FRESH IDEAS
For baking with seasonal fruit
BERRY & WHITE CHOCOLATE SCONES

PREP TIME: 15 MINUTES  BAKING TIME: 20-23 MINUTES  MAKES: 16 SCONES  FREEZING: EXCELLENT

SCONES
3 ½ cups (875 mL) Robin Hood® Original All Purpose Flour
¾ cup (175 mL) sugar
2 tbsp (30 mL) baking powder
½ tsp (2 mL) salt
2 tbsp (30 mL) lemon zest (optional)
1 cup (250 mL) Crisco® All Vegetable Shortening, cold, cut into small pieces
1 cup (250 mL) cold Carnation® Fat Free, 2% or Regular Evaporated Milk
2 eggs
cold fresh berries (raspberries, blueberries, strawberries, blackberries or any desired combination)
1 ½ cups (375 mL) HERSHEY’S CHIPITS White Chocolate Chips

GLAZE
2 cups (500 mL) icing sugar
5 tbsp (75 mL) Carnation Fat Free, 2% or Regular Evaporated Milk
½ tsp (2 mL) 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.

©/TM/MC®/MD Smucker Foods of Canada Corp. or its affiliates. Carnation is a trademark of Société des Produits Nestlé S.A., used under license. SUGAR IN THE RAW® is a trademark of Cumberland Packing Corp., used under license. BECEL® is a registered trademark of Unilever BCS Canada Inc.
CHOCOLATE CHUNK COOKIE WITH HOMEMADE STRAWBERRY ICE CREAM

PREP TIME: 15 MINUTES  BAKING TIME: 10-12 MINUTES  MAKES: 16 COOKIES  FREEZING: EXCELLENT

CHOCOLATE COOKIES

½ cup (125 mL) Becel® Buttery Taste margarine or Becel® Original margarine
⅓ cup (75 mL) packed brown sugar
⅓ 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)
⅓ cup (75 mL) finely chopped toasted almonds
⅓ 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

Do not eat raw flour, dough or batter.
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

¼ cup (60 mL) water
1 ½ tsp (7 mL) cornstarch
½ cup (75 mL) Crosby’s Fancy Molasses
3 cups (750 mL) fresh blueberries (or substitute raspberries, strawberries, blackberries or any desired combination)
1 cup (250 mL) peaches, skinned & chopped (or substitute pears, plums, nectarines, or any desired combination)
Half a lemon, juice and zest
1 cup (250 mL) Robin Hood® Original All Purpose Flour
1 ¾ tsp (8 mL) baking powder
½ tsp (2 mL) ginger
½ cup (125 mL) sugar
½ tsp (2 mL) salt
1 egg
½ cup (125 mL) milk
½ cup (125 mL) Becel® Buttery Taste margarine or Becel® Original margarine, melted
1 tsp (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.

Do not eat raw flour, dough or batter.
WHOLE WHEAT BLUEBERRY MUFFINS

PREP TIME: 15 MINUTES  BAKING TIME: 20-25 MINUTES  MAKES: 14 MUFFINS  FREEZING: EXCELLENT

2 cups (500 mL) Robin Hood® Original All Purpose Flour, spooned in
1 cup (250 mL) Robin Hood® Whole Wheat All Purpose Flour, spooned in
1 cup (250 mL) white sugar
1 tsp (15 mL) baking powder
1/4 tsp (1 mL) baking soda
1/4 tsp (1 mL) salt
3 large eggs
1 cup (250 mL) milk
1/4 cup (60 mL) Crosby’s Fancy Molasses
1/4 cup (60 mL) Crisco® Canola Oil
2 tsp (10 mL) vanilla extract
2 cups (500 mL) 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 overtop 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 1/4 ground flax seed, oat bran or wheat germ for 1/4 cup of the flour.
– Dress them up with a lemon glaze (1/2 cup icing sugar, 1 tbsp milk or cream and a few drops of lemon juice).
LEMON BERRY CAKE

PREP TIME: 20 MINUTES  BAKING TIME: 70 MINUTES
MAKES: 16 SERVINGS  FREEZING: EXCELLENT

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

LEMON SYRUP
1 cup (250 mL) sugar
½ cup (125 mL) lemon juice

GLAZE
1 cup (250 mL) icing sugar
2-3 tbsp (30-45 mL) milk
2 cups (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.

Do not eat raw flour, dough or batter.
PEACH CLAFOUTI

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

¾ cup (175 mL) sugar
3 eggs
1 can Carnation® Regular, 2% or Fat Free Evaporated Milk
1 tsp (5 mL) vanilla extract
¾ 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.
RASPBERRY BUTTERMILK SLAB PIE

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

PAstry
2 cups (500 mL) Robin Hood® Original All Purpose Flour
⅛ tsp (4 mL) salt
1 cup (250 mL) Crisco® All Vegetable Shortening (1 stick)
1 egg
2 tbsp (30 mL) water, cold
1 tbsp (15 mL) white vinegar
1 egg white
3 cups (750 mL) fresh raspberries (or substitute blueberries, strawberries, blackberries or any desired combination)

Filling
1 ¾ cups (425 mL) buttermilk
3 eggs
¼ cup (50 mL) butter, melted
1 tbsp (15 mL) lemon juice
1 ½ tsp (7 mL) vanilla extract
1 cup (250 mL) SUGAR IN THE RAW® Natural Turbinado Sugar, plus 2 tbsp (30 mL), divided
2 tsp (10 mL) cornstarch
½ tsp (2 mL) 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.

Do not eat raw flour, dough or batter.
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) Robin Hood® Original All Purpose Flour
¾ 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

4 cups (1 L) fresh raspberries (or substitute blueberries, strawberries, blackberries or any desired combination)
1 cup (250 mL) HERSHEY'S CHIPITS INSPIRATIONS 70% Cacao Dark Chocolate Chunks
½ cup (125 mL) SUGAR IN THE RAW® Natural Turbinado Sugar
½ cup (50 mL) Robin Hood Original All Purpose Flour

TOPPING

1 egg, beaten
2 tbsp (30 mL) 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.
GRILLED CHOCOLATE, HAZELNUT AND RICOTTA CALZONES

PREP TIME: 40 MINUTES + RISING TIME  COOK TIME: 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) Crisco® Canola or Vegetable Oil
2 tsp (10 mL) salt
4 cups (1 L) Robin Hood® Original All Purpose Flour

FILLING

1 ½ cups (375 mL) HERSHEY’S CHIPITS 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.

Do not eat raw flour, dough or batter.
CHOCOLATE CHIP S’MORES SKILLET COOKIE

PREP TIME: 10 MINUTES  BAKING TIME: 40 MINUTES  MAKES: 12 SERVINGS  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 ½ cups (550 mL) Robin Hood® 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) HERSHEY’S CHIPITS 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: HersheyKitchens.ca

Do not eat raw flour, dough or batter.
BANANA SPLIT CAMPFIRE CAKE

PREP TIME: 10 MINUTES  BAKE TIME: 20 MINUTES  SERVING: 8 SERVINGS

1 loaf cake, cubed
1 cup strawberries, sliced (or substitute blueberries, raspberries, blackberries or any desired combination)
1 cup banana slices
1 can Eagle Brand® Regular or Low Fat Sweetened Condensed Milk
½ cup HERSHEY’S CHIPITS INSPIRATIONS 70% Cacao Dark Chocolate Chunks, chopped
½ cup 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!
CARAMEL PEACH CHIA PUDDING

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

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

¾ cup (175 mL) packed brown sugar
3 tbsp (45 mL) cornstarch
½ tsp (2 mL) ground cinnamon
1 cup (250 mL) milk or almond milk
¼ cup (60 mL) chia seeds
2 tsp (10 mL) honey
½ tsp (2 mL) vanilla extract
HERSHEY’S CHIPITS Sea Salt Caramel Chips
½ cup (125 mL) plain Greek yogurt
¼ cup (60 mL)

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 tbsp (30 mL) chia pudding with 2 tbsp (30 mL) peach mixture and 1 tbsp (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.
CHOCOLATE YOGURT GRANOLA BOWL
WITH CHERRY COMPOTE

PREP TIME: 10 MINUTES  COOK TIME: 20 MINUTES  MAKES: 4 SERVINGS

½ cup (125 mL)  HERSHEY’S CHIPITS Pure Semi-Sweet Chocolate Chips
3 tbsp (45 mL)  Carnation® Regular or Low-Fat Evaporated Milk
2 cups (500 mL)  plain Greek yogurt
2 cups (500 mL)  pitted Bing cherries, fresh or frozen, thawed (or substitute pears, plums, nectarines, or any desired combination)
2 tbsp (30 mL)  packed brown sugar
1 tbsp (15 mL)  coconut oil
½ cup (125 mL)  granola

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

¾ 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
⅓ 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.
**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)

1 can (300 mL)  
**Eagle Brand®** Low Fat Sweetened Condensed Milk

2 tsp (10 mL)  
Lime Zest

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

ICE CREAM
1 can (300 mL) Eagle Brand® Regular or Low Fat Sweetened Condensed Milk
2 tbsp (30 mL) Crosby’s Fancy Molasses
2 cups (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) instant espresso powder
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) plain full-fat Greek yogurt
- 1/2 cup (75 mL) honey
- HERSHEY’S CHIPITS Sea Salt Caramel Chips
- 1 cup (250 mL) crushed dry ladyfingers

**Coating**
- 1 1/2 cups (375 mL) HERSHEY CHIPITS 50% Dark Chocolate Chips
- 1 tbsp (15 mL) 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 1/3 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: [Hershey’s Kitchens](HersheyKitchens.ca)