

Gourmet WEEKLY



The best thing about autumn, other than the gorgeous red and yellow leaves, is that it heralds the return of chocolate season.

I welcomed it last weekend with a chocolate party, starting off with a deep, dark (and incredibly easy-to-

make) **Chocolate Truffle Tart**. When that was gone, I brought out the spectacular **Mile-High Chocolate Cake**, which got the usual ecstatic response. Afterward we ate adorable **Whoopie Pies**, soft chocolate cookies sandwiching a gooey marshmallow filling. When my guests left, I handed each of them a bag with a couple of very sophisticated offerings: triple-layer **Cappuccino Brownies** and homemade **chocolate truffles**. They all went home happy.

Paul Keil

CROWD-PLEASING CHOCOLATE TREATS:

MEXICAN CHOCOLATE ICE CREAM
DARK CHOCOLATE COOKIES
CHOCOLATE WHISKEY BUNDT CAKE
FUDGY COFFEE BROWNIES
CHOCOLATE CREAM PIE
CHOCOLATE GANACHE CAKES

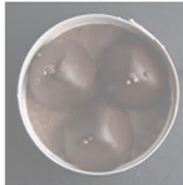
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OCTOBER 16, 2008



FRENCH CONFECTIONS

It's been a long time since we've had chocolates this good.

Chapon's chocolates recently became available in the United States, and before we knew it,

our first box was gone and we'd ordered a new one. We especially love the praline domes—intense yet perfectly balanced, filled with ganache, and sprinkled with a touch of smoked salt. (from \$9; 888-811-7276)



CANDY BARS WITH BRAGGING RIGHTS

There's never any shortage of chocolate around our offices, but recently we've been obsessed with a few not-so-conventional variations on the traditional

chocolate bar. A \$5 candy bar may sound pricey, but a few squares of Charles Chocolates' **bittersweet chocolate**—studded with pieces of crunchy, slightly salty hazelnuts—might change your mind. (Plus, it's hard to find that kind of pleasure for 21 cents a square.) Or you can satisfy two comfort-food cravings at once with a single taste of Vosges' **Flying Chocolate Pig** (\$12): a swine-shaped milk chocolate bar with nibbles of bacon scattered throughout. And, after a recent trip to Montreal, we're savoring the last morsels of a fair trade certified bar—the smooth, **not-too-sweet milk chocolate** (\$4) is filled with crystals of maple syrup that crackle when you bite in.



A BAKER'S BOUNTY

Fancy chocolates are lovely, of course, but sometimes what you really want is a kitchen filled with baked goods. Our simple chocolate chip cookies and mini brownies satisfy the cacao tooth as well as any chocolate truffle

could, and on a chilly day, nothing hits the spot quite like homemade hot chocolate. For something slightly more decadent, try our **Chocolate Peanut Butter Bars with Hot Fudge Sauce**—the classic combo in a frozen dessert.

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COOKING AND THE ECONOMIC CRISIS
COOKBOOK CLUB PICK: *URBAN ITALIAN*
FOUR FARMERS PROJECT: A FALSE START
A TRIBUTE TO JAY JACOBS

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