

*Celebrate summer!*  
**BAKE FRESH  
FRUIT INTO  
EVERYTHING.**



Bake some memories.™

[Robinhood.ca](http://Robinhood.ca)



*Peaches, plums, apples,  
berries or pears.*

**THIS CRISP CAN  
TAKE THEM ALL.**



## ORCHARD AND BERRY FRUIT CRISP

PREP: 15 MINUTES    BAKE: 45 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

### TOPPING

- 2 cups (500 mL) **Robin Hood®** Oats
- ¾ cup (175 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ½ cup (125 mL) **Robin Hood** Original All Purpose Flour
- ½ cup (125 mL) chopped pecans, optional
- 1 tsp (5 mL) **Club House®** Ground Cinnamon
- ¼ tsp (1 mL) salt
- ¾ cup (175 mL) butter, melted

### FILLING

- ¾ cup (175 mL) **SUGAR IN THE RAW** Natural Turbinado Sugar
- 2 tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp (5 mL) **Club House®** Ground Cinnamon
- ¼ tsp (1 mL) salt
- 4 lb (2 kg) ripe pears, peaches, nectarines or apples peeled, cored/pitted and cut into ½"/1.3 cm cubes (about 3 cups/750 mL)
- 2 cups (500 mL) mixed fresh berries (sliced strawberries, blueberries, raspberries, blackberries or any desired combination)

1. Preheat oven to 350°F (180°C). Place eight, 1 cup (250 mL) oven proof ramekins on a baking sheet.
2. **TOPPING:** Combine topping ingredients in a small bowl. Reserve.
3. **FILLING:** Mix sugar, flour, cinnamon and salt in a large bowl. Add all the fruit to sugar mixture. Toss well to coat fruit. Divide fruit mixture into prepared baking dishes. Sprinkle with reserved topping mixture.
4. Bake in preheated oven, 40 - 45 minutes or until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.

# BUMBLE COBBLER


PREP: 20 MINUTES    BAKE: 50 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

- 5 cups (1250 mL) thinly sliced and peeled apples, peaches, pears, nectarines or any desired combination
- 2 cups (500 mL) mixed fresh berries (sliced strawberries, blueberries, raspberries, blackberries or any desired combination)
- $\frac{3}{4}$  cup (175 mL) Sugar
- $\frac{1}{4}$  cup (50 mL) **Robin Hood**® Original All Purpose Flour
- $\frac{1}{3}$  cup (75 mL) water

## TOPPING

- 1  $\frac{3}{4}$  cups (425 mL) **Robin Hood** Original All Purpose Flour
- 2 tbsp (30 mL) sugar
- 4 tsp (20 mL) baking powder
- $\frac{1}{2}$  tsp (2 mL) salt
- $\frac{1}{2}$  cup (125 mL) **Crisco**® All-Vegetable Shortening
- 1 cup (250 mL) milk

1. Preheat oven to 375°F (190°C). Grease a 9" (2.5 L) baking dish.
2. Combine all the fruit, sugar, flour and water in a large bowl. Mix well. Place in prepared baking dish.
3. **TOPPING:** Mix flour, sugar, baking powder and salt in a large bowl. Cut in shortening with pastry blender until mixture resembles coarse meal. Add milk, all at once. Stir with fork until all ingredients are moistened. Drop tablespoonfuls (15 mL) of batter over fruit, covering surface. Place pan on a piece of aluminum foil to catch any drops that boil over.
4. Bake in preheated oven for 45 - 50 minutes, or until topping is golden and fruit mixture is bubbling. Place foil loosely on top of cobbler while baking if topping is getting too dark. Serve warm.

 To peel peaches and nectarines, score an x with a sharp paring knife then dip peaches in boiling water for 30 - 60 seconds. Dip in ice water, remove and peel.



This bumble cobbler will  
**CREATE QUITE  
THE BUZZ.**





*Old-fashioned,  
but always in style.*

**MUST BE THE  
STRAWBERRIES.**



## OLD FASHIONED STRAWBERRY SHORTCAKE

PREP: 30 MINUTES + 1 HOUR REFRIGERATION    BAKE: 12 MINUTES  
MAKES: 6 SHORTCAKES    FREEZING: NOT RECOMMENDED

### SHORTCAKES

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 2 tbsps (45 mL) sugar
- 1 tbsps (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) **Crisco®** All-Vegetable Shortening
- 1 egg
- 1/2 cup (125 mL) milk
- 1 1/2 tsp (7 mL) **Club House®** Pure Vanilla Extract

### STRAWBERRY MIXTURE

- 2 cups (500 mL) fresh strawberries, sliced
- 2 tbsps (30 mL) sugar
- 1 tbsps (15 mL) packed brown sugar

### GARNISH

- whipped cream (optional)

1. Combine strawberries, 2 tablespoons (30 mL) sugar and brown sugar in medium bowl. Toss to mix well. Cover and refrigerate for 1 - 4 hours before serving.
2. Preheat oven to 425°F (220°C). Lightly grease or line baking sheet with parchment paper.
3. Combine flour, sugar, baking powder and salt in a large bowl. Cut in shortening with pastry blender or 2 knives until flour is blended to form pea-size pieces. Make a well in center of flour mixture.
4. Beat egg in a small bowl. Add milk and vanilla. Mix thoroughly. Pour mixture into well in center of flour mixture; toss with fork until well combined (do not overwork). Drop batter into 6 equal mounds on prepared baking sheet.
5. Bake for 10 - 12 minutes until lightly browned. Remove from oven; place baking sheet on a rack to cool.
6. Split each shortcake in half horizontally. Place bottoms on serving plates. Place an even amount of strawberries on shortcake bottoms. Top with whipped cream. Replace shortcake tops.



Enjoy your local fresh fruit all year long by freezing them in a single layer, on a baking sheet. Once frozen, transfer them to freezer bags for future use.

## DUTCH PEACH PIE

PREP: 15 MINUTES + 30 MINUTES REFRIGERATION    BAKE: 45 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

- |   |   |   |  |
|---|---|---|--|
| 1 | 9" (23 cm) prepared or homemade pie shell. For homemade, follow the Single Pie Crust recipe on page 9 | ¼ | cup (125 mL) packed brown sugar                            |
| 2 | cups (500 mL) fresh <b>Ontario peaches</b> , peeled and sliced  | ¼ | cup (125 mL) <b>Robin Hood®</b> Original All Purpose Flour |
| 2 | eggs  | 2 | tbsp (30 mL) cold butter                                   |
| 1 | can (300 mL) <b>Eagle Brand®</b> Regular or Low Fat Sweetened Condensed Milk                          | 2 | tbsp (30 mL) chopped pecans                                |
1. Make Single Pie Crust according to page 9 directions.
  2. Preheat oven to 375°F (190°C).
  3. Arrange peaches in pie shell.
  4. Whisk together eggs and sweetened condensed milk. Pour over peaches.
  5. Combine brown sugar and flour in a medium mixing bowl. Cut in cold butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle over pie.
  6. Bake in preheated oven 40 - 45 minutes or until golden brown. Cool on wire cooling rack. Serve at room temperature or chilled.



*A creamy peach pie recipe*

**SO EASY, IT'S  
A PIECE OF PIE.**



Buckle up! It's filled with fresh fruit and topped with a

## CRUNCHY SUGAR, CINNAMON AND LEMON STREUSEL.



Robin Hood



## SUMMER FRUIT BUCKLE

PREP: 25 MINUTES    BAKE: 50 MINUTES  
MAKES: ABOUT 10 SERVINGS    FREEZING: NOT RECOMMENDED

### STREUSEL TOPPING

- ¼ cup (50 mL) cold butter, cubed
- ½ cup (125 mL) **SUGAR IN THE RAW**® Natural Turbinado Sugar
- ½ cup (75 mL) **Robin Hood**® Original All Purpose Flour
- 1 tsp (5 mL) **Club House**® Ground Cinnamon
- 1 tsp (5 mL) grated lemon zest

### CAKE

- ½ cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 tsp (5 mL) **Club House**® Pure Vanilla Extract
- 3 eggs
- 1 cup (250 mL) **Robin Hood** Original All Purpose Flour
- 1 ½ tsp (7 mL) baking powder
- ¼ tsp (1 mL) salt
- 3 cups (750 mL) chopped stone fruit (cherries, nectarines, peaches, plums)

1. Preheat oven to 350°F (180°C). Grease an 8" (1.5 L) baking dish.
2. **TOPPING:** Combine topping ingredients in a food processor. Pulse until mixture is coarsely crumbled. You can also do this in a bowl with a pastry blender or 2 knives. Refrigerate.
3. **CAKE:** Cream butter, sugar and vanilla in a large bowl using an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in flour mixture until just combined. Fold in fruit until well coated with the batter.
4. Spread batter in prepared pan. Sprinkle evenly with topping.
5. Bake in preheated oven until the topping is lightly golden brown and until a toothpick inserted into the centre of cake comes out clean, about 45 - 50 minutes. Cool on a wire rack. Serve warm or at room temperature with your favourite ice cream.



Any stone fruit with flesh or pulp enclosing a stone, such as a peach, plum, nectarine, apricot or cherry, can be used in this recipe.



## VERY BERRY LEMON POPPY SEED TRIFLE

PREP: 20 MINUTES + CHILLING TIME    BAKE: N/A  
MAKES: 12 SERVINGS    FREEZING: NOT RECOMMENDED

- |   |  |   |   |
|---|--|---|---|
| 1 | pkg (442 g) <b>Robin Hood</b> ® Quick Bread Mix Lemon Poppy Seed baked as per package directions | 1 | tbsp (15 mL) lemon zest   |
| 1 | can (300 mL) <b>Eagle Brand</b> ® Regular or Low Fat Sweetened Condensed Milk                    | 1 | tsp (5 mL) <b>Club House</b> ® Pure Vanilla Extract                             |
| 2 | cups (500 mL) thick plain yogurt   | 6 | cups (1.5 L) strawberries, raspberries, blackberries or any desired combination |
| ¼ | cup (50 mL) lemon juice  |   |   |
1. Cut lemon poppy seed loaf into 1" (2.5 cm) cubes.
  2. Mix condensed milk and yogurt in a medium bowl. Add lemon juice, zest and vanilla. Whip until mixture thickens.
  3. Place ⅓ of cubed Quick Bread on bottom of a 12 cup (3 L) trifle bowl. Add ⅓ of sweetened condensed milk mixture over Quick Bread. Sprinkle with 2 cups (500 mL) of berries.
  4. Repeat with two additional layers. Chill at least 4 hours.



*This trifle cake is layered with*  
**FRESH REASONS  
TO CELEBRATE.**





*If life hands you freshly  
picked berries,*

## **BAKE A CREAMY CHEESECAKE.**



## **SUMMER FRESH BERRY CHEESECAKE**

PREP: 25 MINUTES    BAKE: 50 MINUTES  
MAKES: 16 SERVINGS    FREEZING: EXCELLENT

### **CRUST**

- 1 ¼ cups (300 mL) graham cracker crumbs
- ¼ cup (50 mL) brown sugar
- ⅓ cup (75 mL) butter, melted

### **FILLING**

- 2 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 cup (250 mL) sour cream
- 3 eggs
- ¼ cup (50 mL) lemon juice
- 1 tbsps (15 mL) lemon zest

- 1 tsp (5 mL) **Club House®** Pure Vanilla Extract

- 2 cups (500 mL) fresh berries (raspberries, blueberries, strawberries, blackberries or any desired combination)

### **TOPPING**

- 1 cup (250 mL) sour cream
- 2 cups (500 mL) fresh berries (raspberries, blueberries, strawberries, blackberries or any desired combination)
- Icing sugar

1. Preheat oven to 300°F (150°C).
2. Combine crumbs, sugar and butter in a medium bowl. Press firmly on bottom of ungreased 10" (25 cm) springform pan.
3. Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk and sour cream until smooth. Add eggs, lemon juice, lemon zest and vanilla. Stir in berries. Pour into prepared pan.
4. Bake in preheated oven 45 - 50 minutes or just until set.
5. Cool on wire cooling rack. Chill in refrigerator. Top with sour cream and fresh berries. Dust with icing sugar.



For a creamier cheesecake, turn off the heat when the center's still loose and let cool in the oven.



## PEACH SHORTCAKE MUFFINS

PREP: 15 MINUTES    BAKE: 22 MINUTES  
MAKES: 12 MUFFINS    FREEZING: EXCELLENT

### MUFFINS

- 1  $\frac{3}{4}$  cups (400 mL) **Robin Hood®**  
Original All Purpose Flour
- $\frac{3}{4}$  cup (175 mL) sugar
- 2  $\frac{1}{2}$  tsp (12 mL) baking powder
- $\frac{1}{2}$  tsp (2 mL) ground ginger
- $\frac{1}{4}$  tsp (1 mL) salt
- 6 tbsps (90 mL) **Crisco®**  
All-Vegetable Shortening
- 1 cup (250 mL) milk
- 2 cups (500 mL) coarsely  
chopped **Ontario peaches**

### TOPPING

- $\frac{1}{4}$  cup (50 mL) **SUGAR IN THE RAW®**  
Natural Turbinado Sugar
- $\frac{1}{2}$  tsp (2 mL) **Club House®**  
Ground Cinnamon

1. Preheat oven to 400°F (200°C). Grease or line muffin cups with paper liners.
2. **MUFFINS:** Combine flour, sugar, baking powder, ginger and salt in a large bowl. Cut in shortening with a pastry blender or 2 knives until the mixture is crumbly. Stir in milk and peaches.
3. Spoon into prepared muffin cups.
4. **TOPPING:** Mix sugar and cinnamon in a small bowl. Sprinkle muffins with topping mixture.
5. Bake in preheated oven 20 - 22 minutes or until a toothpick inserted in center of muffin comes out clean. Cool on wire cooling rack.



With a sweet & crunchy top,  
**THIS MUFFIN ISN'T  
SHORT ON PEACHES.**



*This berry pie tastes  
better than mom's,  
BUT THAT'S  
BETWEEN US.*



## BERRY STREUSEL PIE

PREP: 20 MINUTES + 30 MINUTES REFRIGERATION    BAKE: 60 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

### SINGLE PIE CRUST

- 1 ½ cups (325 mL) **Robin Hood**® Original All Purpose Flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) **Crisco**® All-Vegetable Shortening, well-chilled
- 3-6 tbsps (45 - 90 mL) ice cold water

### STREUSEL TOPPING

- ½ cup (125 mL) **Robin Hood** Oats
- ½ cup (125 mL) **SUGAR IN THE RAW**® Natural Turbinado Sugar
- ½ cup (125 mL) chopped walnuts (optional)

- ¼ cup (50 mL) **Robin Hood** Original All Purpose Flour
- ½ tsp (1 mL) **Club House**® Ground Cinnamon
- ¼ cup (50 mL) butter, melted

### FILLING

- 6 cups (1.5 L) mixed fresh berries (sliced strawberries, blueberries, raspberries, blackberries or any desired combination)
- 1 cup (250 mL) **SUGAR IN THE RAW** Natural Turbinado Sugar
- 3 tbsps (45 mL) **Robin Hood** Original All Purpose Flour
- 1 tbsps (15 mL) lemon zest

- PIE CRUST:** Mix flour and salt in large bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Sprinkle half the water over mixture, distributing moisture evenly into flour. Add water by tbsps. (15 mL) until dough holds together when pressed. Flatten into ½" (1 cm) thick round disk. Wrap in plastic wrap. Chill 30 minutes or up to 2 days for ease in rolling.
- TOPPING:** Combine ingredients in bowl. Set aside.
- FILLING:** Toss filling ingredients gently in large bowl until combined.
- Preheat oven to 400°F (200°C).
- Roll dough on a lightly floured work surface into circle 2" (5 cm) wider than 9" (23 cm) pie plate. Transfer to pie plate. Trim edges of dough leaving a ¾" overhand. Fold edge under. Flute dough as desired. Place on foil lined baking sheet.
- Place filling in prepared pie plate. Top with streusel mixture.
- Bake in preheated oven 55 - 60 minutes until topping golden brown and mixture is bubbling.



## VERY BERRY CUSTARD PIE

PREP: 10 MINUTES + CHILLING TIME    COOK: 10 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

1 prepared 9" (23 cm) graham cracker pie crust

1 tbsp (15 mL) butter  
1 cup (250 mL) sliced strawberries, blueberries, blackberries, raspberries or any desired combination

### FILLING

2 ½ cups (625 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk  
¾ cup (175 mL) sugar  
⅓ cup (75 mL) cornstarch  
2 eggs  
1 tbsp (15 mL) **Club House®** Pure Vanilla Extract

### TOPPING

3 cups (750 mL) sliced strawberries, blueberries, blackberries, raspberries or any desired combination

1. Heat 2 cups (500 mL) evaporated milk in a medium saucepan over medium heat.
2. Combine sugar and cornstarch in a medium heat proof bowl. Whisk in remaining ½ cup (125 mL) evaporated milk. Beat in eggs. Slowly add hot milk to bowl. Stir to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick.
3. Strain hot mixture into heat proof bowl. Stir in vanilla and berries. Cool for 5 minutes. Spread mixture into pie shell. Place plastic wrap directly on surface of filling to prevent a skin from forming. Chill. Top with berries before serving.



*This no-bake summer pie is*

**BERRY RICH  
AND CREAMY.**





1. Select fruit that is firm and fragrant.
2. Sort according to ripeness.
3. Refrigerate or enjoy fruit right away.
4. Ripen fruit out of direct sunlight in a loosely closed paper bag for a day or two.

**TO PEEL:**  
Dip peaches in boiling water for 30 to 60 sec. Place in ice water.

**TO FREEZE:**  
Pit, peel, slice. Add 1/2 cup (125 mL) granulated sugar or 1/4 tsp (1 mL) fruit preserve.

**TO PREVENT BROWNING:**  
Coat sliced peaches with lemon juice or fruit preserve after slicing.



**Fresh**  
*tasty*  
**LOCAL**

For more tips visit:  
[ontariotenderfruit.ca](http://ontariotenderfruit.ca)



**Ontario  
Tender Fruit**