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FRUITY DELIGHTS



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PINEAPPLE DREAM 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 crushed pineapple, drained
- ½ of whipped cream prepared

Topping (per pie):

- 1 ring of pineapple

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 crushed pineapples and half of the whipped cream made in step 1. Set aside.
- **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 pineapple rings into desired shapes and sizes.
- **Assemble:** Spoon the filling and then whipped cream into the pie crusts.
- **Decorate:** Top the pies with the cut pineapples.



MANGO CROISSANT BITES

INGREDIENTS

Mango Cheesecake Filling

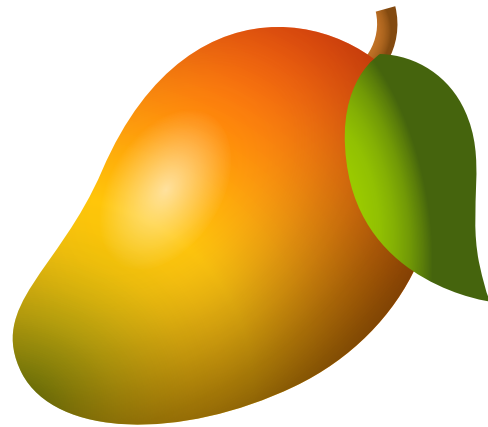
- 2 (8 oz.) packages cream cheese, softened
- ½ cup powdered sugar
- ½ teaspoon vanilla extract
- ½ cup mango puree

Nonstick spray for cooking

2 containers pillsbury crescent roll dough

Glaze (per croissant bite):

- 2 tbsp powdered sugar
- 1-2 tsp water



DIRECTIONS

- **Make the filling:** In a large bowl, use a spatula to mix together the filling ingredients. Set aside.
- **Score the dough:** With a knife, score the dough into square pieces that are about 2 x 2 in.
- **Fill the bites:** Place 1 tsp of filling into the center of the dough. Fold opposite corners into the middle, complete with remaining corners. Pinch together the seams so no holes. Roll gently into a ball.
- **Bake the bites:** Spray the cake pop machine with nonstick spray. Begin baking the croissant bites by placing each bite into a cooking well. Cook until the dough is golden and crispy on the outside
- **Make the glaze:** Mix powdered sugar with the water until smooth.
- **Decorate:** Once the croissant bites are cooked, decorate by drizzling or dipping bites in frosting



PEACHES & CREAM WHOOPIE PIES

INGREDIENTS

Vanilla Cupcakes:

- 2 ½ cups flour
- 2 ½ tsp baking powder
- 1 tsp salt
- 2 sticks softened butter
- 1 ½ cups granulated sugar
- 4 eggs
- 3 tsp vanilla extract
- 1 cup whole milk

Silicone molds

Nonstick spray for cooking

Whipped Cream Frosting:

- 1 (8 oz.) block cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 pint heavy whipping cream



DIRECTIONS

- **Make the cupcake batter:** In a large bowl measure out the flour, baking powder, and salt. Set aside.
- In a second large bowl: cream together the butter, sugar, and vanilla using the electric mixer. Mix until light fluffy and cream.
- Then add in the eggs one at a time. Continue to mix in between each egg.
- Reduce mixer speed to medium and add the flour mixture in thirds alternating with the milk, mixing to incorporate with each addition. Scrape down the bowl as needed and beat until just combined and smooth, and don't over mix.
- Once batter is prepared, fill silicone molds $\frac{3}{4}$ full using spoons.
- **Bake the cupcakes:** Bake cupcakes in a cupcake machine for 4-5 minutes or until a toothpick inserted into a cupcake comes out clean. Allow cupcakes to cool for at least 5 minutes then you can remove them from the silicone molds. Cut the cupcakes in half (creates top & bottom pieces of the whoopie pies).
- **Make the frosting:** In a large bowl, beat the cream cheese until light and fluffy with an electric mixer. Add heavy cream, vanilla, and powdered sugar. Mix until fluffy and creamy, 2-3 minutes on medium-high speed.
- With a knife, cut the peaches into finely diced pieces.
- **Assemble the whoopie pies:** Spread the filling between two halves. Add diced peaches to the center of the whoopie pies, and then close.



CHOCOLATE FRUIT PIZZAS

INGREDIENTS

Pizza Base:

- 12 naan rounds or pita bread (12 servings)
- 3 large apples (¼ apple per serving)
- 3 bananas (¼ banana per serving)
- 1 (1 lb.) container of strawberries (2-3 strawberries per serving)
- 1 bag of mini chocolate chips (~1 tbsp per serving)

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

- **Make the frosting:** In a large mixing bowl, use an electric mixer to beat the butter and cream cheese until creamy, well-combined, and lump-free. Add vanilla extract and salt and stir well to combine.
- With the mixer on low speed, 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 fruits into desired shapes and sizes.
- **Assemble:** Begin by spreading a layer of frosting as the base (think “pizza sauce”). Then, you may layer, spread, or sprinkle topping ingredients as preferred.



LEMON BLUEBERRY DONUTS

INGREDIENTS

Blueberry Donuts:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 tsp baking powder
- 1 tsp salt
- 2 eggs
- $\frac{2}{3}$ cup whole milk
- $\frac{1}{4}$ cup + $\frac{1}{2}$ tablespoon vegetable oil
- 3 tsp vanilla extract
- 2 tbsp lemon zest
- 1 cup + $\frac{1}{3}$ cup blueberries

Nonstick spray for cooking

Blueberry Vanilla Frosting (per serving):

- 3 tbsp butter, softened
- 2-3 tbsp powdered sugar
- 1-2 **drops** vanilla extract
- 1 tsp blueberry jam/preserves



DIRECTIONS

- Zest the lemons into a large bowl before adding to a large mixing bowl. Set aside once you have 2 tablespoons of zest.
- **Make the batter:** In a separate large mixing bowl, whisk together flour, sugar, baking powder, and salt.
- In the large bowl containing the lemon zest, add the milk, eggs, vegetable oil, and vanilla extract. Whisk together. Then use a spoon, stir in the flour mixture until blended.
- In another small bowl, toss blueberries with 1-2 tablespoons of flour. Gently fold berries into the batter. Mixture will be thick.
- **Bake the donuts:** Spray donut maker with nonstick spray. Fill each cooking reservoir with about 1-2 tablespoons of batter. Bake for about 4 to 5 minutes or until a toothpick inserted into a donut comes out clean. Repeat with remaining batter.
- **Make the frosting:** Get the butter as soft as possible but NOT melted. If the ingredients are not soft, place in ziploc bags and gently hold the ingredients inside of your hands to warm them. Place their softened butter into a prep bowl then uses a fork to mash and mix. Then add remaining frosting ingredients. Each child should mix until smooth. (can add a few drops of water if it needs to be thinned)
- **Assemble:** Allow donuts to cool. Then spread a layer of frosting on top of each donut.



CHERRY CHEESECAKE CUPS

INGREDIENTS

Cherry Cheesecake

- 2 (8 oz) package cream cheese, softened
- 1 cup vanilla Greek yogurt
- 4 tablespoons sugar
- ½ of whipped cream prepared
- 4 cups frozen cherries, thawed and strained*
- *Save juice in bowl to use if needed

Whipped Cream

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

Crust (per serving)

- 2 sheets of graham crackers



DIRECTIONS

- **Make the whipped cream:** In a large bowl, use an electric mixer to combine all of the whipped cream ingredients and mix until stiff peaks on high speed. Set aside.
- **Make the cheesecake:** In a second large bowl, use an electric mixer to combine cherry cheesecake ingredients **except** the cherries. At the very end of mixing; add the frozen cherries and mix until blended in (mixture should look pink, add a bit more cherry juice if not pink). Mix half of the whipped cream into the cheesecake mixture.
- Grab two sheets of graham crackers and place them in a ziploc bag. Break up graham crackers into pieces (they do not need to be finely crushed).
- **Assemble:** Begin by layering ingredients into a cup: graham crackers, cherry cheesecake, and then the whipped cream on top.

