

Slow Cooker Chicken Mole

A dark, rich, complex-flavored mole recipe. I generally shred the chicken so it will soak up the mole sauce and serve it with warmed tortillas. It is always a hit with those who like spicy foods. This recipe can be played with easily to tailor it to your own level of hotness and/or cocoa/peanut flavor. Mole is a sauce that has a lot of variations. I've even served it as a dip with corn chips!

Submitted by **ELAINE05**

Prep Time: 15 mins

Cook Time: 5 hrs

Total Time: 5 hrs 15 mins

Servings: 6

Yield: 6 servings

Ingredients

- 1 large onion, chopped
- ½ cup raisins
- 3 cloves garlic, chopped
- 2 tablespoons toasted sesame seeds (Optional)
- 1 finely chopped canned chipotle chile in adobo sauce
- 3 tablespoons peanut butter
- 1 (28 ounce) can crushed tomatoes
- 1 teaspoon sugar
- 1 teaspoon ground cinnamon
- 4 teaspoons chili powder
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ⅛ teaspoon ground nutmeg
- 3 tablespoons unsweetened cocoa powder
- 1 ½ pounds skinless, boneless chicken breasts

Directions

Step 1

Place onion, raisins, garlic, sesame seeds, chopped chipotle pepper, peanut butter, and crushed tomatoes in slow cooker. Stir in sugar, cinnamon, chili powder, cumin, coriander, nutmeg, and cocoa powder. Place chicken in the sauce.

Step 2

Cover; cook on Low until chicken is very tender, about 5 hours.

Cook's Note

If desired, remove the chicken during the last hour or so, shred with two forks, then stir back into the sauce. Otherwise serve chicken breasts with sauce on top.

Nutrition Facts

Per serving: 289 calories; total fat 9g; saturated fat 2g; cholesterol 59mg; sodium 290mg; total carbohydrate 28g; dietary fiber 6g; total sugars 10g; protein 28g; vitamin c 16mg; calcium 118mg; iron 4mg; potassium 808mg

Homemade Melt-In-Your-Mouth Dark Chocolate

Learn how to make chocolate that melts in your mouth! This homemade chocolate recipe is made without artificial ingredients or waxes and is ideal for health-conscious individuals who enjoy an indulgent treat. The sweetness can be tweaked to taste, and add-in ingredients are endless!

Submitted by **Linda**

Prep Time: 10 mins

Cook Time: 5 mins

Additional Time: 1 hr

Total Time: 1 hr 15 mins

Servings: 8

Ingredients

- ½ cup coconut oil
- ½ cup cocoa powder
- 3 tablespoons honey
- ½ teaspoon vanilla extract

Directions

Step 1

Gather all ingredients.

Step 2

Gently melt coconut oil in a saucepan over medium-low heat. Stir cocoa powder, honey, and vanilla extract into melted oil until well blended.

Step 3

Pour the mixture into a candy mold or pliable tray.

Step 4

Refrigerate until chilled, about 1 hour.

Chocolate Chili Recipe

This Chocolate Chili recipe is a one-pot meal that you can make under 45 minutes. Made with unsweetened chocolate, cocoa powder, sweet potatoes, and beans, it is the perfect balance of sweet and savory with a deep rich mole-like flavor.



4.94 from 15 votes

Prep Time
10 mins

Cook Time
30 mins

Total Time
40 mins

Course: Soup Cuisine: Mexican Cuisine Diet: Gluten Free

Servings: 6 servings Author: [Aysegul Sanford](#)

Ingredients

- 1 tablespoon vegetable oil
- 1 large onion chopped ~ approximately 1 cup
- 2 jalapenos seeded and chopped (A medium-sized bell pepper would also work)
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 lbs ground turkey I used 93%
- 4 cloves garlic minced
- 1 tablespoon tomato paste
- 2 tablespoons unsweetened cocoa powder
- 2 oz. unsweetened chocolate roughly chopped
- 1 large or 2 medium sweet potatoes peeled and cut into 1-inch cubes
- 1 15 oz. can of black beans , drained and rinsed
- 1 15 oz. can of red kidney beans , drained and rinsed
- 1 28 oz. can of diced tomatoes with their juices
- 3 cups [chicken stock](#)
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ cup fresh cilantro roughly chopped - (Optional) plus more as garnish

Toppings

- ¼ cup sour cream optional
- ¼ cup pumpkin seeds - optional;
- 1 lime cut into wedges
- Maple syrup - optional

Instructions

1. Heat oil in a large heavy-bottomed pot (like a Dutch oven) over medium-high heat. Add onion, jalapenos, chili powder, ground cumin, and ground coriander. Cook, stirring frequently, for 5-6 minutes or until onions are softened.

2. Add in the ground turkey and cook, breaking the meat with a wooden spoon, until no pink parts remain. Stir in the garlic and tomato paste and cook for another minute or so.
3. Add in the cocoa powder, unsweetened chocolate, sweet potatoes, black beans, kidney beans, tomatoes, chicken stock, and salt and black pepper. Give it a big stir. Bring it to a boil, turn the heat down to medium-low and let it simmer for 20-25 minutes or until sweet potatoes are fully cooked. If using, stir in the chopped cilantro.
4. Ladle into bowls. Top each serving with a dollop of sour cream on top and drizzle with a teaspoon of maple syrup and a squeeze of fresh lime juice. Garnish with pumpkin seeds and chopped cilantro. Serve.

Notes

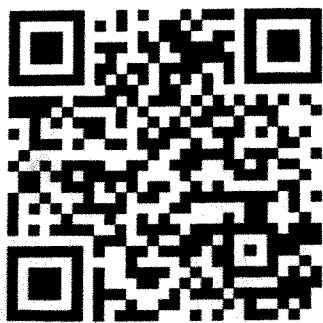
- **Storage:** To store your leftover chili, bring it to room temperature, transfer it to an airtight container, and put in the fridge for up to 4 days.
- **Freezer:** Your chocolate chili can be stored in the freezer for up to 2 months. Just bring it to room temperature and store it in a freezer friendly airtight container before placing it in the freezer.
- **Thaw:** When thawing this dish, put it in the fridge overnight. Then, reheat the chili just before serving.

Nutrition

Calories: 274kcal | Carbohydrates: 26g | Protein: 25g | Fat: 11g | Saturated Fat: 5g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 4g | Trans Fat: 1g | Cholesterol: 50mg | Sodium: 797mg | Potassium: 901mg | Fiber: 6g | Sugar: 7g | Vitamin A: 6492IU | Vitamin C: 21mg | Calcium: 100mg | Iron: 5mg

QR code

Scan this QR code with your phone's camera to view this recipe on your mobile device.



yummy chocolate mocha sauce

Yield: 4 cups

Rich and delicious, the ice-cream parlor variety.

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| 1 12-ounce package
semi-sweet chocolate
morsels
½ cup butter
1 cup white corn syrup
2 ¼ teaspoons instant
coffee granules
dash of salt
2 cups confectioners
sugar, sifted
1 cup hot water
2 teaspoons vanilla | 1. Melt the chocolate and butter
together, over hot water, in the
top of a double boiler.
2. Add the corn syrup, coffee, and
salt.
3. Add the sugar and hot water
alternately, stirring after each
addition. Add vanilla last.
4. Serve at once or store in a jar in
the refrigerator and warm later
to serve. |
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Time: 20 minutes

Nancy R. Murphy



This delectable sauce was discovered quite by mistake. Nancy didn't have enough time to melt the chocolate completely, so she served it anyway. Her guests loved its chunky texture so much that they asked her for the recipe and "Yummy Chocolate Mocha Sauce" was born.

hot fudge sauce

Yield: 1 cup

This sauce turns hard on ice cream!

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| 2 ounces unsweetened
chocolate
1 tablespoon butter
⅓ cup boiling water
1 cup sugar
2 tablespoons corn syrup
1 teaspoon vanilla or 2
teaspoons rum | 1. Melt the chocolate in the top of
a double boiler.
2. Add the butter and blend well.
3. Add boiling water and stir.
4. Add sugar and corn syrup. Bring
mixture to a boil. Without
stirring, boil sauce for 8
minutes.
5. Add vanilla or rum just before
serving. |
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Hint: This can be reheated in a double boiler.

Lucia H. Shaw

Butter Pecan Praline Poke Cake

Ingredients:

- * 1 (15 oz) box butter pecan cake mix
- * 1 (16 oz) can coconut pecan frosting
- * 4 large eggs
- * 3/4 cup vegetable or canola oil
- * 1 cup milk
- * 1/2 cup chopped pecans.

FOR THE SAUCE:

- * 2 (14 oz) can sweetened condensed milk
- * 1/4 cup butter

Instructions:

1. Preheat oven to 350°F and grease a 9×13 inch baking dish.
2. To a large bowl, add the cake mix, coconut frosting, eggs, oil, and milk. Mix until well blended.
3. Stir in pecans and pour batter into prepared pan.
4. Bake until a toothpick inserted into the center comes out clean, 30-40 minutes.
5. Using a toothpick or skewer, poke holes into the cake.
6. In a saucepan over medium heat, melt butter. Add condensed milk and stir well.
7. Bring to a simmer, then stir in chopped pecans. Remove from heat and pour sauce slowly over the cake, letting it run down into the holes and down the sides.
8. Let cake cool completely before serving.

Crockpot Cookies

Ingredients:

- * Honey Roasted Peanuts
- * 1 bag of Milk chocolate chips
- * 1 bag of white chocolate chips

Instructions:

1. Put peanuts on the bottom of your crockpot.
2. Add the milk chocolate chips to the crockpot on top of the peanuts.
3. Add the white chocolate chips to the crockpot on top of the peanuts and milk chocolate.
4. Let the chocolate melt, on low. Stir together when all the chocolate has melted.
5. On parchment paper/was sheets scoop up the mixture, and let set.
6. Serve and eat!