

VANILLA BEAN CORN DOG

Ingredients

- + One Corn Battered Crepe
- + Two swirls of Melonberry Jam
- + An Icecream Log (pre-rolled in cinnamon and white chocolate chips)
- + Whipped (Soy) Cream
- + Powdered Vanilla
- + Powdered Cinnamon
- + Baby White (Edible) Flowers

Instructions

- + Take a chilled plate (with a floral pattern if you have it).
- + Place (warm) corn batter crepe onto plate.
- + Center icecream roll onto crepe and layer with crushed white chocolate chips.
- + Overlap crepe around icecream roll (seal lip with smear of jam).
- + Sprinkle with vanilla powder.
- + Make two swirls (one of either side of plate) of melonberry jam.
- + Garnish with baby white flowers -- and tall puff of whipped cream.

*Wait for the flap of a butterfly wing to flutter.
Enjoy on a toad stool in the middle of a forest.*

Tools: Freezer, teaspoon, mixing bowl and spatula.

Variation: Replace icecream with berry flavored gelato.

DIRT BIKE BROWNIES

Ingredients

- + One Blonde Brownie Bar
- + Three or four crumbled Chocolate Chip Cookies
- + Edible Cookie Dough
- + Chocolate Shellac
- + Blue Agave Nectar

Instructions

- + Crush cookies into a powder.
- + Spin edge of brownie (make an "S"-shape) onto a chilled plate.
- + Scoop a dozen (thimble-sized) mini drops out of brownie bar.
- + Dip mini drops (on three sides) into bowl of agave.
Tip: Use a toothpick.
- + Roll dipped mini drops into crushed cookie crumble until covered in cookie dust.
- + Paint over mini drops with chocolate shellac.
- + Freeze until shellac hardens.
- + Remove toothpicks and stack chilled mini drop onto a (nickle-sized) slice of edible cookie dough.

Keep in freezer for later. Or chill and serve with glass of almond milk. Go ride your dirt bike now.

Tools: Mixing bowl, mini scooper (or your fingers), tablespoon, pastry brush, and toothpicks.

Variation: Replace blonde brownie with fudge brownie. Replace chocolate shellac with caramel shellac.

CAVENDISH MONKEY MASH

Ingredients

- + Two ripe Bananas
- + Vanilla Extract
- + Date Sugar
- + Almond pieces
- + Lavender Tea and Fresh Lavender Flowers
- + Half and Half (Soy) Cream
- + Korintje (Indonesian) Cinnamon
- * Tapioca Pudding
- + Whipped (Soy) Cream

Instructions

- + Mash Cavendish bananas into a chunky mush.
- + Fold in a teaspoon of date sugar.
- + Mix concentrated (chilled) lavender tea with cream, and another teaspoon of date sugar.
- + Swirl lavender sauce into monkey mash.
- + Layer bottom of small bowl with tapioca pudding.
- + Scoop mash onto bed of tapioca and sprinkle with (aromatic/spicy) cinnamon.
- + Top with dollop of soy cream.
- + Garnish and serve with lavender flower.

Ponder the missing link between primates and humans, before digging into this deep jungle treat. Inhale the atar of the lavender flower. Enjoy on a bench in your garden (especially after a rainfall, or if you grow fragrant flowers.)

Tools: Whipping stick, mixing bowl, and teaspoon.

Variation: Replace lavender with chamomile, or rose. Replace almonds with cashew pieces.

MEXICAN FORTUNE COOKIE

Ingredients

- + One box of Fortune Cookies
- + White Chocolate Sauce
- + Organic Food Coloring
- + Rainbow Sprinkles
- + Cream Cheese Custard

Instructions

- + Prepare four dipping bowls, mixing white chocolate sauce with organic food coloring.
- + Hollow out crevice of fortune cookie, removing paper fortune.
- + Replace fortune with squeeze of custard.
- + Dip fortune cookies, alternating colors, and place onto a small cookie tray.
- + Dash each fortune cookie with rainbow sprinkles.
- + "Flag" fortune cookies, with tiny origami of paper fortune (tucked into edge of stuffed crevice).
- + Cool in fridge (less than 10 minutes) until shellac has hardened -- or flash freeze.
- + Remove from tray and arrange into a pattern onto a (square) serving plate.

Serve to guests with traditional Yerba Mate or Green Tea. Make a wish before unfolding the origami fortune. With the fortune already on the outside of the cookie, your guests are sure to have the good luck they anticipate. Encourage sharing of each message gifted by the newly transformed cookie.

Tools: Four small mixing bowls, baking tray, pastry bag, nozzle, and scissors.

Variation: Make your own messages -- type, print, cut and tuck. Mix custard with minced candy bar for "pinata effect."

PRETZEL SOUP

Ingredients

- + Small bag of pretzels (from a vending machine).
- + A dozen hard wheat rolls.
- + Packaged soup (can or box).
- + Canola Spray
- + Shredded (non-dairy) Cheese
- + Fresh Basil

Instructions

- + Pulverize pretzels into a fine salty crumb.
- + Carve out top, sides, and center of hard roll.
- + Spray paint hard roll with canola.
- + Toss hard roll in pretzel dust.
- + Bake roll until lightly toasted.
- + Pour heated soup into hollow of roll.
- + Garnish with (soy) cheese shavings and sprig of basil.

Serve crispy soup bites on a plate -- with or without a spoon.
Enjoy warm and crunchy. Brag about eating soup on a plate.

Tools: Bowl, spoon, knife, tin foil, toaster oven (and can opener if required).

Variation: Substitute (blue, yellow or red) corn chips for pretzels. Replace basil with your favorite herb.