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WITH A NEW KITCHEN

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Chocolate Raspberry Trifle

Custard:

1 tbsp. sugar
1 tbsp. cornstarch
1/8 tsp. salt
3 egg yolks
2 c. milk
1 c. (half of 11 1/2-oz. pkg) Nestlé Toll House milk chocolate morsels

Trifle:

1 c. heavy or whipping cream
1 tbsp. sugar
One 10 2/4-oz. frozen pound cake, thawed or sponge cake or angel food cake.
2 tbsp. crème de cacao
1/4 c. seedless raspberry jam
Raspberries and Nestlé cocoa, for garnish
*Use Viennese Glaze (recipe follows)
Preheat oven to 325°F. Grease and flour 10-in. fluted tube or angel food cake pan. Melt unsweetened chocolate baking bars. In small bowl, combine flour, baking soda and baking powder; set aside. In 2 c. measure, dissolve instant coffee in hot water; add cold water to measure 1 1/2 c. In large mixer bowl, beat granulated sugar, butter and vanilla extract until creamy. Beat in eggs, 1 at a time. Stir in melted chocolate. Add flour mixture alternately with coffee mixture. Pour into prepared pan. Bake 1 hr. or until

skewer inserted into center of cake comes out clean. Cool 30 min.; remove from pan. Cool completely. Drizzle with Viennese Glaze; sprinkle with confectioners's sugar.
Makes 12 servings.
Viennese Glaze
One 8-oz. pkg. (4 foil-wrapped bars) Nestlé semi-sweet chocolate baking bars
2/3 c. heavy or whipping cream
3 tbsp. confectioner's sugar
3/4 tsp. vanilla extract
In medium saucepan over very low heat, melt semi-sweet chocolate baking bars with heavy cream and confectioners' sugar, stirring until smooth. Stir in vanilla extract; cool to room temperature.
Makes about 1 2/3 c. glaze

of whipped cream. Repeat cake, liqueur, jam and custard layers once. Arrange cake strips on top of custard. Pipe or spoon remaining whipped cream between strips. Garnish with raspberries and sprinkle with cocoa.
Makes 8 to 10 servings

Bittersweet Chocolate Pound Cake

3 foil-wrapped bars (6-oz.) Nestlé unsweetened chocolate baking bars
2 c. all-purpose flour
1 tsp. baking soda
3/4 tsp. baking powder
2 tbsp. instant coffee
2 tbsp. hot water
2 tbsp. cold water
2 c. granulated sugar
1 c. (2 sticks) butter, softened
1 tsp. vanilla extract
3 eggs
*Use Viennese Glaze (recipe follows)
Confectioners' sugar, optional
Preheat oven to 325°F. Grease and flour 10-in. fluted tube or angel food cake pan. Melt unsweetened chocolate baking bars. In small bowl, combine flour, baking soda and baking powder; set aside. In 2 c. measure, dissolve instant coffee in hot water; add cold water to measure 1 1/2 c. In large mixer bowl, beat granulated sugar, butter and vanilla extract until creamy. Beat in eggs, 1 at a time. Stir in melted chocolate. Add flour mixture alternately with coffee mixture. Pour into prepared pan. Bake 1 hr. or until

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Chocolate Peanut Buddy Bars

1 c. peanut butter
6 tbsp. (3/4 stick) butter or margarine, softened

1 1/4 c. sugar
3 eggs
1 tsp vanilla extract
1 c. all-purpose flour
1/4 tsp. salt
One 11 1/5-oz. pkg. (2 c.) Nestlé Toll House milk chocolate morsels, divided
Preheat oven to 350°F. In large mixer bowl, beat peanut butter and butter until smooth, about 1 min. Add sugar, eggs, and vanilla extract; beat until creamy. Gradually beat in flour and salt. Stir in 1 c. milk chocolate morsels. Spread in ungreased 13x9-in. pan. Bake 25 to 30 min. until edges begin to brown. Immediately sprinkle remaining 1 c. milk chocolate morsels over top. Let stand 5 min. or until morsels become shiny and soft; spread evenly over top. When cool, refrigerate 5 to 10 min. to set chocolate. Cut into 1 1/2-in. squares.
Makes about 4 dozen.

September

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