

## Hot Chocolate Drink

*The Recipe Box*  
(Chocolate)

4 c. milk  
1/4 c. sugar  
1 cinnamon stick

2 oz. semi-sweet chocolate, softened  
whipped cream  
cocoa powder

In saucepan, combine milk and sugar. Add cinnamon stick and bring to boil. Remove cinnamon stick and discard. Pour milk mixture into blender. Add chocolate and blend until smooth and frothy. Serve topped with whipped cream and cocoa powder.

## Mississippi Mud Pie

*The Recipe Box*  
(Chocolate)

9 oz. chocolate wafers  
1/2 c. margarine, melted  
1/4 c. margarine  
1/4 c. whipping cream  
1 c. semi-sweet chocolate chips  
2 T. light corn syrup

1 c. confectioners' sugar  
1 t. vanilla  
1 pint coffee-flavored ice cream  
whipped topping  
sliced almonds  
chocolate shavings

In food processor, grind wafers until fine crumbs. Pour crumbs into bowl and stir in 1/2 c. margarine. Press mixture into pie dish and freeze until firm (about 10 minutes). In small pan combine 1/4 c. margarine, whipping cream, chocolate chips, corn syrup, and confectioners' sugar, and cook over low heat, stirring constantly. Once smooth, mix in vanilla and cool for 5 minutes. Pour half of chocolate sauce into pie crust. Spread ice cream evenly over sauce. Freeze for 20 minutes. Pour remaining sauce evenly over ice cream and top with whipped topping, almonds, and chocolate shavings.

## Easy Chocolate Croissants

*The Recipe Box*  
(Chocolate)

8 refrigerator crescent rolls	1 egg
4 1-oz. squares semi-sweet chocolate, divided in half	1 t. water raw sugar

Carefully stretch out each crescent roll. Place 1/2 oz. of chocolate on wider end of crescent roll. Wrap up chocolate in roll, shaping into crescent form. In small bowl, beat together egg and water. Brush mixture over croissants and sprinkle with raw sugar. Bake at 375° for 12 minutes.

## Chocolate Peanut Butter Fudge

*The Recipe Box*  
(Chocolate)

1-lb. box confectioners' sugar	12 oz. crunchy peanut butter
1/2 c. graham cracker crumbs	1/2 c. margarine
3/4 c. margarine, melted	12 oz. semi-sweet chocolate chips

Combine confectioners' sugar and crumbs. Stir 3/4 c. margarine into sugar/crumb mixture. Add peanut butter and mix thoroughly. Spread in ungreased 9" x13" pan. Melt together 1/2 c. margarine and chocolate chips. Pour over peanut butter mixture. Refrigerate until set. To prevent cracking, remove from refrigerator and let stand 15-20 minutes before cutting.

## Chocolate Pudding Cake

1 c. flour, sifted  
1/2 c. sugar  
2 t. baking powder  
1/2 t. salt  
1/2 c. milk  
2 T. unsalted butter

1 t. vanilla  
2 oz. semi-sweet chocolate, melted  
2 T. cocoa powder  
1/2 c. brown sugar  
1 1/2 c. boiling water  
whipped topping or ice cream (optional)

Combine flour, sugar, baking powder, and salt and set aside. Heat milk and butter in pan. Stir in vanilla and gradually add milk mixture to melted chocolate, whisking until well combined. Stir together chocolate mixture and flour mixture until just combined. Pour into ungreased 8" x 8" baking pan. Mix together cocoa powder and brown sugar and sprinkle on top of cake mixture. Pour hot water on top, but do not mix. Bake at 350° for 20-30 minutes. Serve with whipped topping or vanilla ice cream.