



## Cooking with Kid's Work Shop Shopping List February 2018

### Cake Pops:

- 4 cups cake crumbs (about 14 ounces)
- 1/4 cup ganache (*see recipe*)
- 1/2 cup sprinkles or other toppings
- 8 ounces Candy Melts or chocolate chips
- Vegetable oil, as needed
- 16 (6-inch) lollipop sticks or pretzel sticks



### Chocolate Ganache:

- 9oz. bittersweet chocolate chips
- 1 cup heavy cream (*Maple Line Farm*)
- 1 tablespoon vanilla extract





## Chocolate Ganache

Chef Michael Trexler; Randall's Farm

Prep Time: 10 minutes

Total Cook Time: 10 minutes

### Ingredients:

- 9oz. bittersweet chocolate chips
- 1 cup heavy cream (Maple Line Farm)
- 1 tablespoon vanilla extract



### Instructions:

- Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot. When the cream has come to a boil, pour over the chocolate chips, and whisk until smooth. Stir in the vanilla extract

### Homemade Taco Seasoning:

- ¼ teaspoon chili powder
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon dried oregano (*Mexican if available*)
- ½ teaspoon paprika
- 1 ½ teaspoon ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon black pepper



### Instructions:

- Mix all spices together in a small bowl

### Sofrito:

Yield: 1 qt

- 2 medium green peppers, seeds removed
- 1 red sweet pepper, seeds removed
- 2 large tomatoes
- 2 medium onions, peeled
- 1 head of garlic, peeled
- 1 bunch cilantro leaves



### Instructions:

- Chop and blend all the ingredients in a food processor or blender.

