

The Big
Book of
Everything
Chocolate



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SHIVESH
BHATIA

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Conversion table

PRODUCT	1 CUP	1/2 CUP	1/4 CUP
FLOUR	120g	60g	30g
BUTTER	220g	110g	55g
CASTER SUGAR	220g	110g	55g
BROWN SUGAR	200g	100g	50g
ICING SUGAR	120g	60g	30g
LIQUID	200g	100g	50g

1 Tablespoon: 15g; 1 Teaspoon: 5g

A NOTE ON THE INGREDIENTS

Unless otherwise mentioned, for best results, use ingredients at room temperature. All recipes in this book use salted butter that is softened, **unless specified**.

ICONS USED IN THE BOOK TO MARK ALLERGENS AND TECHNIQUES





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Introduction

As I see my fifth cookbook come to life, I can't help but think about how my relationship with desserts and baking has evolved over the years. What started as a 'happy accident' in high school turned into a passion while I was completing my undergraduate studies and became a full time profession about seven years ago. Now, I'm obsessed with it and it's become a large, irreplaceable part of my life. While so much has changed in these years, what has remained a constant part of my journey is chocolate! From the first batch of (burnt) chocolate cupcakes I made with my cousins using box pre-mix to now writing an entire cookbook with 100 chocolate recipes, my baking journey has drawn massive inspiration from chocolate.

I think that's because chocolate does exactly what I've always aspired to achieve with my baking—to bring unadulterated joy and happiness. Chocolate also has the ability to bring everyone

together—a crowd-pleaser like no other ingredient! Which is probably why it is associated with special occasions and celebrations like birthdays and anniversaries. The Black Forest cake that I would cut with my twin sister for most of our birthdays growing up, the decadent chocolate tea cake my nani would bake simply to celebrate our visit or the tub of chocolate ice cream that would get passed around while watching a movie with my cousins—chocolate has made every happy occasion happier and every low moment slightly better.

Another thing about chocolate that transcends the ordinary is its versatility. You pair it with absolutely anything and it'll create magic. In this book you'll find dark chocolate paired with pistachios in a delicious chocolate thumbprint cookie that is filled with pistachio butter. Milk chocolate coming together beautifully with bananas and honeycomb in a giant swirl cake. White chocolate paired

with lemons and berries in macarons, and tarts and ruby chocolate with matcha in cookies. I hope these 100 recipes and combinations will inspire you to experiment in your kitchen too and fall in love with chocolate, more than you already do.

As you flip through these pages, you'll notice a common thread: simplicity. While the results are extraordinary, the methods are approachable. I believe that the joy of cooking and baking with chocolate should be accessible to everyone, regardless of skill level. With detailed instructions, tips and insights from my own experiences, I hope to inspire you to try new techniques, experiment with flavours and, most importantly, have fun. Each recipe has been meticulously crafted, tested and perfected to ensure that you can recreate these delights in your own kitchen with confidence.

This book is not just a collection of recipes—it's

an invitation to explore, to indulge and to share the joy of chocolate with your loved ones. Whether you're a seasoned baker or a curious beginner, I'm confident that you'll find something to ignite your passion for chocolate and transform your kitchen into a haven of sweet delights.

So, grab your apron, gather your ingredients, and let's embark on this chocolate-filled adventure together. Here's to countless moments of pure, unadulterated bliss, one recipe at a time.

Happy baking!

Cakes and Cheesecakes

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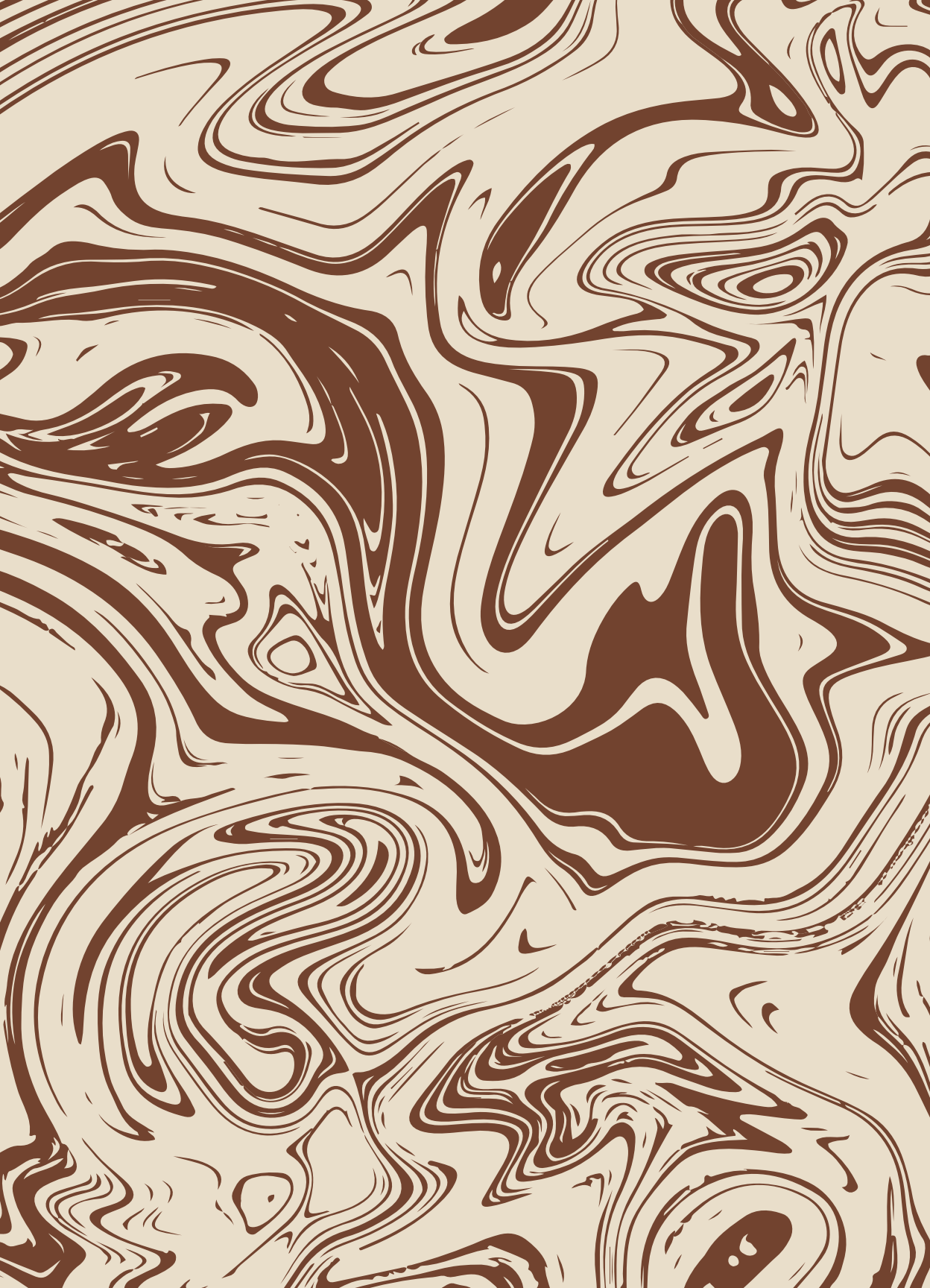
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Would you believe me if I told you I had never baked a chocolate cheesecake before this? I have been making cheesecakes for years now, and in so many shapes, sizes and flavours, but never a chocolate one for some reason! Now that I have baked it once, there is no going back.



Black Forest Cheesecake



*Makes one 7-inch
cheesecake*

For the base

24 Oreo biscuits, crushed
¼ cup melted butter

For the filling

2 cups cream cheese,
softened
¼ cup cocoa powder
2 tablespoons cornflour
6 tablespoons icing sugar
½ cup melted dark
chocolate
¾ cup condensed milk
¼ cup fresh cream
1 cup cherries, pitted

For the garnish

½ cup whipped cream
6–8 cherries
Chocolate shavings

1. Preheat the oven to 180°C. Grease a 7-inch springform pan and set it aside.
2. In a bowl, combine the crushed Oreo biscuits and melted butter. Mix until well combined. Press the mixture into the bottom of the prepared pan to form the crust and refrigerate it for 15 minutes while you work on the filling.
3. In a separate mixing bowl, beat together the cream cheese, cocoa powder, cornflour and icing sugar until smooth and creamy.
4. Whisk the melted dark chocolate, condensed milk and fresh cream into the cream cheese mixture and mix until well combined.
5. Fold the pitted cherries into the batter.
6. Pour the cheesecake batter over the crust in the pan. Spread it evenly using an offset spatula.
7. Prepare a water bath by placing the cheesecake pan in a larger tray or pan and filling it up to two inches with hot water. Now place the pan with the water bath in the oven and bake 50–60 minutes, or until the edges are set and the centre is still wobbly.
8. Once the cheesecake is baked, allow it to cool completely in the pan before transferring it to the refrigerator.
9. Chill the cheesecake in the refrigerator for at least 4–5 hours, or preferably overnight, to allow it to firm up.
10. Before serving, you can garnish the cheesecake with whipped cream, chocolate shavings or fresh cherries.

This cake was polished off in my kitchen within minutes and that's always a great sign, isn't it? I now go back to this recipe every time I have to bake for a friend's birthday or a big dinner at home. It has always worked like a charm for me and I hope it does the same for you.

Mocha Mousse Cake



Makes one 7-inch cake

For the cake

- 1 cup yogurt
- ½ teaspoon baking soda
- ¾ cup caster sugar
- ½ cup oil
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons coffee powder mixed in
- 2 tablespoons hot water

For the mousse

- 1 cup dark chocolate, melted
- ½ cup fresh cream, warm
- 1 cup whipping cream

For the glaze

- 1 cup chocolate, melted
- 2 tablespoons oil

For the garnish

- Pecan nuts

1. Preheat the oven to 180°C. Grease and line two 7-inch baking pans with parchment paper.
2. In a bowl, add the yogurt and baking soda. Whisk together and let it sit for 5–10 minutes until it becomes foamy.
3. In a separate bowl, whisk the sugar and vegetable oil well for 3–4 minutes. Stir in the vanilla extract.
4. Add the yogurt mixture to this and mix until combined.
5. Sift the flour and baking powder into this wet mixture, and fold gently with a spatula until no large flour pockets remain.
6. In a separate bowl, mix the coffee powder and water, and add it to the cake batter.
7. Transfer the batter equally into the two 7-inch baking pans lined with parchment paper.
8. Bake at 180°C for 20–25 minutes or until a skewer inserted into the centre of the cakes comes out clean. Allow the cakes to cool before assembling.
9. To make the mousse, combine the melted dark chocolate and fresh cream until you have a smooth and shiny ganache.
10. Whip the whipping cream at high speed until stiff peaks form. Fold in the ganache in the whipped cream to form the mousse.
11. To assemble the cake, place one layer of the cake on a turntable. Carefully spread a generous layer of mousse over the cake. Make sure it is even and reaches the edges of the cake.
12. Place the second layer of cake on top of the mousse and cover the entire cake with the remaining mousse using a palette knife. Refrigerate for 2–3 hours.
13. To make the glaze, combine the melted chocolate and oil and pour it over the cake. Top with whole pecan nuts.



This chequered chocolate pistachio cake is so fun and just the perfect recipe to try out when you're up for a little challenge in the kitchen. I've always loved marble cakes but this, I love a little bit more!



Choco Pistachio Chequered Cake

Makes one 8x4-inch loaf

For the cake

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 cup yogurt
- ½ teaspoon baking soda
- ¾ cup caster sugar
- ½ cup vegetable oil, plus extra for greasing
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- ¼ cup blitzed pistachios
- 3 tablespoons cocoa powder

For the ganache

- 2 cups milk chocolate, chopped
- 1 cup fresh cream

For the garnish

- ¼ cup chopped pistachios

1. Preheat the oven to 180°C. Grease two 8x4-inch pans with oil and line them with parchment paper.
2. To make the cake, whisk together flour and baking powder in a bowl and set aside.
3. In another bowl, mix the yogurt and baking soda together and set it aside to foam up.
4. Whisk the caster sugar and oil in a separate bowl until pale and well combined. Add the yogurt mixture, milk and vanilla extract, mixing well after each addition.
5. Gently fold in the dry ingredients, mixing until everything is just combined and there are no large flour pockets in the batter. Do not overmix at this stage.
6. Divide the batter equally into two parts, in separate bowls.
7. To one part, add the blitzed pistachios and fold until combined.
8. To the other part, add the cocoa powder and fold until combined.
9. Transfer these batters into the two separate loaf pans and bake at 180°C for 30–35 minutes or until a skewer inserted into the centre of the cakes comes out clean. Let the cakes cool completely before de-moulding.
10. To make the ganache, take the cream in a saucepan and set it over medium heat until it begins to simmer. Remove from heat and pour it over the chopped chocolate.
11. Let the mixture sit for a minute to allow the chocolate to melt, then stir until smooth and creamy. Refrigerate the ganache for 1–2 hours or until it is firm and sets completely.
12. To assemble the cake, trim the domed top of the cakes and make sure both cakes are the same height.
13. Slice the cakes lengthwise into two. You will have two chocolate cake logs and two pistachio cake logs.



14. Stick one log of the chocolate cake to the pistachio cake using a thin layer of ganache.
15. Cover the top surface with another thin layer of ganache and

arrange the other two logs of cake on top, alternating the colours.
16. Cover the cake with ganache on the top and sides and garnish with chopped pistachios on top.

Chill in the refrigerator for 1 hour before slicing.

Mango and coconut are great together, but throw white chocolate into the mix and you've got yourself a cake to remember.

Mango Coconut White Chocolate Cake



Makes one 8-inch cake

For the mango sponge

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 cup caster sugar
- ½ cup oil
- 1 cup mango purée
- 1 teaspoon vanilla extract
- ¼ cup milk
- ¼ cups white chocolate chips/chunks

For the white chocolate frosting

- ½ cup fresh cream
- ¾ cup white chocolate, chopped
- 1 cup whipping cream

For the garnish

- ½ cup mango purée
- Toasted coconut flakes

1. Preheat the oven to 180°C and line two 8-inch round cake pans with parchment paper.
2. In a bowl, whisk together flour, baking powder and baking soda and set aside.
3. Whisk together caster sugar and oil in a separate bowl until pale and well combined.
4. Add the mango purée to the sugar-oil mixture. Then add the vanilla extract and milk, and mix again.
5. Gently fold in the dry ingredients and mix until everything is well combined and there are no large flour pockets in the batter. Do not over mix at this stage.
6. Add the white chocolate chips and fold gently till they are evenly distributed.
7. Transfer the batter equally into the two prepared cake pans.
8. Bake at 180°C for 30–35 minutes or until a skewer inserted into the centre of the

cakes comes out clean.

9. To make the frosting, heat the fresh cream and pour it over the white chocolate. Let it sit until the chocolate melts, then combine gently until you get a smooth ganache and refrigerate for 1 hour.

10. While the ganache is cooling, whip the whipping cream till soft peaks form and slowly start adding the white chocolate ganache into it. Fold gently till everything comes together.

11. To assemble the cake, start by placing one layer of mango cake on a cake stand and piping dollops of frosting around the circumference. Fill the middle of the cake with the frosting using a piping bag only. Place the second layer on top of the frosting and repeat the process.

12. Finally, decorate it with mango purée and sprinkle some toasted coconut flakes on top.





In the United States, Neapolitan vendors popularized a simple, layered ice cream based on the colours of the Italian flag, starring pistachio, vanilla and cherry. Over time, other vendors replaced the green pistachio with ever-popular chocolate and the red cherry with easier-to-source strawberries.

Neapolitan Cake

Makes one 6-inch cake

For the cake

$\frac{3}{4}$ cup butter, softened

$\frac{1}{4}$ cup caster sugar

$\frac{3}{4}$ cup condensed milk

$\frac{3}{4}$ cup milk

2 cups all-purpose flour

$\frac{1}{2}$ teaspoons baking
powder

$\frac{1}{4}$ teaspoons baking soda

For the whipped white chocolate ganache

$\frac{3}{4}$ cup white chocolate,
chopped

$\frac{1}{2}$ cup whipping cream

1. Preheat the oven to 180°C. Grease three 6-inch pans with oil and line them with parchment paper.
2. To make the cake, cream the butter and sugar together in a bowl until pale and fluffy.
3. Add the condensed milk and milk, and whisk again. The mixture might look curdled at this point but it will come together when combined with the dry ingredients.
4. In the same bowl, sift flour, baking powder and baking soda, and combine everything with a spatula.
5. Divide the batter into the



- skewer inserted into the centre of the cakes comes out clean. Let the cakes cool completely before filling and frosting them.
6. To make the whipped white chocolate ganache, place the chopped white chocolate in a medium-sized bowl and melt on a double boiler or in a microwave.
 7. Pour the whipping cream into the melted chocolate and mix until combined. Let the ganache cool in the refrigerator for at least 1 hour.
 8. Whip the cold ganache at high speed until stiff peaks form.

For the raspberry compote

$\frac{1}{2}$ cup frozen raspberry
 $\frac{1}{4}$ cup sugar
2 tablespoons water
1 tablespoon cornflour

For the milk chocolate ganache

$1\frac{1}{2}$ cups milk chocolate
 $\frac{3}{4}$ cup fresh cream

For the garnish Freeze-dried raspberries

9. To make the raspberry compote, combine the frozen raspberries, sugar and water in a saucepan. Place it over medium heat and bring the mixture to a simmer.

10. Now add the cornflour and cook until it thickens.

11. Once the raspberries have softened and released their juices, remove the saucepan from heat. Let the compote cool for a few minutes. Once cooled, fold the compote into the whipped white chocolate ganache.

12. To make the milk chocolate ganache, put the chopped milk ~~chopped milk chocolate~~ chocolate in a medium-sized bowl and set aside.

13. Heat the cream in a saucepan over low-medium heat until it comes to a simmer. Pour it over the chocolate **and let it stand undisturbed for a few minutes.** Stir the mixture slowly until the chocolate has melted completely

and everything is combined.

14. To assemble the cake, place the bottom cake layer on a cake board/plate and wrap an acetate sheet around it, making sure it sits snugly along the circumference of the cake.

15. Without moving the acetate sheet, spread a thick, even layer of the milk chocolate ganache on this base cake layer.

16. Follow this with a generous layer of the raspberry and white chocolate ganache. Carefully place the second cake layer over this. Gently push it down, making sure it is touching the ganache.

17. Repeat the two ganache layers and place the third cake layer on top, making sure the cake is evenly stacked.

18. Frost the top of the cake with milk chocolate ganache and freeze-dried raspberries.

19. Chill the cake in the refrigerator for at least 2 hours.





I'll be honest. This recipe takes a lot of time because you have to make each crepe individually to assemble a tall, impressive crepe cake, but I'll also tell you this—it's worth all the effort! Save it for a special occasion, plan in advance and you will have yourself a stunning show-stopper dessert to bring to the table!

Crepe Cake

Makes 30 crepes

For the crepes

- 2 cups all-purpose flour
- ¼ cup cocoa powder
- ¼ cup caster sugar
- ½ teaspoon salt
- 4 eggs
- 2 cups milk
- ½ cup water
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract

For the chocolate frosting

- 1½ cups dark chocolate, melted
- ½ cup fresh cream, warm
- 1½ cups whipping cream

For the torched meringue:

- 2 large egg whites
- ½ cup caster sugar

1. In a large mixing bowl, whisk together the flour, cocoa powder, sugar and salt.
2. In a separate bowl, whisk together the eggs, milk, water, melted butter and vanilla extract.
3. Gradually pour the wet ingredients into the dry ingredients, whisking constantly until a smooth batter forms. Let the batter rest for 10 minutes.
4. Heat a non-stick pan over medium heat. Grease the pan lightly with butter or cooking spray.
5. Pour one-fourth cup of the batter into the centre of the pan, swirling it around to coat the bottom evenly.
6. Cook the crepe for about 1–2 minutes until the edges start to curl and the bottom is lightly browned. Flip the crepe and cook for an additional 30 seconds. Remove from the pan and set aside. Repeat with the remaining batter, stacking the crepes on a plate with parchment paper between each layer to prevent them from sticking.
7. For the chocolate frosting, chocolate and fresh cream, and set aside.
8. Whip the whipping cream at high speed using an electric mixer until stiff peaks form. Fold the meringue into the whipped cream.
9. To assemble the crepe cake, place a crepe on a serving plate and spread a thin layer of chocolate frosting on top.
10. Continue layering the crepes and the frosting until you've used all the crepes. Refrigerate for 15–20 minutes while you make the meringue.
11. For the meringue, in a clean mixing bowl, pour the egg whites and start whipping on medium speed using an electric whisk.
12. When it begins to foam, start adding the sugar slowly. Beat the mixture on high speed for about 5–7 minutes until stiff peaks form and the meringue is glossy.
13. Carefully spread a generous amount of meringue on top of the cake, creating peaks or swirls with a spatula.
14. Using a kitchen torch, carefully toast the meringue until it turns golden brown.

Take up the challenge of putting together this dome-shaped cake that not only tastes but also looks like a Ferrero Rocher chocolate. You could also follow this process to make two small domes and assemble them to make a whole sphere and then top it with glaze.

Ferrero Rocher Cake

Makes one 6-inch dome

For the cake base

- ½ cup caster sugar
- 3 tablespoons oil
- 1 cup yogurt
- 3 tablespoons milk
- 2 tablespoons Nutella
- 1½ cups all-purpose flour
- 4 teaspoons cocoa powder
- 1 teaspoon baking soda
- 1½ teaspoons baking powder

For the Nutella mousse

- ½ cup cream, warm
- 1 cup milk chocolate,
chopped
- 2 tablespoons Nutella,
softened
- 1 cup whipping cream


For the glaze

- 1 cup milk chocolate,
chopped
- 2 tablespoons oil
- ½ cup hazelnuts, roasted
and finely chopped

1. Preheat the oven to 180°C and grease and line a 12X16-inch baking tray with parchment paper. **In a bowl, add caster sugar, oil, yogurt and milk and whisk until combined.**
2. To the same bowl add Nutella. Use a hand whisk to combine until the mixture reaches a smooth consistency.
3. Sift together **the dry ingredients—**flour, cocoa powder, baking powder and baking soda—and fold them into the wet ingredients. There should be no large flour pockets.
4. Transfer the batter onto the prepared tray, **using an** offset spatula to spread it evenly.
5. Bake at 180°C for 10–15 minutes or until a skewer inserted into the centre comes out **clean.**
6. To make the mousse, take the milk chocolate in a bowl, pour warm cream over it and let it sit undisturbed **for a few minutes** until the chocolate melts.
7. Whisk until a smooth ganache is achieved. Stir in the softened Nutella.
8. In a separate bowl, whisk the whipping cream using an electric mixer until stiff peaks form. Fold the ganache into the cream until smooth and well combined.
9. To assemble the cake, take a 7-inch bowl and cover it with cling film from inside.
10. Take the **coloured** and cut it into circles of 2-, 3-, 4-, 5- and 6-inch diameter, starting from the smallest and progressing to the largest.
11. Spread the Nutella mousse generously on the cling film in the bowl. Start layering it with the 2-inch cake circles, building up to a 6-inch cake with mousse between each layer.
12. Allow it to sit in the freezer for 4–5 hours, then de-mould it from the bowl. Peel off the cling wrap and frost it with the remaining Nutella mousse.
13. To make the glaze, melt the milk chocolate in a bowl in the microwave, then add oil and finely chopped roasted hazelnuts. Once it reaches room temperature, pour it over the cake.
14. **Brush with glaze.**





This chocolate Swiss roll  it is straight out of my Pinterest dreams. I know a lot of people are intimidated by the prospect of making Swiss rolls, but one can get them right with a little patience and some practice.

Chocolate Swiss Roll

*Makes one 12-inch long
Swiss roll*

For the pattern

2 tablespoons melted butter
2 tablespoons icing sugar
½ cup all-purpose flour
1 egg white
1½ tablespoons cocoa powder

For the cake

4 eggs, separated
½ cup caster sugar
¼ cup oil
3 tablespoons milk
¾ cup all-purpose flour
1 tablespoon cornflour

For the filling

1½ cups fresh cream
1½ cups dark chocolate,
chopped

1. Whisk together the melted butter, icing sugar, flour and egg white to make a paste.
2. Divide the paste into three parts. To one part, add 1 tablespoon of cocoa powder. To the second part, add ½ tablespoon of cocoa powder. Leave the third part as is. Transfer the portions into three separate piping bags.
3. Line a 12x17-inch baking tray with parchment paper and draw the face of a teddy using the three colours of the paste.
4. Freeze the baking tray with the teddy pattern for 15 minutes while **you work on the cake batter.**
5. Set aside the separated egg whites in a clean and dry bowl.
6. In another bowl, beat the egg yolks with ¼ cup sugar on high speed until pale and fluffy.
7. Stir in the oil and milk.
8. Sift the flour and cornflour into the egg-yolk mixture in two batches. Mix until just combined.
9. Beat the egg whites until foamy. Add the remaining ¼ cup of sugar gradually and continue beating until the egg whites form stiff peaks. Gently fold the beaten egg whites into the flour-and-egg-yolk mixture in three batches. Do not over mix or you will knock all the air out. Transfer the batter into the prepared baking **tin with** the frozen pattern and spread evenly.
10. Bake for about 12–15 minutes or until a skewer inserted **into the** into the centre of the cake comes out clean.
11. Remove the cake from the oven and sprinkle icing sugar on it immediately. Invert the cake onto a clean dish towel, remove the parchment paper and roll up the sponge width wise with the towel. Place on a wire rack to cool.
12. To make the filling, heat the cream in a saucepan over low-medium heat until it comes to a simmer. Pour it over the chopped chocolate and stir slowly. The chocolate should melt completely, giving you a smooth and silky ganache. Let the ganache cool in the refrigerator for at least 1 hour.
13. Unroll the sponge. Spread the ganache over it and roll again. Cover and chill in the refrigerator for a few hours.

If the melting face emoji and the chocolate emoji were a dessert, it would be this hot fudge cake! Once you make the batter, the recipe requires you to pour hot water all over it. It may seem weird to do so, but trust me and the recipe because this is going to magically transform into the most delicious chocolate sauce in the oven.

Hot Fudge Cake

Makes one 700-ml cake

For the cake

- ½ cup flour
- 2 tablespoons cocoa powder
- ¼ cup sugar
- 1 teaspoon baking powder
- 6 tablespoons milk, warm
- 2 tablespoons melted butter
- ½ teaspoon vanilla extract

For the fudge sauce

- ¼ cup brown sugar
- ¼ cup caster sugar
- 1½ tablespoons cocoa powder
- ½ cup water, boiling

1. Grease a 700-ml oval glass dish with butter and preheat the oven to 180°C.
2. In a bowl, mix flour, cocoa powder, sugar and baking powder.
3. To this add warm milk, melted butter and vanilla extract. Give it a good mix.
4. Transfer the batter into the prepared baking dish.
5. For the fudge sauce, take brown sugar, caster sugar and cocoa powder in a bowl and mix together. Sprinkle this mixture on top of the cake batter.
6. Next, boil water and pour it all over the batter in the prepared baking dish. Do not mix the water into the batter.
7. Bake the cake for 30–35 minutes. A crust will form but the centre of the cake will be slightly jiggly.
8. Sprinkle some icing sugar on top and serve warm.



I love that I live in a world where chocolate cake and flan can come together in my kitchen and make this boy very happy. You may have seen many complicated versions of this dessert but I wanted to share a simpler eggless recipe that you can try out on a special weekend.

Chocolate Cake Flan

Makes one 8-inch cake

For the chocolate sponge

- 1 cup milk
- 1½ teaspoons vinegar
- ¼ cup vegetable oil
- 1½ cups caster sugar
- ¼ teaspoon vanilla extract
- 1½ cups all-purpose flour
- ¾ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda

For the crème caramel

- 1 cup sugar
- 6 white bread slices
- ¾ cup milk, plus ½ cup
custard powder
- 2¼ cups milk
- ¾ cup sugar
- ½ teaspoon vanilla extract

1. Preheat the oven to 180°C. Grease an 8-inch round baking pan with oil and line it with parchment paper.
2. For the chocolate sponge, mix together milk and vinegar in a bowl using a spoon and set it aside for 5 minutes to curdle.
3. In another bowl, whisk together oil and sugar until the mixture is pale and light.
4. Add the milk–vinegar mixture and the vanilla extract to the oil–sugar mixture and whisk until well combined.
5. Sift together all the dry ingredients—flour, cocoa powder, baking powder and baking soda—and fold them into the wet ingredients. Mix until no flour pockets remain. Do not over mix.
6. Transfer the batter into the prepared cake pan and bake at 180°C for 20–25 minutes. Cool the cake to room temperature once out of the oven.
7. For the crème caramel, take ½ cup sugar in a large saucepan and place it over medium heat to prepare the caramel. Leave it untouched for 4–5 minutes until the colour starts changing to amber or golden.
8. Take it off the heat and immediately transfer to the base of an 8-inch Bundt cake pan.
9. Swirl the caramel around to cover the entire base. Be careful, the pan will get hot. Set this aside to allow the caramel to harden.
10. Grind the bread slices to a fine powder in a food processor and set aside.
11. In a bowl, combine the milk and custard powder to make a slurry.
12. In a heavy-bottomed saucepan, add the milk, the remaining half of the sugar and vanilla, and bring it to a light simmer. Add in the custard powder slurry and bring to a boil.
13. Lower the heat. Add in the breadcrumbs and mix really well.



14. Pour the custard on top of the caramel in the Bundt cake pan.

15. Bake the caramel custard in a water bath at 160°C for 40 minutes or until the edges are firm.

16. Carefully de-mould the chocolate sponge and using a

cookie cutter, make a cavity in the centre the same size as the hole in the middle of the Bundt pan.

17. Place the sponge layer over the crème caramel while it is still warm so that the sponge sticks to the custard.

18. Refrigerate it overnight. Run

a sharp knife along the edges of the pan and flip gently over a plate to de-mould it.

This recipe brings dark, milk and white chocolate together in one cake and is as chocolately as it gets! It has a few separate elements but if you are up for the ultimate chocolate challenge, this is it!

Triple Chocolate Cake

Makes one 8x4-inch loaf

For the cake

1 cup milk, **plus 1½**

teaspoons vinegar

1½ cups all-purpose flour

¾ cup cocoa powder

1 teaspoon baking powder

½ teaspoon baking soda

1½ cups caster sugar

¾ cup **vegetable oil**

**For the dark
chocolate frosting**

1 cup dark chocolate

1 cup fresh cream

**For the milk
chocolate frosting**

½ cup milk chocolate

¼ cup fresh cream

1. Preheat the oven to 180°C. Grease a 12x16-inch baking tray with oil and line it with parchment paper.
2. In a bowl, mix together milk and vinegar, and set it aside for 5 minutes to curdle.
3. In a separate bowl, sift together flour, cocoa powder, baking powder and baking soda.
4. In another bowl, whisk together the caster sugar and oil until the mixture is pale and light.
5. Add the dry ingredients to the wet ingredients, alternating with the milk, starting and ending with the flour mixture. Mix only until combined. Do not overmix.
6. Transfer the batter into the prepared cake pan and bake at 180°C for 15–20 minutes, or until a skewer inserted into the middle of the cake comes out clean.
7. **Prepare three separate bowls of ganache—dark, milk and white.**
8. **To make the ganache,** heat the cream in a saucepan over low-medium heat until it comes to a simmer. **Pour it over the chopped chocolate** and stir slowly until the chocolate has melted completely **from the heat of the cream** and you achieve a smooth and silky ganache. Let the ganache cool in the refrigerator for at least 1 hour. Follow this process for each of the three types of chocolate.
9. Take the whipping cream in a bowl and whip it at high speed using an electric mixer until stiff peaks form.
10. Fold 3 tablespoons of this whipped cream into the milk chocolate ganache and the remaining into the white chocolate ganache.
11. Line the inside of an 8x4-inch loaf pan with cling film, covering the entire surface. The cake will be assembled in this pan.
12. Once the cake has cooled completely, cut it into six





**For the white
chocolate frosting**

¼ cup white chocolate

3 tablespoons fresh cream

½ cup whipped cream

For the garnish

**Dark, milk and white
chocolate curls**

rectangles according to the size of the loaf pan. Each rectangle should measure 8x4 inches.

13. Place the first layer of cake at the bottom of the lined loaf pan and spread a layer of white chocolate ganache on it.

14. Place another layer of cake and spread an even layer of milk chocolate ganache.

15. Top with another layer of cake and spread an even layer of dark chocolate ganache.

16. Repeat the process with the remaining cake layers and the white and milk chocolate ganache, finishing with a layer of cake.

17. Freeze the pan for 2–3 hours. This helps in de-moulding the cake smoothly.

18. De-mould the cake and carefully peel off the cling film.

19. Frost the cake with the remaining dark chocolate ganache and garnish with dark, milk and white chocolate curls.



You didn't think I would publish a chocolate recipe book without Cookies and Cream Cake, right? It had to be in the book because I love it and I know you will too. I also think that anyone you make it for will love it as well because cookies and cream is always a good idea.

Cookies and Cream Cake



Makes one 6-inch three-layered cake

For the sponge

- 1 cup milk
- 1 teaspoon vinegar
- 1½ cups all-purpose flour
- ¾ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¾ cup vegetable oil
- 1½ cups caster sugar
- 15 Oreo biscuits, crushed

For the frosting

- 2 cups whipping cream
- 1 cup white chocolate chunks
- 25 Oreo biscuits, crumbled, plus more for the top

1. Preheat the oven to 180°C. Grease three 6-inch circular baking pans with oil and line them with parchment paper.
2. In a bowl, whisk together milk and vinegar and set it aside for 5 minutes to curdle.
3. Sift together all-purpose flour, cocoa powder, baking powder and baking soda in a bowl.
4. In a separate bowl, beat together oil and sugar until the mixture is pale.
5. Fold the dry ingredients into the wet ingredients, alternating with the milk, starting and ending with the flour mixture. Mix only until well combined. Do not over mix.
6. Add the crushed Oreo biscuits to the batter and fold in gently till they are evenly distributed.
7. Pour the batter equally into the three prepared pans and bake at 180°C for 20–25 minutes or till a skewer inserted into the centre of the cakes comes out clean.
8. For the frosting, take 1 cup whipping cream in a saucepan set over medium heat and bring to a simmer. Pour it over the soft white chocolate and let it sit for 2–3 minutes until the chocolate melts. Stir the chocolate and cream together to form a smooth ganache. Let this cool down completely.
9. Whip the remaining whipping cream using an electric hand mixer at high speed to make stiff peaks.
10. Carefully fold in the white

**For the sugar
syrup**

2 tablespoons icing sugar
½ cup water

**For the chocolate
drip**

**¼ cup dark chocolate
chunks**
1 tablespoon oil

chocolate ganache into the whipped cream and whip again for 3–4 minutes till stiff.

11. Fold the Oreo crumbs into the frosting and refrigerate for 15–20 minutes.

12. For the sugar syrup, mix the icing sugar with water till the sugar dissolves completely.

13. To assemble the cake, place one layer of Oreo sponge on a turntable and brush some sugar syrup on it.

14. Transfer the frosting into a piping bag and pipe an even layer of frosting on the cake.

15. Carefully stack the second layer of sponge over it and repeat the process for the third layer as well.

16. Once all the layers are stacked, use a piping bag to frost the entire cake with the remaining frosting. Take an offset spatula to smoothen out the frosting. Spare some frosting and use a star nozzle to make swirls at equal distances. Refrigerate the frosted cake for 15–20 minutes.

17. To make the chocolate drip, melt the dark chocolate and oil together, until smooth. Transfer into another piping bag.

18. Pipe the melted chocolate around the chilled cake to create a drip effect and place halved Oreo biscuits between the frosting swirls.





This eggless, gluten free chocolate cake has the perfect crunch from the crumble on top and the dollops of silky chocolate ganache bring all the textures together so beautifully.

This fluffy cake is also made without refined sugar.

Jowar Chocolate Cake



Makes one 7-inch cake

For the cake

- 1½ cups jowar flour
- ½ cup cocoa powder
- ¼ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1½ cups organic jaggery powder
- ¾ cup oil
- ½ cup yogurt
- 1 teaspoon vanilla extract
- ¾ cup milk

For the oats crumble

- ½ cup butter, cold
- ½ cup gluten-free oat flour
- ½ cup gluten-free whole oats
- ½ cup sugar

For the milk chocolate ganache

- ¼ cup fresh cream
- ½ cup milk chocolate, chopped

1. Preheat the oven to 180°C. Grease a 7-inch round cake tin with butter and line it with parchment paper.
2. In a bowl, sift the jowar flour, cocoa powder, salt, baking powder and baking soda. Mix together and set aside.
3. In another bowl, mix the jaggery powder and oil until light and fluffy. Add yogurt and vanilla extract and mix well.
4. Add the flour mixture into the wet ingredients, alternating with milk.
5. Mix everything properly but do not overmix at this stage.
6. Pour the batter into the lined pan and bake at 180°C for 40–45 minutes or until a skewer inserted into the centre of the cake comes out clean.
7. For the oats crumble, take butter, oat flour and whole oats in a bowl. Using your hands, rub the ingredients together till you get a coarse texture. Add sugar and mix.
8. Make small balls of the oats crumble and bake at 180°C for 15–20 minutes or until golden brown.
9. For the milk chocolate ganache, heat the fresh cream in a saucepan set over medium heat and pour it over the chopped milk chocolate. Let it rest covered for 2–3 minutes and then combine using a spatula to make a smooth ganache.
10. Once the cake has cooled completely, top it with dollops of the milk chocolate ganache and the oats crumble.

If you haven't baked with dates yet, be ready to be surprised! This soft and fluffy cake is made without any refined flour or refined sugar and is basically a dream come true! Me being me, I drizzled a coffee glaze (made with icing sugar and coffee) over it but you can skip that completely if you are looking for a guilt-free treat to bake.

Wholewheat Dates Cake



*Makes one
8x4-inch loaf*

20 dates
1½ cups milk, warm
½ cup melted butter
1 cup wholewheat flour
¼ cup cocoa powder
1 teaspoon baking soda
½ teaspoon baking powder
½ cup pecans

1. Preheat the oven to 180°C and line an 8x4-inch loaf pan with parchment paper.
2. Start by removing the seeds from the dates and soak them in ½ cup of milk for 5–7 minutes.
3. Transfer the dates with the milk to a blender and blend until you achieve a smooth purée.
4. In a bowl, combine the date purée with the remaining milk and butter.
5. Now sift the wholewheat flour,

cocoa powder, baking soda and baking powder into the wet mixture and fold to combine till no large flour pockets remain.

6. Transfer the batter into the prepared pan and top with pecan nuts or any other nuts of your choice.
7. Bake the cake for 30–35 minutes at 180°C or until a skewer inserted into its middle comes out clean. Let the cake cool completely and enjoy.





Get over your regular chocolate lava cake (I'm kidding, we love our classics too!) because this Biscoff version just takes it to another level. Tell me a greater joy than cutting into a delicious, easy-to-make chocolate cake that is filled with Biscoff lava. I'm waiting!





Lava

Makes 2 Biscoff lava cakes

$\frac{1}{3}$ cup caster sugar
2 tablespoons melted butter
 $\frac{1}{2}$ cup milk, warm
 $\frac{1}{2}$ cup all-purpose flour
4 tablespoons cocoa powder
 $\frac{1}{2}$ teaspoon baking powder
2 tablespoons Biscoff spread

1. Preheat the oven to 180°C and line two ramekins with butter and cocoa powder.
2. Mix the caster sugar and butter well.
3. When incorporated well, add the warm milk.
4. Then, add all the dry ingredients—flour, cocoa powder and baking powder.
5. Mix everything together until

- combined and divide the batter into the two prepared ramekins.
6. Add 1 tablespoon Biscoff spread to the centre of each ramekin.
 7.  for 12–15 minutes, until the edges of the cake 

Lamingtons, traditionally, are small squares but I thought it would be fun to re-imagine them as a big, whole, circular cake that still has the yummy sponge (but chocolate), the chocolate coating and the delicious coconut!

Lamington Cake



Makes one 8-inch cake

For the sponge

- 1 cup cocoa powder
- 1 cup water, hot
- 2¼ cups caster sugar
- ¼ cups vegetable oil
- 1 teaspoon vanilla extract
- ½ cups yogurt
- 2½ cups wholewheat flour
- ½ teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ cup coconut flour
- Pinch of salt

For the berry compote

- 1 cup frozen raspberries
- 2 tablespoons sugar
- ½ tablespoon orange juice
- 1 tablespoon cornflour mixed in ¼ cup water

1. Line two 8-inch pans with parchment paper and preheat the oven to 180°C.
2. In a bowl, whisk together cocoa powder and water.
3. In the same bowl, add caster sugar, vegetable oil, vanilla extract and yogurt, and whisk together.
4. Into this mixture, sift in all the dry ingredients—flour, baking powder, baking soda, coconut flour and a pinch of salt. Use a spatula to combine gently.
5. Pour it equally into the two prepared cake tins and bake at 180°C for about 30–35 minutes or until a skewer inserted into the centre of the cakes comes out clean.
6. While the cakes are cooling, prepare the berry compote by cooking the berries, sugar, orange juice in a saucepan on medium heat. Once the berries break down and the sugar

- dissolves, add the cornflour slurry (cornflour mixed in water). Cook the mixture until it comes to a boil and thickens, then take it off the heat. Let this cool as well.
7. For the glaze, sift the icing sugar and cocoa powder in a large bowl and give it a good mix.
 8. Add the milk and whisk till you get a thick and smooth glaze. Keep the desiccated coconut separately in a bowl to sprinkle later.
 9. For glazing the cooled sponges, place a wire rack over a large container which can collect the extra glaze that drips off.
 10. Place one of the sponge layers on the wire rack and pour half the glaze over it carefully, making sure it is covered completely. Tap the wire rack on the container a few times to get the extra glaze out evenly.
 11. Let the glaze sit on the cake for 2 minutes to set. Then





**For the chocolate
glaze**

3 cups icing sugar
6 tablespoons cocoa
powder
½ cup milk
2 cups desiccated coconut

sprinkle half the desiccated coconut, covering the cake evenly. Let the cake sit on the wire rack for another 10 minutes.

12. Repeat the same steps to glaze the second sponge layer and sprinkle the remaining coconut on it.

13. Whip the whipping cream until it forms stiff peaks.

14. To assemble the cake, pour a generous layer of whipped

cream (keep some aside to pipe on top) on the first layer and spread evenly.

15. Using a spoon, add dollops of berry compote all over the whipped cream.

16. Carefully place the second layer on top of it and finish the cake by piping swirls of whipped cream on top and filling its centre with some more berry compote.

Every time I have to make a simple cake but want it to look impressive, I 'marble and Bundt'. Dress it up with a quick chocolate glaze and your show-stopper is ready!

Chocolate Peanut Butter Marble Cake

Makes one 8-inch Bundt cake

For the base batter

- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup butter, softened, plus extra for greasing
- 6 tablespoons caster sugar
- 1 cup condensed milk
- 1 teaspoon vanilla extract
- 1 cup milk

For the chocolate batter

- 4 tablespoons cocoa powder
- 6 tablespoons water, warm

For the peanut butter batter

- 3 tablespoons peanut butter, melted

For the glaze

- 1 cup melted chocolate
- 3 tablespoons oil

1. Preheat the oven to 180°C. Grease an 8-inch Bundt pan with butter and set aside.
2. To make the cake, combine the all-purpose flour, baking powder and baking soda in a bowl.
3. In another bowl, cream the butter and sugar together until pale and fluffy.
4. Add the condensed milk and vanilla extract to the butter-sugar mixture and whisk again.
5. **Fold the dry ingredients into the wet ingredients, using a spatula to bring the batter together.**
6. **Stir in the milk.**
7. **Divide the batter into two bowls.**
8. In a small bowl, combine the cocoa powder and warm water, whisking continuously so that there are no lumps. Add this to one of the bowls of batter and gently mix it in with a spatula.
9. Add the peanut butter to the other bowl of batter and mix well.
10. Transfer both the batters into two separate piping bags and pipe them into the Bundt pan alternately to get the perfect marble cake look.
11. Fill the Bundt pan up to three-quarters of the way and **Bake for 45–50 minutes** or until a skewer inserted into the centre of the cake comes out clean. Let the cake cool completely before **de-moulding.**





Every year I bake my own birthday cake. For the next one, it's going to be this jumbo chocolate cookie cake with cornflakes, topped with caramel popcorn and ice cream! Does it get any dreamier than this?

Chocolate Cornflakes Cookie Cake



*Makes one 8-inch
cookie cake*

1 cup butter, melted
½ cup light brown sugar
½ cup caster sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ cup cocoa powder
1 teaspoon baking soda
4 tablespoons milk
1 cup cornflakes

1. Preheat the oven to 180°C and line an 8-inch pan with parchment paper.
2. In a bowl, combine the melted butter with light brown sugar and caster sugar until smooth.
3. Stir in the vanilla extract.
4. Into this mixture, fold in the dry ingredients—flour, cocoa powder and baking soda.
5. Add in the milk and fold to form a thick cookie dough.
6. Fold in the cornflakes.
7. Press the cookie dough into the prepared pan and spread evenly.
8. for about 30 minutes, till the cookie releases its sides.
9. Once baked, remove it from the oven and let it cool down completely.
10. Once cooled, top it with a scoop of caramel ice cream and caramel popcorn.
11. Garnish with .

When I am craving a cheesecake but don't want to spend a lot of time baking (and then waiting for the cheesecake to set!), this no-bake white chocolate cheesecake is what I make! It is super creamy and dreamy and comes together in no time.



Chocolate Blueberry Cheesecake

*Makes one 8x8-inch
cheesecake*

For the base
30 digestive biscuits,
crushed
½ cup melted butter

**For the cheesecake
filling**
½ cups whipping cream
½ cups cream cheese,
softened
¾ cup melted white
chocolate
6 tablespoons fresh cream

**For the blueberry
compote**
½ cup blueberries, plus
more for topping
2 tablespoons sugar
1 teaspoon lemon juice
½ tablespoons cornflour
mixed in ½ cup water

1. For the base, blend the biscuits to powder. Add melted butter and blend again.
2. Transfer the biscuit crumbs into an 8-inch square pan lined with parchment paper and press down evenly. Set it in the fridge for 10–15 minutes.
3. For the filling, beat the whipping cream in a bowl until stiff peaks form. Now add the softened cream cheese and whip again until smooth.
4. In a separate bowl, combine the melted white chocolate and fresh cream till a smooth ganache is formed.
5. Fold the white chocolate mixture into the cream cheese mixture until well combined. There should be no lumps.
6. For the blueberry compote, in a saucepan, add ½ cup blueberries, sugar and lemon juice. Cook until the sugar melts and the blueberries start to break down.
7. Mix the cornflour and water to make a cornflour slurry. Add the slurry to the compote and cook until it comes to a slight boil and thickens. Set aside and allow it to cool completely.
8. Pour the cheesecake batter on the biscuit base and swirl the blueberry compote in it. Top with fresh blueberries.
9. Refrigerate for at least 8 hours or overnight.







Caramelized bananas and chocolate are just comfort food exemplified. This combination is so simple yet so decadent.

Upside-Down Chocolate Banana Cake



Makes one 7x11-inch cake

For the base

- ¼ cup butter
- ¼ cup brown sugar
- 4 bananas, halved

For the cake

- 3 ripe bananas, mashed
- ½ cup brown sugar/jaggery powder
- ¾ cup melted butter
- 1¼ cups oat flour
- 1¼ cups wholewheat flour
- ½ cup cocoa powder
- 1½ teaspoons baking powder
- ¾ teaspoon baking soda
- 1 teaspoon cinnamon powder
- 1¼ cups milk

1. Preheat the oven to 180°C. Grease a 7x11-inch rectangle pan with butter and line it with parchment paper.
2. In a saucepan, melt the butter over medium heat. Stir in the brown sugar until it dissolves and the mixture is smooth. Pour this into the prepared cake pan.
3. Arrange the sliced bananas on top of the sugar mixture in the pan.
4. In a bowl, place the mashed bananas, then add jaggery powder and melted butter to it. Whisk well.
5. Sift together the oat flour, wholewheat flour, cocoa powder, baking powder, baking soda and cinnamon powder.
6. Fold the dry ingredients into the banana mixture and add milk. Whisk well until there are no flour lumps.
7. Pour the batter over the sliced bananas in the cake pan, spreading it evenly.
8. Bake for 40–50 minutes or until a skewer inserted into the centre of the cake comes out clean.
9. Allow the cake to cool in the pan for 10 minutes, then invert it onto a serving plate. Be careful as the pan may still be hot.
10. Serve warm or at room temperature.

I have recently fallen in love with baking cakes with suji (semolina). The texture of these suji cakes is unmatched and the chocolate version, of course, is the best!

Chocolate Suji Cake

*Makes one 8-inch
Bundt cake*

For the cake

- 1 cup semolina
- ¼ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ cup cocoa powder
- ¾ cup caster sugar
- ½ cup oil
- 1½ cups milk

For the dark- chocolate glaze

- ¼ cup melted dark
chocolate
- 1½ tablespoons oil

1. Preheat the oven to 180°C and grease an 8-inch Bundt pan.
2. Grind the suji for a few seconds in a blender until it becomes a fine powder.
3. In a bowl, sift together all the dry ingredients—semolina, all-purpose flour, baking powder, baking soda, cocoa powder and caster sugar.
4. Now add the oil and milk, and whisk together ensuring there are

no lumps.

5. Pour the batter into the lined pan and bake it at 180°C for 35–40 minutes or until a skewer inserted into the centre of the cake comes out clean.
6. For the glaze, mix together the melted chocolate and oil.
7. Once the cake comes to room temperature, pour the glaze over it.





The number of times I have dreamed about this cake is not even funny.
It is the most decadent and chocolatey cake ever, and I am sure
you won't be able to stop at just one slice.

Matilda's Chocolate Cake



Makes one 6-inch three-layer cake

For the cake

- 1 cup milk
- 2 teaspoons vinegar
- ¾ cup cocoa powder
- 1½ cups all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ¾ cup oil
- 1½ cups caster sugar

For the frosting

- 1 cup butter
- 1½ cups icing sugar
- ½ cup cocoa powder
- 2 teaspoons vanilla extract
- 1 cup cream, warm
- 1 cup melted chocolate

1. Preheat the oven to 180°C. Grease three 6-inch round baking pans with oil and line them with parchment paper.
2. Make buttermilk by mixing the milk and vinegar in a bowl and leaving it aside for 5 minute to curdle.
3. Sift together cocoa powder, flour, salt, baking soda and baking powder in a bowl.
4. In a separate bowl, whisk together oil and sugar until the mixture **is pale and light**.
5. Add the **flour mixture** to the oil-sugar mixture, alternating with the buttermilk, starting and ending with the **flour mixture**. Mix only until well combined. Do not overmix.
6. Divide the batter equally into the prepared cake pans and bake at 180°C for 20–25 minutes.
7. For the frosting, take butter in a bowl and sift in the icing sugar and cocoa powder.
8. Whip this mixture using a hand whisk or an electric mixer at high speed till you get a fluffy and light mixture.
9. Add the vanilla and warm cream, and **beat again**.
10. Next, melt the chocolate and let it cool slightly. Once cool, add it to the frosting.
11. Refrigerate the frosting for 1 hour. It will thicken upon cooling.
12. To assemble the cake, place one of the cooled cake layers on a cake stand.
13. Spread a layer of frosting evenly on top.
14. Carefully place the second layer on top of the frosting and spread an even layer of frosting on top. Repeat the process for the third layer.
15. Frost the top and sides of the entire cake with the remaining frosting.

While flipping through this book, if you have landed up on this page, this is your sign to make a stunning swirl cake that you're going to be extremely proud of. It is a slightly elaborate recipe but it will be totally worth the love you'll get for making this beauty.

Banana Chocolate Swirl Cake

Makes one 10-inch cake

For the cake

- 2 bananas**
- 2 eggs**
- 1 teaspoon vanilla extract**
- ½ cup caster sugar**
- ½ cup brown sugar**
- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- 3 tablespoons melted butter**

For the filling

- 1 cup melted milk chocolate**
- ½ cup fresh cream**
- ¾ cup whipping cream**

For the garnish

- Banana chips**
- Honeycomb (page xx)**

1. Preheat the oven to 180°C and line a 12x16-inch tray with parchment paper.
2. To make the cake batter, mash the bananas.
3. Whisk in the eggs, vanilla extract, caster sugar and **brown sugar** until you get a smooth mixture.
4. In the same bowl, sift in the flour, baking powder and baking soda and fold to combine.
5. Finally, stir in the melted butter and transfer the batter into the prepared cake pan. Bake at 180°C for 10–12 minutes or until a skewer inserted into the middle of the cake comes out clean.
6. Cover the cake with a kitchen towel while it cools, so that it doesn't dry out and crack when it is rolled.
7. To make the filling, combine the melted milk chocolate and fresh cream until you have a smooth and **shiny mixture**.
8. Whip the whipping cream at high speed using an electric mixer until it forms stiff peaks. Fold in the ganache until well combined.
9. Gently spread an even layer of the chocolate filling on the surface of the cake, and cut it length-wise into 2-inch thick strips.
10. Start rolling the strips along the shorter end to form a swirl pattern, and arrange them on a plate.
11. Top with dollops of the filling, banana chips and honeycomb.



This cake is pure chocolate indulgence! The mousse is light and airy and is perfectly complemented by the chocolate cake. This is one of my favourite desserts to make and eat!



Ombre Chocolate Mousse Cake

Makes one 7-inch cake

For the chocolate sponge

- ½ cup milk
- ½ teaspoon vinegar
- 6 tablespoons vegetable oil
- ¾ cup caster sugar
- ¾ cup all-purpose flour
- 6 tablespoons cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon baking soda

For the dark chocolate mousse

- ¼ cup fresh cream
- ½ cup dark chocolate, chopped
- ¼ cup whipping cream

For the milk chocolate mousse

- ¼ cup fresh cream
- ½ cup milk chocolate,

1. For the chocolate sponge, preheat the oven to 180°C. Grease a 7-inch round pan and line it with parchment paper.
2. In a bowl, prepare buttermilk by mixing together milk and vinegar with a spoon, and setting it aside for 5 minutes to curdle.
3. In a separate bowl, beat together oil and sugar until the mixture is pale and light.
4. To this mixture add the buttermilk.
5. Now sift together flour, cocoa powder, baking powder and baking soda. Fold this into the wet ingredients until well combined. Do not overmix.
6. Transfer the batter into the prepared cake pan and bake for 15–20 minutes.
7. For the mousse, heat the fresh cream and pour over the dark chocolate chips.
8. Let it sit for a few seconds, then mix well until the chocolate melts completely. Let it cool.

9. In a separate bowl, whip the cold whipping cream with an electric mixer until stiff peaks form.
10. Now gently fold the ganache into the whipped cream until no white streaks remain.
11. Transfer this dark chocolate mousse into a piping bag and keep aside.
12. Repeat the above steps in a similar manner for the milk and white chocolate mousse as well.
13. To assemble, take an acetate sheet that is at least 5 inches high and wrap it around the chocolate sponge.
14. Start by piping the dark chocolate mousse on the chocolate sponge as the bottom layer. Spread it evenly and let it sit for 5–7 minutes.
15. Once set, pipe milk chocolate mousse over it and finally the white chocolate mousse.
16. Refrigerate the mousse cake for 2–3 hours. Once the cake is



chopped chilled completely, carefully
½ cup whipping cream remove the acetate sheet and
dust it with some cocoa powder
on top.

**For the white
chocolate mousse**

¼ cup fresh cream
½ cup white chocolate, chopped
¼ cup whipping cream

On my recent trip to Istanbul, I remember sitting under Galata Tower, enjoying the creamiest Burnt Basque Cheesecake while it poured heavily for hours.

The first thing I did after coming back from this trip was to make this Chocolate Basque Cheesecake in my kitchen.

Chocolate Basque Cheesecake



*Makes one 6-inch
cheesecake*

**2 cups cream cheese,
softened**

½ cup fresh cream

½ cup caster sugar

3 eggs

1 tablespoon cornflour

2 tablespoons cocoa powder

**1 cup dark chocolate,
melted**

1. Preheat the oven to 200°C and line a 6-inch cake pan with two sheets of parchment paper up to the edges.


2. In a large bowl, whisk together the softened cream cheese, fresh cream and caster sugar until smooth and well combined.

3. Into this mixture, whisk in the eggs, one at a time.

4. Sift in the cornflour and cocoa powder and whisk to combine.

5. Stir in the melted chocolate

until a smooth, shiny and lump-free batter forms.

6. Transfer the batter into the prepared pan and bake at 200°C for 20–25 minutes, or until the edges are puffed up and set, and the centre is .



This time I wanted to experiment with cake recipes not in just terms of flavours but also with how they look. I love that this vertical cake is actually easy to make but looks like it has a complicated scientific formula that makes it stand up vertical.

Strawberry Vertical Cake

Makes one 7-inch cake

For the cake

4 eggs, **separated**
½ cup sugar, **divided**
¼ cup oil
3 tablespoons milk
¾ cup all-purpose flour
1 tablespoon cornflour
Icing sugar for dusting

**For the strawberry
compote**
See p. xx

For the frosting
¼ cup fresh cream
½ cup white chocolate,
chopped
1½ cups whipping cream

For the garnish
Fresh strawberries
Edible flowers

1. Preheat the oven to 180°C and **line** a 12x17-inch baking tray with parchment paper.

2. Separate four eggs, and set aside the egg whites in a clean and dry bowl. In another bowl, whisk together the egg yolks and ¼ cup sugar on high speed until pale and fluffy.

3. Stir in the oil and milk.

4. Sift the flour and cornflour into the egg yolk-sugar mixture in two batches. Mix until just combined.

5. **Beat** the egg whites until foamy. Gradually add the remaining ¼ cup of sugar and continue whisking until the egg whites form stiff peaks. Gently fold the egg whites into the flour-and-egg mixture in three batches. Do not over mix or you will knock out all the air. Transfer the batter into the prepared baking **pan** and spread evenly.

6. Bake at 180°C for about 12–15 minutes or until a skewer

inserted into the middle of the cake comes out clean.

7. Remove the cake from the oven and immediately dust with icing sugar. Invert the cake onto a clean dish towel, remove the parchment paper, and roll up the sponge along with the towel. Place on a wire rack to cool.

8. To make the filling, heat the cream in a saucepan over low-medium heat until it comes to a simmer. Pour it over the chopped white chocolate and **stir** slowly until the chocolate melts completely and you achieve a smooth and silky ganache. Let the ganache cool in the refrigerator for at least 1 hour.

9. Whip the whipping cream until stiff peaks form. Fold the cooled white chocolate ganache into the whipped cream. Fold in half of the strawberry compote as well.
10. Unroll the sponge. Spread a thin and even layer of the remaining strawberry compote



and top it with a layer of the strawberry frosting.

11. Slice the **sponge** lengthwise into two halves. Start rolling one half of the cake from the shorter

end into a tight log. Place it on the other half of the **sponge** and continue rolling.

12. Place the log vertically on a plate and cover its top and sides

with the remaining frosting.

13. Garnish with fresh strawberries and edible flowers.

This cake is a total flavour bomb! Bursting with flavours of cardamom, rose, lemon and almonds, it is such a treat to bake and eat.

Persian Love Cake

Makes one 8x5-inch loaf

For the cake

- ¾ cup butter, softened**
- ¾ cup caster sugar**
- 1 teaspoon lemon zest**
- 3 eggs**
- 2 teaspoons rose water**
- ½ cup Greek yogurt**
- 1½ cups all-purpose flour**
- ¼ cup almond flour**
- 1½ teaspoons baking powder**
- ½ teaspoon cardamom powder**
- ½ cup milk, hot**
- 6–8 strands of saffron**
- ¾ cup ruby chocolate callets**

For the glaze

- 1 cup ruby chocolate, melted**
- 2 tablespoons oil**

1. Preheat the oven to 180°C and prepare an 8x5-inch loaf pan by generously greasing it and then dusting it with flour.
2. In a large bowl, using an electric mixer, or in the bowl of a stand mixer, whisk together the softened butter, caster sugar and lemon zest until light and fluffy. This could take around 5 minutes.
3. Slowly add the eggs, one at a time, whisking well after each addition.
4. Stir in the rose water and the Greek yogurt.
5. In a separate bowl, sift together the flour, almond flour, baking powder and cardamom powder.
6. Dissolve the saffron strands in hot milk.
7. Gently fold the dry ingredients into the butter–sugar mixture, alternating with the saffron-infused milk, in three batches.
8. Once the batter comes together, fold in the ruby chocolate callets.
9. Transfer the batter into the prepared pan and bake at 180°C for 50–55 minutes or until a skewer inserted into the middle of the cake comes out clean.
10. Invert the cake onto a plate while it is still warm to prevent it from sticking to the pan and then allow it to cool completely.
11. To make the glaze, combine the melted ruby chocolate and oil, and pour it over the cake.





I hardly ever jump on dessert trends and classic is the way to go always but I am happy to make an exception for this crepe roll cake that is stuffed with cookies and cream and covered entirely in chocolate glaze.

Oreo Crepe Roll Cake



*Makes 10 crepes or
2 crepe rolls*

For the chocolate crepe

¼ cup all-purpose flour
¼ cup cocoa powder
¼ cup caster sugar
1½ cups milk
2 tablespoons oil
1 teaspoon vanilla extract

For the filling

½ cup whipping cream
**8–10 Oreo biscuits, broken
into pieces**

For the glaze

**½ cup dark chocolate,
chopped**
2 tablespoons oil

1. For the crepes, sift together flour, cocoa powder and sugar in a bowl.
2. To this mixture, add milk, oil and vanilla extract. Whisk all the ingredients together until there are no lumps.
3. Heat a non-stick pan over medium heat.
4. Pour one-fourth cup of the batter onto the pan and quickly swirl it around to form a thin, even layer. Cook for about 1–2 minutes, until the edges start to curl.
5. Carefully flip the crepe using a spatula and cook for another 1–2 minutes on the other side.
6. Repeat the process with the remaining batter, making sure to stir the batter before pouring it into the pan each time. Make ten crepes in total.
7. Next, whip the whipping cream until stiff peaks form. Fold in the broken Oreo biscuit pieces.
8. To make the crepe roll cake, place five crepes in a line, slightly overlapping each other and spread a thin layer of the Oreo cream filling in the middle of the crepes in a straight line.
9. Fold in the edges of the crepes along the two longer sides, then roll the crepes up into a log.
10. Repeat with the remaining crepes and cream. Refrigerate it for 1–2 hours.
11. For the chocolate glaze, melt the dark chocolate and oil in a microwave at 30-second intervals.
12. Pour the chocolate glaze over the chilled Oreo crepe roll cake and refrigerate till it sets completely.

This is one of the last few recipes I added to the book because I realized that a chocolate book would be incomplete without this version of everyone's favorite banana bread.

Cover it in chocolate glaze and you've got yourself the only thing that is better than a regular banana bread.

Chocolate Banana Bread

Makes one 8x4-inch loaf

- 2 ripe bananas
- 6 tablespoons jaggery powder
- ½ cup melted butter
- ¾ cup oat flour
- 1 cup wholewheat flour
- ¼ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon powder
- ¾ cup milk
- ½ cup chocolate chunks

For the chocolate glaze

- ½ cup dark chocolate, chopped
- 3 tablespoons oil
- ¼ cup hazelnuts, chopped

1. Preheat the oven to 180°C. Grease an 8×4-inch loaf pan with butter and line it with parchment paper.

2. In a large bowl, mash 2 ripe bananas. Then add jaggery powder and melted butter, and mix well until everything is incorporated.

3. Sift in the oat flour, wholewheat flour, cocoa powder, baking powder, baking soda and cinnamon powder.

4. Using a spatula, gently fold the dry ingredients into the wet ingredients, alternating with milk

5. Fold in the chocolate chunks.

6. Transfer the batter into the



loaf pan. Bake

inserted into the centre of the loaf comes out clean. Let it cool down completely.

7. For the chocolate glaze, in a microwave-safe bowl, melt the chocolate and oil together. Once the chocolate melts completely, fold in the chopped hazelnuts.

8. Pour the chocolate glaze on top of the banana bread and let it set completely.





An ode to the OG bourbon biscuits, this cheesecake is every chocolate lover's dream.

To top it all, it is a healthy no-bake dessert!

Bourbon Biscuit Cheesecake



*Makes one 7-inch
cheesecake*

19 bourbon biscuits, whole

For the base
10–12 bourbon biscuits,
broken into pieces
¼ cup melted butter

For the filling
1 cup cream cheese,
softened
¼ cup icing sugar, sifted
1 cup dark chocolate,
melted
½ cup whipping cream

For the topping
¼ cup fresh cream
¼ cup dark chocolate,
chopped

1. Grease and line a 7-inch springform pan with parchment paper.
2. Arrange the whole bourbon biscuits along the sides of the springform pan.
3. For the base, grind the bourbon biscuit pieces (including the cream) in a blender till you have fine crumbs.
4. Transfer this into a bowl and add melted butter. Combine till all the crumbs are coated.
5. Place the mixture in the springform pan and, using the back of a spoon, press down to form an even biscuit base. Make sure the whole bourbon biscuits on the sides are not disturbed.
6. Refrigerate for 15–20 minutes till it sets completely.
7. For the filling, take cream cheese, icing sugar and melted chocolate in a bowl and whisk together until well combined. In another bowl, using an electric hand mixer, whip the whipping cream till stiff peaks form.
8. Fold the whipped cream into the cheesecake filling.
9. Mix the batter well till it becomes smooth. Now layer this on top of the biscuit base using a piping bag.
10. Make sure it is spread evenly on the top and sides as well. Refrigerate if or 2–3 hours.
11. For the topping, heat the cream in a saucepan over medium heat till it starts to simmer and then pour it over the chopped chocolate. Mix well to combine completely.
12. Pour this ganache on top of the cheesecake filling and spread evenly. Set in the fridge for 2–3 hours.

You no longer have to choose between a tiramisu and a chocolate cake.
This dessert combines the best of both worlds!

Chocolate Cake Tiramisu

Makes one 8-inch cake

For the chocolate cake

- 1 cup all-purpose flour
- ½ cup cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon instant coffee powder
- 1 cup caster sugar
- 1 cup milk
- ½ cup oil

For the dark chocolate ganache

- ½ cup melted dark chocolate
- ½ cup fresh cream, warm

For the tiramisu

- ¼ cup water, boiling
- 1 teaspoon coffee powder
- 8–10 ladyfinger biscuits
- 1 cup mascarpone cheese
- ½ cup icing sugar
- ½ cup whipped cream
- Cocoa powder, to dust

1. Grease an 8-inch microwave-safe dish **with butter**.
2. In a bowl, whisk together the flour, cocoa powder, baking powder, baking soda, coffee powder and caster sugar.
3. To the same bowl, add the milk and oil, and whisk until you have a smooth batter.
4. Transfer the batter into the prepared pan and microwave for 7 minutes or until a skewer inserted into the middle of the cake comes out clean.
5. To make the dark chocolate ganache, whisk together the melted dark chocolate and warm cream until well combined and smooth.
6. Cover the chocolate cake with a generous layer of the dark chocolate ganache.
7. In another dish, pour boiling water over the coffee powder.
8. Dip the ladyfinger biscuits into the coffee for a few seconds. The biscuits soak up the liquid very fast, so be quick to ensure that they do not become soggy.
9. Arrange the soaked biscuits over the chocolate ganache.
10. In a large bowl, beat the mascarpone cheese and icing sugar together. Carefully fold in the whipped cream.
11. Spread the mascarpone mixture on the ladyfinger biscuits. Dust the top with cocoa powder.
12. Let the Chocolate Cake Tiramisu sit in the fridge for at least one hour before serving.





Someone needs to invite me to a fancy tea party in their garden and I promise I will turn up with a batch of these chocolate–coconut madeleines. I finish them with a white-chocolate shell and some shredded coconut around the edges.

My oven is preheated, just waiting for my invite!

Chocolate Coconut Madeleines



Makes 24 madeleines

1 cup all-purpose flour
2 tablespoons cocoa powder
½ teaspoon baking powder
¼ teaspoon baking soda
3 tablespoons desiccated coconut
1 tablespoon powdered flaxseeds
2 tablespoons water
½ cup caster sugar
½ cup milk plus ½ tablespoon lemon juice, combined to make buttermilk
½ cup melted butter, plus extra for greasing
½ cup melted white chocolate

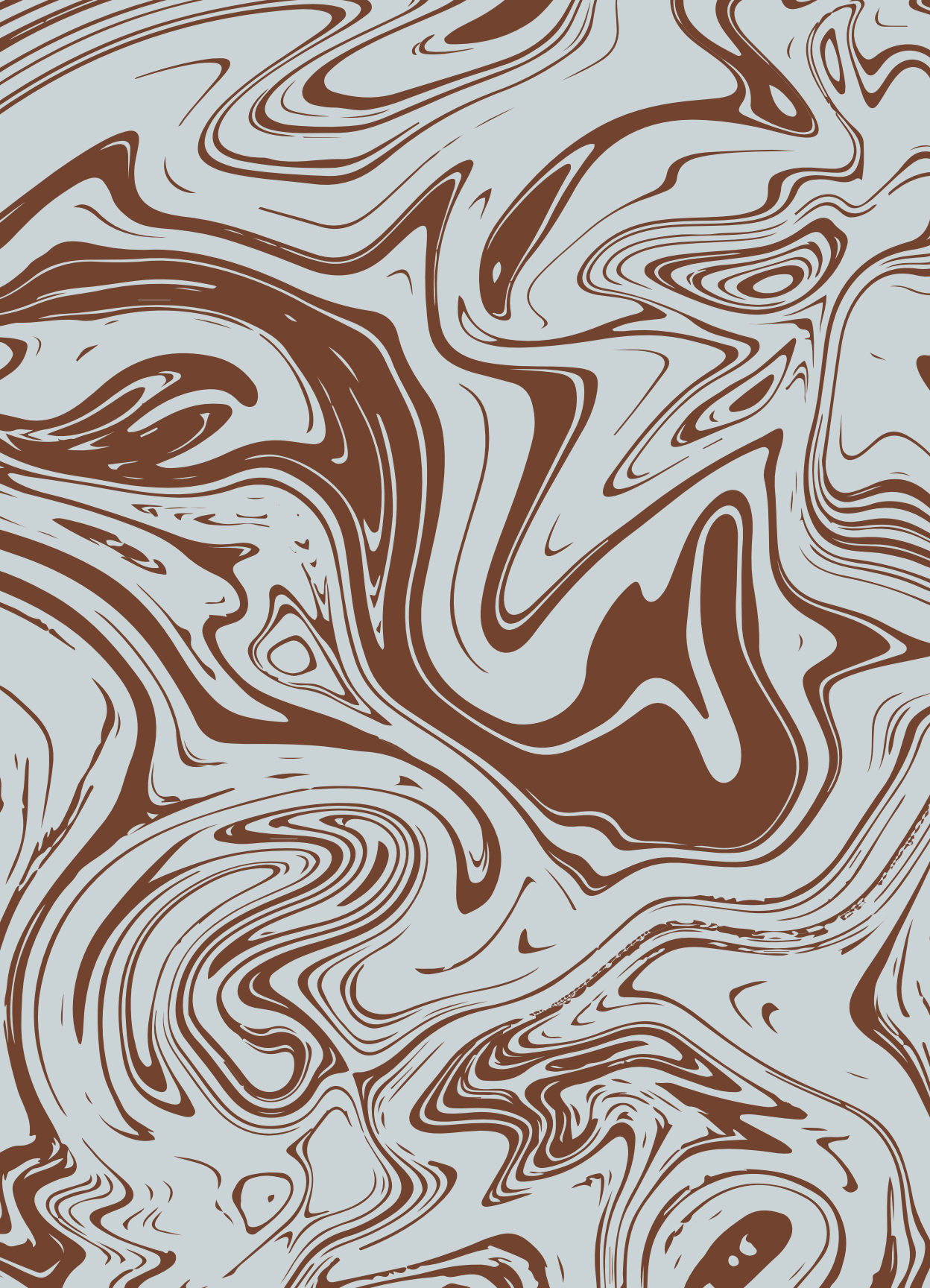
1. Preheat the oven to 180°C and prepare a madeleine pan by greasing it generously with melted butter.
2. Sift together flour, cocoa powder, baking powder and baking soda in a bowl. Add the desiccated coconut and give it a quick mix.
3. In another bowl, combine the flaxseed powder and water. Give it a good mix and let it sit for 5 minutes until the mixture thickens.
4. Into the thickened flaxseed mixture, add the caster sugar and whisk well.
5. Add the dry ingredients (from Step 2) in two batches, alternating with **buttermilk**.
6. Lastly, add melted butter and mix again to form a

smooth batter.

7. Transfer the batter into a piping bag and pipe it on the greased madeleine pan.
8. Bake at 180°C for 12–15 minutes or until a skewer inserted into the centre of a madeleine comes out clean.
9. Gently remove the madeleines from the pan and wipe the mould clean.
10. Pour 1 tablespoon of melted white chocolate into each cavity and place the madeleines carefully over the chocolate.
11. Refrigerate for five minutes so the chocolate sets.
De-mould to get a nice white chocolate shell **shell** on the madeleines.

Cookies and Biscuits

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I have never been a cookie-sandwich person but these fudgy brookies sandwiched with whipped cream and home-made cherry compote have almost converted me. Next time I make a batch, I might switch the whipped cream with my favourite vanilla ice cream!

Black Forest Brookie Sandwiches

Makes 12 brookies/6 sandwiches

For the brookie

1½ cups dark chocolate,
chopped
½ cup butter
1 cup all-purpose flour
3 tablespoons cocoa powder
1 teaspoon baking powder
2 eggs
¾ cup caster sugar
½ cup brown sugar

For the cherry compote

**2 cups fresh/frozen
cherries, pitted**
3 tablespoons caster sugar
1 tablespoon cornflour plus
1 tablespoon water
1 tablespoon lemon juice

For the filling
2 cups whipped cream

1. Preheat the oven to 180°C. Line a baking tray with parchment paper or a silicone mat.

2. Melt the chocolate and butter in a saucepan over medium heat. Keep stirring to make sure the chocolate does not burn. Once the chocolate and butter have melted, take the saucepan off the heat and allow the mixture to cool.

3. In another bowl, combine the flour, cocoa powder and baking powder.

4. In a bowl, whisk together eggs, caster sugar and brown sugar using an electric mixer until pale and fluffy. Add the cooled chocolate mixture and mix well.

5. Fold the dry ingredients into the wet ingredients.

6. Using an ice-cream scoop, scoop out equal-sized balls of the brookie mixture and place them on the prepared baking tray. Keep sufficient baking space between them as they will spread.

Bake at 180°C for 15–17 minutes. Let them cool on the tray before lifting them.

7. To make the cherry compote, take the pitted cherries and sugar in a saucepan set over low-medium heat. Cook until the sugar melts and the cherries begin to break down.

8. At this stage, add in the cornflour slurry and lemon juice. Mix well, stirring constantly until the compote thickens and coats the back of a spoon.

9. Once it reaches a jam-like consistency, take it off the heat and let it cool completely.

10. To assemble the Black Forest brookie sandwich, place an inverted brookie on a tray. Use a star nozzle to pipe a generous amount of whipped cream on it. Add big dollops of cherry compote on top and sandwich it with another brookie.





One baking trend I'm all in for this season is cookie sticks! They are just like your good old buttery cookies but better. A couple of these chocolate rose cookie sticks with a hot cup of my favourite coffee are enough to make my day.

Chocolate Rose Cookie Sticks

Makes 20 sticks

1¼ cups all-purpose flour

¼ cup cocoa powder

**5 tablespoons butter, cold
and cubed**

½ cup condensed milk

¼ teaspoon rose extract

**½ cup white chocolate,
melted**

Pink gel colour, a few drops

For the garnish

Dried rose petals

1. In a bowl, take flour, cocoa powder and butter. Rub the butter into the dry ingredients using your fingers until you get a sandy texture.
2. Add condensed milk and rose extract, and give the mixture one final mix to form the cookie dough.
3. Roll out the dough between two sheets of parchment paper until it is 1 cm thick and then freeze it for 15–20 minutes.
4. Once the dough is firm, use a knife to cut out 1-cm thick strips. If the sticks feel soft, freeze them for a few more minutes so they are easier to work with.
5. Bake the cookie sticks in a preheated oven at 180°C for 12–15 minutes on a tray lined with parchment paper or a silicone mat until the edges become darker in colour.
6. Take them out of the oven and let them cool completely.
7. Mix a few drops of pink colour into the melted white chocolate.
8. Dip half the cookie sticks into the melted pink chocolate and decorate them with dried rose petals.



My expectations from a cookie are very simple: it needs to be comforting and it needs to make me believe that we live in a wonderful world. Definitely doesn't hurt when the cookie also looks like it's straight out of a Disney movie.

Ombre Chocolate Cookies

Makes 18–20 small cookies

½ cup butter, softened
¼ cup brown sugar
¼ cup caster sugar
½ teaspoon vanilla extract
1 cup all-purpose flour
¼ teaspoon baking soda
1 tablespoon cornflour
1–2 tablespoons milk
1 tablespoon cocoa powder
2 tablespoons Dutch processed cocoa powder

1. In a large mixing bowl, cream together the softened butter and both the sugars until light and fluffy.
2. Add the vanilla extract to the butter-sugar mixture and mix until well combined.
3. In a separate bowl, whisk together the all-purpose flour, **baking powder and milk.**
4. Gradually add the dry ingredients to the butter-sugar **mixture,** mixing until a soft dough forms.
5. Divide the dough into three equal portions.
6. Keep one portion aside, and mix the cocoa powder into the second portion until well incorporated.
7. Now mix the Dutch cocoa powder into the third portion until well combined.
8. **Add milk if the dough becomes too dry.**
9. Wrap each portion in **plastic wrap** and refrigerate for **at least** 30 minutes to firm up the dough.
10. Scoop 1 tablespoon of plain dough into your hand and add **one chocolate cookie dough ball** and **one dark chocolate cookie dough ball.** Roll all three balls together to form one large cookie dough ball.
11. Gently press each ball of dough to flatten slightly and refrigerate it again.
12. Preheat your oven to 180°C and line a baking tray with parchment paper or silicone mat.
13. Bake the cookies in the preheated oven for 12–15 minutes, or until the edges are lightly golden.
14. Remove the cookies from the oven and let them cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely.

I first baked these chocolate thumbprint cookies back in 2015 and since then, I've made them with many different fillings. They are great with chocolate ganache, Nutella, raspberry jam or peanut butter, but this pistachio butter filling is the absolute best!

Pistachio Thumbprint Cookies



Makes 15–16 cookies

For the chocolate cookie dough

1 cup all-purpose flour

¼ cup cocoa powder

½ cup butter, softened

½ cup icing sugar, sifted

For the pistachio butter

2 cups pistachio kernels

1–2 tablespoons oil

For the garnish

¼ cup pistachios

1. Preheat the oven to 180°C and line a baking tray with parchment paper or a silicone mat.
2. In a bowl, sift together the flour and cocoa powder until well combined.
3. In a separate bowl, cream together the softened butter and sugar until light and fluffy. You can use an electric mixer or a whisk.
4. Gradually add the dry ingredients to the butter-sugar mixture and mix until a soft dough forms. Be careful not to over mix.
5. Take small portions of the dough (about 1 tablespoon) and roll them into balls. Place the dough balls on the prepared baking tray, spacing them a few inches apart.
6. Use your thumb or the back of a teaspoon to create an indentation in the centre of each dough ball. Make sure not to press too hard, as you don't want the cookie to crack or lose its shape.
7. Sprinkle some finely chopped pistachios over the cookies, lightly pressing them into the dough.
8. Bake the cookies with the cookies into the preheated oven and bake for approximately 10–12 minutes, or until the cookies are set and slightly firm to the touch.
9. Once baked, remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes. Then transfer them to a wire rack to cool completely.
10. For the pistachio butter, preheat the oven to 175°C. Spread the pistachios evenly on a baking sheet, making sure they are in a single layer. Roast the pistachios



in the preheated oven for about 8–10 minutes until they are lightly golden and fragrant. Keep a close eye on them to prevent burning.

11. Once roasted, remove the pistachios from the oven and let them cool completely. This step is important as it prevents the pistachios from becoming oily and helps them blend better.

12. Transfer the cooled pistachios to a food processor or high-powered blender. Start blending at low speed

and gradually increase to high speed. Stop and scrape down the sides of the container with a spatula occasionally to ensure even blending.

13. As you blend the pistachios, you will notice the mixture transforming from a crumbly texture to a smoother consistency. At this point, add 1–2 tablespoons of neutral-flavored oil to help bind the pistachios and create a creamy texture. **You can adjust the amount of oil based on**

your desired consistency.

14. If the pistachio butter is too thick, you can add a little more oil to thin it down. Similarly, if it is too thin, you can add more roasted pistachios to thicken it.

15. Once the cookies are completely cooled, fill the **indentations** with a small spoonful of pistachio butter.

16. Let the pistachio butter sit for a few minutes to set.





As they say, you can be miserable before eating a cookie and after eating a cookie but never while eating a cookie. This is my go-to recipe on days when I'm feeling miserable and these cookies never fail to make me feel better in the moment.

Chocolate Chunk Cookies

Makes 9 cookies

1 cup butter
½ cup caster sugar
½ cup light brown sugar
6 tablespoons milk
1 teaspoon vanilla extract
2¼ cups all-purpose flour
1 teaspoon baking soda
1 cup chocolate chunks
Sea salt, for sprinkling

1. Take the butter in a saucepan over medium heat and allow it to brown gently. It will start getting a little foamy. Continue cooking until the butter has browned. Transfer to a bowl and cool slightly.
2. To the bowl of brown butter, add both white and brown sugar. Using an electric whisk, whisk for 2–3 minutes or until the mixture is pale in colour.
3. In the same bowl, add the milk and vanilla extract and mix well till you get a smooth mixture.
4. Now fold in the flour and baking soda using a spatula to bring the cookie dough together.
5. Fold in the chocolate chunks.
6. Scoop out even-sized portions using an ice-cream scoop and place on a tray lined with parchment paper, keeping sufficient distance between each ball of dough.
7. Bake in a preheated oven at 180°C for about 12–15 minutes.
8. Once fully baked, take out the cookie tray and sprinkle some sea salt while they are still hot. Allow the cookies to cool slightly.

It took us multiple trials to get this biscotti right, and I'm so happy with how it has turned out! Perfectly crisp and bursting with orange flavour.

Chocolate Orange and Almond Biscotti



Makes 20–25 biscotti

- ¼ cup melted butter
- ½ cup caster sugar
- ¾ cup milk
- 1¾ cups all-purpose flour
- ¼ cup cocoa powder
- ¼ cup almond flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- Zest of 1 orange
- ½ cup whole almonds

1. Preheat the oven to 180°C.
2. Whisk together the melted butter and sugar in a bowl until pale and light.
3. Then add milk and whisk until combined.
4. In another bowl, sift all-purpose flour, cocoa powder, almond flour, baking powder and salt.
5. Now add the orange zest and **spoon** to the dry ingredients and mix well.
6. Fold the dry mixture into the wet mixture to form a soft dough.
7. **Roll the entire dough on a baking sheet and shape into a log approximately 6 cm wide and 20 cm long.** **bake** for 25–30 minutes or until firm to the touch.
8. Remove from the oven and allow it to cool completely. Using a sharp knife, cut the log into **1-inch** thick slices. Place the slices on the baking sheet.
9. **bake** for 10 minutes. Flip them and bake for 10 more minutes.
10. Remove from the oven and transfer to a wire rack to cool completely. The biscotti will harden a little upon cooling.





Oats and chocolate come together in this crunchy cookie, and I'm here for it. These are perfect with your afternoon cup of tea and make for an almost guilt-free dessert when you want something sweet.

Chocolate Oat Cookies



Makes 10 cookies

**1 cup rolled oats, for oat
flour**
1 teaspoon baking soda
1 cup wholewheat flour
¼ cup cocoa powder
6 tablespoons brown sugar
6 tablespoons olive oil
6 tablespoons peanut butter
½ cup milk
6 tablespoons rolled oats

For the garnish
Melted dark chocolate

1. Preheat the oven to 180°C and line a baking tray with a silicone mat or parchment paper.

2. To make the oat flour, **grind the rolled oats** and baking soda into a fine powder.


3. In a bowl, add oat flour, wholewheat flour, cocoa powder and brown sugar and mix well.

4. To the same bowl, add the remaining ingredients—olive oil, peanut butter and milk.

5. Now fold the rolled oats into the dough.

6. Once the cookie dough is ready, use an ice-cream scoop to

take even-sized portions of the cookie dough and place them on the lined baking tray.

7. Flatten the dough balls a little and  for 12–15 minutes. Once the cookies are baked, let them cool completely.


8. Once cooled, **dip the cookies** in the melted dark chocolate.

I remember being obsessed with ice-cream sandwiches when I was in the sixth or seventh grade. Every day I would run to one of the many ice-cream vendors waiting right outside my school and get myself an ice-cream sandwich that would keep me company as I walked back home. This recipe is very different from the ones I used to have back then, but the result is equally delicious and special!

Chocolate Raspberry Ice Cream Sandwiches

*Makes 8 cookies/4
sandwiches*

½ cup butter, softened
¼ cup caster sugar
½ cup brown sugar
1 egg
1 teaspoon vanilla extract
¼ cups all-purpose flour
¼ cup cocoa powder
½ teaspoon baking soda
½ cup chocolate chips
**4 scoops raspberry ice
cream**

1. In a bowl, whisk together the softened butter along with the caster sugar and brown sugar until pale and fluffy.
2. Whisk in the egg and vanilla.
3. Fold in all the dry ingredients—flour, cocoa powder and baking soda.
4. Once well combined, fold the chocolate chips into the dough. Allow the dough to chill in the refrigerator for 2 hours before baking.
5. Preheat the oven to 180°C and line a baking tray with a silicone mat or parchment paper.
6. Scoop out the dough in equal-sized portions and place them on the lined baking tray.
7.  the cookies for 12–15 minutes.
8. Once done, take the tray out of the oven and let the cookies cool down completely.
9. Sandwich two cookies with store-bought raspberry ice cream.
10. Place one scoop of raspberry ice cream on one cookie and sandwich it with another cookie.





These chocolate cookies are so much fun to make. I love how they make you almost nostalgic! They melt in your mouth and the ganache dollop in the centre is the best part.

Chocolate Butter Cookies

Makes 30 cookies

For the cookies

$\frac{1}{2}$ cup unsalted butter,
softened
 $\frac{1}{3}$ cup icing sugar, sifted
 $\frac{3}{4}$ cup all-purpose flour
3 tablespoons cocoa powder
1 tablespoon milk

For the chocolate ganache

$\frac{1}{2}$ cup dark chocolate,
chopped
 $\frac{1}{2}$ cup fresh cream, warm

1. In a bowl, take butter and beat it until **smooth and creamy**.
2. Add the sifted icing sugar and beat it again until the mixture is light and airy.
3. Now fold in the all-purpose flour, cocoa powder and milk; mix until combined.
4. Transfer the batter into a piping bag attached with an open star nozzle and pipe out even-sized cookies on a baking tray lined with parchment paper or a silicone mat.
5. Freeze the cookies for 15 **minutes**. This helps prevent the cookies from spreading in the oven.
6. Preheat the oven to 180°C and bake the cookies for 10–12 minutes or until firm to touch. Allow them to cool completely.
7. For the ganache, in a bowl take the chopped dark chocolate and pour warm cream over it.
8. Let it sit for a couple of minutes until the dark chocolate melts. Mix it well to form a smooth ganache.
9. Pipe this ganache in the centre of the cooled cookies.

My favourite part about these cookies is the warm, toasty and fluffy marshmallows dispersed throughout. It's so good!

S'mores Cookies

Makes 6–8 cookies


- ½ cup butter, softened**
- ¼ cup caster sugar**
- ¼ cup brown sugar**
- 1 cup all-purpose flour**
- ¼ cup cocoa powder**
- ½ teaspoon baking soda**
- ¼ cup milk**
- ¼ cup chocolate chunks**
- ¼ cup mini marshmallows**

For the topping

- Chocolate chunks**
- Mini marshmallows**

- 1.** Preheat the oven to 180°C and line a baking tray with a silicone mat or parchment paper.
- 2.** In a bowl, cream together softened butter, caster sugar and brown sugar until it becomes light and fluffy.
- 3.** Into this bowl, add all the dry ingredients—flour, cocoa powder and baking soda.
- 4.** Stir in the milk and combine well to form a cookie dough.
- 5.** Fold in the chocolate chunks and mini marshmallows.
- 6.** Once the cookie dough is ready, use an ice-cream scoop

to place even-sized portions of the dough on the prepared baking tray.

- 7.** Top with more chocolate chunks and mini marshmallows.
- 8.**  the cookies for 12–15 minutes. Let them cool completely.





These little delights encapsulate the essence of Italy's classic dessert, with delicate coffee-infused layers of cookie that will melt in your mouth. These cookies are my edible love letter to the world of desserts.

Frosted Tiramisu Cookies

Makes 8 cookies

½ cup butter
¼ cup caster sugar
¼ cup brown sugar
1 tablespoon coffee powder
mixed in 3 tablespoons
water
1 teaspoon vanilla extract
1 cup all-purpose flour
¼ cup cocoa powder
½ teaspoon baking soda

For the frosting

¼ cup mascarpone cheese
3 tablespoons icing sugar
¾ cup whipping cream

For the garnish

Cocoa powder, for dusting

1. Whisk together the butter, caster sugar and brown sugar using an electric mixer, until the mixture is pale in colour.
2. Add the coffee water mixture to the butter-sugar mixture. In the same bowl, add the vanilla extract and mix well till you get a smooth mixture.
3. Fold in the flour, cocoa powder and baking soda, using a spatula to bring the cookie dough together. Refrigerate for 2–3 hours before **baking**.
4. Scoop out even-sized portions of the chilled cookie dough using an ice-cream scoop and place on a tray lined with parchment paper. Keep enough distance between each ball of dough so that the cookies don't stick to

each other while baking.

5. Bake in a preheated oven at 180°C for about 12–15 minutes. Allow the cookies to cool completely before frosting.
6. For the frosting, whisk together the mascarpone cheese and icing sugar until smooth.
7. Whip the whipping cream to stiff peaks using an electric hand mixer. Fold the mascarpone mixture into the whipped cream.
8. Transfer the frosting into a piping bag and pipe a swirl on each cooled-down cookie. Dust with cocoa powder.

In a world of chocolate chip cookies, be a matcha cookie with ruby chocolate chips. Matcha and ruby chocolate are a 'matcha' made in heaven—you must try it yourself to believe me.



Matcha Chocolate Chip Cookies

Makes 12 cookies

2 cups all-purpose flour
2 tablespoons matcha powder
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup butter
½ cup caster sugar
1 egg
1 teaspoon vanilla extract
¼ cup ruby chocolate callets
¼ cup white chocolate callets
Sea salt

1. Sift the flour, matcha powder, baking soda, baking powder and salt in a bowl and keep aside.
2. Take butter and sugar in another bowl. Cream together using an electric mixer for 3–5 minutes until light and fluffy.
3. Add the egg and vanilla extract to this and mix again till well combined.
4. Add the sifted dry ingredients to the sugar–butter mixture to form a dough.
5. Fold in half the white and ruby chocolate callets and save the rest for the top of the cookie.
6. Scoop out the dough in even-

sized portions onto a baking tray lined with parchment paper or a silicone mat. Chill in the refrigerator for 10 minutes.

7. Preheat the oven to 180°C and  the cookies for 10 minutes. Take the cookies out to embed the remaining chocolate callets, ensuring a good mix of white and ruby chocolate.
8. Bake again for 2–4 minutes till the cookies begin to turn brown around the 





These chocolate atta biscuits are perfect for dunking. I love having these with my evening tea and I'm sure you will too.

Chocolate Atta Biscuits

Makes 15–16 biscuits

½ cup butter, softened
½ cup jaggery powder
½ teaspoon vanilla extract
¾ cup rolled oats
1 cup wholewheat flour
¼ cup cocoa powder
1 teaspoon baking powder
¼ teaspoon baking soda
**¼ cup dried berries,
chopped**
¼ cup hazelnuts, chopped
2–3 tablespoons milk

1. Preheat the oven to 180°C and line a baking tray with a silicone mat.
2. In a bowl, cream together the softened butter and jaggery powder until light and fluffy.
3. Add the vanilla extract and mix well.
4. Now add oats, wholewheat flour, cocoa powder, baking powder and baking soda.
5. Fold in the dried berries and hazelnuts.
6. Add milk and **knead** gently until the dough comes together.
7. **Be careful not to over-knead.**
7. **Roll out the dough on parchment paper and cut into rectangles.**
8. Place the rectangular cookies on the silicone mat.
9. Bake at 180°C for 12–15 minutes or until the edges of the biscuits turn crisp.
10. Remove the biscuits from the oven and let them cool on a wire rack.

While rustic cookies have my heart, I have recently fallen in love with dressy ones like these fancy cashew cookies that are enrobed in a nutty ruby chocolate glaze.

Ruby Cashew Frosted Cookies



Makes 6 cookies

½ cup butter, softened
¼ cup caster sugar
¼ cup brown sugar
1 cup all-purpose flour
¼ cup cashew powder
½ teaspoon baking soda
1 tablespoon cornflour
¼ cup milk

For the glaze


1 cup ruby chocolate
3 tablespoons oil
¼ cup cashews, chopped

For the garnish

Whipped cream
White chocolate curls

1. Preheat the oven to 180°C and line a baking tray with a silicone mat or parchment paper.
2. In a bowl, cream together the softened butter, caster sugar and brown sugar until light and fluffy.
3. Add the dry ingredients—flour, cashew powder, baking soda and cornflour—into the butter-sugar mixture. Mix well, and your cookie dough is ready.
4. Use an ice-cream scoop to take out even-sized portions of the



5. Flatten the dough balls slightly and  the cookies for 15–17 minutes. Let them cool completely.
6. For the glaze, in a microwave-

- safe bowl, melt the ruby chocolate and oil together, at 30-second intervals, until completely melted. Fold in the chopped cashews.
7. Keep the cookies on a wire rack and pour the ruby chocolate glaze over the cookies.
8. Refrigerate the cookies until the glaze sets completely.
9. Top with a swirl of whipped cream and white chocolate curls.






If a chocolate chip cookie isn't good enough to make one instantly happy, try stuffing it with a generous dollop of Nutella!

Nutella-Stuffed Cookies

Makes 6 cookies

6 tablespoons Nutella
½ cup butter, softened
½ cup caster sugar
¼ cup brown sugar
1 teaspoon vanilla
1 cup all-purpose flour
¼ cup cocoa powder
1 teaspoon cornflour
½ teaspoon baking soda
3 tablespoons milk
¼ cup chocolate chips

1. Line a baking tray with parchment paper and spoon 1-tablespoon Nutella dollops on it to make six Nutella dollops. Freeze these for 1 hour.
2. For the cookie dough, **beat** the butter and both the sugars along with vanilla until the mixture is light and fluffy.
3. Add the dry ingredients—flour, cocoa powder, cornflour and baking soda—to the mixture.
4. Add the milk and bring everything together into a non-sticky dough. You can use a wooden spoon or your hands to do so.
5. Divide the dough into six equal portions.
6. Take each portion and roll it into a ball using your palms. Press it down lightly from the centre and make a little cavity. Place the frozen Nutella ball in the centre and seal the cookie dough.
7. Place the stuffed cookie dough on a silicone mat or a parchment sheet on a baking tray and refrigerate for at least 1 hour.
8. Preheat the oven to 180°C and  the cookies for 10–12 minutes. Pull the tray out and top the cookies with chocolate chips.
9. Bake for another 2 minutes.
10. Once baked, let them cool on a wire rack for at least 10 minutes.

These ultra-thin, crispy, golden-brown cookies, sandwiched with a layer of chocolate ganache, are so dreamy and the perfect dessert to make for someone you love.




Chocolate Lace Cookies

Makes 6 cookies

- ¼ cup butter**
- ⅓ cup brown sugar**
- ½ cup almond flour**
- A pinch of salt**
- 1 tablespoon milk**
- ¼ teaspoon vanilla extract**

For the ganache

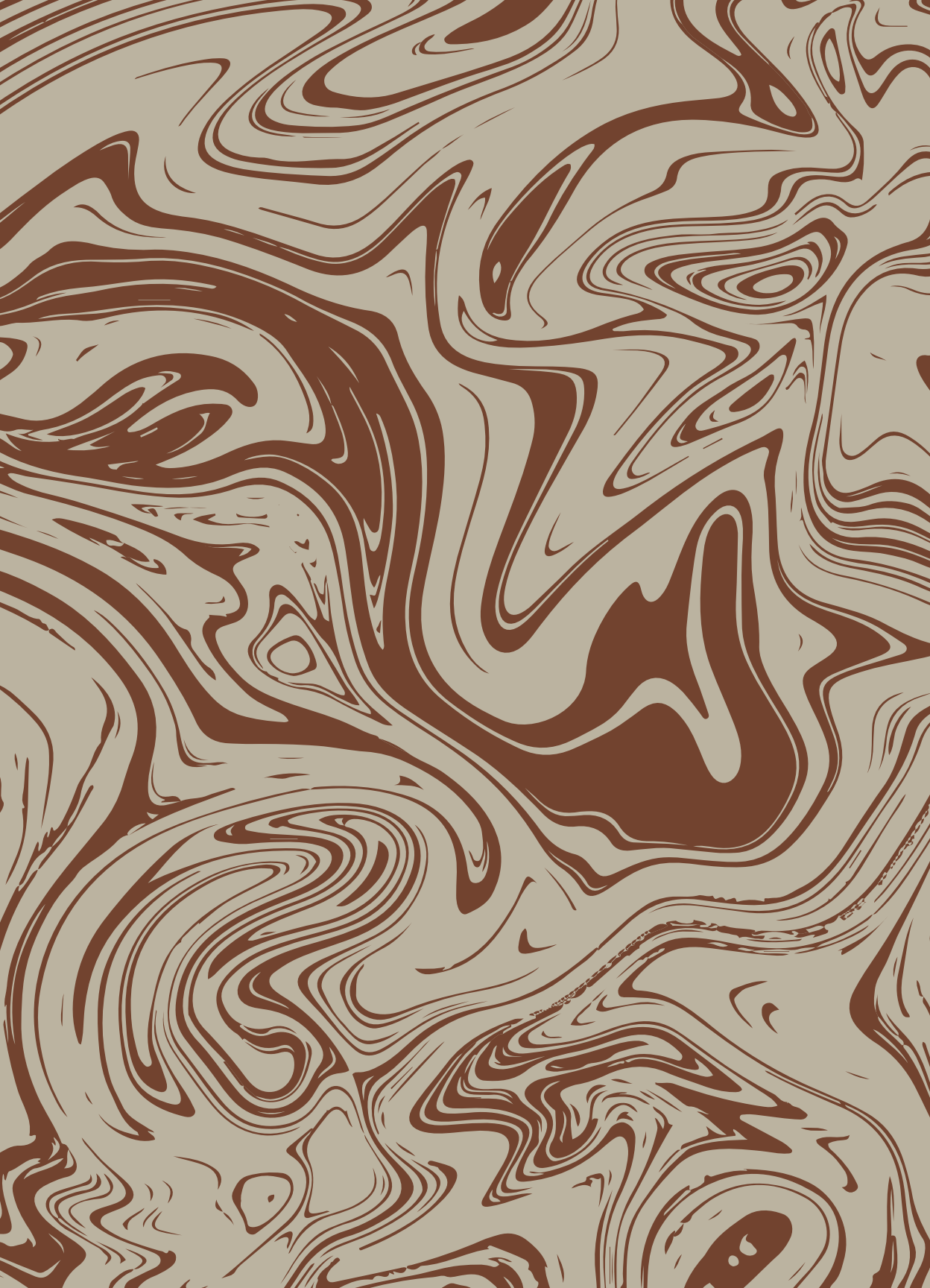
- ½ cup fresh cream**
- 1 cup dark chocolate,
chopped**

1. Preheat the oven to 180°C and prepare a baking tray with parchment paper.
2. Take the butter in a saucepan and place it on low heat. Once the butter has melted, add brown sugar and mix well.
3. As the sugar starts to melt, add almond flour, followed by salt, milk and vanilla.
4. Mix well until the ingredients are well combined. Cook this mixture for 3–4 minutes.
5. Take it off the heat and let it sit on your counter for 5–10 minutes.
6. Drop a teaspoon of batter on the lined baking tray for each cookie. Keep a distance of 3 inches between the drops.
7.  them for 6–7 minutes or until the edges turn brown. Let these rest on the baking tray for at least 5 minutes as they cool down and turn crisp.
8. For the chocolate ganache, heat fresh cream in a saucepan over medium heat until it starts to simmer. Pour the cream over the chopped dark chocolate and let it sit for a while. Whisk well to form a smooth and silky ganache.
9. Pipe the ganache onto one lace cookie and sandwich it with another.



Cupcakes, Muffins And Brownies

- 122** COOKIES AND CREAM BROWNIES
 - 124** CARAMEL CUPCAKES
 - 126** ESPRESSO CUPCAKES
- 128** EGGLESS ESPRESSO BROWNIES
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This base-layer brownie recipe will never disappoint you and there is so much that you can do with it. It always helps to have a go-to basic recipe that you can build upon. I had some cream cheese sitting in my fridge so I decided to level up with some cheesecake swirls and cookie pieces. So good!

Cookies and Cream Brownies

Makes 9 brownies

For the brownie

- 1¼ cups dark chocolate,
chopped**
- ¾ cup melted butter**
- 1¼ cups caster sugar**
- 2 eggs**
- 2 teaspoons vanilla extract**
- ¾ cup all-purpose flour**
- ¼ cup cocoa powder**
- 1 teaspoon baking powder**

For the filling

- 1 cup cream cheese,
softened**
- ¼ cup icing sugar**
- 1 egg**
- 1 teaspoon vanilla extract**

For the garnish

- 8–10 Oreo biscuits**

- 1.** Grease an 8-inch square pan and preheat your oven to 180°C.
- 2.** Melt butter and chocolate together in the microwave and allow the mixture to cool.
- 3.** Whisk together the sugar and eggs until pale and voluminous.
- 4.** Add in the cooled chocolate mixture and whisk to combine.
- 5.** Fold in the flour, cocoa powder and salt.
- 6.** Transfer the batter to the prepared baking pan.
- 7.** To make the cheesecake filling, whisk together the cream cheese and sugar until smooth.
- 8.** Add the egg and vanilla extract and whisk well.
- 9.** Gently place dollops of the cheesecake filling over the brownie batter and swirl it in using a skewer. Top with roughly crushed Oreo chunks.
- 10.** Bake at 180°C for 30–35 minutes. Let the brownies cool completely before slicing.

I was never a caramel popcorn fan until recently and now I absolutely love it! So when I made these chocolate cupcakes that are filled with caramel sauce and topped with an easy-to-bring-together-but-still-impressive caramel frosting, I figured the only right way to decorate them is with caramel popcorn!

Caramel Cupcakes



Makes 6 cupcakes

For the chocolate cupcakes


- 6 tablespoons oil
- 2/3 cup sugar
- 1/2 cup yogurt
- 1 cup all-purpose flour
- 1/4 cup cocoa powder
- A pinch of salt
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3 tablespoons milk

For the caramel sauce

- 1/2 cup granulated sugar
- 2 1/2 tablespoons water
- 1/2 cup fresh cream, warm
- 1 tablespoon butter

For the caramel buttercream


- 1/2 cup butter, softened
- 1 cup icing sugar, sifted

1. Preheat the oven to 180°C and prepare a cupcake tray with paper liners.
2. In a bowl, whisk together the oil and sugar.
3. Add yogurt and mix well.
4. Sift together flour, cocoa powder, salt, baking powder and baking soda.
5. Fold the dry ingredients into the wet ingredients, alternating with milk, and mix till there are no flour pockets left.
6. Using an ice-cream scoop, fill each paper liner upto three-fourths its height with the batter and  for 15–20 minutes.
7. To make the caramel sauce, in a heavy-bottomed saucepan set on low-medium heat, add in the granulated sugar and water.
8. Without stirring the sugar, cook this slowly till it turns a deep golden colour. You could gently swirl the pan around to ensure the sugar melts evenly.
9. Turn the heat off and add in the warm cream. The mixture

will sizzle and bubble as you add the cream, so be careful.

10. Put the pan back on low-medium heat and add butter. Cook for a minute until the mixture comes to a boil.

11. Let the caramel sauce cool down a little and transfer it to a jar or bowl. Allow it to cool down completely.

12. To make the caramel buttercream, take softened butter in a bowl and beat for 4–5 minutes  until it becomes pale and fluffy.

13. Now add half the sifted icing sugar. Turn on the mixer at low speed first and then beat the mixture for a minute or so at high speed. Make sure the sugar is combined well.

14. Add the remaining icing sugar, and repeat the process.

15. Now add the caramel sauce to the buttercream and beat it just until combined, or until no streaks of caramel remain.

16. To assemble the cupcakes,



For the garnish
¼ cup caramel sauce

use an apple corer to scoop out the centre of each chocolate cupcake, and pipe the caramel sauce into it.

17. Now, using a piping bag with a round nozzle, pipe the caramel buttercream on each cupcake.

18. You can also drizzle some caramel sauce on it and decorate with caramel popcorn.



I think it is totally acceptable to have a cupcake or two with your morning coffee, especially if they're bursting with the flavour of coffee and look as stunning as these espresso cupcakes.

Espresso Cupcakes

Makes 6 cupcakes

For the cupcakes

- ½ cup all-purpose flour
- ¼ cup cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ cup melted butter
- ½ cup caster sugar
- ½ cup yogurt
- 1 teaspoon vanilla extract
- 1 teaspoon coffee powder
- 2 tablespoons water, hot

For the dark chocolate frosting

- ¾ cup fresh cream
- ¾ cup dark chocolate, chocolate

For the milk chocolate frosting

- ½ cup fresh cream
- 1 cup milk chocolate, chopped

For the topping

Chocolate curls

1. Preheat the oven to 180°C and prepare a muffin tray with paper liners.
2. In a bowl, sift together the flour, cocoa powder, baking powder and baking soda, and set aside.
3. In a separate bowl, whisk together the melted butter and caster sugar. To the butter-sugar mixture, add the yogurt, vanilla extract, coffee powder and hot water and whisk well.
4. Gently fold the dry ingredients into the wet ingredients.
5. Using an ice-cream scoop, **place** equal amounts of batter into the cupcake liners. Bake at 180°C for 18–20 minutes, or until a skewer inserted into the middle of a cupcake comes out clean.
6. To make the dark chocolate frosting, take the fresh cream in a saucepan and set it over medium heat until it begins to simmer. Remove from the heat and pour it over the chopped dark chocolate.
7. Let the mixture sit for a minute to allow the chocolate to melt, then stir until smooth and creamy. Refrigerate the ganache for 1–2 hours or **until** it is firm and sets completely.
8. Repeat the same process with the chopped milk chocolate and ½ cup cream to make the milk chocolate **ganache**.
9. Once the cupcakes have cooled down and the frostings have set, transfer the dark and milk chocolate ganache into two separate piping bags.
10. Cut off the tips of the two piping bags and place them both in a bigger piping bag fitted with a round nozzle, so that the mouth of the nozzle releases both types of **ganache** together.
11. Pipe a swirl onto the cupcakes and top with chocolate curls.

Whoever said you can't make a mean eggless brownie without refined flour and refined sugar needs this recipe in their life. I love adding a kick of coffee to these brownies because we all know that coffee makes chocolate taste even better.

Eggless Espresso Brownies




Makes 9 brownies

1 cup butter
2 tablespoons coffee powder
1 cup dark chocolate, chopped
 $\frac{3}{4}$ cup jaggery powder
 $1\frac{1}{2}$ cups milk
1 teaspoon vanilla extract
1 cup wholewheat flour
 $\frac{3}{4}$ cup cocoa powder
 $\frac{3}{4}$ cup milk chocolate, chopped
Dark chocolate callets/
chips

1. Preheat the oven to 180°C and grease and line an 8-inch square pan.
2. Melt the butter in a bowl. When it melts completely, add coffee powder and let it rest for 5–10 minutes. This will enhance the flavour of the coffee.
3. In a separate bowl, melt the dark chocolate in a microwave at 30-second intervals till no lumps remain.
4. Add the butter mixture to the melted chocolate and combine well.
5. Next, add jaggery, milk and vanilla to the same mixture and give it a good whisk. Make sure the milk is at room temperature

or a little warm to avoid any curdling.

6. Fold the dry ingredients—flour and cocoa powder—into the batter and give it one final mix till no flour pockets remain.
7. Once the batter is ready, fold in the chocolate chunks so that they are distributed uniformly. Pour the batter into the pan and spread evenly.
8. Top the batter with some dark chocolate chips or chunks and  for 35–40 minutes.
9. Once the brownies are baked and cooled, refrigerate them for 30 minutes to 1 hour before slicing to achieve clean edges.





When you have to choose between a cookie and a brownie, I say don't. Make both, but together! Try this and thank me later.

Cookie Dough Brownies

Makes 9 square bars

For the cookie dough

- ½ cup melted butter
- ½ cup caster sugar
- 1 teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- 2 tablespoons milk

For the brownie layer

- 3 tablespoons butter
- ¾ cup dark chocolate, chopped
- ¼ cup condensed milk
- 4 tablespoons all-purpose flour
- 2 tablespoons cocoa powder
- ½ teaspoon baking powder

1. For the **cookie**, in a large bowl, combine the melted butter and caster sugar. Stir in the vanilla extract.

2. To this mixture, add flour and baking soda. The dough will be very thick and dry at this stage.

3. Add the milk **and beat until the dough comes together.**

Keep aside.

4. For the brownie, grease an **8-inch square pan and line it with parchment paper, leaving handles on both sides.**

5. **Preheat the oven to 180°C.**

6. **Place the butter and dark chocolate in a bowl and melt them in a microwave. Once melted, set aside and let it cool.**

7. Add condensed milk to this chocolate mixture and mix well.

8. Now add the flour, cocoa powder and baking powder **and mix well.**

9. Transfer the batter to the **lined** pan. Now add the cookie dough in patches on top of the brownie layer. Make sure you do not overfill it.

10. Bake it at 180°C for **20–25** minutes.

What's better than chocolate muffins? Double chocolate muffins! I folded chocolate chunks into my already-chocolatey muffin batter and it took me to chocolate heaven!

Double Chocolate Muffins



Makes 8 muffins

For the batter

- 6 tablespoons melted butter
- ½ cup caster sugar
- 6 tablespoons yogurt
- 6 tablespoons milk
- 1¼ cups all-purpose flour
- ¼ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda

For the topping

- ½ cup milk chocolate chunks

1. Preheat the oven to 180°C. Line a muffin tray with paper liners.
2. In a bowl, whisk melted butter and sugar together.
3. Add yogurt and milk to the butter-sugar mixture. Whisk well until combined.
4. In a separate bowl, sift together the flour, cocoa powder, baking powder and baking soda.
5. Pour the wet ingredients into the dry ingredients. Stir gently until just combined. Be careful not to over mix.
6. Gently fold the milk chocolate chunks into the muffin batter.
7. Fill two-thirds of each **muffin** paper liner with the batter and top with more milk chocolate chunks.
8. Bake at 180°C for 20–25 minutes or until a toothpick inserted into the centre of a muffin comes out clean.





I have done a lot of s'mores desserts over the years including cookies, cakes and cheesecakes. Time to add another one to the list! These cupcakes have a crunchy biscuit base, a fluffy chocolate sponge and a swirl of toasted meringue frosting on top.

S'mores Cupcakes

Makes 6 cupcakes

For the base


1 cup **crushed** digestive
biscuits
4 tablespoons melted butter

For the batter

6 tablespoons oil
 $\frac{3}{4}$ cup caster sugar
1 egg
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{3}{4}$ cup all-purpose flour
6 tablespoons cocoa
powder
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon baking powder
6 tablespoons milk mixed
with 1 teaspoon vinegar

For the Swiss meringue

4 large egg whites
1 cup caster sugar
1 teaspoon vanilla extract

1. Preheat the oven to 180°C and line a cupcake tray with paper liners.
2. For the base, grind the biscuits to a powder in a food processor. Add the melted butter and mix until the mixture resembles wet sand.
3. Transfer the biscuit crumbs to the paper liners and press down evenly. Cool in the fridge for 5–7 minutes.
4. For the cupcake batter, whisk together the oil and sugar in a bowl until pale.
5. Add the egg and vanilla extract to it and whisk again until light and fluffy.
6. In another bowl, sift together the flour, cocoa powder, baking soda and baking powder.
7. Add the dry ingredients to the wet ingredients, alternating with the milk and vinegar mixture, starting and ending with the **flour mixture.**
8. Using an ice cream scoop, pour the batter over the biscuit crumbs set in the paper liners and  for 18–20 minutes or until a skewer inserted in the center of a cupcake comes out clean. Let the cupcakes cool completely.
9. For the Swiss meringue, create a double boiler set-up. Put a **heat-proof bowl with the egg whites and sugar over a saucepan filled with two inches of water set over medium heat. Keep whisking the egg-sugar mixture continuously.**
10. Cook until the sugar dissolves. Rub the mixture between your fingers—it should feel smooth.
11. Once the sugar dissolves, take the bowl off the heat and add vanilla extract to it. Using an electric mixer on high speed, whisk until the meringue doubles in volume and stiff peaks form. The mixture will be smooth and glossy.
12. Transfer the meringue to a piping bag fitted with a star nozzle and decorate the cupcakes. Torch the meringue using a blowtorch.


I love myself a big muffin, crispy on the top and soft inside, bursting with fresh and juicy blueberries. I paired it with white chocolate and it is just the best.



Blueberry White Chocolate Muffins

Makes 10 muffins

6 tablespoons butter
½ cup sugar
1 cup milk, warm
½ teaspoon vanilla extract
1½ cups flour
½ teaspoon baking powder
¼ teaspoon baking soda
½ cup fresh blueberries
½ cup white chocolate chips

1. Preheat the oven to 180°C. Line a muffin tray with paper liners.
2. In a bowl, cream the butter and sugar together until light and fluffy.
3. Add the warm milk and vanilla extract. Whisk until well combined.
4. In a separate bowl, sift together the flour, baking powder and baking soda.
5. Pour the wet ingredients into the dry ingredients. Stir gently until just combined. Be careful not to over mix.
6. Gently fold in the fresh blueberries and white chocolate chips into the muffin batter.
7. Fill two-thirds of each muffin cup with the batter and top it up with more blueberries and white chocolate chips.
8.  for 20–25 minutes or until a toothpick inserted into the centre of a muffin comes out clean.





Everytime I make honeycomb in my kitchen, I feel like a scientist having the time of his life in his laboratory. It is so much fun to make them, especially when you know it's going on top of a fluffy chocolate banana cupcake with caramel sauce.

Banana Honeycomb Cupcakes

Makes 10 cupcakes

For the cupcakes

- 2 ripe bananas
- ¼ cup yogurt
- ½ cup oil
- ¾ cup caster sugar
- 1 cup all-purpose flour
- ¼ cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda

For the caramel sauce

- ½ cup granulated sugar
- 3 tablespoons water
- ½ cup fresh cream, warm
- 1 tablespoon butter

1. Preheat the oven to 180°C and prepare a cupcake tray with paper liners.
2. To a mixer jar, add ripe bananas, yogurt and oil, and blend till you get a smooth paste.
3. Transfer this to a bowl and add caster sugar. Whisk until smooth.
4. **Fold in** the all-purpose flour, cocoa powder, baking powder and baking soda to form a smooth batter.
5. Using an ice-cream scoop, place equal amounts of the batter into the **cupcake** liners and bake at 180°C for 18–20 minutes, or until a skewer inserted into the middle of a cupcake comes out clean.
6. Once baked, let them cool down completely before frosting.
7. To make the **salted caramel**, cook the sugar and water in a heavy-bottomed saucepan set over medium heat.
8. Once the sugar turns amber, take it off the heat and slowly add the warm cream. The mixture will sizzle and bubble as you add the cream, so be careful.
9. Put the saucepan back on low-medium heat and add the butter. Cook the caramel sauce for a minute or so, stirring gently all the while. Once the butter is well incorporated, turn off the heat. Transfer the caramel into an airtight jar and allow it to cool

For the honeycomb

- ¼ cup caster sugar
- 2 tablespoons corn syrup/
liquid glucose
- ½ teaspoon baking soda

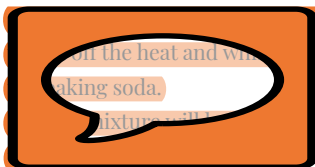
**For the
buttercream**

- 1 cup butter, softened
- 2 cups icing sugar
- ½ cup salted caramel

For the garnish

- Sliced bananas
- Honeycomb
- Caramel sauce

and come to room temperature.
10. To make the honeycomb, line a 6-inch square pan with parchment paper and set aside. Take the sugar and corn syrup/liquid glucose in a heavy-bottomed saucepan, and cook it over medium-low heat.



13. Immediately pour the hot **candy** into the prepared **tin**. Do not spread or touch the **candy**. Let the honeycomb cool

completely before breaking it into pieces.

14. For the buttercream, take the softened butter in a bowl and beat it till you achieve a pale colour.

15. Now start sifting the **icing sugar** over the butter slowly and keep beating until the mixture is light and fluffy.

16. To this buttercream, add half a cup of the cooled down **salted caramel** and mix well.

17. Transfer the buttercream to **a piping bag and decorate the cupcakes**. Finish with the **salted caramel and the honeycomb**.



These are one of the cutest cupcakes I have made and decorating them with mini chocolate chip cookies was as much of a treat as eating them was!

Chocolate Chip Cookie Cupcakes



Makes 8 cupcakes

For the batter

- ¾ cup cocoa powder**
- ½ cup milk**
- ¼ cup melted butter**
- 2 tablespoons oil**
- ½ cup yogurt**
- 6 tablespoons caster sugar**
- ¼ cup brown sugar**
- ¾ cup all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**

For the frosting

½ cup whipping cream, cold

For the garnish

Chocolate chips

Mini cookies

1. Preheat the oven to 180°C and prepare the cupcake tray with **liners**.
2. In a bowl, take cocoa powder and warm milk. Mix well till you get a smooth paste.
3. Now add the melted butter, oil, yogurt and **sugar to** this mixture and mix again.
4. **Add in all the dry ingredients—**all-purpose flour, baking soda and baking powder—and mix to form a smooth batter.
5. Fill two-thirds of each **cupcake** liner with the batter and **bake** for 18–20 minutes.
6. Take the cold whipping cream in a bowl and beat it using an **electric mixer** till stiff peaks form.
7. Transfer the whipped cream to a **pipng bag** and decorate the cupcakes. Garnish the cupcakes with chocolate chips and mini cookies.





For times when I cannot decide between chocolate and vanilla, I spare myself the confusion and make these! Truly the best of both worlds!

Half and Half Cupcakes

Makes 6 cupcakes

For the batter

- ½ cup yogurt
- 6 tablespoons caster sugar
- ¼ cup brown sugar
- ½ cup milk
- ¼ cup melted butter
- 2 tablespoons oil
- ½ teaspoon vanilla extract
- ¾ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 tablespoons cocoa powder

For the chocolate buttercream frosting

- ½ cup butter
- 1 cup icing sugar
- ¼ cup cocoa powder

For the garnish

- Mini cake cubes

1. Preheat the oven to 180°C and prepare a cupcake tray with liners.
2. In a bowl, whisk together the yogurt, caster sugar and brown sugar.
3. Now add milk, melted butter, oil and vanilla extract and mix well.
4. Sift the all-purpose flour, baking powder and baking soda. Mix together with the wet ingredients to form a smooth batter.
5. Now divide the batter in half and add cocoa powder to one half.
6. Transfer the batter into two separate piping bags. Pipe in such a way that half the cupcake liner is filled with vanilla batter and half with chocolate batter.
7. Bake the cupcakes for 18–20 minutes.
8. For the chocolate buttercream, beat the butter till it becomes pale. Sift in half the icing sugar and beat again. Once incorporated, sift in the second half of the icing sugar along with cocoa powder and beat till the frosting becomes stiff and stable.
9. Transfer the buttercream into a piping bag and frost the cupcakes. Garnish with mini cake cubes.

I am sure we have all grown up eating black forest cakes, but it makes me wonder why white forest is not as popular. If you haven't tried this flavour yet, make these eggless cupcakes or turn them into a big cake.

White Forest Cupcakes



Makes 12 cupcakes

For the cupcakes

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ cup oil
- ¾ cup caster sugar
- 1 cup yogurt
- 1 teaspoon vanilla extract
- ¼ cup milk

For the frosting

- ¼ cup fresh cream
- ½ cup white chocolate, chopped
- 1 cup whipping cream

For the garnish

- White chocolate curls
- Cherries, pitted

1. Preheat the oven to 180°C and prepare a muffin tray with paper liners.
2. In a bowl, sift together the flour, baking powder and baking soda, and set aside.
3. In a separate bowl, whisk together the oil and caster sugar till pale.
4. Whisk the yogurt, vanilla extract and milk into this mixture.
5. Gently fold the dry ingredients into the wet ingredients.
6. Using an ice cream scoop, scoop out even amounts of the batter into all the paper liners, filling upto two-third their its height.

7. To make the frosting, take fresh cream in a heavy-bottomed saucepan and set it over medium

heat until it begins to simmer. Remove from heat and pour it over the white chocolate. Let the mixture sit for a minute to allow the chocolate to melt, then stir until smooth and creamy.

8. Whip the whipping cream at high speed using an electric mixer until it forms stiff peaks. Fold the white chocolate ganache into the whipped cream, until well combined.

9. Transfer the frosting into a piping bag fitted with a star

and pipe on the chocolate curls and cherries.







Whenever I am running short on time but still want to make a cheesecake, I make these small cups that take much less time to both bake and cool than a large cheesecake. These ones I particularly love because adding Kitkat to any dessert always reminds me of my childhood.

Baked Kitkat Cheesecake Cups

Makes 8 cheesecake cups

For the base

1¼ cups crushed digestive biscuits
¼ cup melted butter

For the filling

¾ cup cream cheese, softened
¼ cup fresh cream
1 tablespoon cornflour
1 teaspoon vanilla extract
¼ cup white chocolate, chopped
½ cup condensed milk

For the buttercream frosting

½ cup butter, softened
1 cup icing sugar, sifted
1 teaspoon vanilla extract
½ cup crushed KitKats

For the garnish

6 KitKats, halved

1. For the base, combine the crushed biscuits and **melted butter**.
2. Transfer the mixture into cupcake liners set in a **cupcake mould** and press down evenly. **Cool it in the fridge** for 15 minutes.
3. In another bowl, take the cream cheese and use an electric whisk to smoothen it until light and fluffy.
4. Add fresh cream and cornflour and mix until fully combined. Now pour in the vanilla extract, melted white chocolate and condensed milk.
5. Mix the batter using an electric whisk until completely smooth. **Spoon** this batter evenly on top of the biscuit base.
6. Place the cupcake tray in a bigger baking dish and pour hot water around it, up to an inch high, creating a water bath.
7. Put the cheesecake cups to bake in a preheated oven at 160°C for 15–20 minutes.
8. For the KitKat buttercream,

beat the butter till it becomes light and fluffy. Sift half the icing sugar into it and beat again. Once incorporated, sift in the rest of the icing sugar.

9. Add the vanilla extract and crushed KitKats and beat till the frosting becomes airy and fluffy.
10. Transfer the buttercream to a piping bag with a round nozzle and frost the cheesecake cups. Top with melted chocolate and KitKat halves.

Imagine you have a winter picnic to go to and you're packing a box of these pretty chocolate strawberry cupcakes. They are sure to be a hit amongst all your friends, especially the dual-coloured frosting.

Chocolate Strawberry Cupcakes



Makes 6 cupcakes

For the cupcakes

- 6 tablespoons melted butter
- 6 tablespoons milk, warm
- 6 tablespoons condensed milk
- ½ cup all-purpose flour
- 3 tablespoons cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon baking soda

For the strawberry buttercream

- 1 cup butter, softened
- ½ teaspoon vanilla extract
- 2 cups icing sugar
- 3 tablespoons strawberry purée
- 1–2 drops pink gel colour

For the garnish

Edible flower

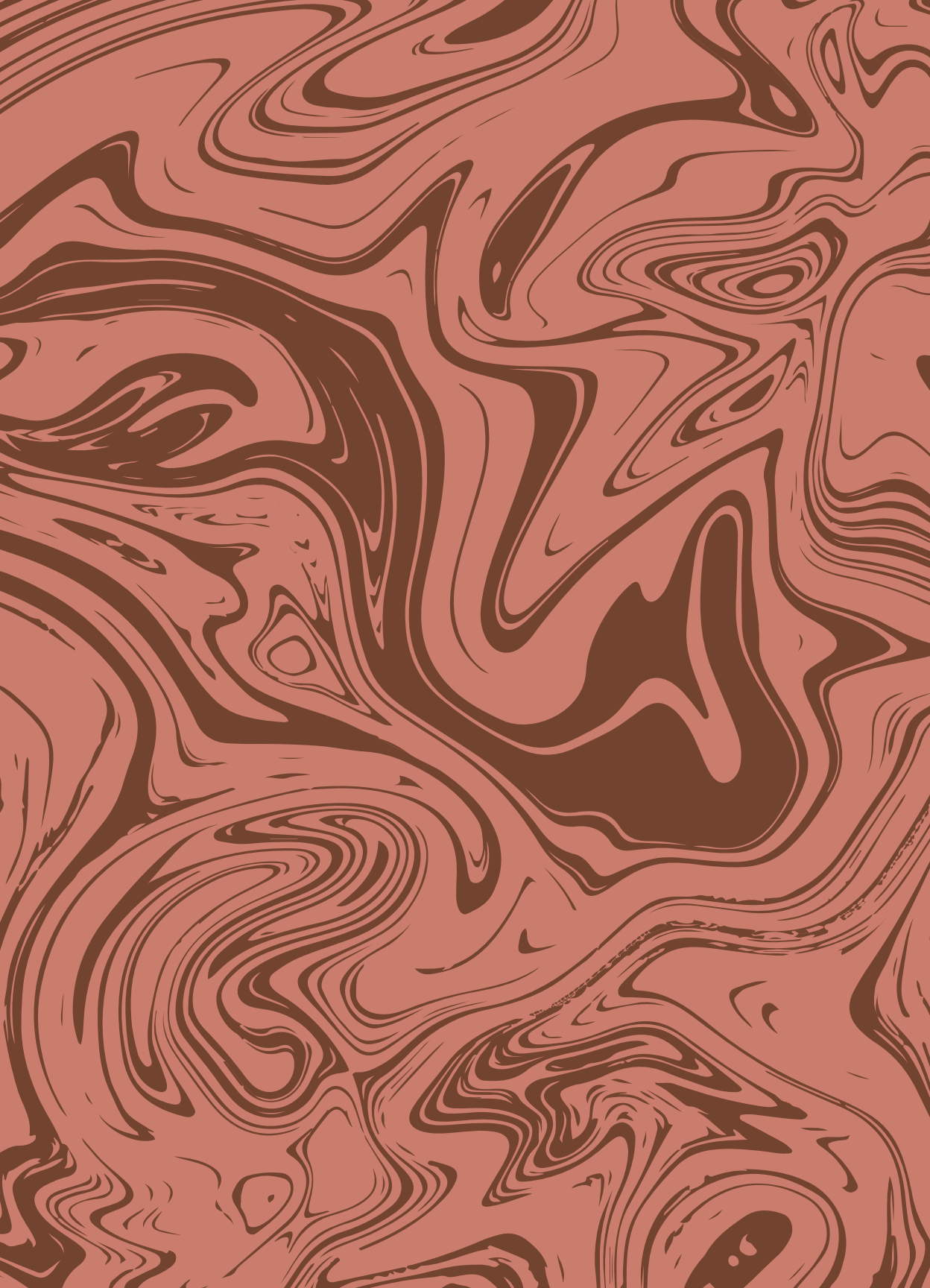
1. Preheat the oven to 180°C and prepare a cupcake tray with paper liners.
2. Whisk together the melted butter, milk and condensed milk till everything is combined.
3. In a separate bowl, sift in the dry ingredients—all-purpose flour, cocoa powder, baking powder and baking soda.
4. Gradually add the dry ingredients to the wet ingredients, mixing constantly to avoid lumps.
5. Once the batter is smooth, pour it into the cupcake liners using a small ice-cream scoop. Fill only half of the liner.
6. Bake the cupcakes at 180°C for 12–15 minutes or until a skewer inserted into the centre of a cupcake comes out clean.
7. For the buttercream, start by **beating the butter and vanilla extract until it becomes creamy and smooth.**
8. Gradually add sifted icing sugar, one cup at a time, and continue **beating** until well combined.
9. Divide the buttercream into two equal parts.
10. Add the strawberry purée to one part of the buttercream and **beat** until combined.
11. If you want a more vibrant pink, add the gel food colour.
12. Transfer the buttercream into two separate piping bags, then place both piping bags in a single, larger piping bag fitted with a star nozzle.
13. Pipe the buttercream onto the cooled cupcakes and top with an edible flower.





Pies and Tarts

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- 160 APPLE GALETTE
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These tarts are as stunning as they are delicious. The mousse is super airy and just melts in the mouth and the burst of strawberries from the jelly makes it even better.

Strawberry Mousse Tarts

*Makes 8–10 strawberry
mousse tarts*

For the tart shells


1½ cups all-purpose flour
½ cup icing sugar, sifted
½ cup butter, cold and cubed
2–3 tablespoons milk

For the strawberry compote

**½ cup strawberries,
chopped into small chunks**
2 tablespoons sugar
**1 teaspoon cornflour mixed
with 3 teaspoons water**

For the strawberry mousse

½ cup whipping cream
4 tablespoons fresh cream
**½ cup white chocolate,
chopped**

1. Take the flour, sugar and butter in a bowl and rub in the butter using your fingers. The mixture should have a sandy texture.
2. Add milk and combine to make a soft dough.
3. Place the dough between two parchment sheets and roll it out to ¼-inch thickness.
4. Refrigerate the dough at this stage if it becomes too soft to work with.
5. Once you are happy with the texture, **take a small tart mould to cut out the dough neatly.**
6. Carefully take each segment of the dough and place it on top of an inverted round silicone entremet mould. Press it down to make a bowl-like structure.
7. Freeze the tart shells for 15–20 minutes.
8. Preheat the oven to 180°C and  the tart shells for 15–20 minutes or until they turn golden-brown. Let them cool.
9. To make the strawberry compote, cook the strawberry chunks along with sugar in a saucepan set on medium heat.
10. When the sugar dissolves, add the cornflour slurry. Once it thickens, take it off the heat and let it cool.
11. To make the strawberry mousse, in a separate bowl, whip the whipping cream **till stiff peaks form.**
12. Heat the cream in a heavy-bottomed saucepan set over medium heat until it comes to a simmer. Pour it over the chopped chocolate and let it sit for a minute. Then whisk the cream and chocolate together till a smooth ganache is achieved. Let this cool completely.
13. Carefully fold the strawberry compote and white chocolate ganache into the whipped cream. Fold only until the mixture turns

For the jelly layer

10 fresh strawberries

1 teaspoon agar agar

½ cup water

a uniform pink. Do not over mix.

14. Fill the tart shells with this strawberry mousse and spread evenly using an offset spatula for a smooth top.

15. Cut thin slices of a few strawberries horizontally and arrange them neatly on top of the mousse.

16. For the jelly layer, blend 5–6 strawberries in a blender and sieve them to remove the seeds and flesh.

17. In a saucepan, heat the strawberry juice along with water on medium heat.

18. Add the agar agar once the mixture starts to simmer. Let it come to a rolling boil and then take it off the heat.

19. Carefully pour some of this strawberry liquid over the arranged strawberries using a spoon.

20. Let the jelly set completely.



I feel like I don't end up making tarts in my kitchen as often as I would like to. If you are like me, this quick, no-bake recipe might be of interest. The layered tart looks super elaborate but is actually a delight to put together. Especially when you get to wipe it clean later!

Chocolate Biscoff Tart



Makes one 9-inch tart

For the tart base


20–25 Biscoff biscuits
½ cup melted butter

For the ganache

1 cup fresh cream
1½ cups dark chocolate,
chopped

For the Biscoff layer

1 cup Biscoff spread, melted

1. To make the biscuit base, start by crushing the Biscoff biscuits into fine crumbs. You can do this by placing them in a zip lock bag and crushing them with a rolling pin. You can also use a food processor.
2. In a bowl, combine the biscuit crumbs with the melted butter. The mixture should resemble wet sand.
3. Press the biscuit mixture into the bottom and sides of a 9-inch tart pan, spreading it out evenly. Use the back of a spoon or the bottom of a glass to press it down firmly.  the tart shell while you prepare the filling.
4. To make the chocolate ganache, take the fresh cream in a saucepan and set it over medium heat until it begins to simmer. Remove from heat and pour it over the chopped chocolate.
5. Let the mixture sit for a minute to allow the chocolate to melt, then stir until smooth and creamy. Set the ganache aside to cool slightly.
6. Pour the melted Biscoff spread on the bottom of the prepared tart shell, spreading it evenly and then freezing it for 5 minutes.
7. Next, pour the chocolate ganache over the Biscoff layer. Spread it using an offset spatula.
8. Take some Biscoff spread in a piping bag and pipe vertical lines over the ganache layer. Use a skewer to make a zigzag pattern.
9. Place the tart back in the refrigerator and allow it to set for at least 2 hours or until the tart is set.
10. Serve chilled and enjoy your delicious Biscoff tart with chocolate ganache and a biscuit base!





I think I have made a galette for each of my cookbooks, but this version is particularly exciting because this is the first time I have made it with chocolate! This ridiculously simple, but equally delicious version of a pie is perfectly comforting and even better with a scoop (or two) of ice cream.

Apple Galette

Makes one 8-inch galette

For the crust

- 1 cup all-purpose flour
- ¼ cup cocoa powder
- 2 tablespoons caster sugar
- ½ cup unsalted butter, cold and cubed
- 1–2 tablespoons water, cold

For the filling

- 3 tablespoons all-purpose flour
- 4 tablespoons almond flour
- ½ cup caster sugar, divided
- 3 apples, thinly sliced
- 1–2 tablespoons milk, for brushing

1. To make the crust, pulse the flour, cocoa powder, caster sugar and butter in a food processor until it resembles a coarse meal. Add water and mix with a spoon until the dough comes together. Wrap the dough in plastic wrap and let it chill in the refrigerator for at least 1 hour before you begin rolling it out.
2. Preheat the oven to 180°C.
3. Dust a clean surface lightly with flour. Roll out the dough into a circle, ¼-inch thick. Roll to about 9–10 inches in diameter.
4. Leaving a 2-inch border on the side, spread a layer of flour in the middle of the rolled-out pie dough.
5. Top it with a thin layer of almond flour and half the sugar.
6. Arrange the thinly sliced apples on top of the layer of sugar and sprinkle the remaining sugar on the apples.
7. Fold the edges of the galette over the apples.
8. Brush the overlapped edges with milk and bake the galette at 180°C for 1 hour.

Puff pastry might be slightly difficult to get your hands on but once you do, it opens up a world of endless possibilities. There is so much you can do with it, but I suggest we start with this easier-than-you-can-imagine Nutella banana tart!


Nutella Banana Puff Pastry Tart



*Makes one 15x9-inch puff
pastry tart*



puff pastry
½ cup Nutella
3 bananas
**3–4 tablespoons caster
sugar**
**2–3 tablespoons milk, for
brushing**

1. Preheat the oven to 180°C and line a baking tray with parchment paper.
2. Using a rolling pin, roll out a store-bought puff pastry sheet, approximately 15x9 inches in size, on a piece of parchment paper.
3. Using a knife, score a 2-cm border along the edges. Make sure the knife only scores the pastry and doesn't cut through it.
4. Dock the puff pastry using a fork and bake it at 180°C for 15 minutes.
5. Take it out from the oven and spread a layer of Nutella in the middle using an offset spatula.
6. Splice the bananas lengthwise and place them over the Nutella layer. Sprinkle some caster sugar over the bananas.
7. Brush the edges of the pastry with milk. This will give it a golden colour.
8.  the puff pastry for another 15–20 minutes or until the edges are golden brown.





No dessert is as comforting as a pie, with its warm, juicy fruit filling and flaky, buttery crust that tastes even better with a scoop of ice cream. Just one bite and it is suddenly worth all the time and effort.

Peach Pie

Makes one 8-inch pie

For the crust

1 cup all-purpose flour

¼ cup cocoa powder

2 tablespoons granulated
sugar

½ cup butter, cold and
cubed

1–2 tablespoons water, cold

For the filling

11 peaches, pitted and diced

¾ cup caster sugar

3 tablespoons lemon juice

5 tablespoons cornflour

Milk, for brushing

1. To make the crust, pulse the flour, cocoa powder, sugar and butter in a food processor until it resembles wet sand. Add water and mix until the dough comes together.
3. Divide the dough into two and wrap each half in cling film. Let the dough chill in the refrigerator for at least 1 hour before you begin rolling it out.
4. To make the filling, combine the peaches, sugar, lemon juice and cornflour in a bowl and set aside.
5. Preheat the oven to 180°C.
6. Dust a clean surface lightly with flour. Roll out one half of the dough into a circle, ¼-inch thick or 10 inches in diameter. Once rolled to the desired size, lightly wrap the pie crust around a rolling pin and unroll it into a pie pan 8 inches in diameter. Gently press it into the bottom and sides of the pie dish. Trim the dough along the edge of the dish. If the dough feels too soft, let it rest in the refrigerator **for longer**. If the pie dough cracks while working, roll it out again or simply use a wet finger to fix the crack. Pour the filling into the crust.
7. Roll out the other half of the dough into **an 8-inch thick circle**. Using a knife, cut it into long strips.
8. Carefully lift and place these on top of the filling, pressing one end into the edge of the pie.
9. Alternate the strips horizontally and vertically to create a lattice on top.
10. Secure the other end of the strip as well.
11. Brush the crust with milk and bake the pie at 180°C for 1 hour.

Making a tart doesn't always have to be complicated or intimidating. While being equally delicious, this recipe is super simple and requires no rolling out of the dough or even turning on the oven.

No-Bake Nutella Tart



Makes one 9-inch tart

For the crust


20–25 digestive biscuits
 $\frac{3}{4}$ cup melted butter

For the Nutella ganache

$\frac{1}{2}$ cup fresh cream
1 cup dark chocolate,
chopped
 $\frac{1}{4}$ cup Nutella
 $\frac{1}{4}$ cup hazelnuts, roasted

1. Take the digestive biscuits in a mixer jar and process them to a fine powder.
2. In a bowl, combine the crushed digestive biscuits and melted butter until the butter coats the biscuit crumbs well.
3. Use your fingers to press down the biscuit crumbs into the bottom and up the sides of a 9-inch tart pan. Refrigerate to let it cool and set.
4. For the Nutella ganache, warm the fresh cream in a saucepan

and pour it over the chopped dark chocolate. Now add the Nutella and whisk to combine.

5. Pour the Nutella ganache over the tart base, even out with an offset spatula and top it with roasted 





The first time I made caramelized white chocolate was for my last book, *Eggless Baking with Shivesh*, and I had so many readers make it in their kitchens. I wanted to use it in a dessert this time and what better way than using it with my favourite combination of cheesecake and raspberry, all in a flaky tart shell.

Caramelized White Chocolate Tart

Makes one **13x4-inch** tart

For the
caramelized white
chocolate
1 cup white chocolate,
chopped

For the tart shell
2 cups all-purpose flour
1 tablespoon sugar
1 cup butter, cold and cubed
1 tablespoon water, cold

For the cheesecake
filling
1 cup cream cheese
¼ cup caster sugar
1 teaspoon vanilla extract
½ cup whipping cream

1. To caramelize the white chocolate, evenly spread the chopped white chocolate on a baking tray and bake it at 140°C for 45 minutes in a preheated oven. During the baking process, pull out the tray and stir the chocolate around on the tray every 10 minutes. The chocolate might seem lumpy and crystallized at first, but it will come together. Once a golden colour is reached, let it cool and transfer to a clean, airtight container.

2. For the tart shells, whisk the flour and sugar together in a large bowl. Add the cold, cubed butter and rub with your fingers until it reaches a crumbly texture. **Make a well in the centre of the mixture**

and pour in the water.

3. **Bring** the dough together with your hands and then wrap it in cling film.

4. Refrigerate for at least 15 minutes before rolling out.

5. Roll out the prepared tart dough into a 6x15-inch rectangle, about ¼-inch thick.

6. Transfer the rolled-out dough to a **13x4-inch** rectangle tart mould and gently press it into place with your fingers.

7. Prick the base with a fork and fill the cavity of the tart shell with baking beans. Bake at 180°C for 20–25 minutes in a preheated oven, or until the tart shell is golden. Remove the baking beans and bake for another 2 minutes. Let the tart shell cool completely

**For the raspberry
compote**

**¼ cup fresh/frozen
raspberries**

1 tablespoon sugar

**1 teaspoon cornflour mixed
with 1 tablespoon water**

For the garnish

**20–25 freeze-dried
raspberries**

before adding the filling.

8. For the filling, start by whisking the cream cheese with **caster** sugar and vanilla extract until you get a smooth consistency.

9. Whip the whipping cream using an electric hand mixer until it forms stiff peaks. Fold it into the cream cheese mixture.

10. For the raspberry compote, take the raspberries and sugar in a saucepan. Let it come to a

boil. Once the raspberries start to break down, add the cornflour slurry and cook until the mixture thickens.

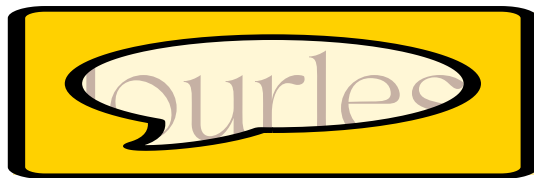
11. Once the raspberry compote has cooled down, add it to the cream cheese filling.

12. To assemble, spread an even layer of the raspberry–cheesecake mixture into the cooled-down tart shell and top with caramelized white chocolate and freeze-dried raspberries.





Imagine biting into the silkiest, most luscious chocolate filling that sits in a flaky pie crust. Your taste buds are going to thank you ~~but~~ and can thank me later.




Chocolate Pie

Makes one 8-inch pie

For the crust

1¼ cups all-purpose flour
2 tablespoons caster sugar
**⅓ cup unsalted butter, cold
and cubed**
1–2 tablespoons water, cold

For the filling

**½ cup dark chocolate
chunks/chips**
¼ cup butter
6 tablespoons caster sugar
1½ eggs
**1 teaspoon coffee powder
mixed in  water**
1 teaspoon vanilla extract
¼ cup cocoa powder

1. To make the crust, pulse the flour, caster sugar and butter in a food processor until it resembles wet sand.

2. Add water and mix until the dough comes together. Cover the dough with cling film and refrigerate for 10–15 minutes before rolling it out.

3. Preheat the oven to 180°C.

4. Take out the chilled dough and reserve a quarter of it for the braided edge.

5. Dust a clean surface lightly with flour and roll out the remaining dough into **an 8-inch thick circle.**

6. Once rolled to the desired size, lightly wrap the pie crust around a rolling pin and unroll it in an 8-inch pie dish. Gently press it into the bottom and sides of the dish and trim the dough along the edge. If the dough feels too soft, let it rest in the refrigerator for longer.

7. Take the reserved portion of the dough and roll it out to **8-inch** thickness.

8. Using a pizza cutter, cut strips

of equal width to create a braid effect on the edges.

9. Take two long strips and twist them both, so that they overlap each other to form a braid.

Carefully place them around the edges of the pie crust and pinch to attach to the already lined dough.

10. Dock the pie crust using a fork and **blind** bake it at 180°C for 10 minutes.

11. To make the filling, **melt** the chocolate and butter together till completely melted.

12. Add the sugar and whisk well.

13. Add the eggs, coffee mix and vanilla extract to the same mixture and give it a good whisk till everything is nicely combined.

14. Sift the cocoa powder into the batter and fold till no lumps **or** cocoa powder **pockets** remain.

15. Once the **blind** baking of the crust is complete, pour the filling into it.



into the centre of the pie comes out clean.

I am still trying to get myself to make more healthy desserts and if you are like me, this is a great place to start. This breakfast tart is my take on a chocolate granola bar, but better! Packed with oats and chocolate, it is the perfect breakfast indeed.

Breakfast Tarts

Makes 3 4-inch tarts

For the tart shells

- $\frac{3}{4}$ cup wholewheat flour
- $\frac{1}{2}$ cup oats
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup butter, cold and cubed
- 2–3 tablespoons milk

For the filling

- 1 cup melted dark chocolate
- $\frac{1}{2}$ cup hung curd

For the garnish

- Fresh blueberries

1. Whisk the wholewheat flour, oats and brown sugar in a bowl.
2. Using your fingers, rub the cold, cubed butter into this mixture until it resembles wet sand.
3. Add 2–3 tablespoons of milk to bring the dough together, then cover and refrigerate for at least 30 minutes.
4. Preheat the oven to 180°C.
5. Once chilled, divide the dough into three portions and press each portion into a 4-inch pastry case.
6. Bake at 180°C for 12–15 minutes or until golden. Allow the tart shells to cool completely before adding the filling.
7. To make the filling, whisk together the melted dark chocolate and hung curd until smooth and homogenous.
8. Transfer the filling into the cooled-down tart shells.
9. Top with fresh blueberries.





I made this tart when figs were in season and served it with a big dollop of whipped cream. But you can bake this tart with fruits and berries of your choice and it'll be delightful as ever.

Chocolate Frangipane Tart

Makes one **13x4-inch** tart

For the tart shell

½ cup butter
¼ cup caster sugar
1 egg
1 teaspoon vanilla extract
¼ cups all-purpose flour
¼ cup cocoa powder

For the frangipane filling

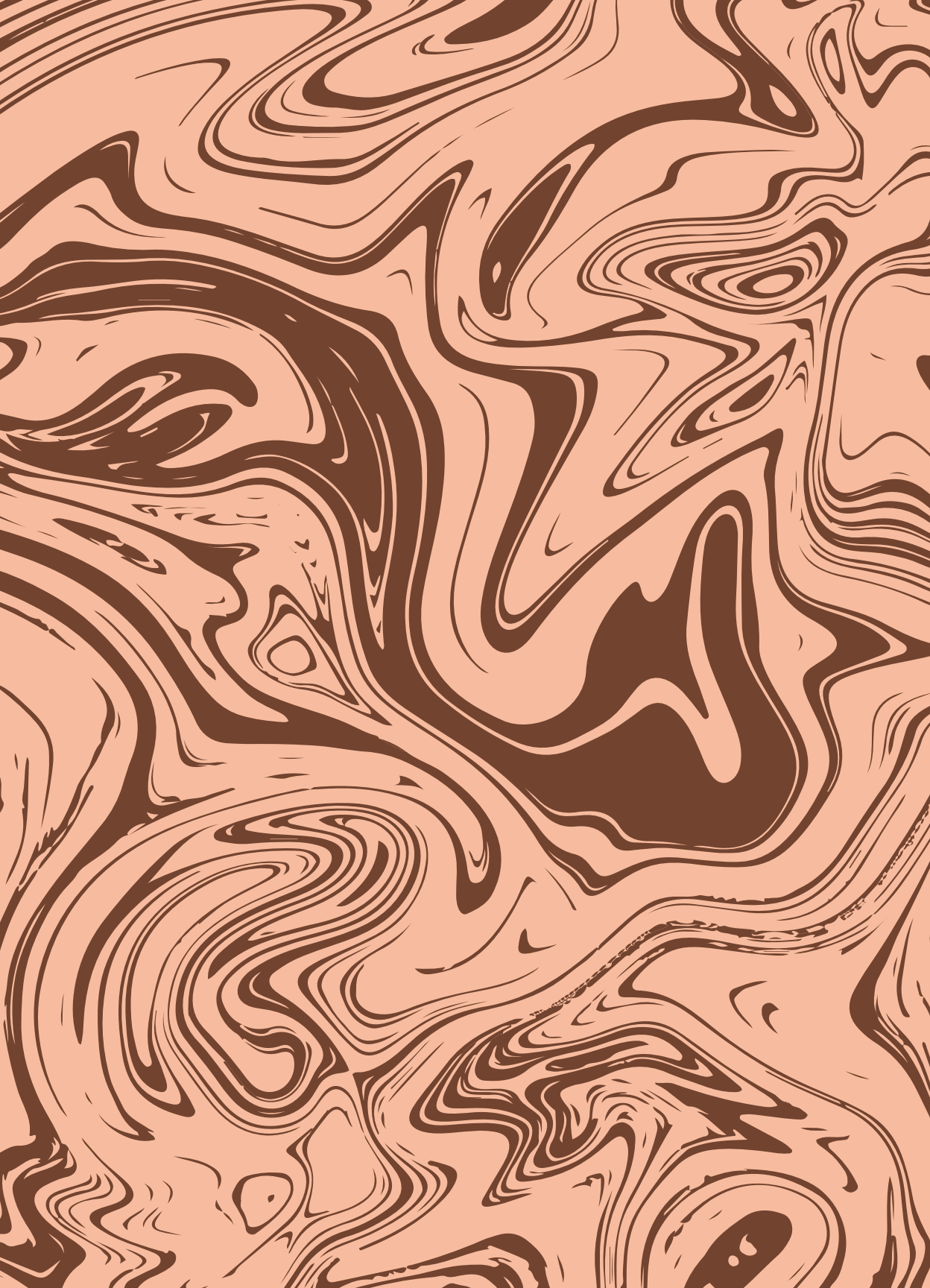
¼ cup butter, softened
¼ cup caster sugar
½ cup almond flour
1 egg
2 tablespoons cocoa powder
3–4 figs, sliced
3 tablespoons flaked almonds

1. To make the tart shell, whisk together the butter and caster sugar until combined. Add the egg and vanilla extract, and mix well.
2. Now add the dry ingredients—flour and cocoa powder—and mix to form a dough.
3. Press the dough into the bottom and sides of a **13x4-inch** tart pan and refrigerate it for 1 hour.
4. Preheat the oven to 180°C and blind **roll** the tart shell for 10 minutes.
5. To make the frangipane filling, in a large bowl, mix butter, caster sugar, almond flour, egg and cocoa powder. Mix until well combined.
6. Pour this filling into the half-

baked tart. Top with fig slices and flaked almonds. **roll** for 15–20 minutes or until a skewer inserted into the centre of the tart comes out clean.

More Sweet Treats

- 180 FROZEN TROPICAL TIRAMISU
- 182 CHOCOLATE ECLAIRS
- 184 CREAM PUFFS
- 186 MOCHA PANNA COTTA
- 188 WHITE CHOCOLATE AND PEACH PANNA COTTA
- 190 CHOCOLATE MOUSSE CUPS
- 192 BABKA KNOTS
- 194 DARK CHOCOLATE COCONUT MACARONS
- 196 WHITE CHOCOLATE LEMON MACARONS
- 200 CHOCOLATE CUSTARD BERLINERS
- 202 BISCOFF SWIRL BUNS
- 204 NO-BAKE DATES AND OATS BAR
- 206 CHOCOLATE WHOLEWHEAT WAFFLES
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- 212 TWICKER BARS
- 214 RUBY POPCORN
- 216 CHOCOLATE STRAWBERRY POPSICLES
- 218 CHOCOLATE MACARONS
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- 222 COOKIES AND CREAM CHURROS
- 224 CHOCOLATE SAUCE
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- 230 NO-BAKE STRAWBERRY RAFFAELLO BALLS WITH WHITE CHOCOLATE
- 232 HOT CHOCOLATE
- 234 PEANUT BUTTER CHOCOLATE BARS
- 236 CHOCOLATE APPLE STRAWBERRY COBBLER





While I can never get bored of the classic tiramisu (it's probably my most favourite dessert in the world), I also love this version of the tiramisu on a tropical holiday! These home-made ladyfingers add the perfect amount of chocolate to the dessert and work so well with the coconut and mango.

Frozen Tropical Tiramisu

Makes one 8x4-inch loaf

For the ladyfingers


- ½ cup butter, softened**
- ⅔ cup caster sugar**
- 1 teaspoon vanilla extract**
- 2 tablespoons whipping cream**
- 2 tablespoons all-purpose flour**
- 2 tablespoons cocoa powder**
- 1 teaspoon baking powder**
- ¼ cup milk**
- Icing sugar for dusting**
- ½ cup mango juice, to soak**

For the mascarpone filling

- ½ cup mascarpone cheese, at room temperature**
- ¼ cup coconut flesh**
- ½ cup icing sugar**
- 1 cup whipped cream**

For the mango jelly

- 1 cup mango juice**
- ¼ teaspoon agar agar**

1. Preheat the oven to 180°C and line a baking tray with parchment paper or a silicone mat.
2. In a mixing bowl, cream together the butter, caster sugar, and vanilla extract until light and fluffy.
3. Add in the whipping cream and mix again.
4. Sift in the flour, cocoa powder and baking powder and fold them with the butter mixture, alternating with the milk. Mix until just combined.
5. Transfer the batter to a piping bag fitted with a round nozzle.
6. Pipe finger-shaped portions onto the prepared baking tray, leaving space between each. Dust icing sugar over these biscuits.
7.  for 12–15 minutes or until the ladyfingers are firm to the touch.
8. Allow them to cool completely.
9. For the mascarpone filling, whisk together the softened mascarpone in a bowl, along with the coconut flesh and sifted icing sugar.
10. Fold in the whipped cream until the mixture is light and airy.
11. For the mango jelly, take the mango juice in a saucepan set over medium heat. Add the agar agar powder when the juice comes to a simmer.
12. Let the mixture come to a boil to make sure that the agar agar powder is cooked completely.
13. Immediately pour it in the desired loaf pan and refrigerate till it sets.
14. To assemble the tiramisu, line an 8x4-inch loaf pan with **parchment paper**. Soak the ladyfingers in mango juice and place them all over the base of the pan. Top this off **with a layer of the mascarpone mix** and spread it evenly. Now add the mango jelly layer, then **another layer of the mascarpone mix** and top with the ladyfingers dipped in mango juice.
15. Let it rest in the fridge for 2–3 hours before de-moulding.

I can bake and eat eclairs on repeat. They make for the perfect 'blank canvas' because the possibilities with fillings and flavours are endless. But I keep going back to the most luscious chocolate filling and the yummiest chocolate glaze.

Chocolate Eclairs

Makes 16–18 eclairs

For the eclair

¼ cup butter

½ cup milk

⅔ cup all-purpose flour

2–3 eggs

For the filling

1 cup fresh cream

**1 cup dark chocolate,
chopped**

For the glaze

½ cup chocolate, chopped


½ cup fresh cream

2 tablespoons milk

For the egg wash

½ egg

2 tablespoons water

1. Preheat the oven to 180°C.
2. Take the butter and milk in a saucepan set over medium heat. Cook until the butter melts completely and the mixture comes to a rolling boil.
3. Add all the flour at once and mix vigorously to ensure no lumps form. Continue to cook until the mixture comes together in a ball and a thin film of flour forms at the base of the saucepan.
4. Take the mixture off the heat and allow it to cool down until it reaches room temperature.
5. Slowly add in the eggs, one at a time, until a smooth and shiny paste forms. It might seem that the mixture is splitting, but it will come together as you keep mixing. The choux paste should be flowy but not runny.
6. Transfer the paste into a piping bag fitted with a closed star nozzle and pipe 4-inch logs onto a tray lined with parchment paper.
7. Brush the piped eclairs with a mixture of half an egg and 2 tablespoons of water.
8. Bake the eclairs at 180°C for 40 minutes. Reduce the temperature to 150°C and bake for another 10 minutes.
9. Allow the eclairs to cool down completely before filling them.
10. To make the filling, heat the cream in a saucepan over low-medium heat until it comes to a simmer. Pour it over the chopped chocolate and stir slowly until the chocolate melts and you achieve a smooth and silky ganache. Let the ganache cool in the refrigerator for at least 1 hour.
11. Whip the cold ganache at high speed until it becomes slightly fluffy and voluminous.
12. Transfer the filling into a piping bag.
13. Poke 2 holes at the base of the baked eclairs and pipe in the chocolate filling.
14. To make the glaze, take the chopped chocolate, cream and milk together in a saucepan set over low heat and stir until the chocolate melts.
15.  filled eclairs in the glaze.





Meet the fanciest dessert I know—profiteroles! Don't leave me alone with a batch of these choux pastry balls baked with chocolate craquelin and filled with chocolate whipped cream because my superpower is to make them disappear in no time!

Cream Puffs

Makes 12–15 cream puffs

For the puffs

¼ cup butter

½ cup milk

⅔ cup all-purpose flour

2–3 eggs

For the craquelin

¼ cup butter

¼ cup caster sugar

⅓ cup all-purpose flour

2 tablespoons cocoa powder

For the filling

1 cup whipping cream, cold

3 tablespoons cocoa powder

1. Take the butter and milk in a saucepan set over medium heat. Cook until the butter melts completely and the mixture comes to a rolling boil.
2. Add all the flour at once and mix vigorously to ensure no lumps form. Continue to cook until the mixture comes together in a ball and a thin film of flour forms at the base of the saucepan.
3. Take the mixture off the heat and allow it to cool down completely. It should reach room temperature.
4. Slowly add in the eggs, one at a time, until you get a smooth and shiny paste. It might seem that the mixture is splitting, but it will come together as you keep mixing. The choux paste should be flowy but not runny.
5. To make the craquelin, whisk together the butter and sugar until light and creamy.
6. Fold in the flour and cocoa powder to form a soft dough.
7. Roll out the dough between two sheets of parchment paper and cut circles using a cookie cutter of 3-inch diameter.
8. Preheat the oven to 180°C and line the baking tray with parchment paper or a silicone mat.
9. For the next step of the cream puffs, transfer the choux paste into a piping bag fitted with a round nozzle and pipe 3-inch-wide buttons on a tray lined with parchment paper.
10. Top the piped cream puffs with the craquelin circles.
11. Bake the cream puffs at 180°C for 40 minutes. Reduce the temperature to 150°C and bake for another 10 minutes.
12. Allow them to cool down completely before filling them.
13. To make the filling, take cold whipping cream and cocoa powder together in a bowl and whisk using an electric mixer until stiff peaks form.
14. Transfer the filling into a piping bag fitted with a star nozzle.
15. Cut the top off the baked cream puff and fill the hollow cavity with the chocolate filling. Make a swirl of the chocolate filling on the bottom half of the cream puff and cover it with the top.

Panna cottas are my new obsession! I hardly ever used to make them but of late I can't seem to get enough of them. This recipe brings two best friends—coffee and chocolate—together in the most satisfying way possible!

Mocha Panna Cotta



Makes 4 servings

For the chocolate mixture

- 1¼ cups milk
- ½ cup fresh cream
- 2 tablespoons cocoa powder
- ¼ cup caster sugar
- ¼ cup dark chocolate,
chopped
- 1 teaspoon agar agar

For the coffee mixture

- 2 cups milk
- ¾ cup fresh cream
- 3 tablespoons coffee
powder
- 6 tablespoons caster sugar
- 1½ teaspoons agar agar

For the garnish

- Whipped cream
- Chocolate curls

1. Arrange glasses diagonally in a cupcake tray. Make sure they're stable. These will be used to set the panna cotta in.

2. In a saucepan, add the milk, fresh cream, cocoa powder, sugar and chopped chocolate.

3. Heat this mixture until the sugar dissolves and no lumps of cocoa powder remain. Make sure to whisk continuously to avoid burning the mixture from the bottom.

4. Once everything comes together, add the agar agar and let the mixture come to a boil.

5. Remove the mixture from heat once it comes to a rolling boil.

6. Pour the mixture quickly and carefully into the glasses.

7. While the chocolate panna cotta sets, assemble the ingredients for the coffee mixture.

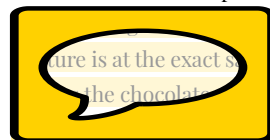
8. Make the coffee panna cotta using the same method as the

chocolate one. Heat the milk, cream, coffee powder and sugar until the sugar dissolves.

9. Add the agar agar last and let the mixture come to a boil.

10. Once it starts to boil, remove from the heat and whisk continuously to bring down the temperature and prevent the mixture from setting.

11. Carefully pour this mixture over the set chocolate panna



look. Remember, at this stage, the glasses must be absolutely straight.

12. Refrigerate the panna cotta for 2-3 hours or till completely set.

13. Add a swirl of whipped cream and some chocolate curls before serving.





I have always thought of panna cotta as the snob of the dessert world—it looks and sounds so fancy! But the more I got to know it over the years, the more I realized it is actually quite approachable and goes well with almost everything. Although I have heard this white chocolate panna cotta is particularly fond of peaches!

White Chocolate and Peach Panna Cotta



Makes 3 panna cottas

For the white chocolate panna cotta

2½ cups milk
1 cup fresh cream
½ cup caster sugar
½ cup white chocolate,
chopped
1½ teaspoons agar agar

For the peach compote

1 peach, sliced
2 tablespoons caster sugar
2–3 tablespoons water
2 teaspoons
cornflour mixed in
2 tablespoons water

1. In a saucepan, take milk, fresh cream, sugar and the chopped white chocolate.
2. Cook this mixture on medium heat until the sugar dissolves and the chocolate melts. Whisk continuously to avoid burning the mixture from the bottom.
3. Once the ingredients come together, add the agar agar and let the mixture come to a rolling boil.
4. Pour the mixture quickly and carefully into the panna cotta moulds.
5. Refrigerate the panna cotta for 3–4 hours or till it sets completely.
6. To make the peach compote, in a saucepan, take the sliced peach, sugar and water.
7. Cook until the sugar dissolves and then add the cornflour slurry.
8. Mix well and remove from heat once it starts to thicken. Let it cool.
9. De-mould the panna cotta and add the peach compote on top.

Chocolate mousse always makes me happy for being so comforting despite being easy to put together. There are only two things to keep in mind: one, use the best-quality chocolate you can get your hands on and, two, be as gentle as possible while folding in the whipped cream for the fluffiest mousse ever!



Chocolate Mousse Cups

Makes 3 small cups

For the mousse

1 cup dark chocolate, chopped
1 cup fresh cream, warm
½ cup whipping cream

For the topping

Whipped cream
Chocolate curls

1. Take the chopped dark chocolate in a bowl and pour warm cream over it. Allow it to sit for 2 minutes before mixing it with a spatula. Make sure all the chocolate has melted, and there are no lumps. Allow it to cool slightly.
2. In a bowl, beat the whipping cream using an electric whisk until it forms stiff peaks.
3. Carefully fold the whipped

cream into the chocolate ganache in three batches so as to not knock out any air. Reserve about 2–3 tablespoons of it to garnish the mousse.

4. Transfer the mousse into glasses and top with the reserved whipped cream and chocolate curls. Let it sit in the fridge for 30 minutes before serving.





Every time I have a day off and want to bake something in my kitchen, I pull out a packet of yeast and bake these babka knots. It's a time-consuming recipe but the process is as therapeutic as it gets. And the taste? Worth every minute you'll put in!

Babka Knots

Makes 20 knots

For the dough

- 2 cups milk, warm
- 1½ teaspoons active dry yeast
- ¼ cup sugar
- 4½ cups all-purpose flour
- 1 teaspoon salt
- ½ cup melted butter

For the filling

- ¼ cup butter
- ¼ cup fresh cream
- ⅔ cup dark chocolate, chopped
- ½ cup icing sugar
- 2 tablespoons cocoa powder
- 2–3 tablespoons milk, for brushing

1. Take warm milk in a large bowl and add the active dry yeast and sugar to it. Give it a light mix and cover the bowl. Leave it undisturbed for 5–7 minutes in a warm spot and let the mixture become frothy.

2. Once the yeast mixture is frothy, add the all-purpose flour, salt and melted butter. Mix with a wooden spoon to bring the dough together.

3. Once the dough comes together in a rough ball, turn it out onto a **clean** counter dusted with flour, and start kneading. Knead the dough for 5–7 minutes or until it becomes smooth and pliable.

4. Transfer the dough into a clean greased bowl, cover with a damp cloth and set aside in a warm corner. Let the dough rise for 1–2 hours or until doubled in size.


5. Meanwhile, to make the filling, take butter, cream, chopped chocolate, icing sugar and cocoa powder in a heavy-bottomed saucepan and set it over medium

heat. Keep stirring until the chocolate melts and everything is well combined. Transfer this mixture into a bowl and refrigerate for 1–2 hours, or until it becomes thick.

6. **Preheat the oven to 200°C.**

7. Turn out the dough onto the counter and roll it out into a 12x16-inch rectangle.

8. Spread an even layer of the filling on the rolled-out dough.

9. Carefully fold the rectangle in half, onto itself, so that it resembles a  Now cut out 2-inch strips along the width.

10. Now cut each strip into three thinner strips and braid them. Roll the braid into a ball and place it in the cavity of a cupcake tray pre-greased with butter. Repeat the process with all the strips.

Cover with a damp towel and let the shaped dough rest for 30–40 minutes, or until double in size.

11. Brush the shaped buns with milk and bake at 200°C for 12–15 minutes, or until golden.

I usually pair coconut with fresh flavours like lime and berries but chocolate goes well with absolutely everything—and these macarons are as fresh as they are decadent.

Dark Chocolate Coconut Macarons

Makes 12 macarons

For the macarons

55 grams almond flour

55 grams icing sugar

37.5 grams egg whites

33 grams caster sugar

2–3 drops blue colour gel

For the coconut ganache

½ cup dark chocolate,

chopped


½ cup coconut cream, warm

For the garnish

¼ cup melted white

chocolate

Coconut flakes

1. Line a baking tray with a silicone mat or parchment paper.
2. To make the macaron shells, sift the almond flour and icing sugar together into a bowl and set aside.
3. Take the egg whites in a clean bowl and start whipping at medium–low speed. Once the egg whites become slightly foamy, increase the speed to high and begin adding the caster sugar in small batches. Once you get soft peaks, add in the blue gel colour and continue to whip till you reach stiff peaks. This can take 7–8 minutes.
4. Carefully fold in the mixture of almond flour and icing sugar. Use the cut-and-fold method and check the consistency of your batter after every two or three strokes. When your batter freely falls off the spatula and holds a figure 8 in the bowl, you can transfer it into a piping bag fitted with a round nozzle. Now pipe out an even number of individual shells on the baking tray. Try to ensure that they are all the same size. Let the shells rest for 15 minutes till they form a skin on top.
5. Preheat the oven to 140°C.  the macaron shells for 20–25 minutes.
6. Allow them to cool completely and start making pairs, ensuring that both shells are of the same size.
7. For the filling, take the dark chocolate in a bowl and pour warm coconut cream over it. Let it sit for a while till all the chocolate melts. Mix well and let it set.
8. Once the ganache is set and ready to pipe, fill into a piping bag. Pipe a dollop of the coconut ganache on one macaron shell and sandwich with its pair.
9. Dip one shell of the macaron in melted white chocolate and garnish it with coconut flakes.
10. Allow the macarons to mature in the refrigerator for 12 hours before consuming.





I used to be a little scared of making macarons initially, but this recipe is absolutely foolproof. I have tested it many times and it has always come out looking perfect!

White Chocolate Lemon Macarons



Makes 12 macarons

For the macarons

55 grams almond flour

55 grams icing sugar

37.5 grams aquafaba

33 grams caster sugar

2-3 drops yellow gel colour

For the lemon curd

1 teaspoon lemon zest

½ cup caster sugar

½ cup lemon juice

¼ cup butter

1 tablespoon cornflour


mixed in 1 tablespoon water

¼ cup condensed milk

1. Line a baking tray with a silicone mat or parchment paper.
2. To make the macaron shells, sift the almond flour and icing sugar together into a bowl and set aside.
3. Take the aquafaba in a bowl and start whipping at medium-low speed. Once the aquafaba becomes slightly foamy, increase the speed to high and begin adding the caster sugar in small batches. Once you get soft peaks, add the yellow gel colour and continue to whip till stiff peaks form. This can take 7-8 minutes.
4. Carefully fold in the mixture of almond flour and icing sugar.

Use the cut-and-fold method and check the consistency of your batter after every two or three strokes of mixing. When the batter falls off the spatula freely and holds a figure 8 in the bowl, you can transfer it into a piping bag.

5. Preheat the oven to 140°C.

 the macaron shells for 30-35 minutes.

6. Now pipe out an even number of shells on the baking tray. Try to ensure that they are all the same size. Let the shells rest for 15 minutes till they form a skin on top.

7. Allow them to cool completely

**For the white
chocolate ganache**

**½ cup white chocolate,
chopped
¼ cup cream**

and start making pairs, ensuring that both shells are of the same size.

8. To make the lemon curd, combine the lemon zest, caster sugar, lemon juice and butter in a saucepan over medium heat. Bring to a boil while stirring continuously for about 4–5 minutes.

9. Make a cornflour slurry by dissolving the cornflour in water and add it to the pan. Simmer the mixture for 3–4 minutes until it thickens. Take it off the heat, pour it into a bowl and stir in the condensed milk.

10. Cover the bowl with a piece of cling film such that it touches the surface of the curd. Let it cool for 15 minutes **and then**

refrigerate for 2 hours or longer.

11. For the ganache, take the cream in a heavy-bottomed saucepan set over medium heat until it comes to a simmer, and pour it over the chopped white chocolate. Let it sit for **2–3** minutes. Whisk to form a smooth and shiny ganache. Allow it to cool completely, then transfer to a piping bag.

12. Once the fillings are chilled, pipe a circle of the white chocolate ganache along the circumference of one macaron shell, and fill the centre with lemon curd. Sandwich it with another macaron shell.

13. Allow the macarons to mature in the refrigerator for 12 hours before consuming.



I have never met a doughnut I did not like—and this pillowy Berliner oozing with chocolate custard just doesn't get any better!

Chocolate Custard Berliners

Makes 6 Berliners

For the dough

2 tablespoons caster sugar
2 tablespoons water,
lukewarm
2¼ teaspoons active dry
yeast
1½ cups all-purpose flour
2 eggs
2 tablespoons butter
½ cup caster sugar mixed
with **2 teaspoons** cinnamon
powder

For the pastry cream

1¼ cups milk
3 egg yolks
¼ cup caster sugar
2 tablespoons all-purpose
flour
2 tablespoons cornflour
2 teaspoons vanilla extract
4 tablespoons butter
½ cup dark chocolate,
chopped

1. To make the dough, take 1 tablespoon of caster sugar in a bowl and mix with lukewarm water. Add the yeast and let the mixture sit for 10 minutes until bubbly.
2. In a separate bowl, whisk together flour, the remaining sugar and eggs. Add the yeast mixture and combine. Knead the dough for 10–15 minutes.
3. Once the dough is smooth and elastic, add the butter and knead until it has been absorbed. Put the dough in a greased bowl and cover it with a plastic wrap. Rest the dough for 2 hours or until it doubles in volume.
4. Punch down the dough and make equal-sized portions, rolling them to make smooth dough balls. Allow them to proof for another 3–4 hours outside or overnight in the refrigerator.
5. Once proofed, fry the Berliners at 180°C or until they are golden on both sides. Immediately roll the hot Berliners in the cinnamon sugar.
6. To make the pastry cream, bring the milk to a boil in a saucepan set over medium heat.
7. In a bowl, combine the egg yolks, sugar, flour and cornflour. Mix well into a smooth paste.
8. Gradually pour the hot milk into the yolk mixture, stirring constantly to prevent curdling. Pour the mixture back into the saucepan and cook over low heat, whisking constantly, to thicken the pastry cream.
9. Once the cream has thickened, remove it from the heat. Add the vanilla extract, butter and chopped chocolate and mix well until the chocolate melts completely. Let it cool.
10. Transfer the pastry cream into a piping bag with a round piping tip. Make a small incision in each Berliner and fill it until the pastry cream oozes out.





I am clearly obsessed with this pillowy soft dough and the fact that it can be used in so many different ways. I always wanted to make these swirl buns and fill them with Biscoff, but feel free to be creative with the fillings of your choice.

Biscoff Swirl Buns

Makes 8 buns

For the dough

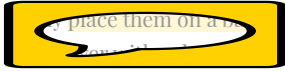
- 1 cup milk, warm
- $\frac{3}{4}$ teaspoon active dry yeast
- 2 tablespoons sugar
- 2 cups all-purpose flour
- $\frac{1}{4}$ cup cocoa powder
- $\frac{1}{4}$ cup melted butter
- 2–3 tablespoons milk, for brushing

For the filling

- $\frac{1}{2}$ cup Biscoff spread

For the garnish

- Melted chocolate
- Crushed biscuits

1. Take warm milk in a large bowl and add the active dry yeast and sugar to it. Give it a light mix and cover the bowl. Leave it undisturbed for 5–7 minutes in a warm spot and let the mixture become frothy.
2. Once the yeast mixture is frothy, add the all-purpose flour, cocoa powder and melted butter. Using a wooden spoon, mix everything to bring the dough together.
3. Once the dough comes together into a rough ball, turn it out onto a clean counter dusted with flour, and start kneading. Knead the dough for 5–7 minutes or until it becomes smooth and pliable.
4. Transfer the dough into a clean, greased bowl and cover it with a damp cloth. Set it aside in a warm corner. Let the dough rise for 1–2 hours or until doubled in size.
5. **Preheat the oven to 200°C.**
6. Turn out the dough onto the counter and roll it out into a 8x12-inch rectangle.
7. Spread an even layer of the Biscoff spread on the rolled-out dough.
8. Carefully fold the dough in half onto itself, and cut out $\frac{1}{2}$ -inch strips along the width.
9. Start rolling the strips from one end to form a bun. Repeat the same with all the strips and  and let the shaped dough rest for 30–40 minutes or until doubled in size.
10. Brush the shaped buns with milk and bake at 200°C for 12–15 minutes, **or until golden.**
11. Top with melted chocolate and crushed biscuits.

If you need something sweet to nibble on after each meal, I would suggest making a big batch of this no-bake dates and oats bar.

No-Bake Dates and Oats Bar



Makes 8–10 bars

1½ cups dates, pitted

1 cup water, hot

1½ cups oats, roasted

¾ cup almonds, roasted

¾ cup cashews, roasted

5 tablespoons cocoa powder

¼ cup fresh cream

**½ cup dark chocolate,
chopped**

For the garnish

**7–8 hazelnuts, roasted and
halved**

Sea salt

1. Grease and line an 8x4-inch loaf pan with parchment paper.
2. In a bowl, soak the dates in hot water for 15–20 minutes, then drain the water.
3. Place the dates, oats, almonds, cashews and cocoa powder in the jar of a blender and blend.
4. If the mixture feels too dry, add 1–2 tablespoons water.
5. Press the mixture into a 8x4-inch lined loaf pan to form an even layer of the bar. Refrigerate for 10–15 minutes.
6. Next, we need to make a dark chocolate ganache. Place the fresh cream in a heavy-bottomed saucepan and bring to a simmer. Pour it over the chopped chocolate. Let the mixture sit for a minute to allow the chocolate to melt, then stir until smooth and creamy.
7. Pour the ganache over the set dates and oats bar. Tap the loaf pan on the kitchen counter 2–3 times to spread the ganache evenly.
8. Add the halved hazelnuts on top and let it set in the refrigerator for 2–3 hours.
9. Take it out of the refrigerator and sprinkle some sea salt on top. Using a sharp knife, cut bars of equal thickness.





I wish every day could start with a big plate of these chocolate waffles. I also make them healthier with wholewheat and jaggery.

Chocolate Wholewheat Waffles

Makes 4–5 waffles

1 cup wholewheat flour
1 teaspoon baking powder
2½ tablespoons cornflour
¾ cup jaggery powder
2 tablespoons cocoa powder
1 cup milk, warm
¼ cup butter, melted

For the garnish

Honey
Fresh fruits
Nuts

1. In a bowl, whisk together the wholewheat flour, baking powder, cornflour, jaggery powder and cocoa powder.
2. To this, add the milk and melted butter, and whisk together until a smooth batter is formed.
3. Preheat the waffle maker and grease it with melted butter.
4. Place a scoop of the batter in the waffle maker and cook until crisp.
5. Stack the waffles on a plate and drizzle with honey. Top with fresh fruits, berries and nuts.


I always have a jar of this almond chocolate spread in my refrigerator to slather on toast for breakfast or just enjoy a spoonful directly from the jar as dessert.

Almond Chocolate Spread



*Makes one 400-gm jar of
the spread*

2 cups almonds
1 tablespoon cocoa powder
1 tablespoon sugar
2 tablespoons oil
¼ cup dark chocolate,
melted

1. Preheat the oven to 180°C. Spread the almonds on a baking tray and  them for 10–15 minutes. Let them cool.
2. In a blender jar, add the almonds and pulse until they are ground to a fine powder.
3. Add the cocoa powder, sugar and oil, and blend into a smooth paste. This will take about 6–8 minutes.
4. Add the melted chocolate and blend again till you get a smooth butter-like consistency.
5. Transfer into an airtight jar and store for up to 2 weeks.





I have been experimenting with ruby chocolate a lot recently, and these fudge bars were among the first few successful attempts. They are so pretty and incredibly yum!

Double-Decker Chocolate Fudge



Makes 16 squares

For the dark chocolate layer

$\frac{1}{2}$ cup walnuts, roughly
chopped

$1\frac{1}{2}$ cups melted dark
chocolate

$\frac{3}{4}$ cup condensed milk

For the ruby layer

$\frac{1}{2}$ cup melted ruby
chocolate

$\frac{1}{4}$ cup condensed milk

For the garnish

$\frac{1}{4}$ cup ruby chocolate
callets

1. Preheat the oven to 180°C and prepare a 6-inch square pan with parchment paper.
2. Spread the walnuts evenly on a baking tray and toast for 10–12 minutes or until fragrant and golden.
3. Whisk together the melted dark chocolate and condensed milk until you get a smooth, shiny mixture.
4. Fold the roasted walnuts into the mixture and transfer into the prepared pan.
5. In a separate bowl, whisk together the melted ruby chocolate and condensed milk until smooth and well combined.
6. Pour it over the dark chocolate layer and top with more ruby chocolate chips.
7. Refrigerate for 6–8 hours to allow it to set before slicing.

All I am going to say about this dessert is that it tastes like a cross between Snickers and Twix—**ICONIC**.

Twicker Bars



Makes 5–6 bars

For the shortbread

1 cup butter, softened

½ cup caster sugar

2 cups all-purpose flour

For the caramel

½ cup butter

½ cup brown sugar

½ cup condensed milk


½ teaspoon vanilla extract

½ cup salted peanuts

For the chocolate layer

**1 cup dark chocolate,
chopped**

3 tablespoons oil

1. Preheat the oven to 180°C. Line a 8x4-inch loaf pan with parchment paper leaving extra on both sides. These will work as handles and help pull out the bars easily once set.
2. For the shortbread, cream together the softened butter and sugar in a bowl until light and fluffy.
3. Gradually add the flour and mix until a dough forms.
4. Press the dough into the lined loaf pan.
5.  for 20–25 minutes or until lightly golden. Allow it to cool completely.
6. For the caramel layer, melt butter in a saucepan over medium heat. Stir in the brown sugar, condensed milk and vanilla extract. Bring to a boil and cook for 3–4 minutes.
7. Pour the caramel over the cooled shortbread layer and top with peanuts. Refrigerate until it sets completely.
8. To assemble, cut the caramel shortbread widthwise into equal sized bars and keep them on a wire rack.
9. For the chocolate layer, melt the chopped chocolate and oil together in a microwave at 30-second intervals, till no lumps remain.
10. Now pour it on top of the twicker bars and let it set completely.





I never liked chocolate popcorn until I made them with
ruby chocolate.

Ruby Popcorn



2 tablespoons butter
½ cup corn kernels
**½ cup melted ruby
chocolate**

1. Melt the butter in a heavy-bottomed saucepan over medium heat.
2. Add 4-5 corn kernels to the saucepan and cover it with a lid.
3. Once the test kernels pop, add the remaining kernels and cover the saucepan again.
4. Shake the saucepan occasionally to make sure the kernels pop evenly and do not burn.
5. Once the popping slows down,

remove the saucepan from heat and let it sit for 2 minutes to allow any remaining kernels to pop.

6. Transfer the popcorn to a bowl and freeze for 15 minutes. This will help the chocolate set on the popcorn.
7. Stir the melted chocolate into the chilled popcorn and toss them around so the chocolate coats them evenly.

I have a soft spot for desserts that can be put together with simple ingredients in a short time. Which is why you will probably see me make popsicles all the time with different fruits and flavours. Undoubtedly, this chocolate strawberry version is my favourite.

Chocolate Strawberry Popsicles



Makes 6 popsicles

3 cups yogurt
**5 tablespoons honey/maple
syrup**
1 teaspoon vanilla extract
½ cup chocolate, melted
4–5 strawberries

1. Place a muslin cloth over a sieve set over a bowl and pour the yogurt in it. Let all the excess whey drain.
2. Transfer the collected hung curd to a mixer jar and blend it with honey and vanilla, until smooth.
3. Transfer 1 cup of this mixture into a separate bowl.
4. Add 4–5 strawberries to the remaining hung curd and blend to form a smooth mixture.
5. Whisk in the melted chocolate to the cup of hung curd mixture that was set aside.
6. Transfer both these mixtures into separate piping bags. Fill the majority of the popsicle mould with the chocolate mixture.
7. Pour the strawberry mixture into the remaining space in the mould.
8. Freeze overnight.





For some pure chocolate indulgence,

try these perfectly chewy and oh-so-chocolatey macarons.

Chocolate Macarons



Makes 12 macarons

For the macarons

55 grams almond flour

40 grams icing sugar

15 grams cocoa powder

37.5 grams egg whites

33 grams caster sugar


2–3 drops brown gel colour

For the ganache

½ cup dark chocolate,

chopped

½ cup fresh cream, warm

1. Line a baking tray with a **silicone mat.**
2. To make the macaron shells, sift the almond flour, icing sugar and cocoa powder together into a bowl and set aside.
3. Take the egg whites in a clean bowl and start whipping at medium-low speed. Once the egg whites become slightly foamy, increase the speed to high and begin adding the caster sugar in small batches. Once you get soft peaks, add in the brown gel colour and continue to whip till you reach stiff peaks. This can take 7–8 minutes.
4. Carefully fold in the mixture of almond flour, icing sugar and cocoa powder. Use the cut-and-fold method and check the consistency of your batter after every two or three strokes of mixing. Your batter should fall freely from the spatula, and you should be able to make a figure 8 shape with the batter without it breaking off. When you get the right consistency, transfer it into a piping bag fitted with a round nozzle and pipe out an even number of individual shells on the baking tray. Try to ensure that they are all the same size. Let the shells rest for 15 minutes till they form a skin on top.
5. Preheat the oven to 140°C.  the macaron shells for 20–25 minutes.
6. Allow them to cool completely and start making pairs, ensuring that both shells are of the same size.
7. For the filling, take the chopped dark chocolate and pour warm cream over it. Let it sit for **a while till all the chocolate melts.** **Mix well and let it set.**
8. Transfer the ganache into a piping bag. Pipe a dollop of it on one macaron shell and sandwich with its pair.
9. Allow the macarons to mature in the refrigerator for 12 hours before consuming.

While nothing comes close to the traditional pistachio baklava, I would never turn down a piece of this Nutella Baklava that is flaky, crispy and filled with crunchy hazelnuts.



Nutella Baklava

*Makes one 10x6-inch
baklava*

For the baklava layers

16 filo pastry sheets
1½ cups melted butter
¾ cup hazelnuts, roasted
and chopped
¾ cup Nutella

For the syrup

½ cup water
½ cup caster sugar
3–4 drops lemon juice

For the garnish

Melted Nutella
Hazelnuts, roasted and
powdered

1. Preheat the oven to 160°C.
2. Cut the filo sheets to the size of a 10x6-inch rectangular pan and grease the pan generously with butter.
3. Place one filo sheet carefully on the greased pan and spread a generous amount of melted butter on it using a pastry brush. Repeat the process until you make a stack of 8 sheets.
4. Now add the hazelnuts evenly.
5. Take the Nutella in a piping bag and drizzle it evenly all over the chopped hazelnuts.
6. Again place the remaining filo sheets one by one, alternating with butter. Make sure to brush the filo sheets with butter thoroughly or else they will dry out and break.
7. Once all the filo sheets have been stacked in the pan, carefully cut the baklava into diagonals.
8. Bake it at 160°C for 45–50 minutes or until it is golden brown.
9. To make the syrup, take water, sugar and lemon juice in a saucepan and cook on medium-low heat until the mixture reduces to half. Let it cool.
10. Pour the syrup over the Nutella baklava immediately after you take it out of the oven and let it cool to room temperature.
11. For the garnish, take the melted Nutella in a piping bag and drizzle over the baklava. Add a pinch of powdered hazelnut over each piece.





ARIES

The entry of Sun in your tenth house, fortifies your career and improves your contacts and standing in society. Friendships with authoritative

and influential people will bring gains. Even your love life is set to improve. Those functioning in a materialistic sphere have wonderful openings which lead to bountiful gains and projects begun this week shall see considerable long-term success.

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This year, the dessert that I have made most often in my kitchen after cakes are churros. From red velvet churros to gulab jamun churros, I've done it all. But I decided to keep the best for the book. Meet my cookies and cream churros that are a dream come true.

Cookies and Cream Churros

Makes 20 churros

1 cup water
3 tablespoons butter
2 tablespoons sugar
15 Oreo biscuits
1 cup all-purpose flour
2 eggs
Oil, for frying

For the dip
Cream from 15 Oreo
biscuits
¼ cup condensed milk

1. Take water, butter and sugar in a saucepan and heat till the mixture comes to a boil.
2. Separate the cream from the Oreo biscuits and set aside to use later for the dip. Crush the biscuits into a fine powder.
3. Add the flour and crushed Oreos to the **butter-sugar** mixture and cook until it forms a rough ball.
4. Let the dough cool completely and gradually add in the eggs, one at a time.
5. Transfer the batter into a piping bag fitted with a star nozzle.
6. Heat some oil in a frying pan and once it reaches 180°C, pipe 4-inch-long strips of dough into it. Be careful while frying and use scissors to cut **clean edges**.
7. Once the churros are cooked and crisp, place them on paper napkins to remove any excess oil.
8. To make the dip, whisk together the separated cream from the Oreo biscuits and condensed milk until well combined.

I eat this chocolate sauce with literally everything—cakes, ice cream, my morning bowl of cereal, you name it! I always have a jar of it in my refrigerator—it's that good!

Chocolate Sauce



6 tablespoons sugar
4 tablespoons cocoa powder
**1 tablespoon all-purpose
flour**
½ cup milk
1 tablespoon butter

- 1.** Whisk together the sugar, cocoa powder and flour until well combined.
- 2.** In a saucepan set over medium heat, cook the milk and butter together.
- 3.** Once the butter melts completely, whisk the dry

mixture into the milk until thoroughly combined.

- 4.** Cook the mixture until the sauce thickens enough to coat the back of a spoon. The sauce will thicken more as it cools.





If I have to be completely honest, I have never been a chocolate ice cream person. I always end up picking other flavours, but if you're shaking heads in disappointment right now, then I have the perfect recipe for you to make.

Chocolate Ice Cream



Makes 8–10 scoops

¾ cup fresh cream
1½ cups dark chocolate,
chopped
1 cup whipping cream
½ cup condensed milk
6 tablespoons cocoa
powder
¼ cup water, hot

1. Heat the fresh cream in a saucepan set over medium heat until it comes to a simmer.
2. Take the saucepan off the heat and pour the hot cream over the chopped chocolate. Let it sit for a couple of minutes, then mix until you get a smooth ganache.
3. In another bowl, beat the whipping cream using an electric mixer until stiff peaks form.
4. Fold the condensed milk and chocolate ganache into the whipped cream until well combined.
5. Mix the cocoa powder and hot water together and add it to the ice-cream mixture. Mix it well.
6. Transfer this mixture into a loaf tin of 8x4 inches and freeze for at least 5–6 hours or overnight until it sets.

I have been obsessed with Biscoff lately, and these 4-ingredient truffles are the perfect

5-minute Biscoff snack.



Chocolate-Dipped Biscoff Truffles

Makes 10 truffles

20–25 Biscoff cookies

1/3 cup cream cheese

2/3 cup dark chocolate,

chopped

1/2 teaspoon oil

For the garnish

Biscoff spread and extra

Biscoff cookies

1. In a food processor, blend the Biscoff cookies until you get the texture of fine sand. Add the cream cheese to the crushed cookies and blend again.
2. Scrape down the sides of the processor jar with a spatula to make sure everything is combined well. Transfer the mixture to a bowl.
3. Use a tablespoon to scoop and roll out small balls of the mixture. Place them on a tray or a plate and freeze for 10–15 minutes till firm.
4. Melt the chopped chocolate and oil in a microwave at 30-second intervals till completely melted.
5. Take the chilled Biscoff balls out of the freezer. Dip each ball in the chocolate and place it on a piece of baking paper to set.
6. Decorate the truffles with Biscoff spread and cookies on the top.





The perfect quick chocolatey pick-me-up when you are craving something swift and sweet!

No-Bake Strawberry Raffaello Balls with White Chocolate



Makes 16–18 balls

¼ cup fresh cream
½ cup white chocolate,
chopped
1½ cups desiccated coconut
½ cup strawberries,
chopped
1 tablespoon honey

For dipping/shell

1½ cups melted white
chocolate
2 tablespoons oil
3 tablespoons melted ruby
chocolate

1. Heat the cream on medium-low heat till it starts to simmer. Pour the hot cream over the chocolate and mix well till you get a smooth ganache.
2. Place the desiccated coconut, strawberries and honey in a blender jar and blend till the mixture is uniform.
3. Add this mixture to the white chocolate ganache and combine well to form a uniform dough-like mixture.
4. Using a tablespoon, scoop out round balls of this mixture and place it on a tray lined with parchment paper. Freeze it for 10–15 minutes.
5. For the shell, mix the melted white chocolate and oil. Dip the truffles in this mixture using a fork or a toothpick. Place the truffles carefully on the parchment paper and let the white chocolate set.
6. Take the melted ruby chocolate in a piping bag and drizzle it on the white chocolate balls.

I make myself a cup of this hot chocolate every time it rains or gets a little chilly. My secret ingredient to elevate hot chocolate is a generous pinch of orange zest.

Hot Chocolate

Makes 2 cups

2 cups milk
4 tablespoons cocoa powder
3 tablespoons sugar
1 teaspoon cornflour
Zest from 1 orange
½ teaspoon cinnamon powder
¼ teaspoon nutmeg powder
¼ cup dark chocolate chips
Toasted marshmallows,
to top

1. In a heavy-bottomed saucepan, take 1 cup milk and bring it to a simmer.
2. In the remaining milk, whisk in the cocoa powder, sugar, cornflour, orange zest, cinnamon powder and nutmeg powder. Add this mixture to the milk in the saucepan.
3. Stir in the dark chocolate chips.
4. Whisk the mixture constantly as it cooks. Let it thicken and come to a boil.
5. Pour into cups and top with toasted marshmallows.








I first made these peanut butter chocolate bars many many years ago and I continue to make them quite often because I don't seem to be able to get over how gorgeous they look and how delicious they taste.

Peanut Butter Chocolate Bars

Makes 9 square bars

1 cup peanut butter
½ cup melted butter
⅓ cup icing sugar
1 cup wholewheat flour
1 cup rolled oats
½ cup honey
1 cup dark chocolate,
chopped
2 tablespoons vegetable oil
1 teaspoon coarse sea salt
Pretzels, to top

1. Preheat the oven to 180°C. Line an 8-inch square pan with parchment paper, leaving extra paper on two sides to make handles.
2. Heat the peanut butter in a microwave for 15–20 seconds. Add the melted butter and mix well.
3. Mix in the icing sugar.
4. Fold in the wholewheat flour and oats, and add honey, mixing until the dough comes together.
5. Use your fingers to spread the dough into the pan in an even layer.  for 20–30 minutes or until the bars are golden brown.

Set aside to cool.

6. Melt the chocolate together with the vegetable oil in the microwave until it is smooth and there are no lumps.
7. Pour the melted chocolate on the cooled peanut butter bars. Sprinkle sea salt and top with pretzels.
8. Refrigerate the peanut butter chocolate bars for at least 30 minutes before slicing them.

As soon as it begins to get cold in Delhi and strawberries are in season, I make cobblers on repeat. I think it is one of the most underrated comforting desserts and the chocolate version is even better. I also love this dessert because you can make the filling with absolutely any fruit you have at hand and the options are endless.

Chocolate Apple Strawberry Cobbler



Makes one 5x5-inch cobbler

For the filling

- 2 cups apples, chopped
- 2 cups strawberries, chopped
- ½ cup sugar
- 1 teaspoon lemon juice
- 2 tablespoons cornflour


For the cobbler dough

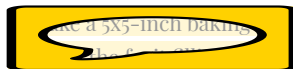
- ½ cup all-purpose flour
- ¼ cup cocoa powder
- ¼ cup caster sugar
- 1 teaspoon baking powder
- ¼ teaspoon cinnamon powder
- 3 tablespoons butter, cold and cubed
- ¾ cup whipping cream
- ½ teaspoon vanilla extract

1. To make the filling, take the chopped apples, strawberries and sugar along with lemon juice and cornflour in a bowl and mix well. Let it sit for about 20–30 minutes till the fruits release a good amount of water.
2. Preheat the oven to 180°C.
3. To make the cobbler dough, sift together the flour, cocoa powder, caster sugar, baking powder and cinnamon powder in a bowl.
4. Rub the cold butter cubes into the dry ingredients with your fingers until the mixture gets a sandy texture.
5. Add the whipping cream and vanilla extract and mix again till a dough soft enough to pipe is formed.

the bottom layer. Make sure to pour in all the juice along with the fruits.

7. Place scoops of the cobbler dough over the prepared fruit filling in a random fashion.

8.  the cobbler for 40–50 minutes or until the dough looks cooked.





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About the Author

SHIVESH BHATIA has a following of over 5 million across social media platforms and has been sharing recipes on his blog 'Bake with Shivesh' for over ten years now. Shivesh was named *Forbes* 30 under 30 Asia Honoree 2023–24 and was also listed under Top 100 Digital Stars by *Forbes*. He was also awarded as Cosmo India Blogger Awards Food Icon of the Year 2023 and Inspiring Personality in Culinary Excellence at Global Excellence Awards 2024.

He is the author of *Bake with Shivesh* and *Shivesh Bhatia's Desserts for Every Mood: 100 Feel-Good Recipes*, *Eggless Baking with Shivesh* and also has a baking book for children, *A Cookbook for Special Days, Special People*.