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FARMERS MARKET FRESH:  
SEASONAL BAKING



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# STRAWBERRY CHEESECAKE COBBLER

## INGREDIENTS

### Cobbler Batter (per serving, 2 cobblers):

4 tablespoons unsalted butter, melted and cooled  
¼ cup granulated sugar  
½ teaspoon vanilla extract  
6 tablespoons whole milk  
½ cup all-purpose flour  
½ teaspoon baking powder  
⅛ teaspoon salt

### Filling (per serving, 2 cobblers):

2 large strawberries, chopped  
1 teaspoon granulated sugar  
2 tablespoons cream cheese

### Topping (optional):

Dusting of powdered sugar

2 (5") mini foil pie pans (2 per serving)

Non-stick cooking spray



## DIRECTIONS

- Preheat oven to 350 °F. Spray mini foil pie pans with non-stick spray and arrange on a baking sheet.
- **Filling:** Chop strawberries into small pieces and place into a small bowl. Sprinkle with 1 teaspoon sugar and set aside.
- **Batter:** In a separate bowl, combine flour, baking powder, and salt. Stir to mix.
- In another bowl, mix melted butter with sugar and vanilla extract until combined.
- Add half of the dry ingredients to the butter mixture and stir until partially combined. Add the milk and stir again. Then add the remaining dry ingredients and mix until smooth.
- Pour about ¾ of the batter evenly into two mini foil pie pans.
- **Topping:** Scatter the chopped strawberries and ~ 1 teaspoon sized globs of cream cheese over the batter. Pour the remaining batter evenly over the tops.
- **Bake:** Place the pans on a baking sheet and bake for about 20 minutes. The cobblers are done when the edges are golden brown.
- Allow the cobblers to cool for about 5 minutes. Dust with powdered sugar if desired.
- Enjoy!



# ZUCCHINI RICOTTA BASIL TART

## INGREDIENTS

### Tart Dough (per serving, 1 tart):

2 ½ tablespoon water, warm (108-110 degrees)  
½ teaspoon granulated sugar  
½ teaspoon yeast  
6 tablespoon all-purpose flour  
½ teaspoon olive oil  
1 pinch salt

### Egg wash (for 6 servings, 6 tarts):

1 egg, whisked  
1 tablespoon water

### Filling (per serving, 1 tart):

3 tablespoons whole milk ricotta  
1-2 teaspoons fresh basil, chopped  
½ teaspoon lemon zest  
1 pinch salt  
1 pinch pepper  
1 pinch garlic powder

### Topping (per serving, 1 tart):

8-10 zucchini ribbons



## DIRECTIONS

- Preheat oven to 400 °F and line a baking sheet with parchment paper.
- **Dough:** In a small bowl, combine warm water and sugar. Stir, then sprinkle yeast on top and let sit for 5 minutes until foamy and fragrant. Add olive oil, salt, and flour to the bowl and mix until a rough dough forms. Transfer to a floured cutting board and knead for about 5 minutes, sprinkling with more flour as needed, until smooth and no longer sticky. Shape into a ball, place in a ziplock bag to proof for 30 minutes. Set aside.
- **Filling & topping:** While the dough is resting, add chopped basil, ricotta, salt, pepper, garlic powder, and lemon zest to a bowl. Mix to combine. Use a vegetable peeler to slice zucchini lengthwise into long, thin ribbons.
- **Egg wash:** Make an egg wash by adding an egg and water to a small bowl and whisking well to combine.
- After resting, roll dough into a square shape about the size of a napkin, lightly dusting with flour as needed. Place on a baking sheet and lightly score a 1-inch border around the edge with a knife (think like a picture frame), being careful not to cut all the way through.
- Spread the ricotta mixture into the center square, keeping it inside the scored border. Layer zucchini ribbons on top, and sprinkle with a little salt and pepper if desired. Brush the border with egg wash.
- **Bake:** Bake for about 20 minutes, until the edges are golden brown.
- Enjoy!



# BLUEBERRY LEMON LAYER CAKE

## INGREDIENTS

### Cake Batter (per serving, 2 cakes):

3 tablespoons unsalted butter, softened  
½ cup granulated sugar  
3 tablespoons liquid egg white  
1 ½ teaspoons lemon juice  
½ teaspoon lemon zest  
½ cup all-purpose flour  
1 pinch baking powder  
1 pinch salt  
3 tablespoons whole milk  
1 tablespoon blueberries

### Frosting (for 6 servings, 12 cakes):

6 tablespoons blueberry preserves  
½ cup unsalted butter, softened  
1 ¾ cups powdered sugar  
½ teaspoon vanilla extract

### Topping (per serving, 2 cakes):

1 small handful blueberries  
  
2 (5") mini foil pie pans (2 per serving)  
Non-stick cooking spray



## DIRECTIONS

- Preheat oven to 350°F and spray mini foil pie pans with non-stick cooking spray and arrange on a baking sheet.
- Begin by zesting and juicing a whole lemon, then set aside.
- **Batter:** In a small bowl, cream sugar and softened butter together using a spoon or hands. Add liquid egg whites, lemon juice, and lemon zest to the butter-sugar mixture and stir well.
- In a separate small bowl, combine flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, being careful not to over mix. Stir in the milk and fold in the blueberries, then divide the batter evenly between two mini foil pie pans.
- **Bake:** Bake the cakes for about 20 minutes. A toothpick inserted into the center should come out clean.
- **Frosting:** While the cakes are baking, use an electric mixer to cream butter until smooth. Add 1 cup powdered sugar and beat until combined. Add blueberry preserves and vanilla, then add the remaining (¾ cups) powdered sugar. Mix until frosting is smooth and fluffy.
- **Assemble:** Once cakes have cooled, divide frosting into piping bags (sandwich bags). Stack the cakes with a layer of frosting in between and decorate the top with more frosting and fresh blueberries if desired.
- Enjoy!





# TOMATO GALETTE

## INGREDIENTS

### Naan Dough (per serving, 1 galette):

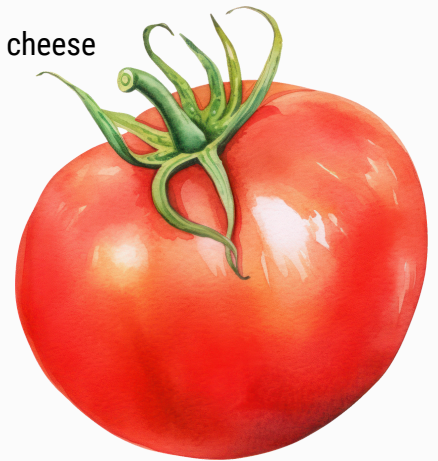
- ¼ cup all-purpose flour
- ½ tablespoon baking powder
- ⅛ teaspoon salt
- ¼ cup plain whole-milk Greek yogurt

### Filling (for 6 servings, 6 galettes):

- 1 (32 oz) container whole milk ricotta cheese
- 1 teaspoon salt
- 2 teaspoon Italian seasoning
- 1 teaspoon garlic powder

### Topping (per serving, 1 galette):

- ½ of a Roma tomato
- 2 tablespoons parmesan cheese
- 1 pinch of salt



## DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, mix all dough ingredients together with a spoon until a sticky dough forms (it may seem dry at first, just keep mixing).
- Move dough to a lightly floured board, knead for 1–2 minutes, then shape into a ball and let rest for 10–15 minutes.
- **Filling:** In a large bowl, use an electric mixer to blend ricotta, salt, Italian seasoning, and garlic powder until smooth. Set aside.
- **Topping:** Slice tomatoes into thin rounds, set aside.
- **Roll dough:** Roll rested dough into a large circle on a floured board, it should be big enough for tomato slices but small enough to fit on ⅓ of a baking tray.
- **Assemble:** Spread ricotta filling in the center of the dough, leaving a border. Top with tomato slices, a sprinkle of parmesan, and a pinch of salt.
- Fold the edges of the dough up and over the filling to create a rustic crust, keeping the center exposed.
- **Bake:** Bake for about 20 minutes, rotating baking trays halfway through, until the crust is golden brown. Allow to cool a bit before serving.
- Enjoy!



# VEGGIE AND CHEESE QUICHE

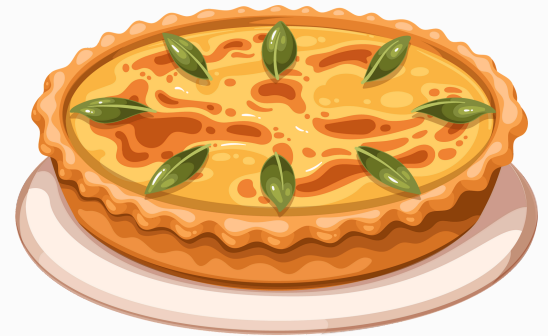
## INGREDIENTS

### Pie Crust (per serving, 1 quiche):

- ¼ cup all-purpose flour
- 1 teaspoon granulated sugar
- 1 tablespoon unsalted butter, cold
- 1 pinch of salt
- 1 - 2 teaspoons water, cold
- 1 (5") mini foil pie pan (1 per serving)

### Filing (per serving, 1 quiche):

- 1 egg
- 2 tablespoons whole milk
- 1 pinch of salt
- 1 pinch of pepper
- 2 tablespoons cheddar cheese, shredded
- ¼ cup vegetables (spinach, broccoli, and mushrooms), finely diced



## DIRECTIONS

- Preheat oven to 375°F.
- **Crust:** In a small bowl, combine flour, sugar, salt, and 1 tbsp cold butter. Use your fingertips to rub the butter into the flour until the mixture looks like breadcrumbs or sand. Gently squeeze the butter pieces smaller as you go.
- Add 1–2 tsp cold water and mix with a fork or fingers until a dough forms. It shouldn't be too sticky (add a little flour if sticky, or a few drops of water if dry). No kneading needed.
- Place dough in a ziplock bag and chill for about 15 minutes.
- **Filling:** While dough chills, dice about ¼ cup of desired veggies (spinach, broccoli, and mushrooms recommended).
- Crack an egg into a small bowl (check for shells), then add milk, cheese, salt, and pepper. Whisk, then stir in the veggies.
- **Assemble:** Roll chilled dough on a floured board into a thin circle slightly larger than a mini pie pan. Make sure it's not sticking, add flour underneath if needed.
- Place dough into a mini foil pie pan and trim any excess. Crimp edges with a fork or flute with fingers and poke a few holes in the bottom of the crust with a fork.
- Pour in egg mixture, filling nearly to the top without overfilling.
- **Bake:** Bake for 25–30 minutes, rotating halfway, until the edges are set, the center jiggles just slightly, and a knife comes out clean. Let cool a few minutes before serving.
- Enjoy!



# APRICOT ROLLS



## INGREDIENTS

### Apricot Roll Dough (per serving, 2 rolls):

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

### Filling (per serving, 2 rolls):

4 halves canned apricot, drained  
2 teaspoons brown sugar  
~ $\frac{1}{8}$  teaspoon orange zest

### Glaze (per serving, 2 rolls):

2 tbsp powdered sugar  
1 tsp water (or milk)

2 (5") mini foil pie pans (2 per serving)  
Non-stick cooking spray

## DIRECTIONS

- Preheat ovens to 375 degrees. Spray 5" mini foil pie pans with non-stick spray and arrange on baking sheets.
- Open apricot cans and drain. Do not rinse.
- **Dough:** In a small 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, cinnamon, 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.
- **Filling:** Mash the apricots with the back of the fork. Once smooth, add 2 teaspoons of brown sugar and the orange zest.
- Sprinkle flour onto a flat surface and on top of the dough, then use a rolling pin to roll into a long rectangle. Spread filling evenly across the rectangle and roll up the dough along the long edge so it resembles a log with a spiral. Use a knife to cut the rolled up log shape into two. Each serving is two completed rolls. Place rolls in mini foil pie pans.
- **Bake:** Bake for 25-30 minutes until golden brown.
- **Glaze:** Mix powdered sugar and water (or milk) in a small bowl. If the glaze is too runny, add more sugar. If the glaze is too thick, add more liquid.
- Glaze the rolls when they are baked and cooled.
- Enjoy!



# PEACH UPSIDE DOWN CAKE

## INGREDIENTS

### Cake Batter (per serving, 1 cake):

- 2 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar
- $\frac{1}{4}$  teaspoon vanilla extract
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- 4 tablespoons whole milk
- 1 peach slice, canned & drained

### Whipped Cream (for 6 servings, 6 cakes):

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

### For Assembly (per serving, 1 cake):

- $\frac{1}{12}$  tablespoon unsalted butter
- $\frac{1}{2}$  teaspoon brown sugar
- 3 peach slices, canned & drained

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

## DIRECTIONS

- Preheat oven to 350°F.
- **Batter:** In a small bowl, mix together sugar, vanilla, melted butter, and milk until well combined. Add flour and baking powder, then stir until a smooth, creamy batter forms. Set aside.
- Cut one peach slice into small pieces. Add chopped peach to the batter and stir to combine. Set aside.
- **Assembly:** Place brown sugar and a small piece of butter into the bottom of a labeled foil pie pan. Arrange 3 peach slices on top, spreading them out to cover the bottom. Spoon remaining batter on top of the peaches until pie pan is just about full.
- **Bake:** Bake for 20–25 minutes or until golden brown.
- **Whipped cream:** While cakes are baking, make the whipped cream. In a large bowl, beat heavy cream, sugar, and vanilla using a hand-held mixer. Start on low speed and gradually increase to high. Beat until stiff peaks form.
- Once cakes are slightly cooled, remove from pie pans and place them on a plate peach-side up. Top with a scoop of whipped cream.
- Enjoy!



# LEMON SCONES

## INGREDIENTS

### Scone Dough (per serving, 2 scones):

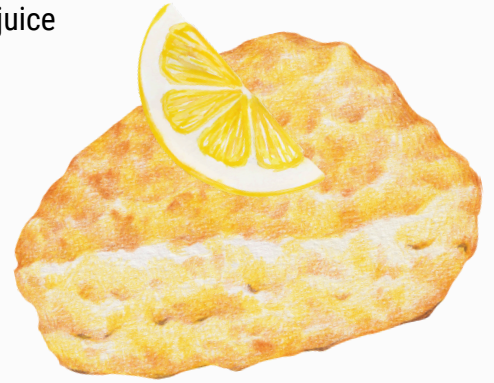
- ½ cup all-purpose flour
- 4 teaspoons granulated sugar
- ¾ teaspoon baking powder
- 1 pinch of salt
- ¼ teaspoon vanilla extract
- 1 teaspoon lemon juice
- 1 pinch of lemon zest
- 1 ½ tablespoons unsalted butter, cold
- 2 ½ tablespoons half & half

### Topping (per serving, 2 scones):

- ¼ teaspoon granulated sugar
- 1 teaspoon half & half

### Glaze (per serving, 2 scones):

- 2 tablespoons powdered sugar
- 1 teaspoon lemon juice



## DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, combine flour, sugar, baking powder, and salt. Zest a lemon directly into your bowl of dry ingredients (about 2–3 swipes of the zester).
- Cut the zested lemon in half and squeeze out the juice into a new small bowl (tongs help!). Set juice aside.
- Cut 1 ½ tbsp cold butter into small cubes and add to your bowl of dry ingredients. Rub the butter into the flour mixture with your fingertips until it looks like sand or breadcrumbs.
- Add vanilla, half & half, and your freshly squeezed lemon juice to the bowl. Stir with a fork until it forms a shaggy dough.
- Turn dough onto a floured board and knead gently 5–10 times until it just comes together (don't overdo it or the scones will be tough).
- Shape into a thick square and cut into two wedges.
- **Topping:** Brush the scones with a little half & half and sprinkle with sugar.
- **Bake:** Bake for 12–15 minutes or until golden brown, making sure to rotate baking trays halfway through. Allow scones to cool a bit.
- **Glaze:** Mix lemon juice with powdered sugar until thick but drippy. Adjust with more sugar or juice as needed. Drizzle over cooled scones.
- Enjoy!





# MIXED BERRY SHORTCAKE

## INGREDIENTS

### Shortcake Batter (for 6 servings, 12 cakes):

- 1 ¼ cups all-purpose flour
- 1 ¼ teaspoons baking powder
- ½ teaspoon salt
- 1 stick unsalted butter, softened
- ¾ cups granulated sugar
- 2 eggs
- 1 ½ teaspoons vanilla extract
- ½ cup whole milk

### Whipped Cream (for 6 servings, 12 cakes):

- ½ pint (1 cup) heavy whipping cream
- ¼ cup powdered sugar
- ½ teaspoon vanilla extract

### Mixed Berry Filling (per serving, 2 cakes):

- ¼ cup frozen mixed berries

Non-stick cooking spray



## DIRECTIONS

- **Shortcake:** In a large bowl, measure out and cream together the butter and sugar with an electric mixer until light and fluffy.
- Crack the eggs into a separate bowl, then add them to the butter and sugar mixture, followed by the vanilla. Mix until just combined.
- Add the flour, baking powder, salt, and half of the milk. Mix until combined, then add the remaining milk and mix until smooth.
- **Bake:** Preheat a cupcake machine, spray with non-stick spray, and bake for about 5 minutes. Set cupcakes aside to cool.
- **Whipped cream:** In a large bowl, beat the whipped cream ingredients with a hand-held mixer, starting on low and gradually increasing to high until stiff peaks form. Be careful not to over mix.
- **Berry filling:** Mash the frozen berries in a small bowl with a fork until it has a jam-like consistency.
- **Assemble:** Once the cupcakes have cooled, cut them in half. Place one half into the bottom of a clear cup, top it with whipped cream and mashed berries, then cover with the other half of the cupcake.
- Enjoy!



# 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!

