
KITCHEN CONNAISSEUR

Chocolate Mocha Cranberry Streusel with Maple Cappuccino Drizzle



Recipe by Marc Chartrand

Serves 8-10.

Equipment required:

1 mixing bowl

1 spatula

Plastic wrap

Box grater

Parchment paper

Oven proof pan or baking sheet

ingredients

FOR DOUGH

1/2 pound Butter, softened at room temp (3-4 hours or overnight)

1/4 tsp Salt

1/2 cup Icing sugar, sifted

2 tsp Vanilla extract

2 cups All purpose flour, sifted

1 cup Pecans or walnuts (optional)

FOR FILLING

1 jar **Chocolate Mocha Sauce**

200 grams Dried cranberries or cherries

FOR TOPPING

1 jar **Maple Cappuccino Sauce**

instructions

1. Cream butter and sugar until smooth; scrape down sides of mixing bowl several times to incorporate all the butter and sugar; add vanilla, flour and nuts
2. Take mixture and roll into cylinder shape and wrap tightly with plastic wrap and put in the freezer; make 3-4 small logs will be easier and take up less room
3. While mixture is hardening, line your oven proof bakeware with parchment paper assuring that paper comes up the sides.
4. Take mixture from freezer and grate on thickest part of box grater. Place grated pieces of dough into the bakeware and pat down lightly making sure the surface is covered entirely. Put in freezer for 60 minutes or overnight to harden the mixture.
5. Bake at 375 F until golden brown, about 35-45 depending on size; let cool

For filling:

1. Heat Chocolate Mocha Sauce in jar, lid off, in microwave until semi warm and somewhat pourable but not liquidy (it took about 15-20 seconds at home). If too liquidy just leave jar on counter for 30 minutes until it cools down. We want the sauce loose but to also hold it's shape.

Assemble:

1. Once cooled, remove dough mixture from pan and cut in half;
2. Spread Chocolate Sauce over half the dough and sprinkle with as little or as many cranberries as you would like.
3. Put other half of dough on top and let set for 30 minutes.
4. Cut and serve into desired portions.
5. Heat jar of Maple Cappuccino Sauce and drizzle over and around streusel piece as desired.