ORGANIC COCONUT SUGAR
Use this organic sugar as a 1:1 replacement for brown sugar to add richness and caramel notes to any recipe. Lantic & Rogers organic coconut sugar is made from the sap of 100% natural-cut coconut flowers and isn’t chemically altered. What’s more, it’s the most environmentally sustainable sweetener in the world.

SMART SWEETENER BLEND
You can use half as much of this blend of sugar and stevia because it’s twice as sweet as regular sugar. This means you can cut calories without sacrificing flavour. With no artificial flavours or colours, this is a smart and healthy sweetener swap.

For more recipes, visit LanticRogers.com
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HOLIDAY Baking

155+
FESTIVE RECIPES
EXPERT TIPS & TRICKS

delightful
CAKES, CHOCOLATE, COOKIES & PIES
Canada is world-renowned for its maple syrup. The Maple Treat Corporation, a division of Lantic Inc., is a proud pioneer of the maple syrup industry and one of the largest single purchasers and bottlers of maple syrup in the world. Our 100% Canadian owned and operated company works with over 1500 maple farmers who deliver their maple syrup directly to our facilities. How do we maintain our incredibly high benchmark for quality?

Every drum of syrup we receive is independently graded by an accredited third party and verified by our rigorous quality control. The result: high-quality maple syrups that are 100% natural with absolutely no chemicals or preservatives. The Maple Treat Corporation is proud to put premium quality maple syrup in the hands of consumers around the world.

Did You Know?

- Over 76% of the world’s maple syrup is produced in Canada
- Maple syrup contains 67 micronutrients that are packed with antioxidants, 9 of which are unique to it. One of these micronutrients occurs naturally when the sap is boiled to produce syrup.
- The Maple Treat Corporation is one of the largest maple syrup bottlers in the world, buying over 50 million pounds of maple syrup annually—that’s approximately 40% of all maple syrup in Quebec or 30% in the world!
- Maple Syrup provides several essential nutrients. One 60 ml (1/4 cup) serving of maple syrup contains 72% of the daily nutritional requirement of manganese, 27% of riboflavin, 17% of copper and 6% of calcium.
HAPPY BAKING

The holidays really are the most wonderful time of the year! When it comes to celebrating this season, we know how important it is to be prepared for hosting relatives and friends, impromptu get-togethers and being a party guest. So by reading this special issue, you’ll have taken the first step to delighting in the merriment that the holidays offer, and you’ll be inspired to bask in the joy of baking. With a vast assortment of delectable goodies, you can trust you’ll find a treat here for everyone—even those anti-dessert types (we all know one, right?).

Start with our first chapter, where numerous showstopping cakes featuring heavenly flavours and intricate designs await. Next, peruse a veritable showcase of everything chocolate, from fudge, truffles and brownies to squares, doughnuts and mini cakes.

Then, take a scrumptious bite (figurative, of course) out of our chapter on fresh and favourite cookies, which has the potential to turn every cookie monster’s dream into a reality with a recipe for every day of Advent, plus one for December 25! Finish off by dipping into pages bursting with luscious pies that highlight especially delicious fillings like gingerbread, cherry, apple and cranberry—warming tastes fit for the season.

No matter what your style of celebration will be this year, be it venturing out to a cookie exchange, throwing a massive fête or spending quiet quality time at home with loved ones, these recipes will guarantee stress-free and sweet success.

Cheers!

Canadian Living team
BAKING TIPS & TRICKS

30  Eggs & baking
30  Everything you need to know about flour
64  Vanilla tips
64  Chocolate info and tips
82  Tips for accurate measuring
82  All about butter
'Tis the season for worry-free enjoyment!

Our Holiday Moments family of products is now peanut-nut free.

Look for the symbol! Peanut-Nut Free.
maple
A Canadian Classic

It’s the classic syrup Canadian families have been pairing with pancakes for generations. Maple syrup is more than just a national cultural symbol—it’s a product with a proud Canadian history. **The Maple Treat Corporation**, a division of Lantic Inc., is synonymous with world-renowned production standards for high quality, 100% natural maple products with no chemicals, preservatives, or additives. Discover exciting new possibilities for making mealtimes even more memorable!
DID YOU KNOW?

Both maple flakes and sugar are made from a unique dehydration process that preserves all the goodness, nutrients and authentic taste of 100% pure maple syrup. Clean and simple: Only ingredient is 100% pure maple syrup.

WHY NOT TRY...

• Swirling maple flakes into yogurt or oatmeal
• Swapping maple sugar in for other sweeteners in your hot beverages, smoothies, and baked treats
• Sprinkling maple flakes for added sweetness and crunch to salads...even fresh fruit
• Getting creative and adding maple flakes or sugar as a unique flavour twist in other favourite foods!

Mix it up with Maple!

Look for a wide range of Lantic & Rogers Maple products including cookies, spreads and other sweet treats at your local grocery store.

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WHAT’S A FESTIVE GATHERING WITHOUT A SHOWSTOPPER? THIS YEAR, BAKE A BEAUTIFUL CREATION FOR EVERY CELEBRATION.
TEST KITCHEN TIP

Do you love to bake? Then reach for Robin Hood® flour— for consistent excellent results every time.
Meringue Cake with Clementine Marmalade

MAKES 6 TO 8 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 7 HOURS

1 cup Clementine Marmalade (see below)
¾ cup egg whites (5 or 6 eggs)
1 cup granulated sugar
¾ cup brown sugar
1 ½ tbsp cornstarch
1 ½ tbsp white vinegar
1 tbsp vanilla

Ganache
2 ½ cups whipping cream (35%), divided
3 oz orange-flavoured liqueur
7 oz dark chocolate, chopped
½ cup sour cream

Garnish
1 sugar-coated clementine

Preheat oven to 275°F. Line two baking sheets with parchment paper; trace 4 circles of different diameters, with largest one of 9-inch diameter. Using electric mixer, beat egg whites until soft peaks form. In separate bowl, mix together granulated sugar, brown sugar and cornstarch; beat sugar mixture into egg white mixture 1 tablespoon at a time, until stiff peaks form. Add vinegar and vanilla; beat for 5 minutes. Spread meringue over parchment paper circles; bake until meringue is pale and crisp on the outside, but soft on the inside, about 1 hour. Turn off oven; open door and let meringues cool completely inside oven.

Ganache Meanwhile in saucepan, combine ½ cup cream with liqueur; bring to boil, then pour over chocolate in heatproof bowl. Stir until chocolate is melted. Let cool slightly; using electric mixer, beat for 1 minute. In separate bowl, beat remaining cream until soft peaks form. Set aside.

Clementine Marmalade Pierce skin of 10 seedless clementines a few times. In large saucepan filled with cold water, bring to boil. Cook 5 minutes; drain. Repeat twice. Place clementines in freezer for 4 hours; chop. Return to saucepan; add 2 cups sugar, 1 ½ cups clementine juice and 1 cup fresh cranberries (if necessary, add water to completely cover mixture completely). Simmer, uncovered, over low heat until thickened, about 3 hours.

Assembly Place largest meringue on serving plate; spread one-third of the ganache over top. Arrange one-third of the marmalade over ganache; spread with one-third of the whipped cream. Repeat layers twice with remaining meringues descending in size. Cap with smallest meringue. Garnish with sugar-coated clementine.

PER EACH OF 8 SERVINGS about 650 cal, 7 g pro, 36 g total fat (24 g sat. fat), 75 g carb (3 g dietary fibre, 69 g sugar), 90 mg chol, 90 mg sodium.
Preheat oven to 425°F. Line greased 17- x 11-inch baking sheet with parchment paper, leaving 2-inch overhang on edges. Set aside.

In large bowl, using electric mixer, beat egg yolks, sugar, vanilla and salt for 12 minutes. In separate bowl, beat egg whites until stiff peaks form; fold half of the egg whites into egg yolk mixture. Gradually fold in flour and cocoa powder (if using). Fold in remaining egg whites.

Pour batter onto prepared baking sheet; bake in centre of oven until centre of cake springs back when lightly touched, about 8 minutes. Transfer cake onto flour-dusted tea towel. Carefully peel off parchment paper; starting at short side, roll up cake in tea towel. Let cool on rack.
WHAT IS AVAXHOME?
AVAXHOME - the biggest Internet portal, providing you various content: brand new books, trending movies, fresh magazines, hot games, recent software, latest music releases.

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Chestnut Cream Icing  Meanwhile, in bowl, beat butter until smooth; gradually beat in icing sugar. Increase speed to high; beat for 3 minutes. Slowly beat in eggs, chestnut cream, cocoa powder and rum (if using). Unroll cake and remove tea towel. Spread two-thirds of the icing over cake; gently roll up cake and refrigerate.


PER SERVING about 530 cal, 4 g pro, 31 g total fat (19 g sat. fat), 60 g carb (2 g dietary fibre, 53 g sugar), 53 mg chol, 140 mg sodium.
Black Forest Cake with Orange-Flavoured Liqueur

MAKES 12 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 1½ HOURS

2 cups Robin Hood® Unbleached All Purpose Flour
1 tsp baking soda
1 tsp baking powder
½ tsp salt
2 eggs
2 cups granulated sugar
1 cup buttermilk
¾ cup cocoa powder
½ cup canola oil
2 tsp vanilla
50 g chocolate shavings
fresh cherries (or sugared cherries)

Filling
2 jars Bing cherries, drained and chopped (398 ml each)
¼ cup orange-flavoured liqueur
3 cups whipping cream (35%)
2 tbsp granulated sugar

Syrup
1 cup whipping cream (35%)
1 tbsp corn syrup
1 tsp orange zest
100 g dark chocolate, chopped

Preheat oven to 350°F. Grease side of two 8-inch springform pans; line bottoms with parchment paper. Set aside.

In bowl, whisk together flour, baking soda, baking powder and salt. In separate bowl, using electric mixer, combine eggs, sugar, buttermilk, cocoa powder, oil and vanilla; gradually mix in flour mixture. Divide batter between pans; bake until tester inserted in centre comes out clean, 45 to 50 minutes. Let cool completely. Slice each cake horizontally into two layers.

Filling
Drain cherries, reserving ¼ cup cherry liquid; chop cherries and set aside. Mix cherry liquid with liqueur; sprinkle evenly over 4 cake layers.

In bowl, beat cream with sugar until stiff peaks form. Place 1 cake layer on serving plate; top with ½ cup whipped cream and one-third of the chopped cherries. Repeat layers twice. Cap with remaining cake layer. Press down lightly on cake; spread remaining whipped cream over cake. (Make-ahead: Refrigerate for up to 6 hours.)

Syrup
Meanwhile, in small saucepan, bring cream, corn syrup and orange zest to boil. Stir in chocolate. To serve, drizzle syrup over cake. Garnish with chocolate shavings and cherries.

PER SERVING about 940 cal, 13 g pro, 55 g total fat (31 g sat. fat), 98 g carb (9 g dietary fibre, 65 g sugar), 145 mg chol, 360 mg sodium.

TEST KITCHEN TIP
To make chocolate shavings the simple way, use a potato peeler to shave a chunk of chocolate.
Carrot, Butternut Squash and Rum Cake

MAKES 12 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 5 HOURS

1 small  butternut squash, halved
1 tsp  Club House® Ground Cinnamon
½ tsp  nutmeg
2⅓ cups  all-purpose flour
⅛ tbsp  baking powder
⅛ tsp  baking soda
pinch  salt
4  eggs, separated
1½ cups  granulated sugar, divided
2 tbsp  walnut or almond oil
⅜ cup  vegetable oil
⅜ cup  pineapple or orange juice
2 tbsp  dark rum
1 tsp  vanilla
3 cups  grated carrots
⅛ cup  toasted slivered almonds

Icing
250 g  pkg cream cheese, softened
⅛ cup  mascarpone cheese
⅛ cup  unsalted butter, softened
1 tbsp  rum
3 cups  icing sugar

Preheat oven to 350°F. Place squash, cut sides down, on parchment paper-lined baking sheet; bake until tender, about 45 minutes. Let cool slightly; scrape out flesh. In bowl, combine ⅛ cup squash, cinnamon and nutmeg (reserve remaining squash for another use).

Meanwhile, in bowl, mix together flour, baking powder, baking soda and salt. Using electric mixer, beat egg whites with half of the sugar until stiff peaks form. In large bowl, whisk together oils, egg yolks, juice, rum and vanilla; whisk in remaining sugar. Add flour mixture to egg yolk mixture; gently fold in egg whites, carrots, almonds and squash mixture.

Scrape batter into 12-cup Bundt pan; bake in centre of oven for about 1¼ hours or until tester inserted in centre comes out clean. Let cool for 10 minutes; invert directly onto rack and let cool completely.

Icing In large bowl, using electric mixer, beat cream cheese, mascarpone, butter and rum until smooth; beat in icing sugar at low speed until smooth and creamy. Place cake on serving platter; drizzle with icing. Refrigerate for 2 hours.

PER SERVING about 645 cal, 8 g pro, 33 g total fat (11 g sat. fat), 80 g carb (2 g dietary fibre, 58 g sugar), 105 mg chol, 280 mg sodium.
**Red Velvet Cake**

**MAKES** 12 SERVINGS  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 4½ HOURS

- ⅔ cup salted butter, softened  
- 2 cups granulated sugar  
- 2 eggs  
- 2 tsp vanilla  
- 2½ cups Robin Hood® Original All Purpose Flour  
- ½ cup cocoa powder  
- 1 tsp baking soda  
- ½ tsp baking powder  
- ¼ tsp salt  
- 1½ cups buttermilk, at room temperature  
- ¼ cup red food colouring  
- 5 tsp white vinegar

**Icing**

- 4 cups icing sugar, sifted (approx)  
- ½ tsp vanilla

**Garnish**

- strawberry jam, warmed  
- fresh berries

Preheat oven to 350°F. Grease and flour Bundt pan. In large bowl, using electric mixer, beat butter and sugar until light and fluffy. Beat in eggs, one at a time; beat in vanilla.

In separate bowl, sift together flour, cocoa powder, baking soda, baking powder and salt; stir into egg mixture alternately with buttermilk, making 3 additions of flour mixture and 2 of buttermilk.

Mix food colouring with vinegar; stir into batter. Pour batter into prepared pan, levelling top. Bake until tester inserted into centre comes out clean, about 35 minutes.

Let cool in pan on rack for 20 minutes. Invert onto rack; remove pan. Let cool completely. (Make-ahead: Cover and refrigerate for up to 3 days.)

**Icing** In large bowl, using electric mixer, beat butter and cream cheese until smooth. Starting at low speed, then increasing to high speed, beat in half of the icing sugar. Beat in enough of the remaining icing sugar for desired consistency. Beat in vanilla.

Place cake on serving plate; using spoon, drizzle icing over top of cake.

**Garnish** Strain jam; drizzle over cake. Arrange berries on top of cake. Refrigerate for 2 hours before serving.

PER SERVING about 760 cal, 7 g pro, 37 g total fat (22 g sat. fat), 100 g carb (2 g dietary fibre, 79 g sugar), 130 mg chol, 400 mg sodium.

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**TEST KITCHEN TIP**

If desired, garnish the cake with red currants, pomegranate seeds, chocolate-dipped cherries (and regular ones). Sprinkle with crumbles of white chocolate and meringue.
Black Forest Pavlova

MAKES 16 SERVINGS
HANDS-ON TIME 40 MINUTES
TOTAL TIME 5 HOURS

9 egg whites
1¾ cups granulated sugar
½ cup brown sugar, sifted
2 tsp white vinegar
½ cup cocoa powder

Cherry Cream
2 cups frozen cherries, thawed
½ cup granulated sugar
¼ cup lemon juice
2 tbsp cornstarch
pinch salt
6 egg yolks, beaten
½ cup unsalted butter, cubed

Whipped Cream
3 cups whipping cream (35%)
6 tbsp icing sugar
1 tbsp kirsch (optional)
1 cup frozen cherries, thawed and chopped

Garnish
Chocolate Syrup (see below)
½ cup chocolate shavings
2 cups fresh berries and/or cherries

Preheat oven to 300°F. Line two baking sheets with parchment paper; trace three 8-inch circles onto parchment paper. Set aside.

In large bowl, using electric mixer, beat egg whites until soft peaks form; beat in vinegar. Sift cocoa powder over top; fold into egg white mixture. Spread meringue onto parchment paper circles. Bake on top and bottom racks of oven, rotating and switching pans from front to back halfway through, for 1½ hours. Meringues cool completely inside oven. (Make-ahead: Store in airtight container at room temperature for up to 2 days.)

Cherry Cream Meanwhile, using blender or food processor, purée cherries. In saucepan set over medium heat, combine cherries, sugar, lemon juice, cornstarch and salt. Add egg yolks, whisking constantly, until mixture thickens, about 5 minutes. Remove from heat; gradually stir in butter. Pour mixture through colander; cover surface directly with plastic wrap and refrigerate for 2 hours. (Make-ahead: Refrigerate for up to 1 week.)

Whipped Cream In large bowl, beat cream with icing sugar until firm peaks form. Beat in kirsch (if using).

Chocolate Syrup In small saucepan, combine 3 tbsp HERSHEY’S Unsweetened Cocoa Powder, ½ cup water and 6 tbsp sugar; bring to boil. Reduce heat to medium; simmer, stirring often, until mixture thickens, about 5 minutes. Let cool. (Make-ahead: Refrigerate for up to 10 days.)

Makes ½ cup.

Assembly Place 1 meringue on serving plate. Spread with one-third of the Whipped Cream, half of the Cherry Cream and half of the chopped cherries. Repeat layers once. Cap with remaining meringue. Top with remaining Whipped Cream and drizzle with Chocolate Syrup. Garnish with chocolate shavings and fresh berries.

PER SERVING about 455 cal, 5 g pro, 25 g total fat (14 g sat. fat), 54 g carb (2 g dietary fibre, 52 g sugar), 135 mg chol, 60 mg sodium.
Raspberry and Pistachio Semifreddo with Raspberry Coulis

PAGE 27
Rum Cake

MAKES 12 SERVINGS
HANDS-ON TIME 30 MINUTES
TOTAL TIME 1 HOUR 50 MINUTES

1 cup pecans, chopped
2 tbsp maple sugar
1 tbsp unsalted butter
1 432 g pkg white cake mix
½ cup white rum
4 eggs
½ cup canola oil
1 135 g pkg instant vanilla pudding

Icing
¼ cup unsalted butter
½ cup maple syrup
6 tbsp dark rum
1 sugar-coated clementine

Preheat oven to 325°F. Grease and flour 8-inch round cake pan; place in freezer. In saucepan set over medium heat, cook pecans, maple syrup and butter until caramelized. Set aside.

In bowl, combine cake mix, rum, eggs, ⅓ cup water, oil and pudding; mix well. Stir in pecans. Pour batter into pan; bake 1 hour.

Icing Meanwhile, melt butter in saucepan. Add maple syrup and 2 tbsp water; bring to boil. Cook for 5 minutes; remove from heat. Stir in rum; pour evenly over cake. Garnish with sugar-coated clementine.

PER SERVING about 555 cal, 4g pro, 32g total fat (11g sat. fat), 63g carb (2g dietary fibre, 45g sugar), 95mg chol, 500mg sodium.

TEST KITCHEN TIP

For a showy presentation, bake this cake in a specialty Bundt pan, available at kitchen stores or online.
This fun, impressive cake is sure to bring major wow factor to any holiday party.
**Spice Cake with Caramel Sauce & Maple Popcorn**

**MAKES** 20 SERVINGS  
**HANDS-ON TIME** 35 MINUTES  
**TOTAL TIME** 2 HOURS

3 cups Robin Hood® Unbleached All Purpose Flour  
1 tsp baking powder  
¼ tsp baking soda  
1 tsp cinnamon  
1 tsp ground ginger  
½ tsp nutmeg  
¼ tsp ground cloves  
¼ tsp salt  
4 eggs  
1 cup granulated sugar  
½ cup maple syrup  
1 cup vegetable oil  
1 tsp vanilla  
1 cup buttermilk  

**Buttercream Icing**

3 cups unsalted butter, softened  
8 egg whites  
1⅛ cups brown sugar, sifted  
¼ tsp salt  
½ tsp vanilla

**Garnish**

Caramel Sauce and Popcorn  
(see right)

Preheat oven to 350°F. Grease two 8-inch springform pans; line bottom with parchment paper. In bowl, whisk together flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves and salt. Set aside.

In large bowl, using electric mixer, beat eggs, sugar and maple syrup until mixture is thickened and pale coloured, 6 to 8 minutes. Beat in oil in thin stream; beat in vanilla. Gradually stir in flour mixture alternately with buttermilk, making 3 additions of flour mixture and 2 of buttermilk.

Pour into prepared pans; bake until cake tester inserted in centre comes out clean, 35 to 40 minutes. Let cool in pans on rack for 10 minutes. Transfer directly to rack; let cool completely. (Make-ahead: Can be stored at room temperature for up to 1 day.)

**Buttercream Icing** Meanwhile, using electric mixer, beat butter until creamy; set aside. In large heatproof bowl, beat egg whites, brown sugar and salt. Set bowl over saucepan of simmering water; whisk until candy thermometer reads 110°F or mixture becomes opaque, about 5 minutes. Remove bowl from saucepan of simmering water. Using electric mixer, beat until mixture is cooled, about 10 minutes. Add butter, ¼ cup at a time, beating until smooth (it will be granular at first); beat in vanilla. (Make-ahead: Refrigerate for up to 2 days. Bring to room temperature before using.)

Using long serrated knife, cut each cake horizontally into 2 layers. Place 1 cake layer, cut side up, on serving plate. Using metal spatula, spread ½ cup of the icing over top. Repeat layers twice; top with remaining cake layer, cut side down. Spread remaining icing over entire cake; refrigerate until icing is set, about 30 minutes.

**Garnish** Drizzle with Caramel Sauce and top with Popcorn.

**Caramel Sauce & Maple Popcorn**

**MAKES** ABOUT 2 CUPS OF SAUCE AND 4 CUPS OF POPPED CORN

Place 4 cups of popped corn in large bowl. In heavy-bottomed pot over medium heat, melt ½ cup unsalted butter; stir in 1⅛ cups maple syrup and ½ tsp fleur de sel. Bring to boil. Simmer, without stirring, until candy thermometer reads 300°F, 15 to 20 minutes. Remove from heat and quickly pour half the mixture over popped corn, mixing well.

Transfer popped corn to parchment-paper-lined baking sheet; let cool. Break into large pieces. (Make ahead: Popcorn can be stored at room temperature for up to 1 week.)

Return remaining maple syrup mixture to stovetop. Add ½ cup whipping cream (35%); heat over medium heat, whisking until smooth. Pour into heatproof bowl; let cool. Refrigerate for 1 hour. (Make ahead: Refrigerate for up to 1 day; bring to room temperature before using.)

**PER SERVING** about 705 cal, 6 g pro, 45 g total fat (23 g sat. fat), 68 g carb (1g dietary fibre, 43 g sugar), 150 mg chol, 275 mg sodium.
Coconut Tres Leches Cake

**MAKES** 15 SERVINGS

**HANDS-ON TIME** 40 MINUTES

**TOTAL TIME** 3 HOURS

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<th>Ingredient</th>
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<td>salt</td>
<td>1/4 tsp</td>
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<td>cinnamon</td>
<td>1/4 tsp</td>
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<tr>
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<td>granulated sugar</td>
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<tr>
<td>vanilla</td>
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<tr>
<td>coconut milk</td>
<td>1/2 cup</td>
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<td>Carnation® Evaporated Milk</td>
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<tr>
<td>sweetened condensed milk</td>
<td>1 can 300 ml</td>
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<td>1 1/4 cups</td>
</tr>
<tr>
<td>dark rum (optional)</td>
<td>2 tbsp</td>
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<tr>
<td>whipping cream (35%)</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>granulated sugar</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>toasted sweetened coconut chips (optional)</td>
<td>1/2 cup</td>
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Preheat oven to 350°F. Grease 13- x 9-inch cake pan; line bottom with parchment paper.

In bowl, whisk together flour, baking powder, salt and cinnamon. In separate bowl, using electric mixer, beat egg whites on medium speed until foamy, about 1 minute. Increase speed to medium-high; gradually beat in sugar until stiff peaks form, about 5 minutes. Beat in egg yolks, one at a time; beat in vanilla. Reduce speed to medium-low; stir in flour mixture alternately with coconut milk, making 3 additions of flour mixture and 2 of coconut milk.

Scrape into prepared pan. Bake until golden and tester inserted in centre comes out clean, about 30 minutes. Let cool in pan on rack for 10 minutes. Run sharp knife along edges of cake to release from pan; invert onto rack. Peel off parchment paper; invert again. Let cool completely, about 45 minutes. (Make-ahead: Wrap cake in plastic wrap and refrigerate for up to 3 days.) Return cake to same pan; prick all over with toothpick or skewer.

**Tres Leches Sauce** In saucepan, heat milks and rum (if using) over medium heat, stirring occasionally, until warmed through, about 6 minutes. Gradually pour sauce over cake. Let cool completely, about 25 minutes.

**Topping** In large bowl, using electric mixer, beat cream with sugar until stiff peaks form, 3 to 4 minutes. Spread onto cake; cover loosely with plastic wrap. Refrigerate until chilled, about 1 hour. Sprinkle with coconut chips (if using). Top with cherries (if using).

**PER SERVING** about 406 cal, 9 g pro, 21 g total fat (14 g sat. fat), 49 g carb (1 g dietary fibre, 38 g sugar), 124 mg chol, 225 mg sodium.

**TEST KITCHEN TIP**

Carnation® Evaporated Milk adds a rich and creamy texture to many baked goods—it also makes amazing fudge.
Coffee Crêpe Cake with Mascarpone Maple Cream
Maple & Cranberry Upside-Down Cake

MAKES 10 SERVINGS
HANDS-ON TIME 30 MINUTES
TOTAL TIME 2 HOURS

¾ cup maple syrup
1 tbsp unsalted butter
½ tsp cinnamon
¾ cup fresh cranberries

Cake
1¾ cups Robin Hood® Best for Cake & Pastry Flour
2 tsp baking powder
½ tsp salt
½ cup unsalted butter, softened
1 cup granulated sugar
2 eggs, separated
1 tsp vanilla
½ cup 2% milk

Garnish
¼ cup fresh cranberries
course sugar (optional)

Preheat oven to 350°F. Grease 8-inch springform pan; set aside. In saucepan, bring maple syrup, butter and cinnamon to boil; remove from heat. Mix in cranberries. Set aside.

Cake
In bowl, whisk together flour, baking powder and salt. In separate bowl, using electric mixer, beat butter with sugar until smooth; add egg yolks, one at a time. Beat in vanilla. Stir flour mixture into butter mixture alternately with milk, making 3 additions of flour and 2 of milk. In separate bowl, beat egg whites until stiff peaks form; fold into batter.

Spoon cranberry mixture into bottom of prepared pan, then pour in batter. Bake until cake tester inserted in centre comes out clean, about 50 minutes. Let cool 30 minutes.

Garnish
Run knife around edge of cake; invert onto serving plate. Let stand for 10 minutes; remove pan. Decorate with cranberries; sprinkle sugar over top (if using).

PER SERVING about 330 cal, 4 g pro, 12 g total fat (9 g sat. fat), 52 g carb (1 g dietary fibre, 35 g sugar), 65 mg chol, 155 mg sodium.

TEST KITCHEN TIP

Use Robin Hood® Unbleached All Purpose Flour for all-purpose flour in any recipe—it retains the natural creamy yellow colour of the grain.
**Coffee Crêpe Cake with Mascarpone Maple Cream**

**MAKES 14 SERVINGS**  
**HANDS-ON TIME** 1 HOUR  
**TOTAL TIME** 4½ HOURS  

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<th>Quantity</th>
<th>Ingredient</th>
<th>Notes</th>
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<td>12</td>
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<tr>
<td>2 cups</td>
<td>Robin Hood® Original All Purpose Flour</td>
<td></td>
</tr>
<tr>
<td>1½ cups</td>
<td>2% milk</td>
<td></td>
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<tr>
<td>1 cup</td>
<td>table cream (18%)</td>
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<tr>
<td>⅓ cup</td>
<td>strong coffee, cooled</td>
<td></td>
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<tr>
<td>¼ cup</td>
<td>maple syrup</td>
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<td>salt</td>
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</tr>
<tr>
<td>3 tbsp</td>
<td>unsalted butter, melted</td>
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</table>

**Mascarpone Maple Cream**  
Meanwhile, in bowl, using electric mixer, beat eggs, flour, milk, cream, coffee, maple syrup and salt until smooth. Heat 7-inch skillet over medium heat; grease lightly with some of the butter. Pour in ½ cup batter, tilting pan to spread evenly; cook, flipping halfway through, until golden on both sides, about 3 minutes. Repeat with remaining batter, adding more butter to pan as necessary (makes 18 to 20 crêpes).  
Pile crêpes on plate, separating with waxed paper. Cover and refrigerate for 1 hour. (Make-ahead: Refrigerate for up to 1 day).

In large bowl, using electric mixer, beat eggs, flour, milk, cream, coffee, maple syrup and salt until smooth. Add cream, beating until stiff peaks form. (Make-ahead: Refrigerate for up to 1 day).  
Place 1 crêpe on serving plate; spread ¼ cup of maple cream over top. Repeat with remaining crêpes and maple cream. Refrigerate for 2 hours. To serve, sprinkle with remaining crêpes and maple cream. Serve with Maple Coffee Sauce.

**Maple Coffee Sauce**  
In small, heavy-bottomed saucepan, bring ½ cup maple syrup and 1 tbsp coarsely ground coffee to boil. Remove from heat; let stand for 15 minutes. Strain through fine sieve, discarding coffee grounds. Return to saucepan.

In small bowl, stir together 1 tbsp cornstarch with 1 tbsp water; stir in ¾ cup whipping cream (35%). Bring syrup to boil; add cream mixture in one shot, stirring for 1 to 2 minutes or until thickened. Remove from heat. (Make-ahead: Refrigerate for up to 1 day. Reheat until warm before serving.) Makes about 1 cup.

**PER SERVING** about 530 cal, 12 g pro, 36 g total fat (20 g sat. fat), 40 g carb (1 g dietary fibre, 17 g sugar), 250 mg chol, 195 mg sodium.

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**Raspberry and Pistachio Semi-Freddo with Raspberry Coulis**

**MAKES 10 SERVINGS**  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 6½ HOURS  

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
<th>Notes</th>
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<tbody>
<tr>
<td>½ cup</td>
<td>fine maple sugar</td>
<td></td>
</tr>
<tr>
<td>¼ cup</td>
<td>maple syrup</td>
<td></td>
</tr>
<tr>
<td>⅛ cup</td>
<td>whipping cream (35%)</td>
<td></td>
</tr>
<tr>
<td>¼ cup</td>
<td>maple sugar flakes (optional)</td>
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**Maple Coffee Sauce (see below)**

In heatproof bowl, whisk egg yolks with remaining sugar until smooth. Heat 7-inch skillet over medium heat; grease lightly with some of the butter. Pour in ½ cup batter, tilting pan to spread evenly; cook, flipping halfway through, until golden on both sides, about 3 minutes. Repeat with remaining batter, adding more butter to pan as necessary (makes 18 to 20 crêpes).  
Pile crêpes on plate, separating with waxed paper. Cover and refrigerate for 1 hour. (Make-ahead: Refrigerate for up to 1 day).

In large bowl, using electric mixer, beat eggs, flour, milk, cream, coffee, maple syrup and salt until smooth. Add cream, beating until stiff peaks form. Fold whipped cream gently into egg yolk mixture.

Preheat oven to 350°F. Place figs and apricots in small bowl; pour in enough boiling water to cover. Let stand for 5 minutes; drain and chop.

In bowl, stir together chopped figs and apricots, nuts and cranberries. In separate large bowl, whisk together flours, sugar and baking powder; stir in fruit and nut mixture. Pour into nonstick Bundt pan; bake in centre of oven until tester inserted in centre comes out clean, about 1 hour. Let cool completely. Invert onto cake plate.

**PER SERVING** about 500 cal, 8 g pro, 22 g total fat (3 g sat. fat), 68 g carb (6 g dietary fibre, 51 g sugar), 60 mg chol, 65 mg sodium.

---

**Fruitcake with Brazil Nuts**

**MAKES 12 SERVINGS**  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 2½ HOURS  

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<thead>
<tr>
<th>Quantity</th>
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<tr>
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<td>dried figs</td>
<td></td>
</tr>
<tr>
<td>1½ cups</td>
<td>dried apricots</td>
<td></td>
</tr>
<tr>
<td>3 cups</td>
<td>Brazil nuts, coarsely chopped</td>
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</tr>
<tr>
<td>1½ cups</td>
<td>dried cranberries</td>
<td></td>
</tr>
<tr>
<td>¼ cup</td>
<td>Robin Hood® Unbleached All Purpose Flour</td>
<td></td>
</tr>
<tr>
<td>¼ cup</td>
<td>Robin Hood® Whole Wheat All Purpose Flour</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 tsp</td>
<td>baking powder</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>eggs</td>
<td></td>
</tr>
<tr>
<td>1 tsp</td>
<td>vanilla</td>
<td></td>
</tr>
<tr>
<td>2 tbsp</td>
<td>grated fresh ginger</td>
<td></td>
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In food processor, purée 3 cups raspberries, ¼ cup sugar and lemon juice until smooth. Strain if desired; set aside.

In heatproof bowl, whisk egg yolks with remaining sugar until smooth. Set bowl over saucepan of hot (not boiling) water; cook, whisking constantly, until mixture is thickened and sugar is dissolved, about 8 minutes. Let cool to room temperature.

In separate bowl, using electric mixer, beat cream and vanilla until stiff peaks form. Fold whipped cream gently into egg yolk mixture.

In bowl, using electric mixer, beat eggs with vanilla; stir in ginger, and fruit and nut mixture. Pour into nonstick Bundt pan; bake in centre of oven until tester inserted in centre comes out clean, about 1 hour. Let cool completely. Invert onto cake plate.

**PER SERVING** about 530 cal, 12 g pro, 36 g total fat (20 g sat. fat), 40 g carb (1 g dietary fibre, 17 g sugar), 250 mg chol, 195 mg sodium.

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**Raspberry Coulis**

Makes about 1 cup.

**Coffee Crepe Cake with Mascarpone Maple Cream**

**MAKES 10 SERVINGS**  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 6½ HOURS  

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>⅞ cup</td>
<td>fresh raspberries, divided</td>
<td></td>
</tr>
<tr>
<td>⅛ cup</td>
<td>granulated sugar, divided</td>
<td></td>
</tr>
<tr>
<td>2 tbsp</td>
<td>lemon juice</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>egg yolks</td>
<td></td>
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In large bowl, using electric mixer, beat eggs, flour, milk, cream, coffee, maple syrup and salt until smooth. Add cream, beating until stiff peaks form. Fold whipped cream gently into egg yolk mixture.

Preheat oven to 350°F. Place figs and apricots in small bowl; pour in enough boiling water to cover. Let stand for 5 minutes; drain and chop.

In bowl, stir together chopped figs and apricots, nuts and cranberries. In separate large bowl, whisk together flours, sugar and baking powder; stir in fruit and nut mixture. Pour into nonstick Bundt pan; bake in centre of oven until tester inserted in centre comes out clean, about 1 hour. Let cool completely. Invert onto cake plate.

**PER SERVING** about 500 cal, 8 g pro, 22 g total fat (3 g sat. fat), 68 g carb (6 g dietary fibre, 51 g sugar), 60 mg chol, 65 mg sodium.

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**Coffee Crepe Cake with Mascarpone Maple Cream**

**MAKES 10 SERVINGS**  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 6½ HOURS  

<table>
<thead>
<tr>
<th>Quantity</th>
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<tbody>
<tr>
<td>⅞ cup</td>
<td>fresh raspberries, divided</td>
<td></td>
</tr>
<tr>
<td>⅛ cup</td>
<td>granulated sugar, divided</td>
<td></td>
</tr>
<tr>
<td>2 tbsp</td>
<td>lemon juice</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>egg yolks</td>
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</table>

In large bowl, using electric mixer, beat eggs, flour, milk, cream, coffee, maple syrup and salt until smooth. Add cream, beating until stiff peaks form. Fold whipped cream gently into egg yolk mixture.

Preheat oven to 350°F. Place figs and apricots in small bowl; pour in enough boiling water to cover. Let stand for 5 minutes; drain and chop.

In bowl, stir together chopped figs and apricots, nuts and cranberries. In separate large bowl, whisk together flours, sugar and baking powder; stir in fruit and nut mixture. Pour into nonstick Bundt pan; bake in centre of oven until tester inserted in centre comes out clean, about 1 hour. Let cool completely. Invert onto cake plate.

**PER SERVING** about 500 cal, 8 g pro, 22 g total fat (3 g sat. fat), 68 g carb (6 g dietary fibre, 51 g sugar), 60 mg chol, 65 mg sodium.
TEST KITCHEN TIP

For a snowball effect, freeze the ice cream in a small round mould, then cover it completely with pieces of cake before spreading meringue all over.
Norwegian Omelette Cake

MAKES 6 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 2½ HOURS

1 cup Robin Hood® Original All Purpose Flour
1 cup granulated sugar
6 eggs
1 tsp vanilla
¼ cup unsalted butter, softened
⅛ cup orange-flavoured liqueur
2 cups each chocolate and praline ice cream, slightly softened

The name Norwegian Omelette Cake is a sly nod to the cold climate of the Scandinavian country.

PER SERVING about 890 cal, 16 g pro, 24 g total fat (14 g sat. fat), 153 g carb (2 g dietary fibre, 136 g sugar), 245 mg chol, 400 mg sodium.

Maple Meringue Holiday Cake

MAKES 10 TO 12 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 7½ HOURS

2½ cups Robin Hood® Best for Cake & Pastry Flour
4 tsp baking powder
½ tsp salt
4 egg whites
1⅛ cups granulated sugar, divided
¼ cup salted butter, softened
1 cup 2% milk
2 tsp vanilla

Maple Cream
4 egg yolks
¼ cup cornstarch
1 tsp vanilla
1½ cups granulated sugar
2 tbsp corn syrup
pinch salt

Preheat oven to 350°F. Grease three 8½-inch springform pans; line bottoms with parchment paper. In bowl, sift together flour, baking powder and salt. In separate bowl, using electric mixer, beat egg whites until stiff peaks form. Pour into egg whites in a steady stream while beating continuously. Preheat oven to 350°F. Transfer cake to a prepared pan. Place in the centre of the oven. For 10 minutes. Remove from oven; freeze until ready to serve.

To serve, brush cake with egg mixture. Serve with a dusting of powdered sugar and a sprinkle of ground cinnamon.

PER SERVING about 660 cal, 8 g pro, 28 g total fat (19 g sat. fat), 155 g carb (7 g dietary fibre, 86 g sugar), 135 mg chol, 505 mg sodium.

DID YOU KNOW?

The name Norwegian Omelette Cake is a sly nod to the cold climate of the Scandinavian country.
Eggs & Baking

- All recipes in this book were developed using large eggs.
- One large egg yields about 2 tbsp egg white and about 1 tbsp yolk.
- Unless otherwise specified, let eggs come to room temperature. However, cold eggs separate more easily than those at room temperature.
- To separate eggs, use three bowls. Crack each egg over one bowl and pull shell apart, keeping one half upright holding yolk and pouring white in other half into bowl. Pour yolk into other half shell, letting white drip into bowl. Repeat until as much of the white as possible is separated from yolk. Pour yolk into second bowl to hold yolks. Pour white from first bowl into third bowl to hold whites. Continue with remaining eggs, always using the first bowl for the first step just in case any yolk accidentally mixes into whites. This is important if beating the whites (as for meringue), because even the tiniest bit of egg yolk will hinder the whites’ increase in volume.

FLOUR

The Test Kitchen tests all recipes using widely available, standard brands of flour to ensure that home bakers get the same results in their kitchens as we do in ours. Here are the most common types you’ll need in your kitchen.

All-purpose flour: A combination of milled hard and soft wheat that is bleached, regular all-purpose flour requires no sifting before measuring. It works in most baking recipes, from biscuits to cookies to cakes to pies. There are two other types of all-purpose flour: an unbleached version, which is cream-coloured and becoming more available and popular, and a whole wheat version. Both can be used cup for cup in place of regular all-purpose flour and require no sifting before measuring.

Bread flour: For yeast breads and buns, there is hard wheat flour that may contain increased gluten. It comes in versions such as white, multigrain and whole wheat. They require no sifting and can be replaced cup for cup by all-purpose flour.

Cake-and-pastry flour: Recipes for cakes and pastry often call for cake-and-pastry flour, which is milled from softer wheat. Always sift this type of flour before measuring. If a recipe calls for all-purpose flour, you can substitute 1 cup plus 2 tbsp cake-and-pastry flour for each cup of all-purpose flour. If a recipe calls for cake-and-pastry flour, you can substitute 1 cup minus 2 tbsp regular or unbleached all-purpose flour for each cup of cake-and-pastry flour.

Rye flour: This whole grain flour comes in two versions—dark and light—which you can use interchangeably, depending on the strength of flavour you’re looking for.

Shelf life: The shelf life for white flour is 12 months from the date of manufacture. Store it in an airtight container in a cool, dry spot. Whole grain and whole wheat flours, and those that contain added bran, have a shelf life of nine months. Store them in the freezer to keep them fresh.
CHAPTER TWO

chocolate

presented in partnership with Hershey’s Chipits

RICH, LUSCIOUS, DELIGHTFUL AND DECADENT, THIS IS THE FLAVOUR THAT EVERYONE CRAVES DURING THE HOLIDAYS.
**Flourless Chocolate Cake**

**MAKES** 12 TO 14 SERVINGS  
**HANDS-ON TIME** 30 MINUTES  
**TOTAL TIME** 2½ HOURS

- 560 g bittersweet chocolate, coarsely chopped, divided
- ¾ cup unsalted butter
- 1 tbsp vanilla
- 5 eggs
- 1 cup granulated sugar
- 6 tbsp whipping cream (35%)
- 6 tbsp corn syrup
- 2 cups sliced almonds, toasted

Grease 9-inch springform pan; line bottom with parchment paper. Set aside.

In heavy-bottomed saucepan, melt 300 g of chocolate and butter over medium-low heat, stirring occasionally. Add vanilla; let cool completely.

Preheat oven to 350°F. Using electric mixer, beat eggs and sugar until mixture has tripled in volume, about 6 minutes. Gradually stir in chocolate mixture, a bit at a time, until blended. Pour into prepared pan.

Bake until top of cake is lightly cracked, about 45 minutes. Transfer pan to rack; run knife around edge of pan. (If necessary, press top of cake lightly to even out.) Let cool. Remove cake from pan, trimming edges if necessary. Invert cake onto serving plate; remove base of pan. Set aside.

In heavy-bottomed saucepan, stir cream with corn syrup; cook over medium heat until almost simmering. Reduce heat to low; gradually stir in remaining chocolate, a bit at a time, until smooth. Remove from heat; let cool for 10 minutes. Pour cooled chocolate onto cake, spreading to cover cake completely. Press almonds around edge. Refrigerate for 1 hour. *(Make-ahead: Refrigerate for up to 1 day.)*

**PER EACH OF 12 SERVINGS** about 415 cal, 6 g pro, 24 g total fat (12 g sat. fat), 45 g carb (2 g dietary fibre, 43 g sugar), 135 mg chol, 120 mg sodium.

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**TEST KITCHEN TIP**

Everyone loves chocolate treats and desserts. HERSHEY’S CHIPITS is a good choice for all of your recipes.
**Crispy Chocolate Peanut Butter Squares**

**MAKES** 16 SQUARES

**HANDS-ON TIME** 15 MINUTES

**TOTAL TIME** 2 HOURS

| 4 cups | Rice Krispies® cereal |
| ½ cup | granulated sugar |
| ½ cup | corn syrup |
| ½ cup | smooth peanut butter |
| ½ cup | unsalted butter, melted |
| 340 g | semisweet chocolate, chopped |

Line 8-inch square cake pan with parchment paper. Place cereal in large bowl. Set aside.

In small saucepan, bring sugar, corn syrup and ½ cup water to boil over medium-high heat. Boil, without stirring, until consistency of maple syrup, 4 to 6 minutes. Remove from heat; stir in peanut butter and butter until smooth. Pour over cereal; stir until well combined. Scrape into prepared pan, smoothing top. Let cool to room temperature.

In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate; pour over cereal mixture, smoothing top. Refrigerate until set, about 1 hour. Let stand 30 minutes before slicing.

**PER SQUARE** about 254 cal, 3 g pro, 14 g total fat (7 g sat. fat), 33 g carb (2 g dietary fibre, 21 g sugar), 10 mg chol, 153 mg sodium.
In this recipe, we used a 5-inch cookie cutter, which yields large cookies. Use any size of cookie cutter that you like, but remember to adjust the cooking time and the quantity of filling used in each sandwich.
Maple Walnut Chocolate Squares

MAKES ABOUT 25 SQUARES
HANDS-ON TIME 30 MINUTES
TOTAL TIME 3 HOURS

Shortbread
½ cup unsalted butter, softened
¼ cup granulated sugar
¼ tsp salt
1 cup all-purpose flour

Walnut Caramel
½ cup unsalted butter
1 can 300 ml Eagle Brand® Sweetened Condensed Milk
⅓ cup maple syrup
½ tsp vanilla
½ tsp salt
1 cup chopped walnuts, toasted

Topping
1 300 g pkg semisweet chocolate chips
3 tbsp unsalted butter

Preheat oven to 350°F. Line 8-inch square cake pan with enough parchment paper to leave overhang on all sides.

Shortbread In large bowl, using electric mixer on medium speed, beat together butter, sugar and salt until fluffy, about 3 minutes; stir in flour just until combined. Press into bottom of prepared pan; refrigerate for 10 minutes. Prick all over with fork. Bake until golden, 25 to 30 minutes. Let cool slightly.

Walnut Caramel In saucepan, bring butter, condensed milk and maple syrup to simmer over medium heat; cook, whisking constantly, until thickened and light golden, 5 to 8 minutes.

Remove from heat. Whisk in vanilla and salt; stir in walnuts. Scrape over Shortbread, spreading evenly; refrigerate for 15 minutes.

Topping In heatproof bowl set over saucepan of gently simmering water, melt chocolate chips with butter; spread over Walnut Caramel. Refrigerate until topping is set, about 2 hours. Cut into squares.

PER SQUARE about 249 cal, 3 g pro, 16 g total fat (9 g sat. fat), 25 g carb (1 g dietary fibre, 20 g sugar), 28 mg chol, 93 mg sodium.
Chocolate Cookie Sandwiches

MAKES 10 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 6½ HOURS

1  250 g pkg cream cheese
½ cup  unsalted butter, softened
180 g  white chocolate, melted
3 cups  icing sugar

Chocolate Cookies
1¾ cups  all-purpose flour
½ cup  cocoa powder
¼ tsp  baking powder
pinch  salt
1 cup  salted butter, softened
¾ cup  granulated sugar
1  egg
1 tsp  Club House® Premium Artificial Vanilla Extract
60 g  dark chocolate, melted

Using electric mixer, beat cream cheese, butter and chocolate. Gradually beat in icing sugar until mixture is smooth and thick. Refrigerate 4 hours.

Chocolate Cookies Meanwhile, sift together flour, cocoa, baking powder and salt into bowl. In large bowl, beat butter and sugar until light and airy; beat in egg, vanilla and chocolate. Using wooden spoon, stir flour mixture into butter mixture in two additions, mixing with hands if needed.

Shape dough into two discs; cover with plastic wrap and refrigerate for 1 hour. (Make-ahead: Refrigerate for up to 2 days or freeze for up to 1 month).

On lightly floured work surface, roll out one disc into ¼-inch thickness. Cut out cookies using 5-inch cookie cutter. Place cookies on parchment paper–lined baking sheet; refrigerate 30 minutes.

Preheat oven to 350°F. Bake cookies until firm to the touch, 8 to 10 minutes. Let cool in pan on rack for 10 minutes; transfer directly to rack and let cool completely. Repeat with remaining dough. (Make-ahead: Store at room temperature for up to 5 days or freeze for up to 1 month.)

Spread ¼ cup of icing over half of the cookies; top with remaining cookies, pressing down gently.

PER SERVING about 755 cal, 7 g pro, 45 g total fat (27 g sat. fat), 85 g carb (3 g dietary fibre, 65 g sugar), 105 mg chol, 295 mg sodium.

TEST KITCHEN TIP

It’s easy to add a smooth creamy texture to squares, bars and fudge with Eagle Brand® Sweetened Condensed Milk.

It’s easy to add a smooth creamy texture to squares, bars and fudge with Eagle Brand® Sweetened Condensed Milk.
Hello Dolly Squares

MAKES 36 SQUARES
HANDS-ON TIME 15 MINUTES
TOTAL TIME 2 HOURS

1½ cups graham cracker crumbs
½ cup salted butter, melted
2 tbsp granulated sugar
¼ tsp cinnamon
¼ tsp salt
3 cups sweetened shredded coconut, divided
2 cups HERSHEY’S CHIPITS Semi-Sweet Chocolate Chips
2 cups pecans, chopped
1 can 300 ml Eagle Brand® Sweetened Condensed Milk

Preheat oven to 350°F. Grease bottom of 9-inch square cake pan; line with parchment paper.

In large bowl, stir together graham cracker crumbs, butter, sugar, cinnamon and salt until well combined; press into bottom of prepared pan. Bake until firm, about 10 minutes. Let cool slightly.

Reserve ½ cup of the coconut; set aside. Sprinkle chocolate chips, pecans and remaining coconut over base. Drizzle with condensed milk, using tip of knife to spread condensed milk into toppings; sprinkle with remaining coconut. Bake until coconut is golden, about 30 minutes. Let cool completely. (Make-ahead: Cover with plastic wrap and refrigerate for up to 7 days. Or overwrap with foil and freeze for up to 1 month.)

Cover with plastic wrap and refrigerate for at least 1 hour.

PER SQUARE about 201 cal, 2 g pro, 14 g total fat (7 g sat. fat), 20 g carb (2 g dietary fibre, 16 g sugar), 10 mg chol, 89 mg sodium.
Cookie Dough Truffles
PAGE 44
**Creamy Chocolate Fudge**

**MAKES 36 PIECES**

**HANDS-ON TIME 20 MINUTES**

**TOTAL TIME 1½ HOURS**

- 4 cups granulated sugar
- 1½ cups whipping cream (35%)
- ¼ cup corn syrup
- 375 g semisweet chocolate, coarsely chopped
- ¼ cup unsalted butter
- 1 tsp vanilla
- 1⅓ cups toasted walnuts or pecans, chopped (optional)

Line 8-inch square cake pan with enough foil to overhang on 2 opposite sides. Set aside.

In heavy-bottomed saucepan, mix together sugar, cream and corn syrup; heat over medium-low heat, stirring gently with wooden spoon until sugar is completely melted (using pastry brush dipped in water, brush down edge of saucepan to eliminate sugar crystals), about 8 minutes.

Add chocolate; cook, stirring constantly, until fully melted, 2 or 3 minutes. Secure candy thermometer to side of saucepan; simmer, without stirring, for about 10 minutes or until thermometer reads 235°F. Remove from heat without disturbing mixture; add butter and vanilla (do not stir). Place saucepan in ice water bath; let cool until thermometer reads between 110° and 120°F, about 50 minutes.

Remove saucepan from water; remove candy thermometer from saucepan. Stir vigorously with wooden spoon until slightly thickened, 2 or 3 minutes. Add walnuts (if using). Pour mixture into baking pan; smooth top. Let cool completely.

Remove from pan using foil overhang as handles. Cut into squares.

(variations)

Before pouring the fudge into the pan, you can replace the walnuts with one of these combinations:

- 1 cup miniature marshmallows and ¼ cup toasted slivered almonds
- 2 cups toasted coconut flakes
- 1 cup dried cherries or cranberries

**PER PIECE** about 180 cal, 1 g pro, 12 g total fat (7 g sat. fat), 19 g carb (1 g dietary fibre, 15 g sugar), 25 mg chol, 10 mg sodium.
Choco-Caramel Pecan Bites

MAKES 24 BITES
HANDS-ON TIME 30 MINUTES
TOTAL TIME 1¾ HOURS

2½ cups pecans
1 cup granulated sugar
1 cup whipping cream (35%)
½ cup corn syrup
3 tbsp salted butter
¼ tsp salt
½ tsp vanilla
90 g HERSHEY'S CHIPITS Dark Chocolate Chips

On parchment paper–lined baking sheet, arrange 5 pecans into star shape. Repeat with remaining pecans, spacing stars about 1 inch apart. Set aside.

In large, heavy-bottomed saucepan, mix together sugar, cream, corn syrup, butter and salt. Bring to boil over medium heat, stirring often with wooden spoon. Cook, stirring occasionally and adjusting heat as necessary to maintain constant boil, 15 to 20 minutes or until candy thermometer reaches 248°F (or teaspoonful of mixture dropped into glass of water forms firm ball). Watch closely for last 10 minutes of cooking time as temperature can rise quickly. Remove from heat; add vanilla.

Place saucepan in ice water bath for 30 seconds. Place saucepan on rack; let cool until candy thermometer reads 170°F (caramel will thicken). Using buttered measuring spoon, drop tablespoonful of caramel into centre of each pecan star. Let cool for 30 minutes or until caramel is firm.

In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate chips, stirring occasionally. Let cool to room temperature. Dab melted chocolate in centre of cooled caramel. Refrigerate until chocolate is firm, about 15 minutes. (Make-ahead: Layer between sheets of waxed paper in airtight container and refrigerate for up to 1 week.)

PER BITE about 185 cal, 1 g pro, 13 g total fat (4 g sat. fat), 18 g carb (1 g dietary fibre, 13 g sugar), 15 mg chol, 45 mg sodium.

GOOD TO KNOW

HERSEY’S CHIPITS are known as “Canada’s Favourite Chocolate Chip!” And with good reason – they deliver consistent excellent results in all your baked goods.

*AC Nielsen, Baking Chips, L52 weeks PE May 25, 2019
German Chocolate Cake

PAGE 45
**Cookie Dough Truffles**

**MAKES 60 TRUFFLES**

**HANDS-ON TIME 30 MINUTES**

**TOTAL TIME 1 HOUR**

- 2 cups all-purpose flour
- ½ cup unsalted butter, softened
- ¼ cup brown sugar, sifted
- 1 tsp vanilla
- ½ tsp salt
- 1 can 300 ml sweetened condensed milk
- 1 cup mini chocolate chips

**Chocolate Coating**

- 250 g bittersweet chocolate, coarsely chopped
- 1 tbsp unsalted butter, softened

Preheat oven to 350°F. Place flour on baking sheet; toast in oven for 10 minutes. Let cool. Using electric mixer, beat butter, brown sugar and vanilla until smooth and creamy. Beat in flour and salt alternately with condensed milk. Using wooden spoon, stir in chocolate chips.

Roll dough into 1-inch balls; place on parchment paper–lined baking sheet; freeze until firm, about 30 minutes. (Make-ahead: Refrigerate for up to 1 week or freeze for up to 1 month.)

**Chocolate Coating** Meanwhile, in heatproof bowl set over saucepan of hot (not boiling) water, melt chopped chocolate and butter, stirring until smooth and creamy. Remove bowl from heat.

Pour remaining chocolate sauce into resealable bag. Seal bag; cut off bottom corner and drizzle chocolate over truffles.

**PER SERVING** About 95 cal, 2 g pro, 5 g total fat (3 g sat. fat), 13 g carb (1 g dietary fibre, 10 g sugar), 8 mg chol, 30 mg sodium.

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**Black Forest Yule Log**

**MAKES 12 SERVINGS**

**HANDS-ON TIME 45 MINUTES**

**TOTAL TIME 5½ HOURS**

- 5 eggs, separated
- 1 cup granulated sugar, divided
- 1 tsp vanilla
- ½ cup all-purpose flour
- ½ cup cocoa powder, divided
- pinch salt

**Cherry Filling** Meanwhile, drain cherries, reserving 1 cup of cherry liquid. In small saucepan, bring cherry liquid and sugar to boil; cook until reduced by half. Mix together cranberry juice, kirsch (if using) and cornstarch. Whisk into cherry liquid mixture until thickened. Remove from heat; let cool.

Gently stir cherries into cooled sauce. Cover and refrigerate until cherries are very cold, about 2 hours. (Make-ahead: Refrigerate until the next day.)

**Whipped Cream Filling** In bowl, beat cream, icing sugar and kirsch (if using) until stiff peaks form. Delicately unroll cooled cake; spread filling over cake, leaving 1-inch border on all sides. Dollop Cherry Filling evenly over top. Starting with the short end and using tea towel as guide, roll up cake tightly. Place cake on rack set on baking sheet; refrigerate for 2 hours.

**Ganache** In small, heavy-bottomed saucepan, heat cream over medium heat until little bubbles form around edges. Remove from heat; add chocolate and let stand for 5 minutes. Stir until smooth; let cool for 15 minutes.

Spread ganache over rolled cake. Garnish with chocolate shavings.

(Make-ahead: Refrigerate for up to 1 day.) To serve, sprinkle with icing sugar (if using).

**PER SERVING** About 415 cal, 6 g pro, 22 g total fat (13 g sat. fat), 50 g carb (3 g dietary fibre, 40 g sugar), 125 mg chol, 60 mg sodium.

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Let cool on rack. (Make-ahead: Store at room temperature for up to 1 day, or unroll, then reroll between two sheets of waxed paper and overwrap in heavy-duty foil, then freeze for up to 2 weeks.)
**German Chocolate Cake**

**MAKES** 16 SERVINGS  
**HANDS-ON TIME** 45 MINUTES  
**TOTAL TIME** 5 HOURS

- 125 g bittersweet chocolate, chopped  
- 1 cup salted butter, softened  
- 1½ cups granulated sugar  
- 4 eggs  
- 2 tsp vanilla  
- 2 cups all-purpose flour  
- 1 tsp each baking powder and baking soda  
- ½ tsp salt  
- 1 cup sour cream

**Filling**  
- 1½ cups sweetened shredded or flaked coconut  
- 1½ cups chopped pecans  
- 1 cup granulated sugar  
- 1 cup Carnation® Evaporated Milk  
- 3 egg yolks  
- ½ cup salted butter  
- 1 tsp vanilla

**Ganache**  
- 250 g bittersweet chocolate, chopped  
- 3 tbsp salted butter  
- 2 tbsp corn syrup  
- 1 cup whipping cream (35%)  

In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate with ½ cup water, stirring until smooth; let cool to room temperature, about 30 minutes.

Using electric mixer, beat butter with sugar until light and fluffy; beat in eggs, one at a time, beating well after each addition. Beat in chocolate mixture and vanilla.

Preheat oven to 350°F. Whisk together flour, baking powder, baking soda and salt; stir into butter mixture alternately with sour cream, making 3 additions of flour mixture and 2 of sour cream. Scrape into 2 greased and parchment paper-lined 9-inch round cake pans; smooth tops.

Bake until tester inserted in centre comes out clean, about 35 minutes. Let cool in pans on racks for 10 minutes. Turn out onto racks; peel off paper. Invert and let cool completely.

**TEST KITCHEN TIP**

You can bake these cakes in 8-inch round cake pans, too. Simply adjust the cooking time.

(Make-ahead: Wrap in plastic wrap and store at room temperature for up to 24 hours or overwrap in foil and freeze for up to 1 month.)

**Filling** Spread coconut and pecans on separate baking sheets. Toast in 350°F oven, stirring once, until coconut is golden and pecans are darkened, 6 to 7 minutes for coconut and 8 to 9 minutes for pecans. Transfer to large bowl; let cool.

Meanwhile, in saucepan, whisk together sugar, evaporated milk and egg yolks; cook, stirring, over medium heat until thick enough to coat spoon thickly, about 5 minutes.

Stir butter and vanilla into sugar mixture. Add to pecan mixture and stir until butter is melted. Refrigerate until cold and spreadable, about 2 hours. (Make-ahead: Cover and refrigerate for up to 24 hours.)

**Ganache** Place chocolate, butter and corn syrup in heatproof bowl. In saucepan, bring cream just to boil; pour into bowl with chocolate, whisking until melted and smooth. Let cool to almost room temperature.

Cut each cake in half horizontally. Place 1 cake layer, cut side up, on cake plate. Spread with one-third of filling; repeat layers twice. Top with remaining cake layer, cut side down. Spread about one-third of ganache over top to mask. Refrigerate until firm, about 30 minutes.

Meanwhile, stir ganache occasionally to keep spreadable consistency. Spread remaining ganache (should be at room temperature and slightly thickened) smoothly over cake. Refrigerate until firm, about 1 hour.

**PER SERVING** about 690 cal, 9 g pro, 46 g total fat (25 g sat. fat), 65 g carb (4 g dietary fibre, 43 g sugar), 157 mg chol, 366 mg sodium.

(Canadian Living | Holiday Baking 2019 45)
Chocolate Pomegranate Torte

MAKES 12 TO 14 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 3½ HOURS

125 g bittersweet chocolate, coarsely chopped
¼ cup unsalted butter, softened, cut into 4 pieces
3 large eggs, separated
¾ cup granulated sugar, divided
¼ tsp salt
⅛ tsp cream of tartar
½ cup all-purpose flour
60 g bittersweet chocolate, finely grated

Pomegranate Jelly
1 apple
1½ cups unsweetened pomegranate juice
6 tbsp granulated sugar
12 fresh or frozen cranberries, thawed

Chocolate Icing
180 g bittersweet chocolate, chopped
6 tbsp unsalted butter
1 tbsp liquid honey
pinch salt
pomegranate seeds (optional)

Lightly grease side of 9-inch springform pan; line bottom with parchment paper. Set aside. In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate, butter and 3 tbsp water, stirring often until smooth.

Preheat oven to 350°F. Using electric mixer, beat egg yolks, ½ cup sugar and salt until mixture is pale coloured and thickened. Set aside. In separate bowl, beat egg whites and cream of tartar until soft peaks form. Gradually beat in remaining sugar until stiff peaks form, 1 to 2 minutes. Whisk melted chocolate mixture and flour into egg yolk mixture. Fold in one-quarter of the egg white mixture; repeat three times with remaining egg white mixture. Fold in grated chocolate. Pour into prepared pan, smoothing surface.

Bake in centre of oven until tester inserted in centre comes out with a few moist crumbs still adhering, about 25 minutes. Transfer pan to rack; let cool for 10 minutes. Place cooled cake on round cake board over top of cake. Let cool completely (crust will form with small cracks).

Meanwhile, grate apple with skin on (you should have about ¾ cup). In saucepan set over medium heat, bring apple, pomegranate juice, sugar and cranberries to boil. Cover and simmer until the apple is softened and the mixture has thickened, about 10 minutes. Cook, stirring occasionally at first, then constantly, until all liquid has evaporated and mixture is reduced to about ¾ cup.

Strain mixture, pressing down to extract as much liquid as possible.

In fine-mesh sieve placed over bowl, strain mixture, pressing down to extract as much liquid as possible.

In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate and butter; gently stir in honey and salt until smooth. Remove from heat; stir in 2 tbsp cold water. Let cool, without stirring, at room temperature.

Place cake on rack over baking sheet. Spread some of the icing over cake; heat remaining icing in heatproof bowl set over saucepan of hot (not boiling) water until consistency of cream, then pour evenly over top of cake and let flow down side (to get an even layer, work quickly, using chocolate that has dripped onto baking sheet to patch up any bare spots). Garnish torte with pomegranate seeds (if using); let stand for 10 minutes. Place cake on serving platter; let stand until icing is set, 15 to 30 minutes.

PER EACH OF 14 SERVINGS about 350 cal, 5 g pro, 20 g total fat (11 g sat. fat), 41 g carb (2 g dietary fibre, 36 g sugar), 70 mg chol, 105 mg sodium.
Easy White Chocolate Fruit & Nut Fudge

**MAKES** ABOUT 36 SQUARES  
**HANDS-ON TIME** 15 MINUTES  
**TOTAL TIME** 4½ HOURS

- 340 g white chocolate, chopped
- ¾ cup Eagle Brand® Sweetened Condensed Milk
- 1 tsp vanilla
- ⅔ cup chopped pistachios, divided
- ⅔ cup chopped dried apricots, divided
- ½ cup chopped almonds, divided

Grease 9-inch square cake pan or rimmed baking sheet; line with parchment paper.

In heatproof bowl set over saucepan of gently simmering water, melt chocolate with condensed milk, stirring until smooth, about 5 minutes; remove from heat. Stir in vanilla. Reserve 1 tbsp each pistachios, apricots and almonds; set aside. Stir in remaining pistachios, apricots and almonds until combined.

Scrape into prepared pan, smoothing top. Sprinkle reserved nuts and apricots over top, pressing gently to adhere; refrigerate until firm, about 4 hours.

Using hot knife, cut into squares. (Make-ahead: Layer between parchment paper in airtight container and refrigerate for up to 2 weeks.)

**PER SQUARE** about 100 cal, 2 g pro, 5 g total fat (2 g sat. fat), 12 g carb (1 g dietary fibre, 10 g sugar), 4 mg chol, 17 mg sodium.

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**CHANGE IT UP**

Easy White Chocolate Peppermint Fudge:

Substitute ⅔ cup chopped peppermint candies for pistachios, apricots and almonds. Stir pinch of salt and all but ¼ cup of the candies into fudge mixture before scraping into pan. Sprinkle top with remaining candies.
Mascarpone Cream Éclairs with Chocolate Glaze

**Makes 15 ÉCLAIRS**

**Hands-on Time** 30 minutes

**Total Time** 1 ¼ hours

- ½ cup 2% milk
- ⅓ cup unsalted butter
- 1 tsp granulated sugar
- ½ tsp salt
- 1 cup Robin Hood® Original All Purpose Flour
- 6 eggs, divided

**Mascarpone Filling**
- 1 vanilla bean (or 1 tsp vanilla)
- 1 cup whipping cream (35%)
- 1 cup mascarpone cheese
- ⅓ cup granulated sugar

**Chocolate Glaze**
- 120 g bittersweet chocolate, chopped
- ¼ cup unsalted butter
- 4 tsp corn syrup

In saucepan, mix together ½ cup water, milk, butter, sugar and salt; bring to boil. Remove from heat; add flour all at once, stirring vigorously with wooden spoon until mixture forms ball. Return to stovetop; cook, stirring, for 1 minute. Place batter in bowl; using electric mixer, beat until slightly cooled, 1 to 2 minutes. Beat in 5 eggs, one at a time, until batter is smooth and shiny.

Preheat oven to 375°F. Transfer batter to parchment paper–lined baking sheet, pipe in between. In small bowl, whisk remaining egg with 1 tbsp water; brush over top of each strip. Using tines of fork, make striations on top. Bake until éclairs are puffed and golden brown (rotate baking sheet halfway through cooking time), 25 to 35 minutes. Turn off oven; let éclairs stand for 15 minutes. Transfer éclairs directly to rack; let cool completely. (Make-ahead: Store in an airtight container at room temperature for up to 1 day. Bake in 350°F oven for 5 minutes; let cool before filling.)

**Mascarpone Filling** Meanwhile, using small, sharp knife, cut vanilla bean in half lengthwise. Using tip of knife, scrape vanilla seeds from both halves (keep the bean for another use if desired) into bowl. Add cream, mascarpone and sugar to bowl. Using electric mixer, beat until stiff peaks form. Refrigerate until ready to use.

**Chocolate Glaze** In heatproof bowl placed over saucepan of hot (not boiling) water, melt chocolate with butter and corn syrup, stirring until smooth. Remove from heat (leave bowl on saucepan to keep warm). Using thick skewer, pierce through éclairs from end to end. Using piping bag fitted with small tip, pipe mascarpone filling into éclairs. Dip tops in Chocolate Glaze. Let stand about 20 minutes or until chocolate is set. (Make-ahead: Cover tightly with plastic wrap and refrigerate for up to 1 day.)

**PER ÉCLAIR** about 370 cal, 5 g pro, 30 g total fat (18 g sat. fat), 20 g carb (1 g dietary fibre, 12 g sugar), 140 mg chol, 75 mg sodium.

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**CHANGE IT UP**

**Lemon Cream Filling** Omit sugar and vanilla. Replace mascarpone cheese with 1 cup lemon cream.

**Dulce de leche Filling** Omit sugar and vanilla. Replace mascarpone cheese with 1 cup dulce de leche.

**White Chocolate Glaze** In bowl, whisk together ½ cup icing sugar and 1 tbsp of milk; whisk in 60 g melted white chocolate until thick and creamy (if mixture is too runny, stir in icing sugar, 1 tsp at a time; if mixture is too thick, add milk, 1 tsp at a time, for desired consistency). For coloured glaze, stir in a few drops of food colouring.

**Dulce de leche Glaze** In heatproof bowl set over saucepan of hot (not boiling) water, mix ½ cup dulce de leche and 3 tbsp 18% table cream; heat, stirring constantly, until smooth (if mixture is too thick, add up to 1 tbsp extra cream).

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**TEST KITCHEN TIP**

Decorate éclairs with your favourite toppings: coloured icing, candies, chocolate shavings, chopped caramels, toasted coconut, sprinkles, chopped nuts and/or mini chocolate chips.


**Vanilla Glaze**  
MAKES ABOUT 1 CUP

In bowl, mix together 1¼ cups icing sugar, ¼ cup milk and ¼ tsp vanilla, adding more milk if necessary to make smooth glaze.

PER TBSP about 35 cal, trace pro, 0 g total fat, 9 g carb (no dietary fibre, 9 g sugar), 0 chol, 2 mg sodium.

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**Maple Glaze**  
MAKES ABOUT 1½ CUPS

In small saucepan set over low heat, stir together ¼ cup unsalted butter and ½ cup maple syrup until well combined. Remove from heat and let cool slightly. Add 2/3 cup icing sugar gradually, whisking constantly, until thickened and smooth, about 5 minutes.

PER TBSP about 45 cal, trace pro, 2 g total fat (1 g sat. fat), 7 g carb (no dietary fibre, 7 g sugar), 5 mg chol, 1 mg sodium.

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**Chocolate Glaze**  
MAKES ABOUT 1 CUP

In heatproof bowl set over saucepan of hot (not boiling) water, melt 125 g chopped bittersweet chocolate, ¼ cup unsalted butter and 4 tsp corn syrup, stirring constantly, until smooth. Remove from heat, but leave bowl on sauce-pan to keep warm while using.

PER TBSP about 65 cal, trace pro, 5 g total fat (3 g sat. fat), 6 g carb (trace fibre, 5 g sugar), 7 mg chol, 1 mg sodium.
Maple Doughnuts

MAKES 12 DOUGHNUTS
HANDS-ON TIME 20 MINUTES
TOTAL TIME 45 MINUTES

1¼ cups all-purpose flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
½ cup sour cream
1 egg
2 tbsp vegetable oil
⅓ cup maple sugar, divided
⅓ cup maple syrup, divided

Grease standard 12-mould doughnut pan. Set aside.

In bowl, mix together flour, baking powder, baking soda and salt. In separate bowl, using electric mixer, beat sour cream, egg, oil, ¼ cup each maple sugar and maple syrup; beat in flour mixture at low speed until smooth.

Preheat oven to 350°F. Transfer batter to piping bag fitted with ½-inch round tip; fill moulds halfway. Bake until doughnuts are browned and spring back when pressed lightly, about 12 minutes. Let cool in pan on rack for 5 minutes; transfer directly to rack and let cool completely.

Heat remaining maple syrup in small saucepan set over low heat. Place remaining sugar on small shallow plate. Brush doughnuts with maple syrup; dip tops in remaining maple sugar.

(Make-ahead: Store at room temperature for up to 1 day or freeze for up to 1 month.)

PER DOUGHNUT about 145 cal, 2 g pro, 5 g total fat (1 g sat. fat), 24 g carb (trace dietary fibre, 14 g sugar), 20 mg chol, 100 mg sodium.

Sour Cream Doughnuts

MAKES 12 DOUGHNUTS
HANDS-ON TIME 20 MINUTES
TOTAL TIME 45 MINUTES

1 cup all-purpose flour
½ tsp baking soda
¼ tsp cinnamon
¼ tsp salt
pinch nutmeg
½ cup sour cream
½ cup granulated sugar
¼ cup vegetable oil
1 egg
½ tsp vanilla

Vanilla, Maple and/or Chocolate Glaze (see recipes, opposite page)

Grease standard 12-mould doughnut pan. Set aside.

In bowl, mix together flour, baking soda, cinnamon, salt and nutmeg. In separate bowl, using electric mixer, beat sour cream, sugar, oil, egg and vanilla; beat in flour mixture at low speed until smooth.

Preheat oven to 350°F. Transfer batter to piping bag fitted with ½-inch round tip; fill moulds halfway. Bake until doughnuts are browned and spring back when pressed lightly, about 12 minutes. Let cool in pan on rack for 5 minutes; transfer directly to rack and let cool completely.

Place glazes in bowls. Dip doughnuts in glaze; letting excess drip off; transfer to rack set on parchment paper–lined baking sheet. Let stand until glaze is set. (Make-ahead: Store at room temperature for up to 1 day or freeze for up to 1 month.)

PER DOUGHNUT about 135 cal, 2 g pro, 7 g total fat (2 g sat. fat), 17 g carb (trace dietary fibre, 6 g sugar), 20 mg chol, 110 mg sodium.

Chocolate Doughnuts

MAKES 18 DOUGHNUTS
HANDS-ON TIME 20 MINUTES
TOTAL TIME 45 MINUTES

1¼ cups all-purpose flour
½ cup cocoa powder
½ tsp baking powder
½ tsp baking soda
¼ tsp salt
1 egg
½ cup 2% milk
½ cup unsalted butter, melted
½ cup packed brown sugar
½ cup granulated sugar
1 cup HERSHEY’S CHIPITS Cookies ‘N’ Creme Chips

Vanilla, Maple and/or Chocolate Glaze (see recipes, opposite page)

Grease standard 12-mould doughnut pan. Set aside.

In bowl, mix flour, cocoa powder, baking powder, baking soda and salt. In separate bowl, using electric mixer, beat egg, milk, butter, brown sugar and granulated sugar; beat in flour mixture at low speed until smooth. Stir in baking chips.

Preheat oven to 350°F. Transfer batter to piping bag fitted with ½-inch round tip; fill moulds halfway full. Bake until doughnuts are browned and spring back when pressed lightly, about 12 minutes. Let cool in pan on rack for 5 minutes; transfer directly to rack and let cool completely.

Place glazes in bowls. Dip doughnuts in glaze, letting excess drip off; transfer to rack set on parchment paper–lined baking sheet. Let stand until glaze is set. (Make-ahead: Store at room temperature for up to 1 day or freeze for up to 1 month.)

PER DOUGHNUT about 165 cal, 2 g pro, 9 g total fat (5 g sat. fat), 23 g carb (1 g dietary fibre, 17 g sugar), 25 mg chol, 130 mg sodium.

Test Kitchen Tip

Enjoy these maple-infused treats three ways: plain, covered in syrup and sugar (as we do here), or dipped in Maple Glaze.

Did You Know?

These doughnuts are healthier than fried and they freeze well, too!
Ultra-Chocolatey Brownies

MAKES 16 BROWNIES
HANDS-ON TIME 15 MINUTES
TOTAL TIME 40 MINUTES

90 g bittersweet chocolate, chopped
90 g unsweetened chocolate, chopped
½ cup salted butter
¾ cup organic sugar cane
3 eggs, lightly beaten
1 tsp Club House® Premium Artificial Vanilla Extract
1 cup all-purpose flour

Ganache (see below)

Preheat oven to 350°F. In large microwaveable bowl, microwave chocolate and butter on medium-low heat for 2 minutes. Stir until chocolate is melted and smooth.

Stir in sugar; mix in eggs and vanilla. Add flour, stirring until fully combined. Pour batter into greased 8-inch square cake pan. Bake until tester inserted in centre still has a few moist crumbs adhering, about 25 minutes. Let cool in pan on rack. Drizzle with Ganache.

Ganache In heavy-bottomed saucepan, heat ½ cup whipping cream (35%) over medium-high heat until little bubbles start to form around edges. Remove from heat. Add 180 g chopped bittersweet chocolate (do not stir). Let stand for 5 minutes. Stir until smooth. Let stand for 15 minutes. Makes about 2 cups.

PER BROWNIE (WITHOUT GANACHE) about 75 cal, 3 g pro, 7 g total fat (5 g sat. fat), 16 g carb (1 g dietary fibre, 12 g sugar), 50 mg chol, 60 mg sodium.

TEST KITCHEN TIP
Use Club House® Premium Artificial Vanilla Extract in all of your baked goods for a delicate vanilla flavour.
Rice Flour Brownies

MAKES 20 BROWNIES
HANDS-ON TIME 15 MINUTES
TOTAL TIME 50 MINUTES

300 g bittersweet chocolate, chopped
1 cup unsalted butter, cut into chunks
¼ cup whipping cream (35%)
4 eggs
1 cup granulated sugar
¼ cup cocoa powder
¼ cup rice flour
1 tsp vanilla
1 cup chopped walnuts

In heatproof bowl set over pot of hot (not boiling) water, melt chocolate, butter and cream, stirring until smooth. Remove from heat; let cool.

Preheat oven to 350°F. In large bowl, whisk together eggs, sugar, cocoa powder, rice flour and vanilla. Stir in melted chocolate mixture and walnuts. Pour into 9-inch square cake pan.

Bake until brownies spring back when pressed lightly, about 35 minutes. Let cool completely on rack. (Make-ahead: Refrigerate for up to 4 days or freeze for up to 2 months.)

PER BROWNIE about 260 cal, 2 g pro, 18 g total fat (10 g sat. fat), 22 g carb (2 g dietary fibre, 18 g sugar), 65 mg chol, 20 mg sodium.
Black Bean Brownies

MAKES 16 BROWNIES
HANDS-ON TIME 15 MINUTES
TOTAL TIME 40 MINUTES

1 19 oz can black beans, rinsed and drained
3 eggs
¼ cup salted butter, melted
¼ cup granulated sugar
½ tsp salt
½ tsp baking soda
½ cup cocoa powder
1 tsp vanilla
½ cup HERSHEY’S CHIPITS Semi-Sweet Chocolate Chips

Preheat oven to 350°F. In food processor, combine black beans, eggs, butter, sugar, salt, baking soda, cocoa powder and vanilla; purée into paste. Scrape into greased 8-inch square cake pan; sprinkle with chocolate chips.

Bake until brownies spring back when pressed lightly, 22 to 25 minutes. Let cool in pan on rack. (Make-ahead: Refrigerate for up to 4 days or freeze for up to 2 months.)

PER BROWNIE about 140 cal, 4 g pro, 6 g total fat (3 g sat. fat), 19 g carb (3 g dietary fibre, 10 g sugar), 45 mg chol, 185 mg sodium.
**Chia Seed Brownies**

**MAKES** 16 BROWNIES  
**HANDS-ON TIME** 20 MINUTES  
**TOTAL TIME** 12¾ HOURS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
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<tr>
<td>1 tbsp</td>
<td>chia seeds</td>
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<tr>
<td>90 g</td>
<td>unsweetened chocolate, chopped</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>granulated sugar</td>
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<td>2</td>
<td>eggs</td>
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<tr>
<td>1 tsp</td>
<td>vanilla</td>
<td></td>
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<tr>
<td>½ cup</td>
<td>Robin Hood® Original All Purpose Flour</td>
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In small bowl, mix ½ cup water with chia seeds; cover and let stand at room temperature for at least 12 hours or up to 24 hours. Stir well before using.

Preheat oven to 350°F. In heavy-bottomed saucepan, melt chocolate over low heat, stirring until smooth. Remove from heat and let cool. Using wooden spoon, stir in sugar, eggs (one at a time), chia seed mixture and vanilla. Add flour, mixing well. Pour batter into lightly greased 8-inch square cake pan.

Bake until brownies spring back when pressed lightly, 22 to 25 minutes. Let cool completely on rack. (Make-ahead: Refrigerate for up to 4 days or freeze for up to 2 months.)

**PER BROWNIE** about 110 cal, 2 g pro, 3 g total fat (2 g sat. fat), 18 g carb (1 g dietary fibre, 13 g sugar), 25 mg chol, 10 mg sodium.

**TEST KITCHEN TIP**  
Once mixed with water, chia seeds form a paste, which makes them the perfect ingredient to replace the fat in baked goods.
Decadent Mini Brownie Cakes

**MAKES** 6 MINI CAKES

**HANDS-ON TIME** 20 MINUTES

**TOTAL TIME** 50 MINUTES

175 g bittersweet chocolate, coarsely chopped, divided

⅔ cup unsalted butter, cubed

6 tbsp all-purpose flour

6 tbsp cocoa powder

⅛ tsp salt

2 eggs

¾ cup granulated sugar

**Fleur de Sel Chocolate Sauce (recipe follows)**

In small, heavy-bottomed saucepan, melt 125 g chocolate and butter over low heat, stirring until smooth. Set aside.

**Preheat oven to 350°F.** In large bowl, beat eggs and sugar until mixture is thickened and pale coloured, about 5 minutes. Beat in reserved chocolate mixture at low speed. Fold in remaining chocolate and flour mixture. Divide evenly among bakeable paper panettone pans, filling about three-quarters full.

Bake until tester inserted in centre comes out with a few moist crumbs still adhering, 20 to 25 minutes.

Let cool for 10 minutes; remove from pans. (**Make-ahead: Store at room temperature for up to 2 days or freeze for up to 2 months.**) Serve with Fleur de Sel Chocolate Sauce.

**Fleur de Sel Chocolate Sauce** In heavy-bottomed saucepan, heat ¾ cup whipping cream (35%) and 3 tbsp butter over medium heat, stirring occasionally, until mixture starts to smoke. Remove from heat; stir in 125 g chopped bittersweet or semi-sweet chocolate and ¼ tsp fleur de sel until chocolate is melted. Serve hot. Makes 1 cup.

**PER MINI CAKE** about 720 cal, 7 g pro, 48 g total fat (30 g sat. fat), 64 g carb (5 g dietary fibre, 54 g sugar), 165 mg chol, 230 mg sodium.

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**TEST KITCHEN TIP**

For our adorable cakes, we used bakeable paper panettone pans, which we placed on a baking sheet. You can find them at specialty kitchen stores. Or, to make your own, fold parchment paper in half and make a large band to create a collar; place inside a ramekin.
Sweet Potato Brownies

MAKES 16 BROWNIES
HANDS-ON TIME 20 MINUTES
TOTAL TIME 1 HOUR

1 cup pitted dates
1 sweet potato, peeled and cubed
¾ cup ground almonds
½ avocado
½ cup unsweetened apple purée
¼ cup maple syrup
1 cup all-purpose flour
⅔ cup cocoa powder
pinch salt

In heatproof bowl, pour enough boiling water over dates to cover; let stand for 10 minutes. In microwaveable bowl, cook sweet potato until tender, 3 to 4 minutes; let cool. Drain dates; let cool.

Preheat oven to 350°F. In food processor, purée dates and almonds. Add sweet potato, avocado, apple purée, maple syrup, flour, cocoa powder and salt; process into paste. Scrape into 8-inch square cake pan.

Bake until tester inserted in centre comes out clean, 40 to 50 minutes. Let cool in pan on rack. (Make-ahead: Refrigerate for up to 4 days or freeze for up to 2 months.)

PER BROWNIE about 135 cal, 3 g pro, 4 g total fat (4 g sat. fat), 24 g carb (4 g dietary fibre, 11 g sugar), no chol, 20 mg sodium.

TEST KITCHEN TIP

Using dates and unsweetened apple purée for sweetness eliminates the use of sugar and makes these brownies lower in fat than regular ones. The sweet potato adds fibre, too.
Classic Chocolate Truffles

MAKES ABOUT 35 TRUFFLES
HANDS-ON TIME 40 MINUTES
TOTAL TIME 2½ HOURS

340 g semisweet chocolate, finely chopped
½ cup whipping cream (35%)
¼ cup unsalted butter, cubed
1 tbsp vanilla

Chocolate Coating
225 g semisweet chocolate, finely chopped
2 tbsp Crisco® All-Vegetable Shortening
1 tsp flaked sea salt (optional)

Line 2 rimmed baking sheets with parchment paper. Place chocolate in heatproof bowl. In small saucepan, heat cream and butter over medium-high heat, stirring, just until butter is melted, 1 to 2 minutes. Pour over chocolate; whisk until smooth. Whisk in vanilla. Cover and refrigerate until firm, about 1 hour.

Using melon baller or teaspoon, drop chocolate mixture by rounded teaspoonfuls onto prepared pans. Gently roll to form balls. Freeze until hardened, about 30 minutes.

Chocolate Coating In heatproof bowl set over saucepan of hot (not boiling) water, melt together chocolate and shortening, stirring frequently. Remove from heat; let cool slightly.

Working with 1 pan of truffles and using 2 forks, dip each truffle into coating, tapping forks on edge of bowl to remove excess; return to pan. Sprinkle with salt (if using). Repeat with remaining truffles. (If coating begins to harden, rewarm over saucepan, stirring, until softened.) Refrigerate truffles until coating is hardened, about 15 minutes.

PER TRUFFLE about 104 cal, 1 g pro, 8 g total fat (5 g sat. fat), 10 g carb (1 g dietary fibre, 9 g sugar), 8 mg chol, 3 mg sodium.
Nutmeg Truffles

MAKES 40 TRUFFLES
HANDS-ON TIME 15 MINUTES
TOTAL TIME 1½ HOURS

400 g bittersweet chocolate, chopped
1 cup whipping cream (35%)
2 tsp salted butter
½ tsp Club House® Ground Nutmeg
¼ cup each cocoa powder, and/or icing sugar, green tea powder (matcha), pistachios or walnuts, crushed

Place chocolate in heatproof bowl. In saucepan, bring cream to boil; pour over chocolate, stirring until melted. Stir in butter and nutmeg until fully blended. Refrigerate until cooled but still malleable, about 30 minutes. Using electric mixer, beat mixture until smooth, then refrigerate for 45 minutes.

Using spoon, form small round balls; roll in cocoa powder, icing sugar, green tea powder, pistachios or walnuts.

PER TRUFFLE about 80 cal, 1 g pro, 5 g total fat (3 g sat. fat), 8 g carb (1 g dietary fibre, 6 g sugar), 7 mg chol, 4 mg sodium.
**Chocolate Crème Brûlée**

**Makes 6 Servings**

**Hands-on Time** 20 Minutes

**Total Time** 3½ Hours

- 6 egg yolks
- ¾ cup granulated sugar
- 1½ cups 2% milk
- 1½ cups whipping cream (35%)
- 1 cup 70% dark chocolate, chopped
- Brown sugar

Preheat oven to 300°F. In large bowl, whisk together egg yolks and sugar until pale and fluffy. In saucepan, bring milk and cream to boil; add chocolate, stirring until smooth. Add yolk mixture to chocolate, mixing well. Pour chocolate cream into ramekins; place in baking dish. Fill baking dish with enough water to come halfway up sides of ramekins. Bake for 45 minutes. Remove from oven and let cool. Refrigerate ramekins for at least 3 hours or up to 1 day. Before serving, sprinkle enough brown sugar over top of each crème brûlée to cover; caramelize the sugar with kitchen torch until crust forms.

**Per Serving** about 775 cal, 9 g pro, 63 g total fat (38 g sat. fat), 43 g carb (no dietary fibre, 38 g sugar), 485 mg chol, 55 mg sodium.

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**Test Kitchen Tip**

To caramelize the sugar, use a crème brûlée torch, a mini butane kitchen torch or, even less expensive, a propane welding torch.
Want to try the ultimate classic crème brûlée recipe? Check out the one in the bible of French cooking, the Larousse Gastronomique: The World’s Greatest Encyclopedia. You’ll need: 10 egg yolks, ¾ to 1 cup of granulated sugar, 4 cups whipping cream (35%), warmed with 1 vanilla bean and brown sugar. Whisk yolks with the sugar until pale coloured, pour in vanilla-infused warm cream, and cook for 45 minutes. Let stand until cool, then refrigerate for at least 3 hours or up to 1 day. To add a personal touch, add your choice of spice, alcohol, orange or lime zest, star anise, cardamom, or lemongrass (maybe even a touch of coffee!) when warming the cream.
SECRET S OF GREAT BAKING FROM

the Canadian Living TEST KITCHEN

CHOCOLATE

Different types of chocolate are defined by the proportions of chocolate liquor, cocoa butter and other ingredients, such as sugar. Here are the varieties you’ll use frequently for baking.

- **Unsweetened chocolate:** This is pure, unsweetened chocolate liquor cooled and moulded into blocks. It is bitter and cannot be used interchangeably with other types of chocolate.

- **Bittersweet and semisweet:** These chocolates contain pure chocolate liquor, cocoa butter, sugar, vanilla and lecithin. In baking, these types are interchangeable, although bittersweet has a more pronounced flavour.

- **Milk chocolate:** This chocolate has dry or concentrated milk added to the same base as semisweet and bittersweet chocolate.

- **White chocolate:** This type does not actually contain any chocolate liquor, just cocoa butter. Good-quality white chocolate is ivory- or cream-coloured, unlike white confectionary coating, which contains vegetable fats instead of cocoa butter and is a starker white.

- **Cocoa powder:** Made of ground, partially defatted cocoa solids, cocoa powder (labelled unsweetened or Dutch process) should not be replaced with sweetened or hot chocolate powders.

**Storage:** Wrap chocolate and store in a cool, dry place, and make sure to use within two years. When storage temperatures are too warm, the cocoa butter in chocolate separates from the solids, leaving a harmless white discoloration, called bloom, on the surface.

TEST KITCHEN TIP

Melt chocolate in the microwave, stirring at regular intervals (about every 20 seconds) and stopping when chocolate is about two-thirds melted. Use residual heat to finish the process. Timing will vary, depending on the amount of chocolate.

**Vanilla extract:** Recipes sometimes call for pure vanilla extract. It’s readily available and made by percolating vanilla beans with ethyl alcohol and water. While imitation or artificial vanilla extract is usually scorned in the press, and is not a first choice for custards, it can take the heat and is often preferable in baked goods such as pound cake.

**Vanilla beans:** Slit the bean in half lengthwise. Scrape out the seedy pulp and use in cake batters and custards. One whole bean yields the equivalent of 2 to 3 tsp vanilla extract. The pod can be added to custards as well, but remove it before serving. You can also recycle the pod by adding it to a canister of granulated sugar or to a fruit compote.
CANADA'S FAVOURITE
CHOCOLATE CHIP

*AC NIELSEN, BAKING CHIPS L52 WKS RE JUNE 22, 2019
Crispy Santa Hats & Lollipop Treats

Makes 6 to 9 servings
Handson time 20 minutes
Total time 40 minutes

¼ cup unsalted butter
1 285 g bag marshmallows
2 tsp vanilla
e 5 cups Rice Krispies® cereal
coloured sprinkles (optional)

Crispy Santa Hats
½ cup whipped cream
9 large strawberries, stems removed

Crispy Lollipop Treats
6 lollipop sticks
1½ cups chopped dark chocolate, melted

In large pot, melt butter over medium-low heat until lightly browned.
Add marshmallows and vanilla, stirring constantly until melted.
Remove from heat; stir in cereal, and sprinkles (if using) until well combined.
Transfer mixture to buttered 9-inch square cake pan, pressing down lightly. Let cool completely. Follow instructions to make Crispy Lollipop Treats or Crispy Santa Hats.

Crispy Santa Hats Cut treats into 9 squares. Dab whipped cream on top of each square. Top each square with strawberry, cut side down. Top the tip of each strawberry with small dot of whipped cream as a pom-pom.

PER SANTA HAT about 240 cal, 2 g pro, 8 g total fat (5 g sat. fat), 40 g carb (1 g dietary fibre, 20 g sugar), 10 mg chol, 120 mg sodium.

Crispy Lollipop Treats Cut treats into 6 rectangles. Insert lollipop stick into one short end of each rectangle. Dip top third of each rectangle in melted chocolate; garnish with coloured sprinkles.

PER LOLLIPOP TREAT about 555 cal, 6 g pro, 25 g total fat (15 g sat. fat), 77 g carb (5 g dietary fibre, 40 g sugar), 25 mg chol, 225 mg sodium.

TEST KITCHEN TIP
Pick up a few extra boxes of Kellogg’s® Rice Krispies® cereal to have on hand so you can bake a fresh batch of treats at a moment’s notice for kids and drop-in guests.

Chocolate Crispy Stars

Makes 12 servings
Handson time 20 minutes
Total time 40 minutes

¼ cup unsalted butter
1 285 g bag marshmallows
2 tsp vanilla extract
¼ cup cocoa powder
e 5 cups Rice Krispies® cereal
½ cup mini chocolate chips
garnish
coarse sugar
3 crushed candy canes

In large pot, melt butter over medium-low heat until lightly browned.
Add marshmallows and vanilla, stirring constantly until melted. Remove from heat; stir in cocoa powder. Stir in cereal until well combined. Stir in chocolate chips. Transfer mixture to 2 buttered 8-inch square cake pans, pressing down lightly. Let cool completely.
Remove treats from pans; cut out shapes using star (or desired shape) cookie cutter. Sprinkle with coarse sugar and crushed candy canes.

PER SERVING about 210 cal, 2 g pro, 6 g total fat (4 g sat. fat), 37 g carb (1.5 g dietary fibre, 20 g sugar), 10 mg chol, 120 mg sodium.
Homemade for the HOLIDAYS

Let the spirit of the season inspire tasty new traditions, together.

Holiday Tree Pops

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cookies

THESE TREATS ARE THE CORNERSTONE OF THE HOLIDAYS—EACH ONE A PERFECT LITTLE BITE OF INDULGENCE.
Best Chocolate Chip Cookies

PAGE 73
Oatmeal Cookies with White Chocolate and Dried Fruit

MAKES 15 COOKIES
HANDS-ON TIME 20 MINUTES
TOTAL TIME 1 HOUR

2 cups quick-cooking rolled oats
¾ cup all-purpose flour
⅓ cup brown sugar
¼ cup dried apricots, chopped
¼ cup HERSHEY’S CHIPITS Pure White Chocolate Chips
¼ cup dried cranberries
¼ cup slivered almonds
1 tsp baking soda
pinch cinnamon
1 cup unsalted butter, softened
2 eggs

Preheat oven to 350°F. In bowl, combine oats, flour, brown sugar, apricots, white chocolate chips, cranberries, almonds, baking soda and cinnamon. Mix in butter and eggs. Refrigerate dough for 30 minutes.

Using ice cream scoop, form dough into balls. Place on baking sheet lined with parchment paper; flatten lightly with fork. Bake until golden brown, 10 to 14 minutes.

PER COOKIE about 195 cal, 3 g pro, 12 g total fat (7 g sat. fat), 9 g carb (1 g dietary fibre, 17 g sugar), 25 mg chol, 130 mg sodium.

TEST KITCHEN TIP

To give a gift from your kitchen to bake at a later time, layer brown sugar, flour, oats, apricots, chocolate chips, cranberries, almonds, baking soda and cinnamon in 1-litre canning jar. Print baking instructions to accompany the gift.
CHANGE IT UP

Giant Chocolate Chip Cookie: On baking sheet or pizza pan lined with parchment paper, roll out dough for Best Chocolate Chip Cookies to form a 9-inch round. Bake in 350°F oven for about 20 minutes or until golden on top but still soft in centre. Let cool. Cut into 16 slices.
**Best Chocolate Chip Cookies**

**MAKES** 30 COOKIES  
**HANDS-ON TIME** 20 MINUTES  
**TOTAL TIME** 50 MINUTES  

- ½ cup unsalted butter, softened  
- ½ cup packed brown sugar  
- ½ cup granulated sugar  
- 1 egg  
- 1 tsp vanilla extract  
- 1½ cups all-purpose flour  
- ½ tsp salt  
- ½ tsp baking powder  
- ½ tsp baking soda  
- 1½ cups HERSHEY’S CHIPITS Semi-Sweet Chocolate Chips  

Using electric mixer, beat butter with brown and granulated sugars until mixture is smooth and creamy. Beat in egg and vanilla. In separate bowl, mix together flour, salt, baking powder and baking soda; stir into butter mixture. Stir in chocolate chips.  

*(Make-ahead: Shape into disc, wrap in plastic wrap and refrigerate for up to 3 days or freeze in freezer bag for up to 1 month. Bring to room temperature before continuing with recipe.)*  

Preheat oven to 350°F. Roll dough by 2 tbsp into balls. Arrange, 3 inches apart, on parchment paper–lined baking sheets; flatten slightly. Bake, 1 sheet at a time, until tops are no longer shiny, 13 to 15 minutes. Let cool on pans for 2 minutes; transfer directly to racks to cool completely.  

*(Make-ahead: Store in airtight container for up to 3 days.)*

**PER COOKIE** about 123 cal, 1 g pro, 6 g total fat (4 g sat. fat), 17 g carb (1 g dietary fibre, 12 g sugar), 40 mg chol, 75 mg sodium.

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**Coconut, Chocolate and Pecan Cookies**

**MAKES** 15 COOKIES  
**HANDS-ON TIME** 20 MINUTES  
**TOTAL TIME** 35 MINUTES  

- 400 g sweetened flaked coconut  
- 2 cups HERSHEY’S CHIPITS Semi-Sweet Chocolate Chips  
- 1 300 ml can condensed milk  
- ½ cup chopped pecans  

Preheat oven to 350°F. In large bowl, combine coconut flakes, chocolate chips, condensed milk and pecans; mix until well combined. Roll dough into 1¼-inch balls. Place on baking sheet lined with parchment paper; flatten lightly with fork. Bake until coconut flakes start to brown, 15 to 18 minutes. Transfer pan to rack; let cool completely.  

**PER COOKIE** about 270 cal, 3 g pro, 14 g total fat (10 g sat. fat), 33 g carb (3 g dietary fibre, 29 g sugar) 7 mg chol, 90 mg sodium.
**Marzipan Shortbread Cookies**

**MAKES** 24 COOKIES  
**HANDS-ON TIME** 20 MINUTES  
**TOTAL TIME** 2½ HOURS

- 125 g marzipan, grated
- 2 cups Robin Hood® Original All Purpose Flour
- ¾ cup salted butter, softened
- ½ cup granulated sugar
- 1 tsp vanilla
- pinch salt
- icing sugar

Using electric mixer, beat together marzipan, flour, butter, sugar, vanilla and salt to make smooth paste. Refrigerate for 2 hours.

Preheat oven to 350°F. On lightly floured work surface, roll out dough into ¼-inch thickness; using cookie cutters in desired shapes and sizes, cut out cookies. Place on baking sheet lined with parchment paper; bake for about 10 minutes or until cookies are browned around edges. Let cool in pan on rack for 5 minutes; transfer directly to rack. Let cool. Sprinkle with icing sugar.

**PER COOKIE** about 145 cal, 2 g pro, 8 g total fat (5 g sat. fat), 17 g carb (trace dietary fibre, 8 g sugar), 20 mg chol, 60 mg sodium.

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**TEST KITCHEN TIP**

Make sandwich cookies by cutting out a small hole in the centre of half of the cookies. Dollop strawberry jam over remaining cookies, then top with cutout cookies.
cookie holiday countdown

WITH TWO COOKIE RECIPE BASES, FOUR VARIATIONS, ROYAL ICING AND A COUPLE OF FUN LITTLE TOUCHES, YOU CAN MAKE AN EDIBLE ADVENT CALENDAR WITH 24 DIFFERENT FESTIVE COOKIES—PLUS ONE FOR DECEMBER 25!

Spice Cookies
PAGE 77
**Best Shortbread Cookies**

**Makes** 36 cookies  
**Hands-On Time** 25 minutes  
**Total Time** 1½ hours

1 cup unsalted butter, softened  
½ cup icing sugar  
⅛ tsp vanilla  
⅛ tsp salt  
2 cups Robin Hood® Original All Purpose Flour

Using electric mixer, beat together butter, icing sugar, vanilla and salt until light and fluffy. Reduce speed to low; beat in flour until well combined. Divide dough into 2 portions and shape into disks; wrap in plastic wrap and refrigerate for 45 minutes. (Dough can be refrigerated overnight; let stand at room temperature for about 15 minutes or until soft enough to roll out.)

Preheat oven to 300°F. Between two pieces of waxed paper, roll out 1 portion of dough into ¼-inch thickness. Using 2-inch cookie cutters in desired shapes, cut out cookies, rerolling scraps once. Repeat with remaining dough. Place cookies about 2 inches apart on 2 parchment paper-lined baking sheets. Refrigerate until cookies are firm, about 15 minutes.

Bake on top and bottom racks of oven, rotating and switching pans halfway through, until light golden, about 10 minutes. Let cool in pan on rack for 10 minutes; transfer cookies directly to rack and let cool completely.

**PER COOKIE** about 80 cal, 1 g pro, 5 g total fat (3 g sat. fat), 8 g carb (trace dietary fibre, 2 g sugar), 14 mg chol, 17 mg sodium.

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**Classic Sugar Cookies**

**Makes** 50 cookies  
**Hands-On Time** 20 minutes  
**Total Time** 1½ hours

2½ cups Robin Hood® Original All Purpose Flour  
⅛ tsp baking powder  
pinch salt  
⅛ cup unsalted butter, softened  
1 cup granulated sugar  
1 egg  
1 tsp vanilla

In bowl, mix flour, baking powder and salt. In another bowl, using electric mixer, beat butter and sugar until light and fluffy. Beat in egg and vanilla. Reduce speed to low. Beat in flour mixture in three additions until fully blended. Divide dough into two portions and form into two disks; wrap in plastic wrap and refrigerate for 45 minutes. (Can be refrigerated for up to 1 day. Let stand at room temperature or until soft enough to roll out, about 15 minutes.)

Preheat oven to 375°F. Between two pieces of waxed paper, roll out 1 portion of dough into ¼-inch thickness. Using 2-inch cookie cutters in desired shapes, cut out cookies, rerolling scraps once. Repeat with remaining dough. Place cookies about 2 inches apart on 2 parchment paper-lined baking sheets.

Bake, one pan at a time, until bottom of cookies are lightly golden, about 10 minutes. Let cool in pan on rack for 1 minute. Transfer cookies directly to rack and let cool completely.

**PER COOKIE** about 64 cal, 1 g pro, 3 g total fat (8 g sat. fat), 2 g carb (trace dietary fibre, 4 g sugar), 11 mg chol, 24 mg sodium.

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**Change it Up**

**Spice Sugar Cookies**

Replace sugar with the same amount of packed brown sugar. Add 2 tbsp molasses, 2 tsp each of ground ginger and cinnamon, and ½ tsp each of allspice and ground cloves to the butter mixture.

**Double Chocolate Sugar Cookies**

Replace the sugar with the same amount of packed brown sugar. Add ¼ cup melted bitter-sweet chocolate and ¼ cup cocoa powder to the butter mixture. Reduce the flour to 2⅛ cups.

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**Brown Sugar Shortbread Cookies**

Replace icing sugar with the same amount of packed brown sugar.

**Chocolate Shortbread Cookies**

Increase the amount of icing sugar to 1½ cups. Add ¼ cup of cocoa powder to the butter mixture.
**Royal Icing**

**MAKES** 1½ CUPS  
**HANDS-ON TIME** 10 MINUTES  
**TOTAL TIME** 15 MINUTES  

3 tbsp meringue powder  
3⅓ cups icing sugar

With electric mixer, beat meringue powder and ½ cup water in bowl until consistency of mousse is reached, about 2 minutes. Beat in icing sugar until firm peaks form, about 6 minutes. Cover bowl with a damp tea towel so it doesn’t dry out.

**PER TBSP** about 75 cal, trace pro, 0 g total fat (0 g sat. fat), 19 g carb (trace dietary fibre, 18 g sugar), 0 mg chol, 4 mg sodium.

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**Almond Trees**  
1 batch Best Shortbread Cookies  
+ replace vanilla with ½ tsp almond extract added to cookie dough  
+ decorate cookies with Royal Icing.

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**Choco-Hazelnut Holly Leaves**  
1 batch Double Chocolate Cookies  
+ ¾ cup chopped hazelnuts added to cookie dough  
+ top cookies with thin layer of melted dark chocolate  
+ candy.

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**Triple Chocolate Snowflakes**  
1 batch Double Chocolate Cookies  
+ top cookies with thin layer of dark chocolate  
+ candy.

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**Gingerbread Men**  
1 batch Spice Sugar Cookies  
+ top cookies with thin layer of Royal Icing  
+ candy.

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**Pistachio and Cherry Stars**  
1 batch Classic Sugar Cookies  
+ ½ cup each of chopped pistachios and dried cherries added to cookie dough  
+ top cookies with Royal Icing.
**Limelight Stars**
1 batch Best Shortbread Cookies
+ 1 tsp grated lime zest added to cookie dough
+ top cookies with coloured Royal Icing
+ grated lime zest.

**Brown Sugar Rounds**
1 batch Brown Sugar Shortbread Cookies
+ crystallized sugar sprinkled on before baking
+ top cookies with Royal Icing.

**Peppermint Trees**
1 batch Classic Sugar Cookies
+ crushed candy canes sprinkled on before baking
+ decorate cookies with coloured Royal Icing.

**Double Chocolate and Peppermint Candy Canes**
1 batch Double Chocolate Cookies
+ top cookies with Royal Icing
+ crushed candy canes.

**Chocolate-Orange Shortbread Men**
1 batch Chocolate Shortbread Cookies
+ 1 tsp grated orange zest added to cookie dough
+ top cookies with Royal Icing
+ candy.

**Citrus Stars**
1 batch Classic Sugar Cookies
+ 1 tsp grated lemon zest added to cookie dough
+ top cookies with thin layer of melted white chocolate
+ candy sprinkles.

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**THE ART OF ICING COOKIES**

**How to make coloured icing:**
Divide the Royal Icing among small bowls. Leave one plain, and add a few drops of food colouring in desired hues to the other bowls.

**How to make fine designs:**
Spoon icing into a piping bag with a small tip. Decorate the cookies by tracing borders or make patterns (use a clean piping bag and tip for each colour). Let stand until set, about 1 hour.

**How to apply a thin layer of icing:**
Add water to the bowls of icing (white or coloured), 1 tsp at a time, until piping consistency is reached. Spoon into piping bag fitted with a small round tip. Pipe a small amount of icing onto the centre of each cookie; smooth and spread to edges with a spatula and let stand until set, about 2 hours.

**How to add little extras:**
While the icing or designs are still setting, sprinkle the cookies with decorative large sugar crystals, icing sugar, sprinkles, mini candies of any kind, coconut flakes, citrus zest, etc. Let dry; shake gently to remove excess.
**Cardamom Candy Canes**
1 batch Classic Sugar Cookies + ¼ tsp ground cardamom added to cookie dough + top with Royal Icing + candy.

**Spiced Nut Snowflakes**
1 batch Spice Sugar Cookies + ¾ cup chopped walnuts added to cookie dough + decorate cookies with melted dark chocolate + candy.

**Mocha Trees**
1 batch Chocolate Shortbread Cookies + 2 tsp espresso powder added to cookie dough + decorate with coloured Royal Icing.

**Choco-Pecan Trees**
1 batch Chocolate Shortbread Cookies + ¾ cup chopped pecans added to cookie dough + decorate with melted chocolate + candy.

**Choco-Cinnamon Reindeer**
1 batch Double Chocolate Cookies + 1 tsp cinnamon added to cookie batter + top with Royal Icing + candy.

**Chocolate Holly Leaves**
1 batch Best Shortbread Cookies + thin layer of melted dark chocolate + decorative sugar.

**Cranberry Snowflakes**
1 batch Brown Sugar Shortbread Cookies + ¾ cup chopped dried cranberries added to cookie dough + top with Royal Icing + candy.
**White Christmas Trees**
1 batch Classic Sugar Cookies + top with Royal Icing + candy.

**Maple Candy Canes**
1 batch Brown Sugar Shortbread Cookies + replace vanilla with ½ tsp maple extract + sprinkle maple sugar over cookies before baking + decorate with Royal Icing.

**Black and White Rounds**
1 batch Chocolate Shortbread Cookies + dip cookies in melted white chocolate + top with candy.

**Chocolate Chip Shortbread Men**
1 batch Best Shortbread Cookies + ¾ cup mini chocolate chips added to cookie dough + thin layer of melted milk chocolate + candy.

**Coconut Shortbread Men**
1 batch Best Shortbread Cookies + top with thin coat of coloured Royal Icing + coconut.

**Assorted Nut Bells**
1 batch Brown Sugar Shortbread Cookies + ¾ cup of chopped assorted nuts added to cookie batter + top with Royal Icing + candy.

**Iced Spice Cookies**
1 batch Spice Sugar Cookies + decorate with Royal Icing + candy.

**White Christmas Trees**
1 batch Classic Sugar Cookies + top with Royal Icing + candy.
DRY INGREDIENTS
Always use dry measuring cups, or dry measures. These are made of metal or plastic cups usually come in 1/4-cup, 1/3-cup, 1/2-cup and 1-cup capacities.

- All-purpose flour, bread flour, granulated sugar, icing sugar and cocoa powder: Spoon into dry measuring cup until heaping. Don’t pack or tap on counter to level. Level with straight edge of knife or spatula.
- Brown sugar: Pack into dry measuring cup until level with rim and firm enough that sugar holds its shape when turned out.
- Baking powder, baking soda, salt and spices: Fill standard measuring spoon to top; level with edge of knife. If recipe calls for a “pinch,” use what you can hold between the tips of your thumb and forefinger, approximately 1/8 tsp.

LIQUID INGREDIENTS
Always use liquid measuring cups, or liquid measures. These are glass or clear plastic cups with a spout. They range in size from 1 cup to 8 cups. Divisions are clearly marked on the side.

- For large amounts, use a liquid measuring cup placed on work surface. Bend down so your eye is level with marking on cup while filling.
- For small amounts, fill measuring spoon to top. Resist the urge to measure over a mixing bowl—this may lead to a spillover.

OTHER MEASURES
Butter & shortening: Follow markings on wrapper or use this guide.

1 lb (450 g) butter is 2 cups. Cut into halves for 1 cup, quarters for 1/2 cup, sixths for 1/3 cup or eighths for 1/4 cup.
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LUSCIOUS FILLINGS. FLAKY CRUSTS. BEAUTIFUL PRESENTATIONS. SWEETEN THE SEASON WITH THE ULTIMATE CROWD-PLEASER, A HOLIDAY PIE.
TEST KITCHEN TIP

Parlay the pie into adorable Ginger Cream Pie Cookies—perfect for coffee time!
Page 93
White Chocolate and Raspberry Crumble Pie

MAKES 8 SERVINGS
HANDS-ON TIME: 30 MINUTES
TOTAL TIME: 2 HOURS

pastry for unbaked 9-inch pie shell
4 cups frozen raspberries, thawed
⅔ cup granulated sugar
3 tbsp cornstarch

Crumble Topping
⅔ cup quick-cooking rolled oats
⅓ cup coarsely chopped almonds
⅓ cup chopped white chocolate
⅓ cup Robin Hood® Original All Purpose Flour
2 tbsp packed brown sugar
2 tbsp unsalted butter, melted

On lightly floured work surface, roll out dough into ⅛-inch thickness. Gently press into bottom and up side of 9-inch pie plate, trimming dough to make 2-inch overhang. Fold border back over edge toward centre of crust; flute edges. Refrigerate until firm, about 30 minutes.

Preheat oven to 400°F. Using fork, pierce bottom of cooled crust. Place sheet of parchment paper over crust; fill with pie weights or dried beans. Bake on bottom rack of oven until edges of crust are lightly browned, about 20 minutes. Remove weights and parchment. Cook until crust is browned on inside, about 10 minutes. Let cool on rack.

Press raspberries in fine strainer set over bowl to catch juice, adding enough water if necessary to make 1 cup; transfer juice to saucepan. Mix in sugar and cornstarch; cook over medium heat until mixture is thick and bubbling. Add raspberries; cook, stirring occasionally, for 5 minutes. Pour mixture into crust.

Crumble Topping
Preheat oven to 375°F. In bowl, combine oats, almonds, chocolate, flour and brown sugar. Add melted butter, stirring to combine. Sprinkle mixture over pie; bake for 20 to 25 minutes or until top is browned. Let cool on rack. (Make-ahead: Cover and refrigerate for up to 2 days.)

PER SERVING: about 480 cal, 6 g pro, 24 g total fat (13 g sat. fat), 62 g carb (2 g dietary fibre, 37 g sugar), 45 mg chol, 130 mg sodium.
Clementine Pie with Shortbread Crust

PAGE 92
Cranberry-Apple Slab Pie

PAGE 92
Cherry Citrus Pie

Preheat oven to 425°F. Place cherries in large bowl; combine sugar, cornstarch, orange juice and zest, and vanilla; add to cherries, stirring gently to combine.

On lightly floured surface, roll out dough to fit 10-inch pie plate; trim to leave ½-inch overhang. Roll out remaining pastry; using cookie cutter or knife, cut out leaf shapes and thin strips for stems. Refrigerate pie shell and cutouts for 30 minutes. Pour cherry mixture into pie shell. Arrange cutouts on top.

Brush egg over pastry on rim and cutouts; sprinkle coarse sugar over pie. Place on baking sheet; bake for 15 minutes. Reduce oven temperature to 350°F; bake until bottom is golden brown, cherries are tender and filling is bubbly and thickened, 40 to 50 minutes (if crust is browning too quickly, cover with foil).

PER SERVING about 585 cal, 6 g pro, 24 g total fat (15 g sat. fat), 86 g carb (3 g dietary fibre, 53 g sugar), 85 mg chol, 305 mg sodium.
Chocolate Caramel Tart with Fleur de Sel

**MAKES 10 SERVINGS**
**HANDS-ON TIME** 30 MINUTES
**TOTAL TIME** 2½ HOURS

1¼ cups Robin Hood® Original All Purpose Flour
⅓ cup cocoa powder
2 tbsp icing sugar
½ cup cold unsalted butter, cubed
1 egg yolk

**Caramel**
1½ cups granulated sugar
3 tbsp corn syrup
¼ tsp fleur de sel
¼ cup unsalted butter
½ cup whipping cream (35%)

**Ganache**
150 g bittersweet chocolate, chopped
⅔ cup whipping cream (35%)
fleur de sel (optional)

In food processor, mix together flour, cocoa powder and icing sugar. Add butter, pulsing until mixture resembles large bread crumbs. In small bowl, mix egg yolk with 1 tbsp water; add to flour mixture, pulsing, until mixture holds together.

On work surface, shape dough into smooth ball. Using small quantities of dough at a time, press into 9-inch tart pan with removable bottom, covering entire bottom and side evenly. Refrigerate for 30 minutes. (Make-ahead: Cover with plastic wrap and refrigerate for up to 1 day.)

Preheat oven to 350°F. Using fork, pierce bottom and side of cooled crust. Bake in centre of oven for 20 minutes. Let cool on rack.

**Caramel** In small, heavy-bottomed saucepan, whisk together sugar, corn syrup, fleur de sel and ¼ cup water; bring to boil. Cook, without stirring, until candy thermometer reads 365°F, about 15 minutes. Remove from heat; carefully whisk in butter and cream. Pour over cooled crust; let cool until room temperature, then refrigerate until caramel is firm.

**Ganache** Place chocolate in heatproof bowl. In small, heavy-bottomed saucepan, warm cream over medium heat until bubbles start to form around edges, about 3 minutes. Pour over chocolate; let stand for 1 minute. Using wooden spoon, stir until mixture is smooth. Let cool for 5 minutes. Pour ganache over cooled caramel. Refrigerate until ganache is set, 1 to 2 hours. (Make-ahead: Cover with plastic wrap and refrigerate for up to 1 day. Let stand for 15 minutes at room temperature before serving.) Sprinkle with fleur de sel (if using).

PER SERVING about 510 cal, 4 g pro, 31 g total fat (19 g sat. fat), 61 g carb (2 g dietary fibre, 48 g sugar), 85 mg chol, 216 mg sodium.

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**FOR PERFECT CARAMEL SAUCE**

Choose a heavy-bottomed saucepan fitted with a candy thermometer.

Gather all of the ingredients before starting to cook.

Do not stir the mixture until it begins to boil.

When the mixture starts to take on an amber hue, rotate the pot on the burner slightly to try and get a uniform colour. Watch the caramel closely as it can change quickly at this stage.

As soon as the caramel reaches the desired colour, remove from heat.

Be careful of splashing when adding ingredients, such as cream and butter, as the caramel will start to boil vigorously.

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**DID YOU KNOW?**

Fleur de sel has been collected since ancient times. Unlike regular cooking salt, fleur de sel is used only for flavour. Here, it gives the caramel a boost.
Clementine Pie with Shortbread Crust

MAKES 10 SERVINGS
HANDS-ON TIME 30 MINUTES
TOTAL TIME 2½ HOURS

1 cup Robin Hood® Original All Purpose Flour
⅓ cup cold unsalted butter, cubed
½ cup cornstarch
¼ cup granulated sugar
¼ tsp salt
1 egg yolk
1 tsp vanilla

Filling
1½ cups granulated sugar
½ cup unsalted butter, softened
pinch salt
2 tsp fine corn flour
5 eggs
¾ cup crème fraîche
¼ cup clementine or orange juice
1 tbsp clementine zest, finely grated
1 tsp vanilla

Iced Clementines
2 clementines
2 tbsp orange marmalade, melted

In a food processor, mix together flour, butter, cornstarch, sugar and salt until mixture resembles large bread crumbs. In a small bowl, whisk together egg yolk, 2 tbsp cold water and vanilla. Add to flour mixture, pulsing, until mixture holds together. Place dough on sheet of plastic wrap and knead gently until smooth; form into ball, wrap and refrigerate for 20 minutes.

Gently press dough into bottom and up side of 9-inch pie dish. Using fork, pierce bottom and side of dough; refrigerate for 45 minutes. Preheat oven to 350°F. Place sheet of parchment paper over crust; fill with pie weights or dried beans. Bake for 15 minutes; remove weights and parchment. Place sheet of foil loosely over crust; bake until crust starts to brown, 5 to 8 minutes. Let cool on rack.

Filling In large bowl, beat sugar, butter and salt until light and fluffy. Beat in flour and corn flour until smooth. Add eggs, one at a time, beating well after each addition (scraping down side of bowl in between each egg).

In small bowl, whisk together crème fraîche, clementine juice and zest, and vanilla. Beat into egg mixture until well combined (may have the texture of curdled milk). Pour into cooled pie crust. Bake until set but still slightly jiggly in centre, 35 to 40 minutes. Let cool on rack.

Iced Clementines Meanwhile, cut clementines into very thin slices; brush generously with marmalade. Arrange decoratively over pie.

PER SERVING about 469 cal, 5 g pro, 26 g total fat (15 g sat. fat), 55 g carb (1 g dietary fibre, 42 g sugar), 178 mg chol, 184 mg sodium.

Cranberry-Apple Slab Pie

MAKES 24 SERVINGS
HANDS-ON TIME 50 MINUTES
TOTAL TIME 2¼ HOURS

5 cups all-purpose flour
1¼ tsp salt, divided
1 cup cold unsalted butter, cubed
1 cup cold lard or vegetable shortening, cubed
½ cup ice water (approx)
6 tbsp sour cream
2 eggs
2 cups packed brown sugar
4 tsp cornstarch
4 tsp vanilla
¾ tsp cinnamon
8 firm cooking apples (such as Gala or Golden Delicious), peeled, cored and chopped (about 8 cups)
3 cups frozen cranberries
1 tbsp grated fresh ginger
2 egg yolks, lightly beaten
1 tbsp coarse sugar

In bowl, whisk flour with 1½ tsp of the salt. Using pastry blender or 2 knives, cut in butter and lard until mixture resembles coarse crumbs with a few larger pieces.

In separate bowl, whisk together ice water, sour cream and eggs; drizzle over flour mixture, tossing with fork to form ragged dough and adding up to 1 tbsp more ice water if necessary.

Form two-thirds of the dough into disc; form remaining dough into separate disc. Wrap each in plastic wrap; refrigerate until chilled, about 30 minutes. (Make-ahead: Refrigerate for up to 3 days or freeze for up to 1 month.)

Meanwhile, in large bowl, stir together brown sugar, cornstarch, vanilla, cinnamon and remaining salt. Add apples, cranberries and ginger; toss to coat. Set aside.

On lightly floured work surface, roll out larger pastry disc to ¼-inch thickness to fit 17- x 11-inch jelly roll pan with 1-inch high sides. Fold in half lengthwise; fold again. Transfer to pan; unfold dough. Arrange in pan, pinching together any tears, and leaving ⅛-inch overhang and reserving scraps. Spoon apple mixture over crust, spreading to edges.

Preheat oven to 425°F. Roll out remaining pastry disc and scraps to ⅛-inch thickness; cut into ½-inch wide strips. Weave strips, about 2 inches apart, over filling to form lattice top, pinching together any tears or short strips. Trim ends, leaving ⅛-inch overhang. Lightly brush some of the egg yolk onto bottom pastry rim under each strip; press to seal. Fold both edges under and flute edge. Brush lattice with remaining egg yolk; sprinkle with coarse sugar.

Bake on bottom rack of oven for 10 minutes. Reduce heat to 350°F and bake until filling is bubbling and crust is golden, about 40 minutes. Let cool completely in pan.

PER SERVING: about 331 cal, 4 g pro, 16 g total fat (8 g sat. fat), 43 g carb (2 g dietary fibre, 23 g sugar), 56 mg chol, 167 mg sodium.

TEST KITCHEN TIP

Making a pie in a large jelly roll pan means you can easily serve a crowd.
Chocolate Gingerbread Cream Pie

MAKES 8 SERVINGS
HANDS-ON TIME 45 MINUTES
TOTAL TIME 8 HOURS

2¼ cups all-purpose flour
½ cup cocoa powder, sifted
1 tsp each cinnamon and ginger
½ tsp salt
pinch each nutmeg and ground cloves
½ cup cold unsalted butter, cubed
½ cup cold Crisco® All-Vegetable Shortening, cubed
¼ cup ice water (approx)
3 tbsp sour cream
1 egg
1 egg yolk

Custard
4 egg yolks
2 cups milk, divided
½ cup granulated sugar
½ cup cornstarch
2 tsp fancy molasses
1 tsp cinnamon
½ tsp ground ginger
pinch each nutmeg and ground cloves
1 tsp vanilla
¼ cup whipping cream (35%)

Topping
½ cup whipping cream (35%)
2 tsp granulated sugar
1 tsp vanilla
pinch cinnamon

In bowl, whisk together flour, cocoa powder, cinnamon, ginger, salt, nutmeg and cloves. Using pastry blender or 2 knives, cut in butter and vegetable shortening until mixture resembles coarse crumbs with a few larger pieces.

Whisk together ice water, sour cream and egg; drizzle over flour mixture, tossing with fork and adding up to 1 tsp more ice water if necessary to form ragged dough. Divide dough in half; shape into 2 discs. Wrap each disc in plastic wrap; refrigerate until chilled, about 1 hour. (Make-ahead: Refrigerate for up to 3 days or freeze for up to 1 month.)

On lightly floured work surface, roll out 1 of the pastry discs to generous ¼-inch thickness; fit into 9-inch pie plate. Trim to fit, leaving 1-inch overhang; fold overhang under. Using fork, prick bottom and side of crust all over.

Roll out remaining pastry disc to ¼-inch thickness. Using 1½-inch gingerbread man cookie cutter, cut out enough shapes to cover rim of crust, rerolling scraps as necessary. Reserve remaining dough for another use.

Whisk egg yolk with 2 tsp water; brush over rim of pastry. Arrange shapes around rim to cover, pressing gently to adhere. Refrigerate until firm, about 30 minutes.

Line crust with foil; fill with pie weights or dried beans. Bake on bottom rack of 400°F oven for 20 minutes. Remove pie weights and foil; bake until no longer shiny, about 10 minutes. Let cool completely.

Custard Meanwhile, in heatproof bowl, whisk together egg yolks, 1/2 cup of the milk, sugar, cornstarch, molasses, cinnamon, ginger, nutmeg and cloves.

In heavy-bottomed saucepan, heat remaining milk over medium heat just until bubbles form around edge; gradually whisk into egg yolk mixture. Return to saucepan; cook over medium heat, whisking constantly, until thick enough to mound on spoon, 3 to 4 minutes. Strain through fine-mesh sieve into bowl; stir in vanilla. Place plastic wrap directly on surface. Refrigerate until chilled, about 1 hour. (Make-ahead: Refrigerate for up to 24 hours.)

Beat cream until stiff peaks form; fold into custard. Spoon into crust, smoothing top; cover loosely with plastic wrap. Refrigerate for 4 hours. (Make-ahead: Refrigerate for up to 12 hours.)

Topping In bowl, beat cream until soft peaks form; beat in sugar and vanilla. Spoon over custard, leaving 2-inch border all around. Dust with cinnamon.

PER SERVING about 348 cal, 9 g pro, 16 g total fat (8 g sat. fat), 45 g carb (2 g dietary fibre, 16 g sugar), 177 mg chol, 110 mg sodium.
Best Pie Crust Pastry

MAKES TWO 9-INCH PIE CRUSTS
HANDS-ON TIME 10 MINUTES
TOTAL TIME 1¼ HOURS

2½ cups Robin Hood® Original All Purpose Flour
1 tsp granulated sugar
1 tsp salt
1 cup cold Crisco® All-Vegetable Shortening, cubed
½ cup ice water
1 tsp white vinegar

Sift flour, sugar and salt. Add to food processor and mix well. Pulse in vegetable shortening until mixture resembles coarse crumbs with a few pea-size pieces.

Mix together ice water and vinegar; gradually add to food processor with machine running, until dough comes together to form ball (dough should hold together in your hands).

Separate dough into two discs; wrap each disc in plastic wrap. Refrigerate for 1 hour before rolling out into thin crusts.
TEST KITCHEN TIP

Crisco® All-Vegetable Shortening makes light and flaky pie crusts every time—and it’s perfect for friends and family who enjoy vegan or vegetarian diets.

Placing the dough: Wrap dough around your rolling pin to move it safely from work surface to pie plate.

To ensure the ultimate golden-coloured crust, brush the top crust of dough with milk or an egg wash.

To avoid a soggy bottom crust, pre-bake it by piercing the pie base with a fork, covering it with foil and pie weights or dried beans and baking for 20 minutes in 350°F oven.
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To meet nutrient needs each day, moderately active women 25 to 49 need about 1,900 calories, 51 g protein, 261 g carbohydrate, 25 to 35 g fibre and not more than 63 g total fat (21 g saturated fat). Men and teenagers usually need more. Canadian sodium intake of approximately 3,500 mg daily should be reduced, whereas the intake of potassium from food sources should be increased to 4,700 mg per day.

The percentage of recommended daily intake (% RDI) is based on the values used for Canadian food labels for calcium, iron, vitamins A and C, and folate.

Abbreviations
- cal = calories
- pro = protein
- carb = carbohydrate
- sat. fat = saturated fat
- chol = cholesterol

Figures are rounded off. They are based on the first ingredient listed when there is a choice and do not include optional ingredients or those with no specified amounts.
Meet the New Maple

MAPLE SYRUP: it’s rich, sweet, and the perfect accompaniment to pancakes and granola. Now, you have even more ways to experience this oh-so-Canadian taste! Made from 100% pure maple syrup, Lantic & Rogers Maple Flakes and Maple Sugar are perfect for adding a uniquely sweet flavour to so many dishes. Try topping your oatmeal and yogurt with maple flakes or using maple sugar as a baking sweetener substitute. This “True North” deep and delicious flavour is now available.

Maple Spice Chocolate Swiss Roll, recipe available at LanticRogers.com