

Bay County Library System Evening Sessions Taste: A Cook's Place: Zoom Air Fryer Desserts

AIR FRYER MOCHA PUDDING CAKES

¼ cup all purpose flour
3 tbsp. sugar
1 ½ tsp. baking cocoa
½ tsp. baking powder
Pinch salt
3 tbsp. milk
1 ½ tsp. butter, melted
¼ tsp. vanilla

Topping:

2 tbsp. brown sugar
1 ½ tsp. baking cocoa
3 tbsp. hot brewed coffee
1 tbsp. hot water
Whipped cream for topping

1. Preheat air fryer to 350F. In a small bowl, combine the flour, sugar, cocoa, baking powder, and salt. Stir in the milk, butter and vanilla until smooth. Spoon into two lightly greased 4 oz. ramekins. Combine brown sugar and cocoa; sprinkle over batter. Combine coffee and water; pour over topping.

2. Place ramekins on tray in air fryer basket. Cook until a knife inserted in the center comes out clean, 15-20 minutes. Serve warm or at room temperature, with whipped topping if desired.

Serves 2

APPLE PIE WONTONS

1 package wonton wrappers

1 can apple pie filling (15 oz.)

½ cup sugar

1 tsp. cinnamon

Spray oil

Caramel sauce (homemade or store bought) recipe below

Powdered sugar, for garnish

1. Stir the apple pie filling sugar and cinnamon in a bowl.
 2. Lay the wonton wrappers out on a flat surface close to the air fryer.
 3. Place 1 ½ tsp. of the filling in the middle of the wonton wrapper. Place a dollop of caramel sauce on top of the filling.
 4. Dip a teaspoon in the caramel sauce and using the back of the spoon, run it around the edges of the wonton wrapper. Pull the 4 edges of the wrapper up in a little bunch and pinch together to secure the wonton.
 5. Place in the air fryer and when it's full, spray with the spray oil, coating the wontons.
 6. Close the air fryer and set the time for 7 minutes, and the temperature at 350F.
 7. When the wontons have finished cooking, remove them from the air fryer basket and place on a plate. Continue until you've finished all the wontons needed.
 8. Drizzle the wontons with caramel sauce and sprinkle generously with powdered sugar before serving.
- Makes 50 wontons

CARAMEL SAUCE

¾ cup granulated sugar
2 tbsp. water
½ tsp. lemon juice
½ cup heavy cream
2 tbsp. to ¼ cup milk

Combine the sugar, water, and lemon juice in a medium heavy saucepan. Place over medium high heat and cook, stirring, until the sugar dissolves. Let boil without stirring until the mixture becomes a deep amber color, 2-3 minutes, watching closely so it doesn't burn. Carefully add the cream and whisk to combine, and remove from the heat. Add the milk, 2 tablespoons at a time, until the desired consistency is reached. Remove from the heat and allow to cool before using.

Makes a generous ¾ cup



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<https://www.tasteacooksplace.net/>

Mary Spencer has been a culinary instructor for over 20 years. Mary learned to cook from attending cooking seminars from acclaimed chefs including Jacques Pepin, Milos Cihelka, Giulliano Bugialli and Nicholas Malgieri. She has taught cooking classes at a number of metro Detroit cooking equipment stores including Kitchen Glamour, Kitchen Witch, Scottie's Kitchen and ABC Warehouse. For the past 15 years she has been and is presently the owner of Taste: A Cook's Place, LLC, a Northville Michigan cooking school and cook's resource center.