

Russell Stover®

Russell Stover Choco Loaf

Rich. Dark. Sublime. This is for those who think there is no such thing as too much good chocolate

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INGREDIENTS

Assorted Russell Stover Chocolates

1 2/3 all purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 1/8 cup sugar

6 tbsp butter - softened

2 eggs

1 tsp vanilla

1 cup of dark chocolate - melted

2/3 cup milk

FOR GANACHE

3/4 cup of whipping cream

1/2 cup of chopped dark chocolate

INSTRUCTIONS

Preheat oven to 350 F

Lightly grease a 1.5 lb loaf pan and line with parchment paper.

Place flour, salt, baking powder, and baking soda in a large bowl and whisk together.

In a stand mixer cream together butter and sugar until light and fluffy.

Continue mixing and add eggs - one at a time

Add vanilla

Add melted chocolate and stir until just combined

Gradually add half of the flour mixture and mix until just combined

Add half of milk and mix until combined

Repeat with remaining flour mix and milk

Bake for 35 minutes. Insert toothpick in center. If clean, remove from oven

Let cool

CHOCOLATE GANACHE INSTRUCTIONS:

Heat whipping cream in a saucepan until simmering.

Turn off heat and stir in chopped chocolate

Stir until smooth

Let cool slightly, pour over Choco Loaf and let stand for 10 minutes

Decorate with your favorite Russell Stover Chocolates.

Makes approx. 10 servings

▶ Assorted Chocolates Boxes

▶ Assorted Individually Wrapped Chocolates