

# FOOD EXPLORERS

## CHOCOLATE BAKING



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# CHOCOLATE BANANA CAKES

## INGREDIENTS

### Cake Batter (per serving, 2 cakes):

- 1 medium banana
- 1 egg
- 2 tablespoons whole milk
- 2 tablespoons maple syrup
- ½ cup all-purpose flour
- 1 tablespoon granulated sugar
- 2 tablespoons cocoa powder
- ½ teaspoon baking powder
- 3 tablespoons semi-sweet chocolate chips
- 1 pinch salt

### Chocolate Frosting (for 6 servings, 12 cakes):

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- ½ cup unsweetened cocoa powder
- 3 - 4 tablespoons milk
- 2 teaspoons vanilla extract
- ¼ teaspoon salt

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

Non-stick cooking spray

## DIRECTIONS

- Preheat oven to 375°F. Spray 5" mini foil pie pans with non-stick spray and arrange on baking sheets.
- **Batter:** In small bowl mash banana with a fork until smooth. Add the egg, milk, and syrup then mix to combine. In a second small bowl mix together dry ingredients. Add the wet ingredients to the dry ingredients and stir to form a batter. Fold in the chocolate chips. Divide batter into two mini foil pie pans.
- **Bake:** Bake cakes in the oven at 375 degrees for 18 minutes (toothpick in center should come out clean). Allow cakes to cool for 5 minutes, then flip them out of mini foil pie pans.
- **Frosting:** While the cakes are baking, make the chocolate frosting. In a large bowl, beat butter on high speed with the electric mixer for ~3 minutes or until creamy and lightened in color. Add powdered sugar, cocoa powder, 3 Tbsp milk, vanilla, and salt.
- Beat on low speed until sugar is incorporated then increase to medium/high speed and beat for 3 minutes.
- Add additional tablespoons of milk if needed to thin the frosting.
- Top cakes with frosting.
- Enjoy!



# CHOCOLATE PASTA



## INGREDIENTS

### Pasta Dough (per serving):

- ½ cup all-purpose flour
- 1 tablespoon + 1 teaspoon cocoa powder
- 1 pinch salt
- 1 teaspoon olive oil
- 1 teaspoon powdered sugar
- 1 egg

### Whipped Cream (for 6 servings):

- 1 pint (2 cups) heavy whipping cream
- ½ cup powdered sugar
- 1 teaspoon vanilla extract

### Toppings (per serving):

- 1 teaspoon unsalted butter
- 1 - 2 strawberries
- 1 sprinkle powdered sugar
- 1 tablespoon hot fudge

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

Non-stick cooking spray

## DIRECTIONS

- **Dough:** In a small bowl, mix sugar, flour, baking powder, and salt. Then make a well in the center of the flour.
- Crack your egg into a separate bowl, check for shells, then pour into the well and add 1 tsp olive oil.
- Scramble the egg with a fork, then slowly mix in flour until a sticky dough forms.
- Transfer dough to a cutting board and squeeze into a ball (add flour if too sticky).
- Knead gently for about 10 minutes until soft and springy, adding flour as needed to prevent sticking.
- Place dough in a ziplock bag and let rest for about 30 minutes.
- **Whipped cream:** Add whipped cream ingredients to a large mixing bowl and mix with an electric mixer until stiff peaks form, set aside in the refrigerator.
- **Topping:** Dice strawberries into small pieces and set aside.
- **Dough:** Roll rested dough on a floured board into a thin rectangle. Cut into long, thin noodles.
- **Boil:** Bring a large pot of water to a boil and cook pasta for 3–4 minutes.
- **Assemble:** Toss cooked pasta with melted butter. Serve in bowls topped with whipped cream, strawberries, powdered sugar, and a drizzle of warm chocolate sauce if desired.
- Enjoy!



# COOKIES AND CREAM DONUTS



## INGREDIENTS

### Donut Batter (for 6 servings):

- 1 cup all-purpose flour
- ¼ cup cocoa powder
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ⅛ teaspoon salt
- 1 egg
- ½ cup granulated sugar
- ⅓ cup whole milk
- ¼ cup plain Greek yogurt
- ¼ stick unsalted butter, melted
- ½ teaspoon vanilla extract

### Frosting (for 6 servings):

- 1 + ¼ sticks unsalted butter, softened
- 2 cups powdered sugar
- ½ teaspoon vanilla extract
- 1 ½ tablespoons heavy whipping cream
- 5 Oreos, crushed

### Topping:

- Crushed Oreo pieces

Non-stick cooking spray

## DIRECTIONS

- **Batter:** In a large mixing bowl, add eggs and sugar. Use an electric mixer to beat until well combined. Add milk, yogurt, melted butter, and vanilla extract. Mix until fully incorporated. Lastly, add flour, baking powder, baking soda, cocoa powder, and salt. Stir until a thick batter forms.
- **Bake:** Spray donut maker with non-stick spray. Fill each donut mold with 2 tablespoons of batter. Bake for 4–5 minutes, or until a toothpick inserted into the center comes out clean. Repeat with remaining batter. Allow donuts to cool.
- **Frosting:** While the donuts are baking, make the frosting. In a large bowl, beat softened butter on high speed with an electric mixer for 3 minutes or until smooth. Gradually add powdered sugar, about ½ cup at a time, and beat until fully combined. Add vanilla and 2 tablespoons of heavy cream. Beat on high speed for 6–8 minutes until light and fluffy.
- Crush Oreos in a plastic bag using a rolling pin or your hands. Fold crushed Oreos into the frosting.
- Once donuts are cool, spread frosting on top using a spoon. Garnish with extra Oreo pieces, if desired.
- 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!



# SNACK CAKES



## INGREDIENTS

### Snack Cake Batter (per serving, 2 cakes):

- 1 ½ tablespoons whole milk
- ¼ teaspoon vanilla extract
- 3 tablespoons + ½ teaspoon all-purpose flour
- 1 tablespoon + ½ teaspoon cocoa powder
- ½ teaspoon baking soda
- 1 pinch salt
- 2 tablespoons granulated sugar
- 1 tablespoon + 1 teaspoon canola oil
- ½ teaspoon liquid egg whites

### Frosting (for 6 servings, 12 cakes):

- ½ cup (8 oz) cream cheese
- ½ cup heavy whipping cream
- 6 tablespoons powdered sugar
- ½ teaspoon vanilla extract
- 1 pinch salt

### Topping (for 6 servings, 12 cakes):

- 1 ¼ cups semi-sweet chocolate chips

## DIRECTIONS

- **Batter:** In a small bowl, stir together flour, cocoa powder, baking soda, salt, and sugar. In a separate bowl, mix together milk, vanilla extract, oil, and egg whites until smooth. Pour the dry ingredients into the wet and mix well until a smooth, creamy batter forms.
- **Bake:** Use a spoon to fill cupcake liners about  $\frac{2}{3}$  full with batter and carefully place into cupcake machine. Bake according to the machine's instructions.
- **Frosting:** While the cupcakes are baking, make the frosting. In a large bowl, beat together cream cheese, heavy whipping cream, powdered sugar, salt, and vanilla extract using an electric mixer. Mix until frosting is smooth and thick.
- Once cupcakes are baked and slightly cooled, cut each cupcake in half. Spread frosting on the bottom half and place the top half back on to make a sandwich.
- **Topping:** Melt bittersweet chocolate chips until smooth using a double boiler or microwave. Dip half of each cupcake sandwich into the melted chocolate.
- Enjoy!



# CHOCOLATE FUDGE BUNS

## INGREDIENTS

### Fudge Bun Dough (per serving, 2 buns):

- ¼ cup all-purpose flour
- ½ teaspoon baking powder
- 1 pinch salt
- 3 tablespoons + 1 teaspoon of greek yogurt
- 1 tablespoon cocoa powder



### Filling (per serving, 2 buns):

- 1 ½ tablespoon brown sugar
- 1 ½ tablespoon unsalted butter, melted
- 1 ¼ teaspoon cocoa powder
- 1 dash vanilla extract
- 1 tablespoon mini chocolate chips

### Glaze (per serving, 2 buns):

- 2 tablespoons cream cheese
- 1 tablespoon unsalted butter, melted
- ¼ teaspoon vanilla extract
- ¼ cup powdered sugar

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

## DIRECTIONS

- Preheat oven to 375 °F.
- **Dough:** In a small bowl, mix together flour, baking powder, cocoa powder, salt, and yogurt until a dough ball forms. It may be easier to mix with your hands. Knead the dough for a couple of minutes until smooth.
- **Filling:** In a second small bowl, combine melted butter, sugar, cocoa powder, vanilla extract, and mini chocolate chips to create the filling. Mix well.
- Lightly flour a cutting board and roll the dough into a rectangle about the size of a piece of paper, about ⅛ inch thick. Spread the filling evenly over the dough with a spoon.
- Roll the dough into a spiral and cut into 2 pieces. Place each fudge bun into a prepared foil pie pan.
- **Bake:** Bake the buns for 11 minutes, until golden brown.
- **Glaze:** While the buns are baking, make the glaze. In a small bowl, mix together cream cheese, 1 tablespoon melted butter, vanilla extract, and powdered sugar until smooth.
- Allow the buns to cool for about 5 minutes, then spread glaze on top.
- Enjoy!



# CHOCOLATE S'MORE LAYER CAKE

## INGREDIENTS

### Chocolate Cake Batter (per serving, 2 cakes):

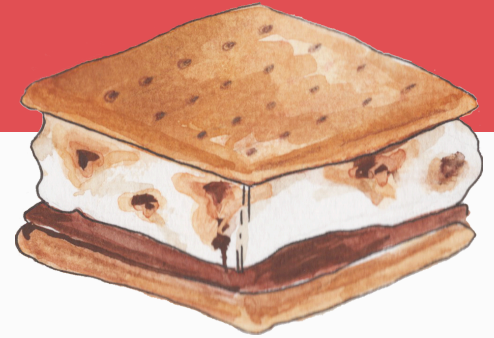
- 3 tablespoons applesauce
- 1 egg
- 2 tablespoons whole milk
- ½ cup all-purpose flour
- 2 tablespoons granulated sugar
- 2 tablespoons cocoa powder
- ½ teaspoon baking powder
- 3 tablespoons semi-sweet chocolate chips
- 1 pinch salt

### Frosting (for 6 servings, 12 cakes):

- 1 + ½ sticks unsalted butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 (8 oz) container marshmallow fluff

### Topping (per serving, 2 cakes):

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



## DIRECTIONS

- Preheat oven to 375 °F. Spray 5" mini foil pie pans with non-stick spray and arrange on a baking sheet.
- **Batter:** In a small bowl, stir together egg, applesauce, and whole milk. In a separate bowl, mix together flour, sugar, cocoa powder, baking powder, and salt. Pour the dry ingredients into the wet and mix well until a smooth batter forms. Fold in the chocolate chips and divide the batter between two mini foil pie pans.
- **Bake:** Bake the cakes in the oven for 18 minutes. A toothpick inserted into the center should come out clean. Allow the cakes to cool on the baking sheet for 5 minutes, then flip them out of the foil pans.
- **Frosting:** While the cakes are baking, make the s'more frosting. In a large bowl, use an electric mixer on medium/high speed to beat the butter until creamy. Add the remaining frosting ingredients and beat until smooth and fluffy. Taste and adjust the sugar if needed. Divide the frosting into piping bags (sandwich bags).
- Once the cakes have cooled, spread frosting on top of one cake and sprinkle with crushed graham cracker. Stack the second cake on top, add more frosting, and sprinkle additional crushed graham cracker for decoration if desired.
- Enjoy!



# DEEP DISH CHOCOLATE CHIP COOKIE



## INGREDIENTS

### Cookie Dough (per serving, 1 cookie):

- 1 tablespoon unsalted butter, softened
- 1 tablespoon brown sugar
- ½ tablespoon granulated sugar
- ½ tablespoon liquid egg whites
- ⅛ teaspoon vanilla extract
- 2 tablespoons + 2 teaspoons all-purpose flour
- 1 pinch baking soda
- 1 pinch salt
- 1 tablespoon semi-sweet chocolate chips

### Whipped Cream (for 6 servings, 6 cookies):

- ½ pint (1 cup) heavy whipping cream
- ¼ cup powdered sugar
- ½ teaspoon vanilla extract

### Topping (per serving, 1 cookie):

- 1 teaspoon caramel sauce
- 1 (5") mini foil pie pan (1 per serving)

## DIRECTIONS

- Preheat oven to 350 °F.
- **Dough:** In a bowl, combine butter, granulated sugar, and brown sugar. Mix with a spoon until smooth. Stir in the liquid egg and vanilla extract until fully blended. Lastly, add flour, baking soda, and mix until a dough forms. Fold in the chocolate chips.
- **Bake:** Place the dough into a mini foil pie pan and bake the cookie in the oven for 13 minutes. Once the cookie is golden brown, remove and let it cool for 10 minutes.
- **Whipped cream:** While the cookies are baking, make the whipped cream. In a large bowl, combine heavy cream, powdered sugar, and vanilla extract. Use an electric mixer, starting on low speed and slowly increasing to high as the cream thickens. Continue beating until stiff peaks form.
- **Topping:** Spread caramel sauce on your cookie, then top with whipped cream. Sprinkle additional chocolate chips if desired.
- Enjoy!





# CHOCOLATE POP TARTS

## INGREDIENTS

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

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

### Filling (for 6 servings, 12 pop tarts):

1 jar chocolate fudge sauce

### Glaze (per serving, 2 pop tarts):

2 tablespoons powdered sugar  
½ teaspoon cocoa powder  
1 teaspoon water

## DIRECTIONS

- Preheat oven to 400 °F.
- **Dough:** In a small bowl, combine cold butter, flour, cocoa powder, sugar, and salt. Use fingertips to rub the butter into the flour until the mixture resembles breadcrumbs or sand. Add 1–2 teaspoons of cold water to the bowl and squeeze the dough into a ball. The dough should not be too sticky (if it is, add 1 teaspoon of flour; if too dry, add a few drops of water). Place the dough into the refrigerator to chill for about 15 minutes.
- Dust a cutting board with flour and roll your chilled dough into a large, thin rectangle, moving the dough around often to prevent sticking and adding more flour as needed. Use the open side of a cup to cut out four circles of dough. Discard scraps.
- **Filling:** Place 1 tablespoon of chocolate fudge into the center of two of the pastry circles. Lightly paint the edges of the circles with water. Top each filled circle with a second pastry circle. Press the edges gently to seal, keeping a slight dome shape in the center. Use a fork to crimp the edges.
- **Bake:** Place the pop tarts on a baking tray and bake for 15–20 minutes.
- **Glaze:** While the pop tarts are baking, make the glaze. In a small bowl combine powdered sugar, cocoa powder, and water. Stir until smooth. Adjust the consistency as needed by adding more powdered sugar or water.
- Once the pop tarts are cool, decorate with glaze.
- Enjoy!



# CHOCOLATE RASPBERRY WHOOPIE PIES

## INGREDIENTS

### Whoopie Pie Batter (for 12 servings, 24 cakes):

- 1 stick unsalted butter
- 1 cup light brown sugar, packed
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- ½ cup cocoa powder
- 2 cups all-purpose flour
- 1 cup whole milk

### Frosting (for 12 servings, 24 cakes):

- 2 sticks unsalted butter, softened
- 4 ½ cups powdered sugar
- 1 tablespoon vanilla extract
- 5 tablespoons heavy whipping cream

### Raspberry Filling (per serving, 2 cakes):

- ¼ cup frozen raspberries, thawed
- 1 teaspoon granulated sugar



## DIRECTIONS

- Preheat oven to 350 °F. Line baking sheets with parchment paper.
- **Batter:** In a large bowl, beat together butter, granulated sugar, vanilla extract, baking powder, and baking soda until smooth. Add the eggs and cocoa powder, mixing after each. Stir in half of the flour (1 cup) and half of the milk (½ cup), then add the remaining flour and milk and beat until smooth.
- **Bake:** Scoop batter onto baking sheets using a ¼-cup measure, leaving space between each. Bake for about 15 minutes, rotating the baking sheets halfway through. The cakes should be set and firm to the touch. Allow the whoopie pies to cool on the baking sheets.
- **Frosting:** While the whoopie pies are baking, make the frosting. In a large bowl, beat the butter on medium/high speed with an electric mixer until smooth and creamy. Add the remaining frosting ingredients and beat until fluffy. Taste and adjust the sugar if needed.
- **Filling:** Prepare the raspberry filling by combining raspberries and sugar in a small bowl. Mash the mixture with a fork until blended.
- Once cooled, pipe a ring of frosting around the flat side of one whoopie pie using piping bags (sandwich bags). Spoon raspberry filling into the center and top with a second whoopie pie to make a sandwich.
- Enjoy!

