

RECIPE

CARDS

AFRICA

malva pudding

Ingredients:

2 large eggs
1 tablespoon unsalted butter
1 ½ teaspoon grate orange zest
4 tablespoons Apricot jam
¾ cup sugar
1 teaspoon vinegar
¾ cup milk
1 cup all-purpose flour
1 teaspoon baking soda
½ teaspoon salt

Chocolate Sauce

1 cup evaporated milk
¼ cup brown sugar
6 tablespoons butter
2 ounce semi-sweet chocolate
½ almond extract
1 ½ teaspoons vanilla extract

Directions:

1. Preheat your oven to 350 degrees and grease an 8 inch pan with either butter or cooking spray. Then set it aside.
2. Find a large bowl, and beat together the eggs, orange zest, sugar, butter, and apricot jam until it is light and fluffy. Then you will add the milk and vinegar to the mixture.
3. In a smaller bowl, sift the flour, baking soda, and salt and mix.
4. Then you will slowly fold the dry ingredients into the wet ingredients.
5. Next, you will pour the batter into the cake pan and bake for about 25-30 minutes. When you can insert a knife into the middle and it comes out clean, then you know it is finished!
6. While your cake is baking, you will make the chocolate sauce!
7. Mix together the evaporated milk, chocolate, butter, sugar, almond extract, and vanilla extract all in in a saucepan on medium heat on the stove. Once the sugar has dissolved, and butter has melted then you can remove from the stove.
8. Use a skewer and poke holes from the top of the cake to the bottom.
9. Now pour the chocolate sauce on top of the cake.
10. Now go ahead and eat this delicious dessert!



ANTARTICA

south pole, "race around the world" recipe

Ingredients:

Fresh fruit: strawberries, grapes, pineapple, bananas (anything you have on hand)
Cool whip or whipped cream
Powdered sugar

Directions:

1. Slice fresh fruit and place around the edge of your plate in a circular pattern.
2. Place whipped cream or cool whip in the middle of the plate.
3. Sprinkle the entire plate with powdered sugar.
4. Indulge!



ASIA

caramel apple cheesecake fried wontons

Ingredients:

1 package of store-bought wontons
1 egg for sealing
Vegetable oil, for frying
Parchment paper

Caramel Apple Filling

1 cup granulated sugar
6 Tbsp unsalted butter
½ cup heavy cream
Pinch of salt
1 tsp vanilla extract
1 ½ cup Granny Smith apples- diced

Cream Cheese Filling

4 oz cream cheese, softened
3 Tbsp icing sugar
½ tsp ground cinnamon
½ tsp vanilla extract
Topping
½ cup granulated sugar
¾ tsp ground cinnamon

Topping

½ cup granulated sugar
¾ tsp ground cinnamon

Directions:

1. Make the caramel sauce, using a saucepan turn it on medium heat on the stove and add the sugar. Once the sugar is heated and is liquid then stir in the butter by adding one Tbsp at a time. Slowly pour the heavy cream, and when you see it is starting to bubble and it is all mixed together well, remove from heat. Then add the vanilla extract, salt, and diced apples- then fully cool.
2. Next, in a small bowl you will mix together all the ingredients for the cream cheese filling until it is nice and smooth.
3. Lay parchment paper on a cookie sheet.
4. Using a wonton wrapper, and about 1 tsp of the cold caramel apple filling and about ½ tsp of the cream cheese filling- place it in the middle of the wonton wrapper. Then you will dip your finger in the egg wash (one egg beaten), and run your finger along the outside edge of the wrapper. Fold it over to seal it.
5. Once you have filled all your wontons, place them in the freezer for around 30 minutes.
6. Heat the vegetable oil to around 360 degrees, and you will fry about 3-4 wontons at a time for about 2 minutes or until they are a light golden brown color. Place them on a paper towel to get any excess oil off of them and then toss them in the cinnamon sugar topping! Eat them while they are warm! You can even add some of the extra caramel sauce on top!



AUSTRALIA

peach melba

Ingredients:

6 peaches cut in half
4 cups cold water
1 ½ cups apple juice
2/3 cups granulated sugar
1 tsp vanilla
1 container of raspberries
¼ cup confectioners sugar
Vanilla ice cream

Directions:

1. Cut all of the peaches in half and take the pit out of each of them.
2. Add the water, apple juice, sugar, and vanilla in a large sized saucepan, put the stove on low heat, and then stir until the sugar has been dissolved. Then add the peaches. Now you will add the peaches. Bring up the heat to medium high and once it begins to boil reduce the heat. Then after around 25 minutes or so, or once the peaches have softened you will remove from the stove and let them cool.
3. Once they have cooled you can peel the skin off the peaches.
4. Now you will move the peaches and liquid to a large bowl and cover the bowl, then place it in the fridge for around three hours.
5. Now you will need to put raspberries and confectioners sugar into a food processor. Blend until smooth, then strain.
6. Then you can place peaches into bowls and get some of the cooking liquid on top. Then place some raspberry puree on top. Scoop some ice cream out, and enjoy!



EUROPE

crepe

Ingredients:

1 cup all-purpose flour
2 large eggs
1 Tbsp. granulated sugar
¼ tsp. salt
1 ½ whole milk
1 Tbsp butter

Toppings:

Fresh fruit
Powdered sugar
Nutella

Anything that you would like!

Directions:

1. Use a large bowl to mix together the flour, sugar, and salt. Then you will need to create a well with the flour and add the eggs. Slowly you will pour the milk and whisk it together until it is combined. Let the batter sit for about 15 minutes or until it has some bubbles.
2. Using a small skillet on medium heat, melt the butter. Use about ¼ cup at a time of batter into the pan.
3. Cook for about 2 minutes, and then flip the crepe, then cook it for about 1 more minute. Repeat until you have used all the batter.
4. You can add your toppings either on the top of your crepe or add it as a filling in the middle. Add some powdered sugar on top.
5. ENJOY!



NORTH AMERICA

chocolate chip cookies

Ingredients:

2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 sticks unsalted butter at room temperature
¾ cup packed light brown sugar
¾ cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups semisweet chocolate chips

Directions:

1. Set the oven to 350 degrees and place aluminum foil on top of two baking trays.
2. Mix together the flour, baking soda, and salt.
3. Now you will beat the butter, sugars, add the eggs, and vanilla.
4. Once that is all incorporated, add the dry ingredients into the wet mixture.
5. Now add the chocolate chips and mix.
6. Now you will use a spoon to place 24 cookies on the trays.
7. Bake for about 12 minutes, and let them cool.



SOUTH AMERICA

brigadeiros

Ingredients:

1 can 14 oz. sweetened condensed milk
3-4 Tbsp baking cocoa
2 Tbsp unsalted butter
Brown or colored sprinkles
Paper candy cups

Directions:

1. You will pour the milk, chocolate powder, and 1 Tbsp of butter into a medium sauce pan. Stir until it is smooth.
2. Place on medium heat until you see bubbles beginning to form along the sides. Reduce the heat, you want it to caramelize but not burn. So keep stirring it, and be sure to scrape the sides of the pan so it doesn't burn.
3. After around 10 minutes or so, it should be pretty thick, and then you can turn off the heat.
4. Use the remaining butter and place it on a plate (use it as a grease) and spread it around, then take the mixture and lay it on top of the butter.
5. Now roll the mixture into small balls (about the size of a larger grape).
6. Then place into a paper candy cup. Repeat until you have used all the mixture.
7. ENJOY!



