



## **The Unofficial PHiM Cookbook**

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# Damn Good Chocolate Cake

Submitted by: Marianne Robben

This is the chocolate cake that was served at the Parrot Head Christmas Party. Originally called "Darn Good Chocolate Cake", Leanna Keen re-christened it "Damn Good Chocolate Cake". Here's your recipe, Leanna:

Vegetable oil spray for misting the pan  
Flour for dusting the pan  
1 package (18.25 oz.) plain devil's food or dark chocolate fudge cake mix  
1 package (3.9 oz.) chocolate instant pudding mix  
4 large eggs  
1 cup sour cream  
1/2 cup warm water  
1/2 cup vegetable oil  
1 and 1/2 cups semisweet chocolate chips

Preheat oven to 350 degrees. Lightly mist a 12-cup Bundt pan (standard size) with vegetable oil spray and dust with flour.

Place the cake mix, pudding mix, eggs, sour cream, water and vegetable oil in a large mixing bowl. Blend with an electric mixer on low speed for one minute. Increase the speed to medium and blend for two more minutes. The mixture will be thick. Fold in the chocolate chips. Make sure they are evenly distributed throughout the batter. Place pan on center rack in the oven.

Bake the cake until it springs back when lightly pressed with your finger, about 45 to 50 minutes. (I find that this cake requires the full 50 minutes.) Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a long, sharp knife around the edge of the cake and invert it onto a cake plate. You can allow this cake to cool completely, or serve it warm.

This cake is rich enough to stand on its own, or sprinkled with confectioner's sugar. But for real chocaholics, try the following chocolate glaze:

2 tablespoons butter  
2 tablespoons unsweetened cocoa powder  
1/4 cup heavy cream  
1 cup confectioner's sugar, sifted  
1 teaspoon vanilla extract

Melt the butter in a saucepan over low heat. Add the cocoa powder and cream and stir until the mixture thickens, about 2 minutes. Do not boil. Remove pan from heat and stir in the sugar and vanilla extract, until the mixture is smooth.

Spoon the glaze over the cooled cake.

These recipes come from ***The Cake Doctor*** by Anne Byrn. Enjoy!

# Back Scratcher

Submitted by: Marianne Robben

1/2 oz. Meyer's Rum

1/2 oz. Light Rum

Fill with POG Juice (passion-orange-guava)

Top with Jack Daniels

Serve in a Hurricane glass

Source: [disneyrecipes.com](http://disneyrecipes.com)

# Konk Cooler

Submitted by: Marianne Robben

1/2 can of cream of coconut (coco lopez) or one 12oz can frozen pina colada mix  
3 ounces light rum  
3 ounces dark rum  
1/2 of a 12oz can frozen passion fruit juice concentrate (Welches)  
4 oz of orange juice  
2-3 cups of ice

-Mix all together in a blender until very fine and smooth

Source: [disneyrecipes.com](http://disneyrecipes.com)

# Lemon Chicken Breast

Submitted by: Brian Sharkey

## Ingredients:

1 whole chicken (weight is dependent on how many servings are required)  
1 large lemon, cut into halves  
sprig of rosemary  
salt and pepper to taste  
butter or olive oil, whichever you prefer

Heat oven to 350 degrees

Rub butter or oil over the skin of the chicken until it is completely coated

Take a knife and gently separate the skin from the breast meat;

Slide lemon halves under the skin with the peel side up. This way the juice from the lemon will coat the breast. Season skin of chicken to your preference, place sprig of rosemary into the chicken.

Cover and place in oven for 30-45 minutes. Remove cover and continue to roast until juices run clear, basting every 15-20 minutes depending on the size of the bird.

If you've followed these steps correctly, your chicken should look like the one in the picture.



# Hot Wings

Submitted by: Marianne & Chris Robben

Jan C. - "they were wonderful! ... YUM!!!!!! Took the leftovers to work and people raved!"

Carey B. - "Made your wings the other night. Fantastic!!!!"

## Ingredients

5 lbs chicken wings

2 12oz bottles of hot sauce

1 lb butter

## Cooking

Grill wings for 5-6 minutes per side

Melt 1 pound of butter, when completely melted add both bottles of hot sauce and mix (carefully)

Place grilled wings in a lasagna pan (or similar, deep enough to hold wings without puncturing the foil)

Pour butter/hot sauce mix over them

Cover then pan with aluminum foil, be sure to seal it tightly

Place in a preheated 500 degree oven and bake for 1 hour

(after about 30 minutes check the sauce hasn't cooked away, this may happen if not sealed well or the foil was punctured by a wing, if necessary turn wings or use a spoon to pour some sauce over the tops on the wings)

# Tequila Christmas Cake

Submitted (indirectly) by: Paul Osen, MAPA

## Ingredients:

2 cups flour  
1 stick butter  
1 cup of water  
1 tsp baking soda  
1 cup of sugar  
1 tsp salt  
1 cup of brown sugar  
Lemon juice  
4 large eggs  
Nuts  
1 bottle tequila  
2 cups of dried fruit

Sample the tequila to check quality. Take a large bowl, check the tequila again. To be sure it is of the highest quality, pour one level cup and drink. Repeat. Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl. Add one teaspoon of sugar. Beat again. At this point it's best to make sure the tequila is still OK. Try another cup... Just in case. Turn off the mixerer thingy. Break 2 eggs and add to the bowl and chuck in the cup of dried fruit.

Pick the frigging fruit up off floor. Mix on the turner. If the fried druit gets stuck in the beaterers just pry it loose with a drewscraver. Sample the tequila to check for tonsistency. Next, sift two cups of salt. Or something. Check the tequila. Now shift the lemon juice and strain your nuts. Add one table. Add a spoon of sugar, or somefink. Whatever you can find. Greash the oven. Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner. Finally, throw the bowl through the window. Finish the tequila and wipe counter with the cat.

Bingle Jells! 🍷

# Cheese Grapes

One package cream cheese  
4 oz goat cheese or bleu cheese  
¼ cup pistachio nuts, ground  
Grapes

Mix the two cheese and then put into fridge for twenty minutes. Then get out and form into balls around grapes. Put back in fridge till half an hour before serving. Roll them in pistachio nuts before serving.

# pudding Shots

Submitted By: Brian Sharkey

One large package instant chocolate pudding  
2 cups milk  
½ cup Hot Sex liqueur

Mix and pour into cups. Put in fridge to set up. Serve with canned whipped topping.

# Shelly's Blueberry Dessert

Submitted By: Shelly Sharkey

2 cans crescent rolls  
1 can blueberry filling  
2 pkgs of cream cheese  
1 cup powdered sugar  
2 eggs  
Round baking stone

Preheat oven to 350 degrees. Mix eggs, sugar and cheese until smooth. Spread crescent rolls slightly, overlapping in a star shape. Press together until center is about 50 cent size. Spread cream cheese mixture from center to almost edge. Spread blueberry filling on top of cream cheese. Take point of star, place towards middle, and tuck under. Go around until all ends are done. Bake for approximately 30 minutes

# Amaretto Cake

Submitted By: Marianne Robben

## Cake:

Shortening for greasing Bundt pan  
Flour for dusting Bundt pan  
One package (18.25 oz) plain yellow cake mix  
One package (5.1 oz) vanilla instant pudding mix  
¾ cup Amaretto  
½ cup vegetable oil  
½ cup water  
4 large eggs  
¼ teaspoon pure almond extract

## Glaze and Garnish:

1 cup confectioner's sugar, sifted  
3 ½ tablespoons Amaretto  
1/3 cup slivered almonds, toasted

1. Place rack in center of oven and preheat to 350 degrees. Grease and flour a Bundt pan. Shake out excess flour.
2. Place cake mix, pudding mix, Amaretto, water, oil, eggs and almond extract in a large mixing bowl. Blend with an electric mixer on low speed for one minute. Increase the mixer speed to medium and beat for 2 more minutes, scraping down the sides of the bowl with a rubber spatula. The batter should be thick and smooth. Pour into prepared pan. Place pan in oven.
3. Bake the cake until it is golden brown and springs back with lightly pressed with your finger, about 48 to 52 minutes. Remove the pan from the oven and cool on a wire rack for 20 minutes. Run a long, sharp knife around the edge of the cake and invert it onto a cake platter.
4. Prepare the glaze. Sift the confectioner's sugar and place into a small mixing bowl with the Amaretto. Stir until well-combined. Spoon the glaze over the top of the warm cake, allowing it to drizzle down the sides. Scatter with toasted almonds. (To toast slivered almonds, microwave on high for about 2 minutes, stirring once during cooking.)