



FRESH

easy summer recipes

IDEAS

FreshBakingIdeas.ca

INCLUDING ICE CREAM, TEMPTING
TREATS AND DELICIOUS RECIPES
TO BAKE ON THE BBQ

Chock-full of Juicy Berries
and Citrus Flavours

BLUEBERRY BURST ORANGE LOAF

 PREP TIME: 15 MINUTES
BAKING TIME: 75 MINUTES

MAKES: 12 SERVINGS
FREEZING: EXCELLENT

½ cup (125 mL)	butter, softened
1 cup (250 mL)	granulated sugar
2	eggs
2 tsp (10 mL)	vanilla extract
2 ¼ cups (550 mL)	Robin Hood® Best for Cake & Pastry Flour
2 tsp (10 mL)	baking powder
½ tsp (2 mL)	salt
2 tbsp (30 mL)	grated orange zest
2 tbsp (30 mL)	orange juice
½ cup (125 mL)	Carnation® Evaporated Milk, Regular, 2% or Fat Free
2 cups (500 mL)	blueberries

1. Preheat oven to 350°F (160°C). Line an 8.5" x 4.5" (1.5 L) loaf pan with parchment paper.
2. Cream butter and sugar in large bowl of electric mixer. Add eggs, one at a time, beating well after each addition, then vanilla. Combine flour, baking powder, salt and orange zest. Add to creamed mixture alternately with milk and orange juice, stirring after each addition. Fold in blueberries. Transfer to prepared pan.
3. Bake in preheated oven, 70 to 75 minutes or until golden.

 **TIP 1:** Turn this recipe into muffins: simply divide batter into 12 paper lined muffin tins and bake 30 minutes.

 **TIP 2:** Swap in raspberries for blueberries or use a combination of both.

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

Did you know?

Robin Hood® Best for Cake & Pastry Flour helps make higher, lighter cakes and flakier pastries. What's the secret? It's a finely textured flour made from soft wheat.

No Cake & Pastry Flour? Use 2 cups (500 mL) of **Robin Hood** All Purpose Flour in place of Cake & Pastry Flour.



SWEET CHERRY & DARK CHOCOLATE SCONES

 **PREP TIME:** 15 MINUTES
BAKING TIME: 23 MINUTES

MAKES: 16 SCONES
FREEZING: EXCELLENT

- 3 ½ cups** (875 mL) **Robin Hood®** Original All Purpose Flour
- ¾ cup** (175 mL) granulated sugar
- 2 tbsp** (30 mL) baking powder
- ½ tsp** (2 mL) salt
- 1 cup** (250 mL) **Crisco®** All-Vegetable Shortening, cold, cut into small pieces
- 2 cups** (500 mL) sliced fresh pitted cherries
- 1 cup** (250 mL) **HERSHEY'S CHIPITS** Dark Chocolate Chips
- 1 cup** (250 mL) **Carnation®** Fat Free, 2% or Regular Evaporated Milk
- 2** eggs

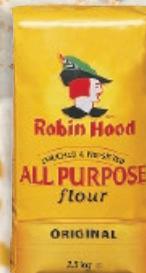
1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Combine in flour, sugar, baking powder and salt in a large mixing bowl. Cut in shortening with pastry blender or fingers until mixture resembles coarse crumbs. Toss cherries into mixture ensuring they are coated with flour. Add chocolate chips.
3. Combine milk and eggs in a separate bowl. Add to flour mixture and mix until a soft dough forms.
4. Place the dough on a lightly floured surface. Shape the dough into a square that is 1" (2.5 cm) thick. Cut into 16 pieces.
5. Arrange scones on prepared baking sheet. Bake in preheated oven 20 to 23 minutes, until lightly golden.

 **TIP:** Switch up the flavours by replacing cherries with mixed berries and dark chocolate with **HERSHEY'S CHIPITS** White Chocolate Chips.

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

Did you know?

HERSHEY'S CHIPITS are Canada's #1 Baking Chip?



**Studded with Cherries
and Chocolate**

Indulgent Berry-topped Treat with Creamy No-Bake Filling



STRAWBERRY & WHITE CHOCOLATE CREAM PIE



PREP TIME: 40 MINUTES

BAKING TIME: 15 MINUTES + 10 MINUTES

COOKING TIME FOR FILLING

MAKES: 10 SERVINGS

FREEZING: NOT RECOMMENDED

PAstry

1 cup (250 mL)

½ cup (125 mL)

1 ¾ cups (425 mL)

¼ cup (50 mL)

Crisco® All-Vegetable Shortening
granulated sugar

Robin Hood® Original All Purpose Flour
cornstarch

FILLING

2 ½ cups (625 mL)

¾ cup (175 mL)

½ cup (75 mL)

2

8 oz (250 g)

1 tbsp (15 mL)

4 cups (1 L)

Carnation® Regular, 2% or Fat Free Evaporated Milk
granulated sugar
cornstarch

eggs

HERSHEY'S CHIPSITS White Chocolate Chips
vanilla extract
strawberries

1. **PAstry:** Preheat oven to 425°F (220°C).
2. Beat shortening and sugar together on medium speed of electric mixer until fluffy. Beat in flour and cornstarch. With well-floured hands, press mixture into bottom and up the sides of 11" (28 cm) flan pan with removeable bottom. Prick bottom and sides with a fork. Bake in preheated oven, 15 minutes.
3. **FILLING:** Heat 2 cups (500 mL) evaporated milk in a medium saucepan over medium heat.
4. Combine sugar, and cornstarch in a medium heat proof bowl. Whisk in remaining ½ cup (125 mL) evaporated milk. Beat in eggs. Slowly whisk hot milk into bowl. Stir to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick.
5. Meanwhile, place white chocolate chips in a large heat proof bowl. Strain hot mixture over chocolate. Stir until chocolate melts and mixture is smooth. Stir in vanilla. Place plastic wrap directly on surface of filling to prevent a skin from forming. Refrigerate until mixture is cold. Spoon mixture into pie crust. Top with strawberries. Refrigerate for at least 1 hour before serving.

TIP: Strawberries can be replaced with raspberries, blueberries, blackberries or any combination!

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



Discover rich and creamy
recipe ideas with **Carnation®**
Evaporated Milk.

Visit CarnationMilk.ca.

STRAWBERRY RHUBARB PIE



PREP TIME: 20 MINUTES + 30 MIN. REFRIGERATION
BAKING TIME: 60 MINUTES

MAKES: 8 SERVINGS
FREEZING: EXCELLENT

PASTRY

2 cups (500 mL)

1 tsp (5 mL)

¾ cup (175 mL)

4-8 tbsps (60-120 mL)

Robin Hood® Original All Purpose Flour
salt

Crisco® All-Vegetable Shortening, well-chilled
ice cold water

FILLING

6 cups (1.5 L)

2 cups (500 mL)

¾ cup (175 mL)

½ cup (80 mL)

1 tbsps (15 mL)

strawberries, quartered
chopped rhubarb

SUGAR IN THE RAW® Natural Turbinado Sugar
Robin Hood® Original All Purpose Flour
lemon zest

TOPPING

1 egg, beaten
2 tbsps (30 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar

- 1. PASTRY:** Mix flour and salt in a large mixing bowl.
- Cut chilled shortening into ½" (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.
- Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.
- Divide dough in two balls, one ball slightly larger than the other. Flatten balls into ½" (1 cm) thick round disks.
- Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.
- Preheat oven to 400°F (200°C).
- FILLING:** Combine filling ingredients in large mixing bowl. Set aside.
- Roll larger ball of dough from center outward on a lightly floured surface into a circle 2" (5 cm) wider than pie plate for the bottom crust. Transfer dough to pie plate by loosely rolling around rolling pin. Center the rolling pin over the pie plate, and then unroll, easing dough into pie plate. Roll out remaining dough and set aside.
- Fill with strawberry rhubarb mixture and top with remaining pastry. Flute edge. Cut slits on top of pastry. Brush top of pie with egg and sprinkle with sugar.
- Bake in preheated oven 10 minutes, lower heat to 375°F (190°C). Continue baking 45 to 50 minutes, or until fruit is tender and crust is golden. Cool on wire cooling rack.

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

The Ultimate Tart-Sweet Summer Pie
with a Tender Crust



Easy Veggie-topped Pizza,
From Garden to Grill!



BBQ FRESH VEGETABLE PIZZA

BAKE IT



PREP TIME: 15 MINUTES
BAKING TIME: 15 MINUTES

MAKES: 16 SLICES
FREEZING: EXCELLENT, UNGARNISHED

DOUGH

- 2 tsp (10 mL) granulated sugar
2 ¼ tsp (7 mL) active dry yeast
1 ½ cups (375 mL) warm water
2 tbsps (30 mL) olive oil
2 tsp (10 mL) salt
4 cups (1 L) **Robin Hood®** Best for Bread Homestyle White Flour

TOPPINGS

- 3 cups (750 mL) cheese (shredded mozzarella, Bocconcini, burrata, goat cheese, etc.)
½ cup (125 mL) pizza sauce, pesto or sundried tomato purée
Fresh vegetables of your choice:
thinly sliced tomatoes, red onions, mushrooms, peppers, eggplant, zucchini, etc.

GARNISH (OPTIONAL)

fresh arugula, fresh basil leaves (torn), sea salt, olive oil (for drizzling)

1. Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes and then stir well. Add olive oil, salt, and 3 1/2 cups (875 mL) of flour. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves sides of bowl.
2. Turn out onto lightly floured board. Round up into a ball. Knead dough, adding more flour until smooth, elastic and no longer sticky (8 to 10 minutes). Place in lightly greased large bowl. Turn to grease top. Cover with waxed paper and tea towel and let rise in warm place, until doubled, about 45 minutes.
3. Preheat BBQ grill to 400°F (200°C). Grease two round pizza pans.
4. Punch down dough. Turn onto lightly floured board and let rest for 10 minutes. Divide dough in two and roll into rounds, about 12" (30 cm) wide. Place on prepared pans. Top with sauce, cheese and vegetables. Place on grill and bake 10-15 minutes or until cheese is bubbling and crust is crisp on bottom. Remove and top with arugula, basil and sea salt and drizzle with olive oil if desired. Cut and serve.

TIP 1: If desired, shape dough as smaller, individual-sized pizzas then customize with favourite toppings.

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

Robin Hood® Best for Bread Flours

will help you make delicious breads that are high in volume with a light, even texture. Visit RobinHood.ca



PREP TIME: 20 MINUTES
BAKING TIME: 35 MINUTES

MAKES: 8 SERVINGS
FREEZING: NOT RECOMMENDED

FILLING

- 3 cups** (750 mL) thinly sliced vegetables (tomatoes, zucchini, eggplant, peppers)
2 tsp (10 mL) salt
1 cup (250 mL) ricotta cheese
1 egg
1 tsp (5 mL) finely chopped garlic
 Salt and pepper to taste
 chopped fresh basil, plus additional basil for garnish
 Olive oil for garnish, optional

PASTRY

- 2 cups** (500 mL) **Robin Hood®** Original All Purpose Flour
1 tsp (5 mL) salt
¾ cup (175 mL) **Crisco®** All-Vegetable Shortening
4 to 8 tbsp (60 to 125 mL) cold water
1 egg, beaten

- FILLING:** Sprinkle vegetables with salt and place in colander over a plate to catch the liquid. Let stand 20-30 minutes or until vegetables look slightly wilted. Carefully dry vegetables with paper towel. Meanwhile, combine remaining filling ingredients in medium bowl. Set aside.
- Line a baking sheet with foil. Preheat BBQ to high (425°F/220°C).
- PASTRY:** Blend flour and salt in a large mixing bowl. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 4 tbsp (60 mL) water over dough; using a fork, mix in until dough is slightly moist. Add remaining water if needed. Roll dough on a lightly floured surface, into a 13" (40 cm) circle. Don't worry if it comes out a different shape, the more rustic looking the better! Transfer pastry to prepared baking sheet. Spread the cheese mixture in the middle of the circle, leaving a 1" (2.5 cm) border for folding. Arrange vegetables on top of cheese. Fold edges of pastry over filling overlapping slightly. Brush pastry with beaten egg.
- Bake in preheated BBQ 5 minutes. Turn off one side of grill, and place pan on side that is off. Continue baking 25-30 minutes or until pastry is golden. Remove and garnish with fresh basil and drizzle with olive oil if desired. Serve warm.

TIP: Free form tarts are easy to shape and ideal for baking on your covered grill.

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

Savoury Rustic Tart
That's Made Without Using the Oven



Turning Your BBQ into an Oven
Is as Easy as, Well...Pie!



BBQ BLUEBERRY & RASPBERRY GALETTE

BAKE IT



PREP TIME: 25 MINUTES
BAKING TIME: 30 MINUTES

MAKES: ABOUT 12 SERVINGS
FREEZING: EXCELLENT, UNGARNISHED

PASTRY

2 cups (500 mL)
1 tsp (5 mL)
¼ cup (175 mL)
4 to 8 tbsp (60 to 125 mL)

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

FILLING

2 cups (500 mL)
2 cups (500 mL)
½ cup (125 mL)
¼ cup (50 mL)
1 tsp (5 mL)

raspberries
blueberries
SUGAR IN THE RAW® Natural
Turbinado Sugar
Robin Hood® Original All Purpose Flour
ground cinnamon

TOPPING

¼ cup (50 mL)
½ cup (125 mL)

Water for brushing
SUGAR IN THE RAW® Natural
Turbinado Sugar
finely shredded fresh basil or mint

1. Preheat BBQ grill to 400°F (200°C). Line a baking sheet with foil.
2. **CRUST:** Combine flour and salt in a large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Add 4 tbsp (60 mL) water and stir with fork, adding enough additional water if necessary until the mixture holds together in a ball. Roll dough out on a lightly floured surface, into a 16" (40 cm) circle. Don't worry if it comes out a different shape, the more rustic looking the better! Transfer pastry to prepared baking sheet. If dough tears, just push it back together.
3. **FILLING:** Combine fruit, sugar, flour, and cinnamon in a large bowl. Pile fruit mixture in middle of pastry, leaving a 2" (5 cm) border. Fold edges over, overlapping slightly. Brush pastry with water and sprinkle with sugar.
4. Turn off one side of grill and place baking sheet on that side. Bake 25-30 minutes or until crust is golden brown and fruit is bubbling. Cool on wire rack. Top with fresh basil or mint. Serve warm or at room temperature.



TIP: Try different fruit combinations such as sliced peaches, blueberries or strawberries or add a handful of **HERSHEY'S CHIPITS** Dark Chocolate Chips.

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

Did you know
Crisco® Shortening is plant-based?

Perfect for vegan & vegetarian bakers.



MADE WITH
PLANT-BASED
OILS

NO ANIMAL
PRODUCTS

GLUTEN FREE

ON THE BBQ!

 **PREP TIME:** 15 MINUTES
BAKING TIME: 25 MINUTES

CAST IRON CHERRY & PEACH CRISP

MAKES: 8 SERVINGS
FREEZING: NOT RECOMMENDED

TOPPING

2 cups (500 mL)
¼ cup (175 mL)
½ cup (125 mL)
½ cup (125 mL)
1 tsp (5 mL)
¼ tsp (1 mL)
¾ cup (175 mL)

Robin Hood® Oats
SUGAR IN THE RAW® Natural Turbinado Sugar
Robin Hood Original All Purpose Flour
chopped pecans, optional
ground cinnamon
salt
butter, melted

FILLING

¾ cup (175 mL)
2 tbsp (30 mL)
1 tsp (5 mL)
¼ tsp (1 mL)
4 lbs (2 kg)

SUGAR IN THE RAW® Natural Turbinado Sugar
Robin Hood Original All Purpose Flour
ground cinnamon
salt
peaches (or nectarines, pears or apples), peeled,
cored/pitted and cut into ½"/1.3 cm cubes
(about 3 cups/750 mL)

2 cups (500 mL)
pitted cherries (or sliced strawberries, blueberries,
raspberries, blackberries or any desired combination)

1. Preheat BBQ to 350°F (180°C).
2. **TOPPING:** Combine topping ingredients in a small bowl. Reserve.
3. **FILLING:** Mix sugar, flour, cinnamon and salt in a large bowl. Add all the fruit to sugar mixture. Toss well to coat fruit. Pour mixture into 10" (25 cm) cast iron pan. Sprinkle with reserved topping mixture.
4. Place on preheated grill. Bake 20 to 25 minutes or until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.

TIP: Enjoy with a scoop of Fresh Stone Fruit Ice Cream (recipe on next page).

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

Bake this crispy topped dessert
outside on your grill



**Nothing Beats Fresh-baked Cookies...
Especially with Double the Chocolate!**

**Tender, Tempting Bars
Simply Bursting with Fresh Berries**

DOUBLE CHOCOLATE CHIP COOKIES

 **PREP TIME:** 10 MINUTES
BAKING TIME: 8-10 MINUTES

MAKES: ABOUT 4 DOZEN COOKIES
FREEZING: EXCELLENT

1 cup (250 mL) butter, softened
¾ cup (175 mL) packed brown sugar
½ cup (125 mL) granulated sugar
1 egg
1 tsp (5 mL) vanilla extract
1 ¾ cups (400 mL) **Robin Hood®** Original All Purpose Flour
½ cup (75 mL) **HERSHEY'S** Cocoa
1 tsp (5 mL) baking soda
½ tsp (2 mL) salt
1 ½ cups (250 g) **HERSHEY'S CHIPITS** Dark Chocolate Chips
1 ¼ cups (300 mL) coarsely chopped pecans

1. Heat oven to 375°F (190°C).
2. In large bowl, beat butter, brown sugar and granulated sugar until fluffy. Beat in egg and vanilla until creamy.
3. In medium bowl, mix together flour, cocoa, baking soda and salt. Add to butter mixture, beating until blended. Stir in chocolate chips and pecans.
4. Drop dough by tablespoonfuls (15 mL) onto greased cookie sheets. Bake 8 to 10 minutes or until set. Let cool for 5 minutes on sheets, then transfer to rack and cool completely.

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BLUEBERRY CRUMB BARS

 **PREP TIME:** 15 MINUTES
BAKING TIME: 45 MINUTES

MAKES: 16 SQUARES
FREEZING: EXCELLENT

FILLING

3 cups (750 mL) fresh blueberries
1 tbs (15 mL) lemon juice
1 tbs (15 mL) **Robin Hood®** Original All Purpose Flour
2 tbs (30 mL) **SUGAR IN THE RAW®** Natural Turbinado Sugar

BASE AND TOPPING

1 cup (250 mL) **Robin Hood** Original All Purpose Flour
1 cup (250 mL) **Robin Hood** Oats
½ cup (125 mL) packed brown sugar
¼ tsp (1 mL) baking powder
½ cup (125 mL) butter
½ cup (75 mL) sliced almonds

1. Preheat oven to 350°F (180°C). Grease an 8" (20 cm) square cake pan and line with parchment paper.
2. **FILLING:** Combine all ingredients and set aside.
3. **BASE:** Combine flour, oats, brown sugar and baking powder in large mixing bowl. Stir well to blend. Cut in butter with pastry blender or two knives until mixture is crumbly. Remove 1 cup of mixture and press remaining oat mixture into prepared pan.
4. Top with filling.
5. Stir nuts into remaining crumb mixture. Sprinkle evenly over top. Pat lightly.
6. Bake in preheated oven for 45 minutes or until golden brown.
7. Cut into squares and serve warm with ice cream or cool and cut into smaller squares.

 **TIP:** Swap in peaches for blueberries or use of combination of both.

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GLUTEN FREE PANCAKES



BBQ FRESH VEGETABLE PIZZA



HONEY CARROT CAKE SQUARES

WE'VE GOT THE FLOUR FOR THAT



BLUEBERRY BURST ORANGE LOAF



MULTISEED BREAD

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