

- 1 cup sugar
- 1 1/2 teaspoons vanilla
- pinch salt
- 1 cup heavy cream, whipped

Heat the chocolate and half and half in large saucepan over low heat for 12-15 minutes, stirring frequently until chocolate is completely melted. Remove pan from the heat, stir in the crumbs and let stand for one hour. Preheat oven to 350 degrees F. Beat the eggs until frothy, blend in the sugar, vanilla and salt, then mix into the chocolate. Pour the pudding into a buttered 1 1/2 quart casserole, set it in a shallow baking pan and pour enough hot water into the pan to come halfway up the sides of the casserole. Bake uncovered for 50 to 60 minutes until the pudding is set like custard. To test it, insert a toothpick in the center. If it comes out clean, pudding is done. Serve warm, topped with whipped cream.

CHOCOLATE TEACAKE

Makes 8 to 10 servings.

"Teacake" refers to not-too-sweet bread-like cakes.

- 2 1/4 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 6 tablespoons cocoa powder
- 2 oz butter (1/2 stick)
- 1/2 teaspoon vanilla extract
- 1/2 cup sugar
- 1 egg
- 1 cup buttermilk
- 2 oz currants, plumped in warm water and drained
- 2 oz chopped pecans

Preheat oven to 350 degrees F. Sift together flour, baking powder, baking soda, salt and cocoa. Cream the butter, add vanilla and sugar, heat until light, about 5 minutes. Add egg. Add dry ingredients in three additions, alternately with buttermilk. Do not over mix. Stir in currants and nuts. Pour into a greased and floured 7x7x3" loaf pan. Bake for 1 hour 10 minutes. Cool in the pan 10 minutes, remove and cool on a rack.

CHOCOLATE TOFFEE

Makes 64 candies.

Never make toffee in damp weather - it will not harden.

- 1 cup sugar
- 2/3 cup light corn syrup
- 1 1/2 cups half and half
- 1 1/2 squares (1 oz each) unsweetened chocolate, melted
- 1 1/2 teaspoons vanilla
- pinch salt

Combine sugar, com syrup, and 1/2 cup of cream in a large saucepan set over moderate hat Stir until sugar dissolves completely. Insert a candy thermometer, reduce heat to low, and cook, stirring frequently, until the thermometer registers 238F.

Blend in another 1/2 cup of the cream, which will cause the temperature to drop, and continue to cook and stir until the thermometer reaches 236F or until a bit of the hot toffee dropped into a little cold water forms a soft, pliable ball. Mix in the remaining 1/2 cup cream and melted chocolate. Cook, stirring constantly, less it scorch. Cook until the mixture becomes quite thick. A drop of it should firm up quickly in cold water. Quickly mix in vanilla and salt, then pour toffee into a well-buttered 8x8x2" pan. Cool completely, then cut into 1" squares. Wrap each one in waxed paper or plastic wrap.

DARK FRUITCAKE

Makes 4 cakes.

Be sure to use the best dried fruits you can find.

- 2 cups golden raisins
- 2 cups currants
- 2 cups dried apricot halves
- 2 cups dried figs, halved
- 1 cup pitted prunes
- 1 cup pitted dates
- 4 cups walnuts, in large pieces
- 2 cups pecan, in large pieces
- Grated zest of 3 oranges and 3 lemons
- 1/2 cup candied ginger, chopped
- 2 teaspoons cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon mace
- 1/2 teaspoon doves
- 1 cup molasses
- 2 cups brandy (or substitute apple juice or water)
- 1/2 cup orange liqueur or orange juice
- 4 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 1/2 teaspoon salt
- 1 pound butter
- 3 cups dark brown sugar
- 8 eggs
- 1 teaspoon vanilla extract

The day before, combine all dried fruits, nuts and zest in a mixing bowl. Add candied ginger and spices and toss well to mix. Add molasses and liquids and mix well. Cover and let stand overnight at room temperature. When ready to bake, preheat oven to 275 degrees F. Grease 4 (9x5x3") loaf pans, line them with waxed paper and grease the paper. Coat lightly with flour. Sprinkle 1 cup flour over fruit mixture and stir it Combine remaining 3 cups of flour with baking powder, baking soda and salt and sift together on a sheet of waxed paper. Cream butter, add brown sugar and beat well. Add eggs, 2 at a time, beating well after each addition. Add vanilla.

Add all dry ingredients and beat until batter is blended and smooth. Pour batter over fruit, mix well until everything is coated with batter. Divide batter among loaf pans, filling to 1/2" below top. Bake 2 hours. Cakes are done when a straw inserted in the center comes out clean.