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CHOCOLATE CONFECTIONS



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CHOCOLATE PANCAKE TACOS

INGREDIENTS

Chocolate Pancake Batter

- 2 $\frac{2}{3}$ cups all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 eggs
- $\frac{2}{3}$ cup granulated sugar
- 2 cups whole milk
- 6 tablespoons canola or vegetable oil
- 2 teaspoons vanilla extract
- 1 cup mini chocolate chips or chunks

Nonstick spray for cooking

Chocolate Whipped Cream

- 1 pint heavy whipping cream
- $\frac{1}{2}$ cup powdered sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup unsweetened cocoa powder

Filling (per child)

- 2-3 strawberries
- $\frac{1}{4}$ of a banana
- 1-2 tablespoons mini chocolate chips



DIRECTIONS

- In a large bowl: add dry ingredients (flour, cocoa powder, baking powder, salt) Gently mix with a whisk to combine. Set aside.
- In a medium bowl: whisk together the eggs and granulated sugar until well combined. Add in the milk, oil, and vanilla. Whisk until combined. Pour the wet ingredients into the bowl of dry ingredients and stir using a large spoon or rubber spatula just until combined and moistened. Do not overmix. Gently fold the chocolate chips into the batter.
- Spray griddle with nonstick spray and set griddle to medium heat and use $\frac{1}{4}$ cup measuring cup to scoop pancake batter. For each pancake, drop $\frac{1}{4}$ cup of batter onto the griddle. Cook 1-2 minutes, until surface of pancakes have some bubbles and the bottom appears to be done. Flip carefully and cook for another 1-2 minutes. Transfer to plates.
- While pancakes are cooking, make whipped cream: In a large bowl, combine heavy cream, powdered sugar, vanilla, and cocoa powder using the electric mixer until stiff peaks form. Beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up. When whipped cream reaches stiff peaks, set aside.
- Slice/dice the fruit and then assemble pancake tacos by placing desired filling and whipped cream on one side of the pancake and folding to hold/eat like a taco.

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CHOCOLATE MINI DONUTS WITH CHOCOLATE GLAZE

INGREDIENTS

Donuts:

2 cups flour
½ cup cocoa powder
1 tsp baking powder
1 tsp baking soda
¼ tsp salt
2 eggs
1 cup sugar
⅔ cup milk
½ cup plain Greek yogurt
½ stick butter, melted
1 tsp vanilla

Glaze

¼ cup cocoa powder
2 tablespoons hot water
1 cup powdered sugar
5 tablespoons butter, melted

Decorations:

Mini Chocolate Chips
Rainbow Sprinkles

Non stick cooking spray



DIRECTIONS

- **Make the donuts:** melt the butter on a low heat while the following ingredients are measured into a large mixing bowl: eggs and sugar. Use electric mixer until well combined. Add milk, yogurt, melted butter and vanilla extract. Mix until combined. Add the flour, baking powder, baking soda, cocoa powder and salt. Mix until combined, mixture will be thick.
- Preheat the mini donut machine and begin to batch bake donuts.
- **Glaze:** prepare the glaze by mixing together the cocoa powder mix and hot water. When well combined, add the powdered sugar and melted butter and whisk until smooth.
- **To glaze the donuts:** when donuts are completely cool. Turn donuts upside down, dip in glaze, wiggle them around then flip donuts back over. Immediately dip in sprinkles and/or mini chocolate chips.

CHOCOLATE PIZZAS

INGREDIENTS

12 naan rounds or pita bread
3 large apples
3 bananas
1 (1 lb.) container of strawberries
1 bag of mini chocolate chips

Chocolate Cream Cheese Frosting:

1 (8 oz.) block of cream cheese, softened
1 stick unsalted butter, softened
3 ½ cups powdered sugar
½ cup unsweetened cocoa powder
¼ teaspoon salt
1 teaspoon vanilla



DIRECTIONS

- **Rinse all fruits.**
- **Make the cream cheese frosting:** with the electric mixer in a large mixing bowl. Combine the butter and cream cheese in a large bowl using an electric mixer to beat until creamy, well-combined, and lump-free. Add vanilla extract and salt and stir well to combine. With mixer on low, gradually add powdered sugar until completely combined. Add cocoa powder and beat until well-incorporated into the frosting -- be sure to scrape the sides and bottom of the bowl so that all ingredients are well-combined.
- Dice fresh fruits or cut into fun shapes.
- Assembly can begin with spreading a layer of frosting on the naan round as the base (think "pizza sauce") Then layer, spread, or sprinkle topping ingredients in any order you choose.

CHOCOLATE ORANGE PIES

INGREDIENTS

Crust (per child):

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

Filling:

1, 5.9 oz package INSTANT CHOCOLATE PUDDING
3 cups low fat milk
¼ cup orange juice
1 tablespoon orange zest

Orange Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
1 teaspoon vanilla
1 teaspoon orange zest



DIRECTIONS

- **Make the filling:** In a large bowl, make chocolate pudding according to package directions AND add orange zest and orange juice. Set aside.
- **Make the whipped cream:** In a second large bowl, place whipped cream ingredients except the orange zest. Beat the ingredients together with an electric mixer, starting on low speed and increasing to high slowly as it begins to firm up. When whipped cream reaches stiff peaks, gently mix in the orange zest.
- **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.
- **Assemble:** Spoon pudding and then whipped cream into the pie crusts.
- Optional: decorate the tops of the pies with leftover cocoa powder or orange zest.

COOKIES AND CREAM PIES

INGREDIENTS

Crust (per child):

3 Oreos (crushed)
1 tbsp melted butter

Filling:

2 (8 oz.) blocks cream cheese, softened
1 cup powdered sugar
2 teaspoons vanilla
Half of whipped cream made in step 1
20 whole Oreos, crushed

Whipped Cream:

2 pints heavy cream
1 cup powdered sugar
2 teaspoons vanilla



DIRECTIONS

- **Make the whipped cream:** In a large bowl, place whipped cream ingredients. Beat the ingredients together with an electric mixer, starting on low speed and increasing to high slowly as it begins to firm up. When whipped cream reaches stiff peaks, set aside.
- Place 20 Oreos into a ziploc bag. Crush the Oreos up a little bit. Some bigger pieces are ok. Set aside.
- **Make the filling:** In a second large bowl, beat the cream cheese with an electric mixer on medium speed until smooth and creamy. Scrape down the sides and up the bottom of the bowl with a silicone spatula as needed. Add the powdered sugar and vanilla extract and beat on medium-high speed until combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth. Using a spatula, gently fold the whipped cream and crushed Oreos into the cream cheese mixture until combined. This takes several turns of your silicone spatula. Combine slowly as you don't want to deflate all the air in the whipped cream.
- **To make the crust:** place 3 Oreo cookies into a ziploc bag, crush into crumbs. Meanwhile, melt the butter. Add 1 tbsp butter into each ziploc bag. Mix everything together until Oreo cookies crumbs are sticky/moist. Place mixture into mini foil pie pans and press down firmly to create a crust.
- **Assemble:** Spoon filling and then whipped cream into the pie crusts.
- Optional: decorate the tops of the pies with leftover Oreo cookies/crumbs.

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CHOCOLATE STRAWBERRY CHEESECAKE CUPS

INGREDIENTS

Toppings (per child)

- 2-3 strawberries
- 1-2 tablespoons mini chocolate chips
- 2 sheets of graham crackers

Chocolate Whipped Cream

- 1 pint heavy whipping cream
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons unsweetened cocoa powder

Strawberry Cheesecake Mixture

- 2 (8oz.) blocks cream cheese, softened
- 1 teaspoon vanilla
- ⅔ cup powdered sugar
- 1 cup finely diced strawberries (about 6-7 medium sized strawberries)



DIRECTIONS

- **Dice strawberries for the cheesecake mixture:** dice 6-7 strawberries very finely. Will need 1 cup of finely diced strawberries. Set aside.
- **Make the whipped cream:** In a large bowl, place whipped cream ingredients except for the cocoa powder. Beat the ingredients together with an electric mixer, starting on low speed and increasing to high slowly as it begins to firm up. When whipped cream reaches stiff peaks, remove half of the whipped cream by placing it into a separate bowl, set aside. To the remaining half of the whipped cream add the 2 tablespoons of cocoa powder. Mixer just until the cocoa powder is fully incorporated. Set aside.
- Place 20 Oreos into a ziploc bag. Crush the Oreos up a little bit. Some bigger pieces are ok. Set aside.
- **Make the strawberry cheesecake mixture:** In a second large bowl, beat the cream cheese with an electric mixer on medium speed until smooth and creamy. Scrape down the sides and up the bottom of the bowl with a silicone spatula as needed. Add the powdered sugar and vanilla extract and beat on medium-high speed until combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth. Using a spatula, gently fold the reserved plain whipped cream and finely diced strawberries into the cream cheese mixture until combined. This takes several turns of your silicone spatula. Combine slowly as you don't want to deflate all the air in the whipped cream.
- Slice/dice their strawberries and gently crush graham crackers for the toppings (can keep the graham crackers in large pieces or crush to fine crumbs).
- **To assemble:** layer cups with graham crackers, diced strawberries, mini chocolate chips, strawberry cheesecake mixture, and chocolate whipped cream in desired order.