



***Holiday Dessert
Recipes***

Compliments of Campus Dining

Award-Winning Double Chocolate Chip Cookies

Parchment paper

*26 ounces bittersweet (60%) chocolate,
divided use*

5 ounces chopped unsweetened chocolate

1 teaspoon espresso powder

1 cup flour

1 tablespoon baking powder

1 teaspoon salt

6 tablespoons unsalted butter, softened

½ teaspoon vanilla extract

2 ⅓ cups sugar

5 large eggs, room temperature

*3 ounces coarsely chopped semi-sweet
chocolate*

1 cup coarsely chopped pecans



Preheat oven to 350°F.

Line 2 baking sheets with parchment paper. Coarsely chop 14 ounces of bittersweet chocolate and place in a stainless steel bowl with unsweetened chocolate and espresso powder. Place bowl over a saucepan of simmering water (do not allow bottom of bowl to touch water). Stir chocolate frequently with a whisk until completely melted. Remove from heat. You can also melt chocolate in the microwave in a microwave-safe bowl on medium-high power at 30-second intervals, stirring frequently until chocolate is melted. Allow to cool. Reserve.

In a small bowl, combine flour, baking powder, and salt. Reserve.

Coarsely chop remaining 12 ounces of bittersweet chocolate. Reserve.

Using an electric mixer, whip butter, vanilla, and sugar until smooth - approximately 3 minutes. Add in the eggs one at a time until just combined. With the mixer on low, slowly add the cooled chocolate to the batter. Be careful not to over mix. Next, add the flour mixture and mix until just combined - approximately 1 minute. Fold in the remaining 12 ounces of bittersweet chocolate, semi-sweet chocolate, and nuts by hand. Place golf ball-sized scoops of batter an inch apart on the baking sheets. Bake until the edges are set and the top is slightly cracked but still moist in the center - approximately 15-17 minutes. Cool for 1 minute then remove from baking sheets. Serve warm or cooled to room temperature.

Makes about 35 Cookies

Chocolate Pecan Oatmeal Bar

Pan spray

1 teaspoon vanilla extract

*8 ounces (2 sticks) + 1 tablespoon unsalted
butter, softened, divided use*

2 large eggs

2 cups packed brown sugar

3 cups regular oatmeal

1 ½ . cups flour

1 teaspoon baking soda

2 cups semi-sweet chocolate chips

1 - 14 ounce can sweetened condensed milk

1 cup coarsely chopped pecans



Preheat oven to 350°F.

Prepare a 9" x 13" pan with pan spray. Using an electric mixer, whip vanilla extract, 2 sticks of butter, eggs, and brown sugar on medium speed until well blended - approximately 3 minutes.

In a separate bowl, mix together oatmeal, flour, and baking soda. Fold together with butter mixture. Spread $\frac{2}{3}$ of mixture into the bottom of prepared pan.

Melt chocolate chips, remaining 1 tablespoon butter, and sweetened condensed milk in a small saucepan on low heat, stirring constantly until chips are melted. Remove from heat. Stir in pecans.

Pour chocolate mixture over pressed oatmeal in pan. Spread evenly. Sprinkle remaining $\frac{1}{3}$ oatmeal mixture over top of fudge. Bake uncovered for 25 minutes.

Cool to room temperature. Cut into approximately 3" x 2" bars and serve.

Makes about 24 Bars

Goopy Chocolate Peanut Butter Bars

Bars

Pan spray

8 ounces (2 sticks) unsalted butter, softened

1 ½ cups packed brown sugar

1 cup sugar

2 ½ cups creamy peanut butter, divided use

1 large egg

1 ½ teaspoons vanilla extract

2 ½ cups quick oats

2 cups flour

½ teaspoon salt

1 teaspoon baking soda

Frosting

6 tablespoons unsalted butter, softened

1 teaspoon vanilla extract

½ cup milk

4 cups powdered sugar

½ cup cocoa



For the bars:

Preheat oven to 350°F. Prepare a 9” x 13” pan with pan spray.

Using an electric mixer, mix butter, brown sugar, and sugar on medium speed until well blended - approximately 3 minutes. Add 1 ½ cups peanut butter, egg, and vanilla extract and mix thoroughly. Add oats, flour, salt, and baking soda. Mix until well blended - approximately 2 minutes. Spread the oat mixture evenly in prepared pan. Bake until golden brown - approximately 20-30 minutes. Spread remaining 1 cup peanut butter on top of oatmeal layer. Cool to room temperature.

For the frosting:

Using an electric mixer, cream butter on high speed until smooth and doubled in volume – approximately 2 minutes.

In another bowl combine vanilla extract and milk. Add ½ of the milk mixture to butter and blend until incorporated.

In another bowl, combine powdered sugar and cocoa. Add ⅓ of mix to butter until incorporated. Alternately add wet and dry ingredients to butter mixture until all ingredients are thoroughly blended.

Spread frosting over peanut butter layer. Chill bars in refrigerator for at least 1 hour. Cut into approximately 3” x 2” bars and serve.

Makes about 24 Bars

Raspberry Almond Bars

Pan spray

4 ounces (1 stick) unsalted butter

2 cups white chocolate chips, divided use

2 large eggs

½ cup sugar

1 teaspoon almond extract

1 cup flour

½ teaspoon salt

½ cup seedless raspberry jam

¾ cup sliced almonds, toasted



Preheat oven to 325°F. Prepare a 9" x 9" pan with pan spray.

In a small saucepan, melt butter over low heat. Remove from heat and stir in 1 cup of the white chocolate chips. Set aside until chips melt. Reserve.

Using an electric mixer, whip eggs until foamy on medium speed - approximately 3 minutes. Gradually add sugar and almond extract, blending well.

Combine flour and salt together in a small bowl. Add flour to egg mixture and mix on medium speed until just combined - approximately 1 minute. Fold in butter mixture. Spread half of the batter into baking pan. Bake until golden brown - approximately 15-20 minutes.

Spread raspberry jam over warm crust. Stir remaining 1 cup white chocolate chips into remaining ½ batter. Drop batter by teaspoonfuls over the jam layer. Bake until toothpick inserted in center comes out clean - approximately 30-35 minutes.

Sprinkle almonds on top. Cool to room temperature and cut into approximately 3" x 1" bars and serve.

Makes about 24 Bars

Chef's Note: For extra raspberry flavor and color, melt ¼ cup seedless raspberry preserves in a small saucepan over low heat and drizzle over top of the bars.

Chocolate Chip Cake

Cake

Pan spray

Flour for dusting

1 - 18.25 ounce box white cake mix

1 - 3.9 ounce box instant chocolate pudding

1 - 3.4 ounce box instant vanilla pudding

½ cup canola oil

1 ½ cups water

4 large eggs

1 cup semi-sweet chocolate chips

2 cups fresh raspberries, cleaned

2 cups fresh blackberries, cleaned

2 tablespoons light corn syrup

Ganache Glaze

4 ounces finely chopped bittersweet chocolate

⅔ cup heavy cream



For the cake

Preheat oven to 350°F. Prepare a Bundt pan with pan spray and dust with flour.

Using an electric mixer on medium-low speed, blend together the cake mix, chocolate pudding, vanilla pudding, oil, and water until well combined - approximately 4 minutes. Add the eggs and mix for an additional minute. Stir in the chocolate chips. Pour batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean - approximately 60 minutes.

Cool in the pan for 10 minutes and then invert onto a rack until completely cooled to room temperature. Transfer cake to a serving platter.

For the ganache glaze

Place the chocolate in a stainless steel bowl. Heat the cream in a small saucepan over medium heat, stirring occasionally, until very hot but not boiling. Remove from heat and slowly pour the hot cream into the chocolate, whisking until smooth. Pour the ganache glaze over the cake and chill to set.

Combine raspberries, blackberries, and corn syrup in a bowl. Pour fruit into the center of the Bundt cake and serve.

Makes 16 Servings

Chef's Note: May also use strawberries.

Aida's Red Velvet Cake

Cake

Pan spray

Flour for dusting

2 ½ cups self-rising flour, sifted

1 teaspoon baking soda

1 ½ cups sugar

1 teaspoon cocoa

1 cup buttermilk

1 ½ cups vegetable oil (very important to use vegetable oil)

2 large eggs

1 teaspoon vanilla extract

2 ounces (4 tablespoons) liquid red food coloring

1 teaspoon white vinegar

Frosting

4 ounces (1 stick) unsalted butter, softened

10 ounces cream cheese, softened

3 ¾ cups powdered sugar

½ cup coarsely chopped pecans



For the cake

Preheat oven to 325°F. Prepare 2 – 9” cake rounds with pan spray and flour. Sift the flour twice - once before you measure and then again after you measure. Sift together the baking soda, sugar, and cocoa. Mix with the flour in a large mixing bowl.

Whisk together buttermilk, vegetable oil, eggs, vanilla extract, food coloring, and vinegar in a medium bowl. Make a deep well in the middle of the dry ingredients and pour in all the wet ingredients (this is very important). Using an electric mixer, mix on medium speed until all ingredients are well blended - approximately 3 minutes. The batter will be very thin.

Divide the batter evenly into the 2 cake rounds. Once the batter is in the pans, gently drop the pans on the counter to remove any air bubbles. Bake until a toothpick inserted in the center comes out clean - approximately 30-45 minutes (cake should be very moist so be careful not to overbake).

Cool cake in pans on rack for 10 minutes. Loosen around edges with a small knife. Remove cake from pans and cool completely on rack to room temperature.

For the frosting

Using an electric mixer on medium speed, blend the butter, cream cheese, and powdered sugar together until smooth - approximately 3 minutes. Add the pecans to the mixture and gently mix until fully blended.

Place cake layers on a cake plate, spreading frosting between each layer. Spread remaining frosting on top and side of cake. Serve.

Makes 12 Servings

Chef's Note: Garnish with white chocolate shavings.

Apple Cinnamon Bread Pudding

½ cup raisins

½ cup dried cranberries

½ cup apple brandy

12 tablespoons (1. sticks) unsalted butter, divided use

4 ½ cups (1 ½ pounds) Granny Smith apples, peeled, cored, and medium diced

3 cups (1 pound) McIntosh apples, peeled, cored, and medium diced

2 tablespoons cinnamon

2 cups heavy cream

¾ cup sugar

½ cup packed light brown sugar

4 teaspoons vanilla extract

3 large eggs

6 cups old bread, small dice

Unsalted butter

Flour for dusting

½ cup caramel topping



In a small saucepan over medium heat, simmer raisins, cranberries, and apple brandy until liquid is reduced to 4 tablespoons. Remove from heat and reserve.

Melt 4 tablespoons of butter in a large skillet. Add Granny Smith and McIntosh apples and cinnamon and cook until apples are soft - approximately 10 minutes. Add raisins and cranberries to apples and continue to simmer over medium to low heat, without stirring - approximately 10 minutes. Mixture should be bubbling.

Remove from heat and cool to room temperature. Reserve.

Wipe out saucepan from raisin and cranberry mixture and melt remaining 8 tablespoons of butter. Cool to room temperature. Reserve.

In a bowl, whisk together cream, sugar, brown sugar, vanilla extract, eggs, and melted butter. Place bread in a large bowl. Pour cream mixture over bread. Add apple mixture and mix well. Cover bowl with plastic wrap and place in refrigerator for 4 hours or overnight for bread to absorb some of the custard.

Preheat oven to 350°F. Prepare a 9" x 13" pan with butter and flour. Pour the bread mixture into the prepared pan. Position pan on middle rack of oven. Bake until toothpick inserted into center of pudding comes out clean - approximately 1 hour and 15 minutes. Remove bread pudding from oven and drizzle with caramel sauce. Allow to set - approximately 15 minutes. Serve.

Makes 12 Servings

Peanut Butter Pecan Praline Ice Cream Pie

Graham Cracker Crust

1. cups graham cracker crumbs

¼ cup sugar

6 tablespoons unsalted butter, melted

Fudge Layer

1 cup hot fudge sauce

Pecan Praline

1 cup packed light brown sugar

2 tablespoons evaporated milk

2 tablespoons water

1 cup coarsely chopped pecans

1 tablespoon vanilla extract

2 tablespoons unsalted butter, chilled and cut into small pieces

Ice Cream

1 quart vanilla ice cream

1 cup smooth peanut butter

Assembly and Service

½ cup coarsely chopped pecans

½ cup caramel sauce

½ cup butterscotch sauce



For the graham cracker crust

Place crumbs and sugar in a small bowl. Add melted butter and combine well. Press into bottom of 9" pie pan and up the sides.

For the fudge layer

Melt fudge sauce over low heat in a small saucepan. Spread on graham cracker crust - bottom only. Place in freezer for 1 hour.

For the pecan praline

Heat sugar, milk, and water in a small saucepan to boiling, stirring constantly until mixture reaches 235°F on a candy thermometer. Remove from heat and stir in pecans, vanilla extract, and butter.

For the ice cream

Using an electric mixer, mix ice cream and peanut butter together on low speed until well blended. In 1 teaspoon increments, drop pecan praline mixture into ice cream and mix gently on low speed.

For the assembly and service

Place ice cream mixture into crust. NOTE: Mound ice cream high as it will settle during freezing process. Sprinkle chopped pecans on top of ice cream pie and freeze overnight. Heat caramel and butterscotch topping together in a small saucepan over low heat. Cut pie and put on individual serving plates. Drizzle caramel/butterscotch topping on pie and serve.

Makes 8 Servings

Tropical Rice Pudding

Beurre Noisette

4 ounces (1 stick) unsalted butter, softened

Rice Pudding

1 cup sweetened flaked coconut

¼ cup cool water

¾ cup jasmine rice

2 cups canned coconut milk, divided use

⅓ cup sugar

¼ teaspoon salt

½ teaspoon vanilla extract

1 teaspoon lemon zest

1 ½ teaspoons ground cardamom



For the beurre noisette

Melt butter over medium-high heat in a small saucepan. Foam will rise as the milk solids settle at the bottom. Reduce heat and skim off foam as needed. Keep butter on low heat until the solids begin to turn a light hazel color. Remove from heat and transfer to a separate bowl to prevent burning. Reserve.

For the pudding

Preheat oven to 350°F. Spread the coconut on a baking sheet. Toast in oven until the coconut is golden brown - approximately 7-10 minutes. Cool to room temperature. Reserve.

Bring the water to a boil in a medium saucepan. Add rice, cover, reduce heat, and simmer until all the water is absorbed - approximately 15 minutes. Remove from heat and stir in 1 ½ cups coconut milk, sugar, and salt. Return to heat and cook over low heat until creamy and liquid is absorbed - approximately 15 minutes. Remove from heat and let stand for 5 minutes, stirring frequently.

Gently fold in remaining ½ cup coconut milk, beurre noisette, vanilla extract, lemon zest, cardamom, and toasted coconut. Divide rice pudding evenly into 6 serving glasses and serve.

Makes 6 Servings

Chef's Note: Garnish with seasonal fresh fruit or glazed dried fruit as desired.

Decadent Pumpkin Pecan Shortbread Cheesecake

Crust

Unsalted butter

1 ½ cups crushed pecan shortbread cookies

6 tablespoons unsalted butter, melted

Filling

24 ounces cream cheese, softened

1 cup sugar

2 teaspoons cinnamon

¾ teaspoon ground ginger

¼ teaspoon nutmeg

1 ¼ cups canned pumpkin puree

5 large eggs, room temperature

½ cup heavy cream, room temperature

¼ cup sweetened condensed milk



For the crust

Preheat oven to 300°F. Prepare a 9” springform pan with butter. Combine pecan shortbread crumbs and butter in a bowl. Mix well. Press mixture firmly into bottom of pan. Refrigerate for at least 30 minutes.

For the filling

Using an electric mixer on medium-high speed, beat cream cheese until smooth - approximately 2 minutes. Add sugar, cinnamon, ginger, and nutmeg and beat until light in texture - approximately 2 minutes. Add pumpkin and mix until just combined. Blend in eggs one at a time, scraping the sides of the bowl after each addition. Mix in cream and sweetened condensed milk until thoroughly incorporated. Pour batter into the chilled springform pan and bake in a water bath in center of oven until cheesecake is firm to touch and slightly puffed - approximately 50 minutes.

Let cheesecake cool on a rack for 1 hour. Cover and refrigerate for at least 4 hours.

When cheesecake is completely chilled, loosen the cheesecake by running a knife around the inside edge of the springform pan. Remove ring, cut, and serve.

Garnish with whipped cream and caramel sauce.

Makes 12 Servings***Chef’s Technique for Water Bath***

To create a water bath, use a large baking pan such as an 11 x 15 roasting pan. Place springform pan into the larger pan and place in oven. Very carefully pour boiling water into the larger pan until it reaches halfway up the side of the springform pan.

Pumpkin Crème Brulee

2 cups heavy cream

2/3 cup sugar, divided use

1 teaspoon vanilla extract

1/2 teaspoon cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground ginger

10 large egg yolks, slightly beaten

1 cup canned pumpkin puree

5 tablespoons packed brown sugar



Preheat oven to 300°F.

Combine heavy cream, 1/3 cup sugar, vanilla extract, cinnamon, cloves, and ginger in a medium saucepan and bring to a boil. Remove from heat. Reserve.

Combine egg yolks and remaining 1/3 cup sugar together in medium bowl. Add 1/3 of the hot cream to egg mixture, whisking constantly. Add the egg mixture back into the remaining hot cream, whisking constantly. Gently whisk in pumpkin. Pour pumpkin mixture evenly into 5 - 4 ounce ramekins. Bake in a water bath in the center of oven until slightly set in the center - approximately 40 minutes. Remove from oven and let cool to room temperature.

Cool completely in the refrigerator before serving.

For Service:

Preheat oven to broil. Place 1 tablespoon brown sugar on top of each custard in an even thin layer. Place the ramekins under the broiler until the sugar is caramelized to a golden brown. Watch carefully as color will change very quickly under broiler. Serve immediately.

Makes 5 Servings

Chef Technique for Water Bath: To create a water bath, use a large baking pan such as an 11 x 15 roasting pan. Place ramekins into the larger pan and place in oven. Very carefully pour boiling water into the larger pan until it reaches halfway up the side of the ramekins.

Chocolate Italian Cream Cake

Cake

Pan spray

Flour for dusting

4 ounces (1 stick) unsalted butter, softened

½ cup vegetable shortening

2 cups sugar

5 large eggs, separated

2 cups sifted flour

1 teaspoon baking soda

¼ cup cocoa

1 cup buttermilk

1 teaspoon vanilla extract

1 cup sweetened flaked coconut

1 cup finely chopped pecans

Frosting

8 ounces cream cheese, softened

4 ounces (1 stick) unsalted butter, softened

1 teaspoon vanilla extract

3 ¾ cups powdered sugar

¼ cup cocoa

1 cup sweetened flaked coconut

1 cup finely chopped pecans



For the cake: Preheat oven to 325°F. Prepare 3 – 9” cake rounds with pan spray and flour. Using an electric mixer on medium-high speed, cream butter and shortening until fluffy - approximately 2 minutes. Add sugar and mix until light and fluffy - approximately 2 minutes. Add egg yolks one at a time, beating well after each addition.

In another bowl sift together flour, baking soda, and cocoa. Blend flour mixture into butter mixture in 2 batches alternately with buttermilk, beginning and ending with flour mixture, until just combined. Stir in vanilla extract, coconut, and pecans. Beat egg whites in a separate, clean bowl until they just hold stiff peaks - approximately 3 minutes. Fold into batter gently but thoroughly. Divide batter among the prepared pans and bake until a toothpick inserted in center comes out clean - approximately 35 minutes. Cool cake in pans for 15 minutes, then remove cake from pans and invert onto racks to cool to room temperature.

For the frosting: Using an electric mixer on medium-high speed, beat together cream cheese, butter, and vanilla until smooth - approximately 3 minutes. Gradually mix in powdered sugar and cocoa, blending until creamy - approximately 1 minute. Add coconut and pecans and incorporate thoroughly.

Place cake layers on a cake plate, spreading about ½ cup frosting between each layer. Spread remaining frosting on top and sides of cake. Serve.

Makes 12 Servings