

# Chocolate Shooter Desserts

By Chef Vanessa Greeley

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NETWORK MAGAZINE

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*Don't know what to do with leftover cake & buttercream?  
How about making shooter desserts?*

Some people make cake pops with leftover cake and buttercream, but I enjoy making shooters. Not only are they easier to make, but they are also easy to transform into a delicious and elegant mini dessert that is sure to be a favorite among your guests!

- Leftover chocolate cake cut into small cubes
- 4 ounces simple syrup, cooled off
- 1 cup leftover vanilla buttercream, softened
- 8 ounces unsweetened chocolate
- 2 ounces Kahlua, optional
- Fresh strawberries cut into small pieces



1. Brush the cooled simple syrup on the cake with a pastry brush.
2. Cut leftover chocolate cake into small even cubes.





3. Soften the leftover vanilla buttercream.
4. Melt the unsweetened chocolate 15 seconds at a time in a heat resistant bowl and let it cool.
5. Add melted chocolate to the buttercream and mix well.
6. Optional – add 2 oz. of Kahlua to the chocolate buttercream mixture. Other liquor suggestions that go well with chocolate: Grand Marnier, Triple-Sec, Amaretto and rum, to name a few.



## *Assembly*

Here are 3 simple presentations to delight your guests with this delicious dessert transformation:



## *Shooters*

1. Layer bottom of 2 oz. mini clear plastic bowl with cubed chocolate cake.
2. Add a layer of the chocolate buttercream mixture.
3. Add a layer of strawberries.
4. Garnish with grated chocolate and serve with a mini spoon. Enjoy it!

## *Spoons*

Pipe some of the chocolate mixture on clear mini spoons and top them with strawberries and grated chocolate for a different presentation.



## *Plated Dessert*

1. Use a 2 ½ inch diameter round cookie cutter to cut a chocolate cake disc.
2. Brush some of the simple syrup or favorite liquor on the chocolate cake disc with a pastry brush. Place the chocolate cake disc on a dessert plate.
3. Pipe a layer of the chocolate mixture on top of the cake and add a layer of fresh strawberries cut into small pieces.
4. Add another layer of the chocolate mixture on top of the strawberries and top it with a decorative chocolate disc dusted with edible gold powder.



## *Chocolate Disc Dusted with Edible Gold*

1. Crumble a 4 inch square shape piece of wax paper and spread it back out on a sheet pan.
2. Pour about 2 tablespoons of melted chocolate in the middle of the crumbled wax paper. Using the back of a tablespoon spread the chocolate out in a circular motion to about 3 inches in diameter. Gently tap the sheet pan to evenly distribute the chocolate. Refrigerate for about 3 to 5 minutes until the chocolate starts setting. Take the chocolate out of the fridge before it gets too hard.



- Use the 2 ½ inch round cookie cutter to cut the chocolate disc in a circular motion while gently pressing down on the paper.
- Peel off the chocolate disc from the wax paper. The crumbled paper will give the chocolate a nice rustic texture.
- Dust it with gold edible powder with the use of a small brush.



### *Tips*

- Simple syrup keeps the cake moist, and it's also a good way to add flavor to the cake. Add vanilla or your favorite extract to the simple syrup. Brush it on the cake with a pastry brush.
- Adding liquor directly to melted chocolate will cause the chocolate to seize. To prevent this, you must add your melted chocolate to the butter cream first. After mixing it well, then add your favorite liquor to the "chocolate mixture". Any liquids can be incorporated into a "chocolate mixture" such as ganache, chocolate buttercream, etc. but not directly to pure melted chocolate.
- A variety of mini clear plastic bowls and spoons can be found at [www.partycity.com](http://www.partycity.com)



Vanessa is a graduate of the French Culinary Institute in New York. She has been a guest chef on Telemundo's "Cooking with Susso" television show, guest chef on Univision's "Housewives of Connecticut" television show. She has also designed and created a chocolate dress for the Chocolate Fashion Show in NY since 2008 alongside of Tony award winning costume designers. Most recently Vanessa earned second place on the Chocolate Myths episode of FoodNetwork's Challenge

TV show and on the When Toys Come to Life episode of FoodNetwork's Sugar Dome TV show. You can see more of Vanessa's work at [ChefGreeley.com](http://ChefGreeley.com)

