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DESSERTS AROUND THE WORLD



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BLACK FOREST CUPCAKES

INGREDIENTS

Cupcakes:

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
 $\frac{1}{3}$ cup vegetable oil
2 eggs
2 tsp vanilla

Filling:

2 cans cherry pie filling

Whipped Cream:

1 pint heavy cream
 $\frac{1}{2}$ cup powdered sugar
1 tsp vanilla



DIRECTIONS

- Preheat oven to 350F and line cupcake pan with liners.
- In a large bowl, use a whisk to combine eggs, sugar, oil and vanilla.
- Add the dry ingredients followed by the milk and use whisk to mix until combined.
- Fill cupcake wells $\frac{3}{4}$ full and bake for approx 15-17 minutes, until a fork inserted comes out clean. Cool.
- In a large bowl, combine all whipped cream ingredients and use electric mixer on high speed until stiff peaks.
- Once cupcakes are cooled, use a knife or a spoon to scoop out the center, forming a hole.
- Fill the center of the cupcakes with cherry pie filling and cover with whipped cream.
- The center piece of cupcake can be crumbled on top (optional).

BANOFFEE PIE

INGREDIENTS

Crust (per pie):

2 sheets graham crackers

1 tbsp melted butter

1 tsp granulated sugar

½ banana (per pie)

2-3 tbsp dulce del leche (per pie)

Whipped Cream:

1 pint heavy cream

½ cup powdered sugar

1 tsp vanilla

1, 12 oz bag mini chocolate chips

DIRECTIONS



- Crush graham crackers in a ziploc bag and add melted butter and sugar.
- Press moist crumbs into a foil pie pan and set aside.
- In a large bowl, combine all whipped cream ingredients and beat on high speed until stiff peaks.
- Spread dulce de leche on top of graham cracker crust.
- Thinly slice banana and place on top of dulce de leche.
- Spread whipped cream on top and sprinkle with mini chocolate chips.

SCOTCH PANCAKES

INGREDIENTS

Pancake Batter:

2 cups self rising flour
½ cup sugar
½ tsp salt
2 eggs
1.5 cups milk
1 tsp cinnamon

Whipped Cream:

1 pint heavy cream
½ cup powdered sugar
1 tsp vanilla

Fruit Compote (per serving):

¼ cup frozen mixed berries (thawed)
1 tsp sugar

1 small maple syrup

DIRECTIONS



- In a large bowl, whisk together the eggs and milk until smooth.
- Add remaining dry ingredients (flour, sugar, salt, cinnamon) and whisk until smooth. Do not overmix.
- Spray griddle with non stick spray and use a tbsp measure to scoop batter onto griddle. Cook as many as you can at once. Use a flat spatula to flip after 1-2 minutes, cook until golden brown.
- Add all whipped cream ingredients to a large bowl and use electric mixer to beat on high speed until stiff peaks.
- Mix thawed frozen fruit and sugar together using a fork until it is mashed forming a “compote”.
- Serve the tiny pancakes in a bowl topped with whipped cream, fruit compote and optional maple syrup.

MATCHA DONUTS

INGREDIENTS

Donuts:

3 cups flour
1 & ⅓ cups sugar
3 tbsp matcha powder
1.5 tsp baking powder
½ tsp baking soda
1 tsp salt
2 eggs
⅔ cup sour cream
1.5 cups milk
1 tsp vanilla
4 tbsp (half stick) butter (melted)

Glaze (per 2 donuts):

2 tbsp powdered sugar
¼ tsp matcha powder
1 tsp milk (more as needed)



DIRECTIONS

- Preheat oven to 350F and spray donut pan with non-stick spray.
- In a large bowl, use a **whisk** to combine the wet ingredients: eggs, sour cream, milk and vanilla.
- Add dry ingredients into wet ingredients: flour, sugar, matcha powder, baking powder, baking soda, salt. Use electric mixer on low.
- Add in melted butter and mix to combine.
- Fill donut wells ¾ full and bake in batches for 10-12 minutes per batch. Set aside to cool.
- Use a fork to whisk glaze ingredients until smooth. If glaze is too thick, add more milk. If too runny, add more powdered sugar.
- Once donuts are cooled, dip into glaze.