

ALL ABOUT

chocolate

Recipes to cure your chocolate craving



sugar salt
magic

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From the kitchen of
Sugar Salt Magic

intro

Thank you so much for subscribing!

This collection of decadent, chocolate loaded desserts is just for you! From special breakfast treats to easy, giftable cookies and droolworthy cakes, you're bound to find something you love.

Some of my fondest memories are based around family gatherings and food. I want this ebook and Sugar Salt Magic to inspire you to make your own wonderful memories.

Enjoy

Marie xx

contents

BREAKFAST

Strawberry Chocolate Cinnamon Rolls
Double Chocolate Pancakes

NO BAKE

No Bake Chocolate Fridge Cake
Frangelico Chocolate Custard Pots

COOKIES

Dark Chocolate Shortbread Cookies
Dark Double Chocolate Fudge Cookies

CAKE

Chocolate Cheesecake Bundt Cake
Chocolate Cheesecake Cupcakes

BARS & SLICES

Caramel Chocolate Brownies
No Bake Snickers Crispy Cake



When you see this link, click on it to take you to the blog post for extra tips and tricks



breakfast

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Strawberry Chocolate Cinnamon Rolls

- Prep | 15 m
- Cook | 22 m
- Serves | 12 brownies



INGREDIENTS

FOR THE CINNAMON ROLLS

- 1 cup warm milk
- 1/3 cup white granulated sugar
- 57g butter, melted (1/4 cup / 2oz / 1/2 stick)
- 1 large egg
- 2 1/4 teaspoons instant yeast (1 sachet / 7g)
- 455g plain (all purp) flour (3 1/2 cups / 1lb)
- 1/2 teaspoon salt

FOR THE FILLING

- 115g unsalted butter, softened (1/2 cup / 1 stick)
- 100g light brown sugar (1/2 cup, packed)
- 2 tablespoons cocoa
- 2 teaspoons cinnamon
- 1/4 cup roughly chopped chocolate
- 1 egg yolk
- 1 tablespoon water

FOR THE STRAWBERRY ICING

- 3/4 cup chopped strawberries
- 2 1/2 cups icing (powdered) sugar

- 01** In the bowl of a stand mixer, stir together the warm milk, sugar, melted butter, egg and the yeast. Let it sit for 5 minutes
- 02** Add the flour and salt and mix with the dough hook on low-medium (no higher than the second setting) for 6-8 minutes until the dough looks smooth and elastic.
- 03** Brush a clean bowl with a little oil then place the dough into it. flip it over so that has a coating of oil all over. Cover with plastic wrap and let it sit in a warm place for 1 hour or until doubled in size.
- 04** Roll the dough out on a lightly floured surface to a large rectangle, about 5-6mm thick.
- 05** Preheat the oven to 200C / 375F / 180C fan forced and line 2 baking trays with baking paper.
- 06** **For the filling,** Beat together the butter, brown sugar cocoa and cinnamon until you have a smooth paste.
- 07** Spread the chocolate paste over the rolled out dough, then scatter over the chocolate pieces.
- 08** Cut the dough into 10 even strips, roughly 1 1/2 inches wide. Roll each strip up and press the ends in a little so they stick
- 09** Place the rolls onto the baking trays, sitting them at least 2 inches apart. Let them rest and rise a little again for another 15 minutes.
- 10** Beat together the egg yolk and water then brush all over the exposed dough of the rolls.
- 11** Bake for 20 minutes, then let them cool before icing.
- 12** Puree the strawberries in a blender, then push them through a strainer to remove seeds and any larger pieces of pulp.
- 13** Mix the puree with the icing sugar until you have a smooth icing, then pipe or spoon a dollop on top of each of the cooled buns.

Double Chocolate Pancakes

- Prep | 15 m
- Cook | 22 m
- Serves | 12 brownies



INGREDIENTS

FOR THE PANCAKE MIX

- 195g plain (all purp) flour (5.3oz / 1 1/2 cups)
- 1/3 cup milk powder (45g / 1.6oz)
- 1/3 cup cocoa (40g / 1.4oz)
- 2 tablespoons sugar (notes)
- 2 tablespoons cornflour (cornstarch)
- 2 1/2 teaspoons baking powder
- 1 teaspoon vanilla sugar, optional
- 1/2 teaspoon salt
- 1/4 cup dark chocolate chips

TO TURN IT INTO PANCAKES

- 2 tablespoons vegetable oil
- 1/2 cups water



- 01** In a whisk together the pancake mix ingredients (all but the oil and water)
- 02** Add the oil and water to the pancake mix - either to the bowl and whisk together or into the jar and give it a good shake.
- 03** Heat a non-stick pan over medium-high heat and drizzle 1/2 to 1 teaspoon of oil in.
- 04** When the oil is hot drop heat down to low-medium and add 1/4 cups of batter to the pan, 2-3 at a time.
- 05** Use the spatula to gently swirl and nudge the batter into a 10cm / 4 inch circle.
- 06** Let the pancakes cook for 3-4 minutes until bubbles have popped on the surface and the surface looks dry.
- 07** Flip the pancakes over and cook a further minute on the other side to seal.
- 08** Transfer to plate and cover the stack with a clean tea towel while you cook the rest.
- 09** Serve your pancakes with maple, caramel or chocolate syrup and fresh berries.

NOTES

At step 1, pancake mix can be stored in an airtight container in the pantry until required.



no bake

No Bake Chocolate Fridge Cake

- Prep | 10 m
- Cook | 2 m
- Serves | 12 slices



INGREDIENTS

FOR THE CAKE

- 300g milk coffee biscuits (notes)
- 225g unsalted butter (1 cup / 2 sticks)
- 1/2 cup golden syrup (like Lyle's) (125ml)
- 1/2 cup dutch processed cocoa (or regular unsweetened cocoa)
- 1/4 cup thickened (or heavy) cream (60ml)
- 1/4 tsp salt
- 2 cups Maltesers (or Whoppers)

FOR THE GANACHE

- 3/4 cup cream (180ml)
- 150g dark (50%) chocolate, finely chopped



01

Grease and line an 8 inch round springform tin with baking paper

02

Break up the biscuits into 1-2cm pieces and set aside.

03

In a large bowl, melt together the butter, golden syrup, cocoa, cream and salt, in the microwave in 30 second bursts. Stir well between each until it's just melted together. Don't overheat.

04

Add the biscuit pieces and 2/3 of the maltesers to the chocolate mixture and mix well.

05

Tip into prepared tin, pressing down well. Place in fridge.

06

Heat the cream in a saucepan or microwave until hot (if on the stove you'll see bubble just start to appear).

07

Place finely chopped chocolate in a bowl and pour the hot cream over. Sit for 3 minutes before stirring to a smooth ganache.

08

Pour it over the cake and let it set 3 hours or overnight.

09

Arrange remaining Maltesers around the top

NOTE: Biscuits: Milk Coffee or Milk Arrowroot work perfectly, but you could also use graham crackers or digestive biscuits (like mcvites). You just need a crunchy cookie.

Frangelico Chocolate Custard Pots

- Prep | 5 m
- Cook | 10 m
- Serves | 2 pots



INGREDIENTS

- 70g dark (70%) chocolate, finely chopped
- 1/2 cup whole milk (125ml)
- 1/2 cup thickened (or heavy) cream (125ml)
- 1 tablespoon Dutch processed cocoa (plain unsweetened is fine)
- 2 tablespoons unsalted butter (30g)
- 1/3 cup caster (superfine) sugar
- 2 tablespoons Frangelico liqueur notes
- 2 tablespoons corn flour (cornstarch) notes
- 2 tablespoons water notes
- 2 egg yolks

TO SERVE:

- Whipped cream, ice cream, chocolate shavings, crushed hazelnuts, truffles



01

Melt the chocolate in 30 second bursts in the microwave, stirring well between each until melted and smooth. This should not take more than 1 1/2 to 2 minutes.

02

Pour the milk & cream into a heavy based saucepan, and add the cocoa, butter, sugar and Frangelico, then heat on very low heat until steaming, stirring regularly.

03

While the milk mixture is heating, mix together the water and cornflour until smooth. Pour it into a large bowl (or the bowl of a stand mixer) and add the egg yolks, then beat on high until light and pale yellow.

04

Once the milk mixture is steaming, remove from heat. Turn the mixer down to low and slowly drizzle the milk mix into the egg mix. Don't pour it too quickly or the heat will scramble the eggs.

05

Return the entire mix to the saucepan. Heat over low heat, stirring with a flat whisk or balloon whisk constantly, until it gets very thick. This will happen quite suddenly after about 5 minutes or so, so it's important to keep gently whisking increasing intensity as it gets very thick. You will end up with lumpy custard if you don't.

06

When the custard is very thick (drops on top won't disappear straight away and all the froth has gone), remove from the heat and add the melted chocolate. Whisk until everything is smooth and well combined.

07

Transfer the custard to a piping bag and pipe into serving glasses. Refrigerate for 2 hours.

08

Right before serving, top with whipped cream, ice cream, hazelnuts, strawberries or truffles.



cookies

Dark Chocolate Shortbread

- Prep | 20 m
- Cook | 12 m
- Serves | 22 cookies



INGREDIENTS

FOR THE CHOCOLATE SHORTBREAD

- 115g unsalted butter, softened (*1/2 cup / 1 stick*)
- 1/3 cup icing (powdered) sugar
- 150g plain (all-purp) flour (*1 cup + 1 tablespoon*)
- 2 tablespoons dutch processed cocoa powder (*8 teaspoons*)
- Pinch of salt

TO DECORATE

- 100g dark (50%) chocolate, melted (*1/2 cup*)
- Handful of freeze-dried raspberries, nuts or sprinkles



- 01** Preheat oven to 180C / 350F / 160C fan forced. Line 2 cookie trays with baking paper.
- 02** Whisk together the flour, cocoa and salt in a medium bowl to evenly distribute. Set aside. Beat the butter and sugar in a stand mixer or in a bowl with a handheld mixer until light and fluffy (2-3 minutes). Scrape down the sides of the mixing bowl as needed.
- 03** Add the dry ingredients and mix on the lowest setting until it forms a dough. Pull it together and place in the fridge for 15 minutes to firm up.
- 04** Dust a clean surface with cocoa powder. Dust the top of the dough with cocoa too, then roll it out to about 5mm thick.
- 05** Use cookie cutters to cut shapes out and transfer them to your prepared cookie trays
- 06** Bake for 12 minutes, turning trays halfway through cooking so they cook evenly.
- 07** Allow them to cool completely before dunking in melted chocolate and sprinkling with your choice of decoration.

Dark Double Chocolate Fudge Cookies

- Prep | 10 m
- Cook | 15 m
- Serves | 15 cookies



INGREDIENTS

- 50g dark (70%) chocolate, melted
- 150g dark brown sugar (3/4 cup / 5.3oz)
- 100g white granulated sugar (1/2 cup / 3.5oz)
- 113g unsalted butter, softened (1/2 cup / 1 stick / 4oz)
- 1 large egg, room temp
- 1 teaspoon vanilla
- 195g plain (all purp flour (1 1/2 cups / 6.9oz)
- 55g dutch process cocoa (1/2 cup / 2oz)
- 3/4 teaspoon baking soda
- 1 teaspoon table salt
- 1 1/2 cups dark chocolate chips (300g / 10.5oz)
- 1/4 teaspoon sea salt flakes, optional



01

Preheat the oven to 180C / 350F / 160C fan forced. Line 2 large baking trays with baking paper.

02

In a large bowl with electric beater or in the bowl of a stand mixer, beat together the butter and sugar until lightened and creamy. Scrape down the sides of the bowl as necessary.

03

Add the egg and beat well. Scrape down the sides as necessary.

04

Add the vanilla and melted chocolate and beat through just to combine.

05

Add the flour, cocoa, baking soda and table salt, sifting anything that has lumps.

06

Pulse a few times until it stops puffing up, then beat on low until almost combined.

07

Set aside 1/4 cup of chocolate chips and add the rest to the dough. Mix until the dough fully comes together. It will be a little sticky.

08

Roll approximately 4 tablespoons of dough into balls (slightly larger than a golf ball) and place 2 inches apart on a baking tray.

09

Dot the tops with the reserved chocolate chips (4-5 on each), then sprinkle with sea salt flakes, if using. Press down very slightly on the top (don't flatten them).

10

Bake 14-16 mins until outside looks dry and a little bit cracked. Remove from oven and let them rest at least 5 minutes before using a flat spatula to transfer them to a cooling rack.

A close-up photograph of a chocolate bundt cake on a white pedestal stand. A thick stream of chocolate is being poured from above onto the top of the cake, creating a decorative swirl. The cake has a rich, dark brown color and a slightly textured surface. The background is a soft, out-of-focus light gray. In the foreground, a silver cake server with a black handle and a blue cloth are partially visible.

cake

Chocolate Cheesecake Bundt Cake

- Prep | 20 m
- Cook | 45 m
- Serves | 16



INGREDIENTS

FOR THE CHEESECAKE FILLING

- 250g cream cheese, softened (9oz)
- 50g white sugar (1/4 cup / 1.8oz)
- 1 large egg
- 2 teaspoons vanilla extract
- 1/4 cup light sour cream (60ml)

FOR THE DARK GANACHE

- 180g dark (70%) chocolate (6.3oz)
- 3/4 cup thickened (heavy) cream (180ml)

FOR THE CHOCOLATE BUNDT CAKE

- 295g plain (all purp) flour (2 1/4 cups / 10.4oz)
- 55g unsweetened cocoa (1/2 cup / 2oz)
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking (bicarb) soda
- 1/4 teaspoon salt
- 1 cup white granulated sugar (200g / 7oz)
- 1 cup dark chocolate chips (200g)
- 2 large eggs
- 1 cup whole milk (250ml)
- 1/2 cup vegetable oil (125ml)

01 Preheat the oven to 180C / 350F / 160C fan forced.

02 Beat together the cream cheese and sugar until smooth and creamy. 2-3 minutes should do it. Add the egg and beat well. Add the vanilla and sour cream and mix through until incorporated. Set aside.

03 In a large bowl sift together the flour, cocoa, baking powder, baking soda and salt. Add the sugar and chocolate chips and mix it well.

04 In a separate bowl whisk together the eggs, milk and vegetable oil until well mixed. Pour the wet ingredients into the dry and mix until just combined.

05 Lightly spray a bundt tin with spray oil, then tip 2/3 of the cake batter in. Spread evenly around the base.

06 Now spoon in the cheesecake mixture just around the middle of the cake batter (ie not to the edges of the tin - keep it to a 1-2 inch line around the middle of all the cake batter). Top with the remaining cake batter, making sure to cover all of the cheesecake filling.

07 Bake for around 45 minutes, turning the tin half way through, until a toothpick inserted comes out clean (you'll have to test a couple of spots to make sure you're hitting cake and not choc chips)

08 Let the cake cool in the tin then transfer to a cake plate

Chocolate Cheesecake Cupcakes

- Prep | 30 m
- Cook | 20 m
- Serves | 14 cupcakes



INGREDIENTS

FOR THE CUPCAKES

- 130g plain (all purp) flour (1 cup / 4.6oz)
- 1/2 cup dutch processed cocoa (40g / 1.4oz)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted (113g / 1 stick)
- 1/2 cup caster (superfine) sugar (100g / 3.5oz)
- 1/2 cup packed dark brown sugar (100g / 3.5oz)
- 2 large eggs, room temp
- 2 teaspoons vanilla extract
- 3/4 cup buttermilk (180ml)



FOR THE FILLING AND FROSTING

- 250g cream cheese, softened (8.8oz)
- 2 1/4 cup icing (powdered) sugar, sifted
- 1/2 cup thickened (heavy) cream (125ml)
- 1 teaspoon vanilla extract
- 85g unsalted butter, softened 1/4 cup cocoa (3/4 stick / 3oz)
- 1/4 teaspoon salt

01 Preheat your oven to 350F / 180C / 160C fan and line a 12 hole muffin tin with paper cases

02 In a bowl, sift together the flour, cocoa, baking soda, baking powder and salt. Whisk together to combine.

03 In a separate bowl or the bowl of a stand mixer, beat together the melted butter and both sugars until smooth.

04 Add the eggs one at a time, scraping down the sides of the bowl each time and beating well after each. Add the vanilla and beat to combine.

05 Add 1/3 of the flour mixture to the wet ingredients. Stir through gently until just combined.

06 Now add half of the buttermilk, mix gently again. Continue like this until all the flour and buttermilk is combined... just. It is important not to overmix or be too heavy handed otherwise your cupcakes will turn out dense and tough.

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Chocolate Cheesecake Cupcakes

Continued

07 Fill the cupcake cases to about only to about 1/2 full. Bake in the oven for around 18-20 minutes, turning the pan around in the oven half way through to make sure they bake evenly. When a toothpick inserted comes out with just a crumb or two, they are done.

08 Drizzle the caramel all over letting it pool in the dents

09 Cool in the tin for 5 minutes before turning out onto a cooling rack. Make sure they are completely cool before frosting.

FOR THE FILLING & FROSTING

10 For the cheesecake filling, add the cream cheese, cream, vanilla and half the icing sugar to a bowl and beat using a handheld beater until smooth and creamy.

11 Use a sharp knife or cupcake corer to cut a hole in the top of each cupcake, then fill each with around 1 teaspoon of the cheesecake filling. Set aside the rest.

12 In another bowl, beat the butter and remaining sugar until smooth and creamy. Add the leftover cheesecake filling, cocoa and salt and beat just until smooth (don't overbeat).

13 Pipe the frosting on top of your cupcakes then roll the edges in cookie crumbs.



A close-up photograph of several chocolate-covered bars and slices of a baked good, likely a brownie or cookie, arranged on a white parchment paper surface. The bars are rectangular and have a smooth, dark chocolate coating on top. The interior of the bars is visible, showing a dense, crumbly texture with some lighter-colored ingredients, possibly nuts or a filling. The lighting is soft and even, highlighting the textures of the chocolate and the baked goods. The background is slightly blurred, focusing attention on the foreground bars.

bars & slices

Caramel Chocolate Brownies

- Prep | 15 m
- Cook | 22 m
- Serves | 12 brownies



INGREDIENTS

- 190g store-bought soft caramels (6.7oz)
- 1 1/2 tablespoons thickened (heavy) cream (6 tsp)
- 85g unsalted butter (3/4 stick / 3oz)
- 75g dark (70%) chocolate, roughly chopped (2.6oz)
- 2/3 cup granulated white sugar (130g / 4.5oz)
- 1/4 cup packed light brown sugar (50g / 1.8oz)
- 2 large eggs, room temp
- 98g plain (all-purp) flour (3/4 cup / 3.4oz)
- 33g dutch processed cocoa (1/3 cup)
- 1/4 teaspoon salt



- 01** Preheat the oven to 180C / 350F / 160C fan forced. Grease & line an 8x8 inch square baking tin with baking paper.
- 02** Over low heat and stirring constantly, melt together the caramels and cream in a saucepan until smooth. Set aside
- 03** Melt the butter and chocolate together in the microwave, in 30 second bursts, stirring well after each. Set aside.
- 04** In a large bowl, beat together both sugars & egg for around 1-2 minutes until light and fluffy
- 05** Add the melted chocolate and butter and stir through with a spatula.
- 06** Sift over the plain flour, cocoa and salt and stir through with a spatula until just combined.
- 07** Pour half the mixture into the prepared tin and make a few dents with a spoon (where the caramel can pool).
- 08** Drizzle the caramel all over letting it pool in the dents
- 09** Drop spoonfuls of the remaining half of the brownie mixture all over then just lightly spread to cover the caramel.
- 10** Bake for around 24 minutes or until a toothpick comes out with some sticky crumbs on it

NOTES: You can use regular unsweetened cocoa if you can't get dutch processed.

No-Bake Snickers Crispy Cake

- Prep | 15 m
- Cook | 4 m
- Setting Time | 3 hrs
- Serves | 18



INGREDIENTS

- 3 cups rice bubbles (rice krispies)
- 5 snickers bars, roughly chopped (50g / 1.8oz each)
- 1/4 cup unsalted butter, (57g / 1/2 stick / 2oz)
- 1 tablespoon honey (4 teaspoons)
- 250g chewy caramels (8.8oz)
- 1/4 cup thickened (heavy) cream (60ml)
- 200g milk chocolate, roughly chopped (1 cup)



01 Grease and line an 8x8 inch baking tin with baking paper.

02 Place the rice bubbles in a large bowl and set aside.

03 Set aside a handful of snickers pieces, then add the rest along with the butter and honey to a small saucepan. Heat over low heat, stirring constantly until melted and the only lumps are the peanuts.

04 Pour the mixture over the rice bubbles, add the 1/4 cup of snickers pieces and mix well to combine.

05 Tip it into your prepared tin. Press it down well all over to make a firm base. Place in the fridge while you make the caramel.

06 Heat the caramels and cream in a saucepan over low heat, stirring constantly until melted and smooth. Pour it over the top of the rice bubble base and place it back in the fridge to set for at least 1 hour.

07 Place the chocolate in a microwave safe bowl and melt in the microwave in 20 second bursts, stirring really well between each. This should only take 1 minute. No longer or you risk burning it.

08 Pour it over the cold slice and let it set for 1-2 hours before slicing and serving. Best eaten straight from the fridge.

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