons corn syrup, or other invert sugar

4 Tablespoons granulated sugar

1 teaspoon vanilla extract

3/4 cup coconut cream (from a can of coconut milk, separated)

On very low heat, melt all ingredients except the coconut cream until combined, stirring constantly. Once combined, add the coconut cream and stir until just mixed in (don't over stir). If it still looks too runny, continue to heat on low for a few minutes, stirring sparingly. Remove from heat and store in an airtight container in the fridge. It will get thick when chilled, but gently stirring will thin it out so you can pour it. Heat gently in the microwave for 10 seconds at a time to serve as a warm ice cream topping.



This recipe took me over four years to develop. I tweaked every variable until I got just the right consistency: runny when hot, and wonderfully thick when poured onto cold ice cream. It is never gummy, and never too sweet. If it was socially acceptable, I would bathe in this stuff. It really is that good.

TIP: Don't sub out the unsweetened chocolate - it's essential for the consistency and depth of flavor.

The Ultimate Hot Fudge Sauce

Makes 5 cups

14 Tbsp (7 oz) unsalted butter, cut into pieces
1 cup (4 1/2 oz) cocoa
1 3/4 cups (13 oz) milk
3/4 cups heavy cream
2 1/2 cups (20 oz) granulated sugar
3/4 cups (6 oz) unsweetened chocolate, broken into chunks
tiny squeeze of corn syrup - no more than 1/4 tsp

Dump everything into a heavy bottomed pot and turn the heat on medium, whisking constantly until everything is melted and combined. Lower the heat and, continuing to whisk occasionally, bring to a low simmer - tiny bubbles will appear on the surface of the fudge and a slight steam will rise off of it.

Raise the heat back up to medium and bring it to a gentle boil. It should look like lava glugging. Whisk constantly while allowing it to boil like this for at least 5 full minutes. When it's done, it will look dark, smooth, and just slightly thicker than when it was first melted down. Remove from heat and use immediately.

Pour the rest into jars and immediately refrigerate. Be careful when reheating as the fudge burns easily...and that would be a damn shame.

About the Author

Leili Ansari is a full-time blogger at [Yin and Yolk](#), the food and culture blog that contains all these recipes and more. After struggling with chocoholism for most of her life, she finally embraced her condition and has spent the last five years helping others do the same. She creates decadent recipes and shares them with readers from around the world to help eliminate the stigma.

In addition to her love of chocolate, she also enjoys eating savory foods, recipes for which you can also find on her blog. When she's not playing in the kitchen, you can find her running, writing, exploring new places to eat, and spending time with her family and her cat in their home just outside of Boston, Massachusetts.