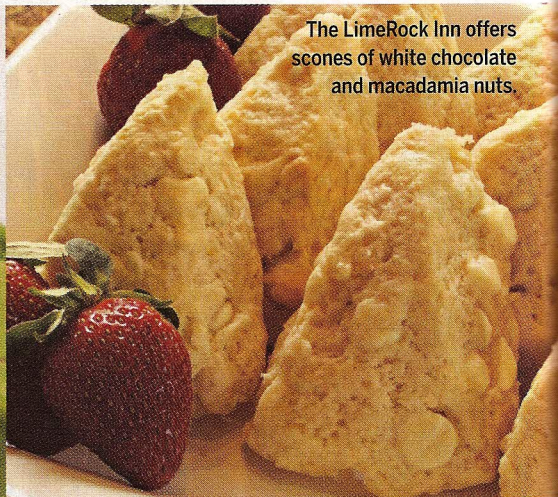
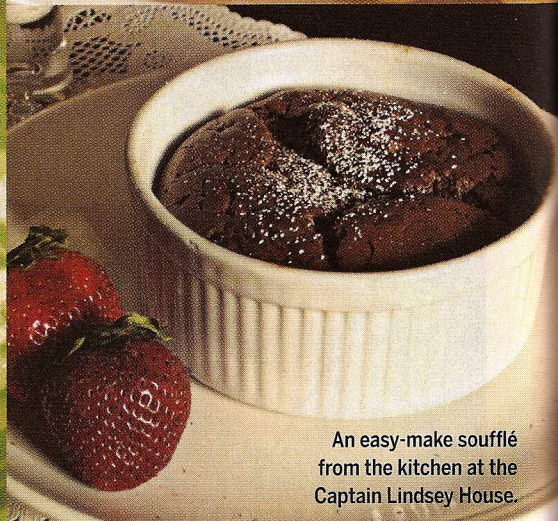




In Good Company's flourless Chocolate Fudge Cake.



The LimeRock Inn offers scones of white chocolate and macadamia nuts.



An easy-make soufflé from the kitchen at the Captain Lindsey House.

Sweet Spot

A recipe for tourism: Just add chocolate!

By Janet Mowat Photos by Nance S. Trueworthy



The Berry Manor Inn in Rockland, ME, is one of the sponsors of the annual Chocolate March.

In Rockland, Maine, townsfolk boast about the historic 145 homes and buildings on the national register, most dating between 1870 and 1920, during which time Rockland was the fourth largest port on the eastern seaboard. They also boast about American Chocolate Week, when three historic inns, also on the registry, join with local merchants to offer a town-wide "Chocolate March," where visitors can literally march through town and sample all kinds of cocoa-based creations from more than 35 businesses for a mere \$15 (\$5 of which benefits more than 60 local charities).

Cheryl Michaelson, owner of the Berry Manor Inn and one of the event's founders, explains that she and other inn and business owners were looking for a fun way to entice

visitors to town during off-seasons, and, as she says, "Who doesn't love chocolate?" For this year's event, the second annual, Michaelson is offering inn guests special packages, including themed breakfasts, discount vouchers for participating local restaurants, goodie bags, a 4-foot chocolate dipping fountain and even tickets for a matinee screening of *Chocolat* (for guests who have "hit the chocolate wall"). Other non-munching affairs: a chocolate pasta-making demonstration and even a cocoa scrub.

What's best is that all the inns are within walking distance of the downtown's 7-block area, which helps make trying desserts like flourless chocolate fudge cake feel a little less sinful. Recipes for this and other popular offerings from around town are at right.

recipes



Gobs of Chocolate cookies from the hands of In Good Company restaurant owner Melody Wolfertz.

Gobs of Chocolate Cookies

From In Good Company

- 1 cup brown sugar, packed
- 1 cup (1 stick) butter
- 2 eggs
- 1½ cup flour
- ½ cup cocoa
- 1 tsp. salt
- ¼ tsp. baking soda
- ¼ tsp. baking powder
- 1 cup dark chocolate chunks
- 1 cup white chocolate chunks
- ½ cup broken toffee bar

Preheat oven to 325 degrees F. Cream together butter and sugar, and then add in eggs and beat until light and fluffy. Sift together dry ingredients, and then fold into butter mixture. Stir in chocolate and toffee pieces. Chill batter for 30 minutes in refrigerator, and then drop by teaspoonful onto cookie sheet. Bake approximately 8 to 10 minutes. The center of the cookie will still look slightly moist. Cool on rack.

Flourless Fudge Cake

From In Good Company

- 2 cups sugar
- 2 cups (1 lb.) butter
- 1 cup fine rich Madeira or any fortified wine
- 18 oz. bittersweet chocolate, chopped
- 9 large eggs, whisked

Preheat oven to 300 degrees F. and prepare a steam bath by pouring up to 1 inch of boiling

water in a 9-by-13-inch oblong pan and setting on rack below, where cake will bake while oven heats up. Butter 10-inch-round cake pan and line bottom with parchment. Dust with cocoa. Place the sugar, butter and Madeira in a heavy 3-quart saucepan. Stir over moderate heat until melted and all the sugar is smooth. Remove from heat and whisk in chocolate until melted, and then add eggs. Pour into prepared pan and bake for 40 minutes over steam bath. Cake will jiggle slightly when moved. Turn off oven and let set for 30 minutes, and then refrigerate until firm. Serve with berries and whipped cream. Makes 12 to 16 servings.

White Chocolate Macadamia Nut Scones

From the LimeRock Inn

- 2 cups flour
- ½ cup sugar
- 2 tsp. baking powder
- ¼ tsp. salt
- ½ cup unsalted butter
- 1 tsp. vanilla
- 1 large egg
- ½ cup heavy cream
- ½ cup white chocolate chips
- ½ cup coarsely chopped macadamia nuts

Preheat oven to 375 degrees F. Using a pastry cutter, combine butter with dry ingredients (flour, sugar, baking powder, salt) to form a coarse mixture in a large bowl. Gently stir in chips and nuts until they are evenly distributed with coarse mixture, and then set aside.

In a small bowl, whisk together heavy cream and egg. Set aside about two tablespoons of egg mixture to glaze scones before baking. Whisk vanilla into remaining egg mixture, and then pour egg-vanilla mixture into bowl with coarse ingredients. Begin combining by gently stirring together. As ingredients are combined, a thick dough is created. To completely combine ingredients, gently knead dough in the mixing bowl until a single

ball is created. Flatten the ball into a 9-inch circle about 1 inch thick. Cut the circle into eight equal pieces. Place pieces on a cookie sheet. Use a pastry brush to glaze each piece with egg mixture that you set aside. Bake on center oven rack for approximately 15 minutes. Remove from oven and place scones on cooling rack or serve hot.



Cheryl Michaelson, owner of The Berry Manor Inn, holds a plate of souped-up French toast.

Decadent Banana Walnut French Toast with Chocolate Drizzle

From The Berry Manor Inn

- 1 oz. unsweetened chocolate
- ¼ cup water
- ½ cup granulated sugar
- 3 tsp. vanilla
- 4 eggs
- 1 cup half-and-half or whipping cream
- 2 tsp. cinnamon
- 3 medium-size bananas
- ¼ cup butter
- ½ cup brown sugar
- 4 croissants
- chopped walnuts
- confectioners' sugar

TO MAKE THE CHOCOLATE SAUCE, melt unsweetened chocolate in a double boiler. Add water and granulated sugar. Stir until dissolved. Cool slightly and add 1 teaspoon vanilla. Refrigerate overnight in a jar. Place jar in pan of water to reheat.

TO MAKE BANANA TOPPING, grease a 9-by-9-inch square pan and add bananas, butter cut

into wedges and brown sugar. Cover with tin foil and put in the oven at 300 degrees F. for 1 hour. Stovetop shortcut: Sauté chopped bananas in 1 teaspoon butter, and then add remaining butter and brown sugar. Cook until sugar dissolves, adding drips of water if needed.

MAKE A DIPPING BATTER by whisking together eggs, cream, 2 teaspoons vanilla and cinnamon in a 9-by-9-inch pan. Cut croissants in half. Preheat pan or griddle, and spray with oil. Dip croissants into batter and place on hot surface. Turn when golden brown and cook other side. Place 4 halves on each plate, and then top with cooked bananas, chopped walnuts. Drizzle with chocolate sauce. Sprinkle with confectioners' sugar. Serves 2.

Chocolate Soufflé

From the Captain Lindsey House

- ½ cup sugar
- 5 oz. bittersweet chocolate
- 3 large egg yolks, at room temperature
- 6 large egg whites

Generously butter and sugar a 6-cup ceramic soufflé dish. Preheat oven to 375 degrees F. Melt chocolate in a metal bowl over simmering water. Stir occasionally until smooth. Take off of heat and stir in egg yolks. Mixture will thicken. Beat egg whites with a pinch of salt until they hold soft peaks. Add the sugar a little at a time and beat until the mixture holds stiff peaks. Gently fold the egg white mixture into the chocolate mixture. Spoon into soufflé dish. Bake in middle of oven until crusty on top, approximately 25 minutes. It will be loose in the center. Serves 3 to 4. ■

Plan Now!

This year, Rockland rolls out the cocoa carpet March 10 and 11. For ticket and accommodation information, log on to HistoricInnsOfRockland.com or call 877-ROC-INNS.