



DOVE chocolate s'mores

A delicious new spin on a traditional favorite!

PREP TIME: 5-10 minutes
DIFFICULTY: Easy
YIELD: 4 servings (8 S'mores)



INGREDIENTS

- DOVE Dark Chocolate (bars of Silky Smooth Promises)
- 16 honey graham cracker squares (2 1/2 inch square)
- 16 jumbo marshmallows
- Skewers (for open flame)

DIRECTIONS

To make s'mores the old fashioned way, if you have access to open flame, either a gas stove or fireplace, put two jumbo marshmallows on each skewer.

Place a piece of DOVE Dark Chocolate on each of 8 graham squares (this will be the bottom of the S'more) being careful the chocolate does not hang over the sides.

Toast the marshmallows over the open flame until brown (or charred) as desired.

While holding the skewer, put the toasted marshmallows onto the center of the bottom graham square. Invert a graham cracker top over the marshmallow and press lightly while you simultaneously pull the skewer from the marshmallows to create a sandwich.

FOR A DIFFERENT TWIST

Consider adding a pinch of cinnamon to the chocolate for a little extra spice!

You can also swap the chocolate for DOVE Sea Salt Caramel Dark Chocolate Silky Smooth Promises for a smooth, creamy caramel flavor!

For a minty twist, consider substituting DOVE Mint and Dark Chocolate Swirl Silky Smooth Promises as the chocolate



DOVE chocolate sunny summer sabayon

Good for a delicious afternoon snack or an after-dinner dessert.

PREP TIME: 20 minutes
BAKE TIME: 15-20 minutes
DIFFICULTY: Easy
SERVINGS: Makes 8 servings



INGREDIENTS

For the baked fruit:

- 4 fresh peaches, cut into wedges
- 4 plums, cut into wedges
- 8 wedges
- 2 eggs
- 2 tablespoons sugar
- 2 tablespoons butter, melted

For DOVE PROMISES

Dark Chocolate Sabayon:

- 5 large egg yolks
- 1/3 cup sugar
- 1 teaspoon orange extract
- 12 DOVE PROMISES Dark Chocolate
- 1 1/2 cups whipped cream
- Fresh raspberries and mint, optional

DIRECTIONS

Toss fruit with sugar and butter. Bake on foil-lined sheet pan in preheated 400-degree oven for 15 to 20 minutes. Keep warm.

For the sabayon: Beat yolks with sugar in bowl set over saucepan of simmering water. Whisk until mixture is hot and thickened, about 3 minutes.

Add DOVE PROMISES Dark Chocolate; stir until melts. Remove from heat and stir in orange extract. Cool slightly, stirring occasionally. Fold in whipped cream.

Arrange fruit on plates, top with sabayon, raspberries and mint



DOVE chocolate fudge chunky cookies

One chocolatey batch makes enough for the whole class, bake sale or after-school group!

PREP TIME: 25 minutes
BAKE TIME: 10-12 minutes
DIFFICULTY: Easy
SERVINGS: Makes 2 dozen cookies



INGREDIENTS

- 1 bag DOVE PROMISES Milk Chocolate honey
- 1 bag chopped SNICKERS Brand Miniatures
- 1/4 cup butter
- 1/4 cup firmly packed brown sugar
- 2 eggs
- 1 cup flour
- 1 teaspoon almond extract
- 1/4 teaspoon baking powder

DIRECTIONS

Coarsely chop the DOVE PROMISES Milk Chocolate and melt them either in a bowl on top of a double boiler or in the microwave for 1 to 1-1/2 minutes.

Stir the chocolate until smooth. Add the sugar, butter, eggs and almond extract.

Stir in the flour and baking powder.

Add 1 cup of chopped SNICKERS Brand Miniatures.

Drop heaping tablespoons of batter on an ungreased cookie sheet.

Bake in a preheated oven at 350 degrees for 10 to 12 minutes.

Cool on the cookie sheet.



ingrid hoffman's DOVE chocolate mousse

This decadent dessert is the perfect ending to your romantic evening.

PREP TIME:	30 minutes
COOK TIME:	30 minutes
REFRIGERATION TIME:	30 minutes
DECORATION TIME:	60 minutes
DIFFICULTY:	Moderate
SERVINGS:	Makes 6 servings



INGREDIENTS

- 1 cup heavy whipping cream
- plums, cut into 6 ounces DOVE PROMISES Dark Chocolate (approximately 22 pieces)
- 2 egg yolks
- 3 egg whites
- 1 tablespoon sugar

DIRECTIONS

Place a large glass bowl over a pan of simmering water. Melt chocolate, stirring occasionally. Do next two steps while chocolate melts.

In a chilled, clean medium-sized bowl, beat the cream with an electric mixer on high speed until it holds medium peaks. Set aside. If using the same set of beaters for the next step, be sure to clean and dry them thoroughly between steps.

In another clean, medium-sized bowl, beat the egg whites with an electric mixer on high speed until it holds medium peaks. Set aside.

Mix the yolks and sugar with the melted chocolate. Fold in 1/3 of the egg whites first to lighten the mix, then add the remaining 2/3 of the egg whites and fold gently. Add the whipped cream and mix. Serve in martini glasses and let chill until ready to serve.

TIP

Decorate your chocolate mousse with some crushed TWIX Cookie Bars.



red's amazing M&M'S cookies

PREP TIME: 10-15 minutes
BAKE TIME: 8-10 minutes / 12-14 minutes
YIELD: 24-30 cookies

INGREDIENTS

- 1 cup (2 sticks) butter
- 2/3 cup brown sugar
- 2/3 cup sugar
- 1 egg
- 1 1/2 tsp vanilla extract
- 2 cup flour
- 1 1/4 tsp baking soda
- 1 tsp salt
- 1 3/4 cups M&M's Milk Chocolate Candies

DIRECTIONS

Preheat oven to 350 degrees.

In a large bowl, cream butter and both sugars until well blended. Add the egg and vanilla extract and mix to combine.

In a separate bowl, sift the flour, baking soda and salt together. Slowly add these ingredients into the butter mixture and stir until combined.

Fold in the M&M's and chill the dough for 1 hour, or overnight.

Drop dough by rounded tablespoons onto a lightly greased tray, about 2 inches apart. Bake for 8- 10 minutes for chewy cookies or 12-14 for crispy cookies.

Enjoy!





ms. green's ultimate M&M'S peanut butter brownies

PREP TIME: 10-15 minutes
BAKE TIME: 30-40 minutes
YIELD: 32 brownies

INGREDIENTS

- 4 oz semi-sweet chocolate
- 1 cup canola or vegetable oil
- 2 cups sugar
- 1 teaspoon vanilla
- 4 eggs
- 1 1/4 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 2 cups M&M'S Peanut Butter Candies

DIRECTIONS

Preheat oven to 350 degrees

Lightly grease a rectangular 13x9x2 inch pan

In a 3-quart saucepan, gently combine the semi-sweet chocolate and oil over very low heat until melted. Remove from heat and allow to cool.

In a separate bowl, combine the sugar, vanilla and eggs until blended. Add in the chocolate mixture. Slowly sift in the remaining dry ingredients and mix until combined.

Fold in 1 1/2 cups of M&M'S Peanut Butter candies.

Spread the batter into the pan. Sprinkle with the remaining 1/2 cup of candies and press lightly.

Bake until the brownies begin to pull away from the sides of the pan, about 30-40 minutes.

Enjoy!





M&M'S milk chocolate minis cookies

PREP TIME: 10-15 minutes
BAKE TIME: 7-9 minutes / 10-12 minutes
YIELD: 24-30 cookies



INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 3/4 cup firmly packed light brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 1/4 cup all purpose flour
- 1/3 cup cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 3/4 cup M&M's Milk Chocolate Minis Candies
- 1 cup chopped walnuts (optional)

DIRECTIONS

Preheat oven to 350 degrees.

In a large bowl, cream butter and both sugars until well blended. Add the egg and vanilla extract and mix to combine.

In a separate bowl, sift flour, cocoa powder, baking soda and salt together. Slowly add these ingredients into the butter mixture and stir until combined.

Fold in M&Ms and walnuts, if desired. Chill dough 1 hour or overnight.

Drop dough by rounded tablespoons onto a lightly greased tray, about 2 inches apart. Bake for 7-9 minutes for chewy cookies or 10-12 for crispy cookies.

Enjoy!
