

The
Love
OF
BAKING™

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Carnation®

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The smell and taste of home-baked goodness,
made with love and shared with everyone.
Let's bake!

"The Love of Baking™" helpers!

Kid Friendly



Kids will enjoy helping to make these recipes. And they'll love eating them too!

Easy Recipe



Even the most inexperienced baker or cook can make these recipes.

Time Saver



These recipes can be prepared ahead or are super quick for those busy nights.

Folgers® Pairing



Pair these recipes with a cup of **Folgers®** coffee! See tips for recommended blends.



The Love OF BREAKFAST



strawberry TOASTIES

Prep Time: 15 mins + refrigeration | **Bake Time:** 15 mins | **Makes:** 12 toasties | **Freezing:** excellent

- 2 cups (500 mL) **Robin Hood®** All Purpose Flour
- 3 tbsp (45 mL) granulated sugar
- 1 tsp (5 mL) salt
- 2 - 4 tbsp (30 - 60 mL) cold water (60°F/16°C)
- ¾ cup (175 mL) **Crisco®** All-Vegetable Shortening, chilled
- ¾ cup (150 mL) **Smucker's®** Pure Strawberry Jam
- 1 egg
- Topping**
- ½ cup (125 mL) icing sugar
- 4 tsp (20 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Pour flour, sugar and salt in a large bowl. Using a pastry blender or your fingers, work in shortening until it resembles coarse crumbs with some small pea-sized pieces. Sprinkle 2 tbsp (30 mL) water over flour mixture. Using a fork, mix until dough is moist enough to hold together when pressed. Add remaining water by tablespoon (15 mL), if needed.
3. Shape dough into a ball. Divide in half. Form each half into ½" (1 cm) thick rectangles. Wrap in plastic wrap. Chill 30 minutes.
4. On a piece of plastic wrap, roll 1 piece into a rectangle measuring about 9" x 12" (23 x 30 cm). Cut into 12 equal pieces. On 6 pieces, spread with 1 tbsp (15 mL) jam, leaving a ½" (1 cm) border. Whisk egg with 1 tbsp (15 mL) water. On other 6, lightly brush with egg mixture. Sandwich egg-brushed side down pieces with jam pieces. Using prongs of a fork, press edges to seal and place on baking sheet. Repeat with remaining dough. Reserve egg mixture.
5. **Topping:** Lightly brush tops with reserved egg mixture. Bake in preheated oven 13 - 15 minutes. Cool on a wire rack. Stir icing sugar with evaporated milk. Spread over cooled toasties.

Tip

- Try using a 3" square or round cookie cutter for a more polished look.

The Love OF BREAKFAST

5

blueberry oat flaxseed MUFFINS



Prep Time: 15 mins | **Bake Time:** 25 mins | **Makes:** 12 muffins

Freezing: excellent; reheat individually in microwave

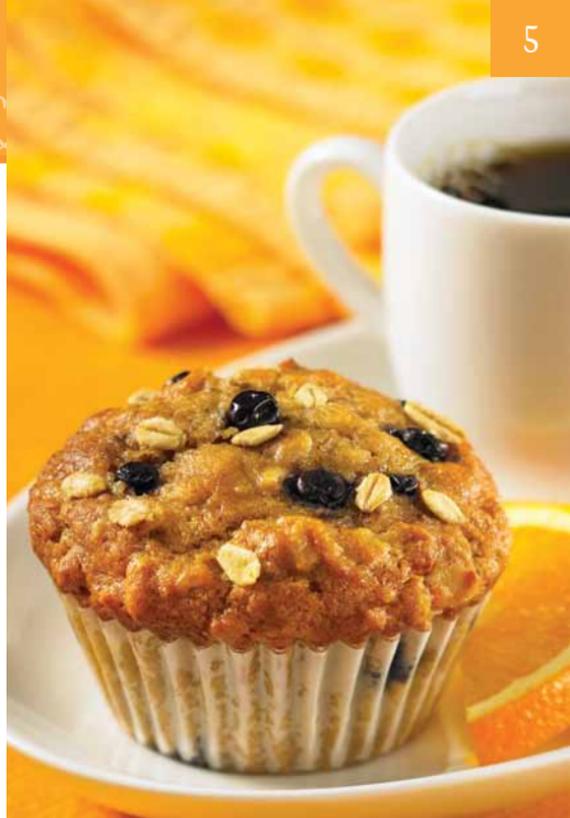
- 1 cup (250 mL) **Robin Hood**^{®/MD} or **Old Mill**^{®/MD} Oats
- 1 cup (250 mL) **Astro**[®] Original Balkan Style Plain Yogourt, 1%, 2% or 3%
- $\frac{3}{4}$ cup (150 mL) light brown sugar, packed
- $\frac{1}{2}$ cup (75 mL) **Crisco**[®] Vegetable or Canola Oil
- 1 egg
- 1 tbsp (15 mL) finely grated orange rind
- 1 cup (250 mL) **Robin Hood Nutri**[™] Flour Blend
- 2 tbsp (30 mL) ground flaxseed
- 1 tsp (5 mL) each; cinnamon and baking powder
- $\frac{1}{2}$ tsp (2 mL) each; baking soda and salt
- 1 cup (250 mL) **Europe's Best**[®] Woodland Blueberries, frozen
- additional **Robin Hood** or **Old Mill** Oats for sprinkling

1. Preheat oven to 375°F (190°C). Grease or line a 12-cup muffin pan with paper liners. In a large bowl, combine oats, yogourt, sugar, oil, egg and rind.

2. In a separate bowl, stir flour with flaxseed, cinnamon, baking powder, baking soda and salt. Stir all but 2 tbsp (30 mL) into oat mixture.

3. Toss frozen blueberries with reserved 2 tbsp (30 mL) flour mixture. Fold blueberry flour mixture into batter until just mixed.

4. Divide among muffin cups. Sprinkle each with additional oats. Bake in preheated oven 23 - 25 minutes or until golden and top springs back when lightly pressed. Cool on a wire rack.



- Add a cup of **Folgers Classic Roast**[®] coffee to start your day off right.



The Love OF BREAKFAST



doughnut MUFFINS

Prep Time: 10 mins | **Bake Time:** 35 mins | **Makes:** 12 muffins | **Freezing:** excellent (before coating with sugar)

- | | |
|--|---|
| <p>3 cups (750 mL) Robin Hood® All Purpose Flour
 1 tbsp (15 mL) baking powder
 ¼ tsp (1 mL) baking soda
 ¾ tsp (4 mL) salt
 ¾ cup (175 mL) Carnation® Regular or 2% Evaporated Milk
 ½ cup (75 mL) plain yogurt
 ½ cup (125 mL) Crisco® All-Vegetable Shortening
 ¼ cup (50 mL) unsalted butter, softened
 ¾ cup (175 mL) Redpath® granulated sugar
 2 eggs
 2 tsp (10 mL) vanilla extract
 2 cups (500 mL) grated apple</p> <p>Topping</p> <p>1 cup (250 mL) Redpath® granulated sugar
 1 tbsp (15 mL) cinnamon
 ¼ cup (50 mL) unsalted butter, melted</p> | <p>1. Preheat oven to 350°F (180°C). Grease or line a 12-cup muffin pan with paper liners.</p> <p>2. In a medium bowl, combine flour, baking powder, baking soda and salt. In separate bowl, mix evaporated milk and yogurt.</p> <p>3. In a separate bowl, beat shortening, butter and sugar together until light and fluffy. Add in eggs, beating well after each addition. Add vanilla.</p> <p>4. With mixer on low, add flour and yogurt mixtures to shortening mixture, starting and ending with flour mixture and scraping down between each addition. Fold in apple. Scoop batter into prepared muffin cups.</p> <p>5. Bake for 30 - 35 minutes or until firm to the touch. Let cool in pan on a wire rack for 5 minutes.</p> <p>6. Topping: In a small bowl, combine sugar and cinnamon. While muffins are still hot, brush with melted butter. Roll each muffin in cinnamon sugar until thoroughly coated. Best served warm.</p> |
|--|---|





Canadian Wheat Makes it Good



The Love OF COOKIES

milk chocolate fudge CRACKLES

Prep Time: 15 mins + refrigeration | **Bake Time:** 13 mins per sheet | **Makes:** 48 crackles | **Freezing:** excellent

- ¼ cup (50 mL) **Crisco**® All-Vegetable shortening
- 1 cup (250 mL) semi-sweet chocolate chips
- ¼ cup (50 mL) granulated sugar
- 2 eggs
- ¾ cup (150 mL) **Eagle Brand**® Regular or Low Fat Sweetened Condensed Milk
- 1 tsp (5 mL) vanilla extract
- 1 ½ cups (375 mL) **Robin Hood**® All Purpose Flour
- ½ tsp (2 mL) baking powder
- ¼ tsp (1 mL) salt
- 1 ½ cups (375 mL) **Chipits**® Milk Chocolate Chips
- ¾ cup (175 mL) icing sugar

1. Preheat oven to 325°F (160°C). Line 2 baking sheets with parchment paper.
2. In a glass bowl in microwave, melt shortening and semi-sweet chocolate chips on Medium (50%). Add in sugar and then eggs one at a time, stirring well after each addition. Let cool for 5 minutes.
3. Mix in sweetened condensed milk and vanilla. Add next 4 ingredients; mix well to combine. Cover with plastic wrap and refrigerate for 1 ½ hours up to 8 hours.
4. Sift icing sugar in a shallow bowl. Between palms of hand, roll pieces of chilled dough to form 1 ¼" (3 cm) balls. Drop balls into icing sugar and toss lightly until well coated. Place on prepared baking sheets and flatten very slightly. Repeat with remaining dough and remaining icing sugar, spacing about 1 ½" (4 cm) apart on baking sheet.
5. Bake each sheet in preheated oven for 11 - 13 minutes or until just beginning to feel firm when pressed in centre. Let cool on baking sheet on wire racks for 5 minutes. Transfer crackles to wire racks to cool completely.

Tip

- For a chewier, softer crackle, try **Eagle Brand**® Regular Sweetened Condensed Milk.



The Love OF COOKIES

peanut brittle COOKIES



Prep Time: 10 mins | **Bake Time:** 12 mins per sheet | **Makes:** 44 cookies | **Freezing:** excellent

- ½ cup (125 mL) **Crisco**® Golden All-Vegetable Shortening
- ½ cup (125 mL) light brown sugar, packed
- ¼ cup (50 mL) granulated sugar
- 1 tbsp (15 mL) vanilla extract
- 1 egg
- 1 ¼ cups (300 mL) **Robin Hood**® All Purpose Flour
- ½ tsp (2 mL) each; baking soda and salt
- 1 pkg (300 g) **Chipits**® **REESE**® Peanut Butter Chips, divided
- 1 cup (250 mL) **Chipits**® **SKOR**® Toffee Bits
- ¾ cup (175 mL) unsalted peanuts

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In a large bowl, beat shortening with sugars and vanilla until creamy. Beat in egg. Add flour, baking soda and salt, mixing until incorporated. Stir in 1 cup (250 mL) peanut butter chips, all toffee bits and all peanuts.
3. Drop mixture by rounded tablespoons (15 mL) onto prepared baking sheets, about 2" (5 cm) apart.
4. Bake each sheet in preheated oven 10 - 12 minutes or until deep golden brown and just set. Cool on sheet, 3 minutes. Remove to wire racks and cool completely. Melt remaining peanut butter chips in microwave on High (100%) about 45 seconds. Drizzle over cooled cookies.



Tip

- These Peanut Brittle Cookies are quick to prepare and can be stored in the freezer in a **Ziploc**® brand Snap 'n Seal Container until the temptation arises or unexpected guests drop in.



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sugary citrus TWISTS

Prep Time: 40 mins | **Bake Time:** 12 mins | **Makes:** 48 twists | **Freezing:** excellent

- | | | | |
|---|---|---|--|
| 1 | cup (250 mL) Redpath® granulated sugar | 4 | egg yolks |
| 1 | cup (250 mL) Crisco® All-Vegetable Shortening | 1 | tsp (5 mL) vanilla extract |
| 2 | tbsp (30 mL) finely grated lemon rind | 4 | cups (1 L) Robin Hood® All Purpose Flour |
| 2 | eggs | 1 | tsp (5 mL) salt |
- Redpath® granulated sugar for sprinkling

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In a large bowl, beat sugar with shortening and rind until fluffy. Beat in eggs, yolks and vanilla until mixed. Add flour and salt. Beat until well blended.
3. On a lightly floured surface, knead dough a couple of times. Form into 2 (10"/25 cm) logs. Working with 1 log at a time, slice into 12 pieces. Cut each piece in half and roll into balls.
4. **Assembly:** Roll each ball into an 8" (20 cm) rope (if dough cracks just squish together). Cut rope in half. Make an X with ropes. Twist to form cookies. Place on parchment spacing 2" (5 cm) apart. Repeat with remaining log. Generously sprinkle with sugar.
5. Bake 10 - 12 minutes until base is golden. Cool 3 minutes on baking sheets. Remove to wire racks to cool completely.

The Love OF COOKIES

raspberry lemon WHOOPIE PIES



Prep Time: 10 mins | **Bake Time:** 15 mins | **Makes:** 30 cookies (15 pies) | **Freezing:** excellent

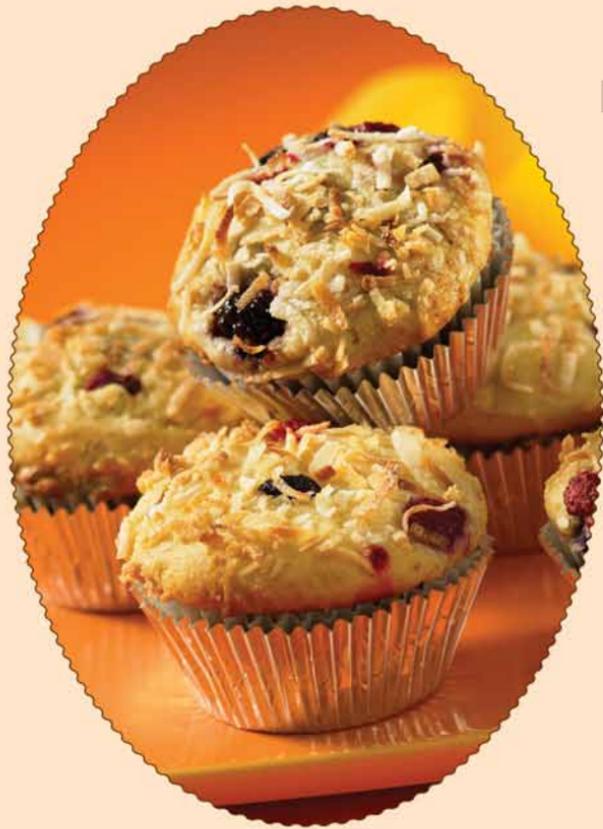
- 1 cup (250 mL) **Carnation®** 2% or Fat Free Evaporated Milk
- 2 tbsp (30 mL) lemon juice, freshly squeezed
- 2 ½ cups (575 mL) **Robin Hood®** All Purpose Flour
- 1 tbsp (15 mL) finely grated lemon rind
- 1 tsp (5 mL) baking soda
- pinch salt
- ½ cup (125 mL) **Crisco®** Golden All-Vegetable Shortening
- 1 cup (250 mL) **Redpath®** granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- ½ cup (125 mL) **Smucker's®** Pure Raspberry Jam
- icing sugar (optional)

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. Mix together evaporated milk and lemon juice; set aside.
3. In a medium bowl, combine flour, rind, baking soda and salt.
4. In a separate bowl, using electric beaters, beat together shortening and sugar until light and fluffy. Beat in egg and vanilla. With mixer on low, add the flour and milk mixtures, starting and ending with the flour mixture and scraping down bowl between each addition.
5. Scoop heaping tablespoons (15 mL) of batter; drop onto prepared baking sheets, spacing about 2" (5 cm) apart. Bake for 13 - 15 minutes or until tops are set. Cool on baking sheet on wire racks for 2 minutes. Transfer cookies to wire racks to cool completely.
6. **Assembly:** Spread underside of 1 cookie with jam. Sandwich with another cookie, flat side down. Repeat with remaining cookies and jam. Sprinkle icing sugar over top of pies and serve.



- For a variety of flavours, try other **Smucker's** Jam varieties.





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When you bake with
Robin Hood® Flour you are using
100% Canadian Wheat.

You want your family to have
nothing but the best, and so do we.
Thank you for letting us be a part
of your memories.



Canadian Wheat Makes it Good

**THE MUFFINS WILL BE GONE IN MINUTES.
BUT THE MEMORIES WILL LAST FOREVER.**

— BAKE SOME MEMORIES. —



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Not just for pumpkin pie.

The Love OF SAVOURY



family style STROMBOLI

Prep Time: 20 mins | **Bake Time:** 20 mins | **Makes:** 8 servings | **Freezing:** not recommended

Crust

- 2 cups (500 mL) **Robin Hood®** All Purpose Flour, divided
- 2 ¼ tsp (11 mL) **Fleischmann's®** Pizza Yeast
- 1 ½ tsp (7 mL) granulated sugar
- ¾ tsp (4 mL) salt
- ¾ cup (150 mL) very warm water, (120°F - 130°F/50°C - 55°C)
- 3 tbsps (45 mL) **Crisco®** Vegetable or Canola Oil

Filling

- 2 cups (500 mL) **Europe's Best®** Mediterranean Diced Delite, frozen vegetables, thawed, or your favourite diced vegetables, such as onion, red pepper or mushrooms
- ½ cup (75 mL) tomato sauce
- 2 cups (500 mL) grated Mozzarella cheese, divided
- ½ cup (125 mL) thinly sliced pepperoni (optional)
- ½ tsp (2 mL) Italian herb seasoning
- 1 egg
- 1 tbsps (15 mL) water

1. Preheat oven to 400°F (200°C). Grease a baking sheet or line with parchment paper.

2. **Crust:** In a large bowl, combine 1 cup (250 mL) of flour with yeast, sugar and salt. Add water then oil, mixing 1 minute or until well blended. Stir in ¼ cup (50 mL) flour at a time, to make a soft and slightly sticky dough.

3. With floured hands, spread dough onto prepared baking sheet into a 16" x 9" (40 x 23 cm) rectangle.

4. **Filling:** Pat thawed vegetables until very dry or use fresh vegetables as is. Spread sauce over dough leaving a 1" (2.5 cm) border. Sprinkle half the cheese, all pepperoni, all vegetables and all seasoning. Finally add the remaining cheese. Pat down filling. Whisk egg with 1 tbsps (15 mL) water. Brush on crust edges.

5. Starting at long edge, tightly roll jelly-roll fashion. Seal ends. Place seam side down on baking sheet. Brush top with remaining egg mixture. Bake in preheated oven, 15 - 20 minutes, until deep golden. Let stand 15 minutes before slicing.

Tip

- Picky eaters? Fill your Stromboli with your family's favourite cheese, meat and vegetables - a winner dinner every time.



The Love OF SAVOURY

asparagus custard QUICHE

Prep Time: 30 mins + refrigeration | **Bake Time:** 65 mins | **Makes:** 8 servings

Freezing: not recommended

Pastry

- 1 ½ cups (325 mL) **Robin Hood®** All Purpose Flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) **Crisco®** All-Vegetable Shortening, cubed and chilled
- 2 - 4 tbsp (30 - 60 mL) ice cold water (60°F/16°C)

Filling

- ½ pkg (150 g) **Europe's Best®** Asparagus Spears, frozen
- ¼ cup (50 mL) thinly sliced green onion
- ½ cup (125 mL) diced roasted red pepper, patted dry
- 4 **Naturegg™ Omega 3** Eggs, lightly beaten
- 1 can (370 mL) **Carnation®** Regular or 2% Evaporated Milk
- 1 tbsp (15 mL) Dijon mustard
- ½ tsp (2 mL) each; salt and pepper
- 1 ½ cups (375 mL) grated Gruyère cheese
- 2 tbsp (30 mL) chopped fresh dill

1. Preheat oven to 425°F (220°C).

2. **Pastry:** In a large bowl, blend flour and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over dough; using a fork, mix in until dough is slightly moist. Add remaining water if needed. Shape dough into a ½" (1 cm) thick flat disc. Wrap in plastic wrap and refrigerate for 30 minutes.

3. On a floured surface, using floured rolling pin, roll dough into a circle measuring 12" (30 cm). Loosely roll dough around rolling pin, and then unroll easing dough into 9" (23 cm) deep dish pie plate.

4. **Filling:** Cook asparagus according to package directions, 2 minutes. Drain well, pat dry and cut into 2" (5 cm) pieces. Set aside.

5. Sprinkle pie shell with onion and red pepper. Whisk eggs with evaporated milk, mustard, salt and pepper. Stir in cheese and dill. Pour into shell. Scatter asparagus on top.

6. Bake on lower shelf for 20 minutes. Reduce to 350°F (180°C) and bake for 35 - 45 minutes until set. Let stand 15 minutes.



- **Europe's Best** Asparagus Spears cook faster than fresh and taste great every time.





The Love OF CAKES



fudge marble SWIRL CAKE

Prep Time: 15 mins | **Bake Time:** 40 mins | **Makes:** 16 servings | **Freezing:** not recommended

Cake

- 2 $\frac{3}{4}$ cups (675 mL) **Robin Hood®**
Best for Cake & Pastry Flour
 - 1 $\frac{1}{2}$ tsp (7 mL) baking powder
 - $\frac{1}{2}$ tsp (2 mL) baking soda
 - $\frac{1}{4}$ tsp (1 mL) salt
 - 2 tbsp (30 mL) finely grated orange rind
 - 1 $\frac{1}{2}$ cups (375 mL) **SPLENDA®** No Calorie
Sweetener, Granulated
 - 3 eggs
 - 1 tbsp (15 mL) vanilla extract
 - 1 cup (250 mL) **Crisco®** Vegetable or
Canola Oil
 - 1 $\frac{1}{4}$ cups (300 mL) **Astro®** Original Balkan
Style Plain Yogourt
 - 3 tbsp (45 mL) unsweetened cocoa, sifted
 - $\frac{1}{2}$ cup (125 mL) semi-sweet
chocolate chips
- ### Glaze
- 3 tbsp (45 mL) **Carnation®** Fat Free
Evaporated Skim Milk, hot (90°F/33°C)
 - $\frac{1}{4}$ cup (75 mL) semi-sweet chocolate chips

1. Preheat oven to 350°F (180°C). Grease a 10" (4 L) tube pan.
2. **Cake:** In a medium bowl, sift flour, baking powder, baking soda, salt and rind. Reserve.
3. In a separate bowl, beat sweetener and eggs, about 2 minutes. Mix in vanilla and oil until blended. Add half the reserved flour mixture, beating until just combined. Add yogurt and remaining reserved flour mixture.
4. Remove 2 cups (500 mL) of the batter into a medium bowl to make chocolate batter. Stir in cocoa until completely combined. Add chocolate chips to vanilla batter.
5. Spread half the vanilla batter into prepared pan. Spoon chocolate batter over top. Top with remaining vanilla batter. Swirl batter with a small knife.
6. Bake in preheated oven 40 minutes or until a toothpick inserted in centre comes out clean. Cool in pan for 30 minutes. Remove to rack to cool completely.
7. **Glaze:** Heat evaporated milk and pour over chocolate chips. Let sit 5 minutes, then stir until mixture is combined. Drizzle over cooled cake.

sticky bun coffee CAKE



Prep Time: 20 mins | **Bake Time:** 45 mins | **Makes:** 16 servings | **Freezing:** excellent

Topping

- 1/3 cup (75 mL) unsalted butter, melted
- 1/3 cup (75 mL) **Crown®/BeeHive®** Golden Corn Syrup
- 1/4 cup (50 mL) light brown sugar, packed
- 1 cup (250 mL) pecans, chopped

Streusel

- 1/4 cup (50 mL) each; packed light brown sugar and granulated sugar
- 1/2 cup (125 mL) **Robin Hood®** All Purpose Flour
- 1 tbsp (15 mL) cinnamon
- 1/4 cup (50 mL) unsalted butter, chilled and cut into pieces

Cake

- 1 cup (250 mL) plain yogourt
- 3/4 tsp (4 mL) baking soda
- 2 cups (500 mL) **Robin Hood** All Purpose Flour
- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) salt
- 3/3 cup (150 mL) unsalted butter, softened
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 1/2 tsp (2 mL) vanilla extract

1. Preheat oven to 350°F (180°C). Grease a 9" (1.5 L) round cake pan with at least 2" (5 cm) high sides (not a springform pan). Line base with a circle of parchment paper.

2. **Topping:** In a pot, melt butter, add corn syrup and brown sugar, whisking until smooth. Spread over base of prepared pan. Sprinkle with pecans.

3. **Streusel:** In bowl, combine sugars, flour and cinnamon. Using two knives, cut in butter until mixture is very crumbly. Set aside.

4. **Cake:** Combine yogourt and baking soda; set aside. In a separate bowl, combine flour, baking powder and salt.

5. In a large bowl, using electric beaters, cream butter with sugar and eggs, beating well after each addition. Add vanilla. With mixer on low, add the flour and yogourt mixtures, starting and ending with the flour mixture. Spread half of batter evenly over the topping in pan. Sprinkle with half of streusel mixture. Spread remaining cake batter over top and sprinkle with remaining streusel mixture.

6. Bake for 45 minutes or until a toothpick inserted in centre comes out clean. Cool on rack for 3 minutes. Run small paring knife around edges of cake to loosen and remove cake from pan.



- Nothing pairs better with this sweet treat than the bold yet smooth taste of **Folgers®** Black Silk Coffee.



The Love OF CAKES

vanilla bean cheesecake with PEACHES

Prep Time: 20 mins + draining | **Bake Time:** 80 mins + refrigeration

Makes: 1 cheesecake | **Freezing:** not recommended

- 3 cups (750 mL) **Astro®** Original Balkan Style Plain Yogourt

- 1 vanilla bean (or 1 tsp/15 mL vanilla extract)

Crust

- 1 cup (250 mL) **Robin Hood®/MD** or **Old Mill®/MD** Oats

- 3 tbsps (45 mL) light brown sugar, packed

- 2 tbsps (30 mL) **Robin Hood** All Purpose Flour

- ¼ cup (50 mL) unsalted butter, melted

Filling

- 2 pkgs (each 250 g) cream cheese, softened

- ¾ cup (175 mL) granulated sugar

- 3 **Naturegg™** Omega 3 Eggs

- pinch salt

- ½ cup (125 mL) **Carnation®** Regular or 2% Evaporated Milk

Peach Sauce

- 2 tbsps (30 mL) butter

- ⅓ cup (75 mL) light brown sugar, packed
generous pinches each; nutmeg, ginger and cinnamon

- 1 bag (600 g) **Europe's Best®** Sun Ripe Harvest Peaches, frozen

- 1 tsp (5 mL) vanilla extract

1. Line a fine mesh sieve with paper towel or cheesecloth. Pour in yogourt; drain until reduced to 2 cups (500 mL). Reserve. Cut vanilla bean in half vertically. With small paring knife, scrape out seeds; set aside.

2. **Crust:** Preheat oven to 325°F (160°C). In a bowl, combine crust ingredients. Press into base of greased 8 ½" (2.25 L) springform pan. Place pan onto piece of aluminum foil; press foil tightly to outer sides of pan. Bake for 10 minutes. Set aside.

3. **Filling:** Using electric beaters, blend cream cheese with vanilla seeds or extract until smooth. Add in sugar and eggs, beating well after each addition. Blend in salt, reserved yogourt and evaporated milk. Pour into prepared pan.

4. Place pan in large roasting pan to prepare water bath. Pour in hot water (120°F/49°C) to come 1" (2.5 cm) up sides. Bake for 60 - 70 minutes or until edge is set but centre slightly jiggles. Turn off oven. Let cake cool in oven for 1 hour. Remove to cool completely. Refrigerate for 12 hours to 3 days before serving.

5. **Peach Sauce:** In large frying pan, melt butter over medium heat. Add brown sugar and spices. Stir until bubbly. Add peaches, stirring until thawed. Stir in vanilla. Pour over cheesecake and serve warm.



Tip

- Keep aluminum tightly wrapped around springform pan in water bath to avoid seepage.

lemon meringue CAKE

Prep Time: 30 mins + refrigeration | **Bake Time:** 35 mins
Makes: 1 x 8-inch cake | **Freezing:** excellent (un-iced)

Lemon Curd

- 2 tsp (10 mL) gelatin
- 3 tbsp (45 mL) each; cold water (60°F/16°C) and hot water (120°F/49°C)
- 1 tbsp (15 mL) finely grated lemon rind
- ½ cup (125 mL) lemon juice, freshly squeezed
- ¾ cup (175 mL) granulated sugar
- 4 egg yolks
- ¾ cup (175 mL) **Carnation®** Regular or 2% Evaporated Milk

Cake

- ¾ cup (175 mL) **Naturegg™** **Simply Egg Whites™**, well shaken
- 1 cup (250 mL) **Carnation** Regular or 2% Evaporated Milk, divided
- 2 tsp (10 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** Best for Cake and Pastry Flour
- 1 ½ cups (375 mL) granulated sugar
- 4 tsp (20 mL) baking powder
- ½ tsp (2 mL) salt
- ¾ cup (175 mL) unsalted butter, softened

Meringue

- 1 cup (250 mL) granulated sugar
- ¾ cup (175 mL) **Naturegg™** **Simply Egg Whites™**, well shaken

1. Preheat oven to 350°F (180°C). Lightly grease two 8" (22 cm) round cake pans. Line bottoms with rounds of parchment paper.
2. **Lemon Curd:** In a small bowl, dissolve gelatin with cold water followed by hot water, stirring until completely dissolved. Reserve.
3. In a saucepan, whisk rind, juice, sugar and yolks. Cook over medium-low heat, whisking, until thickened. Stir in evaporated milk and gelatin mixture. Pour into bowl, cover with plastic and chill for 4 hours up to 4 days.
4. **Cake:** Whisk together egg whites, ¼ cup (50 mL) evaporated milk and vanilla.
5. In a large bowl, combine flour, sugar, baking powder and salt. Using electric beaters mix in butter and remaining evaporated milk until batter is moist. Beat for 1 ½ minutes. In 3 additions, mix in egg white mixture until well combined and transfer to prepared pans. Bake for 25 - 35 minutes or until a toothpick inserted in centre comes out clean. Cool in pans on rack.
6. **Meringue:** In top of double boiler over medium heat, whisk ingredients together. Cook, whisking, until sugar dissolves and mixture is warm (about 110°F/45°C). Transfer mixture to bowl and beat mixture on high for 10 minutes or until meringue is thick and shiny.
7. **Assembly:** Cut each cake in half horizontally. Place first layer on plate, cut side up. Spread with ½ of lemon curd. Repeat with remaining layers and curd. Ice sides and top of cake with prepared meringue, tapping meringue with the back of a spoon to make peaks in the meringue.



The Love OF SWEET TREATS



dulce de leche BARS

Prep Time: 20 mins | **Bake Time:** 20 mins + refrigeration | **Makes:** 36 bars | **Freezing:** not recommended

- ¾ cup (175 mL) unsalted butter, softened
- ¼ cup (50 mL) light brown sugar, packed
- 1 tsp (5 mL) vanilla extract
- 1 ¼ cups (300 mL) **Robin Hood®**
All Purpose Flour
- ¼ cup (50 mL) graham cracker crumbs

Filling

- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 bag (200 g) **Chipits® SKOR®** Toffee Bits

Topping

- 1 bag (200 g) semi-sweet chocolate chips
- 2 oz (¼ cup/50 mL) white chocolate, melted (optional)

1. Preheat oven to 350°F (180°C). Line a 9" (23 cm) square baking pan with parchment paper so that it overhangs ends for easy removal.
2. Beat together butter with sugar until fluffy. Beat in vanilla. With mixer on low speed, mix in flour and graham crumbs. Press mixture into base of prepared pan.
3. Bake in preheated oven for 20 minutes or until light golden.
4. **Filling:** Pour sweetened condensed milk into microwaveable 8-cup (2 L) wet measure. Microwave on Medium (50%) power for 4 minutes, stirring after 2 minutes. Stir in toffee bits. Microwave on Medium-Low or Defrost (30%) power for 8 minutes, stirring every 2 minutes, or until golden brown and thickened. Pour over baked crust. Refrigerate for 30 minutes.
5. **Topping:** Melt semi-sweet chocolate chips. Spread lightly over filling. Drizzle white chocolate over. Let set completely before cutting into small bars.



Tip

- Store these festive holiday treats in **Ziploc®** brand Snap 'n Seal Containers to keep them fresher longer!

cranberry & white chocolate SHORTBREAD

Prep Time: 15 mins | **Bake Time:** 50 mins | **Makes:** 48 bars | **Freezing:** excellent

1 $\frac{3}{4}$ cups (425 mL) **Robin Hood®** All Purpose Flour
1/2 cup (125 mL) **Fleischmann's®** Canada Brand
Corn Starch
1/2 tsp (2 mL) salt
1 cup (250 mL) unsalted butter, room temperature
3/4 cup (175 mL) icing sugar
1 tsp (5 mL) vanilla extract
1/2 cup (125 mL) dried cranberries
1/2 cup (125 mL) white chocolate chips
icing sugar for dusting (optional)

1. Preheat oven to 300°F (150°C). Line a 9" x 13" (3 L) baking pan with parchment paper so that it overhangs ends for easy removal.
2. In a large bowl, combine flour with corn starch and salt.
3. In a separate bowl, beat butter with icing sugar and vanilla until very creamy. Stir in flour mixture, then cranberries and chocolate chips. Using floured fingers, pat evenly into prepared pan. Using a fork, prick surface all over.
4. Bake in preheated oven 40 - 50 minutes or until deep golden around edges. Let stand in pan on wire rack for 30 minutes. Using parchment paper, lift out of pan. Slice into bars while still warm. Cool completely. Dust with icing sugar if desired.



- Complement the flavours of your shortbread with a cup of delicious **Folgers Classic Roast®** Coffee.





The Love OF SWEET TREATS

toffee apple SQUARES

Prep Time: 15 mins | **Bake Time:** 50 mins | **Makes:** 24 squares | **Freezing:** not recommended

- 2 cups (500 mL) **Robin Hood® Nutri™** Flour Blend
- 2 cups (500 mL) **Robin Hood®/MD or Old Mill®/MD** Oats
- 1 cup (250 mL) light brown sugar, packed
- 1 tsp (5 mL) each; baking soda, nutmeg and salt
- 1 cup (250 mL) cold butter, cut into cubes
- 6 cups (1.5 L) thinly sliced peeled apples, about 6
- 2 tbsp (30 mL) each; lemon juice and granulated sugar
- 2 tsp (10 mL) cinnamon

Sauce

- 1 pkg (200 g) **Chipits® SKOR®** Toffee Bits
- 1/3 cup (75 mL) whipping cream

1. Preheat oven to 350°F (180°C). Grease a 9" x 13" (3 L) baking pan.

2. In a large bowl, combine flour, oats, sugar, baking soda, nutmeg and salt until well mixed. Using your fingers, mix butter into mixture until crumbs form. Firmly pat half of mixture into bottom of pan.

3. In a separate bowl, toss apples with lemon juice, sugar and cinnamon. Scatter evenly over base. Sprinkle with remaining crumble mixture, press lightly.

4. Bake in preheated oven 45 - 50 minutes until apples are tender and topping is golden. Cool slightly then cut into squares.

5. **Sauce:** Place toffee bits in a 4-cup (1 L) glass measuring cup. Stir in cream. Microwave, uncovered on High (100%), 2 - 3 minutes stirring every 30 seconds until toffee bits melt and sauce forms.

6. Serve drizzled with warm toffee sauce.



- A warm square with a hot cup of **Folgers®** Black Silk Coffee - a match made in heaven.

chocolate challah BREAD

Prep Time: 20 mins + rising | **Bake Time:** 35 mins | **Makes:** 1 large challah | **Freezing:** excellent

- 1 tbsp (15 mL) granulated sugar
- ½ cup (125 mL) warm water (110-115°F/45-56°C)
- 1 pkg dry active yeast
- 3 ½ cups (875 mL) **Robin Hood®** Best For Bread Flour (approx), divided
- 1 tsp (5 mL) salt
- ¼ cup (50 mL) honey
- 2 **Naturegg™ Omega 3** Eggs, lightly beaten
- 2 **Naturegg™ Omega 3** Egg yolks
- ¼ cup (50 mL) **Crisco®** Vegetable or Canola Oil
- 2 tsp (10 mL) vanilla extract
- ½ cup (125 mL) semi-sweet chocolate, chopped

Glaze

- 1 **Naturegg™ Omega 3** Egg, lightly beaten

1. In a small bowl, dissolve sugar in water. Sprinkle yeast over water and let stand for 10 minutes or until frothy.
2. In a separate bowl, combine 3 cups (750 mL) of flour with salt. Stir yeast mixture and next 5 ingredients into flour until a rough coarse dough forms.
3. Turn dough out onto lightly floured surface. Knead, dusting with flour as necessary, for 10 minutes or until a smooth elastic dough forms.
4. Place dough in a large greased bowl, turning to grease all over. Cover with plastic wrap and let stand in warm, draft-free area for 1 hour or until doubled in size.
5. Punch down dough; knead in chocolate. Divide dough into quarters; roll into 18" (45 cm) long ropes and braid. Transfer to baking sheet. Cover loosely with plastic wrap and let rise in warm, draft-free area for 1 hour or until doubled in size.
6. **Glaze:** Preheat oven to 350°F (180°C). Brush egg over surface of bread.
7. Bake in oven for 30 - 35 minutes or until golden brown and loaf sounds hollow when tapped on the bottom. Let cool on baking sheet on wire rack, 30 - 60 minutes.





The Love OF SWEET TREATS

butter tart PIE

Prep Time: 30 mins + refrigeration | **Bake Time:** 40 mins | **Makes:** 10 servings
Freezing: not recommended

Pastry

- 1 ½ cups (325 mL) **Robin Hood®** All Purpose Flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) **Crisco®** All-Vegetable Shortening, chilled and cubed
- 2 - 4 tbsp (30 - 60 mL) ice cold water

Filling

- 1 cup (250 mL) raisins
- 1 ¼ cups (300 mL) **Crown®/BeeHive®** Corn Syrup
- ½ cup (125 mL) light brown sugar, packed
- 3 eggs, lightly beaten
- ¼ cup (50 mL) butter, melted
- 2 tbsp (30 mL) lemon juice
- 1 tbsp (15 mL) vanilla extract
- ¼ tsp (1 mL) salt

1. Preheat oven to 425°F (220°C).

2. **Pastry:** In a large bowl, blend flour and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over flour. Using a fork, mix in until dough is slightly moist. Add remaining water if needed. Shape dough into a ½" (1 cm) thick disc. Wrap in plastic wrap. Refrigerate dough at least 30 minutes.

3. On floured surface using floured rolling pin, roll dough into a circle measuring 11" (27.5 cm). Loosely roll dough around rolling pin, and then unroll easing dough onto 9" (23 cm) pie plate. Crimp edges.

4. **Filling:** Sprinkle raisins over pie shell. Whisk corn syrup with sugar, eggs, butter, lemon juice, vanilla and salt. Pour into shell. Bake on lower rack of preheated oven 15 minutes. Reduce temperature to 350°F (180°C) and bake 20 - 25 minutes until top appears set (it may be bubbly). Let stand 15 minutes before slicing.



Tip

- For the perfect touch, try with a dollop of whipped cream.

Nutrients PER SERVING

Recipe	Serving Size	Cal	Pro (g)	Fat (g)	Carb (g)	Fib (g)	Sod (mg)	Chol (mg)
Strawberry Toasties	1 toastie (2.5 oz)	299	3.4	15.7	36.6	0.7	205	16
Blueberry Oat Flaxseed Muffins	1 muffin (2.8 oz)	208	4.7	8.5	29.3	2.9	197	17
Doughnut Muffins	1 muffin (5.0 oz)	467	6.6	23.4	59.4	1.4	280	64
Milk Chocolate Fudge Crackles	1 crackle (0.9 oz)	111	1.7	4.8	15.3	0.6	27	11
Peanut Brittle Cookies	1 cookie (0.8 oz)	123	2.6	7.1	12.1	0.7	76	7
Sugary Citrus Twists	1 cookie (0.8 oz)	108	1.8	5.8	12.2	0.3	52	25
Raspberry Lemon Whoopie Pies	1 whoopie pie (2.6 oz)	245	4.2	8.6	37.8	0.6	113	13
Family Style Stromboli	1 serving (5.2 oz)	283	12	13.2	28.8	1.6	363	49
Asparagus Custard Quiche	1 serving (6.0 oz)	390	16.4	25.7	23.6	1.1	500	120
Fudge Marble Swirl Cake	1 serving (2.9 oz)	288	5	17.7	27.7	1.7	131	37
Sticky Bun Coffee Cake	1 serving (3.4 oz)	376	4.5	21	44.8	1.3	189	65
Vanilla Bean Cheesecake with Peaches	1 serving (6.2 oz)	292	6.9	18	28.1	0.9	188	95
Lemon Meringue Cake	1 serving (5.0 oz)	379	8.1	10.5	63.7	0.9	209	75
Dulce de Leche Bars	1 bar (1.1 oz)	151	1.8	7.7	18.7	0.5	42	16
Cranberry & White Chocolate Shortbread	1 serving (0.5 oz)	77	0.7	4.5	8.7	0.2	27	10
Toffee Apple Squares	1 serving (2.8 oz)	245	3.2	12.4	31.7	2.2	246	31
Chocolate Challah Bread	2 slices (3.7 oz)	337	9.4	11.5	49.4	1.8	250	97
Butter Tart Pie	1 serving (4.4 oz)	435	4.4	18.4	67.5	1.4	283	68

The above Nutrients per serving information is based on the use of the lowest fat variety of **Carnation®** Evaporated Milk or **Eagle Brand®** Sweetened Condensed Milk specified in each recipe.



Robin Hood® Nutri™ Flour Blend

Taste of white flour,
goodness of whole wheat.

Nutri™ Flour Blend
contains 3 grams of
fibre per serving.



The Love OF BAKING™

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