



Chocolate Hearts of Gold

prep time:
20 minutes*

cook time:
18 minutes

*cool time extra

makes 16 servings

grocery list

Enova Oil

ShopRite granulated sugar
unsweetened cocoa powder

ShopRite butter
all-purpose flour

Morton & Bassett Pure Vanilla Extract

eggs
powdered sugar

chocolate hearts of gold

Enova Oil

1 cup ShopRite granulated sugar
 $\frac{3}{4}$ cup unsweetened cocoa powder
 $1\frac{1}{4}$ cups ($2\frac{1}{2}$ sticks) ShopRite butter
3 tbsp. all-purpose flour
2 tsp. **Morton & Bassett Pure Vanilla Extract**
4 eggs, separated
1 tbsp. ShopRite granulated sugar
Additional unsweetened cocoa powder
Powdered sugar

1. Preheat oven to 350°F. Oil the bottom of a 13x9x2-inch baking pan with **Enova Oil**; set aside. Stir together 1 cup granulated sugar and $\frac{3}{4}$ cup cocoa in small bowl. Set aside.
2. Melt butter in medium saucepan over medium-low heat, stirring frequently. Remove from heat and stir in cocoa mixture. Pour into large bowl; cool 5 minutes.
3. Stir flour and vanilla into cocoa mixture. With electric mixer on low speed, beat in egg yolks one at a time; set aside. In separate clean medium bowl with clean beaters, beat egg whites on high speed until foamy; gradually beat in remaining 1 tablespoon granulated sugar until soft peaks form. Fold into cocoa mixture; spread batter evenly in prepared pan.
4. Bake 18 to 23 minutes or until center is puffed. Loosen edges from side with knife. Dust tops with sifted cocoa and powdered sugar, if desired. Cool completely on wire rack. With heart-shaped cookie cutter, cut into pieces. Carefully transfer to platter. For best results, cover and refrigerate at least 2 hours.

Per Serving: 213 calories, 17g carbohydrate, 3g protein, 16g fat, 1g fiber, 92mg cholesterol, 163mg sodium

cook's journal

kitchen tools

dry measuring cups
measuring spoons
13x9x2-inch baking pan
small bowl
medium saucepan
large bowl
electric mixer
medium bowl
knife
heart-shaped cookie cutter

recipe note

For a change of pace, substitute 2 tablespoons of rum for the vanilla extract called for in this recipe.

a good idea

Drizzle hearts with a raspberry reduction for a tasteful and tasty presentation.

