

APPLICATION	DOUGHS	JAMS	CRÈMES	CHOCOLATE	METHOD	DEHYDRATE
COOKIES	Any of the sweet doughs	Make cookie sandwiches with any of the sweet jams.	Make cookies sandwiches with Cashew Butter Crème or Soft Cheese Base (you can pile it on high then freeze for an ice cream sandwich).	Dip the cookies in molten chocolate; fill for sandwich cookies if you like.	Form by hand, or roll and use a cutter or knife to cut circles, squares, or triangles.	Dehydrate the cookies until firm, 10 to 12 hours.
THUMBPRINTS	Any of the sweet doughs	Fill the indentation with any of the sweet jams.	Fill with Cashew Butter Crème or Probiotic Coconut-Cream Cheese Icing	Fill with molten chocolate; refrigerate until firm.	Pinch off walnut-sized bits of dough, roll into a ball, press with your thumb to flatten and form an indentation.	If desired, to prolong shelf life, dehydrate after filling for 10 hours; dehydrate thumbprints before filling if using chocolate.
TARTS AND TARTLETS	Any dough, sweet or savory	Fill with any jam.	Top with any of the crèmes, frostings, icings, yoghurt, or soft cheese.	Spread molten chocolate in the tart shell; place in the freezer for 20 minutes, until hardened before adding another layer.	Roll out dough, fit by hand into a tart shell with removable bottom.	Dehydrate before filling for 10 hours or until firm and chewy. Select 1, 2, or 3 fillings, layering them on in any order, depending on which you want to be most visible.
CUPCAKES	Chia Sesame Dough, Carrot Gingerbread Dough	Top with any of the sweet jams.	Top with any of the crèmes.	n/a	Form $\frac{1}{3}$ cup dough into a ball and place in a cupcake liner, leaving $\frac{1}{2}$ inch of space. Top with a layer of jam and crème just crème.	n/a