



Robin Hood TM/HC @RHO

Bake some
memories TM

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NEW

ROBIN HOOD® QUICK BREAD MIXES



**The quick and delicious answer to
homemade taste in a hurry!**

For more information, visit ROBINHOOD.CA

Guests coming over?
This easy-to-make delicious apple cake will be an instant hit!

PREP: 25 MINUTES BAKE: 80 MINUTES MAKES: 16 SERVINGS FREEZING: EXCELLENT

- | | | | |
|---|---|-----|---|
| 6 | cups (1.5 L) (approximately 4-6 apples),
peeled and roughly chopped (preferably
McIntosh) | 1 ½ | cups (375 mL) water |
| 2 | pkgs (924 g) Robin Hood ® Quick
Bread Mix Cinnamon Swirl | ½ | cup (125 mL) Crisco ® Canola or
Vegetable Oil |
| | | 4 | eggs |
| | | 1 | tsp (5 mL) vanilla extract |
1. Preheat oven to 375°F (190°C). Grease a 10" (25 cm) tube pan.
 2. Place apples in a large bowl. Remove ½ cup (125 mL) swirl mix for topping. Toss remaining swirl mix with apples. Reserve.
 3. Blend quick bread mix, water, oil, eggs and vanilla in a separate large bowl. Mix until all ingredients are well combined.
 4. Pour 3 cups (750 mL) batter into prepared pan. Top with reserved apple mixture. Pour remaining batter over apple mixture. Sprinkle with reserved swirl mix.
 5. Bake in preheated oven, 75-80 minutes or until a toothpick inserted in centre of cake comes out clean. Cool in pan on wire cooling rack for 60 minutes. Remove from pan and continue cooling on wire cooling rack.

 When checking for doneness, make sure to insert toothpick into cake batter and not the apples.



CINNAMON SWIRL
HOMEMADE TASTE IN A HURRY!

**APPLE CINNAMON
SWIRL CAKE**



CHOCOLATE DIPPED BISCOTTI



Satisfy your sweet craving! These chocolaty treats are so easy to make and the perfect complement to a hot cup of **Folgers®** Coffee.

PREP: 10 MINUTES + 30 MINUTES REFRIGERATION BAKE: 45 MINUTES
MAKES: 24 BISCOTTI FREEZING: EXCELLENT

BISCOTTI

- 1 pkg (493 g) **Robin Hood®** Quick Bread Mix Chocolate Chip
- ½ cup (125 mL) butter, melted
- 2 eggs

CHOCOLATE DIP

- 2 cups (500 mL) semi-sweet or white chocolate, melted

1. Line baking sheet with parchment paper.
2. Combine quick bread mix, swirl mix, butter and eggs in a large bowl. Stir well until evenly moistened.
3. Place dough on prepared baking sheet. Divide dough in half, shaping each half into an 8" x 2" (20 cm x 5 cm) log about 4" (10 cm) apart. Refrigerate for 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake in preheated oven, 22-25 minutes or until lightly golden brown. Cool 15 minutes. Cut each log into ¾" (2 cm) thick slices using a sharp serrated knife. Place slices cut-side down on same baking sheet.
6. Bake for an additional 18-20 minutes, turning after 10 minutes. Cool on wire cooling rack. Dip cooled biscotti into melted chocolate. To set chocolate quickly, place dipped biscotti on a wire cooling rack and refrigerate until chocolate is set.



These biscotti have a more cookie-like texture than a traditional biscotti recipe. Take a break and enjoy these chocolaty treats with a hot cup of **Folgers® Black Silk®** Coffee.



CHOCOLATE CHIP
HOMEMADE TASTE IN A HURRY!



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MONKEY BARS

\$1.00

PREP: 5 MINUTES BAKE: 20 MINUTES MAKES: 30 BARS FREEZING: EXCELLENT

BARs

- 1 pkg (396 g) **Robin Hood**® Quick Bread Mix Banana Flavoured
- $\frac{3}{4}$ cup (175 mL) water
- $\frac{1}{2}$ cup (125 mL) **Crisco**® Canola or Vegetable Oil

- 1 egg
- 1 cup (250 mL) semi-sweet chocolate chips

GLAZE

- 1 cup (250 mL) semi-sweet chocolate chips, melted

1. Preheat oven to 350°F (180°C). Grease a 10" x 15" x 1" (25 cm x 38 cm x 2.5 cm) baking sheet and line with parchment paper, overlapping 2 sides for easy removal.
2. Combine quick bread mix, water, oil and egg in a mixing bowl. Stir until batter is combined. Add in chocolate chips. Spread batter into prepared pan.
3. Bake in preheated oven, 18-20 minutes or until a toothpick inserted in centre comes out clean. Cool on wire cooling rack.
4. Cut into $1\frac{1}{2}$ " x 3" (4 cm x 8 cm) bars. Drizzle with melted chocolate.



Bake Sale Tip: Make the Monkey Bars a couple of weeks ahead and freeze them in an airtight container. Defrost them the morning of your bake sale.



BANANA
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HOMEMADE TASTE IN A HURRY!



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DOUBLE CHOCOLATE OATMEAL COOKIES

PREP: 15 MINUTES BAKE: 10 MINUTES MAKES: ABOUT 50 COOKIES FREEZING: EXCELLENT

- | | | | |
|-----|--|---|---|
| 1 | cup (250 mL) butter, melted | ½ | cup (125 mL) cocoa powder |
| 1 | cup (250 mL) packed brown sugar | 1 | tsp (5 mL) baking soda |
| ½ | cup (125 mL) sugar | ½ | tsp (2 mL) salt |
| 2 | eggs | 1 | cup (250 mL) semi-sweet chocolate chips |
| 1 | tsp (5 mL) vanilla extract | | |
| 3 | cups (750 mL) Robin Hood ® Oats | | |
| 1 ½ | cups (375 mL) Robin Hood Original All Purpose Flour | | |

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Beat butter and sugars until combined. Add eggs and vanilla. Beat in remaining ingredients.
3. Roll 1 tbsp (15 mL) of dough into a ball and place onto prepared baking sheets, about 2" (5 cm) apart.
4. Bake in preheated oven, 8-10 minutes. Cookies should still be soft to the touch. Let sit on baking sheets for 1-2 minutes until more firm. Transfer to wire cooling rack until cool.



Bake Salt Tip: Bring a sign with the name of your recipe and an ingredient list. This will answer people's questions as to the ingredients in your baking.



JAMMY THUMBPRINT SQUARES



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PREP: 15 MINUTES + 1 HOUR CHILLING TIME BAKE: 45 MINUTES
MAKES: 48 SQUARES FREEZING: EXCELLENT

- | | |
|--|---|
| 1 cup (250 mL) butter, softened | 1 ¼ cups (300 mL) Smucker's ® Pure Strawberry (or Raspberry or Apricot) Jam, divided |
| 1 cup (250 mL) sugar | |
| 1 egg | |
| 1 tsp (5 mL) vanilla extract | 2 tbsps (30 mL) icing sugar |
| 2 ½ cups (625 mL) Robin Hood ® Original All Purpose Flour | |

1. Preheat oven to 350°F (180°C). Grease and line a 9" x 13" (23 cm x 33 cm) baking dish with parchment paper, overlapping 2 sides for easy removal.
2. Cream butter and sugar until well combined. Beat in egg and vanilla.
3. Add flour to butter mixture on low speed. Mix until dough comes together.
4. Press dough evenly into prepared baking dish. Score dough with a sharp knife into 48 squares (8 across and 6 down). Using the end of a wooden spoon, make indentations in the centre of each square.
5. Fill each hole with 1 tsp (5 mL) jam.
6. Bake in preheated oven, 40-45 minutes or until golden brown around the edges. Place baking dish on wire cooling rack. Carefully run sharp knife through scored lines and cut into squares. Cool in baking dish.
7. Lift squares out of baking dish by holding onto parchment paper. Separate squares and top with additional ½ tsp (2 mL) of jam. Dust with icing sugar.



Bake Sale Tips:

Switch it up by trying two different types of jam. It makes the squares fun and colourful on the bake sale table.

Get the kids involved by having them make the holes and fill them with the jam. They will be proud to show off their creations.

CHOCOLATY CHEESECAKE SQUARES

Bet you can't have just one of these oh-so-good ooey-gooey squares!

PREP: 15 MINUTES + 4 HOURS CHILLING TIME BAKE: 30 MINUTES
MAKES: 25 SQUARES FREEZING: EXCELLENT

COOKIE DOUGH

- ½ cup (125 mL) butter, softened
- ¼ cup (50 mL) sugar
- ¼ cup (50 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 ¾ cups (425 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) baking powder
- ¼ tsp (1 mL) salt

CHEESECAKE

- 1 can (300 mL) **Eagle Brand®** Chocolate Flavoured Sauce, divided
- 8 oz (250 g) cream cheese, softened
- 1 egg
- 2 tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp (5 mL) vanilla extract

1. Preheat oven to 350°F (180°C). Grease and line a 9" x 9" (23 cm x 23 cm) baking dish with parchment paper, overlapping 2 sides for easy removal.
2. **COOKIE DOUGH:** Beat butter and sugars until well combined. Add egg and vanilla, beat well. Add flour, baking powder and salt, beating just until dough comes together. Press dough evenly into prepared baking dish.
3. **CHEESECAKE:** Remove ½ cup (75 mL) chocolate flavoured sauce. Set aside. Beat cream cheese, remaining chocolate flavoured sauce, egg, flour and vanilla until smooth. Pour cream cheese mixture over base. Drizzle remaining chocolate flavoured sauce over mixture.
4. Bake in preheated oven, 28-30 minutes or until top of cheesecake is firm to the touch. Cool on wire cooling rack for 1-2 hours. Cover and continue chilling in refrigerator at least 4 hours or overnight. Cut into squares.



Most of the chocolate flavoured sauce that was drizzled on the top will sink in and create a layer of sauce between the crust and the cheesecake topping.



TRY *Chocolate Flavoured Sauce*



CARAMEL PECAN PIE SQUARES



We've taken this traditional dessert to a whole new level! Bite-sized squares with melt-in-your-mouth shortbread and sweet caramel.

PREP: 15 MINUTES BAKE: 65 MINUTES MAKES: 36 SQUARES FREEZING: EXCELLENT

TOPPING

- 2 cups (500 mL) whole pecans
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce

SHORTBREAD

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

1. Preheat oven to 350°F (180°C). Place pecans on baking sheet and bake in preheated oven, 8-10 minutes. Set aside.
2. Grease a 9" x 13" (23 cm x 33 cm) baking dish and line with parchment paper, overlapping 2 sides for easy removal.
3. **SHORTBREAD:** Beat 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.
4. Combine flour and corn starch in a separate medium bowl. Add to butter mixture on low speed until well combined.
5. Press dough evenly on bottom and up the sides of prepared baking dish. Bake in preheated oven, 45-50 minutes.
6. **TOPPING:** Combine toasted pecans and caramel flavoured sauce in a medium bowl. Spread over hot crust. Return to oven and continue baking for an additional 12-15 minutes. Cool on wire cooling rack in baking dish. Once cooled, lift squares out of baking dish by holding onto parchment paper and cut into squares.



Visit [Robinhood.ca/bakeclassvideo](https://robinhood.ca/bakeclassvideo) to watch a step-by-step video on how to make this melt-in-your-mouth shortbread crust!

Topped with a creamy walnut frosting, this delicious spin on a classic chocolate dessert will have everyone asking for more!

PREP: 20 MINUTES + CHILLING TIME BAKE: 35 MINUTES
MAKES: 18 SERVINGS FREEZING: EXCELLENT

BATTER

- 1 pkg (270 g) **CHIPITS Milk Chocolate Chips**, divided
- ½ cup (125 mL) water
- 1 cup (250 mL) butter, softened
- 1 ½ cups (375 mL) sugar
- 4 eggs
- 1 tsp (5 mL) vanilla extract
- 2 ½ cups (625 mL) **Robin Hood® Best for Cake & Pastry Flour**
- ¼ cup (50 mL) cocoa powder
- 1 ½ tsp (7 mL) baking soda

- ½ tsp (2 mL) salt
- 1 cup (250 mL) sour cream

FILLING

- 1 can (370 mL) **Carnation® Regular, 2% or Fat Free Evaporated Milk**
- 1 ½ cups (375 mL) sugar
- ¾ cup (175 mL) butter
- 4 egg yolks, lightly beaten
- ¼ tsp (1 mL) salt
- 2 cups (500 mL) chopped, toasted walnuts or pecans
- 1 tsp (5 mL) vanilla extract

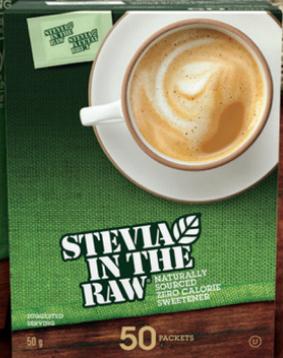
1. Preheat oven to 350°F (180°C). Grease three 8" (20 cm) round cake pans.
2. **BATTER:** Place 1 cup (250 mL) milk chocolate chips and water in a medium saucepan. On medium heat, melt chocolate, stirring frequently. Cool mixture.
3. Beat butter and sugar until light and well combined. Add eggs, one at a time, beating well after each addition. Add vanilla and melted chocolate mixture.
4. Sift flour, cocoa powder, baking soda and salt in a large bowl.
5. Add the flour mixture and sour cream in three additions, beginning and ending with the flour mixture. Beat just until combined. Stir in remaining milk chocolate chips.
6. Divide batter evenly in prepared baking pans. Bake, 30-35 minutes or until a toothpick inserted in centre of cakes comes out clean. Let cakes cool in pans on wire cooling rack for 15 minutes. Remove from pans and cool completely.
7. **FILLING:** Combine milk, sugar, butter, egg yolks, and salt in a medium saucepan. Cook, stirring constantly, over medium heat. Cook until mixture is boiling and has thickened, about 15-18 minutes. Remove from heat. Stir in chopped, toasted walnuts and vanilla. Allow mixture to cool until spreadable (about 30-60 minutes).
8. **ASSEMBLY:** If cakes are domed, slice off tops to make them even. Place one layer on serving plate. Spread filling between layers and on top of cake.

GERMAN CHOCOLATE CAKE



IN THE RAW™ Naturally Sourced Sweetness

NEW



Stir things up with IN THE RAW™ naturally sourced sweeteners.

Visit InTheRawCanada.ca for more delicious recipes.

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Fresh pears and tart cranberries smothered in a sweet and crumbly topping. One tasty spoonful is all you need to fall in love.

PREP: 25 MINUTES BAKE: 55 MINUTES
MAKES: 10 SERVINGS FREEZING: NOT RECOMMENDED

TOPPING

- 2 cups (500 mL) **Robin Hood®** Oats
- ¾ cup (175 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ½ cup (125 mL) **Robin Hood** Original All Purpose Flour
- ½ cup (125 mL) chopped pecans (optional)
- 1 tsp (5 mL) cinnamon
- ¼ tsp (1 mL) salt
- ¾ cup (175 mL) butter, melted

FILLING

- ¾ cup (175 mL) **STEVIA IN THE RAW®** Sweetener Baker's Bag
- 2 tbsp (10 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp (5 mL) cinnamon
- ¼ tsp (1 mL) salt
- 4 lb (2 kg) ripe pears, peeled, cored and cut into 1" (2.5 cm) cubes (about 6 cups/1.5 L)
- 1 cup (250 mL) fresh or frozen cranberries
- 1 cup (250 mL) dried cranberries

1. Preheat oven to 350°F (180°C).
2. **TOPPING:** Combine topping ingredients in a medium bowl. Reserve.
3. **FILLING:** Mix sweetener, flour, cinnamon and salt in a large bowl. Add pears and cranberries to sweetener mixture. Toss well to coat fruit. Place in a 9" x 13" (23 cm x 33 cm) baking dish. Sprinkle with reserved topping mixture.
4. Bake in preheated oven, 50-55 minutes until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.



To ripen pears quickly, place in a brown paper bag with an apple or a banana and leave at room temperature.

Replace the pecans with your favourite nuts or any nuts you may have on hand.

Pair this delicious recipe with a rich, dark roasted, full-bodied cup of **Folgers® Gourmet Supreme™** Coffee for a mid-afternoon treat.

PEAR & CRANBERRY CRISP



OLD FASHIONED APPLE PIE

PREP: 30 MINUTES + 15 MINUTES REFRIGERATION BAKE: 80 MINUTES
MAKES: 8 SERVINGS FREEZING: EXCELLENT

CRISCO® NO FAIL PIE CRUST

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- $\frac{3}{4}$ tsp (4 mL) salt
- 1 cup (250 mL) **Crisco** All-Vegetable Shortening or **Crisco** One Cup Stick
- 1 egg
- 2 tbsp (30 mL) cold water
- 1 tbsp (15 mL) white vinegar

FILLING

- 1 cup (250 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar

- 3 3 tbsp (45 mL) **Robin Hood** Original All Purpose Flour
- 1 1 tsp (5 mL) cinnamon
- 7 7 cups (1.75 L) (approximately 6-7 apples), peeled and thinly sliced (Spy, Honey Crisp, Golden Delicious, Royal Gala)
- 1 1 tbsp (15 mL) butter

TOPPING

- 1 1 egg, beaten
- 3 3 tbsp (45 mL) **SUGAR IN THE RAW** Natural Turbinado Sugar

1. Preheat oven to 450°F (230°C).
2. **CRISCO NO FAIL PIE CRUST:** Combine flour and salt in a large mixing bowl. Cut room temperature shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of the mixture is moistened. Divide dough in half and shape each half into a ball. Flatten each into a 4" (10 cm) circle. Wrap in plastic wrap and chill for 15 minutes for easier rolling.
3. Roll one half of the dough on a floured surface into a circle 2" (5 cm) wider than a 9" (23 cm) pie plate. Transfer into a pie plate. Trim pastry at edges of plate. Roll out remaining dough and set aside.
4. **FILLING:** Combine sugar, flour and cinnamon in a large bowl. Add apples, tossing lightly to coat fruit with sugar mixture. Fill the pastry-lined pie plate with fruit mixture. Dot with butter. Top with remaining pastry. Seal and flute edges. Cut slits on top of pastry.
5. **TOPPING:** Brush top of pie with beaten egg and sprinkle with sugar.
6. Place the pie on a foil-lined baking sheet. Bake in preheated oven, on bottom rack, for 10 minutes. Reduce heat to 350°F (180°C) and bake, 60-70 minutes or until pastry is golden and fruit is tender. Cool on wire cooling rack for at least 2 hours before serving.



PREP: 30 MINUTES + 1 HOUR REFRIGERATION BAKE: 10 MINUTES
MAKES: ABOUT 50 COOKIES FREEZING: EXCELLENT

- | | | | |
|---|--|---|--|
| 1 | cup (250 mL) butter, softened | 1 | tsp (5 mL) Club House ® Ground Cinnamon |
| ¾ | cup (175 mL) packed brown sugar | ½ | tsp (2 mL) McCormick ® Gourmet Cardamom |
| ¾ | cup (175 mL) Billy Bee ® Honey | ¼ | tsp (1 mL) Club House ® Ground Nutmeg |
| 1 | egg | ¼ | tsp (1 mL) salt |
| 2 | tsp (10 mL) Club House ® Imitation French Vanilla extract | | |
| 3 | cups (750 mL) Robin Hood ® Nutri Flour Blend ™ Omega 3 & Fibre | | |

- 1 tsp (5 mL) baking powder
 - ½ tsp (2 mL) baking soda
 - 1 tbsp (15 mL) **Club House**® Ground Ginger
1. Cream butter and sugar in a large bowl of an electric mixer until well combined. Beat in honey, egg and French Vanilla extract, scraping down the bowl if necessary.
 2. Combine flour blend, baking powder, baking soda, spices and salt in a separate bowl. Add flour mixture to butter mixture and beat until dough is formed. Cover with plastic wrap and refrigerate for 1 hour or overnight.
 3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
 4. Divide dough into 4 pieces. Roll one piece of dough on a lightly floured surface about ¼" (5 mm) thick. Cut out shapes with desired cookie cutters. Place on prepared baking sheets about 1" (2.5 cm) apart. Continue with remaining dough. Gather scraps together and reroll.
 5. Bake in preheated oven, 8-10 minutes. Cool on wire rack. Decorate as desired.

 Replace **Club House**® Imitation French Vanilla extract with Maple or Caramel extract.

For drop-style cookies, take chilled dough and drop 1 tbsp (15 mL) dough 2" (5 cm) apart on baking sheet and bake, 8-10 minutes.



OMEGA-3 & FIBRE
ADD GOODNESS TO YOUR BAKING

SPICED HONEY COOKIES



GLUTEN FREE* CHOCOLATE DREAMS



PREP: 15 MINUTES BAKE: 12 MINUTES
MAKES: ABOUT 54 COOKIES FREEZING: EXCELLENT

1	cup (250 mL) butter, softened	1	cup (250 mL) cocoa powder
¾	cup (175 mL) sugar	1 ½	tsp (7 mL) baking soda
¾	cup (175 mL) packed brown sugar	¼	tsp (1 mL) xanthan gum
2	eggs	2	cups (500 mL) chopped white chocolate (or a combination of chopped white, milk and semi-sweet chocolate)
1	tsp (5 mL) vanilla extract		
1 ½	cups (375 mL) Robin Hood® Nutri Flour Blend™ Gluten Free		

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Beat butter and sugars until creamy. Beat in eggs and vanilla.
3. Combine flour blend, cocoa powder, baking soda and xanthan gum. Beat into egg mixture. Add chopped chocolate.
4. Roll rounded tbsp (15 mL) of dough into balls. Place on prepared baking sheets, about 1" (2.5 cm) apart. Flatten slightly.
5. Bake, 10-12 minutes. Cookies should still be soft in the centre. Let cool on baking sheet for 1-2 minutes. Remove, cool on wire cooling rack.



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

Freeze your cookies in **Ziploc®** brand freezer bags or containers, so you can have them on hand whenever you have a craving! Take them out as you need them. They will defrost at room temperature in 10-15 minutes.

For a twist, sandwich these cookies together with vanilla icing.



GLUTEN FREE
ADD GOODNESS TO YOUR BAKING

PREP: 25 MINUTES (INCLUDING POPPING CORN) BAKE: 14 MINUTES
MAKES: ABOUT 50 COOKIES FREEZING: EXCELLENT

COOKIE BATTER

- 2 tbsp (30 mL) **Crisco**® Canola or Vegetable Oil
- ¼ cup (50 mL) popcorn kernels or 4 cups (1 L) popcorn
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- ¾ cup (175 mL) sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract

- 3 cups (750 mL) **Robin Hood® Nutri Flour Blend™** Tastes Like White
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) salt
- 1 pkg (200 g) **CHIPITS SKOR Toffee Bits**

TOPPING

- ½ cup (125 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ½ tsp (2 mL) kosher or sea salt

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. **COOKIE BATTER:** Place oil and popcorn kernels on the bottom of a medium saucepan. Cover pan leaving lid slightly ajar and place over medium heat. When popping slows, remove pan from heat. Remove any unpopped kernels. Cool.
3. Cream butter and sugars together until well combined. Beat in eggs and vanilla.
4. Combine flour blend, baking powder, baking soda and salt. Add to butter mixture. Mix until flour mixture is incorporated into butter mixture. Fold in toffee bits and popcorn just until combined.
5. **TOPPING:** Combine sugar and salt in a small bowl. Set aside.
6. Roll 1 heaping tbsp (15 mL) of dough into a ball and coat in reserved sugar mixture. Place 2" (5 cm) apart on prepared baking sheets. Press dough down slightly.
7. Bake in preheated oven, 12-14 minutes or until lightly golden. Transfer cookies to wire cooling rack and cool completely.

 If you do not like sweet and salty, simply roll the cookies in **SUGAR IN THE RAW** Natural Turbinado Sugar without the salt.



TASTES LIKE WHITE
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SALTED TOFFEE POPCORN COOKIES



Holidays
need
Ziploc
RESEALABLE BAGS



French Toast Scones

PREP: 15 minutes **BAKE:** 18 minutes
MAKES: 12 scones **FREEZING:** Excellent

SCONES

- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup (250 mL) packed brown sugar
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) cinnamon
- ½ tsp (2 mL) baking soda
- ½ tsp (2 mL) salt
- 1 cup (250 mL) **Crisco®** All-Vegetable Shortening or **Crisco One Cup Stick**, chilled
- 1 cup (250 mL) **Carnation®** Regular Evaporated Milk

GLAZE

- ½ cup (125 mL) icing sugar
- 3 tbsp (45 mL) maple syrup
- 2 tbsp (30 mL) **Carnation** Regular Evaporated Milk

1. Preheat oven to 400°F (200°C). Line baking sheet with parchment paper.
2. **SCONES:** Combine flour, sugar, baking powder, cinnamon, baking soda and salt in a large mixing bowl.
3. Cut in shortening using a pastry blender or two knives until mixture resembles coarse meal. Add evaporated milk and mix with a fork to create soft, slightly sticky dough. Press dough into a ball. On lightly floured surface, knead gently. Pat dough into 1" (2.5 cm) thick circle. Cut into 12 wedges. Place on prepared baking sheet.
4. Bake in preheated oven 15-18 minutes or until golden brown. Cool on wire cooling rack.
5. **GLAZE:** Mix icing sugar, maple syrup and evaporated milk in a small bowl. Drizzle glaze over warm scones.

For a fresh and tasty breakfast each morning, store these scones in Ziploc® brand freezer bags for up to 2 weeks.



For seasonal recipes, tips and savings, visit

 [ziploccanada](https://www.facebook.com/ziploccanada)



EASY AS PIE!

Making pies from scratch is easier than ever.



criscocanada.com

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	Calories	Protein (g)	Fat (g)	Carbohydrates (g)	Fibre (g)	Sodium (mg)	Cholesterol (mg)
Apple Cinnamon Swirl Cake	1 Serving (125 g)	326	3.2	12.9	52.7	2.2	257	46
Chocolate Dipped Biscotti	1 Biscotti (30 g)	181	1.6	10	23.7	1.3	116	25
Monkey Bars	1 Bar (35 g)	137	1.5	7.6	18.2	1.1	83	6
Double Chocolate Oatmeal Cookies	1 Cookie (25 g)	114	1.9	5.4	15.6	1	79	17
Jammy Thumbprint Squares	1 Square (25 g)	100	1	4	15.2	0.2	32	14
Chocolate Cheesecake Squares	1 Square (40 g)	180	3.9	8.8	20.7	0.2	116	39
Caramel Pecan Pie Squares	1 Square (45 g)	239	2.9	15.5	22.8	0.8	85	30
German Chocolate Cake	1 Serving (145 g)	591	9.6	35.3	62.3	2.4	389	141
Pear & Cranberry Crisp	1 Serving (200 g)	408	4.6	15.5	68.7	7.4	218	37
Old Fashioned Apple Pie	1 Serving (185 g)	586	5.8	32.9	68.6	2.1	241	38
Spiced Honey Cookies	1 Cookie (25 g)	109	1.4	4.3	17	1.2	59	13
Gluten Free Chocolate Dreams	1 Cookie (20 g)	112	1.4	5.9	15	1.1	69	16
Salted Toffee Popcorn Cookies	1 Cookie (25 g)	130	1.3	5.9	18.7	1	119	20
French Toast Scones	1 Scone (95 g)	417	5.9	20.4	53.5	0.8	259	1



Robin Hood TM/MC

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