

Recipes to enjoy with Robin's Chocolate Sauce

"Golden Cake" - from Cooking Down East by Marjorie Standish

When you are looking for a basic cake recipe for making Boston Cream Pie, this is the one to use.

½ cup shortening	2 eggs
½ teaspoon salt	1 ½ cups flour
1 teaspoon vanilla	2 teaspoons baking powder
1 cup sugar	2/3 cup milk

Cream shortening, add salt and vanilla. Add sugar gradually. Add eggs one at a time, beating well after each addition. Sift flour, measure and sift together with baking powder. Add alternately with milk to creamed mixture. Bake at 350 degrees, 45 to 50 minutes for a 9x9 inch loaf cake. Bake layer cakes at 375 degrees for 25 to 30 minutes. Bake cupcakes at 400 degrees for 20 to 25 minutes.

Filling for Boston Cream Pie:

¼ teaspoon salt
2 ½ tablespoons cornstarch
1/3 cup sugar
1 ½ cups milk
2 large egg yolks

Combine the dry ingredients in a saucepan. Slowly stir in milk. Add egg yolks and cook over medium heat, whisking often, until mixture comes to a boil. Cook for one more minute and cool. Spread filling evenly over the bottom layer cake and assemble the layers one on top of the other.

Microwave Robin's Original Recipe Chocolate Sauce to desired consistency and pour slowly over layer cake to make a fabulously easy Boston Cream Pie.

"Best Bangor Brownies" - from Dishing Up Maine by Brooke Dojny

Makes about 16 squares.

½ cup (1 stick) unsalted butter	¼ teaspoon salt
2 ounces unsweetened chocolate	1/8 teaspoon black pepper
2 eggs	½ cup chopped walnuts (optional)
1 cup sugar	½ cup all-purpose flour
1 teaspoon pure vanilla extract	

1. Preheat the oven to 350 degrees F. Grease an 8- or 9-inch square or 11-by-7 inch baking pan with butter.
2. Melt the butter and chocolate in a heavy, medium-sized saucepan over medium-low heat, stirring frequently, until both are almost melted. Remove from the heat and stir until melting is complete.
3. Whisk the eggs with the sugar, vanilla, salt, and pepper in a large bowl until well-blended but not foamy. Gradually whisk in the melted chocolate mixture. Stir in the nuts, if desired. Sprinkle the flour over the top and whisk gently just until no white specks remain. Pour into the prepared pan, leveling the top.
4. Bake until a tester inserted about two-thirds of the way to the center comes out clean, 25 to 30 minutes. Cool the brownies in the pan on a wire rack for about 20 minutes. Cut into 16 or more squares and cool completely before serving. Store in the refrigerator for a day or so, or freeze for up to 2 weeks.

Microwave Robin's Raspberry Chocolate Sauce to desired consistency and serve with these delicious brownies and a scoop of ice cream.

"The World's Best Cheesecake" - from Yankee Magazine Recipes

Yield: 10-12 servings

Crust:

- 2 cups crushed graham crackers
- ½ cup (1 stick) melted butter
- ¼ cup crushed walnuts

Filling:

- 3 pkgs. (8 ounces each) cream cheese, at room temp.
- 1 ½ cups sugar
- 5 eggs
- 3 tablespoons lemon juice

Topping:

- 1 pint sour cream
- ½ cup sugar
- 1 teaspoon vanilla extract

Preheat oven to 350 degrees F. For crust: Combine ingredients and press evenly across bottom and sides of a 10-inch springform pan. For Filling: Combine cream cheese and sugar. Add eggs one at a time, beating thoroughly after each one. Beat in the lemon juice. Pour filling over crust and bake for 45 minutes without opening the oven door. Remove cheesecake and reduce heat to 300 degrees F. For topping: Mix ingredients and spread over cheesecake. Return to oven and

bake for 15 minutes longer. Cool on rack for several hours, then refrigerate overnight. Serve plain or topped with fresh fruit.

Microwave Robin's Blueberry Chocolate Sauce to desired consistency and serve on a slice of this heavenly cheesecake.

"Lemon-Peel Pound Cake for the Berries" - from *Dishing Up Maine* by Brooke Dojny

Makes at least 18 slices.

1 ½ cups plus 2 tablespoons cake flour	3 eggs
¼ teaspoon salt	1 teaspoon pure vanilla extract
1/8 teaspoon baking soda	1 tablespoon grated lemon zest
¾ cup (1 ½ sticks) unsalted butter, softened	6 tablespoons lemon juice
3 ounces cream cheese, softened	(juice of 3 medium lemons)
1 ½ cups sugar, plus ¼ cup for glaze	powdered sugar

1. Position a rack in the center of the oven and preheat the oven to 325 degrees F. Grease a 10-cup nonstick Bundt pan with butter, sprinkle with 2 tablespoons of the flour, and knock out the excess.
 2. Whisk together the flour, salt, and baking soda in a medium-sized bowl.
 3. Using an electric mixer, cream the butter and cream cheese until fluffy in a large bowl. Gradually beat in 1 ½ cups of the sugar, and continue to beat for 3 minutes, scraping down the sides of the bowl once or twice. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla, lemon zest, and 2 tablespoons of the lemon juice. Add the flour mixture in 3 batches and beat until just smooth. Spoon into the prepared pan, smoothing the top.
 4. Bake in the center of the oven until the top is pale golden and a tester inserted near the center comes out clean, 40 to 45 minutes. Cool in the pan on a rack for 10 minutes. Unmold onto a rack set over a sheet of waxed paper.
 5. In a small saucepan, heat the remaining ¼ cup sugar and the remaining 4 tablespoons lemon juice until bubbly and the sugar dissolves. Brush the syrup over the warm cake. Cool completely, wrap, and refrigerate for up to 2 days, or freeze for up to 1 month.
 6. Sprinkle with the powdered sugar before cutting into slices, and serve.
- Microwave Robin's Tropical Dark Chocolate Sauce to desired consistency and serve with this lovely lemony pound cake and berries in season.*

"Apple Brownies" - from *Cooking Down East* by Marjorie Standish

An old-time favorite of ours.

1 stick margarine (or butter)	1 cup flour
1 cup sugar	½ teaspoon baking powder
1 egg	½ teaspoon soda

2 medium-sized apples, pared, cored,
and chopped fine
½ cup chopped nuts

¼ teaspoon salt
½ teaspoon cinnamon

Cream margarine. Add sugar gradually. Beat egg until light and beat into mixture until creamy. Mix in the chopped apples and nuts. Sift flour and measure. Sift together with baking powder, soda, salt and cinnamon. Stir lightly into apple mixture.

Turn into a buttered 7x11 inch pan and bake at 350 degrees for 40 minutes. Place pan on a rack to cool. Cut into bars.

Serve warm out of the oven with vanilla ice cream. Microwave Robin's Orange Spice Chocolate Sauce to desired consistency and drizzle over the top.

"Buttery Gingersnaps" - *from Yankee Magazine Recipes*

Yield: 3 dozen cookies

¾ cup butter, melted
1 cup sugar
¼ cup molasses or dark Karo
1 egg
2 cups flour

2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon ground cloves
1 teaspoon ground ginger
½ teaspoon salt

Cream butter and sugar, then add molasses and egg; mix well. Sift together remaining ingredients in a separate bowl and add to wet mixture. Mix well, cover tightly, and chill.

When chilled, form into one-inch balls. Roll each ball in granulated sugar and place on a greased cookie sheet about two inches apart. Flatten each ball using the bottom of a glass, buttered and dipped in sugar, or another appropriate tool. Bake at 375 degrees for 8 to 10 minutes or until golden brown.

Crumble these thin, melt-in-your-mouth cookies in a bowl with a scoop of vanilla ice cream.

Microwave Robin's Ginger Pear Chocolate Sauce to desired consistency and pour over the top.

