

HERE & NOW TRY THIS

WHITE MAGIC

You are looking at white chocolate. Really. Roasting in a low oven turns it dark, creamy and complex, with hints of butterscotch and toasted marshmallow. Here's how to put this melty goodness to use.

QUALITY MATTERS

This technique is easy, but you must use chocolate with at least 30 percent cocoa butter. (We got great results with Ghirardelli baking bars.) Chips, lower-quality brands or "white candy coating" won't work.

How to Roast White Chocolate

Spread 8 to 16 ounces chopped high-quality white chocolate (see note, *above*) on a large, smooth, rimmed baking sheet. Bake in a 250° oven until chocolate begins to melt, about 10 minutes. Stir well with a rigid spatula, then smooth out evenly. Repeat the stirring and smoothing every 8 to 10 minutes, until chocolate turns a deep caramel color, 40 to 50 minutes total. Don't panic if the chocolate appears grainy—just keep scraping and stirring at regular intervals. It will melt eventually, with only a tiny lump or two remaining.

You've Made It! Now What?

First, test a spoonful straight from the pan (obviously!). Then transfer the roasted white chocolate to a sheet of parchment paper and spread evenly. Chill until firm. Chop into pieces. Store at room temperature and use like chocolate chips, or remelt it for recipes. (Turn the page.)

RECIPES *Shauna Sever*
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HERE & NOW TRY THIS



Roasted white chocolate is super sweet, so it pairs well with a salty foil like these chewy cookie bars.

Salted Oatmeal Bars with Roasted White Chocolate Frosting

HANDS ON 25 MINUTES TOTAL 2 HOURS

FROSTING

- 8 ounces roasted white chocolate, chopped (see page 52)
- $\frac{1}{3}$ cup heavy cream
- $\frac{1}{8}$ teaspoon fine sea salt
- 2 tablespoons unsalted butter, softened

BARs

- Nonstick cooking spray
- $\frac{1}{4}$ cups regular rolled oats
- $\frac{3}{4}$ cup unbleached all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon flaky sea salt
- $\frac{1}{4}$ teaspoon fine sea salt
- 8 tablespoons unsalted butter, melted and cooled
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{3}$ cup granulated sugar
- 1 egg, at room temperature
- 1 teaspoon vanilla

1. For frosting: Place chocolate in a heatproof bowl. In a saucepan, bring cream just to a simmer (do not boil). Pour cream over chocolate; add salt. Whisk until chocolate is melted and mixture is smooth. Refrigerate until thickened and cool to the touch, about 1 hour.

2. Beat cooled chocolate mixture on high speed with an electric mixer until light and fluffy. Add softened butter; beat 1 minute more. Set aside until ready to frost bars.

3. Meanwhile, make bars: Preheat oven to 325°. Coat an 8x8x2-inch light-color metal baking pan with nonstick spray and line with parchment paper (to lift bars from pan).

4. In a medium bowl, whisk together oats, flour, baking powder and salts. In another medium bowl, whisk together the melted

butter, brown sugar and granulated sugar until lighter in color and slightly aerated, about 1 minute. Whisk in egg and vanilla until smooth. Add oat mixture; stir until well blended. Scrape batter into prepared pan; smooth the top. Bake until golden and the edges just begin to pull away from the sides of the pan, 25 to 30 minutes. Transfer to a wire rack and cool completely.

5. Frost cooled bars. Cut into squares. Store leftovers in refrigerator. **MAKES 16 SERVINGS.**

PER SERVING 249 cal, 15 g fat, 41 mg chol, 174 mg sodium, 28 g carbo, 1 g fiber, 3 g pro.

Roasted White Hot Chocolate with Malted Milk

HANDS ON 20 MINUTES **TOTAL** 20 MINUTES

- 1 cup whole milk
- 1 cup half-and-half
- 3 ounces roasted white chocolate, chopped (see page 52)
- $\frac{1}{8}$ teaspoon fine sea salt
- $\frac{1}{4}$ cup malted milk powder
- 1 teaspoon vanilla

In a medium saucepan, combine milk, half-and-half, white chocolate and salt. Stir over medium-low heat until white chocolate is melted and mixture is just becoming too hot to touch. Transfer mixture to a blender; add malted milk powder. Blend for 60 seconds, venting lid so steam can escape. Pour mixture back into saucepan and reheat over low heat just until hot (do not boil). Stir in vanilla. Serve immediately.

MAKES 2 SERVINGS.

PER SERVING 636 cal, 35 g fat, 79 mg chol, 465 mg sodium, 67 g carbo, 0 g fiber, 16 g pro.

SO EASY

Three more quick ideas

- 1** Add chopped roasted white chocolate to cookies, banana bread or pancakes. Or sprinkle on vanilla ice cream with salted peanuts.
- 2** Try melted roasted white chocolate as a fruit dip with a dash of salt. (It's especially good with pears.) Or use it to coat pretzels or toasted pecan halves; place in fridge to set.
- 3** Make ganache: Heat $\frac{1}{2}$ cup heavy whipping cream until steaming (do not boil). Pour over 8 ounces chopped roasted white chocolate. Let sit 30 seconds. Add a pinch of salt; whisk until smooth. Let sit or place in refrigerator to cool and thicken before pouring over a cake or spooning over ice cream.