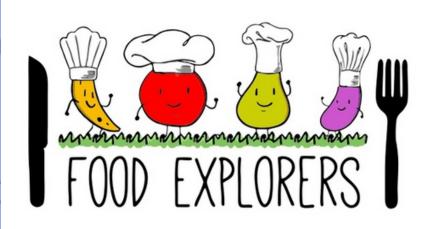
DESSERTS AROUND

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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

1/3 cup vegetable oil

2 eggs

2 tsp vanilla

### DIRECTIONS

#### Filling:

2 cans cherry pie filling

### **Whipped Cream:**

1 pint heavy cream ½ cup powdered sugar

1 tsp vanilla



- 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 ¾ 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 cupccake can be crumbled on top (optional).



## BANOFFEE PIE

### INGREDIENTS

### Crust (per pie):

2 sheets graham crackers1 tbsp melted butter1 tsp granulated sugar

½ banana (per pie)2-3 tbsp dulce del leche (per pie)

### DIRECTIONS

#### **Whipped Cream:**

1 pint heavy cream ½ cup powdered sugar 1 tsp vanilla

1, 12 oz bag mini chocolate chips



- · 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 cream½ cup powdered sugar1 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 & 1/₃ cups sugar

3 tbsp matcha powder

1.5 tsp baking powder

½ tsp baking soda

1 tsp salt

2 eggs

<sup>2</sup>∕<sub>3</sub> cup sour cream

1.5 cups milk

1 tsp vanilla

4 tbsp (half stick) butter (melted)

### DIRECTIONS

### Glaze (per 2 donuts):

2 tbsp powdered sugar¼ tsp matcha powder1 tsp milk (more as needed)



- 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 \(^3\) 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.

