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SPRING DESSERTS



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STRAWBERRY LEMONADE PIES

INGREDIENTS

Crust (per pie)

- 2 sheets graham crackers
- 1 tbsp melted butter (2 sticks total)
- 1 tsp granulated sugar

Filling

- 1 5.9 oz package **INSTANT VANILLA PUDDING**
- 2 cups milk
- Zest and juice of 2 lemons
- ½ of whipped cream prepared

Topping (per pie)

- 2-3 strawberries

Whipped Cream

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



DIRECTIONS

- **Make the vanilla pudding:** In a large bowl, whisk the pudding mix with 2 cups of milk, lemon juice, and lemon zest. Set aside. (Note: this is less milk than the box will say to use, that is purposeful! The mixture will have whipped cream added)
- **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. When whipped cream reaches stiff peaks
- Add half of the whipped cream to the bowl of vanilla pudding. Gently mix together.
- **To make the crust:** place 2 graham cracker sheets into a ziploc bag, crush into crumbs. Meanwhile, melt the butter. Add 1 tsp sugar and 1 tbsp butter into each ziploc bag. Mix everything together until graham cracker crumbs are sticky/moist. Place graham cracker mixture into mini foil pie pans and press down firmly to create a crust.
- Cut strawberries into desired shapes and sizes
- **Assemble:** Spoon pudding filling and then whipped cream into the pie crusts.
- **Decorate:** Top the pies with strawberries or mix them into the filling of the pie.

CARROT CAKE DONUTS WITH CINNAMON FROSTING

INGREDIENTS

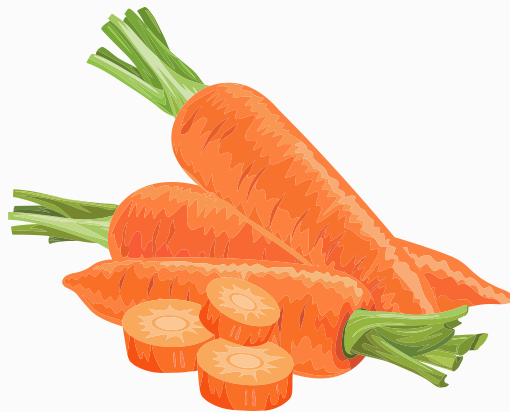
Carrot Cake Batter

- 1 cup all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- 1 tsp cinnamon
- ¼ tsp salt
- ¾ cup granulated sugar
- 2 eggs
- ½ cup vegetable oil
- 1 tsp vanilla extract
- 1 ¼ cups finely shredded carrots (about 3 medium carrots)

Nonstick spray for cooking

Cinnamon Cream Cheese Frosting:

- 2 (8 oz.) block cream cheese, softened
- 1 cup unsalted butter, softened
- 8 cups powdered sugar
- 1 tsp cinnamon



DIRECTIONS

- Rinse, peel, and grate carrots.
- **Mix dry ingredients:** In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt. Stir in grated carrots, tossing lightly to coat. Set aside.
- **Mix wet ingredients:** In a large bowl, use an electric mixer on medium speed to beat together sugar, eggs, oil, and vanilla until light-colored. Then use a spoon to stir in the dry ingredient mixture until blended.
- **Bake the donuts:** Spray donut maker with nonstick spray. Fill each cooking reservoir/well with 1-2 tablespoons of batter. Bake for 4-5 minutes or until a toothpick inserted into a donut comes out clean. Repeat with remaining batter.
- **Make the frosting:** In a second large bowl, beat the cream cheese with an electric mixer on medium speed until smooth and creamy. Scrape down the sides and up the bottom of the bowl with a silicone spatula as needed. Add the powdered sugar and cinnamon and beat on medium-high speed until combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth.
- **Decorate:** Allow the donuts to cool. Decorate donuts by spreading a layer of cream cheese frosting on top of each cooled donut

CHOCOLATE BANANA CUPCAKES

INGREDIENTS

Chocolate Banana Cake (per serving, 2 cupcakes)

1 medium banana
1 egg
2 tbsp whole milk
2 tbsp maple syrup
½ cup flour
1 tbsp granulated sugar
2 tbsp cocoa powder
½ tsp baking powder
3 tbsp chocolate chip
Pinch salt

Silicone molds
Nonstick spray for cooking

Chocolate Frosting

2 cups unsalted butter, softened
6 cups powdered sugar
1 cup unsweetened cocoa powder
6 to 8 tbsp milk
4 tsp vanilla extract
½ tsp salt



DIRECTIONS

- **Mix the wet ingredients:** In a small bowl, mash a banana using a fork until smooth. Add the egg, milk, and syrup then mix to combine. Set aside.
- **Mix the dry ingredients:** In a second small bowl, add the flour, sugar, cocoa powder, and baking powder.
- **Make the batter:** Add the wet ingredients to the dry ingredients and stir to form a batter. Fold in the chocolate chips. Divide batter into two silicone cupcake liners (each serving will make 2 cupcakes).
- **Bake the cupcakes:** Bake the cupcakes in a cupcake machine for 4-5 minutes or until a toothpick inserted into a cupcake comes out clean. Repeat with remaining batter. Allow cupcakes to cool for at least 5 minutes then you can remove them from the cupcake liners.
- **Make the frosting:** In a large bowl, beat softened butter on high speed with the electric mixer for ~3 minutes or until creamy and lightened in color. Scrape frosting down the sides of the bowl as needed.
- Then add powdered sugar, cocoa powder, 4 tbsp milk, vanilla, and salt. Beat on low speed until sugar is incorporated then increase to medium/high speed and beat for 3 minutes, scraping down the bowl several times to ensure everything is well blended. Add additional tablespoons of milk if needed to thin the frosting.
- **Decorate:** After cupcake are done cooling, decorate them with the chocolate frost.

RASPBERRY VANILLA WHOOPIE PIES

INGREDIENTS

Vanilla Cupcakes:

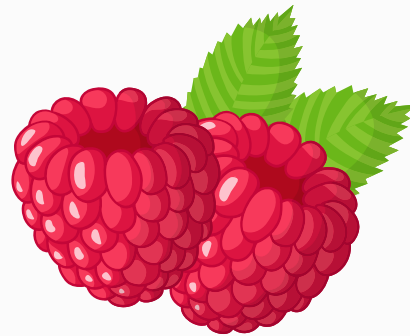
- 2 ½ cups flour
- 2 ½ tsp baking powder
- 1 tsp salt
- 2 sticks softened butter
- 1 ½ cups granulated sugar
- 4 eggs
- 3 tsp vanilla extract
- 1 cup whole milk

Silicone molds

Nonstick spray for cooking

Raspberry Cannoli Filling:

- 1 (32 oz) container whole milk ricotta cheese
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 6 oz. frozen raspberries, thawed



DIRECTIONS

- **Make the cupcake batter:** In a large bowl measure out the flour, baking powder, and salt. Set aside.
- In a second large bowl: cream together the butter, sugar, and vanilla using the electric mixer. Add eggs one at a time and mix in between each egg.
- Reduce mixer speed to medium and add the flour mixture in thirds alternating with the milk, mixing to incorporate with each addition. Scrape down the bowl as needed and beat until just combined and smooth, and don't over mix.
- Once batter is prepared, fill silicone molds $\frac{3}{4}$ full using spoons.
- **Bake the cupcakes:** Bake cupcakes in a cupcake machine for 4-5 minutes or until a toothpick inserted into a cupcake comes out clean. Allow cupcakes to cool for at least 5 minutes then you can remove them from the silicone molds. Cut the cupcakes in half (creates top & bottom pieces of the whoopie pies).
- **Make the filling:** Put ricotta between paper towels on paper plates and pat gently to remove excess moisture. The ricotta should not be squeezed, just gently pat. Should hold together in clumps.
- Add all filling ingredients to a large bowl. Use a large mixing spoon to combine ricotta, vanilla, raspberries, and powdered sugar until smooth with no lumps.
- **Assemble the whoopie pies:** Spread the filling between two halves of the cupcake and close.



CANNOLI CROISSANT BITES

INGREDIENTS

Filling

- 1 (16 oz) container whole milk ricotta cheese
- ½ cup powdered sugar
- ½ teaspoon vanilla extract
- ½ cup mini chocolate chips

Nonstick spray for cooking

2 containers pillsbury crescent roll dough

Glaze (per croissant bite):

- 2 tbsp powdered sugar
- 1-2 tsp water



DIRECTIONS

- Put ricotta between paper towels on paper plates and pat gently to remove excess moisture. The ricotta should not be squeezed, just gently pat. Should hold together in clumps.
- **Make the filling:** In a large bowl, use a spatula to mix together the filling ingredients and the ricotta. Set aside.
- **Score the dough:** With a knife, score the dough into square pieces that are about 2 x 2 in.
- **Fill the croissant bites:** Place 1 tsp of filling into the center of the dough. Fold opposite corners into the middle, complete with remaining corners. Pinch together the seams so no holes. Roll gently into a ball.
- **Bake the cannolis:** Spray the cake pop machine with nonstick spray. Begin baking the cannolis by placing each cannoli bite into a cooking well. Cook until the dough is golden and crispy on the outside
- **Make the glaze:** Mix powdered sugar with the water until smooth.
- **Decorate:** Once the croissant bites are cooked, decorate by drizzling or dipping bites in frosting

ORANGE CREAMSICLE PIES

INGREDIENTS

Crust (per pie):

- 2 sheets graham crackers
- 1 tbsp melted butter (2 sticks total)
- 1 tsp sugar

Filling:

- 2 (8 oz.) packages cream cheese, softened
- 2 cups powdered sugar
- 2 cups mandarin oranges, drained
- ½ of whipped cream prepared

Topping (per pie):

- 1-2 slices of fresh orange

Whipped Cream:

- 1 pint heavy whipping cream
- 1 cup powdered sugar
- 2 tsp vanilla extract



DIRECTIONS

- **Make the whipped cream:** In a large bowl, place whipped cream ingredients. Beat the ingredients together with an electric mixer on medium-high speed until soft peaks form (slightly fluffy). Set aside.
- **Make the filling:** In a second large bowl, place the cream cheese. Use an electric mixer to mix the cream cheese until slightly fluffy. Gradually add the 2 cups of powdered sugar and mix until well combined. Gently fold in the mandarin oranges and half of the whipped cream made in step 1. Set aside.
- Zest oranges in a separate bowl. Once finished, add orange zest into the bowl of whipped cream.
- **To make the crust:** Place 2 graham cracker sheets into a ziploc bag, crush into crumbs. Meanwhile, melt the butter. Add 1 tsp sugar and 1 tbsp butter into each ziploc bag. Mix everything together until graham cracker crumbs are sticky/moist. Place graham cracker mixture into mini foil pie pans and press down firmly to create a crust.
- Cut orange slices into desired shapes and sizes.
- **Assemble:** Spoon the filling and then whipped cream into the pie crusts.
- **Decorate:** Top the pies with the oranges.