

Recipe Card: AFRICA

Malva Pudding

Ingredients

- 2 large eggs
- 1 tablespoon unsalted butter
- 1 ½ teaspoon grate orange zest
- 4 tablespoon 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. 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.
3. Add the milk and vinegar to the mixture.
4. In a smaller bowl, sift the flour, baking soda, and salt. Mix together.
5. Slowly fold the dry ingredients into the wet ingredients.
6. Pour the batter into the cake pan and bake for about 25-30 minutes.
7. When you can insert a knife into the middle and it comes out clean, then you know it is finished!
8. While your cake is baking, you will make the chocolate sauce.
9. Mix together the evaporated milk, chocolate, butter, sugar, almond extract, and vanilla extract all in in a saucepan on medium heat on the stove.
10. Once the sugar has dissolved and butter has melted, then you can remove from the stove.
11. Use a skewer and poke holes from the top of the cake to the bottom.
12. Pour the chocolate sauce on top of the cake.
13. Enjoy!



Recipe Card: ANTARTICA

South Pole, "Race Around The World" Recipe

Ingredients

- Fresh fruit you already have on hand, like:
 - strawberries
 - grapes
 - pineapple
 - bananas
 - apples
- 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!



Recipe Card: 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

Topping

- ½ cup granulated sugar
- ¾ tsp ground cinnamon

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



Directions

Caramel Apple Filling:

1. Using a saucepan, turn it on medium heat and add the sugar.
2. Once the sugar is heated and has liquified, add butter in one tablespoon at a time and stir.
3. Slowly pour the heavy cream. When you see it starting to bubble and it is all mixed together well, remove from heat.
4. Add the vanilla extract, salt, and diced apples, then fully cool.

Cream Cheese Filling:

5. In a small bowl, mix together all the ingredients until it is nice and smooth.
6. Lay parchment paper on a cookie sheet.
7. Place about 1 tsp of the cold caramel apple filling and about ½ tsp of the cream cheese filling in the middle of the wonton wrapper.
8. Dip your finger in the egg wash (one egg beaten), and run your finger along the outside edge of the wrapper.
9. Fold it over to seal it.
10. Once you have filled all your wontons, place them in the freezer for around 30 minutes.
11. 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.
12. Place them on a paper towel to get any excess oil off of them and then toss them in the cinnamon sugar topping!
13. Eat them while they are warm! You can even add some of the extra caramel sauce on top!

Recipe Card: 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.
3. Add the peaches.
4. Bring up the heat to medium high. Once it begins to boil reduce the heat.
5. Then after around 25 minutes or so, or once the peaches have softened, you will remove from the stove and let them cool.
6. Once they have cooled, peel the skin off the peaches.
7. Move the peaches and liquid to a large bowl and cover the bowl, then place it in the fridge for around three hours.
8. Put raspberries and confectioners sugar into a food processor. Blend until smooth, then strain.
9. Then you can place peaches into bowls and get some of the cooking liquid on top.
10. Then place some raspberry puree on top. Scoop some ice cream out, and enjoy!



Recipe Card: EUROPE

Crepe

Ingredients

- 1 cup all-purpose flour
- 2 large eggs
- 1 Tbsp. granulated sugar
- $\frac{1}{4}$ tsp. salt
- 1 $\frac{1}{2}$ whole milk
- 1 Tbsp butter

Toppings

- Fresh fruit
- Powdered sugar
- Nutella
- Anything else that you would like!



Directions

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

Recipe Card: 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. Beat the butter, sugars, eggs, and vanilla.
4. Once that is all incorporated, add the dry ingredients into the wet mixture.
5. Add the chocolate chips and mix.
6. Use a spoon or scoop 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. 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.
3. Reduce the heat (you want it to caramelize but not burn). Keep stirring it, and be sure to scrape the sides off the pan so it doesn't burn.
4. After around 10 minutes or so, it should be pretty thick. Turn off the heat.
5. Use the remaining butter and place it on a plate (use it as a grease) and spread it around.
6. Take the mixture and lay it on top of the butter.
7. Roll the mixture into small balls (about the size of a large grape).
8. Place into a paper candy cup. Repeat until you have used all the mixture.
9. ENJOY!

