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PERSONAL FOCACCIA

INGREDIENTS

Focaccia Dough (per serving, 1 focaccia):

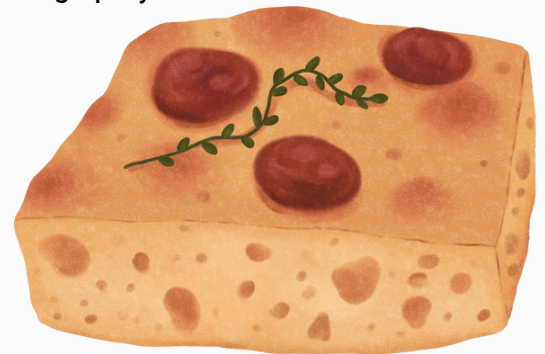
- 3 ½ tablespoons warm water (~108-110°F)
- ½ teaspoon active dry yeast
- ½ teaspoon granulated sugar
- 1 pinch of salt
- 2 teaspoons olive oil
- ¼ cup + 3 tablespoons all-purpose flour

Topping (per serving, 1 focaccia):

- 1 teaspoon olive oil
- 1 - 2 fresh basil leaves
- 1 - 2 cherry tomatoes
- 1 small wedge of red onion
- 1 (5") mini foil pie pan (1 per serving)
- Non-stick cooking spray

DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, combine warm water and sugar, mix gently. Sprinkle yeast on top and let sit for about 5 minutes until it is bubbly and fragrant.
- Add olive oil, salt, and half of the flour (3 ½ tbsp). Stir vigorously for 1 minute until combined.
- Add the remaining flour and work it into the dough until it starts to come together.
- Turn the dough out onto a lightly floured surface and knead for about 8 minutes. The dough will be sticky, try not to add extra flour since it can make the focaccia less fluffy.
- Shape the dough into a ball and place into a ziplock bag to proof for 30 minutes.
- **Toppings:** Thinly slice cherry tomatoes, shred fresh basil, and cut onions into thin strips.
- **Dough:** Once the dough has risen, gently transfer it into a greased mini foil pie pan without deflating it.
- **Assemble:** Drizzle olive oil over the dough, then spread your chosen veggies and herbs on top.
- Use your fingers to dimple the dough all over, creating those classic focaccia indentations.
- Let the dough rise again, uncovered, for 20 minutes on a baking sheet.
- **Bake:** Bake for about 25 minutes, or until golden brown, rotating the pan halfway through.
- Let the focaccia cool slightly before serving.
- Enjoy!



STRAWBERRIES AND CREAM LAYER CAKE



INGREDIENTS

Vanilla Cake Batter (per serving, 1 layer cake):

3 tablespoons unsalted butter, softened
½ cup granulated sugar
3 tablespoons liquid egg whites
½ cup all-purpose flour
⅛ teaspoon baking powder
1 pinch of salt
3 tablespoons whole milk
1 teaspoon vanilla extract

Whipped Frosting (for 6 servings, 6 layer cakes):

1 (8 oz) block cream cheese, softened
1 cup powdered sugar
2 teaspoons vanilla
2 cups (1 pint) heavy whipping cream

Filling/Topping (per serving, 1 layer cake):

3 - 4 fresh strawberries

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

Non-stick cooking spray

DIRECTIONS

- Preheat oven to 350°F.
- **Batter:** Cream butter and sugar until light and fluffy. Add egg whites, vanilla, and milk, mix well.
- In a separate bowl, combine flour, baking powder, and salt.
- Gradually add dry ingredients to wet, mixing gently until just combined.
- Divide batter evenly between two greased mini foil pie pans.
- **Bake:** Bake for about 20 minutes, rotating halfway. A toothpick should come out clean. Let them cool and then turn them out onto a plate.
- **Frosting:** Add cream cheese to a large mixing bowl and beat with an electric mixer until smooth. Add powdered sugar and vanilla, mix again until well combined.
- With mixer on low, slowly add cream. Increase to high and whip until stiff peaks form and frosting holds its shape. Set aside to chill in the refrigerator.
- **Filling/Topping:** Cut half the strawberries into small cubes for filling and slice the rest for decoration.
- Fill a ziplock bag with frosting and cut the tip to use as a piping bag.
- **Assemble:** Pipe a frosting ring around one cake layer, fill center with diced strawberries.
- Top with second cake layer, frost the whole cake, and decorate with sliced strawberries.
- Enjoy!



MINI RAINBOW BAGELS

INGREDIENTS

Bagel Dough (per serving, 2 bagels):

½ teaspoon active dry yeast
1 teaspoon honey
5 tablespoons water, warm
1 cup all-purpose flour
¼ teaspoon salt
Food coloring

Dipping (for 6 servings, 12 bagels):

¾ tablespoon honey
1 teaspoon baking soda
4 cups hot tap water

Strawberry Cream Cheese (per serving, optional):

2 tablespoons cream cheese, softened
1 fresh strawberry (or 2 small)
½ tablespoon powdered sugar



DIRECTIONS

- Preheat oven to 450°F.
- **Dough:** In a small bowl, combine half the warm water (2 ½ tbsp) and honey (½ tsp). Add a few drops of your chosen food coloring and stir gently. Sprinkle yeast on top and let sit 5 minutes until foamy and fragrant. Repeat with other half of the water and honey in a new bowl with a different food coloring.
- Add flour and salt to each bowl. Mix until dough forms a rough ball. Turn onto a floured surface and knead 2-3 minutes until smooth and no longer sticky. Let proof in separate ziplock bags for 30 minutes.
- **Roll dough:** Roll each dough ball into a 6-inch log. Place the logs on top of each other and gently roll to merge the two colors. Cut the log in half. Roll each half if needed to lengthen, then wet one end and pinch the ends together to form 2 mini bagels.
- **Dipping:** Mix 4 cups hot water with baking soda and honey in a large bowl.
- Dip each bagel fully in the water bath, then place on parchment-lined baking sheets.
- **Bake:** Bake for about 14 minutes until golden, rotating halfway. Let cool 5-10 minutes.
- **Cream cheese:** Dice strawberries until jam-like. Mix berries with cream cheese and powdered sugar.
- Slice bagels in half and serve with strawberry cream cheese.
- Enjoy!



HOMEMADE CHEEZ-ITS

INGREDIENTS

Cheez-It Dough (for 6 servings):

- 1 ½ (8 oz) blocks sharp cheddar cheese
- 6 tablespoons unsalted butter, softened & cubed
- 1 teaspoon salt
- 1 ½ cups all-purpose flour
- ~ 6 tablespoons water, cold (more if needed)

DIRECTIONS

- Preheat oven to 375°F.
- **Dough:** Grate cheese into a large mixing bowl.
- Add room temperature cubed butter and salt to the grated cheese. Use an electric mixer to combine.
- Gradually add flour in half-cup increments, mixing each time. The dough will be quite dry at this point.
- Slowly add water and continue mixing until the dough comes together. If the mixer struggles, you can gently knead it by hand. Add 1-2 extra tablespoons of water if it still feels too dry.
- Divide the dough into 6 equal portions. Shape each portion into a flat, round disc and place each disc in a ziplock bag. Chill for 1 hour.
- After chilling, lightly flour your work surface and roll out each disc into a very thin rectangle. Use extra flour as needed to prevent sticking.
- Cut the dough into small squares, like classic Cheez-It shapes. Use the tip of a knife or a straw to poke a tiny hole in the center of each square.
- Place the squares on parchment-lined baking sheets, making sure not to overcrowd them.
- **Bake:** Bake for 15 minutes, until golden and puffed, rotating halfway through.
- Enjoy!



PAVLOVA



INGREDIENTS

Meringue (for 6 servings):

- 5 egg whites
- $\frac{1}{2} + \frac{1}{8}$ teaspoons cream of tartar
- 1 $\frac{1}{4}$ cups granulated sugar
- 1 teaspoon vanilla extract

Whipped Cream (for 6 servings):

- 1 cup ($\frac{1}{2}$ pint) heavy whipping cream
- $\frac{1}{4}$ cup powdered sugar
- $\frac{1}{2}$ teaspoon vanilla extract

Toppings (for 6 servings):

- $\frac{1}{2}$ (1 lb) fresh strawberries
- 2 ripe kiwis
- 2 ripe bananas
- 1 (15 oz) can sliced peaches
- $\frac{1}{2}$ (1 pint) fresh blueberries

DIRECTIONS

- Preheat oven to 200°F.
- **Meringue:** Crack eggs one at a time into a small bowl, carefully separating the whites from the yolks by passing the yolk between shell halves or pouring it through your fingers. Discard yolks (or use for another recipe!).
- Pour the egg whites into a large bowl, add cream of tartar and beat on high until foamy with soft peaks.
- Gradually add sugar in 2 tbsp increments, beating on high until fully incorporated each time.
- Stir in vanilla and continue beating until stiff peaks form, peaks should stand without collapsing.
- Spoon the meringue onto parchment lined baking sheets, shaping the edges higher than the center to create a "well."
- **Bake:** Bake at 200°F for 45 minutes, then at 250°F for 30 minutes. Turn oven off and let cool inside.
- **Whipped cream:** Add all whipped cream ingredients to a large mixing bowl and whip until stiff peaks form.
- **Toppings:** Cut fruit into desired shapes and sizes.
- **Assemble:** Spoon whipped cream into each pavlova well and top with fruit.
- Enjoy!



PERSONAL PIZZAS

INGREDIENTS

Pizza Dough (per serving, 1 pizza):

2 ½ tablespoons warm water (~108-110°F)
½ teaspoon granulated sugar
½ teaspoon active dry yeast
¼ cup + 2 tablespoons all-purpose flour
½ teaspoon olive oil
1 pinch of salt

Toppings (per serving, 1 pizza):

2-3 tablespoons pizza sauce
2-4 tablespoons shredded mozzarella
Sprinkle of Italian seasoning



DIRECTIONS

- Preheat oven to 450°F.
- **Dough:** Add warm water and sugar to a small bowl and mix, then sprinkle yeast on top and let sit for 5 minutes until foamy and fragrant.
- Stir in olive oil, salt, and flour. Mix until it forms a rough dough, then turn out onto a floured surface and knead for about 5 minutes until smooth and no longer sticky. Shape into a ball, place in a ziplock bag, and let rest for 30 minutes.
- After resting, roll or stretch the dough into a long rectangle on a floured surface.
- **Topping:** Spread sauce on the dough, add cheese, and sprinkle with Italian seasoning.
- **Bake:** Place it on a baking sheet and bake for 10–15 minutes until the crust is golden and the cheese is melted, rotating halfway through for even cooking. Let cool slightly before serving.
- Enjoy!



COOKIES AND CREAM POP TARTS

INGREDIENTS

Pop Tart Dough (per serving, 2 pop tarts):

- ¼ cup all-purpose flour
- 1 teaspoon unsweetened cocoa powder
- 1 teaspoon granulated sugar
- 1 tablespoon unsalted butter, cold
- 1 pinch of salt
- 1 - 2 teaspoon water, cold (added later)

Filling (for 6 servings, 12 pop tarts):

- ½ (13.2 oz) package of Oreos
- 1 (8 oz) block cream cheese, softened
- ¼ cup granulated sugar

Glaze (per serving, 2 pop tarts):

- 2 tablespoons powdered sugar
- 1 teaspoon water

DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** Rub cold butter into flour and sugar with your fingertips until it looks like breadcrumbs. Squeeze to break the butter into smaller pieces.
- Add 1–2 tsp cold water and bring the dough together with a fork. If too sticky, add flour; if too dry, add a drop of water.
- Place dough in a ziplock bag and chill for at least 15 minutes.
- **Filling:** Beat cream cheese and sugar until smooth. Crush Oreos in a sealed bag and stir most crumbs into the cream cheese, saving some for topping.
- **Roll dough:** Flour a surface well and roll chilled dough into a thin rectangle, adding flour as needed to prevent sticking.
- Cut out circles with a glass or cutter (4 per person for 2 pop tarts).
- **Assemble:** Spoon 1 tbsp filling onto half the circles, brush edges with water, then top with remaining circles. Press and crimp edges with a fork, keeping filling inside.
- **Bake:** Bake for 15–20 minutes, rotating halfway. Some leakage is normal.
- **Glaze:** Mix powdered sugar and water until smooth.
- When cooled, drizzle glaze on top and sprinkle with reserved Oreo crumbs.
- Enjoy!



SAVORY DUMPLINGS

INGREDIENTS

Dumpling Dough (for 6 servings):

3 ½ cups all-purpose flour

1 ⅞ cups water, hot



Filling (for 6 servings):

¼ large red cabbage, chopped

¼ cup carrot, shredded

1 ½ green onions, chopped

5 button mushrooms, chopped

1 (8 oz) package vermicelli noodles, chopped

1 tablespoon soy sauce

2 tablespoons cilantro, chopped

1 ¼ tablespoon olive oil

DIRECTIONS

- **Dough:** Add 3 ½ cups flour to a large bowl and slowly pour in hot water while stirring until a shaggy dough forms. Let sit 2–5 minutes to cool.
- Knead dough into a ball inside of the bowl until it all comes together, then divide into 6 equal chunks.
- On a lightly floured surface, knead each chunk 5–10 minutes until tacky but not sticky. Shape into balls, place in ziplock bags, and rest 30 minutes.
- **Filling:** While dough rests, finely shred cabbage, add it to a bowl, sprinkle with salt, and massage. Let sit 20 minutes, then squeeze out all excess water and drain.
- Soak your noodles in cold water for 10 minutes, or until soft. Drain the noodles and chop them into small segments.
- Meanwhile, chop green onions, cilantro, mushrooms, and shred carrot.
- Sauté mushrooms, carrots, and white parts of green onion in olive oil and soy sauce for 2–3 minutes.
- Mix cabbage, sautéed veggies, remaining green onion, cilantro, and noodles for filling.
- **Assemble:** Divide each dough chunk into 4, form into balls, flatten, and roll into thin circles.
- Add 1 tbsp filling, wet the edge, fold into a half-moon, and press with a fork to seal.
- Boil dumplings for 7–8 minutes until they float, stirring gently.
- Enjoy!



PINEAPPLE TWISTS

INGREDIENTS

Twist Dough (per serving, 2 twists):

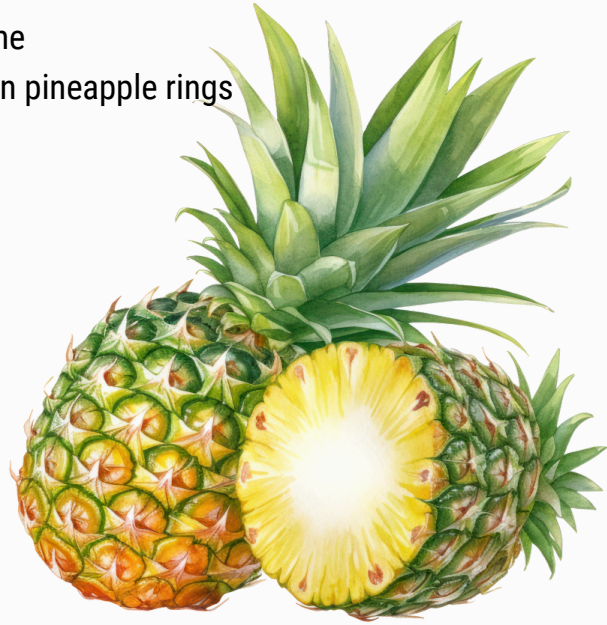
- ¼ cup vanilla Greek yogurt
- ¼ cup all-purpose flour
- 1 teaspoon light brown sugar
- ½ teaspoon baking powder

Glaze (per serving, 2 twists):

- 2 tablespoons powdered sugar
- 1 teaspoon fresh lime juice

Pineapple Filling (for 6 servings, 12 twists):

- 1 (8 oz) block cream cheese, softened
- ½ cup sweetened condensed milk
- Zest of 1 lime
- 1 (20 oz) can pineapple rings



DIRECTIONS

- Preheat oven to 400°F.
- **Filling:** Cut pineapple into very small pieces and set aside.
- **Dough:** Mix all dough ingredients in a small bowl with a fork until a shaggy dough forms. Turn it out onto a floured board and knead gently for about 2 minutes until smooth and soft. Let rest.
- **Filling:** In a large mixing bowl, combine cream cheese, condensed milk, and lime zest until smooth.
- Cut pineapple into very small pieces and add to the bowl as well.
- **Roll dough:** Divide the dough into two pieces. Roll each piece into a large rectangle on a floured surface, adding more flour as needed to prevent sticking.
- **Assemble:** Spread the filling evenly on one dough rectangle. Place the second rectangle on top like a sandwich, aligning edges.
- Cut the dough sandwich into strips (each person gets 2). Twist each strip by turning one end two times to the right, then the other end two times in the opposite direction.
- **Bake:** Place twists on a baking sheet and bake for 25–30 minutes, rotating halfway. They should be golden and cooked through.
- **Glaze:** Squeeze fresh lime juice and mix 1 tsp with 2 tbsp powdered sugar.
- When twists have cooled, drizzle with glaze.
- Enjoy!



BRAIDED BUNS

INGREDIENTS

Bun Dough (per serving, 1 bun):

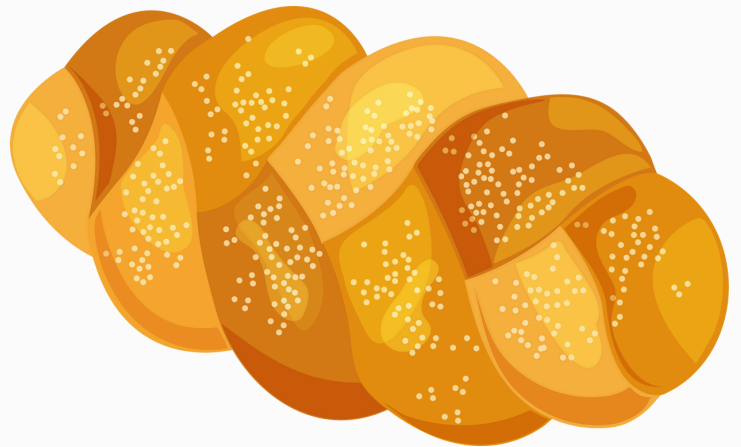
- ¼ cup + 2 tablespoons all-purpose flour
- ½ teaspoon active dry yeast
- 1 teaspoon granulated sugar
- ½ teaspoon unsalted butter, melted
- 2 ½ tablespoons water, warm (~108-110°F)
- 1 pinch of salt
- 1 pinch of cinnamon

Egg Wash (for 6 servings, 6 buns):

- 1 egg + splash water

Whipped Cream (for 6 servings, 6 buns):

- 1 cup (½ pint) heavy whipping cream
- ¼ cup powdered sugar
- ½ teaspoon vanilla extract
- 1 (12 oz) bag frozen raspberries, thawed (added later)



DIRECTIONS

- Preheat oven to 375°F.
- **Dough:** In a small bowl, combine warm water and sugar, stirring gently. Sprinkle yeast on top and let sit for 5 minutes until foamy and fragrant.
- Add melted butter, salt, cinnamon, and flour to the yeast mixture. Mix until a rough dough forms. Turn it out onto a floured surface and knead for about 5 minutes until smooth and no longer sticky. Shape into a ball, place in a ziplock bag, and let rest for 30 minutes.
- **Whipped cream:** Whip cream, powdered sugar, and vanilla on high speed until stiff peaks form. Set aside in the refrigerator.
- **Roll dough:** Roll dough into a long rectangle on a floured surface. Cut it in half lengthwise to make two long strips. Roll the strips into ropes, twist the ropes together like a braid, then roll the braid into a bun.
- Place the bun in a greased pie pan and let it proof for another 30 minutes.
- **Bake:** Brush the bun with egg wash and bake for 25–30 minutes, rotating halfway through. Let cool.
- **Whipped cream:** Mash thawed raspberries into the whipped cream gently.
- **Assemble:** Slice the bun in half like a burger and fill with whipped cream.
- Enjoy!



PRETZELS



INGREDIENTS

Pretzel Dough (per serving, 1 pretzel):

- 2 tbsp warm water (108-110 degrees)
- ¼ tsp granulated sugar
- ½ tsp active dry yeast
- 5 tbsp flour
- ¾ tsp butter, melted
- 1 tsp pretzel salt

Egg wash (for 6 servings, 6 pretzels):

- 1 egg + splash water

Dipping (for 6 servings, 6 pretzels):

- 4 cups hot tap water
- 2 tbsp baking soda

Cheese Dip (for 6 servings, 6 pretzels):

- 1 tablespoon unsalted butter, melted
- 1 tablespoon all-purpose flour
- 1 cup whole milk
- 1 cup shredded cheddar cheese
- 1 teaspoon salt

Caramel Dip (for 6 servings, 6 pretzels):

- 1 (16 oz) jar caramel sauce

DIRECTIONS

- Preheat oven to 425°F.
- **Dough:** In a small bowl, combine warm water and sugar. Stir gently, then sprinkle yeast on top. Let sit 5 minutes until foamy and fragrant.
- Add melted butter and flour. Mix until a rough ball forms. Turn onto a floured surface, knead about 5 minutes until smooth and no longer sticky.
- **Roll dough:** Roll dough into a rope (no thinner than a pencil). Shape into a U, twist the ends 1–2 times, fold them down, and press into the top of the U to form pretzels.
- **Dipping:** In a large bowl, combine 4 cups hot tap water and baking soda. Dip pretzels fully, then place on baking sheets.
- **Egg wash:** Brush with egg wash and sprinkle with pretzel salt.
- **Bake:** Bake for 10–12 minutes, rotating halfway, until golden brown. Cool slightly before serving.
- **Cheese dip:** Melt 1 tbsp butter in a small saucepan. Whisk in flour until a thick paste forms (about 1 minute). Gradually whisk in milk, cook until thickened.
- Remove from heat, whisk in shredded cheddar and salt until smooth.
- Serve pretzels with cheese sauce and optional caramel for dipping.
- Enjoy!



MUSHROOM SAUSAGE ROLLS



INGREDIENTS

Puff Pastry Dough (per serving, 6 rolls):

- ¼ cup all-purpose flour
- 2 tablespoons unsalted butter, cold
- 1 - 2 tablespoons water, cold
- 1 pinch of salt

Egg Wash (for 6 servings, 36 rolls):

- 1 egg + splash of water

Filling (for 6 servings, 36 rolls):

- 15 white mushrooms
- 1 ½ yellow onions
- 3 cloves of garlic
- 2 tablespoons dried parsley
- ¾ teaspoon black pepper
- 1 ½ cups plain panko bread crumbs
- 1 cup shredded cheddar cheese
- 1 ½ tablespoons olive oil (for cooking)

DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, combine flour and a pinch of salt. Add cold butter and rub it in with fingertips until pea-sized pieces remain. Don't overmix.
- Make a well in the center, add 1 tbsp cold water, and mix with a fork until dough starts to form. Add up to 1 more tbsp water if needed. Shape into a ball, place in a ziplock bag, and chill for 20 minutes.
- **Filling:** Dice mushrooms and onions finely, and mince garlic. Heat olive oil in a skillet and sauté onions and garlic until soft. Add mushrooms, black pepper, and parsley, cooking until caramelized and liquid evaporates (5–7 mins).
- Remove from heat, stir in breadcrumbs and cheese, and let cool.
- **Roll dough:** On a floured surface, knead chilled dough gently until smooth. Roll into a rectangle about three times as long as it is wide.
- Fold dough like a letter: fold top third down, bottom third up, rotate a quarter turn, and fold again. Chill folded dough for 30 minutes.
- **Assemble:** Roll dough into a rectangle, spread filling in a long line closer to one edge, leaving borders.
- Brush egg wash on the wider edge, then roll dough tightly from the thinner side to seal.
- Cut roll into 6 pieces and place on a baking sheet. Brush tops with egg wash.
- **Bake:** Bake 20 minutes until golden, rotating halfway. Cool before serving.
- Enjoy!



CINNAMON BUN BREADSTICKS

INGREDIENTS

Breadstick Dough (per serving, 2 breadsticks):

- ¼ cup all-purpose flour
- 1 teaspoon liquid egg white
- 2 tablespoons water, warm
- 1 ½ teaspoons granulated sugar
- ¼ teaspoon active dry yeast
- ½ teaspoon vegetable oil
- 1 pinch of salt

Cinnamon Sugar (per serving, 2 breadsticks):

- 1 tablespoon granulated sugar
- ¼ teaspoon cinnamon
- ½ tablespoon unsalted butter, melted

Cream Cheese Drizzle (for 6 servings, 12 breadsticks):

- ½ (8 oz) block cream cheese
- 1 ¼ cups powdered sugar
- 1-1 ½ cups heavy whipping cream

DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, mix warm water and sugar. Sprinkle yeast on top and let sit for 5 minutes until foamy and fragrant.
- Add flour, liquid egg white, vegetable oil, and a pinch of salt to the yeast mixture. Stir with a fork until a shaggy dough forms.
- Turn dough out on to a floured surface, knead the dough for about 5 minutes until smooth and elastic.
- Place dough in a ziplock bag and let proof for 30-40 minutes until doubled in size.
- **Cinnamon sugar:** Mix 1 tbsp sugar and ¼ tsp cinnamon in a small bowl, set aside.
- **Roll dough:** Once risen, roll dough on a floured board into a large rectangle. Trim edges for a neat rectangle and cut lengthwise into two pieces. Twist each piece from both ends to form spirals.
- **Cinnamon sugar:** Brush melted butter onto twists and sprinkle generously with cinnamon sugar.
- **Bake:** Bake for about 15 minutes, rotating halfway, until golden brown.
- **Glaze:** Beat cream cheese until light and fluffy. Add powdered sugar and mix until smooth.
- Gradually add 1 cup heavy cream, beating to a glaze consistency (up to 1 ½ cups cream if needed).
- Drizzle glaze over cooled breadsticks before serving.
- Enjoy!



CHOCOLATE STRAWBERRY LATTICE PIE

INGREDIENTS

Pie Dough (per serving, 1 pie):

¼ cup all-purpose flour
1 teaspoon granulated sugar
2 tablespoons cold unsalted butter
1 pinch salt
1 teaspoon cold water
1 tablespoon cocoa powder

Pie Filling (per serving, 1 pie):

3-4 whole strawberries
½ tablespoon granulated sugar
2 teaspoons cornstarch
1 tablespoon semi-sweet chocolate chips
2 tablespoons frozen raspberries

1 (5") mini foil pie pan (1 per serving)



DIRECTIONS

- Preheat oven to 375 °F.
- **Dough:** In small bowl mix together flour, sugar, salt, and cocoa powder. Chop up the cold butter, add it to your bowl, and use your fingers to rub it into the dry ingredients until it resembles coarse crumbs. Add cold water and mix until the dough comes together. Form a ball and refrigerate while you make the filling.
- **Filling:** Cut strawberries into quarters and add into a second small bowl along with the sugar, cornstarch, chocolate chips, and raspberries. Mix to combine and add to mini foil pie pan.
- Dust a cutting board with flour and roll your chilled dough out with a rolling pin until it is the size of a small plate and is big enough to cover your pie pan.
- Cut the dough into ½ inch thick ribbons and make a lattice on top of your filled pie pan by laying 4 strips vertically, then weaving one strip at a time horizontally through them. You should use 7 to 8 strips total.
- **Bake:** Bake for 15 minutes, making sure to rotate halfway through. Allow to cool before serving.
- Enjoy!



APRICOT ROLLS



INGREDIENTS

Apricot Roll Dough (per serving, 2 rolls):

$\frac{3}{4}$ cup + 1 tablespoon all-purpose flour
1 teaspoon yeast
2 teaspoons granulated sugar
1 teaspoon unsalted butter, melted
 $\frac{1}{3}$ cup warm water
1 pinch salt
1 pinch cinnamon

Filling (per serving, 2 rolls):

4 halves canned apricot, drained
2 teaspoons brown sugar
~ $\frac{1}{8}$ teaspoon orange zest

Glaze (per serving, 2 rolls):

2 tbsp powdered sugar
1 tsp water (or milk)

2 (5") mini foil pie pans (2 per serving)
Non-stick cooking spray

DIRECTIONS

- Preheat ovens to 375 degrees. Spray 5" mini foil pie pans with non-stick spray and arrange on baking sheets.
- Open apricot cans and drain. Do not rinse.
- **Dough:** In a small bowl, add the warm water and sugar. Using a spoon give the mixture a gentle stir. Sprinkle the yeast on top of the sugar-water. Let stand for 5 minutes. Yeast should look foamy/bubbly and be fragrant.
- Add melted butter (1 tsp), salt, cinnamon, and then flour to the bowl containing the yeast/water mixture. Mix together using a spoon. Once the dough has come together in a rough ball, place on a lightly floured cutting board. Sprinkle with flour as needed. Knead for ~5 minutes until the dough is smooth and no longer sticky. Shape into a ball, place in a ziploc bag, and set aside. Proof/rest for 30 minutes.
- **Filling:** Mash the apricots with the back of the fork. Once smooth, add 2 teaspoons of brown sugar and the orange zest.
- Sprinkle flour onto a flat surface and on top of the dough, then use a rolling pin to roll into a long rectangle. Spread filling evenly across the rectangle and roll up the dough along the long edge so it resembles a log with a spiral. Use a knife to cut the rolled up log shape into two. Each serving is two completed rolls. Place rolls in mini foil pie pans.
- **Bake:** Bake for 25-30 minutes until golden brown.
- **Glaze:** Mix powdered sugar and water (or milk) in a small bowl. If the glaze is too runny, add more sugar. If the glaze is too thick, add more liquid.
- Glaze the rolls when they are baked and cooled.
- Enjoy!



BREAD BOWLS AND VEGETARIAN CHILI

INGREDIENTS

Bread Dough (per serving, 1 bowl):

½ cups water, warm
1 ½ teaspoons active dry yeast
1 ⅛ teaspoons granulated sugar
½ teaspoon salt
½ tablespoon unsalted butter, melted
1 - 1 ½ cups all-purpose flour

Egg Wash (for 6 servings, 6 bowls):

1 egg + 1 tablespoon whole milk

DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** Mix warm water and sugar in a small bowl. Sprinkle yeast on top and let sit 5 minutes. Stir ½ tbsp melted butter.
- In a new bowl, combine flour and salt. Gradually mix half the flour into the yeast bowl, then add more until a slightly tacky dough forms. Knead for 10 minutes until smooth. Place in a greased foil pie dish, cover loosely, and let rise 45 minutes.
- **Chili:** Chop vegetables. Heat olive oil in a pan. Cook onions, peppers, zucchini, celery, and salt until tender (7–10 mins).
- Add garlic, chili powder, and cumin, cook 1 minute. Stir in tomatoes, beans, and veggie broth. Simmer uncovered 30 minutes, stirring occasionally.
- **Dough:** After rising, punch down dough and reshape. Spray pie dish again and place dough back in.
- **Egg wash:** Cut an X on top and brush with egg wash. Cover and rest 30–40 minutes.
- **Bake:** Bake for 30–40 minutes until golden, rotating halfway.
- Cool completely, then cut a deep hole in top to make a bread bowl.
- **Chili:** Stir in cilantro, lime juice, and salt to taste.
- Serve chili in bread bowls and enjoy!

Chili (for 6 servings, 6 bowls):

1 ½ tablespoons olive oil
½ red onion, chopped
½ red bell pepper, chopped
1 zucchini, chopped
1 celery stalk, chopped
¼ teaspoon salt
2 cloves of garlic, minced
½ tablespoon chili powder
½ teaspoon ground cumin
½ (28 oz) can diced tomatoes
1 (15 oz) can black beans, drained & rinsed
½ (15 oz) can pinto beans, drained & rinsed
1 cup vegetable broth
1 tablespoon fresh cilantro, chopped
½ teaspoon fresh lime juice

1 (5") mini foil pie pan (1 per serving)
Non-stick cooking spray



HOMEMADE CINNAMON TOAST CRUNCH

INGREDIENTS

Cereal Dough (per serving, 1 bowl):

- ¼ cup all-purpose flour
- 1 pinch of salt
- ¼ teaspoon cinnamon
- ~ 1 ¼ tablespoons unsalted butter, cubed
- ~ 1 - 2 teaspoons water, cold
- ¼ teaspoon vanilla extract

Cinnamon Sugar (per serving, 1 bowl):

- 1 tablespoon unsalted butter, melted
- 2 tablespoons granulated sugar
- ½ teaspoon cinnamon

Milk (per serving, optional):

- ½ cup whole milk



DIRECTIONS

- Preheat oven to 375°F.
- **Dough:** Combine dry ingredients in a bowl. Add cold butter (about 1¼ tbsp total in chunks) and use fingertips to rub it into the flour until it looks like lumpy sand.
- Add 1 tsp cold water and ¼ tsp vanilla, then stir with a fork to combine. If the dough feels too dry, add up to 1 more teaspoon of water and use your hands to form a ball.
- **Roll dough:** Lightly flour a cutting board and rolling pin. Roll the dough out very thin into a large square, keeping it moving to prevent sticking.
- Cut the dough into small cereal-sized squares.
- **Cinnamon sugar:** Mix 2 tbsp sugar and ½ tsp cinnamon in a small bowl.
- Dip a finger into 1 tbsp melted butter and “paint” it onto each dough square, then sprinkle with cinnamon sugar while the butter is still wet.
- Place the squares on a baking tray lined with parchment, spacing them apart to avoid sticking.
- **Bake:** Bake for 12–14 minutes until golden, rotating the tray halfway. Bake in batches if needed.
- Enjoy dry as a snack or serve in a bowl with milk.
- Enjoy!



CHEESY PULL-APART BREAD

INGREDIENTS

Bread Dough (per serving, 6 balls):

- 1 ¼ teaspoon granulated sugar
- ½ teaspoon active dry yeast
- 3 tablespoons warm milk/water mixture (2 ¼ tbsp whole milk & ¾ tbsp water)
- ½ cup + 2 ½ tablespoons all-purpose flour
- ¼ teaspoon salt
- 1 (1 oz) mozzarella string cheese stick
- 1 tablespoon unsalted butter, melted
- 1 ¼ teaspoon liquid egg white

Topping (for 6 servings, 36 balls):

- 1 ½ tablespoon unsalted butter, melted
- 2 teaspoons parmesan cheese
- ½ clove of garlic, minced
- ¼ teaspoon Italian seasoning

Dip (per serving, optional):

- 3 tablespoons marinara sauce, warmed

- 1 (5") mini foil pie pan (1 per serving)
- Non-stick cooking spray

DIRECTIONS

- Preheat oven to 375°F.
- **Dough:** Add 2 ¼ tbsp milk and ¾ tbsp water to a small pot and warm slowly. Add 3 tbsp of the warmed mixture to a small bowl with sugar. Stir gently, then sprinkle yeast on top. Let sit 5 minutes until foamy and fragrant.
- Add 1 tbsp melted butter, flour, salt, and liquid egg white to the yeast mixture. Mix until it forms a rough ball. Turn onto a floured surface and knead about 8 minutes until smooth and no longer sticky. Shape into a ball, place in a ziplock bag, and rest for 10 minutes.
- Cut one cheese stick into 6 equal pieces.
- **Topping:** Finely mince garlic and add to a small bowl along with 1 ½ tbsp melted butter, parmesan cheese, and Italian seasoning.
- **Roll dough:** Roll dough into a log and cut into 6 equal pieces. Wrap each piece of cheese fully in dough.
- **Assemble:** Dip each dough ball into the garlic butter, then arrange inside of a greased foil pie pan. Pour any leftover butter mixture over the top.
- **Bake:** Bake for 25–30 minutes until golden, rotating halfway through.
- Let breads cool at least 5 minutes before serving with warm marinara.
- Enjoy!

