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FALL BAKING



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SWEET POTATO 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

Whipped Cream (for 12)

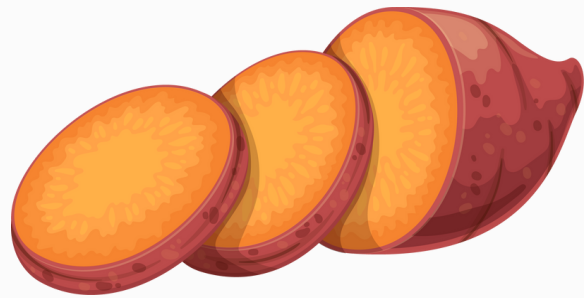
1 pint heavy whipping cream
½ cup powdered sugar
1 tsp vanilla extract

Sweet Potato Filling (for 12)

1 (29 oz.) can cut sweet potatoes in light syrup, drained
¼ cup powdered sugar
1.5 teaspoons pumpkin pie spice

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

DIRECTIONS



- **Preheat oven to 350F**
- **Make the cookie dough:** To a bowl add butter, granulated sugar, and brown sugar. Combine until smooth with a spoon. 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 foil pie pans on baking trays and then bake in the oven for 10 minutes, making sure to rotate halfway through. After the 10 minutes, remove from the oven and set aside.
- **Make the sweet potato filling:** in a large bowl mash drained sweet potatoes, and measure 1 ½ cups (to be used in the recipe), Discard any remaining mashed sweet potatoes or save for another use. Add 1 1/2 teaspoons of the pumpkin pie spice and 1/4 cup of the powdered sugar to the 1 ½ cups of mashed sweet potatoes; mix well.
- Place about 2 teaspoons of sweet potato filling on the center of each cookie, and spread almost to the edge. Place cookies back in the oven and bake for 10 to 15 minutes or until the edges are golden brown. Take out and set aside to cool.
- **Make the whipped cream:** In a second large bowl, place whipped cream ingredients. Beat the ingredients together with an electric mixer, starting on low speed and increasing to high slowly as it begins to firm up until it reaches stiff peaks. Dollop whipped cream on top of the cooled cookie pies.

PUMPKIN S'MORES COOKIE SANDWICHES

INGREDIENTS

Cookie Dough:

2 sticks butter (softened/room temp)
¾ cup brown sugar
¼ cup granulated sugar
½ cup pumpkin puree
1 egg
1 tsp vanilla
2.25 cups flour
1 tsp baking soda
1 tsp cinnamon
½ tsp salt
1 cup mini chocolate chips
~8 graham crackers (crushed)

Marshmallow Meringue:

½ cup unsalted butter, softened (1 stick)
1 (8 oz) block cream cheese, softened
½ tsp vanilla extract
1 (12 oz) jar of marshmallow creme/fluff
1 ½ cups powdered sugar
¼ tsp salt



DIRECTIONS

- **Preheat oven to 350F**
- Place graham crackers in a bag and crush into large pieces (not a fine dust). Set aside.
- In a large bowl, using an electric mixer, cream together **2 sticks** softened butter with brown sugar and granulated sugar until light and fluffy. Add the pumpkin puree, egg and vanilla and mix until combined.
- Add the dry ingredients to the bowl (**except choc chips & graham crackers**) and mix until thick and combined.
- Using a spatula, mix in chocolate chips and graham cracker chunks.
- Use a ¼ cup measure or cookie scoop to scoop cookies onto a parchment lined baking tray, aiming for 24 small cookies (12 per baking tray).
- Bake for 12-14 minutes and set aside to cool.
- **Marshmallow Meringue:** in a large bowl, use an electric mixer to beat the butter and cream cheese until light and fluffy. Add vanilla extract, salt, and marshmallow fluff and beat until well combined. Slowly add the powdered sugar.
- **Assemble:** When cookies are cooled, equally divide the marshmallow meringue between the cookies. Sandwich the marshmallow filling between 2 cookies to make a "sandwich".

CRANBERRY COBBLER

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 whole cranberries, fresh or thawed from frozen
1 tablespoon sugar
Pinch of orange zest

Whipped Cream: (for 12)

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



DIRECTIONS

- **Preheat oven to 350F and spray mini foil pans with non-stick spray.**
- Collect the zest from two oranges into a bowl.
- In a small bowl make the filling: combine ½ cup whole cranberries, 1 tablespoon sugar, and one small pinch of orange zest. Mix together the cranberries, sugar, and orange zest. Set aside.
- **Make the batter:** In a second small bowl combine flour, baking powder, and salt and mix to combine. Then to a third small bowl add sugar, vanilla, melted butter. Mix to combine. Add half of the dry ingredients with the wet ingredients and mix. Add the milk. Lastly, mix in the rest of the dry ingredients.
- Pours ¾ of the batter into the bottoms of two mini foil pie pans. Place cranberry mixture evenly over the top of the two batters. Then pour the remaining batter over the top of the cranberry mixtures.
- **Bake:** Place the foil pans on a baking sheet and bake in oven for 20 minutes, making sure to rotate halfway through. Edges should be golden brown.
- **Make the whipped cream:** In a large bowl, place whipped cream ingredients. Beat the ingredients together with an electric mixer, starting on low speed and increasing to high slowly as it begins to firm up until it reaches stiff peaks.
- Serve cobbler with whipped cream.

MINI APPLE SPICE CAKES

INGREDIENTS

Apple Cider Cakes (Per child):

⅓ cup all-purpose flour
2 ½ tablespoons brown sugar
½ teaspoon cinnamon
¼ tsp baking powder
1 tablespoon whole milk
3 tablespoons melted butter
2 tablespoons apple cider
½ tsp vanilla
2 tablespoons apples, diced

2 (5") mini foil pie pans (2 per child)

Non-stick cooking spray

Apple Filling/Topping (for 12)

4 large apples (peeled)
3 tablespoons butter
1 teaspoon lemon juice
⅓ cup granulated sugar
¾ teaspoon cinnamon

Drizzle of caramel



DIRECTIONS

- **Preheat oven to 375F.** Spray 5" mini foil pie pans with non-stick spray then arrange on baking sheet(s).
- **Make the cake:** Dice apple until you have 2 tablespoons worth of diced apple. Peel can be removed or left on.
- In a small bowl add wet ingredients (milk, melted butter, apple cider, and vanilla).
- To a second small bowl add the dry ingredients. Combine the dry ingredients and wet ingredients. Then fold in the apples until combined. Divide batter into two mini foil pie pans.
- **Bake the cakes** for 18 minutes (toothpick in center should come out clean) Allow cakes to cool on baking sheet for 5 minutes then you can flip the cakes out of mini foil pie pans.
- **Make the apple filling/topping:** Peel and dice 4 large apples. Place apples and butter in saucepan, cook over medium heat. Add the cinnamon, sugar, and lemon juice and let simmer over a low heat until softened, stirring occasionally.
- **Assemble:** Top cakes with the apple filling/topping OR cut a hole in the middle of the cakes and fill it with the apple mixture. Drizzle caramel on top if desired.