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Maya's Chocolate Fudge Cake with Milk Chocolate Frosting

Adapted from *Flavor Flours* by Alice Medrich (Artisan Books).
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This is a classic American-style chocolate cake—moist and delicious enough to serve to anyone! The Milk Chocolate Frosting is rich, sweet and completely irresistible.

Makes 10-12 servings

Ingredients:

- 2 cups (400 grams) sugar
- 1⅓ cups (200 grams) white rice flour or 2 cups (200 grams) Thai white rice flour
- ½ cup (50 grams) gluten-free oat flour
- ⅔ cup (60 grams) Scharffen Berger Natural Cocoa Powder (unsweetened)
- ½ tsp. salt
- ¼ tsp. xanthan gum
- 2 tsp. baking powder
- 1 tsp. baking soda
- 2 large eggs
- 1 cup milk
- 2 tsp. pure vanilla extract
- ½ cup flavorless vegetable oil (such as soybean, corn, or safflower)
- 1 cup boiling water
- Milk Chocolate Frosting



Directions:

1. Position a rack in the lower third of oven and preheat to 350°F. Grease the sides of the cake pans with vegetable oil spray or butter and line the bottom with parchment paper.
2. Put the sugar, rice flour, oat flour, cocoa powder, salt, xanthan gum, baking powder, and baking soda in the bowl of the stand mixer and mix with the paddle attachment until well combined. Add the eggs, milk, and vanilla and beat on medium speed for 2 minutes. Add the oil and beat until smooth. Stir in the hot water until well incorporated. The batter will be thin.
3. Divide the batter between the prepared pans and bake 8" layers for 20 to 25 minutes or 9" layers for 30 to 35 minutes, until the cakes pull away slightly from the edges of the pans and a toothpick inserted near the center comes out almost clean. Set the pans on a rack to cool completely before frosting or storing.
4. When the layers cool, slide a thin knife or a small metal spatula around the edge of the cakes to detach them. Invert the layers and peel off the parchment liner. Set one layer on a serving plate. For a two-layer cake, spread one quarter of the frosting on top of the layer and top with the second layer. For a three-layer cake, spread one fifth of the frosting on the first layer, top with the second layer, spread with frosting, and top with the third layer. Spread a very thin layer of frosting over the top and sides of the cake to smooth the surface and glue on crumbs. Chill to set frosting, about a half hour. Stir the remaining frosting until smooth (warm slightly if necessary) and spread it over the top and sides of the cake. Keeps in an airtight container for up to 5 days in the refrigerator. Bring to room temperature before serving.

Milk Chocolate Frosting Makes 1 quart

Adapted from *Flavor Flours* by Alice Medrich (Artisan Books). Copyright © 2014. Photographs by Leigh Beisch.

Ingredients:

- 1 cup heavy cream
- ¼ tsp. salt
- 18 oz. (510 grams) Scharffen Berger 41% Milk Chocolate, coarsely chopped
- ½ lb. (2 sticks/225 grams) unsalted butter, softened

Directions:

1. Put the cream, chocolate, and salt in a medium stainless steel bowl. Simmer an inch of water in a wide skillet. Turn off the heat and set the bowl of chocolate in the water. Let it rest for 15 minutes, gently shaking the bowl several times to submerge the chocolate in the cream. When the chocolate is melted, start whisking at one edge and continue until all of the chocolate is incorporated and the mixture is smooth. Add the butter in chunks and whisk once or twice to break them up; let the mixture rest for 5 minutes to finish melting the butter before whisking it smooth. Taste and add a pinch or two of salt if desired. Set aside to cool and thicken.



Molten Lavender- Chocolate Cakes

Makes 4 servings

Ingredients:

- 2 (2 oz.) packages DAGOBA Lavender Blueberry Dark Chocolate*, chopped
- 1/2 cup (1 stick) unsalted butter, cut into pieces
- 2 large eggs
- 2 large egg yolks
- 1/4 cup granulated sugar
- 1/4 cup all-purpose flour
- DAGOBA Cacao Powder for dusting

Directions:

1. Position a rack in the middle of the oven and preheat the oven to 425°F. Butter and flour four 6-ounce ramekins or custard cups.
2. Melt the chocolate with the butter in a medium heatproof bowl set over a saucepan with about 1 1/2 inches of nearly simmering water, whisking until smooth. Remove the bowl from the heat.
3. Meanwhile, beat the eggs, yolks and sugar with an electric mixer on medium-high speed in a medium deep bowl for about 8 minutes, until very thick and pale. The mixture should form a ribbon when the beaters are lifted. Whisk the warm chocolate mixture into the egg mixture and then whisk in the flour, just until blended.
4. Evenly divide the batter between the ramekins.
5. Arrange the ramekins on a baking sheet and bake for 14 minutes, or until the cakes have risen and have a thin crust, the sides are set, and they are still slightly jiggly at the center. Under-baking is better than overbaking. Let stand in the ramekins for 30 seconds.
6. Using tongs, carefully invert each ramekin onto a serving plate and let sit for 20 seconds. Unmold by lifting up one corner of the mold; the cake will fall onto the plate. Dust the tops with DAGOBA Cacao Powder and serve immediately.

*[DAGOBA ROSEBERRY Dark Chocolate](#) or [DAGOBA 59% Semisweet Dark Chocolate](#) can be substituted.

Chocolate Soufflés



Makes 7-8 servings

Alice Medrich created these soufflés especially for SCHARFFEN BERGER Chocolate. Alice Medrich is a three-time cookbook-of-the-year award winning author and an early friend of SCHARFFEN BERGER Chocolate.

Ingredients:

- Butter and sugar to coat the soufflé cups
- 8 oz. SCHARFFEN BERGER 70% Cacao Bittersweet Chocolate, chopped into small pieces
- 1 Tbsp. unsalted butter
- 1/3 cup milk
- 3 egg yolks, at room temperature
- 4 egg whites, at room temperature
- 1/8 tsp. cream of tartar
- 1/3 cup sugar
- Lightly sweetened whipped cream (optional)

Directions:

1. Preheat oven to 375 degrees. Butter the bottom and sides of the soufflé cups and sprinkle with sugar.
2. Place the chocolate, butter and milk in a large heat-proof bowl set in a wider skillet of barely simmering water. Stir the chocolate until melted and the mixture is smooth. Remove the bowl from the heat.
3. Whisk in egg yolks. Set aside.
4. In a large clean dry mixing bowl, beat the egg whites with cream of tartar until soft peaks form when the beaters are lifted. Gradually sprinkle in sugar and continue to beat, at high speed, until the egg whites are stiff but not dry. Fold 1/4 of the egg whites into the chocolate mixture and then fold in the remaining egg whites.
5. Divide the mixture evenly among the prepared cups, filling them 3/4 or more full. (Soufflés may be prepared to this point, covered and refrigerated up to a day ahead).
6. Bake soufflés on a cookie sheet until they rise and crack on top and a wooden skewer poked into the center comes out moist but not completely gooey, 14-16 minutes. Remove from oven and serve immediately with a slightly sweetened whipped cream.

Bittersweet Teff Brownies



Adapted from *Flavor Flours* by Alice Medrich (Artisan Books). Copyright © 2014. Photographs by Leigh Beisch.

Makes sixteen 2-inch brownies

Ingredients:

- 10 Tbsp. (1¼ sticks/140 grams) unsalted butter, cut into chunks
- 6 oz. (170 grams) Scharffen Berger 70% Bittersweet chocolate, coarsely chopped
- 1 scant cup (185 grams) sugar
- ¾ cup (100 grams) gluten-free teff flour
- ¼ tsp. salt
- 1 tsp. pure vanilla extract (optional)
- 3 large eggs, cold
- 1 cup (100 grams) walnut or pecan pieces (optional)

Directions:

1. Position a rack in the lower third of the oven and preheat the oven to 350°F.
2. Melt the butter with the chocolate in a medium heatproof bowl set directly in a wide skillet of barely simmering water. Stir frequently until the mixture is melted and smooth.
3. Remove the bowl from the water and cool to lukewarm. Stir in the sugar, teff flour, salt, and vanilla, if using. Add all of the eggs and beat on high speed with handheld mixer for about 2 minutes. The batter will get thicker and lighter in color, like chocolate frosting.
4. Scrape the batter into the pan and spread it evenly. Bake for 30 to 35 minutes, until a toothpick inserted in the center comes out fairly dry and clean.
5. Cool on a rack. Lift the foil ends to transfer the brownies to a cutting board. Cut into 16 squares. The brownies may be kept in an airtight container for 2 to 3 days.

Flourless Chocolate Almond Cake



Makes 12 servings

Ingredients:

- 6 oz. SCHARFFEN BERGER 70% Cacao Bittersweet Chocolate
- 1/4 cup espresso or strong coffee
- 10 Tbsp. butter
- 3/4 cup plus 2 Tbsp. sugar
- 6 large eggs, separated
- 1/4 tsp. salt
- 2 cups almonds, toasted and finely ground
- Confectioners' sugar for sprinkling, optional
- Whipped cream, optional

Special Equipment:

- 9-inch spring form pan

Directions:

1. Preheat oven to 375 degrees F. Lightly grease and flour the pan with gluten-free all purpose flour and line the bottom with parchment paper.
2. In the top of a double boiler or in a bowl placed over a pan of simmering water, melt the chocolate and coffee, stirring frequently. Set aside to cool slightly.
3. With a handheld mixer, or heavy-duty mixer with the paddle attachment, beat the butter and 3/4 cup of the sugar until ivory colored. Add the egg yolks, two at a time. Continue to beat until the mixture is light and airy. Fold in the chocolate.
4. In a clean dry bowl using clean dry beaters, whip the egg whites with the salt until soft peaks form when the beaters are lifted. Gradually beat in the remaining two tablespoons sugar until the egg whites are stiff but not dry. Fold the ground almonds into the whites. Fold the chocolate mixture into the egg white mixture.
5. Scrape the batter into the pan and spread evenly. Place the pan in the oven and immediately turn the heat down to 350 degrees F. Bake 15 minutes. Turn the oven down to 325 degrees F. Bake an additional 45 minutes. Turn the oven down to 300 degrees and bake 15 to 20 minutes. Turn the oven off and leave in the oven, with the door ajar, for another 30 minutes.
6. Cool on a rack. Remove the sides of the pan and transfer to a serving platter. Sprinkle with confectioners' sugar. Serve slices with whipped cream, if desired.

Bittersweet Chocolate Pecan Pie



Makes 8 servings

Ingredients:

- Frozen gluten-free pie crust
- 1 ½ cups pecan halves or pieces
- 1 ½ cups DAGOBA CHOCODROPS Premium Chocolate Drops
- 1 Tbsp. gluten-free all-purpose flour
- 1/2 cup (1 stick) unsalted butter at room temperature
- 1/2 cup packed light brown sugar
- 3 large eggs
- 1/2 cup dark corn syrup
- 2 tsp. pure vanilla extract
- 1/4 tsp. salt

Directions:

1. Toss together the pecans, chocolate and flour in a medium bowl.
2. With an electric mixer on medium speed, beat together the butter and sugar in a large bowl until light and fluffy. Beat in the eggs, one at a time, beating well and scraping down the sides of the bowl after each addition. Add the corn syrup, vanilla and salt, and beat just until blended; the mixture may look curdled. Stir in the pecan/chocolate mixture.
3. Transfer the filling to the pie shell and bake for about 55 minutes, until a wooden pick inserted in the center comes out with just a bit of melted chocolate. The pie should be set around the edges, but still jiggle at the center. Cool the pie completely in the pan on a wire rack. The pie will keep for 2 days at room temperature. Serve cut into wedges.



Chocolate Soufflé Cookies with Toasted Pecans

Recipe by Alice Medrich for Scharffen Berger Chocolate

These flourless melt-in-your-mouth cookies are light and delicately crisp on the outside--but chocolaty rich and moist within. They are simple to make, but be sure to spoon the batter on to the baking sheets as soon as it is mixed. If the batter waits in the bowl the chocolate will start to harden and the cookies will be less pretty to look at.

Ingredients:

- ¼ cup egg whites (from about 2 large eggs), at room temperature
- ½ tsp. vanilla
- 1/8 tsp. cream of tartar
- ¼ cup sugar
- ¾ cup pecan halves (lightly toasted* or raw), coarsely chopped
- 5-1/2 oz. of SCHARFFEN BERGER 62% Cacao Semisweet Chocolate, coarsely chopped.

**To toast pecan halves: Spread pecans on a baking sheet and bake in a preheated 325 degrees F oven for 7-9 minutes or until they are fragrant and taste toasty. Cool before using.*

Directions:

1. Preheat the oven to 350 degrees F. Position racks in the upper and lower thirds of the oven. Line the baking sheets with parchment paper or grease them.
2. Melt the chocolate in a stainless steel bowl set directly into a wider skillet of barely simmering water. Stir frequently until the chocolate is almost completely melted. Remove from the heat and stir to complete the melting. Set aside.
3. In a clean dry bowl, beat egg whites with cream of tartar and vanilla until soft peaks form when you lift the beaters. Add the sugar gradually, continuing to beat until the eggs whites are stiff but not dry. Pour the nuts and scrape all of the warm chocolate over the egg whites. Fold with a rubber spatula until the color of the batter is uniform. Do not let the batter wait.
4. Drop tablespoons of batter on the prepared baking sheets at least 1 inch apart. Bake 10-12 minutes, rotating the sheets from front to back and top to bottom about half way through the baking period. The surface of the cookies should be shiny and cracked, firm when you press them but still gooey inside. If using parchment paper, cool the cookies on the baking sheets placed on racks, or slide the parchment sheets onto racks, otherwise transfer the individual cookies to a rack with a metal pancake turner. Cool completely before storing in an airtight container. Cookies are best on the day they are baked but still delectable for another 2 to 3 days.

Chocolate Lace Cookies



Makes 40 cookies

These thin, elegant cookies are easy to make, but they take some care and patience because they are fragile.

Ingredients:

- 8 Tbsp. (1 stick) butter
- ½ cup blanched almonds
- ½ cup gluten-free rolled oats
- 1 cup sugar
- 1 large egg, lightly beaten
- 1 tsp. vanilla extract
- ½ tsp. ground cinnamon
- ½ tsp. salt
- 4 oz. SCHARFFEN BERGER 70% Cacao Bittersweet Chocolate

Directions:

1. Preheat oven to 350 degrees F. Line baking sheets with Silpats or parchment paper.
2. In a food processor, place the almonds and pulse until coarsely chopped. Add the rolled oats. Continue pulsing until finely chopped, but not ground as finely as a powder.
3. Melt the butter. Let it cool slightly.
4. In a medium bowl, mix together the melted butter, sugar, egg, almond mixture, vanilla extract, salt and cinnamon. Stir to combine.
5. Drop the batter by teaspoon onto baking sheets. Leave two inches between cookies.
6. Bake until brown, approximately 8 minutes. Cool completely on a wire rack.
7. Melt the chocolate in the top of a double boiler or in a bowl placed over simmering water.
8. When the cookies are cooled, gently remove them from the Silpat or parchment and flip so the smooth side is facing up. With a spatula, gently spread each cookie with some melted chocolate. Sandwich the cookies together and let stand to set the chocolate.
9. Finished cookies can be stored between sheets of waxed paper or foil in an airtight container for up to a week.

Chocolate Mousse



Makes 6-8 servings

The French answer to chocolate pudding is undoubtedly chocolate mousse. This one is extra rich with egg yolks and cream.

Ingredients:

- 8 oz. SCHARFFEN BERGER 62% Cacao Semisweet Chocolate, coarsely chopped
- 1/2 cup water, divided
- 2 Tbsp. butter
- 3 large egg yolks
- 2 Tbsp. granulated sugar
- 1 1/4 cups heavy cream, softly whipped

Directions:

1. In a microwave or double boiler, heat chocolate, 1/4 cup of the water, and butter until the chocolate and butter are melted. Cool for 10 minutes.
2. In a small heavy saucepan, whisk egg yolks, sugar, and remaining water. Cook and stir over low heat until mixture reaches 160 degrees F (70 degrees C), about 1 to 2 minutes.
3. Remove from the heat; whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5 to 10 minutes.
4. Fold in whipped cream. Spoon into dessert dishes.
5. Refrigerate for 4 hours or overnight.

Rich Mocha Tofu Mousse



Makes 4 cups, for 6-8 servings.

Coffee and chocolate come together in this richly flavored vegan tofu mousse created by Linda Hillel, San Francisco Bay Area cooking teacher and co-author of *The Hot Flash Cookbook* (Chronicle Books, 1997). This dessert takes just a few minutes to prepare. The hardest part is waiting for the mousse to chill!

Ingredients:

- 2 packages (each 12.3 oz.) extra firm silken tofu
- 4 oz. SCHARFFEN BERGER 70% Cacao Bittersweet or SCHARFFEN BERGER 62% Cacao Semisweet Chocolate, coarsely chopped
- ½ cup SCHARFFEN BERGER Natural Unsweetened Cocoa Powder
- 3 Tbsp. instant espresso or coffee powder
- ¾ cup good-quality maple syrup
- 1 tsp. vanilla
- 1 to 2 Tbsp. coffee-flavored liqueur, optional

Directions:

1. Drain the tofu in a colander for about 10 minutes.
2. Meanwhile, chop the chocolate coarsely and melt it in the top of a double boiler over barely simmering water.
3. Place the tofu in a food processor or blender. Process until creamy, about 30 seconds, scraping down the bowl once or twice. Stir in the cocoa and espresso powder. Process until well blended, scraping down the bowl as needed. Add the syrup, vanilla, melted chocolate, and optional liqueur. Process until smooth.
4. Transfer the mousse to individual dishes or to a large bowl. Cover and chill several hours or overnight. Mousse keeps up to one week in the refrigerator.
5. To serve: Garnish with chocolate shavings, SCHARFFEN BERGER Cacao Nibs

DAGOBA Chocolate Truffles



For a different flavor, use your favorite liqueur instead of vanilla – about 1 ½ tablespoons. Roll the mixture into rounds if you prefer, but watch out – it can get messy!

Makes 3 dozen truffles

Ingredients:

- 12 oz. DAGOBA Organic Chocolate (87% Cacao, 74% Cacao or 59% Cacao)*, chopped
- 3/4 cup heavy cream
- Pinch of salt
- 1 ½ tsp. pure vanilla extract
- 1/3 cup DAGOBA Cacao Powder, sifted

Directions:

1. Line an 8-inch square baking pan with two pieces of aluminum foil, letting the foil extend over all sides by about 2 inches.
2. Melt the chocolate with the cream and salt in a large heatproof bowl set over a saucepan with about 1 ½ inches of nearly simmering water, whisking until smooth. Remove the bowl from the heat and whisk in the vanilla.
3. Pour the chocolate mixture into the prepared pan, spread it evenly with a rubber spatula and let cool. Refrigerate, tightly covered, for about 3 hours or until firm.
4. Invert the foil on a cutting board and carefully remove the foil. Dip a sharp heavy knife into hot water, wipe it thoroughly dry, and cut the truffles into 36 squares, rewarming the knife as necessary. If the truffle mixture gets too soft, return to the refrigerator to firm. Arrange the truffles in a single layer on a platter. Refrigerate, uncovered, for 1 hour.
5. Place the cacao in a small shallow bowl. Toss the truffles a few at a time in the cacao to coat, then shake them to remove any excess. Transfer to another plate. Refrigerate the truffles, covered, for at least 1 hour before serving. If necessary, toss them again in cacao to coat. The truffles can be refrigerated for up to 3 days. Store them layered between sheets of waxed paper in a sealed container. Serve at room temperature.

*The higher the cacao percentage chocolate that you use, the less sweet your truffles will be.

Chocolate Sorbet



Makes about 1 quart

This intensely flavorful sorbet was created by Claudia Fleming, pastry chef at Gramercy Tavern, New York city.

Ingredients:

- 1 cup sugar
- 3/4 cup plus 1 Tbsp. SCHARFFEN BERGER Unsweetened Natural Cocoa Powder
- 9.75 oz. (1 home chef bar) SCHARFFEN BERGER 70% Cacao Bittersweet Chocolate

Directions:

1. In a medium saucepan, combine 2 ¼ cups of water and the sugar, and bring to a boil over high heat, stirring occasionally. Gradually add cocoa powder, whisking until smooth. Reduce heat to low, and cook mixture at a gentle simmer for 30 minutes, until syrupy.
2. Put chocolate in a large bowl, add half the cocoa syrup, whisking until chocolate is melted and mixture is smooth. Add remaining syrup and whisk well. Strain mixture through a fine sieve, and let cool. Stir in 1 cup plus 1 tablespoon of water.
3. Chill sorbet mixture covered until very cold, at least 4 hours. Freeze in an ice-cream maker according to manufacturer's directions.

Mint Basil Chocolate Chunk Ice Cream



Celebrity chef Elizabeth Falkner enthusiastically embraced SCHARFFEN BERGER Chocolate in its earliest days. Elizabeth's excitement over dessert making leads her to use ingredients we would never have imagined. Her addition of fresh basil and spinach to mint chip ice cream makes the old standard suddenly seem lack luster. If you like cilantro, Elizabeth suggests adding a handful with the spinach.

Makes about 1 quart

Ingredients:

- 2 cups whole milk
- 1 cup granulated sugar
- 2 cups heavy cream
- 40 large peppermint or spearmint leaves
- 12 large basil leaves
- A generous handful of spinach leaves
- 6 oz. SCHARFFEN BERGER 62% Cacao Semisweet Chocolate, finely chopped
- Hot fudge sauce, optional

Directions::

1. In a small saucepan, combine the milk and sugar and bring to a boil over medium heat, stirring until the sugar has dissolved. Transfer to a bowl, cover with plastic wrap, and refrigerate. (The milk syrup should be chilled before it is added to the blanched spinach because if it is warm, the syrup can cook the spinach and change the color to khaki.)
2. In a clean small saucepan, combine the cream, mint, and basil and bring to a simmer over medium-low to medium heat. Remove from the heat, cover, and allow the herbs to steep in the cream for 30 minutes.
3. Bring a medium saucepan of water to a boil. Fill a medium bowl with ice water. Drop the spinach leaves into the boiling water and blanch for 30 seconds. Using a slotted spoon or tongs, transfer the leaves to the ice water, then remove the leaves from the water and dry on a kitchen towel. Wring out any excess water.
4. Coarsely chop the spinach.
5. Line a fine-mesh strainer with dampened cheesecloth and place over a medium bowl.
6. Place the spinach and half of the milk mixture in a blender and blend well. With the blender running, slowly add the remaining milk.
7. Strain the milk mixture into the bowl. Lift up the cheesecloth and carefully wring out any remaining liquid through the strainer into the bowl. Then pour the cream mixture through the strainer into the bowl, and stir to combine. Cover with plastic wrap and refrigerate for at least 2 hours or overnight.
8. Place a metal bowl in the freezer. Pour the ice cream base into ice cream maker and follow manufacturer's instructions. Transfer ice cream to the chilled metal bowl and fold in the chocolate. For a firmer ice cream, place in the freezer for 1-2 hours.
9. Serve alone or with the hot fudge sauce.

Pumpkin Seed Nib Brittle



Makes about 1 ½ cups

From The Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate by John Scharffenberger and Robert Steinberg (Hyperion, 2006).

Arnon Oren, of Oren's Kitchen in Berkeley California, created this sweet confection when he was our executive chef. Arnon also served it crushed and sprinkled over a salad of endive, roasted beets and goat cheese.

Ingredients:

- ¼ cup SCHARFFEN BERGER Cacao Nibs
- ¼ cup hulled raw pumpkin seeds
- ½ cup granulated sugar
- ¼ cup water
- 1/8 tsp. cream of tartar
- Pinch of cayenne pepper (optional)

Directions:

1. Coarsely chop the nibs and strain through a small strainer. Removing the dustier pieces will make a clearer brittle.
2. Toast the pumpkin seeds in a small skillet over medium heat, shaking often, until they begin to pop, 2 to 3 minutes. Remove the seeds from the skillet, and set aside.
3. Line a baking sheet with a Silpat or brush it with butter.
4. In a medium saucepan, combine the sugar, water, and cream of tartar and bring to a simmer over medium heat, stirring until the sugar dissolves. Lower the heat to medium low, cover, and let simmer for 2 to 3 minutes.
5. Remove the pan lid and brush any sugar crystals from the sides of the pan with a wet pastry brush. Continue simmering for 3 to 5 minutes, or until the syrup begins to color. Watch closely, because the caramel can quickly burn. Test the color of the caramel by drizzling a few drops on a white plate. When the color is medium to dark amber, remove the pan from the heat and stir in the nibs, pumpkin seeds, and cayenne, if using. Working quickly, pour the mixture onto the prepared pan and spread as thin as possible with a heatproof spatula or wooden spoon.
6. Allow the brittle to cool completely, then break into small pieces. Store in an airtight container for up to 4 days.



Robert's Egg Cream

Makes 1 serving

From The Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate by John Scharffenberger and Robert Steinberg (Hyperion, 2006).

To the surprise of everyone but native New Yorkers, egg creams contain no egg. When making an egg cream, it's best to use seltzer with a lot of fizz. Make the syrup (recipe below) and keep it on hand in the fridge.

Ingredients:

- Chocolate Syrup
- Half-and-half
- Seltzer water

Directions:

1. For each egg cream, place 2 tablespoons of chocolate syrup in the bottom of a tall glass.
2. Add 2 tablespoons half-and-half, and stir to combine.
3. Fill the glass with seltzer.

Chocolate Syrup

Makes about $\frac{3}{4}$ cup

Ingredients:

- $\frac{1}{4}$ cup plus 2 Tbsp. SCHARFFENBERGER Unsweetened Natural Cocoa Powder
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup plus 2 Tbsp. hot water

Directions:

1. Combine the cocoa and sugar in a small bowl. Add 2 tablespoons of the hot water and stir until smooth; add another 1 to 2 tablespoons water if necessary.
2. When the cocoa mixture is completely smooth, add the remaining hot water. Whisk until the sugar and cocoa have completely dissolved.
3. Transfer to a small storage container and refrigerate until ready to use.
4. Store in the refrigerator for up to 1 month.