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FALL BAKING



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APPLE CHEESECAKE EGG ROLLS

INGREDIENTS

Egg rolls:

- 2 packages premade egg roll wrappers, 26 wrappers needed
- 1 can non-stick spray
- 1 box graham crackers

Apple filling:

- 8 large apples, peeled and diced
- 7 tablespoons butter
- 2 teaspoons lemon juice
- 1 cup sugar
- 1 ½ teaspoons cinnamon
- 2 (8-ounce) packages cream cheese



DIRECTIONS

1. Peel and quarter the apples, avoiding the cores, then dice into small pieces.
2. Melt the butter in a large saucepan over low to medium heat. Add the apples. Stir in the lemon juice, sugar, and cinnamon. Cook, stirring frequently, until the apples soften, about 10 minutes.
3. In a large bowl, beat the cream cheese with an electric mixer until smooth.
4. Crush the graham crackers into fine crumbs.
5. Using a spatula, gently combine the beaten cream cheese and cooked apples, then stir in the graham cracker crumbs. The crumbs absorb moisture and help keep the egg rolls crisp.
6. Place an egg roll wrapper on a plate with one corner pointing toward you, like a diamond. Place about 2 heaping tablespoons, or half of one portion, of the apple mixture in the lower center of the wrapper.
7. Dip a clean finger in water and brush a border around the wrapper. Fold the bottom corner over the filling, fold in the left and right sides tightly, and roll toward the top corner. Moisten the final tip and seal securely. Repeat with the remaining wrappers and filling.
8. Heat a griddle to ~350°F. Lightly spray it with non-stick spray. Cook the egg rolls in batches for about 5–6 minutes per side, or until golden brown and crisp.
9. Serve the egg rolls warm.



SWEET POTATO PIES WITH MARSHMALLOW WHIPPED CREAM

INGREDIENTS

Sweet potato filling:

- 2 (3.4-ounce) packages JELL-O Instant Vanilla Pudding & Pie Filling
- 1 (15-ounce) can sweet potato purée
- 3 cups whole milk
- ½ cup packed brown sugar
- 2 teaspoons cinnamon

Crusts, per pie:

- 2 graham cracker sheets
- 1 tablespoon melted butter
- 1 teaspoon granulated sugar

Marshmallow whipped cream:

- 2 cups heavy whipping cream
- 1 cup marshmallow fluff
- 1 teaspoon vanilla extract



DIRECTIONS

1. Crush the graham crackers into fine crumbs. Stir in the sugar and melted butter until the crumbs are evenly moistened.
2. Press the mixture firmly into individual foil pie dishes to form the crusts.
3. In a large bowl, whisk together the vanilla pudding mix, sweet potato purée, whole milk, brown sugar, and cinnamon until smooth and creamy. If the mixture becomes too thick for a whisk, finish mixing with a spoon. Set aside to set.
4. In a second large bowl, combine the heavy whipping cream, marshmallow fluff, and vanilla. Beat with a hand mixer, beginning on low speed and gradually increasing to high as the mixture thickens. Continue until stiff peaks form.
5. Spoon the sweet potato filling evenly into the prepared crusts and smooth the tops.
6. Top each pie with marshmallow whipped cream. Serve immediately or chill until ready to serve.

Yield: 12 individual pies. (using 5" mini foil pie pans)



PUMPKIN CHOCOLATE CHIP CROISSANT BITES

INGREDIENTS

Filling:

- 1 (15-ounce) can of pumpkin purée
- 1.5 teaspoons pumpkin pie spice
- 8 ounces ricotta cheese
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup mini chocolate chips

Croissant bites:

- 3 (8-ounce) cans Pillsbury Original Crescent Refrigerated Pastry Dough Sheets
- Non-stick spray

Glaze, per serving:

- 2 tablespoons powdered sugar
- ¼ teaspoon pumpkin pie spice
- 1–2 teaspoons water



DIRECTIONS

1. In a large bowl, use a spatula to mix the pumpkin purée, pumpkin pie spice, ricotta cheese, powdered sugar, vanilla, and mini chocolate chips until evenly combined.
2. Unroll the pastry dough sheets onto cutting boards. Score each sheet into 12 equal squares, making a shallow line first, then cutting through the dough.
3. Place 1–2 teaspoons of filling in the center of each dough square. Fold opposite corners into the center, then fold in the remaining corners. Pinch the seams firmly closed so there are no openings, then gently roll into a ball.
4. Preheat a cupcake maker and lightly spray the wells with non-stick spray. Place the filled dough balls into the wells and cook in batches until puffed and golden brown, following the cupcake maker's cooking instructions, approximately 5–6 minutes.
5. Carefully remove the croissant bites and let them cool for a few minutes.
6. For each glaze, combine the powdered sugar and pumpkin pie spice. Add water 1 teaspoon at a time, stirring until smooth and drizzleable.
7. Dip or drizzle the glaze over the warm croissant bites. Serve fresh.



CINNAMON SUGAR DIPPERS

INGREDIENTS

Dough, per serving:

- ¼ cup all-purpose flour
- ½ tablespoon baking powder
- ⅛ teaspoon salt
- ½ cup plain whole-milk Greek yogurt
- ⅛ teaspoon cinnamon

For cooking:

- 1 can non-stick spray

Whipped cream:

- 1 pint heavy cream
- ⅛ cup powdered sugar
- 1 teaspoon vanilla extract

Cinnamon sugar coating, per serving:

- 1 teaspoon cinnamon
- 3 tablespoons granulated sugar

DIRECTIONS

1. Combine the flour, baking powder, salt, and cinnamon in a small bowl. Add the Greek yogurt and stir with a spoon until a dough forms. Add a splash of milk if too dry.
2. Transfer the dough to a lightly floured work surface and knead gently for 1–2 minutes, until smooth. Shape into a ball and let rest for 10–15 minutes.
3. While the dough rests, make the whipped cream. Combine the heavy cream, powdered sugar, and vanilla in a large bowl. Beat with an electric mixer on high speed until stiff peaks form. Set aside.
4. Roll the rested dough into a thick rectangle. Cut it into four equal strips to make the dippers.
5. Heat a griddle over medium heat and lightly spray with non-stick spray. Cook the dippers in batches for 2–3 minutes per side, or until golden brown.
6. While the dippers are cooking, combine the cinnamon and sugar in a small bowl.
7. Immediately toss the warm dippers in the cinnamon sugar mixture so the coating sticks. Serve with the whipped cream for dipping.

Yield: 4 cinnamon sugar dippers per dough portion.



PUMPKIN PIE GRANOLA CUPS

INGREDIENTS

Granola cups, per serving (makes 2):

- 1/2 banana
- ¾ cup quick oats
- 1 teaspoon cinnamon
- 1 tablespoon maple syrup

Pumpkin pudding filling:

- 1 (5.1-ounce) package JELL-O Vanilla Instant Pudding, instant—not cook-and-served
- 3 cups milk
- 2 teaspoons pumpkin pie spice

Whipped cream:

- 1 pint heavy cream
- ½ cup powdered sugar
- 1 teaspoon vanilla extract

DIRECTIONS

1. Peel the banana and mash it with a fork until smooth and baby-food consistency.
2. Add the oats, cinnamon, and maple syrup. Mix with a fork until combined and sticky.
3. Divide the mixture between two silicone cupcake molds. Press it firmly into the bottom and up the sides of each mold to form cups. Reserve half of the mixture for a second batch.
4. Preheat a cupcake maker. Bake the granola cups for about 10 minutes per batch, until firm enough to hold their shape. Let them cool completely before removing them from the molds.
5. Prepare the instant vanilla pudding according to the package directions using the milk. Stir in the pumpkin pie spice and set aside until thickened.
6. Make the whipped cream while the pudding sets. Combine the heavy cream, powdered sugar, and vanilla in a large bowl. Beat with an electric mixer on high speed until stiff peaks form.
7. Remove the cooled granola cups from the molds. Repeat with the remaining granola mixture and bake until firm, then cool completely.
8. Spoon a small amount of pumpkin pudding into each granola cup and top with whipped cream. Serve chilled or immediately.



APPLE COOKIE DOUGH TRIFLES

INGREDIENTS

Cookie dough, makes 2 cookies per serving:

- 1/2 cup all-purpose flour
- 1.5 tablespoons butter, softened
- 1 tablespoon water
- 1 tablespoon packed brown sugar
- 1 tablespoon granulated sugar
- 1/8 teaspoon vanilla extract
- 1 pinch baking soda
- 1 pinch salt

Apple layer, per serving:

- 1/2 apple, cut into small chunks

Toppings:

- 1 jar salted caramel
- 3 (5.3-ounce) containers vanilla Greek yogurt



DIRECTIONS

1. In a small bowl, use a fork to cream together the softened butter, brown sugar, and granulated sugar until smooth and creamy.
2. Add the flour, water, vanilla, baking soda, and salt. Mix with a fork until a dough forms.
3. Divide the dough into two equal portions and shape each into a ball. Press the dough evenly into silicone cupcake liners to form two flat cookies.
4. Preheat a cupcake maker. Cook the cookies for about 10 minutes, or until set and lightly golden. Carefully remove them and let them cool in the silicone liners for about 10 minutes.
5. While the cookies bake and cool, cut the apple half into small chunks. Leave the peel on or remove it, as preferred.
6. To assemble each trifle, crumble one cooled cookie into the bottom of a serving cup. Add half of the apple chunks, drizzle with salted caramel, and add more cookie crumbles. Layer on the remaining apple chunks and finish with vanilla Greek yogurt. Repeat the layers as desired.
7. Serve immediately, or chill briefly before serving.