



Bake it
WITH
apples

robinhood.ca



Robin Hood


THE MAGIC'S IN THE MAKING.™

ROBIN HOOD®
BAKING FAMILY





APPLE CRANBERRY CUT OUT PIE

 **PREP TIME:** 1 Hour
BAKE TIME: 70-80 minutes
MAKES: 8 servings
FREEZING: excellent

2 cups (500 mL)
1 tsp (5 mL)
¾ cup (175 mL)
4 – 8 tbsp (50 to 125 mL)

Robin Hood® Original All Purpose Flour
salt
Crisco® All-Vegetable Shortening
ice water

FILLING

5 cups (1.25 L)
1 cup (250 mL)
1 cup (250 mL)
½ cup (75 mL)
1 tsp (5 mL)
2 tbsp (15 mL)

peeled and sliced apples
cranberries, fresh or frozen
packed brown sugar
Robin Hood Original All Purpose Flour
apple pie spice
lemon juice

TOPPING

1
3 tbsp (45 mL)

egg, beaten
SUGAR IN THE RAW® Turbinado Sugar

Preheat oven to 425°F (220°C).

PASTRY: Combine flour and salt in large mixing bowl. Cut shortening into flour mixture with pastry blender or two knives until mixture is uniform and shortening resembles large peas. Sprinkle with half of the maximum amount of water and stir with fork, adding enough additional water until dough forms a ball. Remove to floured surface and knead gently. Divide in half and cover with plastic wrap while preparing filling.

FILLING: Combine all ingredients in large bowl.

ASSEMBLY: Roll half the dough on a lightly floured surface into a circle 1" (2.5 cm) wider than 9" (23 cm) pie plate. Transfer into pie plate. Trim pastry at edges of plate and flute edges. Fill with fruit mixture. Roll out remaining dough. Cut pastry into desired shapes using sharp and well-floured cookie cutters. Brush backs with beaten egg and place over fruit filling, overlapping as necessary. Continue until fruit is covered. Brush top with remaining egg and top with coarse sugar. Place on a baking sheet lined with foil.

Bake in preheated oven, on bottom rack, for 10 minutes. Reduce heat to 350°F (180°C) and continue baking for 60 to 70 minutes or until pastry is golden and fruit is tender. Cool on wire cooling rack.

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



Did you know
Crisco® Shortening is plant-based?

Perfect for vegan & vegetarian bakers.

 **MADE WITH
PLANT-BASED
OILS**

**NO ANIMAL
PRODUCTS**

GLUTEN FREE



MAPLE WALNUT APPLE CRISP

⌚ PREP TIME: 15 minutes
 ⌚ BAKE TIME: 60 minutes
 ⌚ MAKES: 8 servings
 ⌚ FREEZING: not recommended

APPLE FILLING

8 cups (2 L) sliced, peeled apples (about 4 large)
¼ cup (50 mL) maple syrup
¼ cup (50 mL) **Robin Hood®** Original All Purpose Flour
1 tsp (5 mL) ground cinnamon

CRUMBLE

1 ¼ cups (375 mL) **Robin Hood** Oats
¼ cup (50 mL) **Robin Hood** Original All Purpose Flour
1 tsp (5 mL) ground cinnamon
1 cup (250 mL) walnuts, chopped
¼ cup (50 mL) maple syrup
½ cup (125 mL) butter, cut in small pieces

Preheat oven to 375°F (190°C). Combine filling ingredients and place in greased 8" square pan (2 L). Combine crumble ingredients and sprinkle over apple mixture.

Bake in preheated oven for 55 – 60 minutes or until topping is golden and apples are bubbling. Serve warm.

🔗 **TIP:** Crisp firm apples like Granny Smith, Golden Delicious or Honeycrisp are great choices for baking. Try more than one apple variety for depth of flavour.

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

Did you know?

Carnation® Evaporated Milk is made with 100% Canadian Milk, and supports Canadian farmers and their communities.



FALL HARVEST APPLE FLAN

⌚ PREP TIME: 20 minutes
 ⌚ BAKE TIME: 50 – 55 minutes
 ⌚ MAKES: 8 servings
 ⌚ FREEZING: not recommended

| | |
|-----------------------|---|
| 4 cups (1 L) | 2 apples, peeled and thinly sliced |
| 2 tbsp (30 mL) | butter |
| ½ tsp (2 mL) | ground cinnamon |
| 1 cup (250 mL) | granulated sugar |
| 2 tbsp (30 mL) | water |
| 1 can (354 mL) | Carnation® Regular, 2% or Fat Free Evaporated Milk |
| 1 can (300 mL) | Eagle Brand® Regular or Low Fat Sweetened Condensed Milk |
| 3 | eggs |
| 1 tbsp (15 mL) | vanilla extract |

Preheat oven to 350°F (180°C). Fill a roasting pan half full of water. Place in oven to heat up while making flan. Heat butter on medium heat in large skillet. Add apples and cinnamon. Cook for about 5 to 7 minutes until apples are tender. Set aside.

Stir sugar and water together in medium saucepan on medium-high heat. When sugar is dissolved, stop stirring and cook for 5 to 6 minutes or until mixture turns to caramel. When sugar is a deep golden colour, pour into a 9" x 5" (23 cm x 13 cm) loaf pan. Tilt pan to coat bottom of pan. Place reserved apples on top of caramel.

Whisk evaporated milk, sweetened condensed milk, eggs and vanilla until smooth. Strain mixture into clean mixing bowl. Pour strained mixture into loaf pan. Apples will float to top. Place loaf pan in roasting pan of hot water.

Bake for 50 to 55 minutes, or until custard is set. Cool, wrap with plastic wrap and refrigerate until cold. To unmold, run a knife around edge of pan. Carefully invert on serving plate with edges to catch when completely cold.

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GOUDA BABKA



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CHEDDAR CREPES



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APPLE CAKE



APPLE CHEDDAR BISCUITS
WITH BACON



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