



Chocolate Waffle Cake

by Kitchen 2: *Carolyn, Alexander, Milo, and Tommy (Camp Delicious! 2025)*

Yields: 1 slice per serving

Method: Pizzelle waffle iron

INGREDIENTS

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup cocoa powder
- 1 tbsp peanut butter powder
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 tsp vanilla extract
- 1 cup water or brewed coffee (for richness)
- $\frac{1}{3}$ cup vegetable oil or melted butter
- 1 tbsp vinegar
- $\frac{1}{4}$ cup melted Belgian dark chocolate (folded into batter)

For filling and topping:

- $\frac{1}{4}$ cup caramel cheese (softened)
- 2 tbsp peanut butter powder
- $\frac{1}{4}$ cup canned jackfruit (drained and chopped)
- Extra melted Belgian dark chocolate for drizzle
- Powdered sugar for garnish (optional)



INSTRUCTIONS

- 1. Make the batter:** In a large bowl, whisk together flour, sugar, cocoa powder, peanut butter powder, baking soda, and salt. Stir in vanilla, oil, and water (or coffee). Add vinegar and melted Belgian dark chocolate last, mixing until smooth and glossy.
- 2. Preheat pizzelle waffle iron:** Lightly grease the iron and heat according to manufacturer instructions.
- 3. Cook the waffle layers:** Spoon about 2–3 tablespoons of batter onto the center of the iron. Close and cook until set but still soft and flexible, about 1–2 minutes. Repeat to make 6–8 layers. Let cool slightly.
- 4. Prepare the filling:** In a small bowl, mix caramel cheese with peanut butter powder until smooth. Fold in chopped jackfruit for texture and sweetness.
- 5. Assemble the cake:** Layer the pizzelle waffles with a thin spread of the caramel-jackfruit filling between each. Stack 3–4 layers for each serving. Drizzle with melted Belgian chocolate and dust with powdered sugar if desired.
- 6. Serve and enjoy!**



Berry Brigadeiro Crunch

By Kitchen 3: *John, Max, Jayden, and Leia (Camp Delicious! 2025)*

Yields: 8–10 truffles

Method: Stove + Chill

INGREDIENTS

For the Berry Jam Base:

- 5 cups strawberries
- 5 cups blueberries
- 1½ cups water
- (Optional) ¼–½ cup sugar, honey, or maple syrup
- (Optional) 1 tbsp lemon juice for brightness

For the Brigadeiro Filling:

- 2 tbsp cocoa powder
- 2 tbsp butter
- ½ cup caramel cheese (or dulce de leche)
- 2 tbsp peanut butter

For the Coating & Garnish:

- ½ cup crushed nuts (e.g., almonds or hazelnuts)
- ½ cup dark chocolate (melted)
- Powdered sugar (for dusting)



INSTRUCTIONS

- 1. Make the Berry Jam:** Blend strawberries and blueberries with water. Simmer over medium heat until thickened and jam-like, about 20–30 minutes. For added sweetness, stir in sugar, honey, or maple syrup to taste. A splash of lemon juice can brighten the flavor and help set the jam. Let cool.
- 2. Prepare the Brigadeiro Filling:** In a saucepan, melt butter and stir in cocoa powder, caramel cheese, and peanut butter. Cook over low heat until thick and glossy. Chill until firm enough to shape—freezing briefly helps.
- 3. Shape & Coat:** Roll the chilled mixture into small balls. Dip each in melted dark chocolate and let set in the freezer. Once firm, roll in crushed nuts and dust with powdered sugar.
- 4. Plate & Serve:** Spoon a smear of berry jam onto each plate. Place a brigadeiro ball on top. Garnish with extra chocolate shards or a drizzle if desired. Serve chilled or at room temperature. Enjoy!



Jackfruit Cloud

By Kitchen 4: *Finn, Stella, Weverly, and Gavin (Camp Delicious! 2025)*

Yields: 3 clouds

INGREDIENTS

For the Cloud Base:

- ¼ cup canned Italian jackfruit or ⅛ cup white sugar
- ¼ cup frozen jackfruit
- 1 part of one stiff medium (e.g., whipped egg white, aquafaba, or whipped cream)

For the Chocolate Chips:

- ½ cup white chocolate chips
- Coconut oil (small amount for melting)

For the Peanut Butter Sauce:

- ¼ cup peanut butter
- Water (as needed to thin)



INSTRUCTIONS

- 1. Make the Cloud Base:** Mash the canned and frozen jackfruit into a paste. Add the stiff medium and mix thoroughly in a stand mixer until light and airy.
- 2. Prepare the Chocolate Chips:** Melt white chocolate chips with a bit of coconut oil in a pan. Stir until smooth, then add extra chocolate pieces if desired.
- 3. Mix the Peanut Butter Sauce:** Combine peanut butter with water gradually until it reaches a pourable consistency.

TO SERVE: Shape the jackfruit mixture into nuggets, drizzle with peanut butter sauce, and top with melted chocolate. Chill or serve immediately for a soft, dreamy texture. Bon Appétit!