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Chocolate Truffle Cookies

Makes 3 Dozen

4 (1 ounce) squares unsweetened chocolate, chopped
2 cups semisweet chocolate chips (divided)
6 tablespoons butter
3 eggs
1 cup white sugar
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt

In the microwave or in a double boiler, melt unsweetened chocolate, 1 cup chocolate chips, and butter stirring occasionally until smooth. Remove from heat and set aside to cool.

In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed.

In a separate bowl, combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture.

Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour to overnight.

Preheat oven to 350 degrees. Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart. Bake for 9 to 11 minutes.

Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

St. Valentine



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Valentine Heart Cake

Non-Stick Spray

1 8 1/2-ounce package yellow (lemon) cake mix

Eggs and vegetable oil for cake mix

Red food color

1 6-ounce container white frosting

Valentine candies

Spray with the non-stick spray an 8-inch square cake pan and an 8-inch round cake pan.

Prepare the cake mix according to the package directions. Pour half into each pan. Bake and cool according to the package directions.

Place the square cake on a large platter or cake board diagonally like a diamond. Cut the round cake in half. Place the cut edges against the top two sides of the diamond cake to make a heart.

Stir a few drops of red food color into the frosting to make a pretty pink color. Frost the cake and decorate with Valentine candies.