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BAKING AROUND THE WORLD



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HONEY CAKES



INGREDIENTS

Honey Cake Batter (per serving, 2 cakes):

- 2 tablespoons unsalted butter, melted
- 2 tablespoons honey
- 1 egg
- 1 teaspoon vanilla extract
- 2 tablespoons granulated sugar
- 4 tablespoons all-purpose flour
- $\frac{1}{8}$ teaspoon baking soda
- 1 pinch of salt

Buttercream Frosting (for 6 servings, 12 cakes):

- 2 sticks unsalted butter, softened
- 4 cups powdered sugar
- 4 tablespoons honey
- 3-6 tablespoons whole milk
- $\frac{1}{8}$ teaspoon salt

Topping (for 6 servings, 12 cakes):

- $\frac{1}{2}$ lb fresh strawberries
- 2 ripe bananas
- 2 ripe kiwis

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

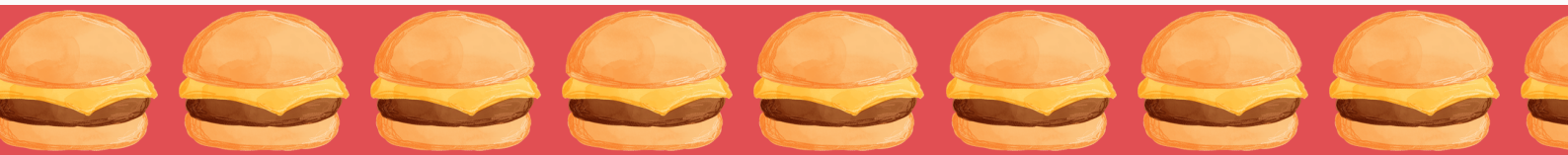
Non-stick cooking spray

DIRECTIONS

- Preheat oven to 375°F.
- **Batter:** Crack an egg into a bowl, check for shells, then add honey and vanilla and stir well.
- In a separate small bowl, measure flour, sugar, baking soda, and salt. Combine the dry ingredients with the wet and stir until fully mixed. Divide the batter into two mini foil pie pans.
- **Bake:** Bake for about 15 minutes or until a toothpick in the center comes out clean. Let cool before removing from the pans.
- **Frosting:** In a large bowl, beat butter with an electric mixer on high speed for ~3 minutes until creamy and light. Add powdered sugar, honey, milk, and salt. Beat on low until combined, then increase to medium-high and beat for 3 more minutes, scraping down the sides as needed. Add more milk, 1 tbsp at a time, if the frosting is too thick.
- **Topping:** Wash and chop fresh fruit for decorating however you desire.
- Once cooled, remove cakes from their pans and spread with frosting. Finish by adding fruit on top.
- Enjoy!



BLACK BEAN BURGERS WITH HOMEMADE BUNS



INGREDIENTS

Bun Dough (per serving, 2 burgers):

¼ cup + 1 teaspoon water, warm about 100°F
1 teaspoon active dry yeast
2 teaspoons granulated sugar
½ teaspoon salt
2 teaspoons olive oil
1 cup all-purpose flour
1.5 teaspoon egg

Egg Wash (for 6 servings, 12 burgers):

1 large egg + a splash of water

Non-stick cooking spray

Black Bean Burgers (for 6 servings, 12 burgers):

1 (15 oz) can black beans (drained, rinsed, and patted dry)
½ tablespoon olive oil
6 tablespoons bell pepper, finely chopped
½ cup yellow onion, finely chopped
2 cloves of garlic, minced
¾ teaspoon ground cumin
½ teaspoon chili powder
⅛ teaspoon smoked paprika
¼ cup bread crumbs
1 large egg
1 tablespoon ketchup
1 pinch of salt
1 pinch of black pepper

Topping (per serving, optional):

2 slices cheddar cheese
2 tablespoons ketchup

DIRECTIONS

- Preheat oven to 425°F.
- **Dough:** In a bowl, stir warm water and sugar, then sprinkle on the yeast. Let it sit for about 5 minutes until it's foamy and fragrant.
- Stir in the egg, olive oil, and salt. Gradually add the flour, mixing until a slightly sticky dough forms. Knead the dough on a floured surface for about 8 minutes, until soft and tacky. Let it rest for 5 minutes.
- Divide the dough into 2 pieces and shape into balls. Place on a lined baking sheet, flatten slightly, and cover loosely with plastic wrap. Let rise in a warm spot for about 30 minutes.
- **Burgers:** Mash the black beans with a fork. Add the diced onions, peppers, and garlic, then add an egg and mix it into the beans along with the remaining ingredients. Form into patties about ⅓ cup each.
- **Bake:** Brush the risen buns with egg wash and bake for 12–15 minutes, until golden. Let cool.
- Cook the patties on a griddle sprayed with oil for 3–4 minutes per side. Slice the buns, add the patties, and top the burgers with ketchup and cheese as desired.
- Enjoy!



APPLE LATTICE PIES

INGREDIENTS

Pie Dough (per serving, 1 pie):

¼ cup all-purpose flour
1 teaspoon granulated sugar
1 tablespoon unsalted butter, cold
1 pinch salt
1-2 teaspoons water, cold

Pie Filling (for 6 servings, 6 pies):

6 large apples, chopped finely
¼ cup brown sugar
½ stick unsalted butter
½ tablespoon vanilla extract
½ tablespoon cinnamon

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

DIRECTIONS

- Preheat the oven to 375°F.
- **Dough:** In a small bowl, combine flour, sugar, salt and cold butter. Use your fingertips to rub the butter into the flour until it looks like coarse crumbs. Add cold water and mix with a fork or your fingers until a dough forms, it should hold together but not be sticky. If too sticky, add 1 tsp flour. If too dry, add a few drops of water. Place the dough in a ziplock bag and chill for 15 minutes.
- **Filling:** While the dough chills, core, peel (if desired), and dice the apples into small pieces. In a small saucepan, combine apples, butter, brown sugar, and cinnamon. Cook over medium-low heat for about 10 minutes, stirring occasionally, until the apples have softened. Remove from heat and set aside to cool.
- **Assembly:** Roll the dough out on a floured surface into a thin circle. Cut into strips about ½-inch wide.
- Spoon the apple filling into a mini pie pan, then lay 4 strips of dough across the top and weave the rest to create a lattice. Use roughly 7–8 strips per pie.
- **Bake:** Bake for 25–30 minutes, or until golden brown. Let the pies cool slightly before serving.
- Enjoy!



IRISH SODA BREAD

INGREDIENTS

Bread Dough (per serving, 1 soda bread):

- ½ cup all-purpose flour
- 1 pinch of salt
- ⅔ teaspoon baking soda
- ¼ cup buttermilk, shaken
- ½ teaspoon caraway seeds
- ¼ cup raisins

Butter (for 6 servings, 6 soda breads):

- 2 cups heavy whipping cream
- ¼ teaspoon salt



DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a bowl, combine flour, salt, and baking soda. Stir in the raisins and caraway seeds until well mixed.
- Make a well in the center of the dry ingredients and pour in 2 tablespoons of buttermilk. Stir until a soft dough forms, it should hold its shape and not be too sticky. If it feels dry or crumbly, add a bit more buttermilk, 1 tbsp at a time, until it comes together.
- Transfer the dough to a parchment-lined baking sheet and shape it into a round loaf. Use a sharp knife to cut an “X” across the top.
- **Bake:** Bake for 30–35 minutes, until the bread is golden and sounds hollow when tapped. Let cool slightly.
- **Butter:** Pour cream into a large mixing bowl. Use an electric mixer to beat on medium–high until it goes from soft peaks to stiff peaks, then separates into butter and buttermilk (about 6–12 minutes).
- When fully separated, strain into a bowl and press down on the butter to remove as much liquid as possible. Rinse the butter under cold water until the liquid runs clear, the more you rinse, the firmer your butter will be. Stir in the salt, then serve with the warm soda bread.
- Enjoy!



TARTE TATIN

INGREDIENTS

Puff Pastry Dough (per serving, 1 tarte):

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

Filling (per serving, 1 tarte):

1-2 tablespoons caramel
1 small apple

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



DIRECTIONS

- Preheat oven to 400°F.
- **Dough:** In a small bowl, combine flour and a pinch of salt. Add cold butter and rub it into the flour with your fingertips until small, pea-sized pieces of butter remain.
- Make a well in the center, add 1 tbsp cold water, and mix with a fork until a dough starts to form. If it's too dry, add up to 1 more tbsp water until it comes together.
- Gently shape the dough into a ball, place it in a ziplock bag, and refrigerate for 20 minutes.
- **Filling:** Spoon 1–2 tbsp caramel into each mini foil pie pan and set aside.
- **Dough:** Sprinkle flour on a cutting board and roll the chilled dough into a long rectangle. Fold the top third down, the bottom third up (like a letter), then give the dough a quarter turn and fold again. Return the folded dough to its bag and refrigerate for 30 minutes.
- **Filling:** Very thinly slice the apples and layer them in the caramel-filled pie pans.
- **Dough:** Roll the chilled dough into a circle slightly larger than the pan, place it over the apples, and tuck the edges down.
- **Bake:** Bake for 20–25 minutes until golden brown. Let cool 5 minutes, then run a knife around the edge and flip the tarts onto a plate to serve. The apples should be on top.
- Enjoy!



BLACK FOREST LAYER CAKES

INGREDIENTS

Chocolate Cake Batter (per serving, 2 cupcakes):

- 3 tbsp applesauce
- 1 egg
- 2 tbsp whole milk
- ½ cup flour
- 2 tbsp granulated sugar
- 2 tbsp cocoa powder
- ½ tsp baking powder
- 1 pinch salt

Whipped Frosting (for 6 servings, 12 cupcakes):

- 8 tablespoons cream cheese, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup heavy whipping cream

Filling (per serving, 2 cupcakes):

- 2 tablespoons cherry pie filling

Non-stick cooking spray

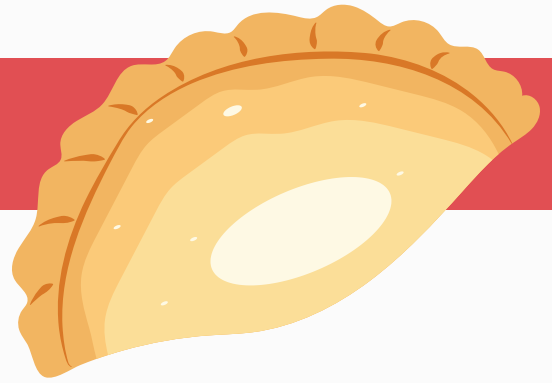


DIRECTIONS

- **Batter:** In a small bowl, crack an egg and check for shells, then add applesauce and milk. Mix until combined.
- In a second bowl, stir together flour, sugar, cocoa powder, baking powder, and salt.
- Add the wet ingredients to the dry and stir until a smooth batter forms.
- Preheat a cupcake machine, spray each well with non-stick spray, and bake the cupcakes. Set aside to cool.
- **Frosting:** In a large bowl, beat cream cheese with a hand mixer on medium-high speed until creamy, about 1 minute. Scrape down the sides and beat until smooth. Add powdered sugar and vanilla, beating for about 2 minutes until smooth and lump-free.
- Reduce mixer to low speed and slowly stream in cream, then whip on high until stiff, airy peaks form, about 1–2 minutes. If the frosting appears soupy, whip longer. If it looks curdled, stir in 1 tbsp cream until smooth. Set aside in the fridge for 30 mins.
- **Assemble:** Trim the cooled cupcakes, stack with a spoonful of cherry pie filling between layers, and frost the outside with the whipped frosting.
- Enjoy!



CORNISH PASTIES



INGREDIENTS

Pastie Dough (per serving, 1 pastie):

3 tablespoons all-purpose flour
1 tablespoon unsalted butter, cold
Pinch of salt
2-3 tablespoon cold water

Egg Wash (for 6 servings, 6 pasties):

1 large egg + a splash of water

Filling (for 6 servings, 6 pasties):

1 (15 oz) can whole potatoes
½ (14.5 oz) can sliced carrots
½ yellow onion
3 cloves of garlic
1 tablespoon olive oil
1 ½ tablespoons dried parsley
1 cup cheddar cheese, shredded
1 pinch of salt
1 pinch of black pepper

DIRECTIONS

- Preheat oven to 350°F.
- **Dough:** In a small bowl, combine flour, salt, and butter. Use your fingertips to rub the butter into the flour until it looks like fine breadcrumbs.
- Add 2 tbsp cold water and stir with a fork until the dough just comes together, adding 1 teaspoon more water if needed. Shape into a ball, seal in a ziplock bag, and chill for 15–30 minutes.
- **Filling:** Chop onions and garlic, then sauté in a large skillet with olive oil until lightly browned.
- Dice carrots and potatoes, add to the skillet, and cook until heated through. Remove from heat, stir in cheddar, and let cool until lukewarm.
- **Assemble:** Roll the dough out on a floured surface until roughly the size of a tortilla. Spoon ~2 tbsp of filling into the center, fold the dough over, and crimp the edges with a fork.
- **Bake:** Place pasties on a parchment lined baking sheet. Cut two small slits in the top of each, and brush with egg wash. Bake for 25–30 minutes, until golden brown. Let cool slightly before serving.
- Enjoy!



TRES LECHES CAKE



INGREDIENTS

Tres Leches Cake Batter (per serving, 2 cakes):

- 2 tablespoons unsalted butter, melted
- 2 tablespoons honey
- 1 egg
- 1 teaspoon vanilla extract
- 2 tablespoons granulated sugar
- 4 tablespoons all-purpose flour
- $\frac{1}{8}$ teaspoon baking soda
- 1 pinch of salt

Whipped Cream (for 6 servings, 12 cakes):

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

Topping (per serving, 2 cakes):

- 2 tablespoons heavy whipping cream
- 1 tablespoon sweetened condensed milk
- 1 tablespoon evaporated milk
- $\frac{1}{2}$ teaspoon ground cinnamon

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

DIRECTIONS

- Preheat oven 375°F.
- **Batter:** Crack an egg into a small bowl, then add melted butter, honey, and vanilla. Mix well.
- In a second bowl, stir together flour, sugar, baking soda, and salt. Combine the wet and dry ingredients until fully mixed, then divide the batter between two mini foil pie pans.
- **Bake:** Bake for 15–20 minutes or until a toothpick inserted in the center comes out clean. Let cool in the pans.
- **Topping:** In a small bowl, mix together heavy cream, sweetened condensed milk, evaporated milk, and cinnamon. Poke holes in the cooled cakes with a fork and pour the milk mixture evenly over both cakes. Let them soak.
- **Whipped cream:** Whip heavy cream, sugar, and vanilla with an electric mixer until soft peaks form.
- **Assemble:** Remove the cakes from their pans, stack one on top of the other with whipped cream in between, and top with more whipped cream and a sprinkle of cinnamon, if desired.
- Enjoy!



PERSONAL PIZZAS

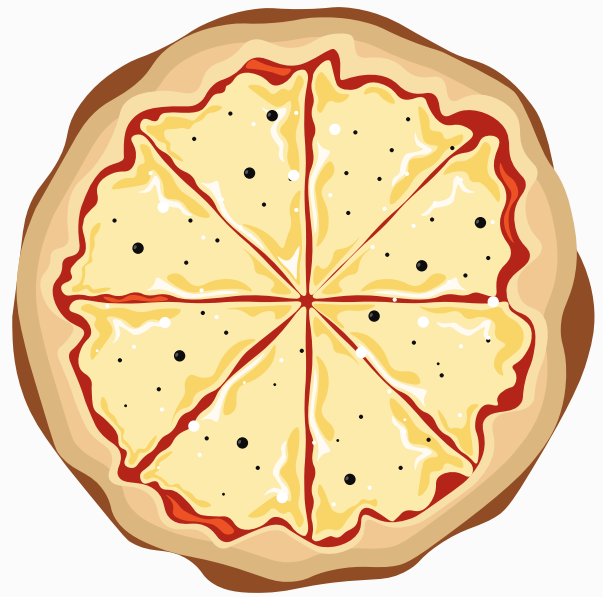
INGREDIENTS

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!



FINISH PINWHEELS

INGREDIENTS

Cookie Dough (per serving, 3 pinwheels):

⅓ cup + 2 teaspoons all-purpose flour
2 tablespoons granulated sugar
¼ teaspoon baking powder
1 pinch of Salt
2 tablespoons unsalted butter, cold
1 ½ teaspoons liquid egg white
1 ⅞ teaspoons heavy whipping cream
¼ teaspoon vanilla extract

Filling (per serving, 3 pinwheels):

1 ½ tsp strawberry jam

Topping (per serving, 3 pinwheels):

Sprinkle light brown sugar (1 per cookie)



DIRECTIONS

- Preheat oven to 325°F.
- **Dough:** Add all of your dry ingredients to a bowl and mix.
- Add 2 tbsp cold butter and use fingers to mix until crumbly, like sand.
- Add egg white, cream, and vanilla, mix well.
- Form dough into a ball, it should be slightly tacky but not too sticky, add 1-2 tsp flour if needed.
- Sprinkle flour on a cutting board and roll dough out to ⅛ inch thick then cut dough into 3 large squares.
- Make diagonal slits in every other corner of each square.
- **Filling:** Spoon about ½ tsp jam in the center of each square, leaving it partially exposed.
- Fold every other corner down to the center to form pinwheels, press lightly.
- **Topping:** Sprinkle brown sugar on top of each cookie.
- **Bake:** Transfer to a baking tray and bake for about 12 minutes until the points are light golden, rotating halfway. Cookies should be soft and lightly browned.
- Allow to cool before serving.
- Enjoy!

