



## “A Chocolate Affair” Party Recipes

### Wine Pairing Round 1:

Pair fruit and white chocolate with Sparkling Wine or Champagne - the acid in champagne produces a tart flavor when paired with the cacao in milk or dark chocolate. However, white wine works well with champagne because it has no cacao.

### White Chocolate Dipped Fruit

- Melt white chocolate in a heatproof bowl set over simmering water (or in a double boiler)
- Dip fresh fruit halfway into chocolate (strawberries, pineapple)
- Cool in refrigerator on baking sheet for 45 minutes

### Wine Pairing Round 2:

Pair sweet chocolate treats with a dessert style Viognier which complements the marshmallow and chocolate.

### Chocolate Marshmallow Pops! (From Hungry Girl!)

#### Ingredients:

Half of an 18.25-oz. box moist-style devil's food cake mix  
1/2 cup no-sugar-added applesauce  
1 cup Cool Whip Free, thawed  
12 full-sized marshmallows, halved widthwise  
1 cup mini semi-sweet chocolate chips  
2 tbsp. sliced almonds, crushed or finely chopped  
24 lollipop sticks

#### Prep:

- Preheat oven to 350 degrees. Spray an 8" X 8" baking pan with nonstick spray and set aside.
- In a large bowl, combine cake mix, applesauce, and 1/2 cup water. Whisk thoroughly. Transfer batter to baking pan.
- Bake in the oven until a knife inserted into the center comes out clean, about 35 minutes and cool
- Line a large baking sheet with wax/parchment paper and set aside. Remove cake from pan, and transfer to a bowl. Crumble cake into small pieces with your hands. Add Cool Whip and mix well with your hands. The mixture should be moist enough to hold its shape once packed.
- Transfer half of mixture to a cutting board, and form into a log. Evenly slice width-wise into 12 pieces. Repeat 24 pieces.
- Wrap a marshmallow half with a piece of cake mixture (dampen hands often to keep from sticking). Roll it around in your hands to form a ball. Place on the baking sheet and repeat 24 times

- Poke lollipop sticks into the top of each cake ball, stopping once the stick reaches the center. Set aside.
- Place chocolate chips in a microwave-safe bowl, and microwave at 50 percent power for 45 seconds. Stir and microwave at 50 percent power for 30 more seconds; repeat, as needed, until chocolate is completely melted.
- Use a spoon to coat the sides and top of a cake pop with chocolate. Lightly sprinkle with crushed almonds (about 1/4 tsp.). Place back on wax/parchment paper with stick upright. Repeat with remaining ingredients, reheating chocolate at 50 percent power and stirring, if needed.
- Refrigerate until chocolate has completely hardened, about 40 minutes. Eat up!

### Wine Pairing Round 3:

Pair salty dark chocolate with a spicy zinfandel. The following two dark chocolate treats have the contrast of sweet and salty. This spicy dark chocolate pairs well with a wine with plenty of fruit flavors and some spice. Look for a Zinfandel that has hints of spice and enough concentration of fruit flavors to balance the sweetness of the chocolate. Suggestions: 7 Deadly Zins or XYZin

### Barcelona Bark

#### Ingredients

10 oz dark or semi-sweet chocolate  
1/2 teaspoon fine sea salt  
10 oz white chocolate  
1/2 teaspoon pure almond extract  
1/2 cup plus 1 tablespoon sliced almonds  
1/4 teaspoon grinder sea salt

#### Prep

- Line a rimmed baking sheet with parchment paper
- Melt the dark chocolate in a heatproof bowl set over simmering water (or in a double boiler). Once melted, stir in 1/2 teaspoon fine sea salt evenly.
- Spread mixture evenly on the parchment-lined baking sheet and let it cool in refrigerator for about 20 min
- Melt the white chocolate in a heatproof bowl set over simmering water (or in a double boiler). Once melted, remove from heat to let it cool for 3-5 minutes. Then, quickly stir in the 1/2 teaspoon of almond extract and 1/2 cup of sliced almonds
- Spread the white chocolate mixture evenly over the dark chocolate. Then, combine the remaining 1 tablespoon sliced almonds with the 1/4 grinder sea salt and sprinkle evenly over the chocolate before it hardens.
- Let it cool in refrigerator for 45 minutes

Break into pieces and serve, give out as a delicious gift, or store at home for your own enjoyment in airtight container at room temp for up to two weeks!

### Dark Chocolate-Covered Pretzels with Cashews

#### Ingredients

1 oz dark chocolate chips  
15 ounce package (or more!) mini twist pretzels  
1/2 cup crushed cashews

#### Prep

- Prepare a baking pan by lining it with foil.
- Melt dark chocolate in microwave, stirring constantly, and pour into a bowl.
- Dip pretzel halfway into the chocolate, completely covering half of the pretzel. Roll into crushed cashews, and lay on baking pan.
- Continue until you've used up all of the chocolate. Place baking pan in freezer for 60 minutes to harden.

#### Message from Host:

*Girls, thank you so much for coming! I hope you had a good time and can enjoy these yummy recipes on your own. To check out the next "Cuisinistas" events, go to [www.cuisinistas.com](http://www.cuisinistas.com).*

*Because Style is Everything,  
Tonya*

