



**The Jewish  
Reconstructionist  
Federation Presents  
Our First Ever  
Torah and Chocolate  
Recipe Book**

**Torah & Chocolate  
2006/5766**

Havdalah, Engaging Classes, Delicious Desserts

**Saturday, January 14, 2006  
15 Tevet, 5766**

The Reconstructionist Rabbinical College  
Church Road at Greenwood Avenue  
Wyncote, PA

Put together by the 2005 T&C Committee: Rabbi Alex Lazarus-Klein, Susan Afriat (Or Hadash),  
Karen Dunn (Minyan Dorshei Derekh), Staci Scheinblum (Kehilat HaNahar)  
JRF, Beit Devora, 7804 Montgomery Road, Suite 9, Elkins Park, PA 19027  
[www.jrf.org](http://www.jrf.org), [www.jrf.org/midatlantic](http://www.jrf.org/midatlantic) 215-782-8500

# Beth Israel, Media, PA



*Beth Israel is the second-oldest congregation in Delaware County. It is also the oldest Reconstructionist congregation in the Philadelphia metropolitan area. We have a proud legacy to pass on to future generations.*

## Cookie Pie

1/2 cup butter or margarine, softened  
3/4 cup packed brown sugar  
2 eggs  
1 tsp. vanilla  
1/2 cup flour  
1 package (6 ounces) semi-sweet  
chocolate pieces  
1 cup walnuts, chopped  
1 9" pie shell, unbaked

In a large bowl cream butter, brown sugar, eggs and vanilla until light and fluffy. Blend in flour. Stir in chocolate chip pieces and walnuts. Pour mixture into unbaked pie shell. Bake below oven center at 325 degrees for 50-55 minutes or until top is golden brown and pick inserted into center comes out clean. When cool, decorate the top for any occasion.

Submitted by Lynn Cashell, President, Congregation Beth Israel of Media. CBI is an amazingly warm and welcoming community under the spiritual leadership of Rabbi Linda Potemken. Our mission is to embrace the 6 "T's" of Judaism—Tefillah, Talmud Torah, Tikkun Olam, T'Micha, Tarbut and Tachlis. We encompass the values of Reconstructionist Judaism; practice the traditions of our heritage; build a community for our members; perpetuate education and provide an educational environment for our children and adult members; and apply our principles to build a better world.

## Deluxe Chocolate Cake

(Serving Size : 12)

BATTER:  
2 cups sifted cake flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup unsifted cocoa powder  
1/2 cup lukewarm water  
1/2 cup buttermilk -- room temperature  
1/2 cup water  
2 teaspoons vanilla  
2 large eggs -- room temperature  
4 ounces unsalted butter -- room temperature  
1 cup granulated sugar

Adjust rack in lower third of oven. Preheat oven to 350 degrees. Grease and flour two 8-inch round cake pans, and insert parchment paper or waxed paper to line the bottoms. Sift the flour, baking soda, and salt onto a sheet of waxed paper; set aside. Place the cocoa in a 1-quart mixing bowl. Add the 1/2 cup of lukewarm water, and whisk to combine; set aside to cool. Pour the buttermilk, the 1/2 cup water, and the vanilla into a liquid cup measure. Crack the eggs into a small bowl, and whisk together to combine the yolks and whites.

Place the butter in the bowl of a heavy-duty mixer, preferably fitted with a flat beater. Cream the butter on medium speed until the butter is smooth and lighter in color, about 30 to 45 seconds. Reduce the speed to low, add the sugars in a steady stream. When all the sugar is added, stop the machine, and scrape the mixture clinging to the side of the bowl into the center. The mixture will appear sandy. Increase the speed to medium again, and cream until the mixture is light in color, is fluffy in texture, and appears as one mass, about 5 to 7 minutes. With the mixer still on medium speed, pour the eggs slowly at first. Continue to cream, scraping the sides of the bowl at least once, until the mixture appears fluffy and velvety. Stop the machine and spoon in the cooled cocoa mixture, resume at medium speed and mix just until incorporated.

Using a rubber spatula, stir in one-fourth of the flour mixture. Then one-third of the buttermilk mixture, stirring to blend together. Repeat this procedure, alternating dry and liquid. With each addition, scrape the sides of the bowl, and continue mixing until smooth, never adding liquid if any flour is visible.

Pour the batter into the pans and spread it level. Bake for 25 minutes, or until the baked surface springs back slightly when touched lightly in the center and the sides contract from the pan.

Place the cake on a rack to cool for 5 to 10 minutes. With mitts, tilt and rotate pans gently tapping them on the counter to see if the cake releases from sides.

#### GANACHE FILLING:

8 ounces bittersweet chocolate -- finely chopped 1 cup heavy cream
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Put the chocolate in medium bowl. In a small saucepan, heat the heavy cream just to the boil. Remove from heat. Pour over chocolate and whisk until chocolate melts and mixture is smooth and shiny.

#### ASSEMBLING THE DESSERT:

Split each layer of cake in half horizontally and place one layer, cut side up, on a cardboard round. Spread with one-third of the ganache filling. Center a second layer on top of the first, and spread it with one-third of the ganache filling. Place another layer, cut side up, on top, and spread with remaining filling and turn the last layer down, and center it over the filling.

#### FROSTING AND CHOCOLATE GLAZE:

1 cup heavy cream – whipped 10 ounces semisweet chocolate -- finely chopped 1 cup heavy cream
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Frost the cake with the whipped cream. Place the cake on a wire rack, then set it on a sheet pan that will fit the dimensions of your freezer. Place in the freezer for 40 minutes only, (this is just enough time to chill the whipped cream frosting so it's firm to the touch, not soft.) While the cake is in the freezer, prepare the dark chocolate glaze. Put the chocolate in a medium bowl. In a small saucepan, heat the heavy cream just to the boil. Remove from heat. Pour over chocolate and whisk until chocolate melts and mixture is smooth and shiny. Set aside to cool to body temperature.

Set the cake on its wire rack over a baking pan with sides (like a jelly roll pan) on top of a turntable (or lazy susan.) Pour almost all of the chocolate glaze over the center of the cake. Using a long, flexible metal icing spatula, use just a few strokes to spread the glaze over the top of the cake so the glaze runs down over the sides. Rotate the turntable as you spread. Use the spatula to scoop up excess glaze to touch it to any bare spots on the sides of the cake to cover them. Place the cake on a serving plate. Refrigerate until 30 to 60 minutes before serving. Using a serrated knife, dipped into hot water after each slice, cut dessert into wedges.

NOTES : I normally buy a quart of heavy cream. I take out the cup for the ganache and one for the ganache frosting and then I make a whipped cream out of the rest. When you whip up the cream to make whipped cream, don't forget to add a couple of tablespoons of 10x sugar for sweetness. Taste to see if you like it, if not add some more 10x sugar. Also don't forget to add about a teaspoon of vanilla to the whipped cream. \* Exported from MasterCook \*

### Outrageous Brownies

1 lb. unsalted butter 1 lb. semisweet chocolate 12 ounces semisweet chocolate 6 ocs. unswtnd baking chocolate squares 6 extra large eggs 3 tbls instant coffee powder
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2 tbls vanilla extract 2 1/4 cups sugar 1 1/4 cups flour, divided 1 cup for batter 1/4 cup -- for chips and nuts 1 tbls baking powder 1 tsp kosher salt 3 cups diced walnut pieces
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Serving Size : 35 Preparation Time :0:30. Preheat oven to 350 degrees. Grease and flour 13 by 18 by 1 1/2 inch sheet pan. Melt together the butter, 1 pound chocolate chips and baking chocolate on top of a double boiler. Cool slightly. Stir together the eggs, instant coffee, vanilla and sugar. Stir in the warm chocolate mixture and cool to room temperature. Stir together 1 cup of the flour, baking powder and salt. Add to cooled chocolate mixture. Toss the walnuts and chocolate chips with 1/4 cup flour to coat. Then add to the chocolate batter. Pour into prepared pan. Bake for about 30 minutes, or until tester just comes out clean. Halfway through the baking, rap the pan against the oven shelf to allow air to escape from between the pan and the brownie dough. Do not overbake!!! Cool thoroughly, refrigerate well and cut into squares.

Submitted by: Lauri Mansky of Beth Israel

### Chocolate Rugelach

4 ounces butter 4 ounces cream cheese 4 ounces sour cream 1 1/2 cups flour 8 ounces miniature chocolate chips
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4 ounces chopped walnuts (optional) raspberry jam for spreading table sugar and flour for sprinkling 1 teaspoon cinnamon
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Cream the butter and cream cheese together in large bowl. Mix in the sour cream. Mix in the flour. Divide the dough into two balls. Wrap each ball in cellophane and refrigerate overnight. Remove from refrigerator about an hour before completing recipe. Preheat the oven to 375F. In a bowl, combine the chocolate chips, walnuts, and cinnamon. On a marble slab or other cool surface, sprinkle sugar and then flour. Roll out the first dough ball on the sugared, floured surface into a circle about 16 inches in diameter. Spread the jam over the circle. With a sharp knife, cut the circle into 18 pie-shaped wedges. Sprinkle the chocolate-cinnamon mixture over the circle. Starting at the wide end, roll up each wedge tightly. Transfer each wedge to a greased baking sheet. Repeat with other dough ball. Bake 15-20 minutes, or until lightly browned. (I adapted this recipe from *Jewish Regional Cooking* by Richard Haase, Macdonald & Co., Great Britain, 1985.)

Submitted by Reisa Mukamal has been a member of Congregation Beth Israel since 1992, along with her husband, Steven Arnold, and children, Zachary, Benjamin, Samuel, and Noah. She currently teaches Bar and Bat Mitzvah students and co-teaches the Gan Family Education class.

# Beth Samuel Jewish Center, Ambridge, PA



*The Beth Samuel Jewish Center was established in the early 20th century and is now affiliated with the Reconstructionist Movement. Enhanced by the diversity of our members, we now include families from non-observant, Reform, Conservative, and Orthodox backgrounds. We encompass families from Pittsburgh's northern and western suburbs, including: North Hills, Sewickley, Moon, Cranberry, Mars, Aliquippa, Robinson, and elsewhere in Beaver and Butler County.*

## **Helen McCully's Rich Brownies**

1 stick unsalted butter,  
softened  
1 cup sugar  
2 eggs  
1/2 cup flour, sifted  
1/2 tsp. salt  
1 tsp. vanilla  
2 squares unsweetened  
chocolate, melted and  
slightly cooled  
(1/2 cup chopped walnuts,  
optional)

Preheat oven to 350 degrees and grease an 8x8 inch baking pan. Cream butter, and work in the sugar a little bit at a time. Beat in the eggs one by one. and beat until incorporated. Add the salt to the flour, and sift that mixture into the liquids. Stir well. Stir in vanilla and chocolate until well blended. Stir in nuts, if you're using them. Spoon mixture into the baking pan. Bake for 20-25 minutes until the top is firm. Brownies will be slightly gooey.

Submitted by Rabbi Shoshana Kaminsky. The Beth Samuel Jewish Center is a 90 year-old congregation located outside of Pittsburgh. It has been solely affiliated with the JRF since 1997. Rabbi Shoshana Kaminsky is the only Reconstructionist rabbi currently working in western Pennsylvania She and her husband Robert Nansel, and two kids, Yonatan and Nadav, highly recommend these brownies.

# B'nai Abraham, Bordentown, NJ



*Temple B'nai Abraham is a small but diverse Jewish community located in historic Bordentown, New Jersey. Our community is both progressive and traditional, enjoying a rich Jewish heritage and history.*

## Aunt Ruth's Blackout Cake

### Ingredients

1 box Duncan Heinz Devils Food Cake  
1 box instant choc pudding  
\_ pint sour cream  
6 oz choc chips  
\_ warm water  
\_ oil  
4 eggs

Preheat oven to 350. Combine dry ingredients; add remaining ingredients and beat well. Pour into a greased 10" tube pan or bunt pan and bake at 350 for 50 minutes.

(Ebbanger's use to make a blackout cake and it was one of my Dad's favorite cakes. When Entenmann's purchased the company they no longer included the Blackout cake in their lineup. Aunt Ruth found/made this recipe for Dad and it has been a family favorite ever since.)

## Theda's Black Bottoms

### Choc Batter:

1 \_ cups flour sifted  
1 cup sugar  
\_ cup cocoa  
1tsp. vanilla  
1 tsp. baking soda  
\_ tsp. salt  
1 cup cold water  
1/3 cup oil

### White Batter:

1 (8 oz) pkg. cream cheese  
1 unbeaten egg  
\_ cup sugar  
Dash of salt  
1 (6oz) pkg. semi-sweet chocolate bits

Sift flour, sugar, cocoa, baking soda and salt. Add vinegar, vanilla, water and oil. Mix very well. To make white batter, beat all ingredients except choc bits. Fold in choc Bits. Using midget cupcake cups, place 2 teaspoons of choc. batter in each cup. Add 1 teaspoon of white batter on top of each cup. Bake at 350 for 15 to 20 minutes. Yield: 42 miniature Black Bottoms

(When I first married into the Friedman family, this was my favorite recipe that my mother-in-law made. Today, I consider her my Mom as we have grown together.)

Submitted by Bonnie Friedman. Temple B'Nai Abraham has become another important part of my "family," by helping to root myself and my children into our community.

# Dorshei Derekh, Philadelphia, PA



*Dorshei Derekh of the Germantown Jewish Center is a Reconstructionist minyan that has been home to many RRC students over the years - we are very proud of our "alumni" who now serve the Jewish community in many capacities. We are led by volunteers, though are fortunate to have the in-house talents of many Jewish professionals who are members of Dorshei Derekh, including staff and faculty from RRC.*

## **Chocolate Mousse Pie - parve**

This is a really **scrumptious** parve dessert. It's a classic mousse, but half of it is baked and creates a pie shell to hold the rest of the mousse. It's impressive, relative to how easy it is - one of my criteria for making something more than just once. I have served it as a seder dessert - in addition to being parve, it is also flourless and therefore Pesadik.

8 oz semisweet chocolate 1/4 cup water 8 eggs, separated 1 1/2 tsp vanilla or cinnamon (if you're making this for Passover, vanilla is hard to find) 2/3 cup sugar
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Preheat oven to 350. Grease a pie plate and sprinkle well with sugar. (Not the 2/3 cup sugar! That comes later.) Heat chocolate with water in saucepan over low heat, stirring until smooth. Stir in yolks and vanilla or cinnamon. Beat egg whites in large bowl until foamy. Gradually add the sugar until stiff peaks form, about 3 minutes. Stir a small amount of egg whites into chocolate mixture to lighten it, then fold chocolate mixture into remaining egg whites. Pour 4 cups of this batter into prepared pie plate. Chill remaining mixture. Bake the mousse at 350 for 25 minutes, until set. Cool slightly and chill for one hour. Then comes the neat part. The baked mousse will cave in, creating a shell. Spoon the remaining unbaked mousse mixture into the shell and chill at least 3 hours.

Submitted by Betsy Teutsch. I was one of the founders of Dorshei Derekh in its present form - it evolved from the original Germantown Minyan. We welcome visitors to come and enjoy our service, known for its joyous singing, stimulating divrei torah, and schmoozy kiddushes.

## Pesach Fudgies

4 eggs  
2 cups of Sugar  
1 cup melted butter or margarine  
1 cup of cocoa  
6 tablespoons of Matza cake meal (for non-Pesach – 7-8 Tablespoons of flour)  
1 cup of nuts (pecans or walnuts)  
½ teaspoon of salt

Beat eggs on high. Add sugar slowly until mixture is thick and cream colored. Add melted margarine (when cooled) slowly. Sift dry ingredients and slowly add to mixture. Bake for 20-25 minutes at 375F in a greased 9x13 pan.

## Toffee Squares

2 cups unsifted flour  
1 cup margarine  
1 cup light brown sugar  
Combine. Press into 9x13 pan and bake at 350F until golden (approx. 25 minutes).

1 egg yolk  
1 teaspoon vanilla  
¼ teaspoon salt  
Add in to mixture.

12 oz. Chocolate chips  
¾ cup chopped nuts

Remove from oven and sprinkle with chocolate chips. Allow to soften for a few minutes, then spread evenly. Sprinkle with nuts. Let cool until lukewarm, then cut into squares.

## Mom's Favorite Birthday Cake

½ lb. Of butter or margarine  
2 cups of sugar  
4 eggs (separated)  
3 cups of flour  
3 teaspoons of baking powder  
½ teaspoon of salt  
1 cup of milk or non-dairy creamer  
1 teaspoon of vanilla extract

In 1 bowl, beat 2gg whites till frosty, add ½ cup of sugar and beat until stiff (holds a peak when lift beater). In another bowl, cream shortening and remaining sugar. Add yolks and sifted dry ingredients and milk alternately. Fold in whites (add it with mixer on slow). Pour batter into 2 9 inch round grease pans. Bake at 375F for about 25 minutes.

## Mom's Favorite Birthday Cake Frosting

4 squares unsweetened  
chocolate (4 oz.)  
¾ cup brown sugar  
¼ cup of butter or margarine  
1/3 cup of water  
¼ teaspoon of salt.

Combine the above and melt in a pot. After cooled put in mixing bowl and add and beat well.

2 Cups Confectioners Sugar  
2 Egg Yolks  
 $\frac{3}{4}$  Teaspoon of vanilla

After beating above into melted mixture, cool and SPREAD!

### Peanut Butter- Chocolate Squares

1 cup of creamy peanut butter,  
1 stick of margarine, melted  
1 small box of confectioners sugar  
(or less)  
Mix together and pat into bottom of  
pan.

1 bag chocolate chips  
1 stick of margarine  
Melt together.

Pour chocolate margarine mixture over peanut butter. Refrigerate and that's it.

Submitted by Dr. Dina Pinsky. Dorshei Derekh is Dina's first Reconstructionist congregational membership. She loves being a member of the community, regularly reads Torah, and is involved with organizing social events there. She is an avowed chocoholic and her recipes are mainly from family and friends.

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### Pecan Chocolate Tart (serves 8)

#### For the pastry (can be substituted with – gasp! – ready made pastry)

1  $\frac{1}{3}$  cups flour  
 $\frac{1}{2}$  tsp. baking powder  
10 tbsp butter or margarine, cut into small pieces  
5 tbsp sugar  
Grated zest of 1 washed lime  
1 egg  
For decoration: pecan halves

#### For the filling

$\frac{3}{4}$  cups sugar  
1 tbsp cornstarch  
2 ground pecans  
3 oz semisweet chocolate,  
chopped into small pieces  
2 tbsp chocolate liqueur

**To make pastry:** Sift flour & baking powder into bowl. Add butter or margarine and rub it in finely with your fingertips. Stir in the sugar, lime zest and egg. Mix to a firm dough. Knead the dough until it's smooth. Roll it out thinly and use to line 10-inch round tart or quiche dish, reserving the trimmings. Chill 30 minutes.

**Preheat oven to 350 degrees**

**Filling:** Place sugar and butter/margarine in a bowl and beat until light and fluffy. Add the eggs a little at a time, beating well after each addition. Fold in the cornstarch, ground pecans, chocolate, and chocolate liqueur until evenly blended. Pour the mixture into the pastry shell. Use the pastry trimmings to make a lattice across the top. Bake until the filling has set, 40 – 45 minutes. Decorate with pecan halves and serve warm or cold. Cut in wedges.

## High Voltage Chocolate Orange Dessert (no Flour)

From Chef Mirj who lives in Israel. Givat Zeev, and posts recipes to [www.rcipezaar.com](http://www.rcipezaar.com). You can use soy milk and margarine so the recipe is not dairy at all, but you can use milk (or cream) and butter instead.

3 1/4 cups dark chocolate
4 teaspoons soy milk
10 tablespoons unsalted margarine
1 teaspoon vanilla extract
2 tablespoons Cointreau liqueur
5 eggs, separated
10 tablespoons sugar
3 1/4 cups finely chopped almonds
confectioners' sugar

Preheat the oven to 350 degrees. Lightly grease a deep 8- or 9-inch round cake pan. In the top of a double boiler set over simmering water, Melt the chocolate with the soy milk and margarine. Do not allow this to boil. (I usually do this step in the microwave at 70% power so as not to burn the chocolate). Set aside to cool. Stir in the vanilla and Cointreau. In a mixing bowl, combine egg yolks and sugar. Beat very well. In a separate mixing bowl, whip egg whites until peaks form and they are foamy. Fold the egg whites into the egg yolk and sugar mixture. Stir in the chocolate mixture and finely chopped almonds. Pour the mixture into the prepared cake pan. Bake for about 45 minutes. Allow the cake to cool completely. Sprinkle with confectioner's sugar."

Submitted by Esther Wiesner, who has been active in many aspects of Minyan Dorshei Derekh, including past coordinator, periodic leynner and davening leader. Esther is also on the board of Germantown Jewish Centre, which she enjoys as an opportunity to build relationships across the boundaries of one's particular minyan affiliation. As part of this larger Jewish community involvement, she is working on an exciting three-year grant program for Germantown Jewish Centre, called *Synaplex* that strives to create a third place for members and visitors alike that goes beyond traditional davening to include activities such as Torah Yoga, Jewish book club, and Shabbos Café.

## Fudge Cookies

2 tbsp. margarine
1 1/2 c. semisweet chocolate chips
1 can (14 oz.) sweetened condensed milk
1 c. flour, sifted
1 c. chopped walnuts
1 tsp. vanilla

Melt margarine & chocolate. Remove from heat and stir in milk. Add flour & mix well. Add vanilla & nuts. Drop by teaspoon or roll into balls; place on greased baking sheet about 2" apart. Bake at 350 degrees for 10-12 min. Makes approx. 4 dozen.

Submitted by Ruth Lowe and Bob Tabak, long time members of Dorshei Derekh

# Leyv Ha-ir, Philadelphia, PA



*Leyv Ha-Ir, Hebrew for Heart of the City, is a small but growing Reconstructionist congregation located at the Ethical Society at 1906 Rittenhouse Square, Philadelphia.*

## Chocolate-Cranberry Mouse Cake

Cranberry Compote (16 servings)  
1 12 ounce bag fresh or frozen cranberries  
½ cup sugar  
¼ cup water  
1 teaspoon minced orange peel (orange part only)  
2 tablespoons fresh orange juice

Combine first 4 ingredients in heavy large saucepan over medium heat. Bring to boil. Reduce heat and simmer until cranberries pop and mixture is syrupy, stirring occasionally about 6 minutes. Transfer mixture to bowl. Refrigerate until cold. Mix in orange juice. (Can be prepared 1 day ahead.)

Chocolate Ganache:

2 cups whipping cream  
2 tablespoons (1/4 stick) unsalted butter  
2 tablespoons of sugar  
1 1/2 pound semisweet chocolate, chopped

Bring cream, butter and sugar to simmer in heavy large saucepan, stirring occasionally. Place chocolate in larger bowl. Pour boiling cream mixture over. Let stand for 5 minutes. Stir chocolate mixture until melted and smooth. Let ganache stand at room temperature until cool, about 2 hours

Chocolate Cake  
2 tablespoons (1/4 stick) unsalted butter, melted  
¾ cup plus 2 tablespoons (1¾ sticks) unsalted butter  
6 1/2 ounces semisweet chocolate, chopped  
9 large egg yolks  
1 cup sugar  
4 large egg whites

Preheat oven to 325 F. brush three 9-inch diameter cake pans with 1 ½ inch high sides with melted butter. Line bottoms with parchment. Brush parchment with melted butter. Melt ¾ cup plus 2 tablespoons butter and chocolate in heavy large saucepan over low heat, stirring constantly until smooth. Set aside. Using electric mixer beat yolks and sugar in large bowl until tripled in volume, stopping occasionally to scrape down sides of bowl, about 6 minutes.

Using electric mixer fitted with clean dry beaters, beat whites in large bowl to soft peaks. Fold melted chocolate mixture into yolk mixture. Stir in ¼ of whites. Fold in remaining whites. Divide batter among prepared pans, spreading evenly. Bake until tester inserted into centers comes out clean, about 22 minutes. Let cakes cool completely in pans on racks.

Assembly ½ cup chopped walnuts, toasted
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Spread dab of ganache on 9 inch diameter tart pan bottom. Turn out 1 cake layer onto pan bottom; peel off parchment. In medium bowl, mix 1 cup ganache, 1 cup cranberry compote and walnuts. Spread half of cranberry ganache mixture atop cake. Turn out second cake layer into another 9-inch diameter tart pan bottom, peel off parchment. Slide second cake onto filled cake: Spread remaining cranberry-ganache mixture atop cake. Turn out third cake layer onto tart pan bottom; peel off parchment. Slide third cake into filled cake. Place cake in freezer 1 hour.

Spoon 1 cup plain ganache into pastry bag fitted with star tip; set aside at room temperature. Using spatula spread remaining plain ganache over sides and top of cake. Chill cake 1 hour.

Pipe 2 rows of plain chocolate ganache stars around to edge of cake. Spoon remaining cranberry compote atop cake inside border (Can be prepared 1 day ahead. Cover and refrigerate.)

Let cake stand 30 minutes at room temperature. Using warm knife, cut cake into slices, wiping knife clean after each slice. Transfer to plates and serve.

Submitted by: Frann Shore. I am a member of Leyv Ha-Ir, Heart of the City, a hip congregation in Center City with 50 members, mostly single. Our choir and choir director have deliciously sweet voices and our Rabbi Julie Greenberg inspires us with discussions on democracy and baseball and Judaism, how Reconstructionist is that! Join us for Friday night minyan once a month and Saturday minyan twice a month. We meet on Rittenhouse Square, a very sophisticated address!

The inspiration for this chocolate rich flourless cake was a date at the Four Seasons. I was inspired enough to make it for a friend's 50th birthday party and it was a huge success! The chocolate is decadent and romantic and will bring the romance out in any relationship no matter your age!

### **Dutch Hot Chocolate**

As I am Dutch, besides Jewish, I have in the past- for instance for breakfast during a Leyv ha-Ir retreat at the ocean- made hot chocolate the Dutch way. Good cocoa (I use Droste) - one good heap of it and two times that amount of sugar. If available two 1/2 and 1/2 coffee-milk "creamers or a few table spoons of milk (I like the regular kind). Make a paste and add near-boiling water, maybe some more milk. Top it if desired with marshmallows. Great for breakfast before going to work! Much better than the ready-made kinds! Submitted by Roby Jacobs.

# Mishkan Shalom, Philadelphia, PA



*Mishkan Shalom is a Reconstructionist Synagogue located in Philadelphia. We are a progressive and inclusive congregation dedicated to the integration of spiritual life, learning, social activism and community.*

## Double Chocolate Pie

### Crust

1 ¼ cups chocolate graham cracker crumbs (1 wax-paper wrapped packet of chocolate graham crackers (about 9 long/18 square graham crackers or half of a 14.4 oz. box)  
1 heaping tablespoon cocoa powder  
¼ cup sugar  
1/3 cup melted butter or margarine

Mix together ingredients.

Press crumb mixture into the bottom and sides of a 10-inch pie plate.

Bake at 400 degrees for 5 minutes. Chill.

### Filling

Melt in the top of a double boiler or in the microwave for 1 minute in a glass bowl:

1 heaping cup of chocolate chips

Remove from heat and beat in:

1 whole egg  
2 egg yolks  
1 ½ teaspoon vanilla extract, brandy, or dark rum

Fold in:

2 egg whites, stiffly beaten, 1 cup whipped heavy cream

Fill pie shell, refrigerate. When ready to serve, top with whipped cream and shaved dark chocolate

## Meshuganeh Mandelbread

2 teaspoons baking powder
1 teaspoon salt
freshly grated peel of one orange
1 cup coarsely chopped walnuts
1 cup dried cranberries
1 cup chocolate chips or chunks
1 cup sugar
1 cup vegetable oil
2 large eggs
4 tablespoons (1/4 c) frozen orange juice concentrate
2 teaspoons orange extract
3 cups all purpose flour

Preheat oven to 350 degrees. Combine first nine ingredients: sugar, oil, eggs, orange juice concentrate, orange extract, flour, baking powder, salt, and orange peel. Beat till thoroughly blended in the large bowl of an electric mixer. Fold in chopped nuts, cranberries, and chocolate chips or chunks. Spoon two equal portions of dough side by side the short way on an ungreased cookie sheet (preferably of the air-cushion variety), patting the dough into two long rectangles about 10 inches long by 4 inches wide, about an inch high, and 2 to 3 inches apart on the baking sheet. Wet hands lightly with cold water if dough is sticky. Bake for about 25 minutes or until golden.

Remove from oven and let cool about 10 minutes. Then, using a sharp knife, slice on a slight diagonal into  $\frac{3}{4}$  inch-wide slices and redistribute slices between 2 cookie sheets and bake on two center racks for an additional 8-10 minutes, rotating sheets halfway through, being careful not to let the slices get too dark. Cool completely before serving. Enjoy!

Lisa and Alan Tuttle have been active members of Congregation Mishkan Shalom in Philadelphia since 2004. Growing up, Lisa and her family belonged to one of the first Reconstructionist synagogues—Congregation Kehillath Shalom in Cold Spring Harbor, NY, which was founded by eleven families and their rabbi who together seceded from a large Conservative shul in 1968. Lisa is a professional writer and editor. Alan is a family therapist and social worker at The Children’s Hospital of Philadelphia in the Department of Neurology. The Tuttles reside in Wynnewood, PA, with their 2 sons, Adam and Jeremy.

Double Chocolate Pie was a family favorite when Lisa was growing up, often chosen over cake for birthday celebrations. It is from the original *The Elegant but Easy Cookbook* by Marian Fox Burros and Lois Levine, published in 1967.

Meshuganeh Mandelbread (“meshuganeh” because it contains no almonds and mandel is almond in Yiddish) was Lisa’s mother Edie’s favorite dessert. She would say, “Don’t even come to visit me if you’re not bringing Meshuganeh Mandelbread. The recipe is adapted from *Fast and Festive Meals for the Jewish Holidays* by Marlene Sorosky. Enjoy!

# Or Hadash, Ft. Washington, PA



*Or Hadash is a Reconstructionist Congregation of about 200 families located in Fort Washington, Pennsylvania (a suburb of Philadelphia). As Reconstructionists, we stress the value of a Jewish community as well as traditional and new Jewish values, morals and ideas. From annual retreats to Purim spiels to Friday night services, there is always something exciting and fun to do at Or Hadash!*

## Wicked Hot Chocolate Mousse (By Giada DeLaurentis)

4 large eggs, separated  
1/2 cup sugar  
1/4 cup (1/2 stick) unsalted butter, cut into 1/2-inch pieces  
1/4 cup water  
3 tablespoons coffee liqueur

4 teaspoons Chili Oil, recipe follows  
7 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

Whisk the egg yolks, 1/4 cup of sugar, butter, 1/4 cup of water, coffee liqueur, and chili oil in a large metal bowl to blend. Set the bowl over a saucepan of simmering water (do not allow the bottom of the bowl to touch the water); whisk constantly until the mixture is very thick and frothy, about 3 minutes. Add the chocolate and stir until melted and smooth. Remove from the heat. Using an electric mixer, beat the egg whites in another large bowl to soft peaks. Gradually add the remaining 1/4 cup of sugar, beating until stiff and glossy peaks form. Remove the chocolate from over the water. Fold 1/3 of the meringue into the warm chocolate mixture to lighten, then fold in the remaining meringue. Cover tightly with plastic wrap and refrigerate until set, at least 3 hours or overnight. Spoon the mousse into 6-ounce bowls. Top with Spicy Whipped Cream and serve.

**Chili Oil:** 2 cups olive oil , 4 teaspoons dried crushed red pepper flakes

Combine the oil and crushed red pepper flakes in a heavy small saucepan. Cook over low heat until a thermometer inserted into the oil registers 180 degrees F, about 5 minutes.

Remove from heat. Cool to room temperature, about 2 hours. Transfer the oil and pepper flakes to a 4-ounce bottle. Seal the lid. Refrigerate up to 1 month.

Yield: 2 cups , Prep Time: 2 minutes, Cook Time: 5 minutes, Inactive Prep Time: 2 hours

## Spicy Whipped Cream:

1 cup heavy cream , 1/4 cup granulated sugar, Cocoa powder , Ground cayenne pepper

With an electric mixer, whip cream gradually adding the sugar until soft peaks form. Top with a dusting of cocoa powder and a pinch of cayenne. Serve immediately. Yield: 2 cups Prep Time: 5 minutes

Submitted by Susan Afriat. Susan was the JRF representative for Or Hadash and helped organize this year's Torah and Chocolate. She recently moved west with her family and will be missed.

## Flourless Mocha Fudge Cake

1 C Strong Coffee  
1 Lb Semi-sweet chocolate chips  
2 C Sugar  
2 C Butter  
8 Eggs, lightly beaten

Preheat oven to 250o. Butter a round 9x3 springform pan and line with foil or parchment. Smooth paper around sides and up over the rim. Make sure there are no rips. Butter the foil or parchment. In a large saucepan, combine the coffee, chocolate, sugar and butter. Stir constantly and cook over medium heat until 130o. Remove from heat and gradually add the beaten eggs. Pour batter into prepared pan.

Bake 1½ hours. Center will seem uncooked, but will firm up while cooling. Chill, tightly covered for up to 1 week. (Chill overnight before unmolding. Flip and serve upside down.)

Sift powdered sugar/unsweetened cocoa over or frost if desired.

Frosting:

1½ C Heavy cream  
¼ C Powdered sugar  
½ Teaspoon Vanilla

Combine and whip until stiff.

## Barb's Brownies

12 oz morsels  
2 sticks butter  
4 eggs  
2 cups sugar  
1 1/2 cups flour  
vanilla

Melt chips in butter. Mix eggs and sugar. Pour egg mixture into chocolate and mix immediately. Add flour and vanilla, stirring until just combined. Pour into a 13x9 pan.

Bake at 350\* for 25-35 minutes.

## Barb's Toffee Squares

1 cup butter  
1 cup brown sugar, packed  
1 egg yolk  
1 t vanilla  
2 cups flour  
¼ t salt  
10 oz chocolate morsels +/-  
½ cup chopped nuts (optional)

Mix butter, sugar, egg yolk and vanilla. Stir in flour and salt until dough is well blended Spread in rectangle 13x10 greased baking sheet, leaving room at all edges for expansion

Bake at 350\* for 20-25 minutes. While crust is still soft, sprinkle on morsels and spread evenly. Cut while crust is still warm, to prevent chocolate from splintering.

Note: I double both recipes and bake in a 13x18 rimmed cookie sheet.

Submitted by Amie Sweren from Temple Beth El - Amie Sweren, an avid chocolate lover, is married to Scott and the proud Mom of twins, Bill and Josh. A Temple member for over ten years, she has previously served on the TBE Board of Directors in various positions, most recently as Financial Secretary. What Amie likes best about the Temple Beth El community is the variety of people and interests as well as the warmth and acceptance she has found from the congregants.

## Hershey Syrup Cake

Batter:  
1/4 pound of butter  
1 cup of sugar  
4 eggs  
1 large can of Hershey's  
syrup  
1 cup of sifted Presto or  
other self-rising flour

Icing:  
2 cups confectionary sugar  
5 tsps. cocoa powder  
2 Tbs. butter, softened  
vanilla  
up to 1/4 cup strong coffee  
as needed

Cream butter with sugar. Add eggs and beat well. Add remaining ingredients and turn into 13"x9"x2" greased baking pan. Bake in 350 degree oven for 35 to 40 minutes. To make icing: mix confectionary sugar, cocoa, butter, and vanilla in small bowl. Add coffee and beat to suitable consistency for spreading on cake. Allow cake to cool before icing. Best when eaten after the cake is refrigerated and with a large glass of milk!

Submitted by Lani Moss. Lani and her family have been members of Or Hadash for 20 years. Lani comes from a family of dedicated chocoholics. This cake is one of their favorites.

## Chocolate Eclipse

2 tbs butter or margarine  
2 oz. (2 squares) unsweetened chocolate  
2 cups buttermilk or soul milk ( 2 cups milk plus 2 tsps vinegar)  
1 tspn vanilla extract  
2 ½ cups unbleached white flour  
2 ¼ cups (packed) brown sugar  
3 tspns baking powder  
1 tspn baking soda  
½ tspn salt  
1 cup semisweet chocolate chips (optional)  
½ cup plus 2 tbspsns unsweetened cocoa  
2 ½ cups boiling water

Preheat oven to 350. Grease a 9 x 13 inch baking pan. Melt the butter and chocolate together. In a separate saucepan, heat buttermilk or sour milk gently until just a little warmer than body temp (don't boil or cook it). Remove from heat, and combine with chocolate mixture and vanilla. In a larger mixing bowl combine flour, 1 cup of brown sugar, baking powder, baking soda, and salt. Mix well (use your hands, if necessary) to break up any little lumps of brown sugar, making as uniform a mixture as possible. Stir in chocolate chips, if desired. Pour in the wet ingredients, and stir until well combined. Spread into the prepared pan. Combine the remaining 1 ¼ cups brown sugar with the unsweetened cocoa in a small bowl. Sprinkle this mixture as evenly as possible over the top of the batter. Pour on the boiling water. It will look terrible, and you will not believe you are actually doing this, but try to persevere. Place immediately in the preheated oven. Bake for 30 to 35 minutes, or until the center is firm to the touch. Cool for at least 15 minutes before serving. Invert each serving on a plate so that the fudge sauce on the bottom becomes a topping. Serve hot or at room temperature. Prep time: 15 minutes, plus 30 to 35 minutes to bake. Yield: 8-12 servings, depending on the personality of the eaters.

Submitted by Debra Bernstein and David Toub. This is our favorite chocolate recipe. It comes from the Still Life with Menu cookbook by Moosewood Restaurant founder, Mollie Katzen. From the recipe, it sounds like it will turn out to be mush, but it is far from it, and is really wonderful.

We have both made this at different times (for the Torah and Chocolate evening, David will be making it). We have been members of Or Hadash for over a year and reside in Wyncote, PA. Debbie is a senior financial analyst for Temple Physicians, Inc., while David is a gynecologist and chief medical officer at MedCases, a company that develops online medical education. David is also a postminimalist composer and Debbie is an amazing knitter of all things woolen. We have two children, Arielle (10) and Isaac (4).

### **French Silk Mousse**

3 ounces (3 squares) unsweetened chocolate 6 ounces (1 ½ sticks) butter 1 teaspoon vanilla extract 1 cup light brown sugar, firmly packed 4 eggs ½ cup walnuts, cut into medium-size pieces
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Place the chocolate in the top of a small double boiler over hot water on moderate heat. Cover and let stand only until melted. Remove from the hot water and set aside, uncovered, to cool. In the small bowl of an electric mixer cream the butter until it is soft. Add the vanilla and sugar and beat well for several minutes. Add the melted chocolate and beat to mix. Now add the eggs one at a time, beating for 5 (five) minutes after each addition. For the first egg you can use high speed, but as you add the remaining eggs and the mixture thins, reduce the speed as necessary to avoid splashing. Total beating time for the eggs is 20 minutes. Stir in the walnuts and pour into serving bowl. Refrigerate for several hours. (This recipe can also be used as a wonderful chocolate cream pie filling.)

Submitted by Gail Morrison-Hall. An avowed chocoholic, Gail is a member of Congregation Or Hadash in Ft. Washington, PA. When she isn't eating chocolate or cooking chocolate confections Gail works as an artist and art educator. Even though she is "retired from full time teaching", she still teaches two days a week for the School District of Philadelphia, and writes art curriculum materials for the Philadelphia Schools. In between, she is an active member of the Or Hadash community where she has served as High Holiday Chair for the past 10 years as well as a member of the Ritual Committee. Gail could be considered the resident artist of Or Hadash, having painted scenery for the congregation's Purim Spiel and organized children's art projects at Or Hadash's annual Retreat and at the Hanukkah Party. As a result of the resounding success of last year's art classes and the exhibition of the resulting art work produced by the Fourth Grade Hebrew School class, Gail is now teaching art in each grade of Or Hadash's Hebrew School. Gail is also a working artist, and is currently producing custom painted chuppahs and Mazel Tov Chairs by commission.

# Reconstructionist Rabbinical College, Wyncote, PA



*The Reconstructionist Rabbinical College is an accredited rabbinical school dedicated to the renewal of the rabbinate in the North American Jewish community. The rabbinical school prepares men and women for leadership and service in every aspect of Jewish communal life. The Reconstructionist rabbi may serve in a synagogue, teach in a university, act as a resource person for a network of havurot, work within a Jewish federation, direct a Hillel foundation, head a school or a bureau of Jewish education, administer a Jewish center, serve as a chaplain or staff a Jewish communal agency.*

## Palm Beach Brownies with Chocolate-Covered Mints

32 jumbo brownies - actually  
6 1/2 pounds of brownies  
8 ounces unsweetened  
chocolate  
8 ounces (2 sticks) unsalted  
butter  
8 ounces (2 generous cups)  
walnuts  
5 eggs graded "large"  
2 teaspoons vanilla extract  
1/2 teaspoon almond extract  
1/4 teaspoon salt

1 tablespoon plus 1 teaspoon  
powdered instant espresso  
(I use Medaglia D'Oro from an  
Italian grocery store.)  
3 3/4 cups granulated sugar  
1 2/3 cups sifted unbleached  
flour  
Two 14- or 15.4-ounce bags  
York chocolate-covered  
peppermint patties,  
unwrapped

Adjust an oven rack one-third up from the bottom and preheat oven to 425 degrees F. Line a 9 by 11 by 2-inch pan as follows: Invert the pan and center a 17-inch length of aluminum foil, shiny side down, over the pan. (If you are using a Magic Line® pan that has straight sides and square corners, use heavy-duty foil or the sharp corners will tear it. This is a wonderful pan and makes beautiful brownies.) With your hands, press down on the sides and corners of the foil to shape it to the pan. Remove the foil. Turn the pan right side up. Place the foil in the pan and very carefully press it into place in the pan. Now, to butter the foil, place a piece of butter (additional to that in ingredients) in the pan, and put the pan in the oven. When the butter is melted use a pastry brush or a piece of crumpled plastic wrap to spread the butter all over the foil. Set the prepared pan aside.

Place the chocolate and the butter in the top of a large double boiler over hot water on moderate heat, or in a 4- to 6-cup heavy saucepan over low heat. Stir occasionally, until the chocolate and butter are melted. Stir to mix. Remove from the heat and set aside.

Break the walnuts into large pieces; set aside. In the large bowl of an electric mixer beat the eggs with the vanilla and almond extracts, salt, espresso, and sugar at high speed for 10 minutes.

On low speed add the chocolate mixture (which may still be warm) and beat only until mixed. Then add the flour and again beat on low speed only until mixed. Remove the bowl from the mixer.

Stir in the nuts. Pour half the mixture (about 3 1/2 cups) into the prepared pan and smooth the top. Place a layer of the mints, touching each other and the edges of the pan, all over the chocolate layer. Cut some mints to fill in large spaces on the edges. (You will not use all the mints. There will be some left over.) Pour the remaining chocolate mixture all over the pan and smooth the top.

Bake for 35 minutes reversing the pan front to back once during baking to ensure even baking. At the end of 35 minutes the cake will have a firm crust on top, but if you insert a toothpick in the middle it will come out wet and covered with chocolate. Nevertheless, it is done. Do not bake any longer.

Remove the pan from the oven; let stand until cool. Cover the pan with a cookie sheet and invert the pan and the sheet. Remove the pan and the foil lining. Cover the cake with a length of wax paper and another cookie sheet and invert again, leaving the cake right side up.

Now the cake must be refrigerated for a few hours or overnight before it is cut into bars. When you are ready to cut the cake, use a long, heavy knife with a sharp blade, either serrated or straight - try both. Cut the cake into quarters. Cut each quarter in half. Cutting through the long sides. Finally, cut each piece into 4 bars, cutting through the long sides. (I think these are better in narrow bar shapes than in squares.)

Pack in an airtight box, or wrap individually in clear cellophane, wax paper, or foil. These freeze perfectly and can be served very cold or at room temperature.

Notes: When you remove the cake from the pan you might see burned edges. (You might not - it depends on the pan.) If you do, you can leave them on or cut them off. I cut them off, but I have friends who say this is the best part. These are huge! For some occasions you might want to cut them smaller. They are equally delicious, and sometimes they seem more appropriate.

by Maida Heatter, 1995, Random House

Submitted by Student Rabbi Vanessa Grajwer. I am an RRC student, and I like to bake yummy things. I like the homey, comforting feeling it gives me, and there's nothing like the smell of something baking inside when it's cold or rainy outside. Also, it's easier than cooking because you can have most of the ingredients always on hand, as opposed to having to run out to get fresh veggies... These brownies always get the most rave reviews, and Maida Heatter is a personal hero of mine.

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## Pure Chocolate Sauce

When I was growing up, we always kept two kinds of Hershey's chocolate sauce in the house – the thick fudgy one and the thin syrup. I much preferred the thicker kind spooned out of the can and warmed up for my ice cream sundaes

This grown-up version of that fudgy, warm sauce is a tad more luxurious. It is so easy to make and such a delight to eat – like licking a warm liquid truffle – that it belongs in your pantry at all times, for instant sundae-making whenever the mood strikes. Celebrate being an adult by adding a splash of your favorite liqueur to the melted chocolate. Makes 1 ½ cups. (Fran Bigelow)

1 cup heavy cream 8 ounces bittersweet chocolate, finely chopped
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In a small saucepan, bring the cream just to a boil. Remove from the heat and add the chopped chocolate. Let set one minute. Stir with a heatproof rubber spatula until smooth. Set aside to cool slightly. Serve warm or store in a sealed container in the refrigerator.

To reheat, place the container in warm water until the sauce is warm and loose.

### **Chocolate Espresso Sauce**

Seattle's weather demands great coffee – and we have the best chocolate! In this wonderfully simple dairy-free sauce, the aroma of espresso lends an elegant edge. Serve over small scoops of ice cream or profiteroles for complete after dinner bliss. Makes 1 1/4 cups.

8 ounces bittersweet chocolate, finely chopped 1/2 cup plus 2 tablespoons brewed espresso or triple-strength coffee, room temperature
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In a double boiler, melt the chocolate over low heat. Remove the top of the boiler when the chocolate is nearly melted and stir until glossy and smooth. Add the espresso all at once and whisk until the sauce is completely smooth. Set aside to cool slightly. Serve warm or store in a sealed container in the refrigerator. Reheat gently to serve.

### **Mexican Hot Chocolate (Chef David Guas)**

2/3 cup milk 1 cup heavy whipping cream 4 oz. Semisweet chocolate, chopped 1/8 of a vanilla bean 2/3 of a cinnamon stick 1/3 tsp. almond extract
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Combine milk, cream, cinnamon sticks and vanilla in a 1 quart stainless steel pot and bring mixture to a boil. Have prepared chocolate in a mixing bowl. Allow the heated liquid to steep (rest off the heat) for 5 minutes, then pour over the top of the chopped chocolate. Stir the chocolate mixture until the chocolate is completely melted and smooth.

Pour the warm mixture through a strainer and it is ready to serve. Serve immediately or refrigerate. To reheat, place chocolate mixture in a 2 quart stainless steel pot on low heat – do not let sit, or it will burn. Stir mixture until warm. Immediately serve and place in 4 oz. Portions with a dollop of slightly sweetened, softly whipped cream and a light dusting of cinnamon.

Submitted by Student Rabbi Me'irah Illinsky, Havurat Tikvah, Charlotte, NC. Me'irah is currently a student at RRC. She recently returned from two years of study in Israel, where she created and exhibited her unique artwork. You can visit her works at [www.Jerusalem-Fine-Art-Prints.com](http://www.Jerusalem-Fine-Art-Prints.com)

(These recipes were collected from “NPR: Pure Chocolate Recipes for the Holiday”)

# Jewish Reconstructionist Federation



## Flourless Chocolate Cake

12 oz semisweet chocolate chips  
1/2 cup butter, plus extra for coating  
1/4 cup sugar

1/4 cup water  
1 teaspoon instant coffee granules  
3 eggs  
Whipped cream for topping

Preheat the oven to 425 F. Butter the bottom and sides of a 9 inch pie plate. Place a 12 inch square sheet of waxed paper in the plate and butter the waxed paper. In a medium sized saucepan, combine the chocolate chips, 1/2 cup butter, sugar, water, and coffee granules. Heat over medium heat for 2 to 3 minutes, until the chocolate and butter are melted, stirring constantly. Remove from the heat and stir in the eggs until the mixture is smooth. Pour into the waxed paper-lined pie plate. Bake for 10 minutes; the cake will not be completely set in the middle. Cool, cover loosely, then chill for 6 to 8 hours, or overnight. When ready to serve, remove the cake from the refrigerator and allow to sit for 10 minutes. Invert the cake onto a large flat serving dish and remove the waxed paper. Top with whipped cream. Note: To make it pareve, substitute an appropriate margarine, and non-dairy whipped topping for the butter and whipped cream.

Submitted by Rabbi Alex Lazarus-Klein, JRF's Mid-Atlantic Regional Director. This recipe come from his wife Ashirah. Needless to say it comes with a lot of love. Alex, like his father before him, is a life long chocoholic.

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## Death by Chocolate

Trifle Bowl  
1 box fudge brownie mix baked and cooled  
1/4 cup coffee liquor or 1 tsp. sugar mixed with 1/4 cup coffee

1 (4) serving box instant chocolate pudding  
1 1/2 cups cold milk  
1 8 oz. container of Cool Whip  
1/2 package of Heath bits

Bake and cool brownies. Poke holes in the top of the brownies and pour the coffee liquor or coffee mixture over the top. Combine the pudding and milk and whisk until thick. Fold in half the whipped topping. Break up the brownies into small pieces and put half in the bottom of a trifle bowl. Cover the brownies with the pudding. Sprinkle with half the Heath bits. Cover with remaining brownies and then cover with the rest of the whipped topping. Sprinkle with remaining Heath bits. Chill 2 hours.

Submitted by: Dina April, JRF's Midwest Regional Director, an admitted chocoholic. The Midwest region has 16 congregations from Minnesota to Nebraska. She has been with JRF since December 2003.