

FRESH IDEAS

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7 easy summer recipes





PEACH MELBA DUTCH BABY PANCAKE



PREP TIME: 15 MINUTES

MAKES: 6 SERVINGS

BAKE TIME: 25 MINUTES

FREEZING: NOT RECOMMENDED

BATTER

$\frac{3}{4}$ cup (175 mL)

Carnation® Evaporated Milk, Regular, 2% or Fat Free

3

eggs

1 tsp (5 mL)

vanilla extract

1 pinch

of salt

$\frac{1}{2}$ cup (125 mL)

Robin Hood® Original All Purpose Flour

3 tbsp (45 mL)

butter

TOPPING

2 cups (500 mL)

fresh peach slices

1 cup (250 mL)

fresh raspberries

$\frac{1}{2}$ cup (125 mL)

Eagle Brand® Sweetened Condensed Milk, Regular or Low Fat

Preheat oven to 425°F (220°C).

Blend evaporated milk, eggs, vanilla and salt in blender. Add flour and blend until smooth (some small lumps might remain). Meanwhile, melt butter in 10" (25 cm) cast iron pan over high heat. Carefully pour batter into centre of pan. Place in preheated oven and bake 20 to 25 minutes or until puffed and golden.

Combine topping ingredients and pour over hot pancake. Serve immediately.

It is not safe to eat raw flour, dough or batter.




Did you know?

Carnation® Evaporated Milk is just milk with about half the water removed – making it richer, creamier and perfect to bake with.

Visit [CarnationMilk.ca](https://www.CarnationMilk.ca)

PEANUT BUTTER & DARK CHOCOLATE ICE CREAM


 **PREP TIME:** 10 MINUTES
MAKES: 12 SERVINGS
FREEZING: REQUIRED

2 cups (500 mL) whipping cream
1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
2 tbsp (30 mL) vanilla extract
¼ cup (175 mL) **Jif®** Dark Roast Creamy Peanut Butter
¼ cup (50 mL) **Smucker's®** Microwaveable Hot Fudge Topping
¼ cup (175 mL) dark chocolate chunks

Whip cream in bowl of electric mixer until soft peaks form. Mix in sweetened condensed milk and vanilla. Swirl in peanut butter and chocolate fudge with a butter knife. Mix in chocolate chunks. Pour into 9" x 5" (2 L) loaf pan or other container; cover.

Freeze 6 hours or until firm.

RASPBERRY SWIRL DARK CHOCOLATE ICE CREAM

 **PREP TIME:** 10 MINUTES
MAKES: 12 SERVINGS
FREEZING: REQUIRED

3½ cups (875 mL) fresh raspberries
2 cups (500 mL) whipping cream
1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
2 tbsp (30 mL) vanilla extract
1 cup (250 mL) dark chocolate chunks

Puree 2 ½ cups (625 mL) of raspberries in blender or food processor. Pour through a sieve to remove seeds. Set aside. Lightly crush remaining raspberries in small bowl.

Whip cream in bowl of electric mixer until soft peaks form. Mix in sweetened condensed milk and vanilla. Swirl in raspberry puree and crushed raspberries with a butter knife. Mix in chocolate chunks. Pour into 9" x 5" (2 L) loaf pan or other container; cover.

Freeze 6 hours or until firm.

Eagle Brand®
Sweetened Condensed Milk

is a simple and delicious way to make homemade ice cream.
Visit EagleBrand.ca for more recipes!





GRILLED PEACH & RICOTTA FLATBREAD



PREP TIME: 1 HOUR
BAKE TIME: 20 MINUTES
COOK TIME: 5 MINUTES
MAKES: 8 SERVINGS
FREEZING: FLATBREADS,
EXCELLENT

DOUGH

3 cups (750 mL)

2¼ tsp (11 mL)

1¼ tsp (7 mL)

1 tbsp (15 mL)

1 cup (250 mL)

¼ cup (50 mL)

2 tbsp (30 mL)

TOPPING

4 cups (1 L)

Robin Hood® Best for Bread Homestyle White Flour

instant yeast

salt

granulated sugar

milk

butter

Greek yogurt

sliced peaches

fresh basil (optional)

RICOTTA TOPPING

2 cups (500 mL)

½ cup (125 mL)

ricotta cheese

Eagle Brand® Sweetened Condensed Milk,
Regular or Low Fat

2 tbsp (30 mL)

fresh thyme, plus additional for garnish

DOUGH: Combine first 4 ingredients in large mixing bowl. Heat milk until hot, (50° – 55°C / 120° – 130°F). Add butter and yogurt and mix to combine. Add hot milk mixture to flour mixture and beat with electric mixer until a soft dough forms. Add additional flour if necessary to make a smooth soft dough. Place in greased bowl, cover with plastic wrap and let rise until doubled, about 1 hour. Punch down and divide into 8.

Grease BBQ grill and heat to high. Meanwhile, roll each piece of dough to about 1/16" (0.25 cm) thick. Cover with tea towel and let rise until puffy, about 30 minutes. Reduce heat to medium and place on hot grill. Cook, until bubbling and brown and then flip. Continue cooking another 30 seconds until brown. Remove. Continue with remaining dough.

TOPPING: Combine ricotta cheese and condensed milk in small bowl.

ASSEMBLY: Spread ricotta mixture over warm flatbreads. Top with peaches and sprinkle with fresh basil if desired.

It is not safe to eat raw flour, dough or batter.

Tip: For an elegant presentation, grill peach slices on BBQ before assembly.



Robin Hood® Best for Bread Flours

will help you bake delicious breads that rise well and have a light, even texture.

Visit RobinHood.ca

TRES LECHES CAKE WITH STRAWBERRIES



PREP TIME: 40 MINUTES
BAKE TIME: 55 MINUTES
MAKES: 16 SERVINGS
FREEZING: NOT RECOMMENDED

- 1 cup** (250 mL) butter, softened
- 1 ¼ cups** (375 mL) granulated sugar
- 3** eggs
- 2 tsp** (10 mL) vanilla extract
- 3 ½ cups** (825 mL) **Robin Hood®** Best for Cake & Pastry Flour
- 1 tbsp** (15 mL) baking powder
- ¼ tsp** (1 mL) salt
- 1 ½ cups** (375 mL) milk
- 1 can** (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- 1 cup** (250 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 1 ¼ cups** (300 mL) whipping cream, divided
- 2 tbsp** (30 mL) granulated sugar
- fresh strawberries for garnish

Preheat oven to 350°F (180°C). Grease a 9" x 13" cake pan. Cream butter and sugar in a large bowl of electric mixer on medium speed until well combined. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Beat until combined.

Pour batter into prepared pan. Lightly tap pan on the counter to remove any air bubbles. Bake in preheated oven 50 to 55 minutes or until lightly golden or until a toothpick inserted in centre of cake comes out clean. Meanwhile, combine sweetened condensed milk, evaporated milk and ¼ cup (50 mL) whipping cream in medium bowl. While cake is hot, use fork or cake tester to poke holes all over cake. Pour milk and cream mixture over hot cake. Let cool. Chill in refrigerator 4-6 hours. To serve, whip remaining cup (250 mL) cream with sugar until stiff peaks form. Spread over cooled cake. Top with strawberries.

It is not safe to eat raw flour, dough or batter.

Eagle Brand® Sweetened Condensed Milk

adds sweet and creamy goodness
to your favourite dessert.

Visit EagleBrand.ca for recipes!





MIXED BERRY STREUSEL PIE



PREP TIME: 20 MINUTES
BAKE TIME: 60 MINUTES
MAKES: 8 SERVINGS
FREEZING: NOT RECOMMENDED

PIE CRUST

1 ½ cups (325 mL)
½ tsp (2 mL)
½ cup (125 mL)
3 – 6 tbsp (45 – 80 mL)

Robin Hood® Original All Purpose Flour
salt
Crisco® All-Vegetable Shortening, well-chilled
cold water

STREUSEL

½ cup (125 mL)
½ cup (125 mL)
½ cup (125 mL)
¼ cup (60 mL)
½ tsp (2 mL)
¼ cup (60 mL)

Robin Hood Oats
SUGAR IN THE RAW® Natural Turbinado Sugar
chopped walnuts (optional)
Robin Hood Original All Purpose Flour
ground cinnamon
butter, melted

FILLING

5 cups (1.25 L)

mixed fresh berries
(sliced strawberries, blueberries, raspberries, blackberries or any desired combination)

½ cup (125 mL)

granulated sugar

½ – ½ cup (75 – 125 mL)

Robin Hood Original All Purpose Flour depending on juiciness of fruit
lemon or orange juice

2 tbsp (30 mL)

PIE CRUST: Mix flour and salt in large mixing bowl. Cut in shortening with a pastry blender or two knives until mixture resembles coarse crumbs. Mix in 3 tbsp (45 mL) water, plus enough additional water to form a dough that is moist enough to hold together. Remove to floured surface and flatten into ½" (1 cm) round disk. Cover with plastic wrap while preparing streusel.

STREUSEL: Combine ingredients in small bowl. Set aside.

FILLING: Place filling ingredients in a large bowl. Toss gently until well combined. Preheat oven to 400°F (200°C). Roll dough on floured surface into a circle 2-inches (5 cm) wider than 9" (23 cm) pie plate. Transfer dough to pie plate. Trim edges of dough leaving a ¼" (2 cm) overhang. Fold edge under. Flute dough as desired. Place on foil lined baking sheet. Place filling mixture in prepared pie plate. Top with reserved streusel mixture. Bake in preheated oven 55 to 60 minutes until topping is golden brown and mixture is bubbling. If topping is getting too brown, loosely cover with foil. Cool on wire cooling rack.

It is not safe to eat raw flour, dough or batter.



MADE WITH
PLANT-BASED
OILS

Did you know
Crisco® Shortening is plant-based?

Perfect for vegan & vegetarian bakers.

NO
ANIMAL
PRODUCTS

GLUTEN FREE

BLUEBERRY LEMON LAYER CAKE



PREP TIME: 1 HOUR
BAKE TIME: 35 MINUTES
MAKES: 12 - 14 SERVINGS
FREEZING: NOT RECOMMENDED

1 cup (250 mL)	butter, softened
1 1/4 cups (425 mL)	granulated sugar
3	eggs
2 tsp (10 mL)	vanilla extract
3 1/2 cups (825 mL)	Robin Hood® Best for Cake & Pastry Flour
1 tbsp (15 mL)	baking powder
1/4 tsp (2 mL)	salt
1 cup (250 mL)	milk
1/2 cup (125 mL)	fresh lemon juice
1 1/2 cups (375 mL)	fresh blueberries (plus additional for filling and garnish)

CREAM CHEESE ICING

1 pkg (225 g)	cream cheese, softened
1/2 cup (125 mL)	butter, softened
1 tsp (5 mL)	vanilla extract
3-4 cups (750 mL - 1 L)	icing sugar
1-2 tbsp (15 - 30 mL)	milk

Preheat oven to 350°F (180°C). Grease two 9" (23 cm) cake pans.

Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined. Add eggs, one at a time, beating well after each addition. Add vanilla.

Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk, beating after every addition. Mix in lemon juice and blueberries. Divide batter into prepared pans.

Bake in preheated oven 30 to 35 minutes until lightly golden or until a toothpick inserted in centre of cake comes out clean. Cool cake in the pan on a wire rack for 10 minutes. Run a knife around the inside of the pan to loosen the cake and invert pan onto rack to remove. Turn cake top side up.

Cool completely before icing.

ICING: Combine all ingredients in bowl of electric mixer. Beat on high speed until light and fluffy, adding additional milk if necessary, to achieve a spreadable consistency.

ASSEMBLY: Place cake round on serving plate. Top with icing and blueberries. Place second cake on top and ice full cake. Garnish with additional blueberries.

It is not safe to eat raw flour, dough or batter.



Did you know?

Robin Hood® Best for Cake & Pastry Flour helps make higher, lighter cakes and flakier pastries. What's the secret? It's a finely textured flour made from soft wheat.



FRESH FRUIT & YOGURT BARK



WHITE CHOCOLATE STRAWBERRY SCONES



FRESH RASPBERRY CHEESECAKE



GRILLED PEACH, CHERRY & FRESH MINT GALETTE



MINI BERRY CRUMB BARS



BBQ FRESH VEGETABLE PIZZA



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for more great ways to bake with fresh fruit & veggies

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BAKING FAMILY

