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NEXT LEVEL CHEF



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CAPRESE BUNDLES

INGREDIENTS

Naan dough (per person):

¼ cup plain Greek yogurt
¼ cup all purpose flour
½ tsp salt
½ tsp baking powder
1 tsp milk (as needed)

Filling (per person):

3 thin slices fresh tomato
2 whole basil leaves
2 tbsp shredded mozzarella cheese
¼ tsp italian seasoning
¼ tsp salt

DIRECTIONS

- Preheat oven to 375F or set up a griddle.
- In a bowl, combine all dough ingredients with a fork until a dough forms. If too dry, add milk 1 tsp at a time until a slightly tacky dough comes together.
- Move dough ball to a lightly floured cutting board and knead for 1-2 minutes. Shape into a ball and put into a ziploc bag, set aside. Rest dough for 10-15 minutes.
- After resting the dough: Lightly flour cutting board and roll out the dough to make a large square, should be thin.
- In the **center** of the square, place **3 slices of tomato**, fanned out like pages in a book. Place basil leaves and shredded mozzarella on top with italian seasoning and salt.
- Fold in the sides of the dough over the filling so the filling is exposed on the sides.
- Bake for 20-25 minutes, until golden brown or cook for 5 minutes per side on medium/high heat on the griddle (use non stick spray.)



FETTUCCINE WITH MARINA SAUCE

INGREDIENTS

Pasta (per person):

1 egg yolk
2 tbsp flour
½ tsp olive oil
Pinch salt

Pasta Sauce

1 jar marinara sauce
1, 8 oz shaker parmesan

DIRECTIONS

Step 1

Make pasta dough: In a bowl, add flour, salt, and use fork to mix the ingredients together. Make a well in the center of the bowl, pushing the flour to the side. Separate egg yolk from the white. Put olive oil and the yolk in the center of the flour bowl and discharge the white. Scramble the yolk first and then start to incorporate flour into egg. Will form a lumpy, sticky mess. Empty contents of bowl onto cutting board. Use hands to “squeeze” dough together to make a ball. Dough will be sticky, but if too sticky, add 1 spoonful flour. Try to incorporate all the flour, keep it as a ball “not a pancake”. Knead for a total of 10 minutes. Dough should be soft and springy.

Step 2

Put the pasta dough in the Ziploc bag to rest at least 30 minutes

Step 3

Shape noodles: Sprinkle and spread flour across entire cutting board, sprinkle flour on top of dough too. Using rolling pins in LONG motions while pressing down firmly, roll the dough up and down. Make sure to loosen the dough every few rolls to prevent sticking. Pasta should be very THIN and a long rectangle. When dough is rolled large and thin, use a knife to cut into long, thin noodles.

Step 4

Cook the pasta: Bring a pan of water to boil. When pasta water is boiling, cook noodles in batches for 3-4 minutes per batch. Use a slotted spoon, spatula or fork to remove noodles.

Step 5

Assembly: Put the cooked pasta in the plate, add the marina sauce, Serve with optional parmesan.



PERSONAL PIZZAS

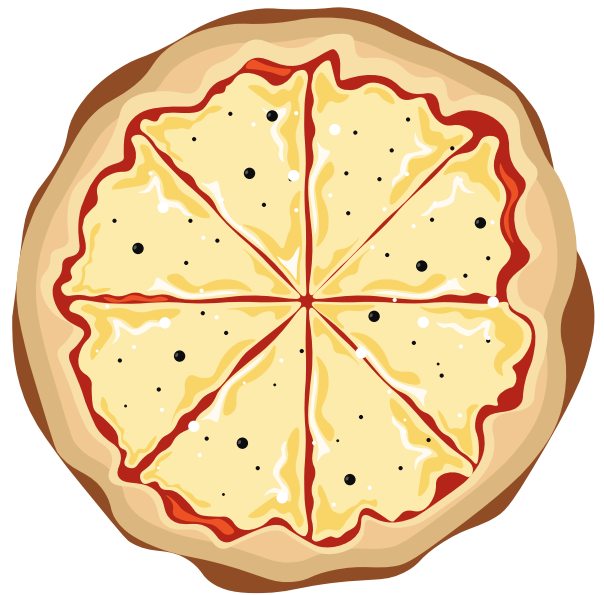
INGREDIENTS

Pizza Dough (per serving, 1 pizza):

2 ½ tablespoons warm water (~108-110°F)
½ teaspoon granulated sugar
½ teaspoon active dry yeast
¼ cup + 2 tablespoons all-purpose flour
½ teaspoon olive oil
1 pinch of salt

Toppings (per serving, 1 pizza):

2-3 tablespoons pizza sauce
2-4 tablespoons shredded mozzarella
Sprinkle of Italian seasoning



DIRECTIONS

- Preheat oven to 450°F.
- **Dough:** Add warm water and sugar to a small bowl and mix, then sprinkle yeast on top and let sit for 5 minutes until foamy and fragrant.
- Stir in olive oil, salt, and flour. Mix until it forms a rough dough, then turn out onto a floured surface and knead for about 5 minutes until smooth and no longer sticky. Shape into a ball, place in a ziplock bag, and let rest for 30 minutes.
- After resting, roll or stretch the dough into a long rectangle on a floured surface.
- **Topping:** Spread sauce on the dough, add cheese, and sprinkle with Italian seasoning.
- **Bake:** Place it on a baking sheet and bake for 10–15 minutes until the crust is golden and the cheese is melted, rotating halfway through for even cooking. Let cool slightly before serving.
- Enjoy!



CHOCOLATE BUNS

INGREDIENTS

Dough: (Per person)

¾ cup + 1 tablespoon all-purpose flour
1 teaspoon yeast
2 teaspoons granulated sugar
1 tsp cocoa powder
1 teaspoon unsalted butter, melted
⅓ cup warm water
Pinch of salt

Filling: (Per person)

2 tbsp softened butter (very soft)
2 tbsp mini chocolate chips
Pinch orange zest

Glaze: (per person)

2 tbsp powdered sugar
1 tsp cocoa powder
1 tsp water (or milk)

DIRECTIONS

Preheat oven to 375F

Make dough: In one prep bowl, add the warm water and sugar. Using a spoon give the mixture a gentle stir. Sprinkle the yeast on top of the sugar-water. Let stand for 5 minutes. Yeast should look foamy/bubbly and be fragrant. add melted butter (1 tsp), salt, cocoa powder, and then flour to the bowl containing the yeast/water mixture. Mix together using a spoon. Once the dough has come together in a rough ball, place on a lightly floured cutting board. Sprinkle with flour as needed. Knead for ~5 minutes until the dough is smooth and no longer sticky. Shape into a ball, place in a Ziploc bag, and set aside. Proof/rest for 30 minutes

Make filling: In a bowl, add 2 tbsp of very soft butter and 2 tbsp mini choc chips. Use a fork to smoosh together until butter is smooth. Zest the oranges add a pinch of orange zest to the chocolate filling (~⅓ teaspoon or 2-3 swipes of the zester).

Roll out & shape the dough: Roll out the dough by sprinkling flour on a cutting board & on top of the dough, then roll into a long rectangle.

Filling & rolling the shaped dough: Spread filling evenly across the rectangle and roll up the dough along the long edge so it resembles cinnamon rolls with lots of layers inside. Use knife to cut the rolled up log shape into two and twist each one into a spiral.

Bake rolls: Spray the insides of the pie pans with non-stick spray, place rolls in the middle of the pie pans and put them in the baking sheets. Bake for 25-30 minutes, rotate the baking trays halfway through baking

Make glaze: Scoop 2 tbsp of powdered sugar and 1 tsp of cocoa powder into a bowl. Add 1 tsp of milk/water and use a fork to mix until smooth. If the glaze is too runny, add more sugar. If the glaze is too thick, add more liquid.

Serve: Glaze the rolls when they are baked and cooled



TIRAMISU ROLLS

INGREDIENTS

Dough: (Per person)

$\frac{3}{4}$ cup + 1 tablespoon all-purpose flour
1 teaspoon yeast
2 teaspoons granulated sugar
 $\frac{1}{4}$ tsp instant coffee
1 teaspoon unsalted butter, melted
 $\frac{1}{3}$ cup warm water
Pinch of salt

Filling: (Per child)

1 tbsp cocoa powder
1 tsp instant coffee powder
2 tsp sugar
2 tbsp **softened butter**

Frosting:

2, 8 oz container mascarpone cheese
1 cup heavy cream
1.5 cups powdered sugar
2 tsp vanilla

DIRECTIONS

Preheat oven to 375F

Make dough: In one prep bowl, add the warm water and sugar. Using a spoon give the mixture a gentle stir. Sprinkle the yeast on top of the sugar-water. Let stand for 5 minutes. Yeast should look foamy/bubbly and be fragrant. add melted butter (1 tsp), salt, instant coffee and then flour to the bowl containing the yeast/water mixture. Mix together using a spoon. Once the dough has come together in a rough ball, place on a lightly floured cutting board. Sprinkle with flour as needed. Knead for ~5 minutes until the dough is smooth and no longer sticky. Shape into a ball, place in a Ziploc bag, and set aside. Proof/rest for 30 minutes

Make filling: in a bowl, use a fork to “smoosh” all the filling ingredients together until smooth. Set aside.

Roll out & shape the dough: Roll out the dough by sprinkling flour on a cutting board & on top of the dough, then roll into a long rectangle.

Filling & rolling the shaped dough: Spread filling evenly across the rectangle and roll up the dough along the long edge so it resembles cinnamon rolls with lots of layers inside. Use knife to cut the rolled up log shape into two and twist each one into a spiral.

Bake rolls: Spray the insides of the pie pans with non-stick spray, place rolls in the middle of the pie pans and put them in the baking sheets. Bake for 25-30 minutes, rotate the baking trays halfway through baking

Frosting: using an electric mixer in a large bowl, combine all frosting ingredients together until smooth. Wait until tiramisu rolls are cool and spread frosting on top.



MOZZARELLA BREADTICKS

INGREDIENTS

Filling: 1 mozzarella cheese stick per breadstick
1 shaker Italian Seasoning
Dipping: Marinara sauce (use leftovers from the week)

Dough (per person):

$\frac{1}{3}$ cup + 1 tbsp flour
2.5 tbsp water (warm)
 $\frac{1}{2}$ tsp sugar
 $\frac{1}{2}$ tsp yeast
 $\frac{1}{2}$ tsp olive oil
Pinch salt

DIRECTIONS

- **Make dough:** In a bowl, add yeast and warm water (not too cold, not too hot). Use a fork to gently mix for 10 seconds and then set aside for 5 minutes to bloom. After yeast has bloomed, add olive oil in the yeast bowl and mix together. Dump their flour and salt bowl into yeast bowl and use a fork to mix until it forms a shaggy dough. Sprinkle flour onto cutting board and use hands to shape dough into a ball
- **Knead the dough:** Knead dough for approx. 5 minutes, until dough is smooth and springy. Place dough into a bowl (with names written on the bottom) and loosely cover with a damp paper towel. Set aside for 30 minutes to proof.
- **Roll out and shape the dough:** After dough has risen, sprinkle cutting board with flour and cut dough in half. Roll out one ball of dough at a time to make a long rectangle (long enough to fit a cheese stick in the middle).
- **Filling the rectangle dough:** Place one cheese stick in the center of each rectangle and sprinkle a good amount of Italian seasoning on top. Paint" with water around the edges of the dough and fold like a burrito, sealing along the edges lengthways and folding in the sides.
- **Cook the breadsticks:** Heat the griddle to ~350F, spray with non-stick spray and cook breadsticks in batches and cook for about 5 minutes per side (can use a spatula to gently press down)
- **Serve:** Serve with optional marinara sauce on the side.



CHOCOLATE FUDGE PIES

INGREDIENTS

Dough (per mini pie):

¼ cup flour
1 tsp sugar
2 tbsp cold butter
Pinch salt
1-2 tsp cold water
1 tbsp cocoa powder

1 (5") mini foil pie pan (1 per child)

Filling (enough for 12 pies)

3 sticks unsalted butter, softened
3 cups granulated sugar
6 eggs
¾ cup all-purpose flour
¾ cup unsweetened cocoa powder
3 teaspoons vanilla

Whipped Cream: optional

1 pint (2 cup) heavy whipping cream
½ cup powdered sugar
1 tsp vanilla

DIRECTIONS

Preheat oven to 350F.

Dough: In a bowl, combine flour, sugar, salt and cocoa powder. Add in 2 tbsp of cold butter cut into small chunks.

Use fingertips to rub in the butter into the dry ingredients until the mixture looks like wet sand. Add 1 tsp of cold water and use a fork to bring the dough together, add more water 1 tsp at a time until the dough holds together in a ball.

Place into a ziplock bag and chill for 30 minutes.

Filling: in a large bowl, use electric mixer to combine butter and sugar together until smooth and creamy, then add eggs, vanilla and mix for 30 seconds.

Add dry ingredients and mix until combined. Set aside (makes enough for 12 pies)

Dough: once chilled, remove from the fridge and on a lightly floured surface, roll out the dough to make a large circle, making sure it doesn't stick.

Gently place the circle of dough into the base of the foil pie pan and use a fork to crimp around the edges to form the base of the pie.

Baking: spoon the filling into the crust and bake for approx 30 minutes, until set. The filling will rise a lot but should not spill over.

Whipped cream: combine all whipped cream ingredients with an electric mixer until stiff peaks, set aside for serving.



ORANGE CREAMSICLE PIES

INGREDIENTS

Crust (per pie):

2 sheets graham crackers
1 tbsp melted butter (2 sticks total)
1 tsp sugar

Filling:

2 (8 oz.) packages cream cheese, softened
2 cups powdered sugar
2 cups mandarin oranges, drained
½ of whipped cream prepared

Topping (per pie):

1-2 slices of fresh orange

Whipped Cream:

1 pint heavy whipping cream
1 cup powdered sugar
2 tsp vanilla extract



DIRECTIONS

- Make the whipped cream: In a large bowl, place whipped cream ingredients. Beat the ingredients together with an electric mixer on medium-high speed until soft peaks form (slightly fluffy). Set aside.
- Make the filling: In a second large bowl, place the cream cheese. Use an electric mixer to mix the cream cheese until slightly fluffy. Gradually add the 2 cups of powdered sugar and mix until well combined. Gently fold in the mandarin oranges and half of the whipped cream made in step 1. Set aside.
- Zest oranges in a separate bowl. Once finished, add orange zest into the bowl of whipped cream.
- To make the crust: Place 2 graham cracker sheets into a ziploc bag, crush into crumbs. Meanwhile, melt the butter. Add 1 tsp sugar and 1 tbsp butter into each ziploc bag. Mix everything together until graham cracker crumbs are sticky/moist. Place graham cracker mixture into mini foil pie pans and press down firmly to create a crust.
- Cut orange slices into desired shapes and sizes.
- Assemble: Spoon the filling and then whipped cream into the pie crusts.
- Decorate: Top the pies with the oranges.



RICE PAPER EGGROLLS

INGREDIENTS

Rice wrappers:

2 packages

Non stick spray

1 cup of water

Filling:

½ large red cabbage, chopped

½ cup carrot, shredded

3 Green Onions, chopped

10 button mushrooms, chopped

16 oz of Vermicelli Noodles, chopped

2 tbsp of soy sauce

¼ cup of Cilantro, chopped

2.5 tbsp olive oil

¼ cup breadcrumbs

DIRECTIONS

- **Prep noodles:** Soak 16 oz of vermicelli noodles in cold water in a large bowl for ~10 minutes or until soft. Drain the noodles and set aside.
- **Prep vegetables:** Rinse all vegetables. Chop cabbage as finely as possible. Once cut, place in a large mixing bowl. Add 2 tbsp of salt in the bowl with the chopped cabbage. Set it aside for 20 minutes. After 20 minutes, squeeze out all the excess water and drain. While the cabbage is resting, chop the remaining vegetables (green onions, mushrooms, cilantro) and matchstick carrots.
- **Sautee Veggies:** In a large skillet pan, add in 2.5 tbsp of olive oil, 2 tbsp of soy sauce, chopped mushrooms, shredded carrots, and white parts of the green onion. Saute for 2-3 minutes until carrots become soft.
- **Make filling:** Mix the drained cabbage, sauteed veggies, chopped green onion and cilantro. Very finely chop noodles and add into the bowl of veggies. Stir.
- **Assemble eggrolls:** Dip finger into water and "paint" the entire surface area of the wrapper continuously until the wrapper is soft, pliable and see through. Place approx. half of their filling onto the bottom half of their wrapper, staying away from the edge. Fold up from the bottom over the filling then fold the top down to meet in the middle. Fold in the sides like a burrito and set aside while making another one.
- **Cook eggrolls:** Heat griddle to 400F. Place eggrolls on the griddle and spray with non stick spray and cook for approx. 5-6 minutes per side or until golden brown and crispy



APPLE LATTICE PIES

INGREDIENTS

Pie Dough (per serving, 1 pie):

¼ cup all-purpose flour
1 teaspoon granulated sugar
1 tablespoon unsalted butter, cold
1 pinch salt
1-2 teaspoons water, cold

Pie Filling (for 6 servings, 6 pies):

6 large apples, chopped finely
¼ cup brown sugar
½ stick unsalted butter
½ tablespoon vanilla extract
½ tablespoon cinnamon
1 (5") mini foil pie pan (1 per serving)

DIRECTIONS



Preheat the oven to 375°F.

Dough: In a small bowl, combine flour, sugar, salt and cold butter. Use your fingertips to rub the butter into the flour until it looks like coarse crumbs. Add cold water and mix with a fork or your fingers until a dough forms, it should hold together but not be sticky. If too sticky, add 1 tsp flour. If too dry, add a few drops of water. Place the dough in a ziplock bag and chill for 15 minutes.

Filling: While the dough chills, core, peel (if desired), and dice the apples into small pieces. In a small saucepan, combine apples, butter, brown sugar, and cinnamon. Cook over medium-low heat for about 10 minutes, stirring occasionally, until the apples have softened. Remove from heat and set aside to cool.

Assembly: Roll the dough out on a floured surface into a thin circle. Cut into strips about ½-inch wide.

Spoon the apple filling into a mini pie pan, then lay 4 strips of dough across the top and weave the rest to create a lattice. Use roughly 7–8 strips per pie.

Bake: Bake for 25–30 minutes, or until golden brown. Let the pies cool slightly before serving.

Enjoy!



LEMON MONKEY BREAD

INGREDIENTS

Dough (individual):

⅓ cup + 2 tbsp flour

⅔ tsp baking powder

Pinch salt

1 tbsp butter (diced - cold)

3 tbsp buttermilk

Pinch lemon zest

Coating (per person)

1 tbsp butter (melted)

¼ tsp lemon zest

½ tsp lemon juice

1.5 tbsp sugar

2 tbsp white chocolate chips

DIRECTIONS

- Make dough: Add flour, baking powder, baking soda, salt and lemon zest to a bowl and mix with a fork.
- Cut butter into small chunk and add to flour. Use fingertips to “rub” the butter into the flour so it looks like sand.
- Pour the buttermilk in and stir with fork so the dough starts to come together
- Knead & shape the dough: Put dough on a lightly floured cutting board and gently knead for 2 minutes until dough is smooth.
- Cut the dough into 12 little pieces (they should be the size of dice).
- Coasting the pieces of dough: Melt butter on hotplate (2 sticks total). In the bowl containing cut pieces of dough, add 1 tbsp of melted butter, lemon zest, lemon juice, sugar and white chocolate chips.
- Gently mix together with a spoon until all pieces of dough are sticky.
- Put 6 pieces in each cupcake liner so they are stacked on top of each other.
- Cook the monkey bread: Preheat the cupcake machine. Cook the monkey bread for 23-25 minutes.



CINNAMON ROLL FOCACCIA

INGREDIENTS

Focaccia Dough (per serving, 1 focaccia):

3 ½ tablespoons warm water (~108-110°F)
½ teaspoon active dry yeast
½ teaspoon granulated sugar
1 pinch of salt
2 teaspoons olive oil
¼ cup + 3 tablespoons all-purpose flour

Brown Sugar Syrup (per 12):

2 sticks butter
1 cup sugar
3 tbsp cinnamon
¼ tsp salt

Glaze (individual):

2 tbsp powdered sugar
1 tsp milk

DIRECTIONS

- Preheat oven to 400°F.
- Dough: In a small bowl, combine warm water and sugar, mix gently. Sprinkle yeast on top and let sit for about 5 minutes until it is bubbly and fragrant.
- Add olive oil, salt, and half of the flour (3 ½ tbsp). Stir vigorously for 1 minute until combined.
- Add the remaining flour and work it into the dough until it starts to come together.
- Turn the dough out onto a lightly floured surface and knead for about 8 minutes. The dough will be sticky, try not to add extra flour since it can make the focaccia less fluffy.
- Shape the dough into a ball and place into a ziplock bag to proof for 30 minutes.
- Syrup: melt butter in a small saucepan along with sugar, cinnamon and salt.
- Dough: Once the dough has risen, gently transfer it into a greased mini foil pie pan without deflating it.
- Assemble: pour the sugar syrup onto the dough and use fingers to make dimples all over, creating those classic focaccia indentations.
- Let the dough rise again, uncovered, for 20 minutes on a baking sheet.
- Bake: Bake for about 25 minutes, or until golden brown, rotating the pan halfway through.
- Once cooled, make the glaze by combining all ingredients until smooth and drizzling on top.
- Enjoy!



RASPBERRY APRICOT BRIOCHE CAKE

INGREDIENTS

Dough (makes 12):

4 cups flour
1.5 cups warm milk
2 & ¼ tsp yeast
½ cup sugar
¼ tsp salt
1 egg (room temp)
6 tbsp softened butter

Apricot Compote (individual):

2 apricot halves
1 tbsp brown sugar

Whipped Cream:

1 pint heavy cream (2 cups)
½ cup powdered sugar
1 tsp vanilla
Zest of 1 lemon

Raspberry Layer (per child):

¼ cup thawed frozen raspberries

1, 8 oz bottle maple syrup

DIRECTIONS

Set out butter to soften an hour or so early (should be very soft).

Warm milk on low heat until warmed through but not hot, add to a large bowl with yeast and sugar. Set aside for 5 minutes to bloom. Add the egg and gently whisk once yeast is bloomed.

Slowly add flour and salt and combine with a spatula, mixture will be thick.

Once the dough starts to come together, add the softened butter in small chunks into the dough and “smoosh” into the dough using the spatula. Continue until all butter is added.

Dough will be sticky and greasy to touch because of the butter, this is normal

Knead the dough for 8-10 minutes, do not knead for less than this! Less kneading = tough danishes.

Once kneaded place in a large bowl with damp paper towels on top and leave to rise in a warm place for one hour.

Divide the dough into 12 chunks, shape into a snowball and gently use a knife to cut the dough into four slices, like a pizza.

Place on a lined baking tray and leave to rise for another 30-40 minutes. Slices should look like a flower. DO NOT BAKE IMMEDIATELY.

After rising, bake at 400F for approximately 25 minutes. While danishes are baking, make the **Whipped cream**: add all ingredients into a large bowl and mix on high speed until stiff peaks.

Apricot compote: finely dice apricots and then mix in brown sugar. Set aside.

Raspberries: allow to thaw and mash with a fork. Set aside.

As soon as danishes are removed from the oven, use a pastry brush to put a thin coating of maple syrup on the outside. Let cool completely and then cut in half like a hamburger bun, fill with cream, raspberries and apricot compote.



STRAWBERRY BRIOCHE ROLLS

INGREDIENTS

Dough (makes 12):

4 cups flour
1.5 cups warm milk
2 & ¼ tsp yeast
½ cup sugar
¼ tsp salt
1 egg (room temp)
6 tbsp softened butter

1, 8 oz bottle maple syrup

Strawberry Cream Filling (group):

1, 0.53oz bag freeze dried strawberries (makes 4 tbsp crushed)
2, 8 oz cream cheese blocks
1 cup sugar
1 tsp vanilla

Glaze (per child):

2 tbsp powdered sugar
1 tsp milk

DIRECTIONS

Set out butter to soften an hour or so early (should be very soft).

Warm milk on low heat until warmed through but not hot, add to a large bowl with yeast and sugar. Set aside for 5 minutes to bloom. Add the egg and gently whisk once yeast is bloomed.

Slowly add flour and salt and combine with a spatula, mixture will be thick.

Once the dough starts to come together, add the softened butter in small chunks into the dough and “smoosh” into the dough using the spatula. Continue until all butter is added.

Dough will be sticky and greasy to touch because of the butter, this is normal

Knead the dough for 8-10 minutes, do not knead for less than this! Less kneading = tough danishes.

Once kneaded place in a large bowl with damp paper towels on top and leave to rise in a warm place for one hour.

Divide the dough into 12 chunks, shape into a snowball and gently use a knife to cut the dough into four slices, like a pizza.

Place on a lined baking tray and leave to rise for another 30-40 minutes. Slices should look like a flower. DO NOT BAKE IMMEDIATELY.

After rising, bake at 400F for approximately 25 minutes. While danishes are baking, make the filling: crush all the freeze dried strawberries into a fine powder.

Add the cream cheese, sugar and vanilla into the bowl with the crushed strawberry powder and use electric mixer on high speed until smooth and creamy.

Glaze: put glaze ingredients into a small bowl and mix with a fork until smooth. Add more sugar to thicken, more milk to thin out.

As soon as danishes are removed from the oven, use a pastry brush to put a thin coating of maple syrup on the outside. Let cool completely and then glaze.



SOUTHWEST WONTON EGG ROLLS

INGREDIENTS

Wonton Dough (makes 12 servings)

4 cups flour
3 eggs
1 tsp salt
1 cup + ¼ cup cold water (**do not add all at once**)
Cornstarch for dusting/anti-stick
Non stick spray

Filling (individual):

1 tbsp mild salsa
1 tbsp black beans
1 tbsp corn, drained
1 tsp mild taco seasoning
2 tbsp cream cheese, softened
1 tbsp sour cream
1 tbsp shredded cheddar cheese

DIRECTIONS

- **Make Wonton dough:** In a large bowl, mix together the flour, eggs and half the water using a spatula. Mixture will be thick. Slowly continue to add more water (you may not need it all) until there is no dry flour stuck to the bowl and dough forms a slightly sticky ball. Will be tacky to touch. Cover bowl with damp paper towels (not touching dough) and let rest for 10 minutes before kneading.
- **Make topping:** While dough is resting, in the bowl combine all ingredients and “smoosh” together with a fork. Cream cheese should be room temp and very soft.
- **Shape the Wonton wrappers:** Use a knife to cut dough in half and half again, etc to create even balls of dough. Spread a dusting of cornstarch on cutting boards and knead dough for 10 minutes. Dough should smooth out. Place dough in ziploc bag to rest for 30 mins at room temp.
- After resting, use a rolling pin to roll out dough into a large square. Use cornstarch as needed to help roll, dough might be tacky. Should be very thin. Use a knife to cut large square into 2 rectangles.
- Spread approximately half of the filling over the bottom half of each wrapper. Use water to “paint” around the edges to act as glue.
- **Folding:**, fold up from the bottom over the filling then fold the top down to meet in the middle. Fold in the sides like a burrito and set aside while making another one.
- **Cook the Wonton wrappers:** Heat griddle 375 F. Spray with non-stick spray and cook for 3-4 minutes on the wrapper side (until golden and crispy) and 1 minute filling side down to heat through. You can sprinkle cheese on top of your warm filling.



CHOCOLATE S'MORE LAYER CAKE

INGREDIENTS

Chocolate Cake Batter (per child):

3 tbsp applesauce
1 egg
2 tbsp whole milk
½ cup flour
2 tbsp granulated sugar
2 tbsp cocoa powder
½ tsp baking powder
3 tbsp chocolate chips
1 pinch salt

2 (5") mini foil pie pans
(2 per child)
1 can of non-stick
cooking spray

Frosting:

3 sticks butter (softened)
4 cup powdered sugar
2 tsp vanilla extract
2, 8 oz container
marshmallow fluff

Topping (per child):

2 graham crackers

DIRECTIONS

- In a small bowl, crack the egg, then add applesauce and whole milk. Combine with a whisk.
- In a second bowl, combine the flour, granulated sugar, cocoa powder, baking powder, and salt.
- Add the wet ingredients to the dry ingredients and stir to form a batter. Fold in the chocolate chips from the buffet. Divide the batter between two mini pie pans sprayed with non stick spray.
- Bake the cakes at 375 degrees for 18 minutes, rotating halfway through. Check that a plastic fork inserted in the center comes out clean. Allow the cakes to cool on a baking sheet for 5 minutes, then flip them out of the mini foil pie pans onto paper plates.
- While the cakes are baking, prepare the s'more frosting. In a large bowl, use an electric mixer on medium/high to cream the butter until smooth and creamy.
- Add the remaining frosting ingredients and beat until smooth and fluffy. Taste and adjust the sugar if needed.
- Crush graham crackers.
- Once the cakes are cool enough, frost them with the piping bags, or sandwich bags, on paper plates. Add a layer of frosting between the two cakes, then sprinkle with crushed graham cracker.



SOUTHWEST WONTON EGGROLLS

INGREDIENTS

Dough (makes 12)

4 cups flour
3 eggs
1 tsp salt
1 cup + $\frac{1}{4}$ cup cold water
(do not add all at once)
Cornstarch for dusting and
preventing sticking
Non-stick spray

Filling (per egg roll):

1 tbsp mild salsa
1 tbsp black beans
1 tbsp corn, drained
1 tsp mild taco seasoning
2 tbsp cream cheese, softened
1 tbsp sour cream
1 tbsp shredded cheddar cheese

DIRECTIONS

- **Dough:** In a large bowl, mix together the flour, eggs, and half of the water using a spatula. The mixture will be thick.
- Slowly continue to add water, a little at a time. You may not need all of it. Continue until there is no dry flour stuck to the bowl and the dough forms a slightly sticky ball. The dough should feel tacky to the touch.
- Cover the bowl with damp paper towels, making sure they do not touch the dough, and let the dough rest for 10 minutes before kneading.
- Divide the dough evenly among 12 bowls. Use a knife to cut the dough in half, then in half again, continuing until you have evenly sized balls of dough. Place each portion on a cutting board.
- Dust the cutting boards with cornstarch and knead the dough for 10 minutes, until smooth.
- Place each dough portion in a labeled resealable plastic bag and let rest for 30 minutes at room temperature.
- **Filling:** Add the salsa, black beans, corn, taco seasoning, softened cream cheese, sour cream, and shredded cheddar cheese to a prep bowl. Mix with a fork until the cream cheese is smooth. Set aside.
- Once the dough has rested, use a rolling pin to roll it into a large square. Use cornstarch as needed to prevent sticking. Roll the dough very thin.
- **Assembling the eggrolls:** Dip a finger into water and brush the outside border of the wrapper to help seal it.
- Place approximately half of the filling onto the bottom half of the wrapper, keeping it away from the edges.
- Fold the bottom of the wrapper up over the filling, then fold the top down to meet in the middle. Fold in the sides like a burrito and set aside while preparing the second eggroll.
- Heat a griddle to medium heat and spray with non-stick spray. Cook the eggrolls for 2-3 minutes on each side, until golden brown and crispy.



MINI CHEESY BAGEL PIES

INGREDIENTS

Dough (per child):

½ cup + 1 tbsp flour
2.5 tbsp warm water
½ tsp sugar
½ tsp yeast
½ tsp olive oil
Pinch salt

1 can of non-stick cooking spray

Egg wash:

2 eggs + a splash of water

Filling:

1, 32 oz container ricotta cheese
1, 8 oz bag shredded mozzarella
½ cup grated parmesan
1 tsp salt
1 tsp garlic powder
2 tsp Italian seasoning

Breading (per child):

1 tbsp everything bagel seasoning

DIRECTIONS

- Gently heat approximately 3 cups of water in a small saucepan until warm, like bath water.
- Place the yeast and sugar in a bowl. Add 2.5 tbsp warm water, gently mix with a fork for 10 seconds, and set aside for 5 minutes to bloom.
- Once the yeast has bloomed, add ½ tsp olive oil and mix together.
- Add the flour and salt and use a fork to mix until a shaggy dough forms.
- Lightly flour a cutting board. Use your hands to shape the dough into a ball. The dough should feel slightly tacky; if it is too sticky, slowly add more flour.
- Knead the dough for approximately 5 minutes, until it is smooth and springy.
- Place the dough in a bowl and loosely cover it with a damp paper towel. Let it rest for 30 minutes to proof.
- **Filling:** In a large bowl, combine the ricotta, shredded mozzarella, grated parmesan, salt, garlic powder, and Italian seasoning. Mix with a spatula until combined. Keep refrigerated until ready to use.
- After the dough has risen, sprinkle a cutting board with flour. Use a rolling pin to gently roll the dough into a thin circle.
- Place the filling in the center of the dough.
- Dip a finger into water and use it as glue to brush around the entire outer edge of the dough. Fold the dough over the filling like a calzone or ravioli and press the edges together to seal.
- Place the filled dough seam-side down on a parchment-lined baking tray.
- Use a sharp knife to cut into the top, flat side of the dough so the cheesy filling is visible. Do not cut all the way through.
- Brush the egg wash around the outside of the exposed cheese, then sprinkle with everything bagel seasoning.
- Bake at 400°F for approximately 20 minutes, until golden brown and the cheese is golden.



BREADED SANDWICH BUNS

INGREDIENTS

Dough (per child):

½ cup + 1 tbsp flour
2.5 tbsp warm water
½ tsp sugar
½ tsp yeast
½ tsp olive oil
½ tsp salt

1 stick butter, melted, for brushing

Egg wash:

2 eggs + a splash of water

Crumb topping (per child):

1 tbsp panko
1 tbsp parmesan
½ tsp garlic powder
½ tsp Italian seasoning
Pinch salt

Filling:

3 large onions
½ stick butter
1, 16 oz container ricotta cheese (2 cups)
1, 8 oz bag shredded cheddar
1 tsp garlic powder
1 tsp salt

DIRECTIONS

- Gently warm approximately 3 cups of water until warm to the touch, but not hot.
- Place the yeast and sugar in a bowl. Add 2.5 tbsp warm water, gently mix with a fork for 10 seconds, and set aside for 5 minutes to bloom.
- Once the yeast has bloomed, add ½ tsp olive oil and mix together.
- Add the flour and salt and use a fork to mix until a shaggy dough forms.
- Lightly flour a cutting board. Use your hands to shape the dough into a ball. The dough should feel slightly tacky; if it is too sticky, slowly add more flour.
- Knead the dough for approximately 5 minutes, until it is smooth and springy.
- Place the dough in a bowl and loosely cover it with a damp paper towel. Let it rest for 30 minutes to proof.
- Crumb topping: Add the panko, parmesan, garlic powder, Italian seasoning, and salt to a bowl. Mix together and set aside.
- Caramelized onion filling: Cut the onions into chunks, then thinly slice them. Melt ½ stick of butter in a skillet over medium heat. Add the onions, ½ tsp salt, and 1 tsp garlic powder. Cook low and slow until the onions are soft and caramelized.
- Transfer the cooked onions to a large bowl and let cool. Add the ricotta and shredded cheddar, then fold together with a spatula. Set aside.
- Rolling and shaping: Lightly flour a cutting board and roll the dough into a long oval, approximately as long as the rolling pin and half as wide as the rolling pin.
- Melt 1 stick of butter over low heat. Place each oval of dough on a plate. Brush the melted butter over the dough, then immediately fold it in half like a taco.
- Brush the top of each folded bun with egg wash. Press the crumb topping onto the egg wash, then place the bun on a parchment-lined baking tray.
- The dough should be folded like a taco, with melted butter brushed into the middle and crumb topping secured to the top with egg wash.
- Bake at 350°F for approximately 15–18 minutes, switching oven racks halfway way through, until golden-brown.
- Allow the buns to cool for 5 minutes. Gently open each sandwich bun and use a spoon the cheesy onion filling inside. Fold the bun back together and serve.



STRAWBERRY CREAM PUFFS

INGREDIENTS

Rough puff pastry (per child):

- ½ cup flour
- 4 tbsp cold butter (½ stick per child)
- 2-4 tbsp cold water
- ¼ tsp salt
- 2 lbs fresh strawberries, diced

Egg wash:

- 2 eggs + a splash of water

Whipped cream:

- 1 pint heavy cream
- ½ cup powdered sugar
- 1 tsp vanilla

DIRECTIONS

- Make the dough: Add the flour and salt to a small bowl. Add the cold butter and rub it into the flour with your fingertips, taking care not to overwork it. Small, pea-sized pieces of butter should remain visible.
- Make a small well in the center of the flour and butter mixture. Add 2 tbsp cold water and use a fork to mix until the dough begins to clump together. If the mixture is still dry, add 1-2 more tbsp of cold water as needed.
- Bring the dough together without kneading. Shape it into a rough ball, place it in a resealable plastic bag, and chill for 20 minutes.
- Roll and fold the dough: Lightly flour a cutting board. Gently knead the chilled dough until smooth, then roll it into a rectangle about three times as long as it is wide. Keep the edges straight and even, taking care not to overwork the butter streaks. The dough should have a marbled appearance.
- Fold the top third down, then fold the bottom third up and over it, like folding a letter.
- Give the dough a quarter turn to the left or right. Fold the top third down, then fold the bottom third up and over it again. The dough should form a small square.
- Place the folded pastry in a resealable plastic bag and chill for 30 minutes.
- Preheat the oven to 400°F.
- Cut the dough in half. Roll each piece until it forms a circle.
- Brush the entire surface of each dough circle lightly with egg wash, then fold each piece in half to form a half-moon. The egg wash must be applied before folding.
- Place the half-moons on parchment-lined baking trays. Bake for approximately 20 minutes, rotating the oven racks halfway through, until golden brown.
- Whipped cream: Add the heavy cream, powdered sugar, and vanilla to a large bowl. Beat with an electric mixer on high speed until stiff peaks form.
- Finely dice the strawberries. Fold them into the whipped cream or keep them separate.
- Once the pastries are baked, use a knife to gently cut each half-moon open to create a pocket, taking care not to cut it into two separate pieces.
- Fill the pockets with whipped cream and fresh strawberries.

