

Homemade

FOR THE **HOLIDAYS**

HolidayBaking.ca

WITH **BAKING INSPIRATION** FROM



**DELICIOUS
AND EASY**
FESTIVE RECIPES INSIDE



DECADENT AND MINTY DOUBLE CHOCOLATE DELIGHTS



CHOCOLATE MINT NANAIMO BARS



PREP TIME: 20 MINUTES + 1 HOUR CHILL TIME

MAKES: 20 BARS

FREEZING: EXCELLENT

- 1 ¾ cups** (425 mL) **HERSHEY'S CHIPITS** Mint Chocolate Chips, divided
- divided softened butter
- ½ cup** (125 mL) graham wafer crumbs
- 1 ¼ cups** (300 mL) flaked coconut
- 1 cup** (250 mL) finely chopped walnuts
- ½ cup** (125 mL) icing sugar
- 2 cups** (500 mL) butter
- ¼ cup** (50 mL) milk
- 3 tbsp** (45 mL) custard powder
- 2 tbsp** (30 mL) **Club House®** Pure Peppermint and Mint
- 1 tsp** (5 mL) **Club House** Green Food Colouring
- 2 tsp** (10 mL) vegetable oil
- 2 tsp** (10 mL)

1. Melt 1 cup (250 mL) chocolate chips with butter in saucepan set over low heat. Stir in graham wafer crumbs, coconut and walnuts. Press evenly into 9-inch (23 cm) square baking pan. Chill for 30 minutes.
2. Blend icing sugar with butter, milk, custard powder, mint extract and several drops of green food colouring. Spread evenly over chilled base.
3. Melt remaining chocolate chips with vegetable oil in heatproof bowl set over larger saucepan of simmering water. Spread evenly over filling. Chill until completely set.



TIP: To melt chocolate chips, microwave 1 cup (250 mL) of chocolate chips in microwavable bowl on Medium, checking every 15 seconds, for about 2 minutes or until melted. Stir until smooth.



Canada's Most Loved Chocolate Chip

Now available in limited edition
Mint and Holiday Shapes

HOT CHOCOLATE MINT COOKIES



PREP TIME: 30 MINUTES + 3 HOUR CHILL TIME
BAKE TIME: 12 MINUTES MAKES: 4 DOZEN COOKIES
FREEZING: EXCELLENT

- 1 ½ cups (325 mL) **HERSHEY'S CHIPITS** Mint Chocolate Chips, divided
- ½ cup (75 mL) butter or **Becel**® Plant Based Bricks
- 2 cups (500 mL) **Robin Hood**® Original All Purpose Flour
- ½ cup (75 mL) **HERSHEY'S** cocoa powder
- 2 tsp (10 mL) baking powder
- ½ tsp (2 mL) salt
- 4 eggs
- 1 cup (250 mL) packed brown sugar
- 1 cup (250 mL) granulated sugar
- 1 tsp (5 mL) **Club House**® Pure Vanilla Extract
- 24 marshmallows, halved
- ½ cup (125 mL) **HERSHEY'S CHIPITS** Holiday Shapes

1. Melt ¾ cup (150 mL) mint chips and butter or **Becel**® Plant Based Bricks in heatproof bowl set over simmering water. Cool to room temperature.
2. Whisk together flour, cocoa powder, baking powder and salt until blended; set aside. Beat together eggs, brown sugar, granulated sugar and vanilla in large bowl using electric mixer until well incorporated. Beat in melted chocolate mixture. Beat in flour mixture just until combined.
3. Refrigerate dough for 2 to 3 hours or until well chilled and firm.
4. Preheat oven to 350°F (180°C). Roll 2 tablespoonfuls of dough at a time into balls; transfer to parchment paper-lined baking sheet, about 2 inches (5 cm) apart. Press lightly to flatten.
5. Bake in batches for 8 to 10 minutes or until cookies are set at edges. Press marshmallow half on top of each cookie. Bake for 1 to 2 minutes or until cookie tops are set and marshmallows are soft.
6. Cool cookies in pan for 5 minutes. Transfer to rack; cool completely.
7. Melt remaining mint chips in heatproof bowl set over simmering water. Drizzle chocolate generously over cookies. Garnish with holiday shapes. Serve when chocolate is set.

Do not eat raw flour, dough or batter.

These festive treats made with Limited Edition **HERSHEY'S CHIPITS** Holiday Shapes are the perfect addition to any cookie exchange.



NEW



LIKE A COZY MUG OF MARSHMALLOW
HOT CHOCOLATE...IN COOKIE





FESTIVE DECORATED COOKIES
BRING INSTANT SMILES



Made with
**100% Canadian
Wheat**

*Robin Hood is Canada's #1 flour brand.

GINGERBREAD REINDEER COOKIES



PREP TIME: 30 MINUTES + 30 MINUTES REFRIGERATION
MAKES: ABOUT 42 COOKIES BAKING TIME: 12 MINUTES
FREEZING: EXCELLENT

GINGERBREAD

1 cup (250 mL) butter, softened
1 cup (250 mL) packed brown sugar
¼ cup (50 mL) molasses
1 egg
2 ¾ cups (675 mL) **Robin Hood®** Original All Purpose Flour
2 tsp (10 mL) baking soda
2 tsp (10 mL) **Club House®** Ground Cinnamon
1 tbsp (15 mL) **Club House** Ground Ginger
½ tsp (2 mL) **Club House** Ground Cloves
½ tsp (2 mL) salt

DECORATIONS

Cake Mate® Cookie Icings, **Cake Mate** Décors of your choice, **Cake Mate** Decorating Gels, Candy Canes, Red Jelly Beans and assorted candies

1. Cream butter; brown sugar; molasses and egg together thoroughly, in a large mixing bowl using an electric mixer, until light and fluffy in texture. Add remaining ingredients gradually to butter mixture, mixing well.
2. Chill dough for 30 minutes for easy rolling.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Roll dough ¼" (6 mm) thick on floured surface. Cut with a 3" (7.6 cm) gingerbread man cookie cutter. Place on prepared baking sheets.
5. Bake in preheated oven for 10 to 12 minutes, or until cookies are set.
6. Cool on wire cooling rack.
7. **DECORATING REINDEER:** Turn gingerbread men upside down so the feet become the antlers and the head becomes the nose. Decorate as desired.

Do not eat raw flour, dough or batter.



Share the Joy!
Ship or drop-off your holiday cookies packed in **limited edition Ziploc®** Holiday containers.



SWEET 'N SIMPLE HOLIDAY CLASSICS
FOR GIFTING AND SHARING



CLASSIC FIVE-MINUTE FUDGE



PREP TIME: 5 MINUTES
COOK TIME: 5 MINUTES

MAKES: 49 SQUARES
FREEZING: EXCELLENT

- 1 $\frac{3}{4}$ cups (400 mL) granulated sugar
- $\frac{3}{4}$ cup (150 mL) **Carnation®** Evaporated Milk
- 2 **tbsp** (30 mL) butter
- $\frac{1}{2}$ **tsp** (2 mL) salt
- 2 cups (500 mL) miniature marshmallows
- 1 $\frac{1}{2}$ cups (375 mL) semi-sweet chocolate chips
- 1 **tsp** (5 mL) **Club House®** Pure Vanilla Extract
- $\frac{1}{2}$ cup (125 mL) chopped walnuts (optional)

1. Line 8-inch (2 L) square baking pan with waxed paper; set aside.
2. Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips, vanilla and nuts (if desired) until marshmallows and chocolate melt and blend.
3. Pour into prepared pan. Chill until set 4 hours or over night. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

MAGIC COOKIE BARS



PREP TIME: 8 MINUTES
BAKE TIME: 25-30 MINUTES

MAKES: 24 BARS
FREEZING: EXCELLENT

- 2 cups (500 mL) graham wafer crumbs
- $\frac{3}{4}$ cup (175 mL) butter or **Becel®** Salted Plant Based Bricks
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 $\frac{1}{2}$ cups (325 mL) **HERSHEY CHIPITS** semi-sweet chocolate chips or milk chocolate chips
- 1 $\frac{1}{2}$ cups (325 mL) flaked coconut
- 1 $\frac{1}{2}$ cups (325 mL) chopped pecans (optional)

1. Preheat oven to 350°F (180°C). Combine graham crumbs with butter; press evenly into parchment paper-lined 13" x 9" (3.5 L) baking pan.
2. Pour sweetened condensed milk evenly over crumb crust. Sprinkle evenly with chocolate chips, coconut and pecans, if using; press down firmly.
3. Bake 25-30 minutes or until lightly browned. Cool completely before cutting into bars.



TIP: Snugly pack cookies in airtight containers. Choose colourful **limited edition Ziploc®** holiday storage containers to keep fresh and add festive cheer.



Made with

100% Canadian Milk

*Eagle Brand is Canada's #1 Sweetened Condensed Milk Brand.
Carnation is Canada's #1 Evaporated Milk Brand.





NO-BAKE, CUTE AS A BUTTON DELIGHTS
FOR GIFTING OR SNACKING



CRUNCHY CLUSTERS



PREP TIME: 15 MINUTES

MAKES: 14 SERVINGS

1 cup (250 mL) butterscotch chips
1 cup (250 mL) **HERSHEY CHIPITS** semi-sweet chocolate chips
4 cups (1 L) **Crispix*** Cereal

1. In large heavy saucepan, combine butterscotch and chocolate chips. Stir constantly over low heat until almost melted.
2. Remove from heat; stir until melted and smooth. Drizzle over cereal until well coated.
3. Drop by heaped tablespoon (15 mL) measure onto cookie sheets lined with waxed paper. Chill until firm.



TIP: Make delightful festive gifts. Layer chilled clusters in limited edition **Ziploc® Twist 'n Loc®** Holiday containers.

CINNAMON CORN CRUNCH



PREP TIME: 10 MINUTES

MAKES: 10 SERVINGS

6 cups (1.5 L) **Crispix*** Cereal
4 cups (1 L) plain popped popcorn
2 tbsp (30 mL) granulated sugar
2 tbsp (30 mL) **Beceel®** Plant Based Bricks
2 tbsp (30 mL) Liquid Honey
½ tsp (2 mL) **Club House®** Ground Cinnamon
¼ cup (175 mL) raisins (optional)

1. In large microwaveable bowl, combine cereal and popcorn.
2. In small glass measuring cup, combine sugar, margarine, honey and cinnamon. Microwave at HIGH 30 seconds. Stir well. Microwave an additional 30 seconds or until mixture comes to a vigorous boil. Stir.
3. Slowly pour honey mixture over cereal mixture while stirring; mix until well coated. Microwave at HIGH 3 minutes, stirring every minute. Stir in raisins, if using.
4. Cool 5 minutes; using a fork, stir to separate pieces. Pour onto a baking tray and allow to cool completely. Store in airtight container.



Get inspired with our recipes, visit:
[RiceKrispies.ca](https://www.RiceKrispies.ca)

CRISP 'N' CHEWY TREATS
WITHOUT TURNING ON THE OVEN



WHITE CHOCOLATE CRANBERRY CRISP BARS



PREP TIME: 15 MINUTES + COOLING TIME
MAKES: 24 BARS

- ¾ cup** (175 mL) golden corn syrup
- ½ cup** (125 mL) granulated sugar
- 5 cups** (1.25 L) **Rice Krispies*** Cereal
- 450 g** **HERSHEY CHIPITS** white chocolate chips, divided
- ¾ cup** (175 mL) dried cranberries, dried cherries or chopped dried apricots

1. Line bottom and sides of 13" x 9" (3.5 L) baking pan with foil; spray with non-stick cooking spray.
2. In large saucepan or Dutch oven, combine corn syrup and sugar. Heat over medium heat, stirring, until bubbles form and sugar dissolves. Remove from heat; immediately stir in cereal. Stir in ¾ cup (175 mL) of the white chocolate chips and the cranberries. (Chips will melt in.) Press into prepared pan.
3. Melt remaining white chocolate chips in medium microwavable bowl in microwave or in heatproof bowl set over small saucepan of simmering water. Stir until smooth. Spread over mixture in pan.
4. Let cool completely. Lift out of pan; remove foil and cut into bars.



Try *Rice Krispies**
Holiday Edition cereal.
Here for a limited time!

For the classic **Rice Krispies** Squares Original Recipe, visit RiceKrispies.ca

PEANUT BUTTER CHOCOLATE CHEWS



PREP TIME: 15 MINUTES MAKES: 24 PIECES

- ¼ cup** (50 mL) packed brown sugar
- ¼ cup** (50 mL) golden corn syrup
- ¼ cup** (50 mL) **Jif®** Crunchy Peanut Butter
- 1 ½ cups** (375 mL) **Rice Krispies*** Cereal
- 24** **HERSHEY'S KISSES** Milk Chocolates, unwrapped

1. Line baking sheet with parchment paper.
2. In a large saucepan, combine sugar, corn syrup and peanut butter. Heat over medium heat, stirring to dissolve sugar; about 1 minute. Remove from heat; immediately stir in cereal.
3. Carefully and quickly form mixture into balls. Press one unwrapped chocolate in the centre of each ball.
4. Store in an airtight container up to one week.



TIP: Decorate tops with your favourite **Cake Mate®** Gels, **Cake Mate** Icing and **Cake Mate** Décor, as desired.





FRESH-BAKED WITH WARM SPICES
+ 3 HOLIDAY TWISTS



Visit clubhouse.ca
for easy and
delicious recipes.



SUGAR COOKIES 4 VARIATIONS



PREP TIME: 20 MINUTES + 2 HOUR CHILL TIME
MAKES: 30 COOKIES BAKE TIME: 10 MINUTES FREEZING: EXCELLENT

- 2 ½ cups** (575 mL) **Robin Hood®** All Purpose Flour
baking soda
1 tsp (5 mL) **Club House®** Ground Cinnamon
1 tsp (5 mL) **Club House** Ground Nutmeg
¼ tsp (1 mL) **Club House** Sea Salt Grinder
¼ tsp (1 mL) granulated sugar
1 ¼ cups (310 mL) butter, softened
1 egg
2 tsp (10 mL) **Club House** Pure Vanilla Extract
- ICING**
1 cup (250 mL) icing sugar
3 to 4 tsp (15 to 20 mL) milk
½ tsp (2 mL) **Club House** Pure Vanilla Extract
3 to 4 drops assorted **Club House** Food Colour Preparation

1. For the Sugar Cookies, mix flour, baking soda, cinnamon, nutmeg and salt in medium bowl. Set aside. Beat granulated sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate dough 2 hours or overnight until firm.
2. Preheat oven to 375°F (190°C). Roll out dough on lightly floured surface* to ¼-in (0.25 cm) thickness. Cut into shapes with favourite cookie cutters. Place on greased baking sheets.
3. Bake 8-10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.
4. For the Colourful Cookie Icing, mix all ingredients except food colours. Stir in additional milk as needed to thin icing or more icing sugar to thicken, if needed. Place small amount of icing into small shallow bowls, using one bowl for each colour desired. Stir drops of food colour into icing until desired shade is reached.
5. To ice the Sugar Cookies, hold cookie by its edge and dip top of cookie into icing or spoon the icing onto the cookie using a teaspoon. Place iced cookies on wire rack set over foil-covered baking sheet to dry. The foil covered sheet will catch drips. To add decorative detail to cookies, spoon tinted icing into resealable plastic bags. Snip off a tiny piece of the corner. Squeeze icing through the hole in the bag to decorate cookies.



VARIATIONS

For the variations below, omit the cinnamon and nutmeg. Use 1 tsp (5 mL) of the following extract in place of vanilla extract in the cookies:

2. Almond Holiday Sugar Cookies: **Club House** Pure Almond Extract
3. Orange Holiday Sugar Cookies: **Club House** Pure Orange Extract
4. Lemon Holiday Sugar Cookies: **Club House** Pure Lemon Extract

PACK THE SEASON WITH **HOLIDAY CHEER**

Ziploc

BRAND - MARQUE



MAIL IT
WITH EASY FRESHNESS



STORE IT
TO INDULGE LATER



GIFT IT
TO SHARE THE JOY





MELT IN YOUR MOUTH DELIGHTS FLECKED
WITH RICH CHOCOLATE



MINI CHOCOLATE CHIP SHORTBREAD



PREP TIME: 20 MINUTES
BAKE TIME: 17 MINUTES

MAKES: 16 COOKIES
FREEZING: EXCELLENT

1 cup (250 mL)
1 cup (250 mL)
1 tsp (5 mL)
½ tsp (2 mL)
2 cups (500 mL)
1 cup (250 mL)

Becel® Salted Plant Based Bricks
icing sugar
Club House® Pure Vanilla Extract
salt
Robin Hood® Original All Purpose Flour
HERSHEY'S CHIPITS Semi-Sweet Minis
chocolate chips

1. Preheat oven to 325°F (160°C).
2. Beat **Becel®** Plant Based Bricks and sugar until well blended and lightened in colour, about 2-3 minutes. Stir in vanilla extract and salt until combined.
3. Add flour until you almost have a ball of dough. Stir in mini chocolate chips and mix until the dough comes together.
4. Divide dough into sixteen ½" to 1" (1.25 to 2.5-cm) balls, flattening with a fork dipped in flour or icing sugar. Arrange on baking sheets.
5. Bake 12 to 17 minutes or until edges and bottoms are very lightly browned. Transfer cookies to wire rack and cool completely.

Do not eat raw flour, dough or batter.

Becel® Plant-Based Bricks

taste, cook and bake like dairy butter. Vegan
and dairy free, they're the perfect 1:1 swap
for butter in any recipe.

[Learn More](#)



BAKE A DIFFERENCE

Discover how you can bake a difference this holiday season with Becel and Robin Hood.

For your chance to win great prizes and more, visit www.becel.ca/bake



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RICH AND CREAMY CHOCOLATE MEETS
SWEET GINGERBREAD SPICES



WHITE CHOCOLATE KISSED GINGERBREAD



PREP TIME: 20 MINUTES
BAKE TIME: 10 MINUTES

MAKES: 30 COOKIES
FREEZING: EXCELLENT

3 cups (750 mL)
2 tsp (10 mL)
1 tsp (5 mL)
1 tsp (5 mL)
¼ tsp (1 mL)
¼ tsp (1 mL)
¾ cup (175 mL)
¾ cup (175 mL)
½ cup (125 mL)
1
1 tsp (5 mL)
¼ cup (50 mL)

Robin Hood® Original All Purpose Flour
Club House® Ground Ginger
Club House Ground Cinnamon
baking soda
Club House Ground Nutmeg
salt
Becel® Plant Based Bricks
firmly packed brown sugar
molasses
egg
Club House Pure Vanilla Extract
granulated sugar
HERSHEY'S HUGS Milk Chocolate wrapped
in white cream

Your favourite **Cake Mate®** Décor

- Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat **Becel®** Plant Based Bricks and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
- Preheat oven to 350°F (180°C). Shape dough into 1-inch (2 ½-cm) balls. Roll in granulated sugar to coat. Place 2 inches (5-cm/mL) apart on ungreased baking sheets.
- Bake 8 to 10 minutes or until edges of cookies just begin to brown. Immediately press a chocolate candy into center of each cookie. Remove to wire racks; cool completely. Store cookies in airtight container up to 5 days.



TIP: For a festive holiday twist, drizzle cookies with melted chocolate and sprinkle with **Cake Mate** décor.

Do not eat raw flour, dough or batter.



Club House® spices

are packed with the purest possible flavour to give your baked goods the superior taste they deserve.



SPECIAL HOLIDAY SWEET BITES
MADE GLUTEN FREE



CHEWY COCONUT CHOCOLATE CHIP COOKIES



PREP TIME: 10 MINUTES
BAKE TIME: 18 MINUTES

MAKES: 20 COOKIES
FREEZING: EXCELLENT

- ¼ cup (50 mL) liquid coconut oil or vegetable oil
- ¼ cup (50 mL) maple syrup
- 2 eggs
- ½ tsp (2 mL) **Club House**® Pure Vanilla Extract
- ¾ cup (175 mL) **Robin Hood**® Organic Coconut Flour
- ¼ tsp (1 mL) baking soda
- Pinch salt
- ¼ cup (50 mL) **HERSHEY CHIPITS** Semi-Sweet Chocolate Chips (if this is the one you would like to use)
- 2 tbsp (30 mL) shredded coconut, optional

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. Whisk first 4 ingredients together in small bowl. Mix in coconut flour, baking soda and salt. Let sit 2 minutes, batter will thicken. Add remaining ingredients. Roll into balls, about 1 tsp (5 mL) at a time and place on prepared baking sheet. Wet hands if dough becomes too sticky. Press down slightly. Bake in preheated oven 16 – 18 minutes, or until golden brown and crisp on outside (inside will remain soft).

Do not eat raw flour, dough or batter.



Did you know?

With a light texture, Organic Coconut Flour is a gluten free way to add sweetness to your baking and is a very high source of fibre.



PREP TIME: 10 MINUTES
BAKE TIME: 25 MINUTES

MAKES: 16 COOKIES
FREEZING: EXCELLENT

- 2 tbsp (30 mL) icing sugar
- 1 egg white
- ¼ tsp (1 mL) lemon juice
- 2 drops **Club House**® Pure Almond Extract, optional
- ¼ cup (50 mL) sugar
- 1 cup + 2 tbsp (280 mL) **Robin Hood**® Almond Flour
- ¼ cup (50 mL) sugar

1. Preheat oven to 300°F (150°C). Line a baking sheet with parchment paper.
2. Place icing sugar in small bowl. Set aside.
3. Beat egg white and lemon juice together in small bowl until soft peaks form. Add almond extract if using and gradually beat in remaining ¼ cup of sugar, until glossy. Mix in almond flour and remaining sugar. Mix with hands to form dough if necessary. Divide dough into 16 pieces. Roll each into a ball. Place in small bowl of icing sugar and shake to cover cookie. Place on prepared baking sheet.
4. Bake in preheated oven 25 minutes, until tops are cracked, and bottoms are golden. Remove, cool on baking sheet 5 minutes and remove to cooling rack.

Do not eat raw flour, dough or batter.



Did you know?

Almond Flour is a unique and delicious alternative to wheat flour. It's made with only one ingredient - finely ground almonds.



ADORABLE TOFFEE 'N SPICE SWEET TREATS
SPRINKLED WITH LOVE



BAKED PUMPKIN SKOR TOFFEE DONUTS



PREP TIME: 20 MINUTES
BAKE TIME: 12-15 MINUTES

MAKES: 12 DONUTS
FREEZING: EXCELLENT

DONUTS

1 ¼ cups (300 mL)

1 tsp (5 mL)

½ tsp (2 mL)

½ tsp (2 mL)

¼ tsp (1 mL)

¼ tsp (1 mL)

Pinch

½ cup (125 mL)

½ cup (75 mL)

¼ cup (50 mL)

1

2 tbsp (30 mL)

1 tsp (5 mL)

½ cup (75 mL)

¼ cup (125 mL)

VANILLA GLAZE

¾ cup (150 mL)

4 tsp (20 mL)

2 tsp (10 mL)

Pinch

½ cup (125 mL)

Robin Hood® Original All Purpose Flour
baking powder

Club House® Ground Cinnamon

Club House Ground Ginger

Club House Ground Nutmeg

salt

Club House Ground Cloves

pumpkin purée

granulated sugar

2% milk

egg

packed brown sugar

Club House Pure Vanilla Extract

butter or **Becel®** Plant Based Bricks, and melted

HERSHEY'S CHIPITS SKOR Toffee Bits

icing sugar, sifted

2% milk

Club House Pure Vanilla Extract

salt

HERSHEY'S SKOR Toffee Bits

- 1. PUMPKIN DONUTS:** Preheat oven to 375°F (190°C). Grease 12-mold donut pan.
- Whisk together flour, baking powder, cinnamon, ginger, nutmeg, salt and cloves; set aside. Whisk together pumpkin purée, granulated sugar, milk, egg, brown sugar, and vanilla until well combined. Whisk in melted butter until blended. Stir pumpkin mixture into flour mixture just until incorporated. Fold in toffee bits.
- Spoon heaping 2 tbsp (30 mL) batter into each donut mold. Bake for 12 to 15 minutes or until tester inserted into center of each donut comes out clean. Transfer to rack; let cool in pan for 10 minutes. Transfer donuts directly to rack; let cool completely.
- VANILLA GLAZE:** Whisk together icing sugar, milk, vanilla and salt. Dip tops of donuts into glaze. Sprinkle with toffee bits; let stand until set.



TIP: Alternatively, use prepared pumpkin pie spice blend instead of cinnamon, ginger, nutmeg, and cloves. For a less sweet option, skip the vanilla glaze and simply dust with icing sugar.

Do not eat raw flour, dough or batter.

CRANBERRY & SEA SALT CARAMEL SHORTCAKE

PREP TIME: 30 MINUTES
BAKE TIME: 15-20 MINUTES

MAKES: 8 PORTIONS
FREEZING: EXCELLENT

2 cups (500 mL)
¼ cup (50 mL)
1 tbsp (15 mL)
½ tsp (2 mL)
½ cup (125 mL)
¾ cup (150 mL)
¼ cup (50 mL)
1 ¾ cups (425 mL)
1 tsp (5 mL)
¼ cup (50 mL)
½ cup (125 mL)
2 cups (500 mL)

Robin Hood® Original All Purpose Flour
granulated sugar
baking powder
salt
butter
HERSHEY'S CHIPITS Sea Salt Caramel Chips
dried cranberries, chopped
35% whipping cream, divided
Club House® Pure Vanilla Extract
icing sugar
HERSHEY'S CHIPITS SKOR Toffee Bits
cranberry sauce

1. Preheat oven to 375°F (190°C). Whisk together flour, sugar, baking powder and salt. Cut in butter using pastry blender or fingertips until mixture resembles coarse meal. Stir in caramel chips and dried cranberries.
2. Whisk together ¾ cup (150 mL) cream and vanilla. Stir into flour mixture with fork to make shaggy dough. Knead for 3 to 5 times or just until dough comes together (do not overwork).
3. Turn dough out onto lightly floured work surface. Pat into 1-inch (2.5 cm) thick round. Cut out 6 rounds using 3-inch (8 cm) round cutter. Re-roll scraps to make 2 more rounds. Place rounds, about 2 inches (5 cm) apart, on parchment paper-lined baking sheet.
4. Brush tops with about 3 tbsp (45 mL) cream. Bake for 15 to 20 minutes or until golden. Cool completely.
5. Beat remaining cream with electric beaters until stiff peaks start to form. Beat in icing sugar until blended. Fold in toffee bits.
6. Split shortcakes in half. Place each bottom half on dessert plate. Top with cranberry sauce and large dollop of whipped cream mixture. Cap with top half of shortcake. Serve immediately or store shortcakes in **ZIPLOC® Storage Bags** to keep them fresh and top with cranberry sauce and whipped cream mixture when ready to serve.

TIP: Dust with icing sugar before serving if desired.

Do not eat raw flour, dough or batter.



TIS THE SEASON TO MAKE HOLIDAY DESSERT
A LITTLE MORE SPECIAL



For recipe & baking
tips, visit:

SINCE 1854
HERSHEY'S
Kitchens

HersheysKitchens.ca



NO-FUSS FESTIVE FUDGE GREAT
FOR WRAPPING UP AND SHARING.

FRUITCAKE FUDGE



PREP TIME: 10 MINUTES
COOK TIME: 5 MINUTES

MAKES: 36 SERVINGS
FREEZING: EXCELLENT

- 3 ½ cups (800 mL) white chocolate chips
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- ½ cup (125 mL) chopped mixed candied peel and glazed fruit, plus additional for garnish
- ½ cup (125 mL) mixed salted nuts, plus additional for garnish

1. Grease a 9" (23 cm) square pan and line with parchment paper.
2. Melt white chocolate chips together with sweetened condensed milk in medium saucepan over medium heat, stirring constantly.
3. Remove from heat and mix in candied peel and nuts. Pour into prepared pan.
4. Garnish with additional peel and nuts, pressing down gently.
5. Refrigerate overnight or until firm. Cut into squares.



TIP: Prepare fudge in a **Ziploc®** Holiday 2.12 L container to lock in freshness when gifting, shipping or storing.

GINGERBREAD MARBLE FUDGE



PREP TIME: 15 MINUTES
FREEZING: EXCELLENT

MAKES: 36 SERVINGS

- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk
- 3 ¼ cups (800 mL) white chocolate chips, divided
- 3 tbsps (45 mL) molasses
- 1 tsp (5 mL) **Club House®** Premium Artificial Vanilla Extract
- 1 tsp (5 mL) **Club House** Ground Cinnamon
- 1 tsp (5 mL) **Club House** Ground Ginger
- ½ tsp (2 mL) **Club House** Ground Nutmeg
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) **Club House** Ground Allspice
- ¼ tsp (1 mL) **Club House** Ground Cloves

1. Line 8" square (2 L) baking pan with parchment paper.
2. In medium saucepan over medium heat, melt 3 cups (750 mL) of the white chocolate chips with condensed milk, stirring often. Remove half of the mixture to bowl; set aside.
3. Add remaining ¼ cup (50 mL) white chocolate chips to mixture in saucepan, along with remaining ingredients; stir over medium heat until melted.
4. Using spoon, alternately drop both mixtures into prepared pan. Stir, swirling lightly with the tip of a knife to create a marbled effect.
5. Refrigerate overnight or until firm. Cut into squares.



TIP: Perfect for the holidays, this rich and creamy fudge is easy to make and features classic gingerbread spice flavours.

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TRUSTED FOR OVER 150 YEARS

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for more
holiday recipes.



Eagle Brand®
Sweetened Condensed Milk
is made with 100% Canadian Milk,
and supports Canadian farmers
and their communities.



TM

CRANBERRY WALNUT BOULE

PREP TIME: 30 MINUTES BAKE TIME: 35 MINUTES
MAKES: 1 LARGE OR 2 SMALL LOAVES
FREEZING: EXCELLENT

STARTER

1 cup (250 mL) water, room temperature
½ tsp (2 mL) active dry yeast
½ tsp (2 mL) granulated sugar
1 cup (250 mL) **Robin Hood® Original All Purpose Flour***
½ cup (125 mL) mixed grains (cracked wheat, cracked rye,
cracked millet, cracked flax or any combination)

DOUGH

¼ cup (50 mL) liquid honey
1 cup (250 mL) warm water
1 tsp (5 mL) active dry yeast
2 tsp (10 mL) salt
2 – 2 ½ cups (500 mL – 625 mL) **Robin Hood Original All Purpose Flour***
1 cup (250 mL) **Robin Hood Whole Wheat All Purpose Flour**
½ cup (125 mL) toasted walnuts, chopped
½ cup (125 mL) dried cranberries

- 1. STARTER:** Combine all ingredients in large bowl of electric mixer. Cover with plastic wrap and let sit at room temperature 10-12 hours.
- 2. DOUGH:** Combine honey and warm water. Sprinkle in yeast and stir to dissolve. Let stand 10 minutes or until frothy. Add yeast mixture to all of starter in bowl, along with all purpose flour. Mix until a sticky batter forms. Add enough whole wheat flour until dough forms a ball. Remove to a floured surface and knead until smooth, elastic, and no longer sticky. Place in greased bowl, cover with plastic wrap and tea towel and let rise 1 hour or until doubled. Punch down dough and knead in walnuts and cranberries. Shape into 1 large loaf or 2 smaller ones. Place on parchment paper lined baking sheet, slash tops of loaf with sharp knife, cover with tea towel and let rise until puffy and almost doubled, 45 minutes.
- 3.** Preheat oven to 450°F (230°C). When oven is heated, spray sides of oven with water to create steam. Place risen bread into hot oven and bake for 10 minutes, spraying loaf and oven sides with water periodically (this will give a chewy crust). Reduce temperature to 400°F (205°C) and continue baking 20 -25 minutes or until bread reaches an internal temperature of 190°F (85°C). Cool on wire rack.

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



MAKES TWO LOAVES. ONE TO ENJOY & ONE TO GIFT FRESH BAKED COMFORT AND JOY.

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