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memories™

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INCLUDES KID-FRIENDLY RECIPES!



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30 YEARS
OF GREAT RECIPES

For 30 years **Robin Hood**[®] recipe booklets have brought you recipes that make baking fun for the whole family. This year's book is full of delicious twists on traditional recipes, and of course, you'll bake up a few memories along the way. Any day can be a baking day with **Robin Hood** — just grab your favourite mixing bowl and a few helping hands. Let's bake!

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OATMEAL BREAKFAST COOKIES



Packed with nuts, fruits and oats - a great way to start the day!

Prep: 15 minutes | Bake: 15 minutes | Makes: 36 cookies | Freezing: excellent

- | | |
|---|--|
| ¾ cup (175 mL) butter, softened | 1 tsp (5 mL) each; baking powder, baking soda, cinnamon |
| ½ cup (125 mL) brown sugar, packed | ½ tsp (2 mL) salt |
| 2 Naturegg™ Nature's Best™ Eggs | 1 cup (250 mL) dried fruit (diced apricots, blueberries, raisins, cranberries) |
| ½ cup (125 mL) unsweetened applesauce | ¾ cup (175 mL) chopped nuts (walnuts, pecans, almonds, peanuts) |
| 1 tsp (5 mL) pure vanilla extract | |
| 1 cup (250 mL) Robin Hood Nutri Flour Blend™ | |
| 1 cup (250 mL) Robin Hood® Oats | |

1. Preheat oven to 350°F (180°C). Line baking sheets with **Reynolds®** Parchment Paper.
2. In a large bowl, using an electric mixer, cream butter and sugar until light and fluffy. Beat in eggs, applesauce and vanilla. Add dry ingredients until well combined. Stir in dried fruit and nuts.
3. Drop cookie dough by rounded tbsp (15 mL) onto prepared baking sheets, 2" (5 cm) apart.
4. Bake 12-15 minutes or until edges are lightly browned. Let cool 2 minutes and transfer to a wire rack.



Start your morning off right by pairing these delicious cookies with a cup of **Folgers Classic Roast®** Coffee.

TIP: Pack these cookies into a Limited Edition Holiday **Ziploc®** brand Container to keep them fresh this holiday season!

Known for its delicate shape and sweet taste, this holiday treat is a traditional family favourite

Prep: 20 minutes + 20 minutes refrigeration | Bake: 12 minutes

Makes: 24 sandwich cookies | Freezing: excellent

- 1 ½ cups (375 mL) butter, softened
- ¾ cup (150 mL) **Lantic** Granulated Sugar
- 2 ½ cups (575 mL) **Robin Hood**® All Purpose Flour
- ½ cup (125 mL) ground almonds
- 1 tsp (5 mL) cinnamon
- 1 cup (250 mL) **Smucker's**® **Simple Blends**® Summer Fruit Fruit Spread
- 2 tbsp (30 mL) **Lantic** Icing Sugar

1. In a large bowl, using an electric mixer, beat butter and sugar until combined. Beat in next 3 ingredients, until a soft dough forms.
2. Shape dough into 2 flat discs. Wrap well with plastic wrap and refrigerate 20 minutes.
3. Preheat oven to 350°F (180°C). Line baking sheets with **Reynolds**® Parchment Paper.
4. On a lightly floured surface, roll the discs to about ⅛" (0.3 cm) thick. Cut out cookies with a 2 ½" (6 cm) cookie cutter. Use a smaller cookie cutter to punch out a hole in the centre of half of the cookies. These will be the tops of the cookie sandwiches.

TIP: Choose your favourite themed cookie cutters for a special occasion or a holiday party.

5. Place cookies on prepared baking sheets 1" (2.5 cm) apart. Bake in preheated oven 10-12 minutes or until golden. Cool on wire rack, 30 minutes.
6. Place cookies bottom side up and spread with 2 tsp (10 mL) fruit spread. Top with a cutout cookie. Press lightly to form a sandwich. Sprinkle with icing sugar.

TIP: Try using other flavours of **Smucker's Simple Blends** Fruit Spreads to add variety to your cookies.

CLASSIC LINZER COOKIES



CHEWY BACON BUTTERSCOTCH COOKIES

Bacon in a cookie? These unique, sweet and savoury cookies will give everyone something to talk about

Prep: 20 minutes | Bake: 50 minutes | Makes: 36 cookies | Freezing: excellent

Bacon:		½	tsp (2 mL) baking soda
10	bacon strips	½	tsp (2 mL) salt
½	cup (75 mL) brown sugar, packed	1	cup (250 mL) butter, softened
Cookie:		¾	cup (175 mL) Lantic Granulated Sugar
½	cup (125 mL) Robin Hood® Oats	¾	cup (175 mL) brown sugar, packed
2	cups (500 mL) Robin Hood All Purpose Flour	2	Naturegg™ Nature's Best™ Eggs
1	tsp (5 mL) baking powder	1	tsp (5 mL) pure vanilla extract
		1	cup (250 mL) butterscotch chips

- 1. Bacon:** Preheat oven to 350°F (180°C). Line a baking sheet with foil. Place rack on top of baking sheet. Place bacon in medium bowl. Toss with ½ cup (75 mL) brown sugar. Arrange bacon in a single layer on rack.
- 2.** Sprinkle any sugar left in the bowl over the bacon. Bake for 20 minutes. Turn bacon over and bake for an additional 10-15 minutes until golden. Transfer to a cutting board, let cool and chop into small pieces.
- 3. Cookie:** Line baking sheets with **Reynolds®** Parchment Paper.
- 4.** In a food processor or blender, process oats until finely ground.
- 5.** Transfer ground oats to a medium sized bowl and stir in flour, baking powder, baking soda and salt. Set aside.
- 6.** In a separate bowl, using an electric mixer, beat butter and sugars until smooth. Add eggs and vanilla, beating until well combined. Add flour mixture, in small additions, until well mixed. Stir in butterscotch chips and bacon.
- 7.** Place heaping tbsp (15 mL) of dough 2" (5 cm) apart on prepared baking sheets.
- 8.** Bake in preheated oven 12-15 minutes, or until edges turn golden brown. For softer cookies, bake 12 minutes or for crispier cookies, bake 15 minutes.



*Treat yourself to this irresistible trio of yummy shortbread,
creamy caramel flavour and melted chocolate*

Prep: 20 minutes + 3 hours refrigeration | Bake: 25 minutes

Makes: 24 bars | Freezing: excellent

- 1 ½ cups (375 mL) **Robin Hood®** All Purpose Flour
- ½ cup (125 mL) **Lantic** Icing Sugar
- ¾ cup (175 mL) butter, softened
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 1 cup (250 mL) semi-sweet chocolate chips, melted

1. Preheat oven to 350°F (180°C). Line an 8" x 8" (2 L) baking pan with **Reynolds®** Parchment Paper, overlapping the sides for easy removal.
2. In a medium bowl, combine flour and icing sugar. Blend in butter using a pastry blender or your fingers. Press mixture into prepared pan. Bake 20-25 minutes or until lightly golden.
3. Bring caramel flavoured sauce to a boil over medium heat in a medium saucepan. Stir constantly, cook 5 minutes. Remove from heat. Spread thickened mixture on top of baked shortbread.

TIP: Reserve 1 tbsp (15 mL) of thickened caramel flavoured sauce to drizzle on top of chocolate layer.

4. Pour melted chocolate evenly on top of caramel flavoured filling and spread to cover. Chill in refrigerator, 3 hours or until firm. Cut into bars.

TIP: To melt chocolate, bring 1-2" (2.5 cm-5 cm) of water to a boil in a medium saucepan. Place chocolate in heat proof bowl and place bowl over boiling water. Ensure bottom of bowl does not touch the water. Remove saucepan from heat. Let stand 3-5 minutes and stir.

MILLIONAIRE'S SHORTBREAD BARS



SWEET & SALTY CHOCOLATE CARAMEL SQUARES



A little bit sweet, a little bit salty and a whole lot delicious

Prep: 20 minutes | Bake: 30 minutes | Makes: 36 squares | Freezing: excellent

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|---|--|----|---|
| 2 | cups (500 mL) Robin Hood® All Purpose Flour | 2 | tsp (10 mL) pure vanilla extract |
| ½ | tsp (2 mL) baking soda | 10 | oz (300 g) chopped Lindt Swiss Classic Milk Chocolate, divided |
| ¾ | cup (175 mL) butter, melted | 1 | can (300 mL) Eagle Brand® Dulce de Leche Caramel Flavoured Sauce |
| ½ | cup (125 mL) brown sugar, packed | 1 | tsp (5 mL) sea salt, divided |
| ½ | cup (125 mL) Lantic Granulated Sugar | | |
| 2 | Naturegg™ Nature's Best™ Eggs | | |

1. Preheat oven to 350°F (180°C). Line a 9" (23 cm) square baking pan with **Reynolds®** Parchment Paper, overlapping the sides for easy removal.
2. In a medium bowl, combine flour and baking soda.
3. In a large bowl, using an electric mixer, beat butter and sugars until just combined. Add eggs and vanilla and mix until smooth. Add flour and baking soda and mix on low, until dough is formed. Stir in half of chocolate (150 g).

TIP: Try replacing milk chocolate with **Lindt** Swiss Classic Dark Chocolate.

4. Bring caramel flavoured sauce to a boil over medium heat in a medium saucepan. Stir constantly, cook 5 minutes. Remove from heat.
5. Divide dough in half.
6. Press half into prepared pan. Spread thickened caramel flavoured sauce over dough. Sprinkle with ½ tsp (2 mL) sea salt. Drop remaining dough over caramel flavoured sauce and spread until covered.
7. Bake 25-30 minutes or until light golden brown. Melt reserved chocolate (150 g) and pour evenly on top of bars. Sprinkle with remaining ½ tsp (2 mL) sea salt. Let cool. Cut into squares.

TIP: To melt chocolate, bring 1-2" (2.5 cm-5 cm) of water to a boil in a medium saucepan. Place chocolate in heat proof bowl and place bowl over boiling water. Ensure bottom of bowl does not touch the water. Remove saucepan from heat. Let stand 3-5 minutes and stir.

 Complement the rich taste of these delicious treats with the smooth yet bold flavour of **Folgers® Black Silk®** Coffee.



Making family time a real treat.

The **Robin Hood Baking Hour**™ is all about the smiles, silly moments, and family memories that go hand in hand with an afternoon of baking together. So roll up your sleeves, try these easy-to-follow recipes, and transform baking into a memory-making experience.



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ZEBRA CAKE



Your kids' imaginations will run wild with this zebra-striped cake
- the perfect excuse to turn baking into family fun

Prep: 30 minutes | Bake: 40 minutes | Makes: 10 servings | Freezing: excellent

- | | |
|--|---|
| ½ cup (125 mL) butter, softened | 1 ½ tsp (7 mL) baking powder |
| 1 cup (250 mL) Lantic Granulated Sugar | ½ tsp (2 mL) salt |
| 2 Naturegg™ Nature's Best™ Eggs | 1 ½ cups (325 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk |
| 2 tbsp (30 mL) pure vanilla extract | ¼ cup (50 mL) cocoa powder, sifted |
| ½ tsp (2 mL) almond extract | |
| 2 cups (500 mL) Robin Hood® All Purpose Flour | |

1. Preheat oven to 350°F (180°C). Grease a 9" (23 cm) round cake pan.

Kids can practice cracking eggs one at a time into a separate bowl before adding to the mixture. If some shell falls in, scoop it out with another shell.



2. In a medium bowl, using an electric mixer, cream butter and sugar until light and fluffy. Add eggs, vanilla and almond extract. Beat well.
3. In a separate bowl, mix flour, baking powder and salt. Beat in half of dry ingredients to butter mixture. Add evaporated milk and remaining dry ingredients. Mix well.
4. Divide batter in half. Stir cocoa into half of batter until well combined.

5. Drop approximately 3 tbsp (45 mL) of vanilla batter into the centre of prepared pan, allowing it to spread. Drop 3 tbsp (45 mL) of chocolate batter into the centre of vanilla batter and allow it to spread. Continue alternating using 2 tbsp (30 mL) of batter at a time, until batter is done.
6. Bake 35-40 minutes or until a toothpick inserted in centre of the cake comes out clean. Cool 10 minutes, then remove from pan.



Let your kids take turns spooning the batters into the pan. Your kids will be amazed at how the zebra stripes magically appear.

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What do you get when you mix ice cream cones with cupcakes?
Gather your kids, get baking, and find out!

Prep: 30 minutes | Bake: 25 minutes | Makes: 22-24 cones | Freezing: excellent

Cupcake:

- 1 cup (250 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1/3 cup (30 mL) vinegar, divided
- 1 1/2 cups (375 mL) **Lantic** Granulated Sugar
- 1/2 cup (125 mL) **Crisco®** Vegetable or Canola Oil
- 2 **Naturegg™ Nature's Best™** Eggs
- 1 tbsp (15 mL) red food colouring
- 1 tsp (5 mL) pure vanilla extract
- 2 1/2 cups (625 mL) **Robin Hood®** Best for Cake & Pastry Flour, sifted

- 2 tbsp (30 mL) cocoa powder, sifted
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) baking soda
- 22-24 (4.5 g each) flat bottomed ice cream cones

Icing:

- 8 oz (250 g) cream cheese, softened
- 1/2 cup (125 mL) butter, softened
- 1 tsp (5 mL) pure vanilla extract
- 4 cups (1 L) **Lantic** Icing Sugar

1. Preheat oven to 350°F (180°C).
2. **Cupcake:** Combine evaporated milk with 1 tbsp (15 mL) vinegar. Set aside.
3. In a medium bowl, using an electric mixer, beat sugar, oil and eggs until well combined. Add food colouring and vanilla. Beat well.
4. In a separate bowl, combine next 4 ingredients. Beat in half of dry mixture to the wet mixture. Beat in reserved evaporated milk mixture and then remaining dry mixture.
5. In a small bowl, combine remaining vinegar (1 tbsp/15 mL) and baking soda. Allow mixture to fizz. Fold into batter.

Do your kids know what happens when vinegar and baking soda mix together? Watch and see.



Set up a decoration station with sprinkles and other favourite toppings so your kids can add little extras to their cones.



6. Place 1/4 cup (50 mL) batter into each cone. Place cones into muffin cups and bake, 20-25 minutes or until a toothpick inserted in centre comes out clean. Cool, 30 minutes.
7. **Icing:** In a medium bowl, beat cream cheese and butter until well combined. Add vanilla and icing sugar and beat until smooth and creamy. Ice each cone and decorate.

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RED VELVET CUPCAKE CONES



COOKIE DOUGH TRUFFLES



Measure, Mix and Dip! Gather your little helping hands and get rolling

Prep: 45 minutes + 60 minutes freezing | Makes: 60 truffles | Freezing: excellent

- | | |
|---|--|
| ½ cup (125 mL) butter, softened | 1 can (300 mL) Eagle Brand® Regular or Low Fat Sweetened Condensed Milk |
| ¾ cup (175 mL) brown sugar, packed | 1 cup (250 mL) semi-sweet chocolate chips |
| 1 tsp (5 mL) pure vanilla extract | ½ lbs (680 g) Lindt Swiss Classic Milk, White or Dark Chocolate, melted |
| 1 ¼ cups (300 mL) graham cracker crumbs | |
| 1 ½ cups (375 mL) Robin Hood® Oats | |
| ¼ tsp (1 mL) salt | |

1. Line baking sheets with **Reynolds®** Parchment Paper.
2. In a large bowl, using an electric mixer, cream butter and sugar together until light and fluffy, about 1-2 minutes. Stir in vanilla. Mix in graham cracker crumbs, oats and salt. Add sweetened condensed milk, mixing well. Stir in chocolate chips.

 Before chocolate hardens, have your kids add their favourite colours of sprinkles or crushed candy canes on top of their truffles.

3. Freeze 30 minutes, or until dough is firm. Roll dough into 1" (2.5 cm) balls and freeze 30 minutes, or until firm.

4. Dip cookie dough balls into melted chocolate to cover, allowing excess chocolate to drip off. Return to baking sheet and chill in refrigerator or freezer until set. Serve cold.

 With clean hands, your kids will love rolling the cookie dough into balls or shaping them into other fun holiday shapes.

 For a sweet surprise, have your kids hide a caramel inside the truffles.

TIP: To melt chocolate, bring 1-2" (2.5 cm-5 cm) of water to a boil in a medium saucepan. Place chocolate in heat proof bowl and place bowl over boiling water. Ensure bottom of bowl does not touch the water. Remove saucepan from heat. Let stand 3-5 minutes and stir.

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MONKEY PIZZA BREAD



Monkey see, monkey do; a twist on pizza your family will try once and make over and over again

Prep: 30 minutes + 60 minutes rising | Bake: 50 minutes

Makes: 12 servings | Freezing: excellent

Dough:

- 3 cups (750 mL) **Robin Hood®** Best for Bread Flour
- 1 pkg (8 g / 2 ¼ tsp) instant quick-rise yeast
- 1 ½ tsp (7 mL) salt
- 1 ½ tsp (7 mL) **Lantic** Granulated Sugar
- 1 cup (250 mL) warm water
- 2 tbsps (30 mL) **Crisco®** Vegetable or Canola Oil

Filling:

- 1 cup (250 mL) shredded mozzarella cheese
- 1 cup (250 mL) pepperoni, chopped

Topping:

- 1 cup (250 mL) grated parmesan
- 1 tsp (5 mL) each; dried oregano, garlic powder
- ¼ tsp (1 mL) pepper
- ½ cup (125 mL) butter, melted
- Pizza sauce, to dip

1. **Dough:** In a large bowl, combine first 4 ingredients. Mix well. Add warm water and oil and beat on medium speed, 3 minutes.
2. Turn dough out onto a lightly floured surface. Knead, adding more flour as necessary until dough is smooth, elastic and no longer sticky, about 5 minutes. Place in greased bowl. Cover with plastic wrap. Let rise in warm place, 30 minutes.
3. Grease a large tube pan and place on a rimmed baking sheet.
4. **Filling:** Cut dough into 32 pieces. Flatten each piece between your hands, and place 1 ½ tsp (7 mL) each shredded cheese and pepperoni in centre of dough. Close dough around filling and seal to form a ball.
5. **Topping:** In a small bowl combine cheese, herbs and pepper.
6. Dip dough balls into melted butter and then roll in topping mixture.
7. Place balls in prepared tube pan, drizzle with any remaining butter and sprinkle with any remaining topping. Let rise in warm place, about 30 minutes. Preheat oven to 375°F (190°C).
8. Bake in preheated oven, 45-50 minutes or until firm and golden. Cool 5 minutes, then remove from pan. Serve with pizza sauce for dipping.



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Your taste buds will cheer with every layered bite of banana + toffee topped with cream in this classic pie

Prep: 30 minutes + 110 minutes refrigeration | Bake: 20 minutes
Makes: 10 servings | Freezing: not recommended

Pie Crust:

- 1 ½ cups (325 mL) **Robin Hood®** All Purpose Flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) **Crisco®** All-Vegetable Shortening, chilled and cubed
- 3-6 tbsp (45-90 mL) ice cold water

Filling:

- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 3 large bananas
- 1 ½ cups (375 mL) whipping cream
- 2 tbsp (30 mL) **Lantic** Icing Sugar
- 1 tsp (5 mL) pure vanilla extract
- Shaved **Lindt** Swiss Classic Milk Chocolate for garnish

1. **Pie Crust:** In a large bowl, blend flour and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over flour.
2. Using a fork, mix until dough is slightly moist. Add remaining water if needed. Shape dough into a ½" (1.3 cm) thick disc. Wrap in plastic wrap and refrigerate at least 30 minutes.
3. On a floured surface, using a floured rolling pin, roll dough into a circle measuring 11" (28 cm). Loosely roll dough around rolling pin, and then unroll, easing dough onto a 9" (23 cm) pie plate. Crimp edges. Refrigerate 20 minutes.
4. Preheat oven to 425°F (220°C). Remove pie shell from fridge and prick bottom with a fork. Bake 16-20 minutes, or until lightly golden. Remove from oven and cool completely, 20 minutes.
5. **Filling:** Bring caramel flavoured sauce to a boil over medium heat in a medium saucepan. Stir constantly, cook 5 minutes. Remove from heat and pour into baked pie shell. Refrigerate until cold, about 1 hour.
6. Cut bananas into ¼" (0.6 cm) thick slices and place over caramel flavoured filling.
7. Using an electric mixer, beat whipping cream with icing sugar and vanilla until soft peaks form. Place cream over bananas and garnish with shaved chocolate.

TIP: Try substituting shaved chocolate with shaved toasted coconut.

BANOFFEE PIE



PUMPKIN SPICE MUFFINS

Fill your kitchen with the spiced aromas and flavours of the harvest season

Prep: 15 minutes | Bake: 25 minutes | Makes: 12 muffins | Freezing: excellent

Topping:

- ½ cup (125 mL) **Robin Hood Nutri Flour Blend™**
- ¼ cup (50 mL) **SPLENDA®** Brown Sugar Blend
- ¼ cup (50 mL) **Robin Hood®** Oats
- ¼ cup (50 mL) toasted sliced almonds
- ½ tsp (2 mL) cinnamon
- ¼ cup (50 mL) butter, softened

Muffin:

- 1 ¾ cups (425 mL) **Robin Hood Nutri Flour Blend**

- 2 tsp (10 mL) baking powder
- ½ tsp (2 mL) each; cinnamon, nutmeg, ginger, salt
- 2 **Naturegg™ Nature's Best™** Eggs
- ½ cup (125 mL) **SPLENDA®** Brown Sugar Blend
- ½ cup (125 mL) **Crisco®** Canola Oil
- ½ cup (125 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tsp (5 mL) pure vanilla extract
- 1 cup (250 mL) pure pumpkin purée

1. Preheat oven to 375°F (190°C). Grease 12 muffin cups or line with paper liners.
2. **Topping:** In a medium bowl, mix dry ingredients together. Blend in softened butter until mixture resembles coarse crumbs.
3. **Muffin:** In a medium bowl, stir together flour, baking powder, cinnamon, nutmeg, ginger and salt.
4. In a large bowl, whisk eggs, brown sugar blend, oil, evaporated milk and vanilla. Add pumpkin purée and blend. Add dry ingredients and stir until well combined.
5. Spoon batter into prepared muffin cups and sprinkle with topping. Bake 20-25 minutes, or until a toothpick inserted in centre comes out clean. Transfer to a wire rack and cool.

TIP: For a sweeter topping, mix 3 tbsp (45 mL) **SPLENDA®** Brown Sugar Blend with 1 tsp (5 mL) cinnamon and sprinkle evenly over muffins before baking.



A classic cobbler with a sweet caramel twist

Prep: 10 minutes | Bake: 60 minutes | Makes: 8 servings | Freezing: excellent

Filling:

1 can (300 mL) Eagle Brand ® Dulce de Leche Caramel Flavoured Sauce	½ cup (125 mL) Lantic Granulated Sugar
	1 tsp (5 mL) baking powder
1 bag (600 g) Europe's Best ® Sun Ripe Harvest Peaches, frozen	½ tsp (2 mL) each; salt, cinnamon
	¾ cup (175 mL) butter
	¼ cup (50 mL) boiling water
	½ cup (75 mL) sliced almonds

Topping:

1 cup (250 mL) Robin Hood ® All Purpose Flour
--

1. Preheat oven to 375°F (190°C). Grease a deep, 9" (23 cm) round or 11" x 7" (28 cm x 18 cm) casserole dish.
2. **Filling:** In a large bowl, combine caramel flavoured sauce and peaches and pour into prepared dish.
3. **Topping:** In a large bowl, stir together flour, sugar, baking powder, salt and cinnamon. Blend in butter using a pastry blender or your fingers until mixture resembles coarse crumbs. Stir in water until just combined.
4. Drop topping over the peach mixture (topping will spread as it bakes). Sprinkle with sliced almonds. Bake in preheated oven, 55-60 minutes or until topping is golden and a toothpick inserted in centre comes out clean.

TIP: Instead of sliced almonds, why not try sprinkling chopped pecans or sliced walnuts onto your cobbler? A twist everyone is sure to fall in love with!

DULCE PEACH COBBLER



PIE POPS



A deliciously creative recipe that turns pie into a pop

Prep: 30 minutes | Bake: 22 minutes | Makes: 8 pops | Freezing: excellent

Pie Crust:

- 1 ½ cups (325 mL) **Robin Hood®** All Purpose Flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) **Crisco®** All-Vegetable Shortening, chilled and cubed
- 3-6 tbsp (45-90 mL) ice water
- 8 candy sticks

- ½ cup (125 mL) **Smucker's® Simple Blends®** Wildberry Fruit Spread
- 1 **Naturegg™ Nature's Best™** Egg, lightly beaten

Glaze:

- 1 cup (250 mL) **Lantic** Icing Sugar
- 2 tbsp (30 mL) lemon juice

1. Preheat oven to 425°F (220°C). Line a baking sheet with **Reynolds®** Parchment Paper.
2. **Pie Crust:** In a large bowl, blend flour and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 2 tbsp (30 mL) water over flour.
3. Using a fork, mix until dough is slightly moist. Add remaining water if needed. On a lightly floured surface, roll out pie crust ¼" (0.3 cm) thick. Using a round 3" (8 cm) cookie cutter, cut out 16 circles. Re-roll dough if necessary.
4. Press one candy stick into 8 circles so that end of stick rests in centre of pastry. Top each round with 1 tbsp (15 mL) of fruit spread and cover with a second round. Press fork around edges to seal. Brush with beaten egg.
5. Bake in preheated oven, 20-22 minutes or until golden. With a spatula, carefully remove from baking sheet and let cool completely on cooling racks, 30 minutes.
6. **Glaze:** In a small bowl, stir icing sugar and lemon juice until smooth. Drizzle on top of cooled pie pops.

TIPS:

Try making other shapes like flowers to create a bouquet of pops using cookie cutters.

Add different coloured sugars on top to decorate.

Reynolds® **StayBrite™**

Foil lined, easy release, non fading baking cups!



Creamy Filled Chocolate Cupcakes

Prep: 20 minutes | Bake: 20 minutes
Makes: 24 cupcakes | Freezing: excellent

Cupcake:

- 2 cups (500 mL) **Robin Hood®** Best for Cake & Pastry Flour, sifted
- 2 tsp (10 mL) baking soda
- ½ tsp (2 mL) salt
- ½ cup (125 mL) butter, softened
- 2 ¼ cups (550 mL) brown sugar, packed
- 3 **Naturegg™ Nature's Best™** Eggs
- 1 ½ tsp (7 mL) pure vanilla extract
- 3 oz (84 g) unsweetened chocolate, melted and cooled
- 1 cup (250 mL) sour cream
- 1 cup (250 mL) boiling water

24 Reynolds® StayBrite™ Baking Cups

Icing:

- 1 cup (250 mL) **Crisco®** All Vegetable Shortening
- 6 cups (1.5 L) **Lantic** Icing Sugar
- ½ cup (125 mL) milk
- 1 tsp (5 mL) pure vanilla extract



1. Preheat oven to 350°F (180°C). Line cupcake pans with 24 baking cups.
2. **Cupcake:** In a large bowl, combine flour, baking soda and salt. Set aside.
3. In a separate bowl, using an electric mixer, beat butter. Add brown sugar and eggs, beating until light and creamy, about 3 minutes. Beat in vanilla and cooled chocolate. Add reserved dry ingredients to chocolate mixture alternately with sour cream, beating on low speed just until batter is smooth.
4. Stir in boiling water (batter will be thin). Pour batter into prepared baking cups.
5. Bake in preheated oven 18-20 minutes or until a toothpick inserted in centre of cupcake comes out clean. Cool on wire racks in pans, 20 minutes.
6. **Icing:** Beat shortening, 3 cups (750 mL) icing sugar, milk and vanilla, 5 minutes. Add remaining icing sugar 1 cup (250 mL) at a time, beating for 1 minute after each addition. If icing is too thick, thin out with 1 tbs (15 mL) milk at a time.
7. **Assembly:** Using a melon baller, apple corer or a sharp paring knife, scoop out about 1" (2.5 cm) round and 1" (2.5 cm) deep of cake from the top of each cupcake. Fill the hole with the prepared icing and then continue to ice the tops of the cupcakes. Decorate with sprinkles.

FILLED BAKED DOUGHNUTS

A home-baked treat with delicious berry filling

Prep: 45 minutes + 90 minutes rising | Bake: 12 minutes

Makes: 36 doughnuts | Freezing: not recommended

Doughnut:

- 1 can (370 mL) warmed **Carnation®** Regular, 2% or Fat Free Evaporated Milk (105°-115°F / 40°-56°C)
- 1 pkg (8 g / 2 ¼ tsp) active dry yeast
- 2 tbsp (30 mL) butter, melted
- 3/4 cup (150 mL) **Lantic Granulated Sugar**
- 3 **Naturegg™ Nature's Best™** Eggs
- 6 cups (1.5 L) **Robin Hood®** Best for Bread Flour

- 1 tsp (5 mL) salt
- ½ tsp (2 mL) cinnamon

Topping:

- 1 ½ cups (375 mL) **Lantic Granulated Sugar**
- 1 tsp (5 mL) cinnamon
- ½ cup (125 mL) butter, melted

Filling:

- ½ cup (125 mL) **Smucker's® Simple Blends®** Fieldberry Fruit Spread

1. **Doughnut:** In a medium bowl, combine warm evaporated milk and yeast. Stir in butter and sugar. Add eggs, flour, salt and cinnamon. Stir just until flour is incorporated.
2. Beat dough until well combined, about 5 minutes. Dough will still be sticky.
3. Transfer dough to a well floured surface and with floured hands, knead until it forms a loose ball. Place in a large greased bowl, cover and let rise in a warm place until it doubles in size, about 1 hour. Line baking sheets with **Reynolds®** Parchment Paper.
4. Punch down dough and roll it out ½" (1.3 cm) thick on lightly floured surface. Cut out doughnuts using a 2 ½" (6 cm) round cookie cutter.
5. Transfer to prepared baking sheets. Cover with a kitchen towel and let rise another 30 minutes. Preheat oven to 375°F (190°C).
6. Bake doughnuts, 10-12 minutes or until bottoms are golden. Remove from oven and let cool, 1-2 minutes.
7. **Topping:** In a medium bowl, mix sugar and cinnamon. Brush each doughnut with melted butter then toss into the sugar mixture to coat.
8. **Filling:** Fill a piping bag fitted with a round tip with fruit spread. Insert into doughnut and squeeze.



Pair these doughnuts with a cup of **Folgers Gourmet Selections®** Lively Colombian coffee in K-Cup® Packs.



These mini cakes are made for big celebrations! Decorate to suit the occasion

Prep: 20 minutes | Bake: 30 minutes | Makes: 35 mini cakes | Freezing: excellent

Cake:

- 1 cup (250 mL) butter, softened
- 1 ½ cups (375 mL) **Lantic** Granulated Sugar
- 4 **Naturegg™ Nature's Best™** Eggs
- 2 tsp (10 mL) pure vanilla extract
- 1 cup (250 mL) **Lindt** Swiss Classic White Chocolate, melted and cooled
- 3 cups (750 mL) **Robin Hood®** All Purpose Flour
- 1 tsp (5 mL) baking powder
- ½ tsp (2 mL) baking soda

- ¼ tsp (1 mL) salt
- 1 cup (250 mL) milk

Icing:

- 3 cups (750 mL) **Lantic** Icing Sugar
- 1 cup (250 mL) **Crisco®** All-Vegetable Shortening
- ½ cup (125 mL) **Lindt** Swiss Classic White Chocolate, melted and cooled
- 6 tbsp (90 mL) milk
- 1 tsp (5 mL) pure vanilla extract

1. Preheat oven to 350°F (180°C). Line a 12" x 18" (30 cm x 46 cm) baking sheet with 1" (2.5 cm) sides with **Reynolds®** Parchment Paper.
2. **Cake:** Using an electric mixer on medium-high speed, cream butter and sugar, 3-5 minutes until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and white chocolate. Beat until combined.
3. In a separate bowl, combine dry ingredients. With mixer on low speed, alternately add dry ingredients and milk to the batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined.
4. Pour batter onto prepared sheet and spread evenly. Bake in preheated oven, 25-30 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on wire rack on sheet, 20 minutes.
5. Cut cake into 2" (5 cm) squares or use any cookie cutters to cut mini cakes into shapes.
6. **Icing:** In a large bowl, beat all ingredients for icing. Beat on low speed for 1 minute; continue beating on medium-high speed for 4 minutes. Icing will be very fluffy. Ice cakes and decorate.

WHITE CHOCOLATE MINI CAKES



CHOCOLATE PB BITES



When chocolate meets peanut butter. Pure goodness

Prep: 45 minutes + 2 hours freezing | Bake: 8 minutes | Makes: 32 bites | Freezing: excellent

Crust:

- $\frac{3}{4}$ cup (150 mL) **Robin Hood®** All Purpose Flour
- 1 tbsp (15 mL) **Lantic** Icing Sugar
- 1 tbsp (15 mL) cocoa powder
- 1 pinch salt
- 3 tbsp (45 mL) **Crisco®** All-Vegetable Shortening

Filling:

- 1 cup (250 mL) smooth peanut butter
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk

Topping:

- $\frac{2}{3}$ cup (150 mL) **Smucker's®** **Magic Shell®** Chocolate Flavoured Topping
- $\frac{1}{4}$ cup (50 mL) chopped peanuts
- 32 mini muffin paper cups

1. Preheat oven to 350°F (180°C). Line mini muffin cups with paper cups.
2. **Crust:** In a medium bowl, blend flour, icing sugar, cocoa powder, and salt. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Press 1 tsp (5 mL) of crust mixture into the bottom of each prepared muffin cup.
3. Bake 8 minutes. Cool.
4. **Filling:** Using an electric mixer, whip peanut butter until light and creamy, about 2 minutes. Beat in sweetened condensed milk.
5. Top crust with slightly less than 1 tbsp (15 mL) of peanut butter mixture.
6. **Topping:** Squeeze chocolate topping over peanut butter mixture and sprinkle with chopped peanuts. Freeze 2 hours or until firm. Serve frozen.

TIP: These bites make a great holiday gift! For an easy wrapping solution, simply place in a Limited Edition Holiday **Ziploc®** brand Container and share.



Here's a twist everybody will flip for: Pancakes, filled with veggies

Prep: 20 minutes | Cook: 12 minutes | Makes: 12 pancakes | Freezing: excellent

3	medium zucchinis, shredded	¾	cup (175 mL) bread crumbs
2	tsp (10 mL) salt	2	tsp (10 mL) baking powder
3	medium carrots, peeled and shredded	½	tsp (2 mL) salt
2	red peppers, finely diced	¼	tsp (1 mL) pepper
2	green onions, finely sliced	3	tbsp (45 mL) Crisco ® Vegetable or Canola Oil, divided
1	cup (250 mL) Egg Creations™ Original, well shaken	1 ½	cups (375 mL) Carnation ® Simple White Sauce
1	cup (250 mL) Robin Hood ® All Purpose Flour	¼	cup (50 mL) fresh dill, chopped

1. Combine zucchini with salt in a strainer. Place over a bowl to catch any liquid. Let stand 20 minutes. Squeeze liquid out and place in a large bowl. Stir in carrots, red pepper, green onions and liquid eggs.
2. Mix in next 5 ingredients and stir until combined.
3. Heat 1 tbsp (15 mL) of oil over medium heat in a large non-stick skillet. Drop in 2 tbsp (30 mL) of batter for each pancake. Fry pancakes until golden brown, about 2 minutes per side.
4. Remove to a paper towel lined plate. Repeat with remaining batter.
5. Prepare **Carnation** Simple White Sauce as directed below. Stir in dill. Pour over pancakes and serve.

TIP: For a twist on taste, try substituting the zucchinis for grated sweet potato.

CARNATION SIMPLE WHITE SAUCE

Prep/Cook: 10 minutes | Makes: 1 ½ cups (375 mL) | Freezing: not recommended

1 ½	tbsp (22.5 mL) each; butter, Robin Hood All Purpose Flour
1	can (370 mL) Carnation Regular, 2% or Fat-Free Evaporated Milk
1	tsp (5 mL) salt

1. In a medium saucepan, melt butter. Add flour and cook over low heat, stirring for 1 minute. Whisk in evaporated milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened.

TIP: The sauce is ready when it lightly coats the back of a spoon.

SAVOURY VEGETABLE PANCAKES



TUSCAN-INSPIRED PESTO PASTA



A creamy vegetable pasta your whole family will love

Prep: 15 minutes | Bake: 45 minutes | Makes: 8 servings | Freezing: not recommended

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| 3 | cups (750 mL) uncooked bow tie pasta | 2 | cloves garlic, minced |
| 3 | cups (750 mL) Carnation® Simple White Sauce | 1 | tsp (5 mL) salt |
| | | ¼ | tsp (1 mL) pepper |
| ¾ | cup (175 mL) prepared pesto sauce | 1 ½ | cups (375 mL) grated mozzarella cheese |
| 1 | bag (400 g) Europe's Best® Roasted Gourmet Tuscan Inspired Blend, frozen | ¾ | cup (175 mL) grated white cheddar cheese |

1. Cook pasta per package directions. Rinse with cold water to stop cooking so pasta will remain al dente.
2. Prepare **Carnation** Simple White Sauce as directed below. Stir in pesto.
3. Preheat oven to 375°F (190°C). Grease a 9" x 13" (3 L) dish.
4. In a large bowl, combine 2 cups (500 mL) sauce with pasta. Add frozen vegetables, garlic, salt and pepper. Stir well.

TIP: Add cooked chicken to the pasta mixture.

5. Place half the pasta mixture into prepared dish. Pour 1 cup (250 mL) pesto white sauce and half the grated cheese over prepared pasta. Place remaining pasta mixture over sauce and then cover with remaining sauce and cheese.
6. Bake in preheated oven, 40-45 minutes until golden and bubbling. Let sit 10 minutes before serving.

CARNATION SIMPLE WHITE SAUCE

Prep/Cook: 10 minutes | Makes: 3 cups (750 mL) | Freezing: not recommended

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|---|--|
| 3 | tbsp (45 mL) each; butter, Robin Hood® All Purpose Flour |
| 2 | cans (740 mL) Carnation Regular, 2% or Fat-Free Evaporated Milk |
| 2 | tsp (10 mL) salt |

1. In a medium saucepan, melt butter. Add flour and cook over low heat, stirring for 1 minute. Whisk in evaporated milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened.

TIP: The sauce is ready when it lightly coats the back of a spoon.

NUTRITIONALS

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

Recipe	Serving Size per recipe	Calories	Protein (g)	Fat (g)	Carbohydrates (g)	Fibre (g)	Sodium (mg)	Cholesterol (mg)
Oatmeal Breakfast Cookies	1 Cookie (25 g)	100	1.8	5.8	10.9	1.1	108	21
Classic Linzer Cookies	1 Cookie (40 g)	212	2.2	12.6	23.2	0.5	86	31
Chewy Bacon Butterscotch Cookies	1 Cookie (30 g)	156	2.4	7.5	19.7	0.3	151	26
Millionaire's Shortbread Bars	1 Bar (35 g)	177	2.6	9.2	22.1	0.6	59	19
Sweet & Salty Chocolate Caramel Squares	1 Square (35 g)	167	2.7	7.5	22	0.4	164	25
Zebra Cake	1 Serving (95 g)	307	7.5	10.8	44.9	1.2	280	63
Red Velvet Cupcake Cones	1 Cupcake (95 g)	383	4.5	15.6	56.9	0.8	511	45
Cookie Dough Truffles	1 Truffle (30 g)	129	1.8	6.1	17.1	0.8	60	6
Spiral Cookies	1 Cookie (25 g)	133	1.7	7.9	14.7	0.4	28	20
Monkey Pizza Bread	1 Serving (85 g)	329	12.3	19.7	25.9	1.1	718	50
Banoffee Pie	1 Serving (140 g)	459	6.3	27.8	46.7	1.1	169	56
Pumpkin Spice Muffins	1 Muffin (80 g)	278	5.7	15.3	30.8	2.9	203	42
Dulce Peach Cobbler	1 Serving (135 g)	464	7.2	23.3	57.8	1.2	236	58
Pie Pops	1 Pop (70 g)	321	3.3	15.7	42.1	0.5	156	16
Creamy Filled Chocolate Cupcakes	1 Cupcake (90 g)	378	2.5	16.9	56.3	0.8	178	33
Filled Baked Doughnuts	1 Doughnut (45 g)	158	3.8	3.5	28.3	0.5	93	22
White Chocolate Mini Cakes	1 Serving (60 g)	276	2.9	15.7	31.8	0.2	101	37
Chocolate PB Bites	1 Bite (30 g)	123	3.7	7.6	11.2	0.7	58	4
Savoury Vegetable Pancakes	1 Pancake (135 g)	170	8	5.5	22.3	2.4	681	5
Tuscan-Inspired Pesto Pasta	1 Serving (260 g)	420	19.2	22	36.6	1.7	1365	46

Robin Hood Nutri Flour Blend™

Taste of white flour, goodness of whole wheat.

Contains 3 grams of fibre per serving.





Robin Hood TM/MD

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