



Club Chef

July 2025 Club Chef Enrichment Camp



BOYS & GIRLS CLUBS
OF MISSOULA COUNTY

Table of Contents

3.....	Stuffed Hamburgers
4.....	Little Pig Challah Bread with Sausage
5.....	Spring Rolls
6.....	Sticky Pecan Caramel Rolls
7.....	Ginger Cookies
8.....	Easy Marshmallow Fondant
9.....	Homemade Marshmallows
10....	Flourless Brownies
11....	Grain-Free Cookies
12....	Melon Gummies
13....	Chocolate Mousse

Stuffed Hamburgers

Ingredients:

- 1 lb of ground meat
- 1 egg, slightly beaten
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 6 oz whipped cream cheese
- Mix-in options: Bacon bits, shredded cheese of choice, sliced green onions, chopped jalapeños

Directions:

1. Combine cream cheese and your choice of mix-ins in a bowl. Stir to combine. Set aside.
2. In a large bowl, combine ground meat, egg, salt, and pepper. Form 8 quarter-inch thick patties.
3. Spoon cream cheese mixture onto half the patties. Place remaining patties on top and seal edges.
4. Cook burgers over medium heat on grill or in a pan, about 6–10 minutes per side, or until desired doneness.

Little Pig Challah Bread with Sausage

Ingredients:

- 7 oz lukewarm water
- 2¼ tsp granulated yeast
- 2¼ tsp salt
- 2 large eggs, lightly beaten
- ¼ cup honey
- ¼ cup unsalted butter (or canola oil), melted
- 3½ cups all-purpose flour (plus more for dusting)
- Cooked sausage or hot dogs (cut into pieces)
- 1 egg for egg wash
- Azuki beans, cloves, or peppercorns (for eyes)
- Toothpicks

Directions:

1. Mix yeast, salt, eggs, honey, and butter with water in a large container.
2. Add flour using a spoon until combined. **Let dough rise for ~2 hours.**
3. Refrigerate or use immediately. Dough can be stored for up to 5 days.
4. Dust with flour and divide into 18 pieces. Set 2 pieces aside.
5. Flatten dough ball, place sausage in center, seal into ball. Repeat.
6. Brush 3 balls with egg wash. Use reserved dough to create snouts, ears, tails.
7. Decorate with “eyes” (beans, etc.) and insert toothpicks (to form the nostrils)
8. Bake at 425°F for 15–18 minutes or until golden. Let cool and remove toothpicks.

Spring Rolls



Ingredients:

- 1 cup shredded carrots
- 1 cup shredded purple cabbage
- 1 bunch cilantro
- 1 bunch mint
- 1 bunch basil
- Rice paper wrappers
- Coconut aminos or soy sauce
- Sunflower seed butter or unsweetened peanut butter
- Hot sauce or sriracha

Directions:

1. Chop or mince cilantro, mint and basil. Toss together with all shredded vegetables.
2. Fill a pie pan halfway with warm water. Soak wrappers until pliable (~5-10 seconds).
3. Add filling to wrapper center and wrap tightly.
4. For dipping sauce: mix 2 tbsp peanut butter with 1 tbsp coconut aminos. Add hot sauce and water to taste.

This is a fun recipe to get creative! Other favorite fillings include vermicelli noodles, cucumber, avocado, chicken or shrimp.

Sticky Pecan Caramel Rolls

Ingredients:

- 1½ lbs Challah, Brioche, or Boule dough

Caramel Topping:

- 6 tbsp unsalted butter (softened)
- ½ tsp salt
- ½ cup brown sugar
- 30 pecan halves

Filling:

- 4 tbsp butter (softened)
- ¼ cup sugar
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ½ cup chopped toasted pecans
- pinch of pepper

Directions:

1. Preheat oven to 350°F
2. Cream caramel topping ingredients and spread in 9" cake pan. Scatter with pecan halves around the pan on top of the caramel topping.
3. Roll dough into a rectangle. Spread filling evenly on the dough. Roll into a log.
4. Cut into 8 pieces and place swirled side up in pan. Cover and rise for 1 hour.
5. Bake ~40 minutes until golden.
6. Invert onto serving dish while hot.

Ginger Cookies



Ingredients:

- 2½ cups almond flour
- 1 tbsp ground ginger
- ¼ tsp baking soda
- ¼ tsp sea salt
- 1 tbsp vanilla
- ¼ cup molasses
- ⅔ cup coconut oil

Directions:

1. Preheat oven to 350°F
2. Combine all ingredients.
3. Shape the dough into balls and place on a baking sheet, spaced several inches apart.
4. Bake for 7–10 minutes.

Easy Marshmallow Fondant



Ingredients:

- 16 oz mini marshmallows
- 2–5 tbsp water
- 8 cups powdered sugar
- ⅓ cup vegetable shortening

Directions:

1. Melt marshmallows by Microwaving for 30 seconds on high; stir until mixed well. Continue microwaving in 30 second intervals until melted and smooth
2. Add ~5 cups of powdered sugar to the melted marshmallow. Gently fold into the mixture.
3. Grease your hands and the counter with shortening. Knead in sugar until elastic dough forms.
4. Add water ~1 tablespoon at a time if mixture becomes too dry.

Homemade Marshmallows



Ingredients:

- 4 tbsp gelatin
- $\frac{2}{3}$ cup cold water
- $1\frac{1}{3}$ cups maple syrup or honey
- Pinch of sea salt
- $\frac{1}{2}$ tsp vanilla extract

Directions:

1. Heat gelatin and water in saucepan. Simmer, then remove from heat.
2. Mix syrup, salt, and vanilla in a stand mixer. Add gelatin. Whip until fluffy.
3. Pour into greased or silicone pan. Chill until set, then cut and toss in starch.

Flourless Brownies



Ingredients:

- 1 can black beans (rinsed & drained)
- 3 eggs
- 3 tbsp coconut oil
- ¼ cup cocoa or cacao powder
- Pinch of salt
- 1 tsp vanilla extract
- ⅓ cup honey or 1½ tsp stevia

Directions:

1. Preheat oven to 350°F. Grease 8"x8" pan.
2. Blend all ingredients until smooth.
3. Pour into pan and bake ~30 minutes until edges pull away and top is dry.

Grain-Free Cookies



Ingredients:

- ⅓ cup coconut flour
- ¼ cup coconut oil
- ¼ cup honey
- 2 eggs
- 1 tsp vanilla
- Pinch of salt

Optional: chocolate chips, nuts, dried fruit, cinnamon

Directions:

1. Preheat oven to 350°F.
2. Mix all ingredients, fold in optional add-ins.
3. Scoop onto baking sheet, spacing evenly across the pan.
4. Bake 10–15 minutes.

Melon Gummies



Ingredients:

- 3 cups ripe cantelope, pureed
- ¼ cup water
- 3–4 tbsp honey
- ¼ cup gelatin

Directions:

1. Simmer melon and water on stove. Remove from heat.
2. Whisk in honey and gelatin.
3. Pour into silicone molds and refrigerate until firm (~1 hour).
4. Store gummies in your fridge.

Chocolate Mousse



Ingredients:

- 2 ripe avocados
- 3 tbsp honey or maple syrup
- ½ cup cocoa or cacao powder
- ¼ tsp vanilla

Directions:

1. Using a blender, blend all ingredients until smooth.
2. Chill for 1 hour before serving.

Tip: Serve with fresh berries! We love putting raspberries on top.