

Ghirardelli Chocolate Chip Cookies

Yield: 4 dozen cookies

- 2 cups Semi-Sweet Chocolate Chips
- 1 cup(s) butter or margarine, softened
- 3/4 cup(s) sugar
- 3/4 cup(s) brown sugar, packed
- 2 large eggs
- 2 teaspoon(s) vanilla
- 2 1/4 cup(s) unsifted flour
- 1 teaspoon(s) baking soda
- 1/2 teaspoon(s) salt
- 1 cup(s) walnuts or pecans, chopped (optional)



Directions

Heat oven to 375°F.

Stir flour with baking soda and salt; set aside. In large mixing bowl, beat butter with sugar and brown sugar at medium speed until creamy and lightened in color. Add eggs and vanilla, one at a time. Mix on low speed until incorporated. Gradually blend dry mixture into creamed mixture. Stir in nuts and chocolate chips. Drop by tablespoon onto ungreased cookie sheets. Bake for 9 to 11 minutes or until golden brown.

Note: The 2 cups of Semi-Sweet Chocolate Chips can be substituted with any variety of chip flavor (i.e.- Milk Chocolate Chips, 60% Cacao Chocolate Chips, etc.)

Products used in this recipe:

[Semi-Sweet Chocolate Chips](#)

Chocolate Chip Pecan Cookies

Yield: 4 dozen cookies

- 1 ¾ cup 60% Cacao Bittersweet Chocolate Chips
- 2 cups Semi-Sweet Chocolate Chips
- ½ cup(s) butter, softened (1 stick)
- 1 cup(s) brown sugar, packed
- ½ cup(s) sugar
- 4 large eggs, at room temperature
- 1 teaspoon(s) vanilla
- 2 ¼ cup(s) unsifted flour
- 1 teaspoon(s) baking powder
- ½ teaspoon(s) baking soda
- ½ teaspoon(s) salt
- 1 teaspoon(s) espresso powder (optional)
- 1 cup(s) pecans (or walnuts), coarsely chopped



Directions

Melt 60% chocolate chips in top of double boiler over hot water. Beat butter and sugars together on medium-high speed until light and fluffy. Turn mixer down to lowest speed, add eggs and vanilla. In separate bowl, sift together flour, baking powder, baking soda, salt, and espresso powder. Add half of the flour mixture to creamed butter, stirring after each addition. Add half of the melted chocolate. Stir until ingredients are well blended. Add remaining flour, stirring completely; add remaining chocolate. Stir in chocolate chips and pecans. Cover and refrigerate dough for 1 hour.

Preheat oven to 350°F. Drop 2 tablespoonful of dough per cookie onto non-stick cookie sheet. Bake 15 minutes at 350°F. (Adjust baking time accordingly for smaller cookies.) Remove cookies to wire rack. Store in airtight container at room temperature or in freezer for longer storage.

Products used in this recipe:

- [60% Cacao Chocolate Chips](#)
- [Semi-Sweet Chocolate Chips](#)

Clementine's Oatmeal Chocolate Chip Cookies

Yield: 5 dozen 2-inch cookies

- 2 Cups Semi-Sweet Chocolate Chips
- 1 cup(s) butter, softened
- 3/4 cup(s) packed brown sugar
- 1/2 cup(s) sugar
- 1 egg
- 1 teaspoon(s) vanilla
- 1 cup(s) unsifted flour
- 1 teaspoon(s) baking soda
- 1/2 teaspoon(s) salt
- 1 teaspoon(s) cinnamon
- 1/8 teaspoon(s) nutmeg
- 3 cup(s) oats, uncooked
- 1 cup(s) walnuts, chopped



Directions

Preheat oven to 375°F. In a large bowl, beat butter with sugar and brown sugar at medium speed until creamy and lightened in color (about 4 minutes). Add vanilla and egg, and mix on low speed until incorporated. Stir flour with baking soda, salt, and spices; add to creamed mixture, mixing well. Stir in oats. Fold in chocolate chips and walnuts. Drop by rounded tablespoon onto ungreased cookie sheets.

Bake 8 to 9 minutes for a chewy cookie, 10 to 11 minutes for a crisp cookie. Cool 1 minute on a cookie sheet; remove to wire cooling racks. Store in tightly covered container. Makes about 6 dozen 2-inch cookies.

Products used in this recipe:

[Semi-Sweet Chocolate Chips](#)

Ultimate Double Chocolate Cookies

Yield: 24 cookies

- 2 cups Semi-Sweet Chocolate Chips
- 2 cups 60% Cacao Bittersweet Chocolate Chips
- 6 tablespoon(s) unsalted butter
- 3 eggs
- 1 cup(s) sugar
- 1/3 cup(s) all-purpose flour
- 1/2 teaspoon(s) baking powder
- 1 cup(s) chopped walnuts



Directions

In double boiler over hot water melt bittersweet chocolate chips and butter. In large bowl with electric mixer or whisk, beat eggs and sugar until thick; stir into chocolate mixture. In small bowl, stir together flour and baking powder; stir into chocolate mixture. Gently mix in semi-sweet chocolate chips and walnuts. Using a sheet of plastic wrap, form dough into two logs, each 2 inches in diameter and about 12 inches long. As dough will be quite soft, use plastic wrap to hold dough in log shape. Wrap tightly; refrigerate at least 1 hour or until firm. (Dough may be frozen; thaw in refrigerator before proceeding with recipe.) Heat oven to 375°F. Unwrap dough; with sharp knife, cut into 3/4-inch slices. Place slices 1 1/2 inches apart on greased or parchment-lined cookie sheet.

Bake 12 to 14 minutes or until shiny crust forms on top but interior is still soft. Cool on baking sheet; store in airtight tin up to 1 week.

Products used in this recipe:

- [Semi-Sweet Chocolate Chips](#)
- [60% Cacao Chocolate Chips](#)

Ghirardelli Award Winning Brownies

Yield: 16-20 brownies

- 2 eggs
- 3/4 cup of sugar
- 1 tsp. vanilla extract
- 1/2 cup butter, melted
- 3/4 cup Ghirardelli Sweet Ground Chocolate and Cocoa powder
- 2/3 cup unsifted flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cups walnuts, chopped
- 1 cup Ghirardelli Semi-Sweet Chips



Directions

Preheat oven to 350 F°. Combine eggs with sugar and vanilla; add butter. Sift Ghirardelli Sweet Ground Chocolate with flour, baking powder and salt. Combine with egg mixture; add nuts and Ghirardelli Semi-Sweet Chips. Spread into greased 8-9 inch square pan. Bake 20-30 minutes. For extra chewy brownies, use 8-inch pan and less baking time. For cake-like brownies, use 9-inch pan and longer baking time. Cut into squares.

Products used in this recipe:

- [Semi-Sweet Chocolate Chips](#)
- [Sweet Ground Chocolate & Cocoa](#)

Chocolate Chip Cheesecake

Yield: 8 servings

- 1 cup(s) Semi-Sweet Chocolate Chips
- 1 tablespoon(s) Sunrise Unsweetened Cocoa
- 2/3 cup(s) crushed graham crackers
- 1/4 cup(s) granulate white sugar
- 1/3 cup(s) (2/3 stick) unsalted butter, melted
- 2 1/4 cup(s) cream cheese, at room temperature
- 1 teaspoon(s) pure vanilla extract
- 2/3 cup(s) granulated white sugar
- 3 large eggs
- 1 cup(s) sour cream



Directions

Preheat the oven to 350°F. Grease 9-inch springform cake pan. To make the crust, in a small bowl, mix together the crushed graham crackers, cocoa, and sugar. Stir in the butter. Spoon the mixture into the prepared pan. Press firmly to distribute the crust mixture onto the bottom and halfway up the sides of the pan. Chill the crust while making the filling. To make the filling, in a medium-size bowl, beat the cream cheese, vanilla, and sugar with an electric mixer at low speed until smooth. Gradually beat in the eggs, increasing the speed slightly as the mixture softens. Beat in the sour cream. Finally, stir in the chocolate chips with a large spoon.

Pour the filling into the chilled crust and set the pan on a baking tray. Bake for 75 minutes, or until firm. The cheesecake may deflate and crack as it cools, so turn off the oven and let cool slowly in the oven for about 1 hour with the oven door open.

Remove from the oven and let cool completely. Cover and chill in the refrigerator overnight before removing from the pan. Sprinkle the top with grated white chocolate. This cheesecake is best if eaten within 3 days of baking.

Products used in this recipe:

- [Semi-Sweet Chocolate Chips](#)
- [Sunrise Unsweetened Cocoa](#)

Individual Soft Center Cakes

Yield: 4 servings

- 1/4 cup 60% Cacao Chocolate Chips
- 8 tablespoon(s) unsalted butter (1 stick)
- 2 whole eggs
- 2 egg yolks
- 1/3 cup(s) sugar
- 1/2 teaspoon(s) vanilla extract
- 1 tablespoon(s) cake flour



Directions

Melt butter and chocolate in double boiler. Whip eggs, yolks, sugar, and vanilla with a mixer for about 10 minutes on high speed. Fold melted chocolate and butter into the egg mixture. Fold in flour just until combined. Butter and sugar four 6-ounce ramekins, then spoon mixture into ramekins. Bake at 450°F for about 9–10 minutes. The center will be quite soft, but the top and sides will be set. Let sit out of the oven for about 5 minutes, then unmold onto a plate. Serve with a few raspberries and a dollop of whipped cream.

Products used in this recipe:

[60% Cacao Chocolate Chips](#)

Chocolate Raspberry Tartlets

Yield: 6 servings

- 2 cups + 1/3 cup Semi-Sweet Chocolate Chips
- 6 tablespoon(s) Sunrise Unsweetened Cocoa
- 12 tablespoon(s) unsalted butter (1 1/2 sticks)
- 6 tablespoon(s) sugar
- 1 1/2 cup(s) cake flour
- 1 cup(s) heavy cream
- 3 cup(s) fresh raspberries
- 1 pinch of salt
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Directions

In bowl of food processor, process butter, sugar and salt until creamy. Add cocoa; process until smooth. Add flour; pulse until crumbly. Divide dough into 6 equal pieces, flatten each piece into a disk and wrap in plastic wrap. Refrigerate at least 30 minutes. Remove 1 piece of dough at a time from refrigerator; roll out into 6-inch circle between 2 pieces of plastic wrap. If dough gets too soft, refrigerate until firm before continuing. Remove top sheet of plastic wrap; invert dough circle over a 4 1/2-inch nonstick tartlet pan with removable bottom. Keeping plastic wrap on top side, press dough into bottom and sides of pan. Trim excess dough; carefully peel off plastic wrap. Repeat with remaining dough to make 6 tartlet shells. Refrigerate at least 30 minutes. Heat oven to 375°F. Prick bottom of tartlet shells all over with fork. Bake about 15 minutes or until dough looks dry. Cool completely in pans.

In saucepan over medium heat, bring cream to simmer. Remove from heat; add chocolate. Let sit until chocolate melts; whisk gently to combine. Cool to room temperature; pour 1/3 cup chocolate mixture into each tartlet shell. Refrigerate tartlets at least 1 hour or until filling is firm. Carefully remove tartlets from pans. Arrange raspberries decoratively on top of filling.

Tips: (1) Recipe also makes 1 large tart; use an 8-inch nonstick tart pan with removable bottom. (2) To make smaller tartlets, press dough into muffin tin compartments lined with paper or foil muffin cups. Remove muffin cups after filling and chilling tartlets. (3) Instead of rolling, press dough into tartlet shells with fingertips; chill and bake as above.

Products used in this recipe:

- [Semi-Sweet Chocolate Chips](#)
- [Sunrise Unsweetened Cocoa Powder](#)

Tiramisu

Yield: 15 servings

- 1/2 cup(s) Sweet Ground Chocolate and Cocoa
- 1/2 teaspoon(s) Sweet Ground Chocolate and Cocoa
- 1/3 cup(s) confectioners' sugar
- 1/2 cup(s) coffee-flavored liqueur
- 1 1/2 teaspoon(s) pure vanilla extract
- 1/2 teaspoon(s) salt (optional)
- 1 1/2 cup(s) heavy whipping cream
- 2 tablespoon(s) water
- 2 teaspoon(s) powdered instant espresso coffee
- 6 ounce(s) ladyfingers, halved (about 2 dozen)
- 12 ounce(s) mascarpone cheese



Directions

In a large mixing bowl, beat the mascarpone, 6 tablespoons of the ground chocolate, 1/4 cup of the confectioners' sugar, 1/4 cup of the liqueur, 1 teaspoon of the vanilla extract, and the salt with a wire whisk. Set aside. In a small bowl beat 1 cup of the whipping cream until stiff peaks form. Fold the whipped cream into the mascarpone mixture. In another small bowl, combine the remaining 1/4 cup liqueur, the remaining 1/2 teaspoon of vanilla extract, the water, and the espresso powder. Line a 2 1/2-quart glass or crystal bowl with one fourth of the ladyfingers; brush with 2 tablespoons of the espresso mixture. Spoon one third of the mascarpone mixture over the ladyfingers. Repeat, making 2 more layers of ladyfingers brushed with the espresso mixture and topped with the mascarpone mixture. Top with the remaining ladyfingers, gently pressing them into the cheese mixture. Brush the ladyfingers with the remaining espresso mixture. Sprinkle 1 tablespoon of ground chocolate over the top. In a small mixing bowl, beat the remaining 1/2 cup whipping cream and the remaining confectioners' sugar until stiff peaks form. Spoon the whipped cream into a decorating bag with a large star-shaped tip. Pipe large rosettes on top of the dessert. Sprinkle the remaining 2 tablespoons of ground chocolate on the rosettes. Chill at least 2 hours.

If you cannot find mascarpone cheese, substitute 16 ounces of softened cream cheese and 3 tablespoons of milk. Beat on medium until smooth and fluffy. Add 6 tablespoons of the ground chocolate, 1/2 cup confectioners' sugar, 3 tablespoons coffee-flavored liqueur, 1 teaspoon pure vanilla extract, and omit the salt; set aside. Continue as the recipe directs.

Products used in this recipe:

- [Sweet Ground Chocolate and Cocoa](#)

Individual Chocolate Lava Cakes

Yield: 6 Servings

- 1/3 cup 60% Cacao Chocolate Chips
- 1/4 cup 60% Cacao Chocolate Chips
- 2 eggs
- 1/4 cup(s) heavy cream
- 8 tablespoon(s) (1 stick) unsalted butter
- 2 egg yolks
- 1/3 cup(s) sugar
- 1/2 teaspoon(s) vanilla extract
- 1/4 cup(s) cake flour



Directions

To make centers, melt 1/3 cup of chocolate and cream in double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

To make cake, heat oven to 400°F. Spray six 4-ounce ramekins or custard cups with cooking spray. Melt 1/4 cup of chocolate and butter in double boiler; whisk gently to blend. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.

Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.

Products used in this recipe:

- [60% Cacao Chocolate Chips](#)

Luscious Chocolate Ice Cream

Yield: 1 quart(s)

- 1/4 cup 60% Cacao Chocolate Chips
- 3 large egg yolks
- 1/4 cup(s) granulated white sugar
- 1 1/2 cup(s) heavy cream
- 1/2 cup(s) whole milk
- 1/2 teaspoon(s) pure vanilla extract



Directions

In a medium bowl, whisk together the egg yolks and sugar; set aside. In a medium saucepan, heat the cream, milk, and chocolate over medium heat, whisking frequently, until the chocolate melts and the mixture is hot but not boiling. Pour this hot mixture into the egg yolk mixture whisking constantly, then return the mixture to the pan. Heat over low heat to 170°F, or until the mixture coats a spoon, stirring constantly.

Immediately strain into a bowl and whisk in the vanilla. Cool the mixture in the refrigerator or cool by setting in a bowl of ice, whisking frequently. Freeze in an ice-cream freezer according to the manufacturer's directions until the ice cream has the consistency of whipped cream. Transfer to a plastic container and store in the freezer.

This ice cream is best if eaten the same day it is made. If it is frozen, let soften in the refrigerator for about 20 minutes before serving.

Products used in this recipe:

- [60% Cacao Chocolate Chips](#)

Ghirardelli's Hot Fudge Sauce

Yield: 2 cup(s)

- 1/4 cup 60% Cacao Chocolate Chips
- 4 tablespoon(s) butter, cut into chunks
- 1 1/2 cup(s) sugar
- 1/2 cup(s) water
- 1/4 cup(s) light corn syrup
- 1 teaspoon(s) pure vanilla extract



Directions

In a heavy saucepan combine the chocolate, butter, sugar, water, and light corn syrup. Stir the mixture continuously over medium heat until the chocolate and butter have melted and the sugar has dissolved. When the sauce comes to a boil, lower the heat and continue boiling gently for 10 minutes. Remove the thickened sauce from the heat, and stir in the vanilla extract. Store covered in the refrigerator.

To reheat, place in a small microwave-safe bowl. Microwave on medium 6 to 8 minutes, stirring after the first 3 minutes.

Products used in this recipe:

- [60% Cacao Chocolate Chips](#)