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CHOCOLATE FACTORY



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CHOCOLATE BANANA CREAM PIES

INGREDIENTS

- Graham crackers (2 sheets per person)
- 3 bananas
- 1 pint low fat milk
- 1 package of Jello Instant Chocolate Pudding Mix

Whipped Cream:

- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups heavy whipping cream



DIRECTIONS

- Crush graham crackers in a ziploc bag until resembles fine crumbs. Place in a flat layer in pie dish.
- Slice bananas, set aside.
- Make chocolate pudding according to package directions. Set aside.
- Combine sugar, vanilla, and heavy whipping cream in a large bowl. Using a hand-held mixer beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up. Beat for 60-90 seconds until stiff peaks form. Stopping once halfway through to scrape down the sides of the bowl.
- Layer chocolate pudding onto graham crackers, followed by sliced bananas, and topped with whipped cream.

SWEET CHOCOLATE STUFFED PUPUSAS

INGREDIENTS

Dough:

- 3 cups masa harina
- 2 teaspoons salt
- 2 $\frac{3}{4}$ cups warm water

Filling:

- 1 jar hot fudge

Whipped Cream:

- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups heavy whipping cream



DIRECTIONS

- Heat 3 cups of water just under a simmer. Remove from heat and measure 2 $\frac{3}{4}$ cups.
- Add this water to a bowl with masa harina and salt. Mix until thickened and knead with your hands until the dough is smooth.
- Let the dough rest for 5 minutes before dividing into 24 equal pieces. Cover the pieces you aren't using with plastic to prevent dough from drying out.
- Shape each individual piece of dough into a ball and then flatten **into a disc that is slightly cupped**. Place $\frac{1}{2}$ tbsp of hot fudge into the "cup" that you've formed and seal the edges so the hot fudge is sealed inside and a **ball is formed again**.
- Flatten each dough ball into a thick disc shape.
- Add a small amount of vegetable oil to the electric griddle and set to medium heat.
- Once hot, add the pupusas and cook for 3 minutes per side until it starts browning. About 7 minutes total for a pupusa.
- In a large bowl, place whipped cream ingredients and beat on high speed with an electric mixer until stiff peaks form.

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CHOCOLATE ZUCCHINI PANCAKES

INGREDIENTS

Pancake Batter:

- 1 large egg
- 3 tablespoons vegetable oil
- 1 cup shredded zucchini
- 2 cups buttermilk
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup unsweetened cocoa powder
- 1/4 cup brown sugar
- 3/4 cup semisweet chocolate chips

Chocolate Greek Yogurt Dip (individual):

- 2 tablespoons vanilla Greek yogurt
- ¾ teaspoon unsweetened cocoa powder
- Small dash of vanilla extract
- 1 teaspoon chocolate chips, optional

For serving: Maple syrup



DIRECTIONS

- Grate zucchini into a large bowl lined with **cheesecloth**. Once grated, wrap up the zucchini and squeeze out as much liquid as possible. Discard the liquid and set zucchini aside.
- In a large bowl, whisk egg, oil, zucchini, and buttermilk until smooth.
- In a separate bowl, combine flour, baking powder, baking soda, salt, cocoa, and sugar. Gently fold flour mixture into liquid until batter is just combined. Fold in chocolate chips.
- Heat electric griddle to medium-high heat. Cook pancakes in batches (use ¼ cup of batter for each pancake) Cool 1 ½ to 2 minutes on each side, flipping once.
- While pancakes are cooking, mix together dip ingredients in a small bowl and set aside.
- Enjoy!