



Homemade

FOR THE

HOLIDAYS

HolidayBaking.ca

6 COOKIE IDEAS I BASE DOUGH

EASY FUDGE & SQUARES ❄️

TASTY **NO BAKE** TREATS ❄️

HOLIDAY **BREAD IDEAS** ❄️

NO FAIL PIE CRUST

Holiday Cookies

MADE EASY

1 BATCH OF DOUGH **MAKES** **4** TYPES OF COOKIES




HOLIDAY COOKIE DOUGH

With just one batch of this base dough, create four deliciously different recipes – **perfect for assorted treats to deliver or ship to friends and family.**

Simply divide the dough into quarters, choose four cookie variations **and get baking!**

2 cups (500 mL) butter, softened
1 cup (250 mL) granulated sugar
1 tsp (5 mL) **Club House®** Premium Artificial Vanilla Extract
¼ cup (50 mL) cornstarch
4 ½ cups (1.125 L) **Robin Hood®** Best for Cake & Pastry Flour

1. Beat butter, sugar and vanilla in large bowl until light and creamy. Add flour and cornstarch; mix until incorporated.
2. Remove dough to floured surface, knead lightly and divide into quarters.

 **TIP:** Dough can be wrapped in plastic wrap, flattened to discs and refrigerated for up to 5 days. Let come to room temperature before continuing.

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

Recipes on next page



**CHOCOLATE
COOKIE
SPRINKLE BARS**



**DOUBLE CHOCOLATE
MINT COOKIE BUTTONS**

**JAM THUMBPRINT
COOKIES**

**SLICE AND BAKE
BLACK PEPPER,
CHEDDAR &
ROSEMARY COOKIES**

**FESTIVE COOKIE
CUT-OUTS**

**WHITE CHOCOLATE,
CRANBERRY &
PISTACHIO COOKIES**



Holiday Cookie Variations



1 SLICE AND BAKE BLACK PEPPER, CHEDDAR & ROSEMARY COOKIES

PREP TIME: 5 MIN + 1 HR CHILL TIME
BAKE TIME: 15 MIN MAKES: 16 COOKIES
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
I tsp (5 mL) black pepper
I cup (250 mL) shredded Cheddar cheese
I tbsp (15 mL) finely chopped fresh rosemary

1. Preheat oven to 350°F (180°C). Line baking sheet with parchment paper.
2. Combine cookie dough with remaining ingredients. Roll into 9" (23 cm) log. Wrap in plastic wrap and refrigerate 1-2 hours, or until firm.
3. Slice dough into 1/4" (5 mm) thick slices and place on prepared baking sheet. Bake in preheated oven 13-15 minutes or until golden. Cool on wire rack.



TIP: This Holiday Cookie Dough base is ideal for sweet treats **and** easily transforms into delectable savoury cookies with a few zesty add-ins.



2 CHOCOLATE COOKIE SPRINKLE BARS

PREP TIME: 5 MIN BAKE TIME: 30 MIN
MAKES: 16 BARS
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
I cup (250 mL) semi-sweet, dark or milk chocolate chips

TOPPINGS

Your favourite **Cake Mate®** Cookie Icing and **Cake Mate** Décors, chopped candy or chopped nuts

1. Preheat oven to 350°F (180°C). Grease and line 8" square (2 L) baking pan with parchment paper. Pat dough into bottom of pan.
2. Bake in preheated oven 25-30 minutes or until firm and golden. Remove and sprinkle with chocolate chips. Return to oven for 1 minute.
3. Remove, spread chocolate to cover top and immediately top with sprinkles, candy or nuts, if using. Cool on wire rack, then top with icing, if desired; refrigerate to set. Cut into bars.



3 JAM THUMBPRINT COOKIES

PREP TIME: 10 MIN BAKE TIME: 15 MIN
MAKES: 16 COOKIES
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
1/3 cup (75 mL) ground walnuts or ground pecans
Smucker's® Pure Apricot Jam or **Smucker's** Pure Raspberry Jam

1. Preheat oven to 350°F (180°C). Line baking sheet with parchment paper.
2. Combine walnuts with cookie dough. Roll into 16 balls. Place on prepared baking sheet and gently press down. Press the end of a wooden spoon into the centre of each ball to form an indentation.
3. Bake in preheated oven 12-15 minutes or until golden. Remove from oven and carefully reform indentations with end of spoon. Cool on wire rack. Fill with jam.



TIP: Try with **Smucker's®** Pure Strawberry, Blueberry, Blackberry or Orchard Berry Jam.



CHOOSE YOUR 4 VARIATIONS!



4 WHITE CHOCOLATE, CRANBERRY & PISTACHIO COOKIES

PREP TIME: 5 MIN BAKE TIME: 15 MIN
MAKES: 16 COOKIES
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
½ cup (125 mL) white chocolate chips
¼ cup (50 mL) chopped pistachios
¼ cup (50 mL) dried cranberries

1. Preheat oven to 350°F (180°C). Line baking sheet with parchment paper.
2. Combine cookie dough with remaining ingredients. Roll into 16 balls. Place on prepared baking sheet and gently press down.
3. Bake in preheated oven 12-15 minutes or until set. Cool on wire rack.



5 FESTIVE COOKIE CUT-OUTS

PREP TIME: 20 MIN BAKE TIME: 15 MIN
MAKES: 16 COOKIES (approx.)
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
TOPPINGS
Your favourite **Cake Mate®** Cookie Icing and **Cake Mate Décor**s

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Roll dough on lightly floured surface to ¼" (5 mm) thickness. Cut with floured cookie cutter shapes and place on prepared baking sheets.
3. Bake in preheated oven 12-15 minutes or until golden. Cool on wire rack.
4. Ice and decorate as desired.



6 DOUBLE CHOCOLATE MINT COOKIE BUTTONS

PREP TIME: 5 MIN BAKE TIME: 15 MIN
MAKES: 16 COOKIES
FREEZING: EXCELLENT, BAKED OR UNBAKED

I quarter batch Holiday Cookie Dough
¼ cup (50 mL) cocoa powder
½ cup (75 mL) semi-sweet chocolate chips
¾ tsp (4 mL) **Club House®** Pure Mint & Peppermint Extract

1. Preheat oven to 350°F (180°C). Line baking sheet with parchment paper.
2. Combine cookie dough with remaining ingredients. Roll into 16 balls. Place on prepared baking sheet and gently press down.
3. Bake in preheated oven 12-15 minutes or until set. Cool on wire rack.

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



Staying home this year?

Share the joy! Ship or drop-off your holiday cookies packed in **limited edition Ziploc®** Holiday containers.



FILL YOUR HOME WITH SWEET SPICE
AROMAS FROM FRESH-BAKED COOKIES.



GINGERBREAD HOLIDAY COOKIES



PREP TIME: 30 MINUTES + 30 MINUTES CHILL TIME

BAKE TIME: 12 MINUTES MAKES: 42 COOKIES (approx.)

FREEZING: EXCELLENT

- | | |
|-------------------|---|
| 1 cup (250 mL) | butter, softened |
| 1 cup (250 mL) | packed brown sugar |
| ¼ cup (50 mL) | molasses |
| 1 | egg |
| 2 ¾ cups (675 mL) | Robin Hood® Original All Purpose Flour |
| 1 tbsp (15 mL) | Club House® Ground Ginger |
| 2 tsp (10 mL) | baking soda |
| 2 tsp (10 mL) | Club House Ground Cinnamon |
| ½ tsp (2 mL) | Club House Ground Cloves |
| ½ tsp (2 mL) | salt |

TOPPINGS

Your favourite **Cake Mate®** Cookie Icing, **Cake Mate** Décors and **Cake Mate** Gel

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In large mixing bowl using an electric mixer, cream butter, brown sugar, molasses and egg together until light and fluffy. Gradually add remaining ingredients, mixing well. Chill dough for 30 minutes for easy rolling.
3. Roll dough on lightly floured surface to ¼" (5 mm) thickness. Cut with floured 3" (7.5 cm) cookie cutter shapes and place on prepared baking sheets.
4. Bake in preheated oven 10-12 minutes, or until cookies are set. Cool on wire racks.
5. Ice and decorate as desired.



TIP: Arrange cookies 1 inch (2.5 cm) apart on baking sheets and bake 1 sheet at a time.

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

Club House® spices

are packed with the purest possible
flavour to give your baked goods
the superior taste they deserve.



PACK THE SEASON WITH **HOLIDAY CHEER**

Ziploc

BRAND - MARQUE



MAIL IT
WITH EASY FRESHNESS



STORE IT
TO INDULGE LATER



GIFT IT
TO SHARE THE JOY





NO-FUSS FESTIVE FUDGE GREAT
FOR WRAPPING UP AND SHARING.

FRUITCAKE FUDGE



PREP TIME: 10 MINUTES **MAKES:** 36 SERVINGS
COOK TIME: 5 MINUTES **FREEZING:** EXCELLENT

- 3 ½ cups** (800 mL) white chocolate chips
- 1 can** (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- ½ cup** (125 mL) chopped mixed candied peel and glazed fruit, plus additional for garnish
- ½ cup** (125 mL) mixed salted nuts, plus additional for garnish

1. Grease a 9" (23 cm) square pan and line with parchment paper.
2. Melt white chocolate chips together with sweetened condensed milk in medium saucepan over medium heat, stirring constantly.
3. Remove from heat and mix in candied peel and nuts. Pour into prepared pan.
4. Garnish with additional peel and nuts, pressing down gently.
5. Refrigerate overnight or until firm. Cut into squares.

 **TIP:** Prepare fudge in a **Ziploc®** Holiday 2.12 L container to lock in freshness when gifting, shipping or storing.



GINGERBREAD MARBLE FUDGE



PREP TIME: 15 MINUTES **MAKES:** 36 SERVINGS
FREEZING: EXCELLENT

- 1 can** (300 mL) **Eagle Brand®** Sweetened Condensed Milk
- 3 ¼ cups** (800 mL) white chocolate chips, divided
- 3 tbsp** (45 mL) molasses
- 1 tsp** (5 mL) **Club House®** Premium Artificial Vanilla Extract
- 1 tsp** (5 mL) **Club House** Ground Cinnamon
- 1 tsp** (5 mL) **Club House** Ground Ginger
- ½ tsp** (2 mL) **Club House** Ground Nutmeg
- ½ tsp** (2 mL) salt
- ¼ tsp** (1 mL) **Club House** Ground Allspice
- ¼ tsp** (1 mL) **Club House** Ground Cloves

1. Line 8" square (2 L) baking pan with parchment paper.
2. In medium saucepan over medium heat, melt 3 cups (750 mL) of the white chocolate chips with condensed milk, stirring often. Remove half of the mixture to bowl; set aside.
3. Add remaining ¼ cup (50 mL) white chocolate chips to mixture in saucepan, along with remaining ingredients; stir over medium heat until melted.
4. Using spoon, alternately drop both mixtures into prepared pan. Stir, swirling lightly with the tip of a knife to create a marbled effect.
5. Refrigerate overnight or until firm. Cut into squares.



TIP: Perfect for the holidays, this rich and creamy fudge is easy to make and features classic gingerbread spice flavours.



Visit helloflavour.ca for easy and delicious **Club House®** recipes.

SWEET 'N' SIMPLE IS A CINCH
WITH THESE EXQUISITE BITES.

CHOCOLATE PEANUT BUTTER OAT BARS



PREP TIME: 20 MINUTES **MAKES:** 36 BARS
BAKE TIME: 35 MINUTES **FREEZING:** EXCELLENT

- 2 cups** (500 mL) **Robin Hood® Oats**
- 1 ¼ cups** (425 mL) packed brown sugar
- 1 ½ cups** (375 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp** (5 mL) baking powder
- ½ tsp** (2 mL) baking soda
- 1 cup** (250 mL) cold butter, cubed
- 1** egg, beaten
- 1 can** (300 mL) **Eagle Brand® Sweetened Condensed Milk**
- ½ cup** (125 mL) **Jif® Creamy Peanut Butter**
- 1 cup** (250 mL) semi-sweet chocolate chips

- Preheat oven to 350°F (180°C). Grease 13" x 9" (3.5 L) baking pan and line with parchment paper.
- Combine first 5 ingredients in large mixing bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Remove 1 ½ cups (375 mL) of crumbs and reserve for topping. Add egg to remaining crumbs in large bowl.
- Press into bottom of prepared pan. Bake 15 minutes. Combine condensed milk and peanut butter and drop evenly over partially baked crust.
- Add chocolate chips to reserved crumb mixture. Sprinkle evenly over peanut butter filling. Bake 15-20 minutes or until just beginning to set. Cool on wire rack. Cut into bars.

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



Eagle Brand® Sweetened Condensed Milk

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

MAGIC COOKIE BARS



PREP TIME: 8 MINUTES **MAKES:** 24 BARS
BAKE TIME: 25 MINUTES **FREEZING:** EXCELLENT

- 2 cups** (500 mL) graham wafer crumbs
- ¾ cup** (175 mL) butter, melted
- 1 can** (300 mL) **Eagle Brand® Regular or Low Fat Sweetened Condensed Milk**
- 1 ½ cups** (325 mL) semi-sweet chocolate chips or milk chocolate chips
- 1 ½ cups** (325 mL) flaked coconut
- 1 ½ cups** (325 mL) chopped pecans (optional)

- Preheat oven to 350°F (180°C). Combine graham crumbs with butter; press evenly into parchment paper-lined 13" x 9" (3.5 L) baking pan.
- Pour sweetened condensed milk evenly over crumb crust. Sprinkle evenly with chocolate chips, coconut and pecans, if using; press down firmly.
- Bake 25-30 minutes or until lightly browned. Cool completely before cutting into bars.



TIP 1: For a nut-free holiday version, replace pecans with dried cranberries.



TIP 2: Store loosely covered at room temperature.





NO-BAKE, CUTE AS A BUTTON DELIGHTS
FOR GIFTING OR SNACKING.



CRUNCHY CLUSTERS



PREP TIME: 15 MINUTES MAKES: 14 SERVINGS

1 cup (250 mL) butterscotch chips
1 cup (250 mL) semi-sweet chocolate chips
4 cups (1 L) **Crispix*** Cereal

1. In large heavy saucepan, combine butterscotch and chocolate chips. Stir constantly over low heat until almost melted.
2. Remove from heat; stir until melted and smooth. Drizzle over cereal until well coated.
3. Drop by heaped tablespoon (15 mL) measure onto cookie sheets lined with waxed paper. Chill until firm.



TIP: Make delightful festive gifts. Layer chilled clusters in limited edition Ziploc® Twist 'n Loc® Holiday containers.

CINNAMON CORN CRUNCH



PREP TIME: 10 MINUTES MAKES: 10 SERVINGS

6 cups (1.5 L) **Crispix*** Cereal
4 cups (1 L) plain popped popcorn
2 tbsp (30 mL) granulated sugar
2 tbsp (30 mL) margarine or butter
2 tbsp (30 mL) **Billy Bee®** Liquid Honey
½ tsp (2 mL) **Club House®** Ground Cinnamon
¾ cup (175 mL) raisins (optional)

1. In large microwavable bowl, combine cereal and popcorn.
2. In small glass measuring cup, combine sugar, margarine, honey and cinnamon. Microwave at HIGH 30 seconds. Stir well. Microwave an additional 30 seconds or until mixture comes to a vigorous boil. Stir.
3. Slowly pour honey mixture over cereal mixture while stirring; mix until well coated. Microwave at HIGH 3 minutes, stirring every minute. Stir in raisins, if using.
4. Cool 5 minutes; using a fork, stir to separate pieces. Pour onto a baking tray and allow to cool completely. Store in airtight container.



Get inspired with our recipes,
visit: [RiceKrispies.ca](https://www.RiceKrispies.ca)



CRISP 'N' CHEWY TREATS
WITHOUT TURNING ON THE OVEN.



WHITE CHOCOLATE CRANBERRY CRISP BARS



PREP TIME: 15 MINUTES MAKES: 24 BARS
+ COOLING TIME

- $\frac{3}{4}$ cup (175 mL) golden corn syrup
- $\frac{1}{2}$ cup (125 mL) granulated sugar
- 5 cups (1.25 L) **Rice Krispies*** Cereal
- 450 g white chocolate chips, divided
- $\frac{3}{4}$ cup (175 mL) dried cranberries, dried cherries or chopped dried apricots

1. Line bottom and sides of 13" x 9" (3.5 L) baking pan with foil; spray with non-stick cooking spray.
2. In large saucepan or Dutch oven, combine corn syrup and sugar. Heat over medium heat, stirring, until bubbles form and sugar dissolves. Remove from heat; immediately stir in cereal. Stir in $\frac{3}{4}$ cup (175 mL) of the white chocolate chips and the cranberries. (Chips will melt in.) Press into prepared pan.
3. Melt remaining white chocolate chips in medium microwaveable bowl in microwave or in heatproof bowl set over small saucepan of simmering water. Stir until smooth. Spread over mixture in pan.
4. Let cool completely. Lift out of pan; remove foil and cut into bars.



Try **Rice Krispies*** Holiday Edition cereal. Here for a limited time!

For the classic **Rice Krispies Squares** Original Recipe, visit RiceKrispies.ca

PEANUT BUTTER CHOCOLATE CHEWS



PREP TIME: 15 MINUTES MAKES: 24 PIECES

- $\frac{1}{4}$ cup (50 mL) packed brown sugar
- $\frac{1}{4}$ cup (50 mL) golden corn syrup
- $\frac{1}{4}$ cup (50 mL) **Jif®** Crunchy Peanut Butter
- 1 $\frac{1}{2}$ cups (375 mL) **Rice Krispies*** Cereal
- 24 **HERSHEY'S KISSES** Milk Chocolates, unwrapped

1. Line baking sheet with parchment paper.
2. In a large saucepan, combine sugar, corn syrup and peanut butter. Heat over medium heat, stirring to dissolve sugar; about 1 minute. Remove from heat; immediately stir in cereal.
3. Carefully and quickly form mixture into balls. Press one unwrapped chocolate in the centre of each ball.
4. Store in an airtight container up to one week.



TIP: Decorate tops with your favourite **Cake Mate®** Gels, **Cake Mate** Icing and **Cake Mate** Décors, as desired.





HOST A VIRTUAL

Cookie Exchange

..... SAFELY SHARE BEYOND YOUR BUBBLE

**PICK A VIRTUAL
PARTY DATE AND SEND
OUT E-INVITATIONS,**
capping guest list at around ten.



**EACH PROVIDES A COOKIE
RECIPE PRE-PARTY TIME.**
Compile all in a document
or e-book for guests to access.



**EVERYONE BAKES A DOZEN
COOKIES TO MAIL OR SHIP
TO EACH ATTENDEE**
and chats about their recipe
at the party, host included.



DELIVER OR SHIP HOMEMADE TREATS

More Cheer, Less Travel



BAKE IT

Gingerbread cut-outs, sugar cookies, biscotti, thick shortbread, bars and squares generally travel well (avoid crumbly cookies). If decorating, make sure icing is dry before packing.



PACK IT

Snugly pack cookies in airtight containers. Choose colourful **Ziploc®** holiday storage containers to keep fresh and add festive cheer. If more than one cookie variety, pack separately to keep flavours from intermingling.

Bonus: Re-useable containers are a gift that keeps on giving.



SHIP IT

Pack containers in a box with space for padding such as bubble wrap. Mail or ship your cookie creations out promptly.

Made with love,
your holiday treats are
all wrapped up and kept
fresh for loved ones
near and far.





THIS TENDER, CHOCOLATE-FLECKED LOAF IS AN ENCHANTING SWEET TREAT AT ANY OCCASION.



BRAIDED CHOCOLATE BREAD



PREP TIME: 20 MINUTES + 2 HOURS RISING TIME
BAKE TIME: 35 MINUTES MAKES: 1 LARGE LOAF
FREEZING: EXCELLENT

- 1 tbs** (15 mL) granulated sugar
½ cup (125 mL) warm water (110-115°F/45-56°C)
2 ¼ tsp (8 g/11 mL) active dry yeast
3 ½ cups (875 mL) **Robin Hood®** Best for Bread Homestyle White Flour, divided
1 tsp (5 mL) salt
¼ cup (50 mL) **Billy Bee®** Liquid Honey
2 eggs, lightly beaten
2 egg yolks
¼ cup (50 mL) **Crisco®** Vegetable or Canola Oil
2 tsp (10 mL) **Club House®** Premium Artificial Vanilla Extract
½ cup (125 mL) semi-sweet chocolate chips

GLAZE

- 1** egg, lightly beaten
- In large mixing bowl, dissolve sugar in water. Sprinkle in yeast; let stand for 10 minutes or until frothy.
 - Add 3 cups (750 mL) of the flour, the salt and next 5 ingredients and mix until a rough dough forms. Turn dough out onto lightly floured surface. Knead, dusting with flour as necessary, for 10 minutes or until a smooth elastic dough forms.
 - Place dough in 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.
 - Preheat oven to 350°F (180°C). Line baking sheet with parchment paper.
 - Punch down dough; knead in chocolate chips. Divide dough into thirds; roll into 18" (45 cm) long ropes and braid. Transfer to prepared baking sheet. Cover loosely with plastic wrap and let rise in warm, draft-free area for 1 hour or until doubled in size.
 - GLAZE:** Brush egg over surface of bread. Bake in preheated oven 30-35 minutes or until golden brown and loaf sounds hollow when tapped on the bottom. Let cool on baking sheet on wire rack.

Did you know?

Whether you're baking from scratch or using a bread machine, **Robin Hood®** Best for Bread Homestyle White Flour will help you make delicious breads that are high in volume with a light, even texture.



CRANBERRY WALNUT BOULE

PREP TIME: 30 MINUTES BAKE TIME: 35 MINUTES

MAKES: 1 LARGE OR 2 SMALL LOAVES

FREEZING: EXCELLENT



STARTER

- 1 cup** (250 mL) water, room temperature
½ tsp (2 mL) active dry yeast
½ tsp (2 mL) granulated sugar
1 cup (250 mL) **Robin Hood®** Original All Purpose Flour*
½ cup (125 mL) mixed grains (cracked wheat, cracked rye, cracked millet, cracked flax or any combination)

DOUGH

- ¼ cup** (50 mL) **Billy Bee®** Liquid Honey
1 cup (250 mL) warm water
1 tsp (5 mL) active dry yeast
2 tsp (10 mL) salt
2 – 2 ½ cups (500 mL – 625 mL) **Robin Hood** Original All Purpose Flour*
1 cup (250 mL) **Robin Hood** Whole Wheat All Purpose Flour
½ cup (125 mL) toasted walnuts, chopped
½ cup (125 mL) dried cranberries

- 1. STARTER:** Combine all ingredients in large bowl of electric mixer. Cover with plastic wrap and let sit at room temperature 10-12 hours.
- 2. DOUGH:** Combine honey and warm water. Sprinkle in yeast and stir to dissolve. Let stand 10 minutes or until frothy. Add yeast mixture to all of starter in bowl, along with all purpose flour. Mix until a sticky batter forms. Add enough whole wheat flour until dough forms a ball. Remove to a floured surface and knead until smooth, elastic, and no longer sticky. Place in greased bowl, cover with plastic wrap and tea towel and let rise 1 hour or until doubled. Punch down dough and knead in walnuts and cranberries. Shape into 1 large loaf or 2 smaller ones. Place on parchment paper lined baking sheet, slash tops of loaf with sharp knife, cover with tea towel and let rise until puffy and almost doubled, 45 minutes.
- 3.** Preheat oven to 450°F (230°C). When oven is heated, spray sides of oven with water to create steam. Place risen bread into hot oven and bake for 10 minutes, spraying loaf and oven sides with water periodically (this will give a chewy crust). Reduce temperature to 400°F (205°C) and continue baking 20 -25 minutes or until bread reaches an internal temperature of 190°F (85°C). Cool on wire rack.

*Or try with **new Robin Hood® Organic** All Purpose Flour.

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

MAKES TWO LOAVES. ONE TO ENJOY & ONE
TO GIFT FRESH BAKED COMFORT AND JOY.



THE ONLY PIE CRUST RECIPE YOU'LL NEED THIS HOLIDAY SEASON



Crust is the foundation on which pie greatness is built. Nail the crust first, and the rest is as easy as... well, you know.

*Did you know
Crisco® Shortening
is plant-based?*

Perfect for vegetarian
& vegan bakers.



MADE WITH
**PLANT-BASED
OILS**

**NO ANIMAL
PRODUCTS**

GLUTEN FREE

**CRISCO® NO FAIL PIE CRUST WORKS BEAUTIFULLY
WITH BOTH SWEET AND SAVOURY FILLINGS –
THE CHOICE IS YOURS!**



CRISCO® NO FAIL PIE CRUST



PREP TIME: 15 MINUTES

BAKE TIME: AS PER RECIPE

FOR ONE DOUBLE-CRUST PIE OR TWO 9" (23 CM) PIE SHELLS

2 cups (500 mL)	Robin Hood® Original All Purpose Flour
¾ tsp (4 mL)	salt
1 cup (250 mL)	Crisco® All-Vegetable Shortening
1	egg
2 tbsp (30 mL)	cold water
1 tbsp (15 mL)	white vinegar

1. Combine flour and salt in mixing bowl. Cut room temperature shortening into flour with pastry blender or two knives until mixture is uniform and shortening resembles coarse crumbs.
2. Beat egg, water and vinegar together to blend. Pour all the liquid over flour mixture. Stir with fork until mixture is moistened.
3. Divide dough in half and shape into a ball. Flatten each into a circle about 4" (10 cm). Wrap and chill dough 15 minutes for easier rolling.
4. Roll each portion of dough separately. Dust rolling pin and work surface lightly with flour. Roll dough to a uniform thickness in spoke fashion from centre to edge with light even strokes. If dough sticks, dust lightly with flour. Roll to a circle about 1" (2.5 cm) larger than upside down pie plate.
5. Ease into pie plate without stretching. Repeat rolling with remaining pastry for top. Trim, flute and bake according to your filling recipe.



TIP 1: For easy transfer to a pie plate, slide spatula under dough to loosen it, then lift one edge of pastry onto rolling pin and loosely wrap it around the rolling pin. Unwrap pastry into pie plate.



TIP 2: For recipes calling for baked pie shells, prick bottom and sides of shell thoroughly with fork then bake in preheated 425°F (220°C) oven 10 to 15 minutes, or until lightly golden.



TIP 3: For ease in rolling, wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days.

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



CHOCOLATE CREAM PIE



PREP TIME: 20 MINUTES
+ 2 HOURS CHILL TIME
MAKES: 8 SERVINGS
FREEZING: NOT RECOMMENDED

PIE CRUST

1 HALF recipe

Crisco® No Fail Pie Crust, prepared to end of Step 4 (for 1 pie shell)

TOPPING

whipped cream and chocolate curls, optional

FILLING

2 ½ cups (625 mL)

¾ cup (175 mL)

¼ cup (50 mL)

2 tbsp (30 mL)

2

1 ½ cups (325 mL)

1 tbsp (15 mL)

Carnation® Regular, 2% or Fat Free Evaporated Milk
granulated sugar
cornstarch
cocoa powder
eggs
semi-sweet chocolate chips
Club House® Premium Artificial Vanilla Extract

1. Preheat oven to 425°F (220°C).
2. **CRISCO NO FAIL PIE CRUST:** Prepare pie dough and transfer rolled pie crust into 9" (23 cm) pie plate without stretching. Prick bottom and sides of dough thoroughly with a fork. Bake in preheated oven, 10 to 15 minutes or until golden. Cool.
3. **FILLING:** Heat 2 cups (500 mL) of the evaporated milk in a medium saucepan over medium heat. Combine sugar, cornstarch and cocoa in a medium heatproof bowl. Whisk in remaining ½ cup (125 mL) evaporated milk. Beat in eggs. Slowly add hot milk to bowl, stirring to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring, for 2 minutes or until thick.
4. Meanwhile, place chocolate in a large heatproof bowl; strain hot mixture over top. Stir until chocolate melts and mixture is smooth. Stir in vanilla. Place plastic wrap directly on surface of filling to prevent a skin from forming. Refrigerate until mixture is cold. Spoon mixture into cooled pie crust.
5. **TOPPING:** Add whipped cream topping and garnish with chocolate curls, if using.
6. Refrigerate for at least 1 hour before serving.



Carnation® Evaporated Milk

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

S.F. **1850** CA.
THE
FOLGER
COFFEE CO.™

TRY THE
**BOLD, YET
SMOOTH**
TASTE THIS HOLIDAY



**100% PREMIUM
ARABICA COFFEE**



VELVETY RICH DOUBLE-CHOCOLATE BARS
WITH THE PERFECT TOUCH OF MINT.



CHOCOLATE MINT CHEESECAKE BARS



PREP TIME: 20 MINUTES
+ COOLING TIME
BAKE TIME: 35 MINUTES

MAKES: 24 BARS
FREEZING: EXCELLENT

BASE

$\frac{1}{2}$ cup (125 mL) butter, melted
2 cups (500 mL) chocolate cookie crumbs

FILLING

8 oz (250 g) cream cheese, softened
1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
2 eggs
1 tbsp (15 mL) **Club House®** Pure Mint & Peppermint Extract

CHOCOLATE GLAZE

$\frac{1}{2}$ cup (125 mL) semi-sweet chocolate chips
2 tbsp (30 mL) butter
 $\frac{1}{2}$ tsp (2 mL) **Club House** Premium Artificial Vanilla Extract

1. Grease 13" x 9" (3.5 L) baking pan and line with parchment paper. Preheat oven to 325°F (160°C).
2. **BASE:** Combine melted butter and cookie crumbs in small bowl. Press firmly into bottom of prepared pan. Bake in preheated oven 6 minutes. Let cool while preparing filling.
3. **FILLING:** In bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, eggs and peppermint extract until smooth; pour over cookie base. Bake 25-30 minutes or until set. Let cool completely.
4. **CHOCOLATE GLAZE:** In small saucepan over medium heat, melt chocolate chips with butter, stirring until smooth. Remove from heat; stir in vanilla extract. Spread over cooled bars. Chill in refrigerator 3-4 hours or until set. Cut into squares.



TIP: To add a festive touch to these chocolatey rich bars, sprinkle with chopped candy canes, nuts or other candy favourites before glaze sets.





GOURMET SPICE CAKE



PREP TIME: 20 MINUTES + COOLING TIME **MAKES:** 16 SERVINGS
BAKE TIME: 45 MINUTES **FREEZING:** EXCELLENT

- 2 ½ cups** (625 mL) **Robin Hood®** Best for Cake & Pastry Flour
2 ½ tsp (12 mL) baking powder
1 tsp (5 mL) **Club House®** Ground Cinnamon
½ tsp (2 mL) baking soda
½ tsp (2 mL) **Club House** Ground Ginger
½ tsp (2 mL) **Club House** Ground Allspice
¼ tsp (1 mL) **Club House** Ground Cloves
¼ tsp (1 mL) **Club House** Organic Ground Coriander
¼ tsp (1 mL) salt
¾ cup (150 mL) butter, softened
1 ¼ cups (300 mL) packed brown sugar
1 tsp (5 mL) **Club House** Premium Artificial Vanilla Extract
3 eggs
1 cup (250 mL) buttermilk

1. Preheat oven to 350°F (180°C). Grease and flour 12-cup (3 L) Bundt pan; set aside.
2. In medium bowl, sift together flour; baking powder; cinnamon, baking soda, ginger; allspice, cloves, coriander and salt; set aside.
3. In large bowl using an electric mixer, cream together butter, brown sugar, and vanilla. Beat in eggs, one at a time. Stir flour mixture into butter mixture, alternating with buttermilk. Beat on low speed until batter is smooth.
4. Pour batter into prepared pan; bake in preheated oven 35-45 minutes or until toothpick inserted in cake comes out clean. Cool in pan on rack 10 minutes before inverting onto serving plate; let cool completely.



TIP: To serve, dust cake with icing sugar.



PECAN PRALINE CANDY



PREP TIME: 40 MINUTES **MAKES:** 24 PIECES (approx.)
COOK TIME: 15 MINUTES **FREEZING:** EXCELLENT

- 1 ½ cups** (375 mL) each: granulated sugar and packed brown sugar
1 cup (250 mL) **Carnation®** Evaporated Milk
3 tbsp (45 mL) dark corn syrup
2 tbsp (30 mL) salted butter
1 tsp (5 mL) **Club House®** Premium Artificial Vanilla Extract
1 ½ cups (375 mL) pecan halves

1. Line bottom and sides of 15" x 10" (2.5 L) rimmed baking sheet or pan with parchment paper.
2. Combine both sugars, evaporated milk, corn syrup and butter in medium saucepan. Heat over medium heat, stirring constantly, until mixture comes to a boil. Continue boiling and stirring constantly until mixture reaches 236°F (113°C) on candy thermometer, about 15 minutes. Remove from heat; let cool 10 minutes.
3. Carefully stir in vanilla and pecans; continue stirring 2 minutes to cool down mixture. Pour onto prepared baking sheet, spreading mixture to about ¼" (5 mm) thickness.
4. Let cool completely before breaking into pieces.



TIP: This one-pan recipe is less finicky than traditional praline-style versions as it is broken into as many pieces as you'd like.

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



Visit helloflavour.ca for more easy and delicious **Club House®** recipes.





CLASSIC SUGAR COOKIES



PREP TIME: 20 MINUTES + 2 HOURS REFRIGERATION

MAKES: 36 COOKIES

BAKE TIME: 10 MINUTES

FREEZING: EXCELLENT, UNDECORATED

- 3 cups** (750 mL) **Robin Hood®** Original All Purpose Flour
1 tsp (5 mL) baking powder
½ tsp (2 mL) salt
1 cup (250 mL) butter, softened
1 ¼ cups (300 mL) granulated sugar
3 eggs
1 tsp (5 mL) **Club House®** Premium Artificial Vanilla Extract

TOPPING: Coloured sugar, icing, and candies for decorating

1. Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.
2. Combine flour, baking powder and salt in medium bowl. Mix well.
3. Cream butter and sugar together in large bowl, on medium speed of electric mixer until light and fluffy in texture. Beat in eggs and vanilla.
4. Stir flour mixture into creamed mixture. Mix well. Form dough into three balls. Wrap each in plastic wrap and chill about 2 hours for easy handling.
5. Roll dough out, one ball at a time, on a floured surface to 1/4" (0.4 cm) thickness. Cut with floured cookie cutters. Place on baking sheets. Sprinkle on coloured sugar before baking or leave plain and decorate later.
6. Bake in preheated oven for 7 to 10 minutes or until light golden. Baking time will depend on shape of cookies. Cool on sheet 5 minutes, then transfer to cooling rack. Decorate with icing and candies when completely cooled.



COCOA BROWNIES



PREP TIME: 10 MINUTES

BAKE TIME: 30 MINUTES

MAKES: 16 SQUARES

FREEZING: EXCELLENT

- ½ cup** (125 mL) butter, melted
1 cup (250 mL) **SUGAR IN THE RAW®** Turbinado Sugar
½ cup (125 mL) **Robin Hood®** Original All Purpose Flour
½ cup (75 mL) cocoa powder
1 tsp (5 mL) baking powder
3 eggs
1 tsp (5 mL) **Club House®** Premium Artificial Vanilla Extract
1 cup (250 mL) chopped walnuts, optional

1. Preheat oven to 350°F (180°C). Grease 8" square (2 L) baking pan and line with parchment paper.
2. Beat melted butter and sugar in large bowl of stand mixer or using electric beaters. Mix in remaining ingredients until blended (including walnuts, if using). Pour into prepared pan.
3. Bake 25-30 minutes or until set. Cool on wire rack. Cut into squares.

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





WHITE CHOCOLATE
COCONUT LAYER CAKE



CARAMEL APPLE
STICKY CAKE



CHOCOLATE BREAD
PUDDING WITH
CHOCOLATE SAUCE

❄️
TREAT YOURSELF
AND OTHERS WITH
**MORE
DECADENT
DELIGHTS.**



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CRANBERRY FUDGE



CHERRY POUND CAKE



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SNOWY COCONUT MACAROONS



GOURMET SPICE CAKE



CHOCOLATE MINT CHEESECAKE BARS



COCONUT CREAM PIE



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