



Chocolate & Molasses

14 recipes for perfect pairings



Crosby's

Cooking with Crosby's Fancy Molasses

Molasses is best known as an ingredient in spice-laced sweets, but it has a special affinity to chocolate. Dark chocolate and molasses share similar licorice notes so molasses has a way of making chocolate taste more intensely of chocolate. And the characteristic of molasses to retain moisture helps to make these chocolaty sweets *extra fudgy*.

Whether baking cakes, cookies, brownies or pie you'll find that molasses and chocolate make a lovely pair.

I hope you enjoy this collection of 14 molasses and chocolate recipes from the Crosby's Molasses kitchen.

Bridget

Bridget Oland
Crosby's Molasses Kitchen



Crosby's has been importing the world's finest molasses for over one hundred years and takes pride in being one of the world's largest importers of Fancy Molasses. We are committed to maintaining the highest standards of quality and service in all of our fine food products.

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Chocolate Swirl Gingerbread

Slightly adapted from Martha Stewart

<i>1 ½ cups flour</i>	<i>½ cup butter</i>
<i>½ cup packed brown sugar</i>	<i>½ cup water</i>
<i>1 ½ tsp ground ginger</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 tsp baking powder</i>	<i>1 egg, lightly beaten</i>
<i>¼ tsp salt</i>	<i>2 ounces bittersweet chocolate,</i>
<i>⅛ tsp black pepper (optional)</i>	<i>melted</i>
<i>⅛ tsp ground cloves</i>	

- Preheat oven to 350°F. Butter an 8-inch square pan or line it with parchment paper.
- In a large bowl combine flour, brown sugar, ginger, baking powder, salt, pepper, and cloves.
- Combine the butter and water in a pan and warm over medium heat until the butter melts.
- Pour butter mixture into dry ingredients and whisk until smooth.
- Stir in molasses and egg.
- Pour half the batter into the prepared pan.
- Using a spoon, drizzle half the chocolate over the batter. Pour remaining batter on top, and drizzle the remaining chocolate over in a zigzag pattern (or in strips about 1 ½" apart).
- Draw a butter knife through the batter (perpendicular to the chocolate lines) to make a design.
- Bake 30-35 minutes until the top springs back when lightly touched.



Guinness Chocolate Gingerbread Cake for Your Valentine

Serves 8-10

From The Chronicle Herald Nov 2013

<i>1 cup stout beer (or other dark beer)</i>	<i>¼ tsp ground cloves</i>
<i>1 cup Crosby's Fancy Molasses</i>	<i>½ tsp freshly grated nutmeg</i>
<i>½ tsp baking soda</i>	<i>1 ½ tsp baking powder</i>
<i>2 cups flour</i>	<i>3 large eggs</i>
<i>(spooned into the cup, not scooped)</i>	<i>1 ¼ cup packed brown sugar</i>
<i>¼ cup cocoa</i>	<i>¾ cup white sugar</i>
<i>2 Tbsp ground ginger</i>	<i>¾ cup grape seed</i>
<i>1 ½ tsp cinnamon</i>	<i>or canola oil</i>

- Pour beer and molasses into a saucepan and bring to a boil. Remove from heat, stir in baking soda. Let cool. (Mixture will bubble up so ensure your pot is large enough).
- Once the beer-and-molasses mixture has cooled sufficiently, preheat oven to 350°F and prepare remaining ingredients.
- Butter and flour a large tube or bundt pan.
- Sift together dry ingredients.
- Break eggs into a large mixing bowl and whisk well. Whisk in sugars and oil, followed by the beer and molasses mixture.
- Whisk in flour and spice mixture. Batter will be runny.
- Pour batter into prepared pan and bake in preheated oven for 55 to 65 minutes. The cake is done when a toothpick or cake tester inserted into the centre comes out clean.
- Cool cake in pan for about 10 minutes, then invert onto a rack, lift off the pan and cool cake completely.
- Dust with icing sugar before serving.



Chocolate Gingerbread Cake

<i>½ cup plus 2 Tbsp butter</i>	<i>2 eggs</i>
<i>1 cup sugar</i>	<i>1 cup milk</i>
<i>1 ½ cups Crosby's Fancy Molasses</i>	<i>2 ¼ cups flour</i>
<i>¼ tsp ground cloves</i>	<i>¾ cup cocoa</i>
<i>1 tsp ground cinnamon</i>	<i>1 cup chocolate chips</i>
<i>2 tsp ground ginger</i>	<i>(optional)</i>
<i>¼ tsp allspice</i>	
<i>1 ¼ tsp baking soda dissolved</i> <i>in 2 tsp of warm water</i>	

- Preheat the oven to 350°F.
- Line a 9 x 13 pan with parchment paper or grease and flour it well.
- Melt the butter along with the sugar, molasses and spices. Whisk it well and remove from heat.
- Whisk in the milk, eggs and baking soda-water mixture.
- Add the flour and cocoa and beat.
- Stir in chocolate chips.
- Pour into prepared pan and bake for 55 minutes to an hour, depending on the texture you prefer. If you're planning to serve it warm for dessert with a little something alongside or poured over, it could stand to be a little sticky so you could pull it out after 50 minutes. But if you prefer it a little dryer (and if you plan to have some leftover for packing in lunches) then I'd recommend baking it longer.



Gingerbread Cake with Coffee and Chocolate

<i>2 cups flour</i>	<i>1 cup freshly brewed coffee (strong and hot)</i>
<i>2 tsp baking soda</i>	<i>1 cup chopped bittersweet chocolate (5 to 6 ounces)</i>
<i>1 tsp coarse kosher salt</i>	<i>¼ cup chopped crystallized ginger (optional)</i>
<i>1 tsp ground cinnamon</i>	<i>Coffee whipped cream:</i>
<i>1 tsp ground cloves</i>	<i>1 cup chilled whipping cream</i>
<i>1 tsp ground ginger</i>	<i>3 Tbsp powdered sugar</i>
<i>1 cup sugar</i>	<i>1 tsp instant coffee</i>
<i>1 cup Crosby's Fancy Molasses</i>	
<i>1 cup olive oil or canola oil</i>	
<i>3 large eggs</i>	

- Preheat oven to 350°F. Generously grease and flour a large tube or bundt pan.
- Whisk 2 cups flour and next 5 ingredients in medium bowl to blend.
- In a large bowl combine sugar, molasses, oil, and eggs; whisk until well blended.
- Add dry ingredients and stir to blend.
- Add chocolate to coffee and add to mixture (there will be a few lumps of chocolate left).
- Pour batter into pan. It's a thin batter so don't panic, just place the pan on a cookie sheet.
- Bake cake about 55 to 60 minutes (until it starts pulling away from the sides of the pan).
- Transfer pan to rack; cool cake in pan 20 minutes. Turn cake out onto rack and cool.
- For coffee whipped cream: Combine all ingredients in large bowl. Using electric mixer, beat until peaks form.



Double Chocolate Rye Muffins

Adapted from Green Kitchen Stories

Makes 12 large muffins

<i>1 scant cup rye flour</i>	<i>1 cup milk or full-fat coconut milk</i>
<i>1 cup white flour</i>	<i>⅔ cup Crosby's Fancy Molasses</i>
<i>6 Tbsp cacao powder</i>	<i>⅔ cup grape seed or canola oil</i>
<i>2 tsp baking powder</i>	<i>100 g dark chocolate, coarsely</i>
<i>1 tsp baking soda</i>	<i>chopped or ½ cup dark</i>
<i>¼ tsp salt</i>	<i>chocolate chips</i>
<i>3 eggs</i>	

- Preheat the oven to 400°F and prepare a muffin pan.
- In a large bowl whisk together all dry ingredients.
- In another bowl beat the eggs until frothy then add the milk, molasses and oil.
- Add the wet mixture to the dry mixture, stirring just until incorporated.
- Add the chocolate or add half of the chocolate and save the other half to sprinkle on top of the muffins before baking.
- Spoon batter into the muffin tins and top with remaining of the dark chocolate (if that's what you chose to do).
- Bake for about 18 minutes.



Zucchini Brownies

<i>½ cup oil or melted butter</i>	<i>2 tsp cinnamon</i>
<i>1 ½ cups sugar</i>	<i>½ cup cocoa powder</i>
<i>1 Tbsp vanilla</i>	<i>1 ½ tsp baking soda</i>
<i>1 egg</i>	<i>1 tsp salt</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>2 cups shredded, drained zucchini</i>
<i>2 cups flour</i>	<i>¾ cup chocolate chips (optional)</i>
<i>¼ cup ground flax</i>	

- Line a 9"x9" pan with parchment paper or grease it well.
- Combine oil, sugar, vanilla and molasses. Add egg and mix well.
- In a separate bowl, combine flour, flax, cinnamon, cocoa, baking soda and salt.
- Add this mixture to the wet ingredients and mix well.
- Fold in the zucchini and chocolate chips (if using).
- Spread in prepared pan.
- Bake at 350°F for 35 to 40 minutes.



One-bite Molasses Brownies

<i>1 cup dark chocolate chips or coarsely chopped bittersweet chocolate</i>	<i>1 cup sugar 1 tsp vanilla extract ½ tsp baking powder</i>
<i>½ cup butter, cut into pieces</i>	<i>2 Tbsp unsweetened cocoa powder</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>¼ tsp salt</i>
<i>2 large eggs</i>	<i>1 cup flour</i>

- Heat the oven to 350°F. Line an 8-by-8-inch metal baking pan with parchment paper.
- Combine the chocolate and butter in a medium saucepan and cook over low heat, stirring frequently, until melted and smooth.
- Remove from the heat, add molasses and let cool slightly, about 5 minutes.
- Combine the eggs, sugar, vanilla, baking powder, cocoa and salt in a large bowl and stir until just incorporated. Add the chocolate mixture and stir until combined. Add the flour and fold in until just incorporated, about 20 strokes (no white streaks should remain).
- Pour the batter into the prepared pan (spreading it out and smoothing the top). Bake 30 minutes (until the centre is set). Remove to a wire rack and let the brownies cool for at least 20 minutes. Take them out a littler earlier if you want them to be chewier.
- Cut into 2-inch squares.



Spiced Chocolate Almond Brownie

<i>1 cup ground almonds</i>	<i>¼ tsp baking powder</i>
<i>1 cup sugar</i>	<i>¼ tsp salt</i>
<i>½ tsp ground ginger or cinnamon</i>	<i>4 eggs</i>
<i>3 Tbsp cocoa powder</i>	<i>3 Tbsp Crosby's Fancy Molasses</i>
<i>4 Tbsp flour</i>	<i>150g quality dark chocolate, chopped (about 1.5 bars) I use 70% chocolate</i>
<i>(gluten-free if you like)</i>	

Preheat the oven to 350°F.

Method 1:

- In a medium bowl whisk together dry ingredients. In a small bowl whisk eggs and molasses. Add wet ingredients to dry and mix well. Stir in chocolate. Pour into a greased and floured 8" cake pan (round or square) Bake 30-35 minutes, until batter is set and cake begins to pull away from the sides of the pan.

Method 2:

- Fire all ingredients into a food processor and whiz until well combined. Add chocolate and whiz just enough to distribute it in the batter. Pour into a greased and floured 8" cake pan (round or square) Bake 30-35 minutes, until batter is set and cake begins to pull away from the sides of the pan.



Double Chocolate Whole Wheat Banana Muffins

Adapted from Sweet Sugarbean

Makes about 14 muffins

<i>1 cup whole wheat or spelt flour (spooned in)</i>	<i>1 cup milk</i>
<i>1 cup white flour (spooned in)</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>6 Tbsp unsweetened cocoa powder</i>	<i>2 medium bananas, mashed</i>
<i>2 tsp baking powder</i>	<i>⅔ cup grape seed or canola oil</i>
<i>1 tsp baking soda</i>	<i>1 tsp vanilla</i>
<i>½ tsp salt</i>	<i>½ cup chopped dark chocolate or dark chocolate chips</i>
<i>3 large eggs, room temperature</i>	

- Preheat oven to 375°F.
- Line muffin tin with papers, or grease well.
- In a large bowl whisk together dry ingredients. In a separate bowl, beat the eggs until light and frothy.
- Whisk in the milk, molasses, mashed banana, oil and vanilla.
- Gently stir the wet mixture into the dry, add the chocolate, and continue mixing until just combined.
- Scoop the mixture into muffin cups. Bake for 18 - 20 minutes, until set.



Chocolate Gingersnaps

Adapted from From Away blog

<i>½ cup granulated sugar</i>	<i>1 cup cold butter, cut into pieces</i>
<i>½ cup icing sugar</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ½ cups flour</i>	<i>1 tsp vanilla extract</i>
<i>¼ cup cornmeal or corn flour</i>	<i>¼ cup candied ginger</i>
<i>¼ tsp baking soda</i>	
<i>¼ cup unsweetened cocoa powder</i>	

- In a large bowl combine flour, both sugars, baking soda, cornmeal, and cocoa powder.
- With the beaters on low add vanilla and butter. Pour in molasses.
- Mix until the dough comes together (it will seem very crumbly at first). Stir in candied ginger.
- Form dough into a log, wrap in plastic and refrigerate for at least an hour.
- Preheat oven to 325°F.
- Cut dough into 1/4" slices and place on a parchment lined cookies sheet.
- Bake 10-12 minutes. Cool on the baking sheet.



Soft Chocolate Molasses Cookies

From the blog Serious Eats
Makes about 2 dozen cookies

<i>¾ cup butter, melted</i>	<i>⅓ cup Crosby's Fancy Molasses</i>
<i>½ cup packed brown sugar</i>	<i>2 cups flour</i>
<i>½ cup granulated sugar</i>	<i>6 Tbsp cocoa</i>
<i>½ tsp salt</i>	<i>2 tsp baking soda</i>
<i>1 large egg</i>	<i>½ cup sugar for rolling cookies in</i>
<i>1 tsp vanilla</i>	

- In large bowl, whisk butter with brown and white sugars, and salt.
- Whisk in egg, vanilla, and molasses.
- In medium bowl, whisk flour with cocoa and baking soda (sift cocoa if it's lumpy).
- Whisk into wet mixture until just combined.
- Chill until firm (10 to 20 minutes).
- Place 1/2 cup sugar in bowl.
- Scoop dough by tablespoonful and roll into balls.
- Roll balls in sugar.
- Place on a parchment-lined baking sheet about two inches apart.
- Bake at 375°F just until puffed and beginning to crack (7 to 8 minutes).
- Immediately after removing from oven, give pans a hard tap so the cookies settle in.
- Let cookies cool on pan 2 minutes, then transfer to wire rack to cool completely.



Chocolate Molasses Crinkle Cookies

From www.marthastewart.com

Makes about 3 dozen

<i>½ cup chocolate chips (the darker the better)</i>	<i>½ cup brown sugar, packed</i>
<i>1 ½ cups plus 1 Tbsp flour</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ¼ tsp ground ginger</i>	<i>1 tsp baking soda</i>
<i>1 tsp ground cinnamon</i>	<i>1 ½ tsp boiling water</i>
<i>¼ tsp ground cloves</i>	<i>¼ cup granulated sugar (for rolling)</i>
<i>¼ tsp ground nutmeg</i>	<i>1 cup white chocolate chips, melted (for dipping)</i>
<i>1 Tbsp unsweetened cocoa powder</i>	
<i>½ cup butter</i>	

- Line two baking sheets with parchment.
- In a medium bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa.
- In another bowl beat butter and brown sugar until combined.
- Add molasses and beat until combined.
- In a small bowl, dissolve baking soda in 1 1/2 teaspoons boiling water.
- Beat half of flour mixture into butter mixture.
- Beat in baking-soda mixture, then remaining half of flour mixture.
- Mix in chocolate.
- Chill if you have time.
- Roll dough into 1 1/2- inch balls; roll in granulated sugar.
- Bake at 325°F until the surfaces crack slightly, 10 to 12 minutes.
- Cool and dip in melted white chocolate.



Ginger Chocolate Hermit Cookies

<i>2 cups flour</i>	<i>2 Tbsp cocoa</i>
<i>2 tsp baking soda</i>	<i>½ cup + 1 Tbsp soft butter</i>
<i>¼ tsp salt</i>	<i>1 cup brown sugar</i>
<i>2 tsp cinnamon</i>	<i>1 egg</i>
<i>2 tsp ginger</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ½ tsp cloves</i>	<i>¾ cup chocolate chips</i>

- Cream butter and sugar until fluffy, scraping down the bowl as required. Add the egg and blend, then add the molasses.
- In a separate bowl combine the dry ingredients. Add the dry to the wet and mix thoroughly. Stir in the chocolate chips.
- Divide dough in half and using wet hands form into two logs about 12" long. Lay on a parchment-lined baking sheet, spaced at least 3" apart (they flatten as they bake).
- Bake at 375°F for about 18 minutes. Don't let them get too dark around the edges, you want them to be chewy.

Glaze:

½ cup icing sugar
1 Tbsp milk

- Blend together and thin with a drop more milk if it's too thick.
- Drizzle over the cooked, cooled strips. Allow to harden before cutting the cookies.



Five-minute Chocolate Sauce

1 cup whipping cream
8 oz dark chocolate, broken into pieces
½ cup Crosby's Fancy Molasses

- In a heavy bottomed pot, over medium heat, combine the cream and chocolate.
- Bring to a gentle simmer and stir until the chocolate has melted.
- Remove from heat and stir in the molasses.
- Stir well, cool and refrigerate.
- This recipe works well with half chocolate chips and half unsweetened chocolate too.



Substitutes

Sour Milk - Fresh Milk

For 1 cup, place 1 tablespoon lemon juice or vinegar in bottom of a measuring cup. Add enough milk to make 1 cup. Stir and let mixture curdle, about 5 min.

Cocoa - Chocolate

One square (1 ounce) of chocolate equals three tablespoons of cocoa and one tablespoon of butter.

Brown Sugar

One cup of firmly packed brown sugar equals 1 cup of granulated sugar plus 1 tablespoon of molasses.

Molasses

One cup of molasses equals 3/4 cup of sugar. In baking, decrease liquid by 1/4 cup for each cup of molasses. Omit any baking powder and add 1/2 teaspoon of baking soda.

Baking Powder

One teaspoon of baking powder equals 1/4 teaspoon of baking soda plus 3/8 teaspoon of cream of tartar.

Powdered Milk - Fresh Milk

One cup fresh milk equals four tablespoons powdered milk and one cup of water. When powdered milk is to be used, it is convenient to combine it with flour and other dry ingredients and then add the required quantity of water at the point where the use of fresh milk is called for.

Measuring Equivalents

1 tablespoon = 3 teaspoons	1 kg = 2.2 lbs
2 tablespoons = 1 ounce	1 cup = 1/2 pint
16 tablespoons = 1 cup	1 teaspoon = 5 ml
1 cup = 8 ounces	1 tablespoon = 15 ml
1 cup = 250 ml	1 litre = 35 ounces

More About Molasses

Fancy Molasses

The highest grade of molasses available, fancy molasses is the pure juice of the sugar cane, condensed, inverted and purified. It is 100% natural and contains no additives or preservatives. It is lighter in colour than the other molasses products, and the flavour is tangy sweet. All the recipes in this cook book are made with fancy molasses.



Cooking Molasses

Cooking molasses is a blend of blackstrap and fancy molasses. It is thicker and darker than fancy molasses - less sweet, with a more "full-flavoured" taste. Any product made with cooking molasses will have a much more robust "molasses" flavour than if fancy molasses is used.



Blackstrap Molasses

Blackstrap molasses is the highly-concentrated, final by-product of the refined sugar manufacturing process. As the sugar crystallizes, the residual cane juice thickens into a dark mass and is separated out through a centrifuge. The resulting molasses is very dark with a robust, somewhat bitter flavour. Like fancy molasses, it is a pure product and contains no added sulphates or sulphites. Blackstrap molasses is recognized for its health benefits and is an excellent source of many minerals and nutrients including iron, magnesium and calcium.



We Don't Add Sulfur

Sulphur dioxide and/or sulfites used to be added to molasses as a preservative or bleaching agent and causes an unpleasant aftertaste. Crosby's does not add sulphur to any of our products.



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on molasses visit www.crosbys.com.

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