

*It's the happiest
time of the year.*

**I THINK IT
MUST BE THE
HOMEMADE
EVERYTHING.**



Bake some memories.™
Robinhood.ca



**IN THE
RAW**



If life gives you lemons,
**SAY 'THANK YOU'
AND BAKE THIS
CREAMY CAKE.**



EASY LEMON MERINGUE CHEESECAKE

PREP: 20 MINUTES + CHILLING TIME BAKE: 50 MINUTES + 10 MINUTES FOR MERINGUE
MAKES: 16 SERVINGS FREEZING: CHEESECAKE WITHOUT THE MERINGUE

CRUST

1 ½ cups (375 mL) **Robin Hood®** Original All Purpose Flour
½ cup (125 mL) icing sugar
¼ tsp (1 mL) salt
½ cup (125 mL) butter, cut into ½" (1.3 cm) cubes

1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
6 egg yolks
⅓ cup (75 mL) **Robin Hood** Original All Purpose Flour
⅓ cup (75 mL) lemon juice
3 tbsp (45 mL) lemon zest

CHEESECAKE

4 pkgs (250 g each) cream cheese, softened

MERINGUE

6 egg whites
1 cup (250 mL) sugar

1. Preheat oven to 300°F (150°C). Grease 10" (25 cm) springform pan.
2. **CRUST:** Combine flour, icing sugar and salt in a large bowl. Cut in butter with your hands, pastry blender or 2 knives until mixture is combined. Press firmly onto bottom of prepared pan.
3. **CHEESECAKE:** Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add egg yolks, flour, lemon juice and zest. Mix well. Pour into prepared pan.
4. Bake in preheated oven 45-50 minutes or until set. Cool thoroughly and chill 4 hours or overnight.
5. **MERINGUE:** Preheat oven to 375°F (190°C).
6. Place egg whites in bowl of electric mixer. Beat until soft peaks form. Gradually beat in sugar and continue beating until glossy and stiff peaks form. Spread meringue over chilled cheesecake.
7. Bake in preheated oven 8-10 minutes or until tips of meringue are lightly brown.



For easy slicing, dip your sharp knife into warm water.

PINEAPPLE UPSIDE-DOWN CAKE

PREP: 25 MINUTES BAKE: 70 MINUTES
MAKES: 16 SERVINGS FREEZING: NOT RECOMMENDED

TOPPING

- ½ cup (125 mL) butter, melted
- 1 cup (250 mL) packed brown sugar
- ¾ tsp (4 mL) ground cinnamon
- 6 slices fresh or canned pineapple, cut in half
- 18 pecan halves

CAKE

- 1 cup (250 mL) butter, softened
- 1 ¾ cups (425 mL) sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 3 ½ cups (825 mL) **Robin Hood®** Best for Cake & Pastry Flour

- 1 tbsp (15 mL) baking powder
- ¼ tsp (1 mL) salt
- 1 ½ cups (375 mL) milk
- 1 cup (250 mL) finely chopped fresh pineapple, drained or 1 can (389 mL) crushed pineapple, drained

STREUSEL

- ½ cup (125 mL) **Robin Hood** Oats
- ½ cup (125 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar
- ¼ cup (50 mL) **Robin Hood** Best for Cake & Pastry Flour
- ¼ cup (50 mL) butter, melted

1. **TOPPING:** 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. Combine butter, brown sugar and cinnamon in a saucepan. Heat until butter is melted and ingredients are combined. Pour in prepared baking dish. Place pineapple and pecans as desired.
2. **CAKE:** Cream butter and sugar in a large bowl until well combined. Add eggs, one at a time, beating well after each addition. Add vanilla.
3. Sift flour, baking powder, and salt in a medium bowl. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Stir in chopped pineapple. Spread batter over pineapple.
4. **STREUSEL:** Combine streusel ingredients in a small bowl. Sprinkle over batter.
5. Bake in preheated oven 65-70 minutes or until a toothpick inserted in center of cake comes out clean.
6. Run a knife around the inside of the pan to loosen the cake and immediately invert pan onto wire cooling rack. Your fruit will be on the top and the crunchy streusel will be on the bottom.



If using a fresh pineapple, buy one that is peeled and cored. Cut into ½" (1.3 cm) slices.



This cake is downright,
**UPSIDE-DOWN
DELICIOUSNESS.**





I like to call this the all-in-one
**CHOCOLATE DREAM
COME TRUE CAKE.**

CREAMY BROWNIE PUDDING CAKE

PREP: 20 MINUTES BAKE: 25 MINUTES
MAKES: 8 SERVINGS FREEZING: NOT RECOMMENDED

BATTER

- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour
- ½ cup (125 mL) sugar
- 2 tbsps (30 mL) cocoa
- 2 tsp (10 mL) baking powder
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk (set aside remaining for sauce)
- 1 egg
- 3 tbsps (45 mL) butter, melted
- 1 tsp (5 mL) vanilla extract

SAUCE

- ⅓ cup (75 mL) sugar
- ⅓ cup (75 mL) packed brown sugar
- ⅓ cup (75 mL) cocoa
- Remaining **Carnation** Regular, 2% or Fat Free Evaporated Milk, hot

1. Preheat oven to 350°F (180°C). Grease an 8" square (20 cm square) baking dish.
2. **BATTER:** Sift flour, sugar, cocoa, baking powder and salt in medium mixing bowl. Stir in evaporated milk, egg, butter and vanilla. Spread in prepared baking dish.
3. **SAUCE:** Whisk together sugars, cocoa and hot evaporated milk. Pour milk mixture over batter.
4. Bake in preheated oven 22-25 minutes. Center will be very saucy. Cool on wire cooling rack 30 minutes before serving. Serve with whipped cream or ice cream.



If you have leftovers you can simply reheat before serving.

Sauce will sink to bottom as it bakes.



CHOCOLATE MOCHA SWIRL MUFFINS

PREP: 10 MINUTES BAKE: 22 MINUTES
MAKES: 12 MUFFINS FREEZING: EXCELLENT

- 1 pkg (493 g) **Robin Hood**® Quick Bread Mix Chocolate Chip
 - ¾ cup (175 mL) **Folgers**® **Black Silk**® brewed coffee, slightly cooled
 - 3 tbsp (45 mL) **Crisco**® Vegetable or Canola Oil
 - 2 eggs
1. Preheat oven to 350°F (180°C). Grease a 12 cup muffin pan or line with paper liners.
 2. Combine mix (large clear packet), coffee, oil and eggs in bowl. Stir until mix is blended.
 3. Spoon 2 tbsp (30 mL) batter into each muffin cup. Sprinkle with 1 tsp (5 mL) swirl mix. Top with remaining batter and sprinkle with remaining swirl mix.
 3. Bake in preheated oven 20 - 22 minutes or until toothpick inserted in center comes out clean. Cool for ten minutes in pan on wire cooling rack. Remove and continue cooling.

 To bake this recipe as a loaf, grease a 9" x 5" (23 cm x 13 cm) loaf pan and line with parchment paper, overlapping 2 sides for easy removal. Combine mix, coffee, oil and eggs in bowl. Stir until blended. Pour half the batter into prepared pan. Sprinkle with ½ cup (150 mL) swirl mix. Pour remaining batter over swirl mix. Spread carefully to cover. Sprinkle with remaining swirl mix. Bake at 350°F (180°C) for 40-50 minutes or until toothpick inserted in center of cake comes out clean. Cool 20 minutes, loosen edges and lift out of pan.

Enjoy these tasty treats with a hot cup of **Folgers**® **Black Silk**® Coffee. Available in drip brew or **K-Cup**® Pod formats.



Tacos have taco Tuesdays.
**I SAY, BRING ON
MUFFIN MONDAYS.**





A dusting of sugar
MAKE THESE COOKIES
TRULY SPARKLE.



CHOCOLATE MINT SPARKLERS

PREP: 20 MINUTES BAKE: 12 MINUTES
 MAKES: ABOUT 55 COOKIES FREEZING: EXCELLENT

COOKIES

- 1 cup (250 mL) butter, softened
- ¾ cup (175 mL) sugar
- ¾ cup (175 mL) packed brown sugar
- 2 eggs
- 1 tsp (5 mL) mint extract
- 1 ¾ cups (425 mL) **Robin Hood®** Original All Purpose Flour
- 1 ¼ cups (300 mL) cocoa powder
- 2 tsp (10 mL) baking soda
- ¼ tsp (1 mL) salt
- 2 cups (500 mL) semi-sweet chocolate chips (you can also use a mix of white and semi-sweet chocolate chips)

TOPPING

- ¾ cup (175 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. Beat butter and sugars until creamy in a large bowl using an electric mixer. Beat in eggs and mint extract. Add flour, cocoa powder, baking soda and salt, mixing until incorporated. Add in chocolate chips.
3. Roll dough in 1" (2.5 cm) balls. Roll balls into natural turbinado sugar. Place on prepared baking sheets, 2" (5 cm) apart.
4. Bake in preheated oven for 10-12 minutes. Cookies should still be soft in the center. Let cool on baking sheet 1-2 minutes. Remove, cool on wire rack.



You can freeze the raw dough already shaped and rolled into natural turbinado sugar. Bake from frozen for 14-16 minutes.

HONEY CINNAMON EMPIRE COOKIES

PREP: 30 MINUTES + 1 HOUR REFRIGERATION BAKE: 12 MINUTES
MAKES: 30 COOKIES FREEZING: EXCELLENT

COOKIE

- 1 cup (250 mL) butter, softened
- ½ cup (125 mL) sugar
- ¾ cup (175 mL) **Billy Bee®** Honey
- 1 egg
- 2 tsp (10 mL) **Club House®** Pure Vanilla Extract
- 2 ½ cups (625 mL) **Robin Hood®** Original All Purpose Flour
- ¾ cup (175 mL) finely chopped pecans, optional
- 2 tsp (10 mL) ground cinnamon

- 1 tsp (5 mL) baking powder
- ½ tsp (2 mL) baking soda
- ¼ tsp (1 mL) salt

FILLING

- ½ cup (125 mL) **Smucker's®** Pure Raspberry Jam

TOPPING

- 1 pkg (200 g) **Cake Mate®** White Cookie Icing
- 15 Maraschino cherries, cut in half

1. **COOKIE:** Cream butter and sugar until well combined. Beat in honey, egg and vanilla extract, scraping down bowl if necessary.
2. Combine remaining ingredients in a separate bowl. Add 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. Remove mixture from fridge. Divide dough into 4 pieces. Roll one piece of dough on a lightly floured surface about ¼" (5 mm) thick. Cut out shapes with 2 ½" (6.4 cm) round cookie cutter. Place on prepared baking sheets about 1" (2.5 cm) apart. Continue with remaining dough. Gather scraps together and roll.
5. Bake in preheated oven 10-12 minutes. Cool on wire cooling rack.
6. **FILLING:** Spread bottoms of half the cookies with jam; top with remaining cookies.
7. **TOPPING:** Spread with thin layer of cookie icing and top each with cherry. Let stand until icing is dry.



Customize your own cookies by switching Vanilla for **Club House®** Caramel or French Vanilla Extract.

Add **Cake Mate®** Rainbow or Chocolate Décor to the cookies.



What's better than a cookie?

**TWO COOKIES
SANDWICHED
TOGETHER.**





Turkey is just that thing you do
**BEFORE EATING
PUMPKIN PIE.**



LITTLE FLAKY PUMPKIN PIES

PREP: 40 MINUTES BAKE: 30 MINUTES
MAKES: 16 PIES FREEZING: EXCELLENT

PIE CRUST

- 4 cups (1 L) **Robin Hood**® Original All Purpose Flour
- 1 ½ tsp (7 mL) salt
- 2 cups (500 mL) **Crisco**® All-Vegetable Shortening or 2 **Crisco** One-Cup Sticks
- 2 eggs
- ¼ cup (50 mL) cold water
- 2 tbsp (30 mL) white vinegar

FILLING

- 1 ¾ cups (425 mL) pure pumpkin puree
- 1 cup (250 mL) packed brown sugar
- 2 eggs
- 2 tbsp (30 mL) **Robin Hood** Original All Purpose Flour
- 1 tsp (5 mL) ground cinnamon
- ½ tsp (2 mL) ground ginger
- ½ tsp (2 mL) ground nutmeg
- ¼ tsp (1 mL) ground cloves
- 1 tsp (5 mL) salt
- 1 can (370 mL) **Carnation**® Regular or 2% Evaporated Milk

1. Preheat oven to 425°F (220°C). Grease or spray muffin pans.
2. **CRUST:** Combine flour and salt in large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is uniform and resembles large peas. Beat eggs, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of mixture is moistened. Divide dough in four pieces. Roll dough out on lightly floured surface to ¼" (0.6 cm) thickness. Cut out 4 ½" (11 cm) circles. You should get a total of 16 circles. Line muffin cups with dough.
3. **FILLING:** Whisk together pumpkin puree, sugar, eggs, flour, spices and salt in large bowl until smooth. Gradually whisk in evaporated milk. Divide mixture evenly between pie shells.
4. Bake in preheated oven 15 minutes. Lower oven to 375°F (190°C). Continue baking 12-15 minutes until crust is golden and filling is set. Cool in pans for 15 minutes. Carefully remove from pans and continue cooling on wire cooling racks. Garnish with whipped cream if desired.



STUFFED APPLE CRISP

PREP: 15 MINUTES BAKE: 35 MINUTES
MAKES: 6 BAKED APPLES FREEZING: NOT RECOMMENDED

- 6 Granny Smith or Red Delicious apples 1 tsp (5 mL) ground ginger
STUFFING 1 tsp (5 mL) ground cinnamon
¾ cup (175 mL) **Robin Hood® Nutri** ¼ tsp (1 mL) salt
 Flour Blend™ Tastes Like White ½ cup (125 mL) butter, melted
½ cup (125 mL) **Robin Hood** Oats ½ cup (125 mL) blueberries or raspberries
¼ cup (125 mL) chopped nuts (optional)
¼ cup (50 mL) **STEVIA IN THE RAW®**
 Sweetener Baker's Bag

1. Preheat oven to 400°F (200°C).
2. Cut tops off apples. With the knife tip, cut around the core and then use a metal spoon to scoop out the rest of the core, making sure to leave the bottom intact. Scoop out the flesh, leaving enough to make a bowl for the filling.
3. **STUFFING:** Combine flour, oats, nuts, sweetener, ginger, cinnamon and salt. Add butter. Mix well. Gently fold in berries. Divide stuffing evenly between prepared apples. Place in 9" x 13" (3 L) baking dish.
4. Bake in preheated oven 30 to 35 minutes or until apples are soft. If stuffing begins to get too brown, lightly cover with foil and continue baking. Serve warm.

 Pair this delicious Fall treat with **Folgers® Classic Roast®** Coffee. Available in drip brew or **K-Cup®** Pod formats.



As I always say,
**WHY CHOP APPLES
WHEN YOU CAN
STUFF THEM?**





Tis the season to
**BAKE SHORTBREAD,
FA LA LA LA LA.**



JAMMY SHORTBREAD BARS

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

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) cornstarch

TOPPING

- 1 ½ cups (375 mL) shortbread dough
- 2 cups (500 mL) **Smucker's®** Pure Strawberry Jam
- ½ cup (125 mL) sliced almonds (optional)

1. Preheat oven to 350°F (180°C). Grease a 9" x 13" (23 cm x 33 cm) baking dish and line with parchment paper, overlapping 2 sides for easy removal.
2. **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.
3. Combine flour and corn starch in a separate medium bowl. Add to butter mixture on low speed until well combined. Set aside 1 ½ cups (375 mL) of mixture. Press remaining dough on bottom of prepared baking dish. Spread jam over base.
4. **TOPPING:** Add almonds to remaining dough and crumble over jam.
5. Bake in preheated oven 60-65 minutes until lightly golden and jam is bubbling. Cool in pan on wire cooling rack.



Replace strawberry jam with your family's favourite flavour or use any flavour jam you have on hand

SWEET & SIMPLE CARAMEL CORN

PREP: 10 MINUTES BAKE: 30 MINUTES
MAKES: 10 CUPS FREEZING: EXCELLENT

- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
 - 1 tsp (5 mL) salt
 - 10 cups (2.5 L) popped popcorn
1. Preheat oven to 300°F (150°C). Line baking sheet with parchment paper.
 2. Combine caramel flavoured sauce and salt in a small saucepan. Bring to a boil, stirring frequently. Continue cooking for 1 minute and remove from heat.
 3. Place popcorn in a large bowl. Pour hot caramel mixture over popcorn. Stir to coat.
 4. Transfer to prepared baking sheet and arrange in a single layer.
 5. Bake in preheated oven for 30 minutes. Let cool completely in pan on wire cooling rack and break into pieces.
-  It takes approximately ½ cup of kernels to make 10 cups of popped popcorn.

It's been called "magic"... a can of **Eagle Brand** sweetened condensed milk plus a few select ingredients and the results are, well, like magic!

For this recipe and more, go to eaglebrand.ca



This year, I'm giving everyone just what they want
– **SUPER YUMMY CARAMEL CORN.**





*I don't know how
cranberries met bananas,
BUT I'M SURE GLAD
THEY DID.*



GLUTEN FREE* CRANBERRY BANANA BREAD

PREP: 5 MINUTES BAKE: 65 MINUTES
MAKES: 12 SERVINGS FREEZING: EXCELLENT

1	pkg (396 g) Robin Hood® Quick Bread Mix Gluten Free Banana Flavoured	2	eggs
1	cup (250 mL) water	1	cup (250 mL) fresh or frozen cranberries
¼	cup (50 mL) vegetable or canola oil	½	cup (125 mL) chopped walnuts
		½	cup (125 mL) white chocolate chips

1. Preheat oven to 375°F (190°C). Grease an 8" x 4" (20 cm x 10 cm) loaf pan and line with parchment paper, overlapping two sides for easy removal.
2. Combine mix, water, oil and eggs in bowl. Stir until mix is blended. Stir in cranberries, walnuts and white chocolate chips. Pour batter into prepared pan.
3. Bake in preheated oven for 60-65 minutes or until a toothpick inserted in center comes out clean. Cool in pan on wire cooling rack 20 minutes.



Use a combination of semi-sweet chocolate and chopped walnuts.

For a version without nuts, try cranberries and white chocolate.

Make banana muffins by baking in 12 cup muffin pan for 20 minutes or until a toothpick inserted in center of muffin comes out clean.

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

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you've seen?
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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	Calories	Protein (g)	Fat (g)	Carbohydrates (g)	Fibre (g)	Sodium (mg)	Cholesterol (mg)
Easy Lemon Meringue Cheesecake	1 Serving (130 g)	487	9.8	30.2	45.1	0.4	326	159
Pineapple Upside-down Cake	1 Serving (155 g)	527	6.3	23.5	74.6	2.2	264	91
Creamy Brownie Pudding Cake	1 Serving (105 g)	273	7.5	5.9	50.7	1.8	249	37
Chocolate Mocha Swirl Muffins	1 Muffin (60 g)	207	2.2	8.4	31.8	1.2	176	32
Chocolate Mint Sparklers	1 Cookie (25 g)	112	1.4	5.7	16	1	85	16
Honey Cinnamon Empire Cookies	1 Cookie (40 g)	173	1.7	6.4	27.8	0.5	99	23
Little Flaky Pumpkin Pies	1 Pie (105 g)	393	6.3	25.8	34.8	1.3	328	40
Stuffed Apple Crisps	1 Apple (170 g)	300	3.8	16.3	37.3	4	208	41
Jammy Shortbread Bars	1 Bar (45 g)	210	1.6	10.4	28.1	0.5	79	27
Sweet & Simple Caramel Corn	1 Serving (50 g)	155	3.7	3.3	28	1.2	281	11
Gluten Free Cranberry Banana Bread	1 Serving (75 g)	247	3.2	11.9	33.9	1.7	218	32

When a good
book ends
**I SAY BAKE
IT AGAIN.**



Bake some memories.™

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