

Milk Chocolate Day

FIVE DREAMY DESSERTS,
ONE SMOOTH CHOCOLATE
CELEBRATION



A FIVE-RECIPE MILK CHOCOLATE COOKBOOK

MEALBAKE COLLECTION | JULY 28, 2026

Milk Chocolate Day

FIVE DREAMY DESSERTS,
ONE SMOOTH CHOCOLATE CELEBRATION



THE COLLECTION

Five Ways to Celebrate Milk Chocolate

Start with chewy brown-butter cookies and marbled cheesecake brownies, then set the malt-frosted layer cake at the center of the July 28 dessert table. Keep chilled peanut butter truffles ready for small bites, and soften the no-churn pretzel ice cream just before scooping for a salty-sweet finish.

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[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Plan the cold time

Start the ice cream first, then chill the brownies and truffles while the cake layers cool.

Keep chocolate gentle

Melt milk chocolate over low, steady heat and keep every bowl and utensil completely dry.

Balance the sweetness

Flaky salt, malt, browned butter, peanut butter, and pretzels keep the dessert table varied.



THE CENTERPIECE

Milk Chocolate Malt Layer Cake

Two tender cocoa cake layers are filled and covered with silky milk chocolate malt frosting for a polished celebration cake with a gentle soda-shop note.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 17 min

CHILL

1 hr 15 min

TOTAL

2 hr 32 min

SERVES

12

LEVEL

Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, chilling, and freezing.

Chocolate Malt Layer Cake

SHOPPING LIST

- 2 cups All-Purpose Flour
- 1 3/4 cups Granulated Sugar
- 3/4 cup Unsweetened Natural Cocoa Powder
- 2 teaspoons Baking Soda
- 1 teaspoon Baking Powder
- 1 teaspoon Kosher Salt
- 2 Large Eggs
- 1 cup Buttermilk
- 1/2 cup Neutral Oil
- 2 teaspoons Vanilla Extract
- 3/4 cup Hot Brewed Coffee
- 10 ounces Milk Chocolate, Finely Chopped
- 1 1/2 cups Unsalted Butter, Softened
- 3 1/2 cups Confectioners' Sugar
- 1/3 cup Malted Milk Powder
- 1/3 cup Heavy Cream
- 1 teaspoon Vanilla Extract for Frosting
- 1/4 teaspoon Kosher Salt for Frosting
- 2 ounces Milk Chocolate Curls

WHY IT WORKS

This two-layer cake makes a dramatic centerpiece without demanding professional decorating skills. Cocoa and hot coffee give the crumb depth, while buttermilk and oil keep each layer tender enough to slice cleanly after cooling.

The frosting leans unmistakably toward milk chocolate rather than dark chocolate. Melted milk chocolate supplies its mellow sweetness, and a modest spoonful of malted milk powder adds a nostalgic soda-fountain note without overwhelming the cake.

For neat layers, cool the cakes completely before trimming or frosting them. A brief crumb coat traps loose crumbs, and chilling the cake for 15 minutes makes the final coat easier to smooth into soft, casual swirls.

Serve the cake at cool room temperature, when the frosting is silky and the crumb is most tender. It can be assembled a day ahead and refrigerated, then set out for about 45 minutes before slicing.

KITCHEN NOTES

- Weigh or spoon and level the flour; packing it into the cup can make the cake dry.
- Use a milk chocolate bar rather than chocolate chips for the smoothest frosting.
- If the cake layers dome, trim them level with a serrated knife only after they are completely cool.

Chocolate Malt Layer Cake



1

Heat the oven to 350°F. Grease two 9-inch round cake pans, line the bottoms with parchment, and lightly grease the parchment.



2

Whisk the flour, granulated sugar, cocoa powder, baking soda, baking powder, and salt in a large bowl until evenly combined.



3

Whisk the eggs, buttermilk, oil, and vanilla in a separate bowl. Pour the wet mixture into the dry ingredients and whisk just until smooth, then slowly whisk in the hot coffee; the batter will be thin.



4

Divide the batter evenly between the pans. Bake for 28 to 32 minutes, until the centers spring back lightly and a toothpick inserted in the middle comes out with a few moist crumbs.

Chocolate Malt Layer Cake



5

Cool the cakes in their pans for 15 minutes, then turn them onto wire racks, remove the parchment, and cool completely.



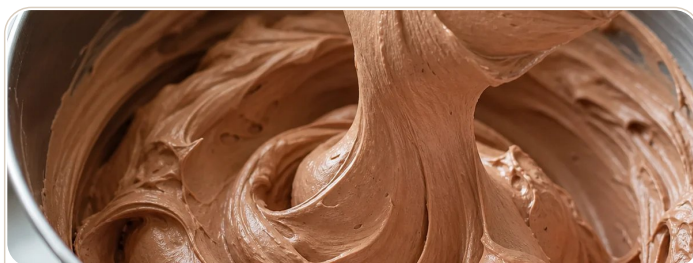
6

Melt the chopped milk chocolate in a heatproof bowl set over barely simmering water, stirring until smooth. Remove from the heat and let it cool until fluid but no longer warm.



7

Beat the softened butter for 2 minutes until creamy. Beat in the confectioners' sugar and malted milk powder in three additions, alternating with the cream, then beat in the vanilla and salt.



8

Beat the cooled melted milk chocolate into the frosting until smooth and fluffy. If the frosting feels soft, chill it for 10 minutes, then beat briefly before using.



9

Place one cake layer on a serving plate and spread about 1 cup of frosting over it. Add the second layer, apply a thin crumb coat, and chill for 15 minutes. Cover the top and sides with the remaining frosting, finish with relaxed swirls, and scatter milk chocolate curls around the top edge.



THE CHEWY CLASSIC

Brown Butter Milk Chocolate Chunk Cookies

Chewy brown butter cookies packed with creamy milk chocolate chunks and finished with flaky salt. A short chill keeps the centers thick while the edges bake crisp and golden.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
32 min

CHILL
45 min

TOTAL
1 hr 17 min

SERVES
18

LEVEL
Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, chilling, and freezing.

Brown Butter Chocolate Cookies

SHOPPING LIST

- 1 cup Unsalted Butter
- 2 1/4 cups All-Purpose Flour
- 1 teaspoon Baking Soda
- 3/4 teaspoon Fine Sea Salt
- 1 cup Packed Dark Brown Sugar
- 1/3 cup Granulated Sugar
- 1 Large Egg
- 1 Large Egg Yolk
- 2 teaspoons Vanilla Extract
- 10 ounces Milk Chocolate, Roughly Chopped
- 1 teaspoon Flaky Sea Salt

WHY IT WORKS

Browning the butter turns a familiar chocolate chunk cookie into something deeper and toastier without losing its casual, nostalgic appeal. The nutty milk solids balance the sweetness of milk chocolate, while a light shower of flaky salt keeps every bite lively.

Let the browned butter cool until it is warm rather than hot before mixing the dough. That brief pause protects the egg and gives the flour a chance to hydrate evenly. A 45-minute chill then firms the butter enough to prevent wide, thin cookies.

Chopped milk chocolate works especially well here because the uneven pieces create both generous melted pockets and fine chocolate flecks. Reserve a handful of chunks for the tops so the finished cookies look abundant and inviting.

Pull the cookies when their edges are golden but the centers still look slightly soft and puffed. They finish setting on the hot baking sheet, leaving crisp rims, chewy middles, and glossy pools of milk chocolate.

KITCHEN NOTES

- Use a light-colored pan so you can see the butter solids change from pale gold to deep amber before they burn.
- If the chilled dough becomes too firm to scoop, leave it at room temperature for 5 minutes.
- Store cooled cookies airtight at room temperature for up to 4 days.

Brown Butter Chocolate Cookies



1

Melt the butter in a light-colored saucepan over medium heat. Cook, stirring and scraping the bottom often, until the foaming subsides and the milk solids turn deep golden brown with a nutty aroma, 5 to 7 minutes.



2

Immediately pour the brown butter and all the toasted bits into a large heatproof bowl. Let it cool for 15 minutes, until warm but no longer hot.



3

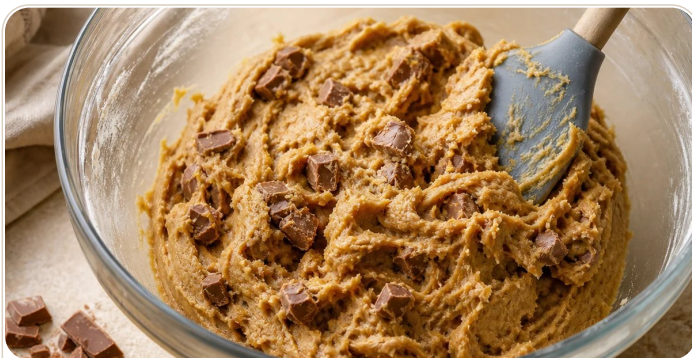
Whisk the flour, baking soda, and fine sea salt together in a medium bowl.



4

Whisk the brown sugar and granulated sugar into the cooled brown butter until glossy. Add the egg, egg yolk, and vanilla, then whisk vigorously for about 30 seconds until smooth and slightly thickened.

Brown Butter Chocolate Cookies



5

Fold the dry ingredients into the butter mixture just until a few flour streaks remain. Fold in most of the chopped milk chocolate, reserving about 1/3 cup for topping. Cover and refrigerate the dough for 45 minutes.



6

Heat the oven to 350°F and line two baking sheets with parchment paper. Scoop the dough into 3-tablespoon portions, roll them gently into tall balls, and space them 3 inches apart on the prepared sheets.



7

Press the reserved chocolate pieces onto the dough. Bake one sheet at a time for 11 to 12 minutes, until the edges are golden and set but the centers remain puffed and slightly underdone.



8

Sprinkle the hot cookies lightly with flaky salt. Cool on the baking sheet for 10 minutes, then transfer to a wire rack to finish cooling.



THE MARBLED BAR

Milk Chocolate Cheesecake Swirl Brownies

Fudgy milk chocolate brownies ribboned with a tangy vanilla cheesecake swirl, chilled until sliceable, and finished with clean marbled edges.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 5 min

CHILL

2 hr

TOTAL

3 hr 5 min

SERVES

16

LEVEL

Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, chilling, and freezing.

Chocolate Cheesecake Brownies

SHOPPING LIST

- 8 tablespoons Unsalted Butter
- 6 ounces Milk Chocolate, Chopped
- 3/4 cup Granulated Sugar
- 2 Large Eggs
- 1 teaspoon Vanilla Extract
- 3/4 cup All-Purpose Flour
- 1/4 cup Unsweetened Cocoa Powder
- 1/2 teaspoon Fine Salt
- 8 ounces Full-Fat Cream Cheese, Softened
- 1/4 cup Granulated Sugar
- 1 Large Egg Yolk
- 2 tablespoons Sour Cream
- 1/2 teaspoon Vanilla Extract

WHY IT WORKS

These brownies put milk chocolate at the center without losing the dense, fudgy character that makes a brownie satisfying. Melted milk chocolate enriches the cocoa batter, while a modest amount of salt keeps the sweetness balanced.

The cheesecake layer is deliberately simple: full-fat cream cheese, sugar, egg yolk, vanilla, and a little sour cream for tang. Dropping the two batters in alternating spoonfuls makes it easy to form broad, visible ribbons instead of muddying the layers together.

A slight wobble in the cheesecake and a few moist crumbs on a tester are the signs to stop baking. The bars continue to set as they cool, and a proper chill firms both layers so the marbling stays sharp when cut.

Bake these a day ahead for a July dessert table. Keep the slab covered in the refrigerator, then use a warm, dry knife to cut tidy squares shortly before serving.

KITCHEN NOTES

- Use a metal pan for predictable edges and timing; a glass pan retains heat and can overbake the perimeter.
- Bring the cream cheese fully to room temperature so the cheesecake layer mixes without lumps.
- Refrigerate leftovers in an airtight container for up to 4 days.

Chocolate Cheesecake Brownies



1

Heat the oven to 350°F. Line an 8-inch square metal baking pan with parchment, leaving an overhang on two sides, and lightly butter the exposed sides.



2

Melt the butter and chopped milk chocolate together in a heatproof bowl set over barely simmering water, stirring until glossy and smooth. Remove from the heat and let cool for 5 minutes.



3

Whisk $\frac{3}{4}$ cup sugar into the chocolate mixture. Whisk in the 2 whole eggs one at a time, then add 1 teaspoon vanilla and whisk until the batter looks thick and cohesive.



4

Sift the flour, cocoa powder, and salt over the chocolate mixture. Fold just until no dry streaks remain, scraping the bottom of the bowl; reserve $\frac{1}{2}$ cup brownie batter.

Chocolate Cheesecake Brownies



5

Beat the softened cream cheese and remaining 1/4 cup sugar until completely smooth. Beat in the egg yolk, sour cream, and remaining 1/2 teaspoon vanilla just until combined.



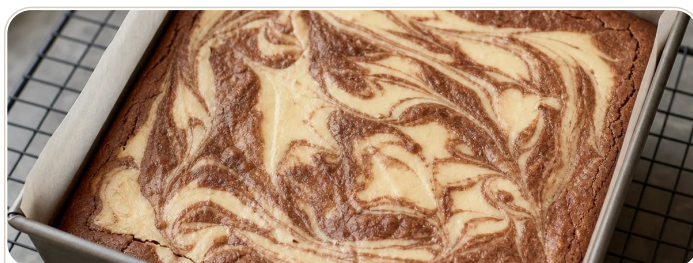
6

Spread the unreserved brownie batter evenly in the prepared pan. Drop the cheesecake mixture over it in 9 generous spoonfuls, then place small spoonfuls of the reserved brownie batter in the gaps.



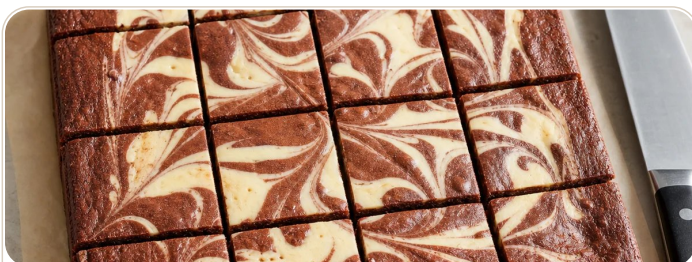
7

Drag a thin knife through the batters in three lengthwise passes and three crosswise passes, lifting the knife between strokes. Stop while distinct white and chocolate ribbons remain; overmixing will blur the swirl.



8

Bake for 32 to 35 minutes, until the edges are set, the center has only a slight wobble, and a tester inserted into a brownie section comes out with a few moist crumbs. Cool completely in the pan on a rack, about 1 hour.



9

Cover and refrigerate the slab for at least 1 hour. Lift it out by the parchment, warm a sharp knife under hot water, dry it, and cut into 16 squares, wiping and reheating the knife between cuts.



THE BITE-SIZE TREAT

Salted Peanut Butter Milk Chocolate Truffles

Creamy peanut butter centers tucked inside thin milk chocolate shells and finished with a restrained pinch of flaky salt. These chilled homemade truffles are easy to dip and ideal for making ahead.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
50 min

CHILL
40 min

TOTAL
1 hr 30 min

SERVES
24

LEVEL
Medium

Active time includes preparation and baking; chill time includes minimum cooling, resting, chilling, and freezing.

Peanut Butter Chocolate Truffles

SHOPPING LIST

- 1 cup Creamy Peanut Butter
- 4 tablespoons Unsalted Butter, Softened
- 1 1/2 cups Powdered Sugar
- 3/4 cup Fine Graham Cracker Crumbs
- 1 teaspoon Vanilla Extract
- 1/4 teaspoon Fine Sea Salt
- 16 ounces Milk Chocolate, Finely Chopped
- 1 tablespoon Refined Coconut Oil
- 1/2 teaspoon Flaky Sea Salt

WHY IT WORKS

These bite-size truffles pair the familiar comfort of peanut butter cups with a softer, homemade center and a delicate milk chocolate shell. A little flaky salt sharpens the sweet chocolate without turning the candy noticeably salty.

Fine graham cracker crumbs give the filling just enough structure to roll cleanly while keeping it creamy. Chill the shaped centers until firm before dipping; a cold center helps the chocolate set quickly and keeps crumbs out of the coating.

A small amount of refined coconut oil loosens the milk chocolate so it forms a thin, even shell without professional tempering. Melt gently and stop heating while a few small pieces remain, then stir until the residual warmth makes the coating completely smooth.

The truffles keep well in the refrigerator, making them convenient for a summer dessert table. Let them stand briefly at room temperature before serving so the peanut butter center softens while the shell retains a satisfying snap.

KITCHEN NOTES

- Use conventional creamy peanut butter rather than a runny natural-style peanut butter so the filling sets firmly.
- Keep all bowls and utensils completely dry because even a drop of water can make melted chocolate seize.
- If a center softens during dipping, return the tray to the freezer for 5 minutes before continuing.

Peanut Butter Chocolate Truffles



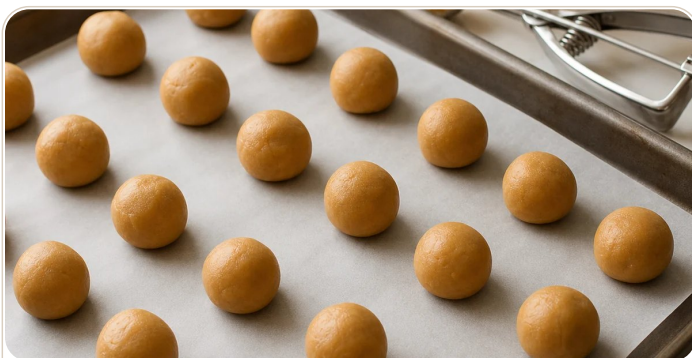
1

Line a small rimmed baking sheet with parchment paper. Beat the peanut butter and softened butter in a large bowl until completely smooth and creamy, about 1 minute.



2

Add the powdered sugar, graham cracker crumbs, vanilla, and fine sea salt. Mix on low speed, then beat just until the filling holds together when pressed and no dry sugar remains.



3

Scoop the filling into level 1-tablespoon portions. Roll each portion between your palms into a smooth ball and arrange the balls on the prepared sheet.



4

Freeze the peanut butter centers for 20 minutes, until firm but not frozen solid. Keep them chilled while preparing the coating.

Peanut Butter Chocolate Truffles



5

Place the milk chocolate and coconut oil in a dry microwave-safe bowl. Microwave in 20-second bursts at 50 percent power, stirring well after each, until only a few small pieces remain. Stir until completely smooth and fluid.



6

Drop one chilled center into the chocolate. Turn it with a fork until coated, lift it out, and tap the fork gently on the bowl so excess chocolate drips away. Slide the truffle back onto the parchment with a toothpick.



7

Dip the remaining centers, reheating the chocolate for 10 seconds if it thickens. Sprinkle each truffle with a few flakes of salt before its coating sets.



8

Refrigerate the truffles for 20 minutes, until the shells are firm. Serve after 5 minutes at room temperature, or store covered in the refrigerator for up to 1 week.



THE FROZEN FINALE

No-Churn Milk Chocolate Pretzel Ice Cream

Silky no-churn milk chocolate ice cream is layered with chocolate-coated pretzel pieces for a playful frozen dessert that stays creamy, sweet, and salty.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
35 min

CHILL
8 hr

TOTAL
8 hr 35 min

SERVES
10

LEVEL
Easy

Active time includes preparation and baking; chill time includes minimum cooling, resting, chilling, and freezing.

Chocolate Pretzel Ice Cream

SHOPPING LIST

- 2 cups Mini Pretzels
- 4 ounces Milk Chocolate, Finely Chopped for Pretzels
- 1/4 teaspoon Flaky Sea Salt
- 8 ounces Milk Chocolate, Finely Chopped for Ice Cream
- 1 14-ounce can Sweetened Condensed Milk
- 2 tablespoons Unsweetened Cocoa Powder
- 2 teaspoons Vanilla Extract
- 1/4 teaspoon Fine Sea Salt
- 2 cups Cold Heavy Cream
- 1 ounce Milk Chocolate Curls

WHY IT WORKS

This no-churn ice cream keeps milk chocolate at the center of every scoop. Melted milk chocolate enriches a condensed-milk base, while softly whipped cream gives it enough air to freeze creamy without an ice cream machine.

Coating the pretzel pieces in a thin layer of milk chocolate helps them hold onto their crunch. A pinch of flaky salt sharpens the chocolate flavor and makes the sweet-and-salty contrast clear without turning the dessert overly salty.

Fold the whipped cream gently so the base stays light, then layer rather than vigorously stir in the pretzel pieces. This distributes the crunch while preserving visible ribbons of milk chocolate throughout the pan.

Freeze the covered pan until firm, ideally overnight. Let it stand at room temperature for 5 to 10 minutes before scooping, and add the reserved pretzel pieces only when serving for the crispest finish.

KITCHEN NOTES

- Keep the cream very cold and stop whipping at medium peaks so it folds into the base without becoming grainy.
- Do not crush the pretzels too finely; bite-size pieces retain more texture after freezing.
- Store the reserved pretzels airtight at cool room temperature and add them only at serving time.

Chocolate Pretzel Ice Cream



1

Line a large rimmed baking sheet and a 9-by-5-inch loaf pan with parchment paper. Break the pretzels into bite-size pieces, leaving a few recognizable twists.



2

Melt the milk chocolate for the pretzels in a heatproof bowl set over barely simmering water. Stir the pretzel pieces into the chocolate until thinly coated, then spread them on the baking sheet, sprinkle with flaky salt, and refrigerate until firm.



3

Melt the remaining milk chocolate in a clean heatproof bowl over barely simmering water. Remove it from the heat and let it cool for 5 minutes.



4

Whisk the condensed milk, cocoa powder, vanilla, and fine sea salt in a large bowl until smooth. Gradually whisk in the melted milk chocolate until glossy and evenly combined.

Chocolate Pretzel Ice Cream



5

Beat the cold heavy cream in a chilled bowl until medium peaks form. Fold one-third of the whipped cream into the chocolate mixture to lighten it, then gently fold in the rest just until no white streaks remain.



6

Reserve about 1/3 cup of the chocolate-coated pretzels for serving. Fold the remaining pieces into the ice cream base with two or three broad strokes.



7

Spoon half the mixture into the loaf pan, scatter on some milk chocolate curls, and add the remaining mixture. Smooth the top, press parchment directly against the surface, cover, and freeze for at least 8 hours.



8

Let the ice cream soften at room temperature for 5 to 10 minutes before scooping. Top each serving with the reserved chocolate-coated pretzels and remaining milk chocolate curls.