

Medwell Kitchen Recipes



Join us each week and cook with us in our Medwell Kitchen through Cooking Demos featured with a live chat option, so that we can help solve problems you may be facing in your kitchen!

Dessert

Raspberry Truffles

** Vegetarian, Gluten-Free*

Truffles are terrific! Need a special thank you gift for someone? Nothing says "thanks" like a box of homemade truffles. And you'll also be amazed with how easy these are to make.

You'll Need

- 4 oz 60 - 80% semi-sweet or bittersweet chocolate
- 1/4 cup half and half
- 2 teaspoons Chambord
- 1/4 cup unsweetened cocoa in a bowl

Directions

- Chop chocolate bar into small pieces.
- Pour half n half into small pot. Heat until boiling.
- Add chocolate, turn heat off, and mix until completely blended together. Add Chambord and mix.
- Pour mixture into a pan, and put in refrigerator to cool.
- Once chocolate is formed, take a teaspoon measuring spoon and spoon chocolate out of pan. Place in your hands and roll the chocolate until a ball is formed.
- Drop ball into cocoa. Roll around to evenly coat. Remove and place on a plate covered with wax paper.
- Repeat steps until all chocolate is used. Put truffles into refrigerator.



Play with Your Food

- Use cream instead of half n half.
- Try a different liqueur to change the flavor of the truffle.
- Roll the truffles in chopped nuts of choice, or dried-flaked coconut

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Dessert

Chocolate Covered Strawberries

** Vegetarian, Gluten-Free*

Strawberries were made to be dipped in chocolate. This is a perfect ending to a meal and something easy to make on a night you're entertaining.

You'll Need

- 4 oz 60 - 80% semi-sweet/bittersweet chocolate
- 1/2 cup half and half
- 1 teaspoon almond extract
- 12 strawberries - washed and dried

Directions

- Chop chocolate bar into small pieces.
- Pour half n half into small pot. Heat until boiling.
- Add chocolate, turn heat off, and mix until completely blended together. Add almond extract and mix.
- Take a drying rack and place wax paper on top of it. Dip strawberry into chocolate and place on top of wax paper. Repeat.
- Put in refrigerator and let chocolate harden.

Play with Your Food

- Use cream instead of half n half.
- Use vanilla instead of almond extract.
- To make this vegan leave out half in half and melt chocolate in double broiler

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Dessert

Ginger, Ginger, Ginger, Ginger Bread

** Vegetarian*

Jumping ginger! You are adding ginger from all different angles to this recipe. If ginger is a flavor you enjoy this recipe has your name written all over it!

You'll Need

- 1 stick butter plus 1 tablespoon softened to grease pan
- 3/4 cup molasses
- 3/4 cup packed dark brown sugar
- 1/2 cup ginger beer
- 2 tablespoons fresh ginger minced
- 2 tablespoons sugared ginger minced
- 2 cups flour, plus a little extra to grease pan
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon freshly grated nutmeg
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 2 eggs
- 2 tablespoons dark rum



Directions

- Preheat the oven to 350F.
- Take your bread pan and grab the softened butter and smear around the pan. Once pan is lightly coated, take flour and shake it around pan so that it creates a light barrier to prevent sticking.
- Melt butter in either the microwave or stovetop. Cream together melted butter, molasses, and ginger beer. Once creamed add fresh ginger and sugared ginger. Mix.
- In another bowl, add flour, baking soda, baking powder, grated nutmeg, ground ginger, and salt. Mix ingredients.
- In another bowl, combine eggs and rum. Whisk. Add egg mixture to wet ingredients and mix. Pour this mixture into dry mixture and mix well.
- Pour batter into baking pan and put into the oven. Bake for 40 minutes or until a toothpick can be inserted and removed dry.

Play with Your Food

- Try using a spiced-rum instead of dark rum
- Serve topped with a dollop of whipped cream

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