

# FRESH IDEAS

For baking with seasonal fruit



SEE INSIDE  
FOR RECIPES



Do not eat raw flour, dough or batter.

## BERRY & WHITE CHOCOLATE SCONES

PREP TIME: 15 MINUTES  
MAKES: 16 SCONES

BAKING TIME: 20-23 MINUTES  
FREEZING: EXCELLENT

### SCONES

3 ½ cups (875 mL)

¾ cup (175 mL)

2 tbsp (30 mL)

½ tsp (2 mL)

2 tbsp (30 mL)

1 cup (250 mL)

1 cup (250 mL)

2

2 cups (500 mL)

1 ½ cups (375 mL)

**Robin Hood®** Original All Purpose Flour

sugar

baking powder

salt

lemon zest (optional)

**Crisco®** All Vegetable Shortening, cold, cut into small pieces

cold **Carnation®** Fat Free, 2% or Regular Evaporated Milk

eggs

fresh berries (raspberries, blueberries, strawberries, blackberries or any desired combination)

**HERSHEY'S CHIPITS** White Chocolate Chips

### GLAZE

2 cups (500 mL)

5 tbsp (75 mL)

½ tsp (2 mL)

icing sugar

**Carnation** Fat Free, 2% or Regular Evaporated Milk

vanilla extract

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. **SCONES:** Combine in a large bowl, flour, sugar, baking powder and salt. Add lemon zest if using. Cut in shortening with pastry blender or fingers until mixture resembles coarse crumbs.
3. Combine, in a medium bowl, milk and eggs. Add to flour mixture. Add berries and white chocolate. Be careful not to over mix.
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.
6. **GLAZE:** Combine icing sugar, milk and vanilla in a bowl. Stir to incorporate icing sugar. Drizzle over scones when they come out of the oven and again 10 minutes later.



**TIP:** If you don't have time to make a glaze, simply sprinkle some coarse sugar on the tops of the scones before baking, and enjoy!

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# CHOCOLATE CHUNK COOKIE WITH HOMEMADE STRAWBERRY ICE CREAM

PREPTIME: 15 MINUTES  
MAKES: 16 COOKIES

BAKING TIME: 10-12 MINUTES  
FREEZING: EXCELLENT

## CHOCOLATE COOKIES

- ½ cup (125 mL) **Becel**® Buttery Taste margarine or **Becel**® Original margarine
- ½ cup (75 mL) packed brown sugar
- ½ cup (75 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 ¼ cups (300 mL) **Robin Hood**® Original All Purpose Flour
- ¼ cup (60 mL) cocoa powder
- ½ tsp (2 mL) baking soda
- ½ tsp (2 mL) baking powder
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) **HERSHEY'S CHIPITS INSPIRATIONS** Milk Chocolate Chunks

## ASSEMBLY

- 2 cups (500 mL) Homemade Strawberry Ice Cream (see 'Summer Strawberry Freeze' recipe)
- ½ cup (75 mL) finely chopped toasted almonds
- ½ cup (75 mL) finely chopped **HERSHEY'S CHIPITS INSPIRATIONS** Milk Chocolate Chunks

1. **CHOCOLATE COOKIES:** Preheat oven to 350°F (180°C). Using electric mixer, beat together margarine, and brown and granulated sugars until light and fluffy. Beat in egg and vanilla. Whisk together flour, cocoa powder, baking soda, baking powder and salt; stir into margarine mixture until smooth. Fold in chocolate chunks.
2. Drop heaping spoonfuls of dough onto parchment paper-lined baking sheets, about 2 inches (5 cm) apart, to make 16 cookies. Bake for 10 to 12 minutes or until tops are firm; let cool on baking sheet for 5 minutes. Transfer to rack; let cool completely.
3. **ASSEMBLY:** Spread Strawberry Ice Cream over 8 cookies; top with remaining cookies. Roll sides of cookies in almonds and chocolate chunks. Place on tray or baking sheet; freeze for about 2 hours or until firm. Wrap in waxed paper or plastic wrap and store in freezer. Let stand at room temperature for 5 to 10 minutes before serving.

SEE SUMMER STRAWBERRY FREEZE FOR ICE CREAM RECIPE



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## FRESH BERRY & PEACH CRISP

PREP TIME: 10 MINUTES      BAKING TIME: 35 MINUTES  
 MAKES: 6 SERVINGS      FREEZING: NOT RECOMMENDED

- 6** peaches, gently scrubbed (or substitute pears, plums, nectarines, or any desired combination)
- 1 pint** (about 2 cups) fresh berries (raspberries, blueberries, strawberries, blackberries or any desired combination)
- 3 tbsp** (45 mL) **Crosby's** Fancy Molasses
- 2 tbsp** (30 mL) sugar
- 1 cup** (250 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup** (250 mL) **Robin Hood®** Oats
- ½ cup** (125 mL) brown sugar
- ½ cup** (125 mL) **Becel®** Buttery Taste margarine or **Becel®** Original margarine

1. Preheat oven to 375°F (190°C).
2. Cut peaches off the pit and slice into 8 wedges each. Toss in a bowl with fresh berries, molasses and sugar.
3. Spoon mixture into a baking dish.
4. In another bowl combine the flour, oats and brown sugar. Add in margarine.
5. Sprinkle the mixture over the fruit and bake for 35 minutes or until bubbly.



**Crosby's Fancy Molasses** is a wholesome choice for summer baking. Made from pure sugarcane, it is 100% natural, unsulfured, and non-GMO. For a tangy-sweet flavour, substitute molasses for some, or all, of the sweetener in your favourite recipes.

# BLUEBERRY PEACH COBBLER

PREP TIME: 10 MINUTES      BAKING TIME: 25-30 MINUTES  
MAKES: 6 SERVINGS      FREEZING: NOT RECOMMENDED

<b>¼ cup</b> (60 mL)	water
<b>1 ½ tsp</b> (7 mL)	cornstarch
<b>½ cup</b> (75 mL)	<b>Crosby's</b> Fancy Molasses
<b>3 cups</b> (750 mL)	fresh blueberries (or substitute raspberries, strawberries, blackberries or any desired combination)
<b>1 cup</b> (250 mL)	peaches, skinned & chopped (or substitute pears, plums, nectarines, or any desired combination)
<b>Half</b>	a lemon, juice and zest
<b>1 cup</b> (250 mL)	<b>Robin Hood®</b> Original All Purpose Flour
<b>1 ¼ tsp</b> (8 mL)	baking powder
<b>½ tsp</b> (2 mL)	ginger
<b>½ cup</b> (125 mL)	sugar
<b>½ tsp</b> (2 mL)	salt
<b>1</b>	egg
<b>½ cup</b> (125 mL)	milk
<b>½ cup</b> (125 mL)	<b>Becel®</b> Buttery Taste margarine or <b>Becel®</b> Original margarine, melted
<b>1 tsp</b> (5 mL)	vanilla extract

1. Grease an 8" x 8" glass or ceramic dish with margarine and preheat oven to 400°F (200°C).
2. **FOR THE FRUIT:** In a small saucepan whisk the cornstarch into the water then stir in the blueberries, peaches, molasses and lemon juice. Bring to a gentle simmer and cook 3-5 minutes until slightly thickened.
3. Remove fruit from heat, stir in the lemon zest then scoop out ½ cup of mixture and set aside. Pour remaining fruit into the prepared baking dish.
4. **FOR THE CAKE TOPPING:** In a large bowl whisk flour, baking powder, sugar, ginger and salt. In a small bowl whisk together egg, milk, melted margarine and vanilla. Add wet to dry and mix just until incorporated.
5. Pour batter over fruit in baking dish then pour extra ½ cup of fruit mixture over the batter.
6. Bake 25-30 minutes until golden and bubbling.

**Becel®** margarine is made from plant-based oils from canola and sunflower seeds and contains no artificial preservatives, flavours or colours\*. Use in place of butter for 80% less saturated fat.

\*Becel® Original, Becel® Buttery, Becel® with Olive Oil, and Becel® Vegan varieties.



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## WHOLE WHEAT BLUEBERRY MUFFINS

PREP TIME: 15 MINUTES  
MAKES: 14 MUFFINS

BAKING TIME: 20-25 MINUTES  
FREEZING: EXCELLENT

**2 cups** (500 mL)  
**1 cup** (250 mL)  
**1 cup** (250 mL)  
**1 tbsp** (15 mL)  
**¼ tsp** (1 mL)  
**¼ tsp** (1 mL)  
**3**  
**1 cup** (250 mL)  
**¼ cup** (60 mL)  
**¼ cup** (60 mL)  
**2 tsp** (10 mL)  
**2 cups** (500 mL)

**Robin Hood®** Original All Purpose Flour, spooned in  
**Robin Hood** Whole Wheat All Purpose Flour, spooned in  
white sugar  
baking powder  
baking soda  
salt  
large eggs  
milk  
**Crosby's** Fancy Molasses  
**Crisco®** Canola Oil  
vanilla extract  
blueberries (or substitute raspberries, strawberries,  
blackberries or any desired combination)

1. Preheat oven to 400°F (200°C) and line muffin tins with papers.
2. In a medium bowl whisk together liquid ingredients.
3. In a large bowl whisk dry ingredients.
4. Add liquid mixture to dry ingredients and stir gently 2-3 times. Add the berries and mix just until the flour is moistened. (Mixing should be held to a minimum – a light stirring for 10 to 20 seconds). Batter will be lumpy and will break into coarse globs.
5. Pour into muffin cups and fill to the top.
6. Bake at once until golden brown, about 20 minutes. (If muffins remain in the tins a few moments after leaving the oven, they will be easier to remove.)

- TIP:** Make this recipe your own by experimenting with different add-ins. Below are a few options to get you started.
- Sprinkle **SUGAR IN THE RAW®** Natural Turbinado Sugar ovetop before baking to give them a pretty sparkle.
  - Add the zest of half a lemon and a pinch of ginger to the dry ingredients before mixing.
  - Add 2 tbsp poppy seeds and the zest of an orange.
  - Add half raspberries and half blueberries for berry blast muffins.
  - Substitute ¼ ground flax seed, oat bran or wheat germ for ¼ cup of the flour.
  - Dress them up with a lemon glaze (½ cup icing sugar, 1 tsp milk or cream and a few drops of lemon juice).



## LEMON BERRY CAKE

PREP TIME: 20 MINUTES  
MAKES: 16 SERVINGS

BAKING TIME: 70 MINUTES  
FREEZING: EXCELLENT

<b>1 cup</b> (250 mL)	butter, softened
<b>1 ½ cups</b> (375 mL)	sugar
<b>3</b>	eggs
<b>3 cups</b> (750 mL)	<b>Robin Hood®</b> Original All Purpose Flour
<b>2 tbsp</b> (30 mL)	lemon zest
<b>2 tsp</b> (10 mL)	baking powder
<b>½ tsp</b> (2 mL)	salt
<b>1 cup</b> (250 mL)	milk
<b>2 cups</b> (500 mL)	blueberries (or substitute raspberries, strawberries, blackberries or any desired combination)

### LEMON SYRUP

<b>1 cup</b> (250 mL)	sugar
<b>½ cup</b> (125 mL)	lemon juice

### GLAZE

<b>1 cup</b> (250 mL)	icing sugar
<b>2-3 tbsp</b> (30-45 mL)	milk
<b>2 cups</b> (500 mL)	blueberries (or substitute raspberries, strawberries, blackberries or any desired combination)

1. Preheat oven to 350°F (180°C). Grease a 10" (23 cm) tube pan.
2. Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined. Add eggs and beat well.
3. Combine flour, lemon zest, baking powder and salt in a medium bowl. Alternate adding flour mixture and milk, starting and ending with flour mixture. Fold in blueberries. Pour batter into prepared pan.
4. Bake in preheated oven 65 to 70 minutes or until a toothpick inserted in cake comes out clean.
5. **LEMON SYRUP:** While cake is baking, place sugar and lemon juice in a small saucepan. Bring to a boil. Stir to combine well. Set aside.
6. Poke holes into hot cake. Pour lemon syrup all over cake. Cake will absorb the syrup. Continue cooling cake in pan on a wire cooling rack.
7. **GLAZE:** In a small bowl mix together icing sugar and milk. Drizzle over cold cake. Immediately place berries on top of glaze.



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## PEACH CLAFOUTI

PREP TIME: 15 MINUTES      BAKING TIME: 55 MINUTES  
MAKES: 12 SERVINGS      FREEZING: NOT RECOMMENDED

$\frac{3}{4}$  cup (175 mL) sugar  
3 eggs  
1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk  
1 tsp (5 mL) vanilla extract  
 $\frac{3}{4}$  cup (175 mL) **Robin Hood®** Original All Purpose Flour  
2 cups (500 mL) peaches, peeled and sliced (or substitute pears, plums, nectarines, or any desired combination)

### GARNISH

icing sugar

1. Preheat oven to 375°F (190°C). Butter a 10" (25 cm) pie plate.
2. Beat 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.

### WHAT IS CLAFOUTI?

Clafouti is a classic French country dessert that is made by pouring a sweet batter, similar to pancake batter, over fresh fruit. It's one of the easiest desserts around. Clafouti can be baked in any sort of baking dish or pan – fluted baking dishes are classic, but in a pinch a cast iron or even non-stick skillet will do just fine.

**Carnation®** Evaporated Milk makes this dessert richer, creamier and the perfect summer treat!





# RASPBERRY BUTTERMILK SLAB PIE

PREP TIME: 30 MINUTES      BAKING TIME: 65-70 MINUTES  
MAKES: 16 SERVINGS      FREEZING: NOT RECOMMENDED

## PASTRY

**2 cups** (500 mL)

**¼ tsp** (4 mL)

**1 cup** (250 mL)

**1**

**2 tbsp** (30 mL)

**1 tbsp** (15 mL)

**1**

**3 cups** (750 mL)

**Robin Hood®** Original All Purpose Flour  
salt

**Crisco®** All Vegetable Shortening (1 stick)

egg

water, cold

white vinegar

egg white

fresh raspberries (or substitute blueberries, strawberries,  
blackberries or any desired combination)

## FILLING

**1 ¾ cups** (425 mL)

**3**

**¼ cup** (50 mL)

**1 tbsp** (15 mL)

**1 ½ tsp** (7 mL)

**1 cup** (250 mL)

**2 tsp** (10 mL)

**½ tsp** (2 mL)

buttermilk

eggs

butter, melted

lemon juice

vanilla extract

**SUGAR IN THE RAW®** Natural Turbinado Sugar,  
plus 2 tbsp (30 mL), divided

cornstarch

salt

1. Preheat oven to 425°F (220°C).
2. **PASTRY:** Combine flour and salt in mixing bowl. Cut shortening into flour with pastry blender or two knives until mixture resembles coarse crumbs.
3. Beat egg, water and vinegar together to blend. Pour all the liquid over the flour mixture. Stir with fork until mixture is moistened. Shape into a ball. Flatten into a circle and place on floured surface. Roll into 10" x 15" rectangle (25 cm x 37.5 cm).
4. Place in bottom and up the sides of 10" x 15" (25 cm x 37.5 cm) jelly roll pan. Prick with fork. Line with parchment paper and fill with pie weights.
5. Bake in preheated oven 15-20 minutes or until dry. Remove pie weights and parchment paper. Brush with egg white and continue baking 8-10 minutes or until lightly golden. Remove from oven and reduce oven temperature to 350°F (180°C). Sprinkle with raspberries.
6. **FILLING:** Whisk first 5 ingredients together. In separate bowl, combine sugar, cornstarch and salt. Whisk into buttermilk mixture. Pour into prepared crust. Sprinkle with remaining sugar.
7. Bake 35 to 40 minutes or until edges are set and the centre of the custard is set, but still jiggly. Remove to cooling rack. Chill and serve.



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# FRESH IDEAS

Baked outside the oven



SEE INSIDE  
FOR RECIPES

# RASPBERRY & DARK CHOCOLATE GALETTE

PREP TIME: 25 MINUTES

BAKING TIME: 70 MINUTES

MAKES: 12 SERVINGS

FREEZING: NOT RECOMMENDED

## CRUST

2 cups (500 mL)

¼ tsp (4 mL)

1 cup (250 mL)

1

2 tbsp (30 mL)

1 tbsp (15 mL)

**Robin Hood®** Original All Purpose Flour

salt

**Crisco®** All-Vegetable Shortening or **Crisco** One Cup Stick

egg

cold water

white vinegar

## FILLING

4 cups (1 L)

1 cup (250 mL)

½ cup (125 mL)

¼ cup (50 mL)

fresh raspberries (or substitute blueberries, strawberries, blackberries or any desired combination)

**HERSHEY'S CHIPITS INSPIRATIONS** 70% Cacao Dark Chocolate Chunks

**SUGAR IN THE RAW®** Natural Turbinado Sugar

**Robin Hood** Original All Purpose Flour

## TOPPING

1

2 tbsp (30 mL)

egg, beaten

**SUGAR IN THE RAW®** Natural Turbinado Sugar

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
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. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of the mixture is moistened. Immediately 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 raspberries, chocolate, sugar and flour 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 beaten egg and sprinkle with sugar.
4. Bake in preheated oven 65-70 minutes, or until crust is dark golden brown and raspberries are tender. Cool on wire cooling rack. Serve warm or room temperature.

**TO BAKE ON BBQ:** Preheat BBQ to 400°F (200°C). Place Galette on foil lined baking sheet. Turn off one burner and place baking sheet on that side. Close lid. Bake 50-60 minutes, or until crust is golden and fruit is bubbling.

**TIP:** Replace the raspberries with any fruit variety or combination of your choice. Use peaches, plums, apricots, apples, cherries, or any other seasonal fruit. Substitute Creamy Milk Chocolate or Salted Caramel **Chipits** for the 70% Cacao Dark Chocolate Chunks to create your own version of this delicious summer treat. Galette can be baked a day ahead and stored wrapped at room temperature.

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# GRILLED CHOCOLATE, HAZELNUT AND RICOTTA CALZONES

PREPTIME: 40 MINUTES + RISING TIME      COOKTIME: 10 MINUTES  
MAKES: 12 CALZONES      FREEZING: EXCELLENT

## DOUGH

2 tsp (10 mL)	sugar
1 ½ cups (375 mL)	warm water
2 tsp (10 mL)	active dry yeast
2 tbsp (30 mL)	<b>Crisco</b> ® Canola or Vegetable Oil
2 tsp (10 mL)	salt
4 cups (1 L)	<b>Robin Hood</b> ® Original All Purpose Flour

## FILLING

1 ½ cups (375 mL)	<b>HERSHEY'S CHIPITS</b> Pure Semi-Sweet Chocolate Chips
¾ cup (175 mL)	light ricotta cheese
¼ cup (60 mL)	chopped toasted hazelnuts

1. Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand for 10 minutes. Stir well to dissolve.
2. Stir in oil, salt and 3 ½ cups (875 mL) flour: Beat with electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves the sides of the bowl. Turn out onto floured board. Round up into a ball.
3. Knead dough adding more flour as necessary until smooth and no longer sticky (8 to 10 minutes).
4. Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.
5. Rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).
6. Punch down. Turn onto lightly floured board, cover with tea towel and let rest for 5 minutes.
7. Divide dough into 12 pieces. On lightly floured surface, roll each piece into 5-inch (13 cm) round.
8. In centre of each round, place 2 tbsp (30 mL) chocolate chips, 1 tbsp (15 mL) ricotta cheese and 1 tsp (5 mL) chopped toasted hazelnuts. Fold dough over to create half-moon shape and pinch edges to seal.
9. Preheat grill to medium-high; grease grates well. Cook calzones for 2 to 3 minutes or until well-marked and set on bottom. Carefully flip over. Reduce heat to medium-low, grill, covered, for 5 to 7 minutes or until dough is cooked through. Transfer to rack and let cool for 10 minutes before serving.

**TIP:** Calzones can be made ahead; cooled and frozen for up to two weeks, then thawed before grilling.



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## CHOCOLATE CHIP S'MORES SKILLET COOKIE

PREP TIME: 10 MINUTES  
MAKES: 12 SERVINGS

BAKING TIME: 40 MINUTES  
FREEZING: EXCELLENT

- |                   |   |
|-------------------|---|
| 1 cup (250 mL)    | butter, softened  |
| ½ cup (125 mL)    | granulated sugar  |
| ¼ cup (60 mL)     | packed brown sugar  |
| 2                 | eggs  |
| 2 tsp (10 mL)     | vanilla extract   |
| 2 ¼ cups (550 mL) | <b>Robin Hood®</b> Original All Purpose Flour                             |
| ½ tsp (2 mL)      | baking soda   |
| ½ tsp (2 mL)      | baking powder   |
| ½ tsp (2 mL)      | salt  |
| 2 cups (500 mL)   | <b>HERSHEY'S CHIPITS</b> Milk or Pure Semi-Sweet Chocolate Chips, divided |
| 1 ¼ cups (300 mL) | miniature marshmallows  |

1. Preheat oven to 350°F (180°C). Grease a 10-inch (25 cm) cast iron skillet.
2. In large bowl, beat butter and sugars until light and fluffy. Beat in eggs and vanilla.
3. Add dry ingredients and stir until blended. Stir in 1 cup (250 mL) **HERSHEY'S CHIPITS** Chocolate Chips.
4. Spread dough evenly into prepared skillet. Sprinkle with marshmallows and remaining chocolate chips. Bake for 35-40 minutes or until marshmallows are gooey and cookie is golden brown. Let cool on rack for at least 10 minutes before serving.

**TO BAKE ON BBQ:** Preheat BBQ to 400°F (200°C). Turn off one burner and place cast iron skillet on that side. Close lid. Bake 45-50 minutes, or until marshmallows and edges are golden – cookie will be soft in the middle. Remove from grill and let stand 10 minutes. Cool and serve.

For recipe & baking tips, visit:



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# BANANA SPLIT CAMPFIRE CAKE

PREP TIME: 10 MINUTES

BAKE TIME: 20 MINUTES

SERVING: 8 SERVINGS

- I** (390 g) loaf cake, cubed
- I cup** (250 mL) strawberries, sliced (or substitute blueberries, raspberries, blackberries or any desired combination)
- I cup** (250 mL) banana slices
- I can** (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- ½ cup** (125 mL) **HERSHEY'S CHIPITS INSPIRATIONS** 70% Cacao Dark Chocolate Chunks, chopped
- ½ cup** (125 mL) salted nuts, chopped

1. Arrange first 3 ingredients in cast iron pan or pie plate. Drizzle with condensed milk. Bake at 400°F (200°C) until brown, about 20 minutes, or cover with foil and cook over open fire. Remove from heat, top with nuts and chocolate. Let sit until chocolate is melted. Serve.

**TO BAKE ON BBQ:** Preheat BBQ to 400°F (200°C). Turn off one burner and place cast iron skillet, covered with foil, on that side. Close lid. Bake about 20 minutes, or until loaf cake has absorbed all liquid. Remove from grill and top with nuts and chocolate. Let sit until chocolate is melted.



**TIP:** Try our **Robin Hood®** Quick Bread Mixes as a substitute for Loaf Cake in this recipe! Choose from four delicious flavours, bake as per package directions in three easy steps!



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## CARAMEL PEACH CHIA PUDDING

PREP TIME: 10 MINUTES    COOK TIME: 8 HOURS    MAKES: 4 SERVINGS

6

$\frac{1}{4}$  cup (175 mL)

3 tbs (45 mL)

$\frac{1}{2}$  tsp (2 mL)

1 cup (250 mL)

$\frac{1}{4}$  cup (60 mL)

2 tsp (10 mL)

$\frac{1}{2}$  tsp (2 mL)

$\frac{1}{2}$  cup (125 mL)

$\frac{1}{4}$  cup (60 mL)

peaches, pitted and peeled (or substitute pears, plums, nectarines, or any desired combination)

packed brown sugar

cornstarch

ground cinnamon

milk or almond milk

chia seeds

honey

vanilla extract

**HERSHEY'S CHIPITS** Sea Salt Caramel Chips

plain Greek yogurt

1. Toss together peaches, brown sugar, cornstarch and cinnamon. Layer in bottom of 8-quart slow-cooker. Cover and cook on low for 6 to 8 hours or until tender and saucy. Let cool.
2. Mix together milk, chia seeds, honey and vanilla in bowl; cover and refrigerate overnight.
3. Layer 2 tbs (30 mL) chia pudding with 2 tbs (30 mL) peach mixture and 1 tbs (15 mL) caramel chips in each of 4 parfait glasses or serving dishes. Repeat layers twice; top evenly with yogurt and sprinkle with remaining caramel chips.



**TIPS:** Add toasted coconut or chopped toasted almonds to chia pudding if desired. Use any leftover peach mixture for serving over ice cream, yogurt or oatmeal.



**NEW! HERSHEY'S  
CHIPITS** Sea Salt  
Caramel chips are  
sweet AND salty!



# CHOCOLATE YOGURT GRANOLA BOWL WITH CHERRY COMPOTE

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

MAKES: 4 SERVINGS

½ cup (125 mL)

3 tbsp (45 mL)

2 cups (500 mL)

2 cups (500 mL)

2 tbsp (30 mL)

1 tbsp (15 mL)

½ cup (125 mL)

**HERSHEY'S CHIPITS** Pure Semi-Sweet Chocolate Chips

**Carnation®** Regular or Low-Fat Evaporated Milk

plain Greek yogurt

pitted Bing cherries, fresh or frozen, thawed (or substitute pears, plums, nectarines, or any desired combination)

packed brown sugar

coconut oil

granola

1. Heat chocolate chips with milk in heatproof bowl set over saucepan of hot, not boiling water until melted and smooth. Let cool. Fold cooled chocolate mixture into yogurt. Refrigerate.
2. Meanwhile, in saucepan, heat together cherries, brown sugar, coconut oil and ¼ cup (60 mL) water over medium heat; bring to boil. Reduce heat and simmer for about 20 minutes or until cherries are tender and sauce is slightly thickened.
3. Scoop chilled yogurt mixture into Mason jars or glasses. Top with cherries and granola.

**TIP:** Use fresh cherries when in season; however, frozen cherries can be substituted easily.



For dark chocolate lovers, replace chocolate chips with **HERSHEY'S CHIPITS INSPIRATIONS 70% Cacao Dark Chocolate Chunks**.







## CHOCOLATE AVOCADO MOUSSE

PREP TIME: 5 MINUTES    COOK TIME: 10 MINUTES  
TOTAL TIME: 1 HOUR 30 MINUTES    MAKES: 6 SERVINGS

**¼ cup** (375 mL)

**HERSHEY'S CHIPITS INSPIRATIONS** 70% Cacao Dark Chocolate Chunks

**4**

ripe avocados, peeled and pitted

**½ cup** (125 mL)

cocoa powder

**½ cup** (75 mL)

honey

**½ cup** (75 mL)

**Carnation®** Regular or Low Fat Evaporated Milk

**1 cup** (250 mL)

fresh raspberries (or substitute blueberries, strawberries, blackberries or any desired combination)

Sprigs fresh mint

1. Melt chocolate chunks in heatproof bowl set over saucepan of hot, not boiling, water. Let cool.
2. Pulse together melted chocolate, avocados, cocoa powder, honey and Carnation Evaporated Milk until smooth. Transfer to serving dishes and refrigerate for about 1 hour or until chilled and set. Garnish with raspberries and mint.

**TIP:** Garnish with chopped toasted pistachios if desired.



**NEW! HERSHEY'S CHIPITS INSPIRATIONS** 70% Cacao Dark Chocolate or Milk Chocolate Chunks melt perfectly in every dessert.



## SUMMER STRAWBERRY FREEZE

PREP TIME: 5 MINUTES

MAKES: 4 CUPS (1L); 8 SERVINGS (1/2 CUP/125ML)  
FREEZING: EXCELLENT

**4 cups**

Strawberries; fresh or frozen (or substitute blueberries, raspberries, blackberries or any desired combination)  
**Eagle Brand®** Low Fat Sweetened Condensed Milk  
Lime Zest

**1 can** (300 mL)

**2 tsp** (10 mL)

1. Freeze fresh summer strawberries (or fruit of your choice) 24 hours before you're ready to make your ice cream.
2. Place frozen strawberries, sweetened condensed milk and lime zest in blender or food processor. Process until berries are puréed.
3. Place in air tight container in freezer until ready to serve. Use within 2 days.

**TIP:** For a soft and creamy texture, serve this dessert right away. For a firmer texture, freeze for at least 1 hour before serving.



**Eagle Brand®** Sweetened Condensed Milk is a simple and delicious way to make homemade ice cream this summer! Visit [EagleBrand.ca](http://EagleBrand.ca) to find other Ice Cream recipes!





## PECAN PRALINE NO-CHURN ICE CREAM

PREP TIME: 15 MINUTES      FREEZE TIME: 6 HOURS  
MAKES: 4 CUPS (1 L); 8 SERVINGS (½ CUP/125 ML)      FREEZING: EXCELLENT

### PRALINE

<b>2 tbsp</b> (30 mL)	brown sugar
<b>2 tbsp</b> (30 mL)	<b>Crosby's</b> Fancy Molasses
<b>1 tbsp</b> (15 mL)	butter, melted
<b>¼ tsp</b> (1 mL)	cinnamon
<b>¼ tsp</b> (1 mL)	kosher salt
<b>1 cup</b> (250 mL)	pecans

### ICE CREAM

<b>1 can</b> (300 mL)	<b>Eagle Brand</b> ® Regular or Low Fat Sweetened Condensed Milk
<b>2 tbsp</b> (30 mL)	<b>Crosby's</b> Fancy Molasses
<b>2 cups</b> (500 mL)	heavy cream

1. Preheat the oven to 350°F (180°C). In a small bowl, combine the brown sugar, molasses, butter, cinnamon and salt. Add the pecans and stir until they are well coated. Spread the nuts on a parchment lined baking sheet and bake for 12 minutes until they are bubbling and dark in colour. Remove from the oven and allow them to cool completely. Chop the cooled and hardened pecan praline into small pieces.
2. Line a 9×5 inch loaf pan with parchment paper. In a small bowl, whisk together the sweetened condensed milk and molasses. Whip the heavy cream until stiff peaks form. Drizzle in the condensed milk mixture and continue to whip until all the condensed milk is incorporated into the cream and the mixture is thick.
3. Fold the chopped pecan praline into the cream mixture, and spread this in the prepared pan. Cover and freeze for at least 6 hours.



## TIRAMISU YOGURT ICE POPS

PREP TIME: 20 MINUTES

CHILLING TIME: 4 HOURS

MAKES: 10 ICE POPS

- 2 tsp (10 mL)
- 1 tsp (5 mL)
- 2 ½ cups (625 mL)
- ½ cup (75 mL)
- ½ cup (125 mL)
- 1 cup (250 mL)

- instant espresso powder
- vanilla extract
- plain full-fat Greek yogurt
- honey
- HERSHEY'S CHIPITS** Sea Salt Caramel Chips
- crushed dry ladyfingers

### COATING

- 1 ½ cups (375 mL)
- 1 tbsps (15 mL)
- HERSHEY CHIPITS** 50% Dark Chocolate Chips
- coconut oil

1. Stir espresso powder with vanilla extract until dissolved; stir into yogurt along with honey until blended. Fold in caramel chips.
2. Spoon mixture into ten ⅓ cup (75 mL) ice pop moulds. Sprinkle tops of ice pops with crushed ladyfingers and press down lightly. Insert ice pop stick into each mould. Freeze for about 4 hours or until firm.
3. **COATING:** Melt dark chocolate chips with coconut oil in heatproof bowl set over saucepan of hot, not boiling, water; let cool slightly. Transfer to piping bag fitted with small tip, or into resealable plastic bag with corner snipped off. Drizzle chocolate over ice pops.
4. Return to freezer on waxed paper-lined tray or baking sheet until coating is firm. Store in freezer until using.

**TIP:** Replace ladyfingers with toasted coconut, chopped toasted almonds or a sprinkle of cocoa powder if desired.



For recipe & baking tips, visit:

