

Title:

Decadent Chocolate Dessert Recipes: A Celebration

Word Count:

438

Summary:

People now days have little time to cook decent meals for themselves and their family let alone find the time to make a dessert of any kind. There is however nothing better than enjoying a home-made dessert and what with the huge selection of dessert, especially chocolate dessert, recipes to choose from it is easier than you think.

Although a lot of them aren't too bad, we are not talking about boxed cake or cookie mixes here. Home-made chocolate dessert recipes will take ...

Keywords:

chocolate dessert recipes

Article Body:

People now days have little time to cook decent meals for themselves and their family let alone find the time to make a dessert of any kind. There is however nothing better than enjoying a home-made dessert and what with the huge selection of dessert, especially chocolate dessert, recipes to choose from it is easier than you think.

Although a lot of them aren't too bad, we are not talking about boxed cake or cookie mixes here. Home-made chocolate dessert recipes will take some time to prepare and a little more time to perfect but the effort will be well worth it. Just take a quick look at some ideas you may never have even thought of before.

- Apple Chocolate Chip Dessert Pizza
- Black & White Chocolate Tartlets
- Chocolate And Peanut Butter Blondies
- Black and White Chocolate-Dipped Strawberries
- Chocolate-Almond Ice Cream Roll
- Chocolate Fudge Squares with Mocha Glaze
- Chocolate Waffles With Coffee Syrup
- Chantico Chocolate Cake

There are hundreds of chocolate dessert recipes and they will have all your

taste buds begging for sweet release. It's a dieter's worst nightmare and once your appetite is satisfied your teeth will be left aching with mischievous pleasure.

You'll find chocolate recipes for every occasion, from simple, quick dessert recipes to elaborate treats that will have everyone eating out of the palm of your hand. Whether you're planning for your next dinner party or want a simple recipe the kids will enjoy, nothing says decadence like a chocolate dessert.

Working with Chocolate

Did you know different types of chocolate require different methods for cooking, and when melting chocolate it is best to use a metal spoon as wooden and plastic spoons retain moisture that will cause the chocolate to seize?

Many dessert recipes will require you to melt chocolate in a double boiler. This is really easy to set up. All you need is a glass bowl big enough to hold the chocolate and at the same time fit into the top of a sauce pan without touching the bottom. In the sauce pan you simply boil water and then place the bowl of chocolate pieces on the top of the pan, stirring constantly until the chocolate is smooth.

Fresh fruit can be a perfect and light ending to any meal. You can give it that little something extra and have melted chocolate on the table to dip the fruit into. Satisfy everyone's taste buds.

If you want delicious dessert recipes as well as the quickest and easiest way to make them without spending hours in the kitchen, just type 'chocolate dessert recipe' into your preferred search engine.