

FOOD EXPLORERS

HOLIDAY DESSERTS



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HOT CHOCOLATE MINI DONUTS

INGREDIENTS

Donuts

2 cups flour
¼ cup cocoa powder
¼ cup cocoa mix (about 1 packet)
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 hot chocolate mix (1 packet)
2 tablespoons hot water
1 cup powdered sugar
5 tablespoons butter, melted

Decorations:

Mini Chocolate Chips
Chocolate sprinkles
Mini Dehydrated Marshmallow Bits

DIRECTIONS

- Preheat oven to 350F and spray donut pan with non-stick spray.
- Melt butter on low heat on stovetop or in microwave.
- In a large bowl, combine melted butter, eggs and sugar and whisk until smooth.
- Add yogurt, milk and vanilla and mix until smooth.
- Add the flour, baking powder, baking soda, cocoa powder, hot chocolate powder and salt. Mix until combined, mixture will be thick.
- Fill donut wells ¾ full and bake for approx. 10-12 minutes.
- **Glaze:** prepare the glaze by mixing together the hot chocolate mix and hot water. When well combined, add the powdered sugar and melted butter and whisk until smooth.
- When donuts are cool, dip into the glaze and top with desired decorations.



CHOCOLATE CHERRY CHEESECAKE PIES

INGREDIENTS

Crust (per pie):

2-3 Oreo cookies
1.5 tbsp melted butter

Filling:

2, 8 oz blocks cream cheese
1 can cherry pie filling
½ cup sugar
2 tbsp cocoa powder
(half of whipped cream)

Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
1 tsp vanilla



DIRECTIONS

- Melt butter on low heat on stovetop (or in microwave) and add to a ziploc bag of crushed Oreo's.
- Gently "smoosh" together until the Oreo crumbs are moist and press the crumbs into a foil pie pan.
- In a large bowl, combine all whipped cream ingredients and use electric mixer to combine on high speed until stiff peaks. Set aside.
- In a second large bowl, cream together the cream cheese, sugar and cocoa powder until smooth, 2-3 minutes on high speed.
- Using a spatula, gently fold in 1 can cherry pie filling and **half the whipped cream**.
- Spread the cherry cheesecake filling on top of the crust with a dollop of whipped cream on top.



BUTTERSCOTCH TRIFLES

INGREDIENTS

Cake:

1 stick butter (softened)
1.5 cups flour
½ tbsp baking powder
¼ tsp salt
⅔ cup sugar
2 eggs
⅔ cup milk
½ tbsp vanilla

Filling:

1, 3.5 oz Jell-O Butterscotch Instant Pudding
1 pint milk
(half of whipped cream)

4 bananas

Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
1 tsp vanilla



DIRECTIONS

- Preheat oven to 350F and line a cupcake pan with liners.
- In a large bowl, use the electric mixer to cream together the butter and sugar.
- Add the eggs and vanilla to the butter mixture and mix for 30 seconds.
- Add the dry ingredients (flour, baking powder, salt) and milk. Mix until combined.
- Fill cupcake wells ¾ full and bake for approx. 15 minutes, until fork inserted comes out clean. Let cool.
- **Pudding:** make the pudding according to package directions and set aside to set.
- Slice bananas thinly.
- In a large bowl, combine all whipped cream ingredients and beat on high speed until stiff peaks.
- Once the cupcakes have cooled, crumble one cupcake per cup as the bottom layer.
- Spoon butterscotch pudding on top, followed by sliced bananas and a dollop of cream.



CANDY CANE BROWNIE BITES

INGREDIENTS

Brownie Batter:

2 cups flour
2 cups granulated sugar
1 cup cocoa powder
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1.5 cup milk
⅓ cup vegetable oil
2 eggs
2 tsp vanilla
½ cup mini chocolate chips

1 small package mini candy canes

Chocolate Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
2 tbsp cocoa powder

DIRECTIONS

- Preheat cake pop machine.
- In a large bowl, combine eggs, sugar, oil and vanilla using a whisk until smooth.
- Add flour, cocoa powder, baking powder, baking soda, and salt and stir.
- Add milk and beat with electric mixer or whisk, until smooth (and thick).
- Fill cake pop wells ¾ full and bake for 4-5 minutes per batch.
- Place candy canes into a ziploc bag and crush into small pieces. Set aside.
- In a large bowl, add all ingredients for chocolate whipped cream and beat on high speed until stiff peaks.
- Top cupcakes/cake pops with chocolate whipped cream and a sprinkle of crushed candy canes.



GINGERBREAD PIES

INGREDIENTS

Crust (per pie):

2 packages Gingersnap cookies
1 tbsp butter (melted)

Filling:

3, 8 oz blocks cream cheese
2, 5.3 oz Vanilla Greek yogurt

Add per pie:

1 tbsp light brown sugar
1 tsp molasses
¼ tsp cinnamon

Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
2 tsp cinnamon



DIRECTIONS

- Melt butter and add to crushed gingersnap cookies until moist. Press into foil pie pans.
- In a large bowl, make the whipped cream by combining all ingredients and mixing until stiff peaks on high speed. Set aside.
- In a second large bowl, combine the cream cheese and yogurt until smooth and creamy.
- Divide the filling between the number of pies you'll be making and add 1tbsp brown sugar, 1 tsp molasses and ¼ tsp cinnamon to each bowl. Mix until combined.
- Spread filling on top of crusts and dollop whipped cream on top.

SUGAR COOKIE TRIFLES

INGREDIENTS

Cookie Dough (makes 2 cookies)

¼ cup all-purpose flour
1 ½ tablespoons butter, softened
1 tablespoon water
1 tablespoon brown sugar
1 tablespoon white sugar
⅛ teaspoon vanilla extract
1 pinch baking soda
1 pinch salt

1, 5.9 oz Instant Chocolate Pudding
1 quart milk

1 package mini candy canes



DIRECTIONS

- Preheat oven to 350F and line with **silicone liners**.
- Cream together the butter and sugar (butter must be soft) using a fork or whisk until smooth and creamy.
- Add remaining ingredients to the mix and use fork until well combined and thick.
- Divide the dough into two equal balls and press each into a silicone liner to create a disk of cookie dough.
- Repeat for as many batches of cookie dough as you made.
- Bake for approx 10 minutes until cookies are just set and golden around the edges. Leave to cool in the liners.
- Make the chocolate pudding according to package directions and set aside.
- Crush candy canes in a ziplock bag.
- Create the following layers in a cup: **1 crushed cookie, pudding, 1 crushed cookie, pudding, crushed candy canes.**

