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## HOLIDAY BAKING



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# BUTTERSCOTCH COOKIE PIES

## INGREDIENTS

### Cookie Dough for 1 cookie (per child):

- 1 tbsp butter (softened)
- 1 tbsp brown sugar
- ½ tbsp granulated sugar
- ½ tbsp liquid egg whites
- ⅛ tsp vanilla extract
- 2 tbsp + 2 tsp all-purpose flour
- 1 pinch baking soda
- 1 pinch salt

1 (5") mini foil pie pans (1 per child)

### Butterscotch Filling: (for 12 portions)

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

### Whipped Cream: (for 12 portions)

- 1 pint (2 cup) heavy whipping cream
- ½ cup powdered sugar
- 1 tsp vanilla



## DIRECTIONS

- Preheat oven to 350F
- In a bowl mix butter, granulated sugar, and brown sugar. Combine until smooth. Next, stir in liquid egg and vanilla extract until fully blended. In the same bowl, add flour, baking soda, and salt until the dough comes together.
- Place the cookie dough in a foil pie pan, spread toward edges on the pie pan. Using the back of a tablespoon create an indent in the center of the cookie dough. Place on a baking tray and bake in the oven for ~13 minutes. Allow to cool before placing toppings on.
- **Make the whipped cream:** While the cookies are baking, combine whipped cream ingredients in a large bowl. Using an electric mixer, beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up and stiff peaks form. Set aside.
- **Make the butterscotch filling:** In a second large bowl combine the butterscotch pudding mix and milk per package directions. After mixing, gently fold half of the prepared whipped cream into the pudding.
- Gently create a well in the baked cookies using the back of a spoon or measuring cup. Then spoon the butterscotch filling followed by the whipped cream on top of cookies.



# BERRY COBBLER WITH WHIPPED CREAM

## INGREDIENTS

### Batter (per child):

- 4 tbsp butter, melted
- ¼ cup granulated sugar
- ½ tsp vanilla extract
- 6 tbsp milk
- ½ cup all-purpose flour
- ½ tsp baking powder
- ⅛ tsp salt

- 2 (5") mini foil pie pans (2 per child)
- 1 can of non-stick cooking spray

### Filling (per child):

- ½ cup mixed berries, thawed from frozen
- 1 tablespoon sugar
- Pinch of orange zest

### Whipped Cream: (for 12 portions)

- 2 cups heavy whipping cream
- ½ cup powdered sugar
- 1 tsp vanilla



## DIRECTIONS

- Preheat oven to 350F
- **Create filling:** Place ½ cup mixed berries in a small bowl. Add sugar and orange zest. Mix together. Set aside.
- **Create batter:** Combine wet ingredients in a small bowl. Mix to combine. Add the dry ingredients and mix to combine. Pour ¾ of the batter into the bottoms of two mini foil pie pans. Dividing between the two mini foil pie pans.
- Place mixed berry mixture evenly over the top of the two pans with batter in them. Then pour the remaining batter over the top of the mixed berry mixture.
- **Bake:** Place on baking sheet and bake in oven for 20 minutes, making sure to rotate halfway through. Edges should be golden brown
- **Make the whipped cream:** While the cobblers are baking, in a large bowl, combine whipped cream ingredients. Beat the ingredients together, starting on low speed and increasing to high slowly as it begins to firm up. Beat until stiff peaks form.
- Serve cobbler with whipped cream.



# GINGERBREAD WHOOPIE PIES

## INGREDIENTS

### Cream Cheese Frosting (for 24 completed whoopie pies):

1/2 cup Unsalted Butter, room temperature  
8 oz Cream Cheese, room temperature  
1 tsp Vanilla Extract  
2 cups Powdered Sugar



### Batter (for 24 completed whoopie pies):

2 1/4 cups All-Purpose Flour  
1 tsp Baking Soda  
1/2 tsp Baking Powder  
1/4 tsp Salt  
2 tsp Ground Cinnamon  
1/2 tsp Ground Nutmeg  
1/2 tsp Ground Cloves  
1/4 tsp Ground Ginger  
1/3 cup Granulated Sugar  
1/3 cup Dark Brown Sugar  
1/2 cup Vegetable Oil  
1/3 cup Full Flavored Molasses  
1 Large Egg, room temperature  
1/4 cup Warm Water  
1 tsp Vanilla Extract

## DIRECTIONS

- Preheat oven to 350F and line 4 baking trays with parchment paper.
- **Make the whoopie pie batter:** In a large bowl, whisk together the dry ingredients. Set aside.
- In a separate large bowl, whisk together the granulated sugar, dark brown sugar, vegetable oil, molasses, egg, warm water, and vanilla extract. Scrape down the sides of the bowl as needed.
- Add in the whisked dry ingredients to the wet ingredients and mix until just combined. The batter will be thick, but still easily scoopable.
- Use a Tablespoon measure to drop the batter onto the lined baking sheet, spacing each about 2 inches apart. Space between is important as they will spread out.
- Place in the oven and bake at 350°F for 8-10 minutes or until the center of the cakes spring back when lightly pressed. The gingerbread cakes should be soft and have a slightly domed top.
- Allow cakes to cool slightly on the baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely. Trying to remove them right away might leave some of the cake stuck to the parchment paper. The cakes take about 10-15 minutes to cool completely.
- **Make the frosting as the cakes bake:** In a second large bowl with a handheld electric mixer, beat softened cream cheese and butter on high speed until completely creamy and smooth, about 2 minutes. Add in the vanilla and powdered sugar. Mix together until the frosting has fully come together.
- **Assemble:** Spread filling over half of the whoopie pie cakes and then place a second cake on top.



# CHOCOLATE CANDY CANE COOKIES

## INGREDIENTS

### Cookie Dough for 2 cookies (per person):

- 2 Tablespoons unsalted butter, softened
- 4 tablespoons brown sugar
- 1 egg yolk
- 1/4 teaspoon vanilla extract
- 1 1/2 Tablespoons cocoa powder
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 4 Tablespoons all purpose flour
- 3 Tablespoons semisweet chocolate chips
- 1-2 mini candy canes



## DIRECTIONS

- Preheat oven to 350°F and line a baking sheet with parchment paper.
- **Create batter:** add dry ingredients to a small combine. Gently mix to combine.
- To a second small bowl: add brown sugar and butter. Use a fork or a spoon to mix together until smooth. Scrape down the sides of the bowl and add the egg yolk and vanilla extract. Mix until combined. Scrape down the bowl again and add the bowl of dry ingredients. Mix until just combined and no streaks of flour remain. Fold in chocolate chips until evenly distributed.
- Unwrap and place candy cane into a sandwich bag. Close the bag and crush the candy cane into small pieces. Pieces, not fine powder. You may use a rolling pin to crush the candy canes.
- Divide the cookie dough into 2 big cookies and place onto the prepared baking tray. Cookies should be about 2 inches apart. Press some of the candy cane pieces into the tops of the cookies.
- Bake at 350°F for 11 minutes or until the edges are set but the centers are still gooey. Allow to cool for 10 minutes on the baking sheet until set.

