



# CHOCOLATE LOVERS

CHOCOLATE LOVERS: DECADENT  
RECIPES FOR TRUE CHOCOHOLICS





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# WHERE FOOD MEETS FUN!

My next mini eCookbook has arrived, and it's every chocolate lover's dream! It is packed with the most indulgent, rich, and irresistible chocolate desserts. Every recipe is pure chocolate heaven, made with the most decadent ingredients to satisfy even the most serious chocoholics. As a true chocolate lover myself, taste-testing these treats was an absolute dream. I can't wait for you to dive in—let me know which one becomes your new favorite! 🍫✨





*Salted Caramel*  
**CHOCOLATE CUPCAKES**



*The cupcakes are salty-sweet  
and oh-so-chocolatey!*

There are always plenty of sweets in my house (no surprise there), but the one I can never resist? Salted chocolate caramels. That salty-sweet combo just gets me every time! Fun fact—I used to work at a chocolate factory, and while we sold all kinds of fancy truffles, the only one I ever went for was, you guessed it, the chocolate sea salt truffle. So, of course, I had to turn that into a cupcake for this ebook! It starts with a rich chocolate cupcake, filled with gooey caramel, topped with silky chocolate frosting, a sprinkle of sea salt, and just for fun—a chocolate-covered pretzel. Definitely one of my all-time favorites!



# SALTED CARAMEL CHOCOLATE CUPCAKES

## INGREDIENTS

### CUPCAKES:

- 1 box chocolate cake mix
- 3 large eggs
- 1/2 cup sour cream
- 1/3 cup vegetable oil
- 1/2 cup whole milk
- 1 tsp vanilla extract
- 1/4 cup dark cocoa powder

### FILLING:

- 1 jar of sea salt caramel topping

### FROSTING:

- 2 sticks of salted butter softened
- 4 cups powdered sugar
- 1/2 c cocoa powder
- 1 tsp vanilla
- 6 tbsp heavy cream

### DECORATIONS:

- Coarse sea salt
- Chocolate covered pretzels
- Gold glitter dust spray, optional



# SALTED CARAMEL CHOCOLATE CUPCAKES

## INSTRUCTIONS

1. Preheat your oven to 350°F and line a cupcake pan with liners.
2. In a large mixing bowl, combine the cake mix, eggs, sour cream, oil, milk, cocoa powder, and vanilla extract. Mix until smooth.
3. Fill each cupcake liner about 2/3 full with batter.
4. Bake for 18–22 minutes, or until a toothpick inserted into the center comes out clean.
5. Let the cupcakes cool completely.
6. Once the cupcakes are cooled, use a cupcake corer or a small knife to remove the center of each cupcake (don't go all the way through).
7. Spoon the caramel sauce into each cavity, filling it almost to the top. Replace the removed cupcake pieces (trim if needed).
8. In a mixing bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the rest of the sugar, cocoa powder, heavy cream and vanilla. Mix until smooth and creamy. If needed, add 1 tbsp of heavy cream at a time until the frosting is the desired consistency.
9. Fill a piping bag fitted with an open star tip with the chocolate frosting
10. Pipe swirls the cupcakes with chocolate frosting (or use a knife to spread it on), covering the filled tops completely.
11. Sprinkle coarse sea salt on each cupcake (just a bit- it goes a long way!) and then top with a chocolate covered pretzel sprayed with gold glitter dust. Drizzle with leftover caramel sauce, if desired





*Marbled Chocolate*  
**CHIP CHEESECAKE**



*I do not make enough cheesecake  
but that's changing asap!*

Is there a dessert that totally intimidates you? For me, it was cheesecake. The whole water bath situation, the "don't open the oven... but maybe just a tiny crack" stress—it was a no from me. But then I had an epiphany: it doesn't have to be that complicated. It doesn't have to be perfect! This cheesecake is as easy as it gets—it starts with a chocolate premade crust then filled with a dreamy vanilla and chocolate swirl. Best part is that the vanilla layer is packed with mini chocolate chips. I finished mine with chocolate hearts, but choose your favorite shape or flavor and place them around the edge. Add a chocolate drizzle for extra fun!





# MARBLED CHOCOLATE CHIP CHEESECAKE

## INGREDIENTS

### FOR THE CHEESECAKE:

- 1 pre-made Chocolate Pie Crust
- 2 (8 oz) packages cream cheese, softened
- 2/3 cup granulated sugar
- 2 large eggs
- 1/4 cup sour cream
- 1/2 teaspoon vanilla extract
- 1/4 c mini chocolate chips
- 1/2 cup semi-sweet chocolate chips, melted

### TOPPINGS:

- Chocolate syrup for drizzling
- Chocolate candies for a garnish- any shape will work, something like Dove chocolates is perfect





# MARBLED CHOCOLATE CHIP CHEESECAKE

## INSTRUCTIONS

1. Preheat your oven to 325°F .
2. In a large mixing bowl, beat the softened cream cheese and sugar until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Mix in the sour cream and vanilla extract until combined.
3. Divide the cheesecake batter evenly into two bowls.
4. In one bowl, leave the batter plain and stir in the mini chocolate chips
5. In the other bowl, stir in the melted chocolate until fully incorporated.
6. Pour half of the plain batter into the chocolate pie crust. Add spoonfuls of the chocolate batter on top, alternating with more plain batter to create layers. Use a knife or skewer to gently swirl the batters together, creating a marble effect.
7. Place the cheesecake on a baking sheet and bake for 40-45 minutes, or until the center is set but still slightly jiggly. Avoid overbaking to keep it creamy.
8. Let the cheesecake cool to room temperature. Cover and refrigerate for at least 4 hours or overnight for the best texture.
9. Before serving, drizzle with the chocolate syrup and add chocolate candies around the border.



# MARBLED CHOCOLATE CHIP CHEESECAKE



**DECORATING TIP:** I lined the border with heart-shaped Dove Chocolates to make this a Valentine's Day cheesecake, but you can switch it up for any occasion! For Christmas, mix in peppermint chips and top it with mint chocolates. For Halloween, tint the white layer orange and add milk chocolate pumpkins or candy corn. At Easter, throw in some chopped Cadbury eggs and a milk chocolate bunny on top. So many fun ways to make it your own!





*Double Chocolate*  
**CRACKER CANDY**



# *Classic cracker candy with a chocolatey-twist!*

Ever had cracker candy (aka Christmas Crack)? I'm obsessed with it, but this time, I wanted to take it to the next level—all chocolate, all the way.

Instead of crackers, the base is chocolate wafer cookies, topped with a rich, buttery toffee layer that's already amazing on its own. But I didn't stop there—I added a thick layer of dark chocolate, crumbled dark Oreos, and, of course, chocolate sprinkles. You could use regular Oreos, but trust me, the extra chocolatey ones hit differently. I didn't think I'd love them this much, but they add the perfect balance of crunch and sweetness. Basically, this is cracker candy gone full-on chocolate overload—and I'm here for it.



# DOUBLE CHOCOLATE CRACKER CANDY

## INGREDIENTS

- One whole sleeve of Goya Maria chocolate wafers. Look up how many oz is in that and how many cookies and tell me
- 1 cup unsalted butter (2 sticks)
- 1 cup packed brown sugar
- 2 ½ cups dark chocolate chips (or a mix of dark and semi-sweet)
- 1/2 cup crushed dark chocolate Oreos (with filling)
- 1/4 cup mini chocolate chips or chopped chocolate chunks
- 1/4 cup chocolate sprinkles

**SPRINKLES!** I know, chocolate sprinkles are just not as colorful or fun as the rainbow assortment, but they add the perfect chocolatey crunch. I used all chocolate on this cracker candy, but feel free to add a little rainbow or even a pop of a single color, like pink!





# DOUBLE CHOCOLATE CRACKER CANDY

## INSTRUCTIONS

1. Preheat your oven to 350°F . Line a rimmed baking sheet with aluminum foil and spray lightly with nonstick cooking spray. Arrange the chocolate wafer cookies in a single layer, covering the entire sheet. It's okay to have spaces! You can also break some cookies in half to fit along the edge.
2. In a medium saucepan, melt the butter and brown sugar over medium heat, stirring until combined and bubbling. Let the mixture boil for 3–4 minutes, stirring occasionally, until it thickens slightly. Pour the toffee evenly over the cookie layer and spread it quickly with a spatula to coat all the cookies.
3. Place the baking sheet in the oven and bake for 5–7 minutes, until the toffee layer is bubbling and golden.
4. Remove the baking sheet from the oven and immediately sprinkle the dark chocolate chips over the toffee. Let the chocolate sit for 2 minutes to melt, then spread it evenly with a spatula for a smooth, glossy layer.
5. Sprinkle crushed Oreos (with filling), mini chocolate chips, and chocolate sprinkles evenly over the melted chocolate.
6. Refrigerate the baking sheet for 2 hours, or until the chocolate and toffee layers are fully set.
7. Once firm, break the toffee into irregular pieces.



*Chocolate Candy Bar*  
**HOMEMADE FUDGE**



# *Classic fudge with your favorite candy bar twist*

Fudge has to be one of the easiest desserts ever—plus, a little goes a long way! It's rich, sweet, and one pan is enough to keep a whole crowd happy. This one is extra decadent, packed with chopped chocolate candy in every bite. I used a mix of Hershey's bars, Twix, Milky Way, and Reese's—basically, all the good stuff. I skipped the nuts since that's what my daughter and her friends prefer, but you can totally use your favorites! Customize it however you like and get ready for a seriously chocolate-loaded treat.



# CHOCOLATE CANDY BAR FUDGE

## INGREDIENTS

- 3 cups semi-sweet chocolate chips
- 1 (14 oz) can sweetened condensed milk
- 4 tbsp unsalted butter
- 1 tsp vanilla extract
- ¼ tsp salt
- 2 cups chopped assorted candy bars (Snickers, Twix, Reese's, Milky Way, Kit Kat, etc.)
- Melted chocolate for drizzling





# CHOCOLATE CANDY BAR FUDGE

## INSTRUCTIONS

1. Line an 8x8-inch baking dish with parchment paper, leaving an overhang so you can take it out easier. Lightly grease it with nonstick cooking spray.
2. In a medium saucepan over low heat, melt the chocolate chips, sweetened condensed milk, and butter together, stirring constantly until smooth.
3. Remove it from the heat and stir in vanilla extract and salt.
4. Gently fold in 1 ½ cups of the chopped candy bars.
5. Pour the fudge mixture into the prepared pan, spreading it evenly.
6. Drizzle the fudge with the melted chocolate and then sprinkle the remaining ½ cup of candy bars on top, pressing them lightly into the surface.
7. Refrigerate it for 3-4 hours, or until completely set.
8. Lift the fudge out using the parchment paper and place it on a cutting board. Cut into squares and serve!

I love using leftover chocolates from the holidays- peanut butter Easter candy, Trick or Treat bars, or holiday chocolates



*Loaded S'mores*  
**LAVA CAKE**



# *The easiest lava cake that you will ever make!*

Did you know lava cake is way easier to make than it looks? I always picture those fancy restaurant ones that seem like a whole production—but turns out, you can get the same gooey magic right at home with just a few simple steps!

I used ramekins, and each one had that rich, melty chocolate center that oozes out perfectly. Then there's the melted marshmallow on top... incredible. I went all in on the s'mores theme, adding both crushed grahams and some bigger chunks for extra crunch. It's basically a campfire treat, but in lava cake form—and I'm in love.



# LOADED S'MORES LAVA CAKE

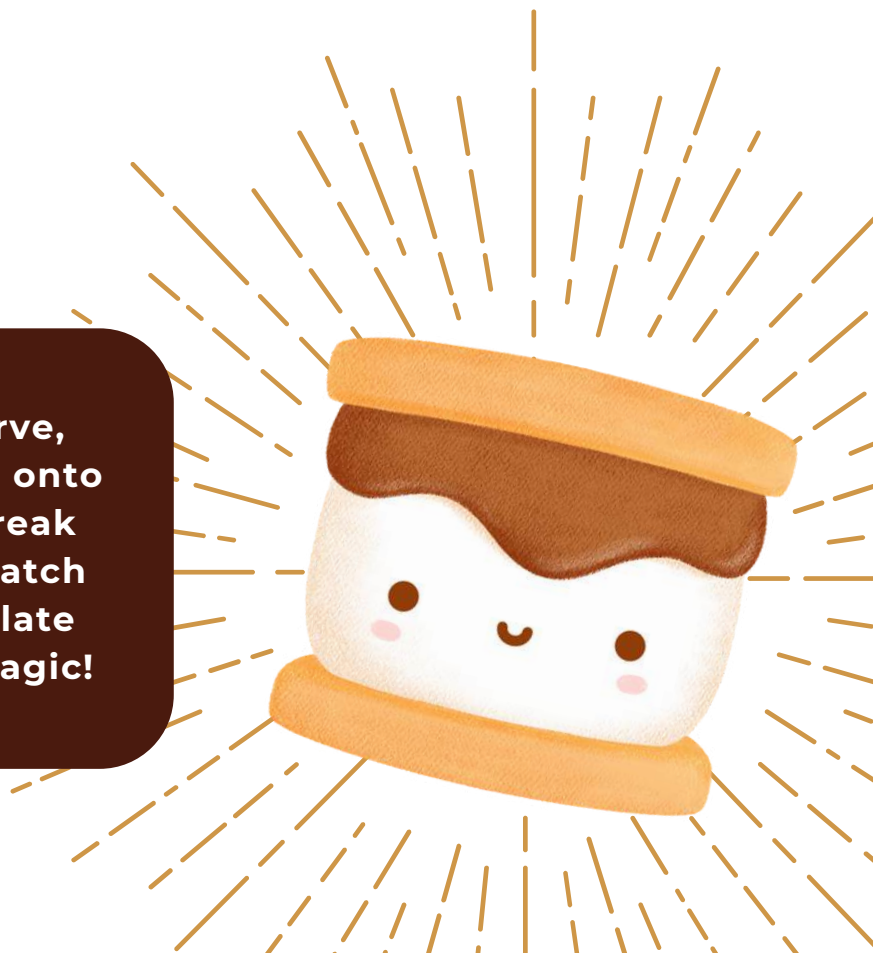
## INGREDIENTS

- ½ cup unsalted butter
- 4 oz dark chocolate
- 2 eggs + 2 egg yolks
- 1/3 cup sugar
- 1/4 cup flour
- 6 large marshmallows
- 1/3 cup crushed graham crackers
- Additional graham crackers and vanilla ice cream for serving, optional.

## SUPPLIES:

- 6- 4" ramekins

**TIP:** When it's time to serve, carefully flip each ramekin onto a plate. Grab your fork, break into that lava cake, and watch as the rich, molten chocolate flows out—pure dessert magic!





# LOADED S'MORES LAVA CAKE

## INSTRUCTIONS

1. In a small pot, melt butter and chocolate over low heat and whisk until smooth. Cool slightly so that the mixture isn't warm when you add it to the egg mixture.
2. In a medium bowl, beat the eggs, yolks, and sugar until pale. Fold in chocolate mixture, then the flour.
3. Grease or spray the ramekin dishes with baking spray. Divide the batter evenly between the ramekins. It's a little more than 1/4 cup each. Push one large marshmallow into the center of each dish.
4. Place the dishes on a rimmed baking sheet. Bake at 425°F for 12 minutes or until edges are set but centers are gooey.
5. Top with crushed graham crackers and serve warm.
6. If desired, top with vanilla ice cream and coarsely crushed graham crackers.







*Decadent Toffee*  
FUDGE PIE



*This is by far the most delicious fudge pie I've ever had!*

Funny enough, I've always been more of a vanilla person—vanilla cake, vanilla frosting, white chocolate, vanilla ice cream... you get the idea. But this pie? This deep, dark chocolate dream? I'd eat it just as much as any vanilla dessert. It starts with a buttery, sweet Oreo crust, then gets filled with a thick, creamy fudge layer loaded with toffee. And because there's no such thing as too much chocolate, it's topped with silky ganache and even more toffee. Basically, if you're a chocolate lover, this one's calling your name.



# DECADENT TOFFEE FUDGE PIE

## INGREDIENTS

### FOR THE CHOCOLATE COOKIE CRUST:

- 2 cups crushed chocolate cookies (without cream) like Oreos, about 20-22
- 8 tablespoons salted butter, melted
- 2 tablespoons granulated sugar
- 

### FOR THE CHOCOLATE TOFFEE FILLING

- 1 cup semisweet chocolate chips
- ½ cup dark chocolate chips
- ¾ cup heavy cream
- ¼ cup unsalted butter, cut into small pieces
- ½ teaspoon vanilla extract
- 2 large eggs
- ¼ cup brown sugar
- 2 tablespoons cocoa powder
- ½ teaspoon salt
- ¾ cup toffee bits (like Heath)

### FOR THE CHOCOLATE GANACHE TOPPING:

- ½ cup heavy cream
- ¾ cup dark chocolate chips
- ½ teaspoon vanilla extract
- ½ cup toffee bits for garnish



Ganache might sound fancy, but it's way easier to make than you'd expect! Once you give it a try, you'll want to drizzle, dip, and swirl it onto everything.



# DECADENT TOFFEE FUDGE PIE

## INSTRUCTIONS

1. Preheat oven to 350°F. Mix the crushed chocolate cookies, melted butter, and sugar in a bowl. Press the mixture firmly into a 9-inch pie pan. Bake for 8 minutes, then cool while making the filling.
2. In a microwave-safe bowl, heat the heavy cream and butter until hot but not boiling (about 45 seconds). Pour over semisweet and dark chocolate chips. Let sit for 1 minute, then stir until smooth. If it doesn't melt, stick it back in the microwave for 30 seconds at a time, stirring it until smooth. Stir in vanilla extract. In a separate bowl, whisk the eggs, brown sugar, cocoa powder, and salt. Slowly add the melted chocolate mixture, whisking constantly. Fold in the toffee bits.
3. Pour the chocolate filling into the cooled crust. Bake at 350°F for 22-25 minutes, until the center is set but slightly jiggly. Let cool completely before adding the ganache.
4. Heat the heavy cream until hot (but not boiling), 45 seconds to one minute. Pour it over dark chocolate chips, let it sit for 1 minute, then stir until smooth. Stir in vanilla extract. Pour the ganache over the cooled pie, smoothing with a spatula. Sprinkle with extra toffee bits.
5. Chill and Serve: Refrigerate for at least 2 hours before slicing.

# My Chocolate Picks!



## GHIRARDELLI MELTS

I get asked all the time what chocolate I use, and the answer is always the same—Ghirardelli melts! They're super creamy, melt like a dream, and make every treat so much better. Plus, they're ridiculously easy to work with, which is a win in my book!

## S'MORES MOLD

One of my most popular desserts on social media? Chocolate-covered s'mores! And this mold is a total game-changer—it gives them that perfect shine and those sleek, smooth edges that make them look almost too good to eat.



## GONANAS BREAD MIX

I tried the GoNanas banana bread mix, and I have to tell you—it's unbelievable. Super easy to make, ridiculously delicious, and the fudge brownie flavor? Absolute must-try. You'll be hooked!



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# SOCIAL MEDIA

All of my socials are @lifeandsprinkles!

