



**Robin Hood** TM/MC @RHO

Bake some  
**memories** TM

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# Add goodness to your baking with **NEW Robin Hood®** **Nutri Flour Blend™** Varieties



**ROBIN HOOD ORIGINAL  
ALL PURPOSE FLOUR ALSO  
AVAILABLE IN A RESEALABLE BAG!**

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PREP: 20 MINUTES   BAKE: 35 MINUTES   MAKES: 16 SERVINGS   FREEZING: EXCELLENT

## CAKE

- 1 cup (250 mL) **Crisco**® Canola or Vegetable Oil
- 1 cup (250 mL) granulated sugar
- ¾ cup (175 mL) packed brown sugar
- 4 **Naturegg**™ **Nature's Best**™ eggs
- 2 cups (500 mL) **Robin Hood**® **Nutri Flour Blend**™ Tastes Like White
- 2 tsp (10 mL) each; cinnamon, baking soda, baking powder

- 1 tsp (5 mL) salt
- 3 cups (750 mL) carrots, finely grated (approx. 1 lb/454 g)

## ICING

- ¼ cup (50 mL) butter, softened
- 1 cup (250 mL) regular or low fat cream cheese, softened
- 4 cups (1 L) icing sugar
- 1 tsp (5 mL) vanilla extract
- 1 tbs (15 mL) milk, if necessary

1. Preheat oven to 350°F (180°C). Grease two 9" (23 cm) cake pans.
2. **CAKE:** Beat oil and sugars together in a large bowl of an electric mixer until combined. Add eggs, one at a time, beating well after each addition.
3. Combine flour, cinnamon, baking soda, baking powder and salt in a separate large bowl. Add flour mixture to egg mixture. Mix just until combined. Fold in carrots. Divide batter evenly into prepared pans. Bake in preheated oven, 30-35 minutes or until a toothpick inserted in centre of cake comes out clean.
4. Cool in pans, 20 minutes. Remove and cool completely on wire cooling rack.
5. **ICING:** Cream butter and cream cheese in a large bowl of an electric mixer. Add icing sugar, 1 cup (250 mL) at a time. Beat well after each addition. Add vanilla. Continue beating until fluffy. Add 1 tbs (15 mL) milk at a time to thin out icing if necessary.
6. **ASSEMBLY:** Place one cake on serving dish. Spread with icing. Top with remaining cake layer. Spread top with remaining icing.

 Save on time and effort. For thorough mixing, beating and folding, try the **Breville**® Scraper Mixer Pro™ stand mixer. Flip to p19 for more information.



**TASTES LIKE WHITE**  
**ADD GOODNESS TO YOUR BAKING**

## CLASSIC CARROT CAKE



# BLUEBERRY STREUSEL MUFFINS

PREP: 15 MINUTES    BAKE: 25 MINUTES    MAKES: 12 MUFFINS    FREEZING: EXCELLENT

## TOPPING

- 1/3 cup (75 mL) **Robin Hood® Nutri Flour Blend™** Omega-3 & Fibre
- 1/4 cup (50 mL) **Robin Hood** Oats
- 1/4 cup (50 mL) packed brown sugar
- 1/4 tsp (1 mL) cinnamon
- 2 tbsp (30 mL) butter, melted

## MUFFIN

- 2 1/2 cups (625 mL) **Robin Hood Nutri Flour Blend** Omega-3 & Fibre
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) buttermilk
- 1 cup (250 mL) packed brown sugar
- 1/3 cup (75 mL) **Crisco®** Canola or Vegetable Oil
- 1 egg
- 1 cup (250 mL) blueberries, fresh or frozen

1. Preheat oven to 375°F (190°C). Grease a 12-cup muffin pan or line with paper liners.
2. **TOPPING:** Mix topping ingredients in a small bowl. Reserve.
3. **MUFFIN:** Combine flour, baking powder, baking soda and salt in a large bowl. In a separate large bowl, whisk buttermilk, brown sugar, oil and egg. Stir into dry ingredients. Stir in blueberries.
4. Spoon batter into prepared muffin pan. Sprinkle with reserved topping.
5. Bake in preheated oven, 22-25 minutes or until a toothpick inserted in centre of muffin comes out clean. Cool on wire cooling rack.



Use an ice cream scoop to place batter evenly into muffin pan.

If using frozen blueberries, do not defrost. Use them directly from the freezer.

Liven up your morning and enjoy these yummy muffins with a cup of **Folgers® Gourmet Supreme™** Coffee.



**OMEGA-3 & FIBRE**  
ADD GOODNESS TO YOUR BAKING



PREP: 15 MINUTES   BAKE: 14 MINUTES   MAKES: ABOUT 24 COOKIES   FREEZING: EXCELLENT

1	cup (250 mL) butter, softened	1	tsp (5 mL) xanthan gum
¾	cup (175 mL) packed brown sugar	1	tsp (5 mL) baking powder
½	cup (125 mL) granulated sugar	1	tsp (5 mL) baking soda
2	eggs	½	tsp (2 mL) salt
2	tsp (10 mL) vanilla extract	¼	tsp (1 mL) cinnamon
2 ¼	cups (550 mL) <b>Robin Hood® Nutri Flour Blend™</b> Gluten Free	2	cups (500 mL) semi-sweet chocolate chips

\* *Ensure all recipe ingredients are gluten free by referencing the ingredient labels, as products may vary. If uncertain, contact the ingredient manufacturer.*

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Beat butter and sugars in a large bowl of an electric mixer until well combined.
3. Add eggs, one at a time, beating well after each addition. Add vanilla.
4. Combine flour, xanthan gum, baking powder, baking soda, salt and cinnamon in a separate large bowl. Stir dry ingredients well. Add to butter mixture. With mixer on low speed, beat until dry mixture is well blended. Add chocolate chips.
5. Place dough by 1 ½ tbsp (22 mL), 2" (5 cm) apart on prepared baking sheets. Press dough down slightly. Bake in preheated oven, 12-14 minutes. Cool on wire cooling rack.

 For a crunchy texture and additional flavour, roll the cookie dough in a mixture of sugar and cinnamon; ½ cup (125 mL) sugar and ½ tsp (2 mL) cinnamon.

For variety, add ½ cup (125 mL) chopped nuts, raisins or dried cranberries to the chocolate chip batter, or you can replace the chocolate chips with 2 cups (500 mL) of raisins, dried cranberries or nuts.

## THE ULTIMATE GLUTEN FREE\* CHOCOLATE CHIP COOKIE



**GLUTEN FREE**  
ADD GODNESS TO YOUR BAKING



# CHOCO-BANANA BREAD BITES



Your kids will go bananas over these moist and delicious cookies.

PREP: 15 MINUTES    BAKE: 15 MINUTES  
MAKES: ABOUT 36 COOKIES    FREEZING: EXCELLENT

- |   |   |
|---|---|
| ¾ cup (175 mL) <b>Carnation®</b> Fat Free Evaporated Milk     | ¼ cup (50 mL) <b>Crisco®</b> Canola or Vegetable Oil                      |
| 2 tbsp (30 mL) vinegar  | 1 tsp (5 mL) vanilla extract  |
| 1 cup (250 mL) ripe mashed bananas (2-3 medium)               | 2 ½ cups (625 mL) <b>Robin Hood® Nutri Flour Blend™</b> Tastes Like White |
| 1 banana, sliced (¼"/5 mm) and quartered (about ¾ cup/150 mL) | 1 tsp (5 mL) baking powder  |
| 1 tsp (5 mL) baking soda                                      | ⅓ cup (75 mL) semi-sweet chocolate chips                                  |
| 1 egg   | 36 banana chips, optional   |
| ¾ cup (175 mL) packed brown sugar                             |   |

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Combine evaporated milk and vinegar in a medium bowl. Stir well. Mixture will thicken. Add mashed bananas, sliced bananas and baking soda.



## BAKING WITH KIDS

Set up a work station and invite your little helpers to mash up the bananas using a potato masher. Kids will also get a kick out of placing the banana chips on top of the prepared cookie dough.

3. Whisk egg, brown sugar, oil and vanilla in a separate large bowl. Stir in flour and baking powder. Add banana mixture and stir until mixture is well combined. Add chocolate chips.
4. Drop 2 tbsp (30 mL) of dough on prepared baking sheets, about 2" (5 cm) apart. Place a banana chip on top of each cookie (if using).
5. Bake in preheated oven, 13-15 minutes until the edges are lightly golden. Let cool, 5 minutes and then transfer to wire cooling rack.



If cookies become too soft, place them in a 350°F (180°C) oven for 2-3 minutes.

Add some crunch to your cookies with the addition of ⅓ cup (75 mL) chopped pecans or walnuts.

Gather the kids and get baking!  
Everyone's favourite combo is back in bite-sized form.

PREP: 20 MINUTES + 2 HOURS REFRIGERATION    BAKE: 30 MINUTES  
MAKES: 48 CRESCENTS    FREEZING: EXCELLENT

### DOUGH

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup (250 mL) butter, cold, cut into cubes
- 1 cup (250 mL) cream cheese, cold, cut into cubes

- 1 cup (250 mL) creamy peanut butter, softened
- 1 cup (250 mL) **Smucker's® Simple Blends®** Wildberry Fruit Spread

### GLAZE

- 1 **Naturegg™ Nature's Best™** egg, beaten
- ¼ cup (50 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ¼ cup (50 mL) salted peanuts, chopped

### FILLING

- 1 cup (250 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ½ cup (125 mL) salted peanuts, chopped

1. **DOUGH:** Place flour in a large bowl or food processor. Add butter. Using a processor, pastry blender or two knives, cut butter into flour until crumbly. Add cream cheese and combine until dough holds together.
2. Divide dough into 4 and wrap in plastic wrap. Refrigerate for 2 hours or overnight.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. **FILLING:** Combine sugar and peanuts in a small bowl.
5. Roll each ball of dough into a 10" (25 cm) circle. Spread each circle with ¼ cup (50 mL) peanut butter. Top the peanut butter with ¼ cup (50 mL) fruit spread. Sprinkle with ¼ of the sugar and peanut mixture.



### BAKING WITH KIDS

Fun with fractions! When slicing the circles into wedges, start by cutting down the middle and show your kids how two ½ slices can equal a whole. Continue slicing and show them how two ¼ slices equal a ½ slice and so on until you get 12 wedges.

6. Slice each circle into 12 wedges. Roll up each wedge from the wide end. Place on prepared baking sheets.
7. **GLAZE:** Brush each crescent with egg and sprinkle with sugar and peanuts.
8. Bake in preheated oven, 25-30 minutes or until golden. Cool on wire cooling rack.

## PB & J CRESCENTS



# CANDY CANE SHORTBREAD BARS



Learn how to bake melt-in-your-mouth shortbread! Visit [BAKE CLASS at Robinhood.ca](https://www.robinhood.ca) to view our easy step-by-step video tutorial.

PREP: 15 MINUTES    BAKE: 50 MINUTES    MAKES: 35 BARS    FREEZING: EXCELLENT

## SHORTBREAD

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 ¼ cups (800 mL) **Robin Hood®** Original All Purpose Flour
- ½ cup (125 mL) corn starch

## TOPPING

- 2 cups (500 mL) semi-sweet, milk or white chocolate chips
- ½ cup (75 mL) chopped candy canes or peppermint candies

1. Preheat oven to 300°F (150°C). Grease a 10" x 15" (25 cm x 38 cm) baking pan and line with parchment paper, overlapping two sides for easy removal.
2. **SHORTBREAD:** Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2-3 minutes.
3. Combine flour and corn starch in a separate large bowl. Add to butter mixture on low speed until well combined.
4. Press dough evenly into prepared pan. Bake in preheated oven, 45-50 minutes.
5. **TOPPING:** As soon as shortbread is removed from oven, immediately sprinkle chocolate chips over hot crust. Wait 10 minutes for chocolate to melt and spread evenly over crust. Sprinkle with chopped candies.



## BAKING WITH KIDS

Little hands can take turns crushing up the candy cane topping! For an easy, no mess technique, seal the candy canes in a **Ziploc®** brand bag and have your kids use a rolling pin to gently crush them into smaller pieces.

6. Refrigerate until chocolate has set. Cut into 1" x 2" (2.5 cm x 5 cm) bars.



For a nutty twist, try substituting candy with chopped nuts.



These ooey-gooley bite-sized bars are as fun to make with your kids as they are to eat.

PREP: 10 MINUTES    BAKE: 50 MINUTES    MAKES: 24 BARS    FREEZING: EXCELLENT

- 2 cups (500 mL) **Robin Hood®** Oats
- 1 cup (250 mL) **Robin Hood** Original All Purpose Flour
- ¾ cup (175 mL) packed brown sugar
- ¾ cup (175 mL) butter, melted
- 1 can (300 mL) **Eagle Brand®** Chocolate Flavoured Sauce
- 1 cup (250 mL) **Smucker's® Simple Blends®** Summer Fruit Fruit Spread

1. Preheat oven to 350°F (180°C). Grease a 9" x 13" (3 L) baking dish and line with parchment paper, overlapping two sides for easy removal.
2. Combine oats, flour, brown sugar and melted butter in a medium bowl. Mix well. Reserve 1 cup (250 mL) of oat mixture.



#### BAKING WITH KIDS

Move over moms! Let your kids measure out the ingredients and mix it all up. With clean hands, they will enjoy spreading and patting the mixture down into the dish and then sprinkling the oats on top.

3. Press remaining mixture firmly on bottom of prepared baking dish. Bake in preheated oven, 15 minutes.
4. Pour chocolate flavoured sauce over hot base. Sprinkle with reserved oat mixture. Drop tablespoons (15 mL) of fruit spread over oat mixture. Return to oven.
5. Bake an additional 30-35 minutes or until top is golden and fruit spread is bubbling. Refrigerate until set. Cut into bars.



Store these in the fridge and nibble on them throughout the day. They also make a great addition to your kid's lunch box!

## VERY BERRY CHOCOLATE BARS



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A Family Company

Ziploc®

\*\*\*\* *Keep* \*\*\*\*  
**HOLIDAY  
TRADITIONS**  
\*\*\*\* *Fresh* \*\*\*\*



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Learn how to make perfect flaky pie crust! Visit [BAKE CLASS at Robinhood.ca](http://BAKE CLASS at Robinhood.ca) to view our easy step-by-step video tutorial.

PREP: 30 MINUTES + 30 MINUTES REFRIGERATION    BAKE: 60 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

### CRUST

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) salt
- ¼ cup (175 mL) **Crisco®** All Vegetable Shortening, cold, cut into ½" (1 cm) cubes
- 4-8 tbsp (50-125 mL) ice cold water

### FILLING

- 2 tbsp (30 mL) butter
- 8 apples, peeled, cored, cut into ½" (1 cm) cubes (about 8 cups/2 L)
- 1 tbsp (15 mL) butter

- 2    tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1    can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 1    tsp (5 mL) cinnamon
- 1 ½  tsp (7 mL) sea salt

### TOPPING

- 1    **Naturegg™ Nature's Best™** egg, beaten
- ¼    cup (50 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ½    tsp (2 mL) sea salt

1. **CRUST:** Blend flour and salt in a large bowl. Work shortening into mixture using a pastry blender or two knives, until mixture resembles coarse crumbs with some pea-sized pieces. Sprinkle half the water over mixture, distributing moisture evenly into flour. Add water by the tbsp (15 mL), until dough holds together when pressed. Shape in two, one ball slightly larger than the other. Flatten balls into ½" (1 cm) thick round disks. Chill, 30 minutes or up to 2 days.
2. **FILLING:** Cook butter and apples in a large deep skillet for 10 minutes. Cool.
3. Melt butter in a saucepan. Add flour and cook over low heat for 1 minute, stirring frequently. Add caramel flavoured sauce, cinnamon and salt. Cook for 3 minutes. Combine apples and sauce in a medium bowl.
4. Preheat oven to 375°F (190°C). Roll larger ball of dough on a lightly floured work surface into a circle 2" (5 cm) wider than pie plate. Transfer dough to a 9" (23 cm) pie plate. Roll out remaining dough and set aside.
5. Fill with apple mixture and top with remaining pastry. Brush edges with egg and press to seal. Flute edge. Cut slits on top of pastry. Brush top of pie with egg, sprinkle with sugar and salt. Bake in preheated oven, 55-60 minutes or until apples are tender and crust is golden brown. Cool on wire cooling rack.



Impress your guests this Thanksgiving! Visit [Robinhood.ca](http://Robinhood.ca) for our easy **Eagle Brand** vanilla ice cream recipe and serve up a scoop with your pie.

Top this dessert off with a cup of **Folgers® Black Silk®** Coffee.

## SALTED CARAMEL APPLE PIE WITH ICE CREAM



# ORCHARD AND BERRY FRUIT CRISP



Delight in the fruits of the season with this deliciously flavourful dessert.

PREP: 15 MINUTES    BAKE: 45 MINUTES  
MAKES: 10 SERVINGS    FREEZING: NOT RECOMMENDED

## TOPPING

- 2 cups (500 mL) **Robin Hood®** Oats
- $\frac{3}{4}$  cup (175 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- $\frac{1}{2}$  cup (125 mL) **Robin Hood** Original All Purpose Flour
- $\frac{1}{2}$  cup (125 mL) chopped pecans, optional
- 1 tsp (5 mL) cinnamon
- $\frac{1}{4}$  tsp (1 mL) salt
- $\frac{3}{4}$  cup (175 mL) butter, melted

## FILLING

- $\frac{3}{4}$  cup (175 mL) **SUGAR IN THE RAW** Natural Turbinado Sugar
- 2 tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp (5 mL) cinnamon
- $\frac{1}{4}$  tsp (1 mL) salt
- 2 lb (1 kg) ripe pears, peeled, cored, cut into  $\frac{1}{2}$ " (1 cm) cubes (about 3 cups/750 mL)
- 2 lb (1 kg) apples, peeled, cored, cut into  $\frac{1}{2}$ " (1 cm) cubes (about 3 cups/750 mL)
- 2 cups (500 mL) blueberries, fresh or frozen

1. Preheat oven to 350°F (180°C). Place eight, 1 cup (250 mL) oven proof ramekins on a baking sheet.
2. **TOPPING:** Combine topping ingredients in a small bowl. Reserve.
3. **FILLING:** Mix sugar, flour, cinnamon and salt in a large bowl. Add pears, apples and blueberries to sugar mixture. Toss well to coat fruit. Divide fruit mixture into prepared baking dishes. Sprinkle with reserved topping mixture.
4. Bake in preheated oven, 40-45 minutes or until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.



If using frozen blueberries, simply add them directly from the freezer.

To make one large crisp, use a 9" x 13" (3 L) baking dish and bake in a preheated 350°F (180°C) oven for 50-55 minutes.



A holiday twist on the traditional gingerbread cookie.  
The perfect cupcake just got a little bit spicier!

PREP: 25 MINUTES    BAKE: 20 MINUTES    MAKES: 24 CUPCAKES    FREEZING: EXCELLENT

### CUPCAKE

- 1 cup (250 mL) **Crisco**® All Vegetable Shortening
- 1 ½ cups (375 mL) packed brown sugar
- 3 **Naturegg**™ **Nature's Best**™ eggs
- 1 tsp (5 mL) vanilla extract
- 3 ½ cups (825 mL) **Robin Hood**® Best for Cake & Pastry Flour
- 2 tbsp (30 mL) ground ginger
- 1 tbsp (15 mL) baking powder

- 1 tsp (5 mL) cinnamon
- ¼ tsp (1 mL) each; cloves, nutmeg
- 1 can (370 mL) **Carnation**® Regular, 2% or Fat Free Evaporated Milk

### ICING

- ¼ cup (50 mL) butter, softened
- 1 can (300 mL) **Eagle Brand**® Dulce de Leche Caramel Flavoured Sauce
- 4 cups (1 L) icing sugar
- 1-2 tbsp (15-30 mL) milk, if necessary

1. Preheat oven to 350°F (180°C). Line 2 regular sized cupcake pans with paper liners.
2. **CUPCAKE:** Cream shortening and brown sugar in a large bowl of an electric mixer until well combined. Add eggs, one at a time, beating well after each addition. Add vanilla.
3. Sift remaining dry ingredients in a medium bowl. Alternate adding dry ingredients and milk to the batter in 3 parts, beginning and ending with dry ingredients.
4. Place batter into prepared pans. Bake 18-20 minutes or until a toothpick inserted in centre of cupcake comes out clean. Cool on wire cooling rack.
5. **ICING:** In the bowl of an electric mixer, beat all ingredients for icing excluding milk. Add 1-2 tbsp (15-30 mL) of milk if icing is too thick.

### DECORATE WITH CARAMEL DRIZZLES

- 1 cup (250 mL) granulated sugar
  - 3 tbsp (45 mL) water
1. Line baking sheet with parchment paper.
  2. Combine sugar and water in a small saucepan. Cook on medium heat until sugar dissolves. Continue cooking, without stirring, 5-8 minutes, or until mixture turns into a caramel colour. Transfer to a heat proof bowl and cool for a few minutes until mixture thickens slightly.
  3. Drizzle caramel from spoon into easy designs on a prepared baking sheet. Let sit for 5 minutes or until set. Gently remove and decorate cupcakes.

## GINGERBREAD CARAMEL CUPCAKES



# CHOCOLATY CHEESECAKE



Chocolate lovers unite! New **Eagle Brand®** Chocolate Flavoured Sauce makes this the easiest, tastiest, chocolatiest cheesecake to hit the holiday dessert table!

PREP: 15 MINUTES + 4 HOURS REFRIGERATION    BAKE: 60 MINUTES  
MAKES: 12 SERVINGS    FREEZING: EXCELLENT

## CRUST

- 1 ¼ cups (300 mL) chocolate cookie crumbs
- ¼ cup (50 mL) packed brown sugar
- ¼ cup (75 mL) butter, melted

## CHEESECAKE

- 2 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) **Eagle Brand®** Chocolate Flavoured Sauce

- 4 **Naturegg™ Nature's Best™** eggs
- ½ cup (75 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) vanilla extract

## TOPPING

- 1 can (300 mL) **Eagle Brand** Chocolate Flavoured Sauce, divided

1. Preheat oven to 300°F (150°C).
2. **CRUST:** Combine crumbs, brown sugar and butter in a small bowl. Press mixture firmly on bottom of 9" (23 cm) springform pan.
3. **CHEESECAKE:** Beat cream cheese in a large bowl of an electric mixer until fluffy. Gradually beat in chocolate flavoured sauce until smooth. Add eggs, flour and vanilla. Mix well. Pour into prepared pan.
4. Bake in preheated oven, 55-60 minutes. Cake should be a bit jiggly in the middle. It will continue to cook as it cools. Cool thoroughly and chill 4 hours or overnight.
5. **TOPPING:** Place ¾ cup (175 mL) chocolate flavoured sauce in a small heavy bottomed saucepan. Bring to a boil on medium-high, stirring frequently. Turn heat to medium-low and continue cooking, stirring constantly for 2-3 minutes. Spread over cheesecake. Refrigerate until ready to serve. Drizzle remaining chocolate flavoured sauce over slices before serving.



Try sprinkling with nuts and serve with fresh raspberries or sliced strawberries.



**NEW** *Chocolate Flavoured Sauce*

Your family will want s'more of this sweet and chocolaty festive treat.

PREP: 10 MINUTES + 60 MINUTES REFRIGERATION    BAKE: 20 MINUTES  
MAKES: 10 SERVINGS    FREEZING: EXCELLENT

### FILLING

- |   |   |   |  |
|---|---|---|--|
| 1 | can (300 mL) <b>Eagle Brand</b> <sup>®</sup><br>Chocolate Flavoured Sauce | 1 | ¼ cups (300 mL) granulated sugar, divided  |
| 1 | cup (250 mL) mini marshmallows  | 1 | ½ cups (375 mL) <b>Naturegg</b> <sup>™</sup> <b>Simply Egg Whites</b> <sup>™</sup> , well shaken |
| ½ | cup (125 mL) mascarpone cheese  | 1 | tsp (5 mL) vanilla extract   |
| 6 | graham crackers, crumbled   | ½ | tsp (2 mL) salt  |
|   |   | ¼ | tsp (1 mL) cream of tartar   |
|   |   |   | Icing sugar, for dusting   |

### CAKE

- 1 cup (250 mL) **Robin Hood**<sup>®</sup> Best for Cake & Pastry Flour
- FILLING:** Place chocolate flavoured sauce in a heavy bottomed saucepan. Bring to a boil and cook for 3 minutes on medium-low, stirring frequently. Add mini marshmallows and stir until melted. Stir in cheese and graham crackers. Transfer to bowl and refrigerate for 1 hour.
  - Preheat oven to 350°F (180°C). Grease a 12" x 17" (30.5 cm x 43 cm) rimmed baking sheet and line with parchment paper.
  - CAKE:** Sift flour and ½ cup (125 mL) sugar. Reserve.
  - Combine egg whites, vanilla, salt and cream of tartar in a large bowl of an electric mixer. Whip on medium-high speed just until soft peaks form. On medium speed, gradually add the remaining ¾ cup (175 mL) of sugar. Continue beating until all the sugar is incorporated and egg whites hold their shape.
  - Fold flour mixture very gently into egg white mixture in 3 additions. Carefully spread batter evenly over prepared pan.
  - Bake in preheated oven, 18-20 minutes or until a toothpick inserted in centre of cake comes out clean.
  - Dust cake immediately with icing sugar. Invert cake onto a clean tea towel and gently remove parchment paper. Starting from the shorter side, roll up cake in tea towel. This helps avoid cracking when assembling cake with filling. Cool on wire cooling rack.
  - ASSEMBLY:** Unroll cooled cake and spread cold filling over cake. Roll up cake. Refrigerate until ready to serve. Can be made and assembled up to 2 days ahead.



For easy slicing, place cake in freezer for 30 minutes before serving.

## S'MORES ANGEL FOOD CAKE ROLL



## CHOCOLATE CHUNK DROPS



Learn how to bake melt-in-your-mouth shortbread! Visit **BAKE CLASS** at **Robinhood.ca** to view our easy step-by-step video tutorial.

PREP: 20 MINUTES    BAKE: 30 MINUTES    MAKES: ABOUT 50 COOKIES    FREEZING: EXCELLENT

- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 ¼ cups (800 mL) **Robin Hood**® Original All Purpose Flour
- ½ cup (125 mL) cornstarch
- 1 ½ cups (375 mL) coarsely chopped milk or semi-sweet chocolate
- icing sugar, for dusting

1. Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.
2. Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2-3 minutes.
3. Combine flour and cornstarch in a separate large bowl. Add to butter mixture on low speed until well combined. Add chocolate chunks.
4. Place dough by 1 heaping tbsp (15 mL), 2" (5 cm) apart on prepared baking sheets.
5. Bake in preheated oven, 25-30 minutes. Cool on wire cooling rack.
6. Dust cooled cookies with icing sugar.

### VISIT THE ROBIN HOOD BAKING CENTRE



Bake Class Videos  
full of useful  
baking techniques.



Tips & Tricks  
to make recipes  
tastier & easier.



Our Community  
perfect for sharing tips,  
stories & inspiration.

Try out all of our **NEW** features and much more at **Robinhood.ca**

A hearty and delicious pasta dish that is sure to always get the family to the table.

PREP: 5 MINUTES    COOK: 15 MINUTES  
MAKES: 8 SERVINGS    FREEZING: NOT RECOMMENDED

#### CARNATION® SIMPLE WHITE SAUCE

- 1 ½ tbsp (22 mL) butter
- 1 ½ tbsp (22 mL) **Robin Hood®** Original All Purpose Flour
- 1 can (370 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tsp (5 mL) salt

1. **SIMPLE WHITE SAUCE:** Melt butter in a medium saucepan. 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.
2. **ROSÉ SAUCE:** Stir in tomato sauce and cheese to Simple White Sauce until just combined.
3. Cook pasta according to package directions.
4. Toss hot pasta with hot sauce. Serve immediately.

#### ROSÉ SAUCE

- 2 cups (500 mL) tomato sauce
- 1 cup (250 mL) parmesan cheese, freshly grated

#### PASTA

- 1 pkg pasta (500 g) (linguine, spaghetti, angel hair, farfalle, penne)

## GARLIC SHRIMP

PREP: 5 MINUTES    COOK: 5 MINUTES  
MAKES: 20 SHRIMP    FREEZING: NOT RECOMMENDED

- 1 lb (500 g) medium shrimp, peeled and deveined
  - ¼ cup (50 mL) **Crisco®** Canola or Vegetable Oil
  - 2 cloves garlic, minced
  - ½ tsp (2 mL) salt
1. Combine shrimp, oil, garlic and salt in a medium bowl.
  2. Heat a large skillet on medium-high. Add shrimp mixture and cook until shrimp are pink, about 5 minutes. Serve with pasta recipe above.

## PASTA WITH CREAMY ROSÉ SAUCE



# PRETZEL ROLLS WITH CHEESY MUSTARD DIPPING SAUCE



These soft and tender rolls are easy to make and just as easy to eat!  
We dare you to have just one!

PREP: 20 MINUTES + 80 MINUTES RISING    COOK: 4 MINUTES  
BAKE: 25 MINUTES    MAKES: 16 ROLLS    FREEZING: EXCELLENT

## PRETZEL ROLLS

- 1 tsp (5 mL) granulated sugar
- 1/2 cup (125 mL) warm water (105°-115°F/40°-56°C)
- 1 pkg (8 g/2 1/4 tsp) active dry yeast
- 1 cup (250 mL) warm water (105°-115°F/40°-56°C)
- 2 tsp (30 mL) packed brown sugar
- 2 tsp (10 mL) salt
- 3 1/2 cups (875 mL) **Robin Hood®** Best for Bread Flour Homestyle White
- 12 cups (3 L) water

- 1/2 cup (125 mL) **ARM & HAMMER®** Baking Soda
- 2 tbsp (30 mL) granulated sugar
- 2 tbsp (30 mL) **Naturegg™ Simply Egg Whites™**, well shaken
- 1 tbsp (15 mL) coarse salt

## DIPPING SAUCE

- Carnation®** Simple White Sauce (p17)
- 1 cup (250 mL) cheddar cheese, grated
- 1 tsp (5 mL) Dijon mustard

1. Dissolve sugar and water in a large bowl of an electric mixer. Sprinkle in yeast. Let stand 10 minutes, stir well. Add water, brown sugar, salt and 3 cups (750 mL) flour to yeast mixture. Beat dough on low speed until flour is incorporated. On medium speed continue beating for 5 minutes.
2. Knead dough on a floured surface, adding flour until no longer sticky, about 5 minutes. Place in a lightly greased bowl. Cover with plastic wrap and a tea towel. Rise in warm place (75°-85°F/24°C-29°C) until doubled in size, about 60 minutes.
3. Line two baking sheets with parchment paper. Punch down dough. Divide into 16 pieces and form into balls. Place on prepared baking sheets. Using sharp scissors cut an X in centre of each roll. Cover with towel and let rise until doubled in size, about 20 minutes.
4. Preheat oven to 375°F (190°C). Bring water to a boil in a large stock pot. Slowly add baking soda and sugar to boiling water. Water will foam up. Boil 4 rolls at a time for 1 minute. Return rolls back to baking sheets. Brush with egg white and sprinkle with coarse salt.
5. Bake in preheated oven until brown, about 20-25 minutes. Cool on wire cooling rack.



Serve with Cheesy Mustard Dipping Sauce. Prepare **Carnation** Simple White Sauce as directed on p17. With sauce on low heat, add cheese and mustard. Stir until cheese has melted. Sauce can be refrigerated for up to 2 days. Just reheat before serving.





## The Scraper Mixer Pro

Picture a world of baking that doesn't include sticky bowls and spattered batter. What's left? Baking nirvana. With a singular focus on mixing essentials, the Scraper Mixer Pro™ draws a straight line from your imagination to your taste buds.

It's built for baking.

*Try it out today & make great homemade recipes like our Classic Carrot Cake on p3.*

# Breville®



## NUTRITIONAL INFORMATION

Nutrients per serving is based on the use of the lowest fat variety of **Carnation®** Evaporated Milk specified in each recipe.

Recipe	Serving Size per recipe	Calories	Protein (g)	Fat (g)	Carbohydrates (g)	Fibre (g)	Sodium (mg)	Cholesterol (mg)
Classic Carrot Cake	1 Serving (125 g)	491	4.6	23.4	68.4	2.6	443	71
Blueberry Streusel Muffins	1 Muffin (85 g)	285	5.5	10.4	46.7	4.3	223	22
The Ultimate Gluten Free Chocolate Chip Cookie	1 Cookie (45 g)	233	2.3	12.4	31.8	2.4	181	36
Choco-Banana Bread Bites	1 Cookie (30 g)	88	1.8	2.3	15.7	1.4	55	5
PB & J Crescents	1 Crescent (30 g)	152	3.1	9.5	14.6	0.6	81	19
Candy Cane Shortbread Bars	1 Bar (45 g)	218	2	13.5	24	0.8	77	28
Very Berry Chocolate Bars	1 Bar (45 g)	214	3.7	7.6	32.4	0.8	64	19
Salted Caramel Apple Pie	1 Serving (240 g)	609	8.4	31.3	75.6	2.5	774	37
Orchard and Berry Fruit Crisp	1 Serving (225 g)	437	4.7	15.4	73.5	5.9	217	37
Gingerbread Caramel Cupcakes with Caramel Drizzle	1 Serving (100 g)	411	5	14	67.4	0.7	104	33
Chocolaty Cheesecake	1 Serving (120 g)	526	12.4	27.7	54.2	0.5	327	137
S'mores Angel Food Cake Roll	1 Serving (115 g)	389	12.5	7.7	64.3	0.6	234	20
Chocolate Chunk Drops	1 Cookie (30 g)	144	1.5	9.1	14.6	0.4	58	21
Pasta with Creamy Rosé Sauce and Garlic Shrimp	1 Serving (330 g)	472	26.7	14	58.9	2.7	1055	86
Pretzel Rolls	1 Roll (50 g)	112	4.3	0.3	23	0.7	768	0
Cheesy Mustard Dipping Sauce	2 Tbsp (30 g)	60	3.8	3.5	3.5	0	228	11



**Robin Hood** TM/MC @/MD

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