



SPRING INTO BAKING

DELICIOUS
RECIPES
FOR EASTER!

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LEMONY SHORTBREAD



PREP TIME: 30 MINUTES
BAKE TIME: 20 MINUTES

MAKES: ABOUT 46 COOKIES
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
2 tbsps (30 mL)	lemon zest

LEMONY GLAZE

2 cups (500 mL)	icing sugar
6-8 tbsps (75 mL – 125 mL)	lemon juice

1. Preheat oven to 300°F (150°C). Line baking sheets with parchment paper.
2. Cream butter in a large bowl with an electric mixer on medium-high speed until very light in texture and colour, about 5 minutes.
3. Add granulated sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.
4. Combine flour, corn starch and lemon zest in a separate bowl. Add to butter mixture and mix with an electric mixer on low speed until just combined.
5. Divide dough into 4 pieces. On a lightly floured surface, roll each piece to a ¼" (5 mm) thickness. Cut out shapes using a 2" cookie cutter. Gather up scraps and repeat with remaining dough. Place on prepared baking sheets about 2" (5 cm) apart.
6. Bake in preheated oven 18 to 20 minutes or until bottoms are lightly golden. Let cookies cool 5 minutes on baking sheet. Remove and continue cooling on wire cooling racks.
7. **LEMONY GLAZE:** Combine icing sugar and lemon juice. Add juice a little at a time until you get a spreadable consistency. Brush tops of cookies with glaze. Decorate as desired.

It is not safe to eat raw flour, dough or batter.



COCONUT MACAROON NESTS



PREP TIME: 15 MINUTES
BAKE TIME: 20 MINUTES

MAKES: 40 NESTS
FREEZING: EXCELLENT

- 1 can (300 mL) **Eagle Brand®** Regular Sweetened Condensed Milk
- 2 tsp (10 mL) vanilla extract
- 6 cups (1.5 L) flaked coconut
- 1 cup (250 mL) **HERSHEY'S CHIPITS** Semi-Sweet or Dark Chocolate Chips, melted
- 1 pkg (220 g) **HERSHEY'S EGGIES** milk chocolate candy coated eggs

1. Preheat oven to 325°F (170°C). Generously spray mini muffin pans with non-stick spray.
2. Combine sweetened condensed milk and vanilla in a large mixing bowl. Stir in coconut.
3. Place generous tablespoon (15 mL) mixture into prepared muffin cups. Press mixture into bottom and up sides of each cup.
4. Bake in preheated oven 18 to 20 minutes, until tops are golden.
5. Cool in pans on a wire rack 15 minutes or until nests are firm. Run a knife or metal spatula around the sides to loosen. Continue cooling on wire cooling rack.
6. Drizzle melted chocolate over cooled nests. Place about 3 chocolate eggs over melted chocolate. This will hold down the eggs.

EASTER EGG NESTS



PREP TIME: 10 MINUTES

MAKES: 16 NESTS

- ¼ cup (60 mL) margarine or butter
- 250 g or 1 pkg (about 40) regular marshmallows or 5 cups miniature vanilla extract (optional)
- ½ tsp (2 mL) **Rice Krispies®** Spring Edition cereal
- 6 cups (1.5 L) **HERSHEY'S EGGIES** milk chocolate candy coated eggs
- 1 pkg (220 g) Coloured sprinkles, if desired

MICROWAVE METHOD:

1. In a large microwave safe bowl, heat margarine and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir in vanilla.
2. Stir in **Rice Krispies®** Spring Edition cereal until well coated. Shape mixture into sixteen 7 cm nests.
3. Fill cooled nests with chocolate eggs. Best if served same day.

STOVE TOP METHOD:

1. Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted.
2. Follow steps 2 and 3 above.

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MEDITERRANEAN ROASTED VEGETABLE TART



PREP TIME: 45 MINUTES
BAKE TIME: 22 MINUTES

MAKES: 12 SERVINGS
FREEZING: NOT RECOMMENDED

CRISCO CLASSIC PIE CRUST

1 ½ cups (325 mL)
½ tsp (2 mL)
1/2 cup (125 mL)
3 to 6 tbsp
(45 mL – 80 mL)

Robin Hood® Original All Purpose Flour
salt
Crisco® All-Vegetable Shortening, chilled
ice cold water

FILLING

¾ cup (175 mL)
4 cups (1 L)
¼ cup (50 mL)

prepared hummus
roasted vegetables (peppers, onions, garlic, eggplant, zucchini), cooled
fresh basil leaves
Salt and pepper to taste

1. Preheat oven to 425°F (220°C).
2. **PASTRY:** Blend flour and salt in medium mixing bowl. Cut shortening into flour mixture using a pastry blender or two knives until mixture resembles coarse crumbs. Add 3 tbsp (45 mL) water, plus additional if necessary to make a dough moist enough to hold together. Turn onto lightly floured surface and shape into a ball. Roll into a 12" (30 cm) round.
3. Place in bottom and up the sides of 11" (28 cm) tart pan with removable bottom. Prick bottom and sides with fork. Line with parchment paper and pie weights.
4. Bake in preheated oven, 10-12 minutes, until dry. Carefully remove pie weights and parchment paper, reduce oven temperature to 350°F (180°C) and continue baking 10 minutes, or until golden. Remove and cool while preparing filling.
5. **FILLING:** Spread pie shell with hummus. Top with roasted vegetables, salt, pepper and fresh basil. Serve.

TIP: If using rectangular tart pan, roll dough into a 14" x 5" (35 cm x 13 cm) rectangle. Fit into tart pan and proceed according to recipe.

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ASPARAGUS CUSTARD QUICHE



 **PREP TIME:** 30 MINUTES
BAKE TIME: 65 MINUTES

MAKES: 8 SERVINGS
FREEZING: NOT RECOMMENDED

CRISCO CLASSIC PIE CRUST

1 $\frac{1}{2}$ cups (325 mL) **Robin Hood®** Original All Purpose Flour
½ tsp (2 mL) salt
½ cup (125 mL) **Crisco®** All Vegetable Shortening, chilled
3 to 6 tbsp
(45 mL – 80 mL) ice cold water

FILLING

¼ cup (50 mL) thinly sliced green onion
½ cup (125 mL) roasted red peppers, diced
4 eggs, lightly beaten
1 can (354 mL) **Carnation®** Regular or 2% Evaporated Milk
1 tbsp (15 mL) Dijon mustard
½ tsp (2 mL) each; salt and pepper
1 $\frac{1}{2}$ cups (375 mL) grated Gruyère cheese
2 tbsp (30 mL) chopped fresh dill
5 oz (150 g) asparagus, cooked, cut in 2" (5 cm) pieces


1. Preheat oven to 425°F (220°C).
2. **PASTRY:** Blend flour and salt in medium mixing bowl. Cut shortening into flour mixture using a pastry blender or two knives until mixture resembles coarse crumbs. Add 3 tbsp (45 mL) water; plus additional if necessary to make a dough moist enough to hold together. Turn onto lightly floured surface and shape into a ball. Roll into a 12" (30 cm) round.
3. Place pastry into 9" (23 cm) deep dish pie plate.
4. **FILLING:** Sprinkle pastry with green onion and red pepper. Whisk eggs, evaporated milk, mustard, salt and pepper. Stir in cheese and dill. Pour into shell. Scatter asparagus on top.
5. Bake on lower shelf of preheated oven for 20 minutes. Reduce heat to 350°F (180°C) and bake for 35 to 45 minutes until set. Let stand 15 minutes.

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EASY PEACH CLAFOUTI



 **PREP TIME:** 15 MINUTES
BAKE TIME: 55 MINUTES

MAKES: 12 SERVINGS
FREEZING: NOT RECOMMENDED

¾ cup (175 mL) granulated sugar
3 eggs
1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
1 tsp (5 mL) vanilla extract
¼ cup (175 mL) **Robin Hood®** Original All Purpose Flour
2 cups (500 mL) peaches, peeled and sliced
GARNISH Icing sugar

1. Preheat oven to 375°F (190°C). Butter a 10" (25 cm) pie plate.
2. Beat granulated sugar and eggs on medium-high speed for about 3 minutes or until mixture thickens and lightens in colour. Turn speed to low and add evaporated milk, vanilla and flour. Mix until combined. Let batter rest in bowl for 10 minutes.
3. Place peaches in pie plate. Pour the batter over the fruit.
4. Bake in preheated oven 50 to 55 minutes or until top is golden brown and custard is firm. Serve warm or room temperature. Sprinkle with icing sugar before serving.

TIP: Rest the batter for at least 30 minutes or, ideally overnight; this lets the protein in the flour rest, which helps create a soft and moist pastry.

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SWEET MILK BREAD



 **PREP TIME:** 30 MINUTES
BAKE TIME: 35 MINUTES

MAKES: 12 SERVINGS
FREEZING: EXCELLENT

- 1 **tsp** (5 mL) sugar
- 1 **cup** (250 mL) warm water
- 2 1/4 **tsp** (12 mL) active dry yeast
- 1 1/2 **tsp** (7 mL) salt
- 1 **tblsp** (15 mL) butter
- 3 1/4 **cups** (800 mL) **Robin Hood®** Best For Bread Homestyle White Flour
- 3/5 **cup** (160 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- 1 egg, lightly beaten

1. Dissolve sugar in water in large mixing bowl. Sprinkle in yeast and let stand for 10 minutes or until frothy. Add salt, butter; 3 cups (750 mL) of flour; and sweetened condensed milk and mix until a rough dough forms.
2. Turn dough out onto lightly floured surface. Knead, dusting with flour as necessary, for 10 minutes or until a smooth elastic dough forms. Place dough in a large greased bowl, turning to grease all over. Cover with plastic wrap and let stand in warm area, for 1 hour or until doubled in size.
3. Grease an 8 1/2" x 4 1/2" loaf pan. Punch down dough; divide into 3 balls. Place in prepared pan. Cover loosely with plastic wrap and let rise in warm area for 1 hour or until doubled in size.
4. Preheat oven to 350°F (180°C). Brush egg over surface of bread.
5. Bake in oven for 30 to 35 minutes or until golden brown and loaf sounds hollow when tapped on the bottom. Let cool on baking sheet on wire rack, 30 to 60 minutes.

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CHOCOLATE OATMEAL DECORATING COOKIES



 **PREP TIME:** 25 MINUTES
BAKE TIME: 15 MINUTES

MAKES: ABOUT 25 COOKIES
FREEZING: EXCELLENT

COOKIE

- 1 1/2 **cups** (375 mL) **Robin Hood®** Original All Purpose Flour
- 2 **tsp** (10 mL) baking soda
- 1 **tsp** (5 mL) salt
- 2 1/2 **cups** (575 mL) **Robin Hood®** Oats (uncooked)
- 1 **cup** (250 mL) **Crisco®** All Vegetable shortening
- 1 1/2 **cups** (375 mL) packed brown sugar
- 2 eggs
- 1 **tsp** (5 mL) vanilla extract
- 1 1/2 **cups** (375 mL) **HERSHEY'S CHIPITS** Semi-Sweet Chocolate Chips
- 1 **cup** (250 mL) chopped nuts

DECORATION


Cookie icing, assorted candies, sprinkles, or decorating sugars

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. **COOKIE:** Combine flour, baking soda, salt and oats in a large bowl. Stir well to blend. Cream shortening, brown sugar, eggs and vanilla together in a separate mixing bowl. Add flour mixture; mix well. Stir in chocolate chips and nuts. Drop dough by heaping tablespoons (15 mL) onto prepared baking sheets. Flatten with hands to 3 1/2" (8 cm) circles.
3. Bake in preheated oven for 10 to 15 minutes or until golden. Cool on pans 5 minutes, then transfer to racks and cool completely.
4. Decorate as desired.

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VANILLA MALTED MILK SHAKE CAKE

 **PREP TIME:** 25 MINUTES
BAKE TIME: 20 MINUTES

MAKES: 24 SERVINGS
FREEZING: EXCELLENT

CAKE

1 cup (250 mL) butter, softened
1 ¼ cup (425 mL) granulated sugar
3 eggs
2 tsp (10 mL) vanilla extract
3 ½ cups (825 mL) **Robin Hood®** Best for Cake & Pastry Flour
½ cup (75 mL) malted milk powder
1 tbsp (15 mL) baking powder
¼ tsp (1 mL) salt
1 ½ cups (375 mL) milk

SWISS MERINGUE BUTTERCREAM

6 egg whites
1 ½ cups (375 mL) granulated sugar
1 ½ cups (375 mL) butter, softened, cut into chunks
1 tsp (5 mL) vanilla extract

DECORATION

1 pkg (220 g) **HERSHEY'S EGGIES** milk chocolate candy coated eggs

1. Preheat oven to 350°F (180°C).
2. **CAKE:** Grease 4 - 8" (20 cm) cake pans. Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift flour, malted milk powder, baking powder and salt in a medium bowl. Alternate, adding flour mixture and milk. Starting and ending with the flour mixture. Spoon 1 ½ cups (375 mL) batter into each prepared pan.
3. Bake in preheated oven 20 minutes or until a toothpick inserted in center of cake comes out clean. Cool cakes in pans on wire cooling rack for 10 minutes. Remove from pans. Cool completely before icing.
4. **SWISS MERINGUE BUTTERCREAM:** Place egg whites and sugar in bowl of electric mixer. Place bowl over a pot of simmering water. Make sure bottom of the bowl does not touch water. Whisk or stir constantly until mixture comes to 160°F (72°C). Immediately whip hot mixer on high until the bowl feels room temperature, about 10 minutes. Start adding butter, a few pieces at a time, beating well after each addition. Mixture should have a smooth, silky texture.
5. **ASSEMBLY:** Place one layer of cake on serving plate or cake board. Spread on layer of icing. Repeat with each layer. Ice top of cake. Leave the sides of cake without icing. Top with candy coated chocolate eggs. Refrigerate until ready to serve. Let cake return to room temperature before serving.

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