

Chefs share creative ways for using up Halloween candy

Scott Kearnan Wednesday, October 11, 2017



BOO: Pastry chef Danny Angelopolus shows off his 'Trick or Treat' cake.

Halloween will soon be here, which means it's time to stock up on candy for trick-or-treaters. For those of us with a sweet tooth, there's one problem: Having all those extra confections around the house makes us prone to picking, grazing and gobbling our way through bags of sugary snacks. Oops.

If you're going to skim something for yourself off the top of the candy bowl, you might as well get creative. So we asked some local chefs to share ideas on how to use conventional candies as ingredients for more interesting baked treats. These will be perfect snacks if you're hosting a Halloween home party. And besides, cooking with candy is a great way to make use of the surplus from your kid's All Hallows' Eve haul.

Wicked Chocolate “Trick or Treat” Cake

by Danny Angelopolus, pastry chef at Henrietta’s Table

Angelopolus, like many of us, has fond childhood memories of coming home on Halloween night, dumping out his pillowcase, and seeing colorful candies spread before him. That mishmash of munchies was the inspiration for brownie- like 2-ounce cakes, which can be made with any assortment of iconic candies, from Snickers to Twix. Angelopolus, who helms the pastry program at Henrietta’s Table, a stalwart spot for classic New England cuisine inside Harvard Square’s Charles Hotel, bakes the candies into the cakes and uses them as toppings, too.

Wicked Chocolate “Trick or Treat” Cake

4 oz. (1 stick) butter

13 oz. plain chocolate candies (Hershey’s Miniatures or similar)

3 whole eggs

2/3 c. sugar

1/3 c. all-purpose flour (sifted)

1/4 t. baking powder (sift with flour)

1/4 c. assorted trick-or-treat candies (Snickers, Milky Way, Twix, Rolo, candy corns, etc. Break whole bars into small pieces no larger than the size of a grape.)

Preheat oven to 350 degrees.

Grate or chop the 13 ounces of plain chocolate into small pieces and place in a bowl.

In a microwave, melt the butter and pour it over the bowl of chopped chocolate. Stir until chocolate is completely melted and well blended with butter. If there are still lumps of chocolate, return to microwave and heat in 3-second intervals, stirring in between, until melted. (Be careful not to microwave too long, as the chocolate can easily burn.) Set aside.

Combine the eggs and sugar. Whisk together for a minute or so until the eggs and sugar increase in volume a bit and become a pale yellow color.

Pour the melted chocolate mixture into the egg and sugar mixture. Stir until combined. Stir in the sifted flour and baking powder. Fold in desired chopped Halloween candy, but save some of the candies for topping the cakes after baking and cooling.

Spoon the batter evenly into a greased muffin pan. Bake at 350 degrees for approximately 15 minutes. The cakes will puff up a bit, become firm to the touch and slightly pull away from the pan.

Cool and unmold cakes from the pan. Spread the top of each cake with desired amount of chocolate ganache icing using the following recipe. (You may substitute with favorite homemade or store-bought icing.) Top the ganache with the reserved candies.

Eat as is, or heat slightly in microwave and serve with ice cream.

Yields 12 2-ounce cakes.

Chocolate Ganache Icing

10 oz. semisweet chocolate (use your favorite brand or more plain chocolate candies)

1 c. heavy cream

2 t. butter, at room temperature

Bring heavy cream to a simmer and pour over chopped or grated chocolate. Stir until chocolate is completely melted. Stir in soft butter. If there are still lumps of chocolate, return to microwave and heat in 3-second intervals, stirring in between, until melted. Set the ganache aside until it cools to room temperature and has a spreadable consistency.