



RECIPE BY
PASTRY CHEF MEGAN KETOVER

Spicy Cocoa Nib Chocolate Bites

Makes 24

8 oz.	Dark Chocolate, chopped (I prefer Valrhona 70% cacao)
6 T	Unsalted Butter
3	Eggs
1 cup	Granulated Sugar
¼ tsp	Sea Salt
1 tsp	Vanilla Extract
1/3 cup	All Purpose Flour
½ tsp	Ginger, ground
1/8 - ¼ tsp	Cayenne Pepper, ground
¼ tsp	Cinnamon, ground
¼ cup	Cocoa Nibs

- Preheat oven to 350 F.
- Grease the bottom and sides of an 8" square baking pan, line pan with parchment paper, overlapping the edge for easier removal.
- Melt together the butter and chocolate in a bowl over a simmering water bath, stirring occasionally until chocolate is melted. When melted, remove chocolate mixture from heat.
- In the bowl of a Kitchen-Aid mixer, whisk together the eggs, salt and vanilla until blended. Stream in the sugar, and continue to whisk until thick, ribbony and light in color.
- In a separate bowl, sift together the flour and spices. Fold the chocolate mixture into the eggs and then fold in the sifted flour mixture and ½ the cocoa nibs. Portion into pan.
- Top with the remaining cocoa nibs. Bake until slightly firm and a toothpick comes out clean, about 25 minutes. Allow to cool. Use the parchment paper to remove the bars from the pan, and cut into 24 pieces.

HILTON CINCINNATI
NETHERLAND PLAZA

35 WEST FIFTH STREET
CINCINNATI, OHIO 45202
513-421-9100

WWW.ORCHIDSATPALMCOURT.COM