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Chocolate Copycat Recipes: the Best Dessert Copycats With Chocolate

ALLFREECOPYCATRECIPES 

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Letter from the Editor

Dear Fellow Copycats:

We all know the best part of dinner is the dessert, especially if that dessert is full of deliciously rich chocolate. There's nothing better than when you go out for dinner and order a nice, big piece of chocolate cake to end the meal. But what about when you're staying at home? These 7 copycat dessert recipes are a great way to get your chocolate fix from the comfort of your own home.

This eCookbook, *7 Chocolate Copycat Recipes: the Best Dessert Copycats with Chocolate*, has everything from chocolate fudge to a chocolate mousse cake that will blow you away. Before you know it, you'll have a plethora of new and exciting recipes to try at every meal.

For more fun and easy copycat recipes, be sure to visit AllFreeCopycatRecipes.com. While you're there, subscribe to AllFreeCopycatRecipes' free Crazy for Copycats newsletters to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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COPYCAT SEE'S CANDY FUDGE

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



Relive your childhood with this excellent Copycat See's Candy Fudge Recipe. The nutty and chocolate flavor is part of its signature taste. You might not be able to find See's Candy everywhere, but never fear! With this recipe, you can enjoy this amazing fudge from the comfort of your own home. This recipe is simple to make, and it's a great way to get your kids in the kitchen, cooking with you. Make this fudge for the holidays this year and give it as a gift. Just make sure to save some for yourself!

Makes: 5 Pounds

Ingredients

- 4 ½ cups of sugar
- 12 ounce can of evaporated milk
- 7 ounce jar of marshmallow fluff
- 2 sticks softened butter
- 1 teaspoon vanilla
- 36 ounces chocolate chips
- 2 cups coarsely chopped walnuts

Instructions

1. Line a 9 x 13-inch baking pan with parchment, leaving sides overhanging the pan.
2. In a medium saucepan, combine the sugar and milk and bring to a boil over medium-high heat. Cook at a rolling boil for 7 minutes. The mixture will bubble up, so be sure the pan is large enough to accommodate this and watch carefully, stirring often.
3. In a large bowl, stir the marshmallow fluff, butter, and vanilla together until mixed, then stir in the chocolate chips. Pour the boiling sugar mixture into the bowl and stir with a wooden spoon or wide spatula until all white streaks disappear. Stir in walnuts.
4. Pour fudge into the prepared pan and spread evenly. Chill for 30 minutes before cutting into squares to serve.

HOMEMADE CHOCOLATE TURTLES

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



Making Homemade Chocolate Turtles is so easy and fun. It's the perfect kid-friendly recipe, and they are as tasty as they are fun! The blend of chocolate and caramel is out of this world, but the best part about making homemade turtles is that they don't even require baking! They make the best homemade gifts for the holidays; all you have to do is pack them in gift boxes, and you have a simple and tasty gift.

Ingredients

- 8 ounces whole pecans (about 120 pieces)
- 25 caramel squares
- ¼ cup cream or half-and-half, divided
- 1 tablespoon sea salt (optional)
- 8 ounces milk chocolate, chopped
- 8 ounces bittersweet or dark chocolate, chopped

Instructions

1. Line two baking sheets with parchment paper cut to fit.
2. Arrange pecans on the baking sheets in individual star-shape of four pecans. These will be the turtle feet.
3. Place caramel squares into a microwavable cup and add 2 tablespoons of cream. Place in the microwave on high for 1 minute. Remove and stir. Repeat warming and stirring in 30-second bursts until the caramel is smooth but not too runny. Add more cream sparingly if necessary to achieve this texture.
4. Place one teaspoon of caramel in the center of each of the pecan arrangements and sprinkle with a bit of sea salt.
5. In another microwavable bowl, place half of the chocolate, using a mixture of the two flavors. Heat for 1 minute on high and stir. Heat and stir additional time by seconds as necessary until the chocolate is smooth and pourable.
6. Spoon about 1 tablespoon of chocolate over the caramel to cover it, letting it drizzle down between the feet but not covering them. Melt and use the second half of the chocolate as needed.
7. Cool the turtles on the baking sheets at room temperature overnight or place in the refrigerator. Store at room temperature in one layer in an airtight container or freeze, tightly wrapped with waxed paper between layers.

HOMEMADE HALLOWEEN OREOS

BY ALLFREECOPYCATRECIPES.COM TEST KITCHEN



There is nothing better than an Oreo and a glass of cold milk. With this Homemade Halloween Oreos recipe you can have your favorite cookie whenever you would like it. For added fun, use food coloring to change the color of your Oreo filling. This orange filling makes this Oreo cookie recipe the perfect Halloween dessert recipe. Leave the filling white for a classic Oreo, or change it to red or green for Christmas or even pink for Easter. No matter what color you choose to make your Oreo, this cookie recipe will not disappoint.

Makes: 2 dozen cookies

Ingredients for the Cookies

- 3 cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 tablespoon baking soda
- 1 ½ teaspoon baking powder
- 1 teaspoon salt
- 2 ounces semisweet chocolate
- 8 tablespoons unsalted butter
- ½ cup vegetable shortening
- 1 cup granulated sugar
- 2 large eggs

Ingredients for the Filling

- 2 ½ cups powdered sugar
- 2 tablespoons light corn syrup
- 2 tablespoons reduced-fat milk
- 1 tablespoon vegetable shortening
- Orange food coloring

Instructions for the Cookies

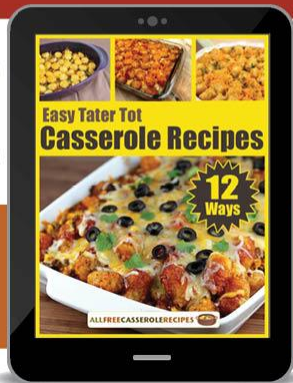
1. Whisk flour, cocoa powder, baking soda, baking powder, and salt together in a large bowl.
2. Melt the chocolate in the microwave at 15-second intervals, stirring between each time. Do this until the chocolate is completely melted.
3. In the bowl of a stand mixer with a paddle attachment, beat the butter, shortening, and sugar for 3-4 minutes until creamy. Reduce mixer speed from medium to low and add the eggs. Mix thoroughly. Pour in the melted chocolate and mix until just combined.
4. Add the remaining dry ingredients and mix until a soft dough forms. Split the dough in two disks and wrap each with plastic wrap. Refrigerate for one hour or until the dough is firm.
5. Preheat oven to 375 degrees Fahrenheit and line two baking sheets with parchment paper.
6. On a floured surface, roll one the dough disks out until it's about ¼-inch thick. Stamp out cookie rounds using a cookie or biscuit cutter. Remove the stamped cookies from the work surface to the prepared baking sheets. Do the same with the second disk of dough until all of the dough has been stamped out and placed onto the cookie sheets.
7. Bake the cookies for 10 minutes or until the cookies are slightly crispy at the edges and soft in the center. Remove the cookies from the baking sheets and onto a wire rack. Allow the cookies to cool completely before filling.

Instructions for the Filling

1. Using the stand mixer with the paddle attachment, mix the powdered sugar, corn syrup, milk, and vegetable shortening on a low speed until combined. Add orange food coloring and mix for 30 more seconds. Continue to add orange food coloring until the desired color is reached
 - a. If you don't have orange food coloring, you can use equal parts red and yellow food coloring. Adjust the proportions to get the desired color.
2. Spoon one teaspoon of filling onto the center of the flat side of the cookie. Place the flat side of the second cookie on top, gently pushing to spread the filling evenly. Repeat until all of the cookies are filled.

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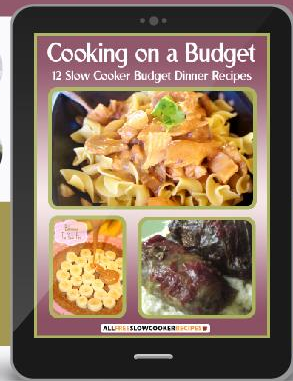
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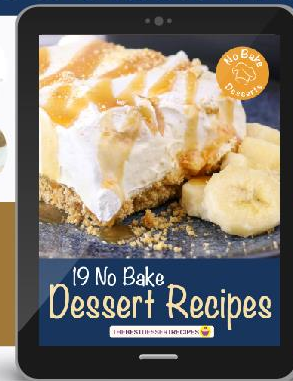
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COPYCAT LONGHORN STEAKHOUSE CHOCOLATE MOUSSE CAKE

BY [JESSICA FROM ALL SHE COOKS](#)



Every person who loves chocolate needs to try this easy chocolate mousse cake recipe as soon as they get the chance. It doesn't get much better than this Copycat Longhorn Steakhouse Chocolate Mousse Cake. That decadent and famous mousse cake recipe from Longhorn Steakhouse can be made in the comfort of your own kitchen. You won't be able to believe that a triple chocolate mousse cake that's this easy to make can also taste so delicious. Make this cake for your next party and watch as your guests are sent into bliss.

Ingredients for the Cake and Mousse

- One 18.25 ounce box of devil's food cake mix, baked as directed
- 14 ounces chopped bittersweet chocolate
- 1 ½ sticks unsalted butter, diced
- ¼ cup coffee
- 10 large eggs, separated
- 1 ½ cups sugar; 6 tablespoons sugar
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 2 cups heavy cream

Ingredients for the Sauce and Shell

- 12 ounces chopped bittersweet chocolate
- ¾ cup heavy cream
- 5 tablespoons light corn syrup
- 2 tablespoons unsalted butter

To Serve

- 1 ½ cups heavy cream
- 1 tablespoon sugar
- 1 pint vanilla ice cream

Instructions for the Cake

1. Prepare a 9 x 13-inch chocolate devil's food cake as directed on the box
2. Bake and let it cool slightly in the pan. Invert onto a rack to cool completely.
3. Clean out the used cake pan, and line it with plastic wrap.
4. Cut the cake in half lengthwise and then into thirds crosswise, making six rectangles.
5. Slice each rectangle in half to make two layers, using a serrated knife, and arrange half of the pieces snugly in the cake pan.
6. Crumble the remaining pieces and press tightly into six small balls.
7. Arrange one cake ball in the center of each cake rectangle in the pan.

Instructions for the Mousse

1. Melt the chocolate, butter, coffee, and ¼ cup water in a bain marie, stirring until melted.
2. After removing the bowl from the pan, stir until cooled off. Reserve simmering water.
3. Fill a large bowl with ice water.

4. In a separate, large, heatproof bowl, mix the egg yolks, 1 ½ cups sugar and two tablespoons water, using a whisk.
5. Place this bowl over the saucepan of simmering water. Whisk for six to eight minutes or until the mixture is a pale yellow.
6. Pour in the chocolate-coffee mixture and the vanilla. Mix with a whisk for about two minutes or until completely combined.
7. Remove the bowl from the pan and set in the bowl of ice water.
8. Whisk for about four minutes until slightly cool but not thick.
9. Using a hand mixer, beat the egg whites and salt in a bowl until foamy.
10. Add 2 tablespoons of sugar and beat until almost stiff.
11. Gently fold into the chocolate-yolk mixture to make a dark chocolate mousse.
12. Spread 5 cups over the cake and cake balls.
13. Freeze for 30 minutes or until firm on the top.
14. Beat the heavy cream and remaining four tablespoons sugar until soft peaks form.
15. Fold this mixture into the remaining mousse; remove the cake from the freezer and spread with the light chocolate mousse.
16. Cover with plastic wrap and freeze for at least six hours or overnight.

Instructions for the Chocolate Shell

1. Melt the chocolate, heavy cream, and four tablespoons corn syrup in a bain marie. Do not let the bowl touch the water.
2. Spread half of the shell mixture over the frozen mousse one spoonful at a time.
3. Return the cake to the freezer.

Instructions for the Chocolate Sauce

1. Add the remaining 1 tablespoon corn syrup and the butter to the rest of the chocolate shell mixture.
2. Microwave for 30 seconds, and stir until glossy.

Serving the Cake

1. Beat the heavy cream with a mixer until foamy.
2. Add the sugar and beat until soft peaks form.
3. Remove the cake from the freezer, invert it onto a baking sheet, and unmold.
4. Invert again onto a platter, with the chocolate shell side up.
5. Using a warm knife, cut the cake in half lengthwise and then into thirds crosswise to make six rectangles.
6. Cut each rectangle in half diagonally to make two triangles.
7. Top each triangle with whipped cream, ice cream, and the prepared chocolate sauce.

[COPYCAT CRACKER BARREL COKE CAKE](#)

BY [AMANDA FORMARO FOR ALLFREECOPYCATRECIPES](#)



You'll have your family over a barrel when you bake up this amazing sweet confection. Copycat Cracker Barrel Coke Cake is a knockoff of one of the best restaurant dessert recipes out there. It's a sure bet for some fizzy fun. It's made with Coca Cola, after all! Change up your dessert routine with this sweet treat. You'll love the homemade marshmallow frosting. It gives the cake a polished look that will have everyone thinking you are a trained pastry chef.

Ingredients for the Cake

- 2 cups unbleached all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 cup unsalted butter (2 sticks)
- 1 cup Coca Cola
- 5 tablespoons unsweetened cocoa powder
- ½ cup buttermilk
- 2 eggs
- 1 teaspoon vanilla

Ingredients for the Topping

- 7 ounces marshmallow cream
- ½ cup unsalted butter
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla
- 4 cups confectioner's sugar

Instructions

1. Preheat oven to 350 degrees Fahrenheit. Spray a 9 x 13-inch baking pan with nonstick spray. Whisk together flour, granulated sugar, and baking soda in a mixing bowl; set aside.
2. In a small saucepan over medium heat, melt 1 cup butter with 5 tablespoons cocoa and 1 cup Coca Cola. Bring to a boil, whisking together as it melts.
3. Pour the warm chocolate mixture over the flour mixture and whisk until thoroughly combined.
4. Add buttermilk, eggs, and vanilla, and continue whisking until combined.
5. Pour batter into prepared 9 x 13-inch pan and bake in preheated oven for 40 minutes.
6. During the last 10 minutes of baking, prepare the frosting. Set the marshmallow cream aside. Sift 4 cups confectioner's sugar into a large mixing bowl.
7. In a small saucepan over medium heat, melt ½ cup butter, 3 tablespoons cocoa powder, and 9 tablespoons Coca Cola. Whisk together and bring to a boil.

8. Remove from heat and whisk in 1 teaspoon vanilla.
9. Pour the warm chocolate mixture over the sifted confectioner's sugar. Whisk together until completely combined.
10. Remove cake from the oven and immediately drop dollops of marshmallow cream onto the top of the hot cake.
11. Allow to sit for a minute or so. Carefully spread the marshmallow cream across the top of the cake.
12. Slowly drizzle the warm chocolate frosting over the marshmallow layer. Allow cake to cool completely before serving.

Note:

- This cake is very sweet. If you prefer a cake that is less sweet, omit the marshmallow cream layer, poke holes in the cake, and then add the chocolate frosting.

[COPYCAT PORTILLO'S CHOCOLATE CAKE SHAKE](#)

BY [AIMEE FROM SHUGARY SWEETS](#)



You can now have a milkshake and eat your cake too! Simply just combine them both and make a cake shake. The Copycat Portillo's Chocolate Cake Shake is a delicious chocolate milkshake with chocolate cake blended in it. It sounds as great as it tastes! You must try this cake milkshake because it will be the best dessert you have ever had. Two great desserts into one makes for one of the best recipes out there. You cannot go wrong with this recipe. Fall in love with this simple delicious copycat recipe from Portillo's.

Serves: 2

Ingredients

- 6 scoops chocolate ice cream
- 1 slice chocolate cake (about 2 cups), prepared with chocolate frosting
- A splash of milk

Instructions

1. In a blender, combine ice cream with the chocolate cake, crumbled.
2. Add milk and continue blending until you have reached the desired consistency.
3. Enjoy!



COPYCAT MAGIC SHELL RECIPE

BY MAEGHAN FROM THE WAY TO HIS HEART



This Copycat Magic Shell Recipe is much easier to make than you might think. It only uses two ingredients, and it tastes just like this magical syrup that you probably used on your ice cream as a child. One bite into this tasty chocolate dessert copycat syrup, and you'll be transported back to simpler times.

Ingredients

- 8 ounces chocolate
- 2 tablespoons coconut oil

Instructions

1. Combine ingredients in a microwave safe bowl.
2. Heat in 20-second increments until melted.
3. Stir and drizzle over your favorite flavor of ice cream.

Notes

- Store in a container in the refrigerator.
- When you're ready to use the rest, just microwave it again and pour over ice cream.

THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Jessica from All She Cooks](#)

[Aimee from Shugary Sweets](#)

[Maeghan from The Way to His Heart](#)