



# Festive Feasts at Kinnikinnick

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### Kinnikinnick Foods Inc.

10940-120 St. NW Edmonton Alberta, Canada T5H 3P7

[www.kinnikinnick.com](http://www.kinnikinnick.com) [info@kinnikinnick.com](mailto:info@kinnikinnick.com)

Toll free: +1 (877) 503-4466

    @KinnikinnickGF

Festive Feasts at Kinnikinnick.

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Recipes by Chef Lori Grein

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## Brussel Sprouts Spread on Crostini

Prep time  
**25 mins**

Cook time  
**40 mins**

Total time  
**90 mins**



### Ingredients

#### Brussel Sprouts Spread

- 1 lb brussel sprouts (454 g)
- 2 tbsp olive oil (30 g)
- ½ tsp salt (2 g)
- 1 tsp black pepper (2 g)
- 1 package cream cheese (250 g)
- ½ cup sour cream (125 g)
- 2 sweet mini peppers - diced (60 g)
- 1 cup shredded mozzarella (240 g)
- ¼ cup grated parmesan cheese (28 g)
- 1 medium shallot - diced (30 g)
- 1 garlic clove- minced (4 g)
- ¼ tsp chili flakes (1 g)
- 1 tbsp lemon juice - fresh (12 g)
- Optional: finish with additional chili flakes

#### Crostini

- 1 package **Kinnikinnick Hot Dog Buns** (285 g)
- 3 tbsp olive oil (45 g)

### Directions

#### Brussel Sprouts Spread

1. Preheat oven to 375°F (190°C).
2. Clean and trim off outer leaves and bottom of brussel sprouts.
3. Blanche brussel sprouts in a pot of boiling water for 5 minutes. Remove from stove and run under cold water (this will prevent further cooking and keep bright green colour).

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## Directions

### Brussel Sprouts Spread

4. Heat 2 tablespoons olive oil in a medium skillet. Shallow fry blanched brussel sprouts over medium heat for 3 - 5 minutes.
5. Remove from heat and toss cooked brussel sprouts in salt and pepper. Let brussel sprouts cool slightly.
6. Reserve  $\frac{1}{4}$  of the cooked brussel sprouts (set aside to use for topper).
7. Remaining  $\frac{3}{4}$  of cooked brussel sprouts coarsely chop. Set aside to cool completely.
8. In a medium bowl beat cream cheese until soft (approx. 5 - 7 minutes).
9. Add sour cream and mix until combined.
10. Add mozzarella, parmesan cheese and lemon juice. Mix until combined.
11. Add mini peppers, shallot, chili flakes and garlic. Mix until combined.
12. Fold in chopped brussel sprouts. Mix until combined.
13. Scoop mixture into a heat proof baking dish.
14. Bake in preheated oven for 20 minutes until cheese is melted and mixture is bubbly. Let cool slightly.

### Crostini

1. Preheat oven to 375°F (190°C).
2. Cut each **Kinnikinnick Hot Dog Bun** into 5 strips lengthwise. Place cut pieces on a baking tray and drizzle with olive oil.
3. Bake in preheated oven for 7 - 10 minutes or until desired crispness turning once during baking.

### Assembly

1. Slice reserved  $\frac{1}{4}$  cooked brussel sprouts. Set aside.
2. Top each Crostini with 2 tablespoons Brussel Sprouts Spread.
3. Finish with reserved sliced brussel sprouts and optional chili flakes. Serve warm.

### Yields 20 Crostini

## Tips & Variations

- Time saver: Crostini and brussel sprouts can be cooked ahead of time.





# Eggplant Cabonata with Chocolate Crostini

**Prep time**  
**40 mins**

**Cook time**  
**60 mins**

**Total time**  
**100 mins**



## Ingredients

½ cup olive oil - use 2 - 3 tbsp at a time (125 g)  
 2 lb eggplant - cut into 1" cubes (908 g)  
 1 medium sweet onion - diced (340 g)  
 3 celery sticks - chopped (190 g)  
 1 tsp garlic powder (2 g)  
 1 tsp salt - reserve half (5 g)  
 1 tsp black pepper - reserve half (2 g)  
 ¼ cup tomato juice (55 g)  
 1 cup crushed tomatoes (260 g)  
 ¼ cup red wine vinegar (50 g)

¼ cup capers - rinsed/drained (40 g)  
 ½ cup sliced green olives (85 g)  
 ½ cup Sultana raisins (70 g)  
 2 oz unsweetened dark chocolate - finely grated (60 g)  
 ½ cup chopped basil (24 g)  
 ¼ cup goat cheese - crumbled (28 g)  
 1 package **Kinnikinnick Hot Dog Buns** - 4 buns (285 g)  
 1 tbsp olive oil (15 g)  
 Optional: garnish with chocolate shavings and fresh basil

## Directions

### Crostini

1. Preheat oven to 375°F (190°C).
2. Slice **Kinnikinnick Hot Dog Buns** width-wise into 10 slices per bun. Place cut pieces on baking tray and drizzle with 1 tablespoon olive oil.
3. Bake in preheated oven for 7 - 10 minutes or until desired crispness turning once during baking. Set aside

### Eggplant

1. Heat 2 - 3 tablespoons in a medium skillet. Shallow fry eggplant in batches over medium heat (approx. 10 - 12 minutes). Eggplant should be browned and softened.
2. Using a slotted spoon, remove eggplant from oil and cool on a paper towel lined tray.
3. Continue to fry eggplant in batches adding 2 - 3 tablespoons olive oil as required.
4. Toss all of the cooked eggplant in ½ teaspoon salt and ½ teaspoon pepper. Set aside to cool.

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## Directions

### Eggplant Cabonata Filling

1. Using the same skillet heat 2 - 3 tablespoons olive oil over medium heat, sauté onion and celery until tender and onion is translucent (approx. 12 - 15 minutes).
2. Add reserved salt, reserved pepper, garlic powder and tomato juice to mixture.
3. Continue to cook mixture over medium heat for 5 - 7 minutes.
4. Add crushed tomatoes, red wine vinegar, capers, olives, raisins, and chocolate to mixture. Reduce heat to medium-low and continue to cook for 10 minutes.
5. Remove from heat and stir in chopped basil and cooked eggplant. Place Eggplant Cabonata Filling in a medium bowl to cool at room temperature. Cover and set aside.

### Assembly

1. Top each Crostini with 1 tablespoon Eggplant Cabonata Filling.
2. Finish with crumbled goat cheese, fresh basil and shaved chocolate or serve as a build your own.

### Tips & Variations

- Time saver - Prep filling ahead of time.
- For a different twist, top with ricotta cheese.





## Pear Brie Triangle Bites

Prep time  
**10 mins**

Cook time  
**12 mins**

Total time  
**22 mins**



### Ingredients

- 1 package **Kinnikinnick Flatbread Crusts** - 2 crusts (288 g)
- 1 tbsp olive oil (15 g)
- 4 slices prosciutto (47 g)
- ½ small wheel of brie - sliced/remove rind from top and bottom (64 g)
- 2 pears - peeled/ cored/ thinly sliced (356 g)
- 3 tbsp balsamic reduction - reserve 2 tbsp (30 g)
- Optional: garnish with arugula

### Directions

1. Preheat oven to 400°F [204°C].
2. Toss pear slices in olive oil and grill until soft. Remove from grill and drizzle lightly with 1 tablespoon balsamic reduction. Set aside.
3. Cut brie into 20 pieces. Set aside.
4. Cut prosciutto into 5 pieces per slice. Set aside.
5. Place 2 thawed **Kinnikinnick Flatbread Crusts** directly on baking tray.
6. Bake in preheated oven for 7 minutes. Remove flatbread from oven and cut into 10 triangles per slice.
7. Top each triangle with a piece of brie and prosciutto. Place 2 to 3 slices of grilled pear on top of each triangle.
8. Return to oven and cook just until brie melts [approx. 2 - 3 minutes].
9. Remove from oven and drizzle with reserved 2 tablespoons balsamic reduction. Garnish with fresh arugula.

**Yields 20 appetizers**

### Tips & Variations

- To make balsamic reduction: In a medium pot over medium heat, reduce balsamic vinegar until about ⅓ of original liquid remains.
- Balsamic reduction can be stored in a squeeze bottle for up to two weeks.
- For a different look, don't cut flatbread prior to topping. Serve **Kinnikinnick Flatbread Crust** whole. Cut into desired sizes.







## Strawberry Bruschetta with Balsamic Reduction

Prep time  
**15 mins**

Cook time  
**10 mins**

Total time  
**85 mins**



### Ingredients

- 4 tbsp mascarpone cheese (55 g)
- ½ pint strawberries - stems removed/thinly sliced (227 g)
- 6 leaves fresh basil - chopped (6 g)
- ½ tsp black pepper (1 g)
- 1 package **Kinnikinnick Hot Dog Buns** (285 g)
- 3 tbsp olive oil (40 g)
- Optional: balsamic reduction

### Directions

#### Topping

1. In a medium bowl, combine strawberries and pepper. Refrigerate for 1 hour prior to using.

#### Crostini

1. Preheat oven to 375°F (190°C). Cut each **Kinnikinnick Hot Dog Bun** into ¼ inch thick slices lengthwise (approx. 5 pieces).
2. Place cut pieces on a baking tray and drizzle with olive oil.
3. Bake in preheated oven for 7 - 10 minutes turning once during baking. Remove from oven and let cool.

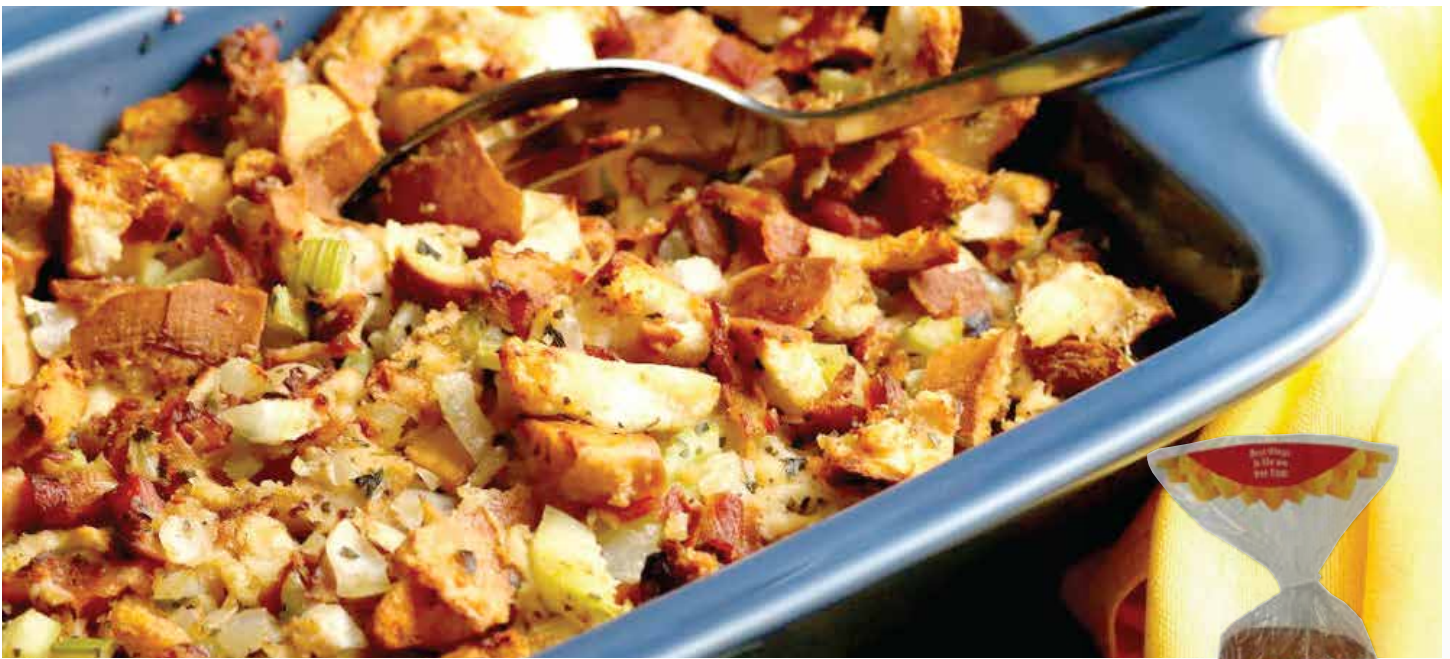
#### Assembly

1. Spread mascarpone cheese on each Crostini base.
2. Top with seasoned strawberries and chopped basil.
3. Drizzle with balsamic reduction (optional).

### Tips & Variations

- To make homemade balsamic reduction - place 1 bottle of balsamic vinegar in a medium pot. Heat over medium heat until balsamic vinegar reduces to half and begins to thicken (approx. 20 minutes). Remove from heat and allow to cool before using.
- Balsamic reduction can be stored in an air-tight container for up to one month.





## Bacon Bagel Stuffing

Prep time  
**20 mins**

Cook time  
**45 mins**

Total time  
**75 mins**

### Ingredients

- 1 package **Kinnikinnick Plain Bagels** - cut into ½ inch cubes (344 g)
- 1 lb bacon - cooked/chopped (454 g)
- 2 tbsp olive oil (30 g)
- ½ large red onion - diced (175 g)
- 2 celery sticks - chopped (8 g)
- 2 cloves garlic - diced (6 g)
- 2 sprig thyme - stem removed/chopped fine (1 g)
- 2 sprig sage - stem removed/chopped fine (2 g)
- 1 sprig rosemary - stem removed/chopped fine (1g)
- ¼ cup chopped fresh parsley (15 g)
- ½ tsp salt (2 g)
- 1 tsp pepper (2 g)
- 1 cup chicken stock (gluten-free) - reserve ⅓ cup (240 g)

### Directions

#### Bagel Cubes

1. Preheat oven to 350°F (176°C), line a baking tray with parchment. Set aside.
2. Spread cubed bagel pieces evenly on baking tray.
3. Bake in preheated oven for 10 minutes, turning bagel cubes once in oven.
4. Turn oven off, leave pan in oven for 10 minutes turning again. Remove from oven and let cool.

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## Directions

### Vegetable Mixture

1. In a large skillet, heat olive oil over medium heat.
2. Sauté onion, celery, garlic, salt and pepper for 5 - 7 minutes or until onion is translucent. Set aside.

### Assembly

1. In a large bowl, toss together Bagel Cubes, Vegetable Mixture, bacon and herbs.
2. Moisten stuffing with reserved  $\frac{1}{3}$  cup chicken stock.
3. Preheat oven to 350°F (176°C). Lightly grease a 2 quart casserole dish.
4. Place mixture in casserole dish and moisten with remaining chicken stock prior to baking.
5. Bake covered (use foil or casserole lid) in preheated oven for 30 minutes.
6. For a crispier finish uncover for the last 5 minutes.

**Yields 6 servings**

### Tips & Variations

- Stuffing can be prepped and stored in the refrigerator up to 24 hours ahead. Hold back  $\frac{3}{8}$  chicken stock until just prior to baking in a casserole dish.
- If stuffing inside a bird, pat turkey dry inside and out. Stuff both cavities. Skewer cavities closed, tie legs together and tuck wings under back. Place in roasting pan breast side up. Follow cooking directions based on the weight of your bird to an internal temperature of 165°F (74°C).





## Broccoli White Cheddar Casserole

**Prep time**  
**30 mins**

**Cook time**  
**35 mins**

**Total time**  
**65 mins**

### Ingredients

- |                                       |   |
|---------------------------------------|---|
| 1½ lb broccoli (681 g)                | ¼ tsp cayenne pepper (1 g)                                |
| 4 tbsp butter - reserve 1 tbsp (60 g) | 1 tbsp <b>Kinnikinnick All Purpose Flour Blend</b> (15 g) |
| 1 medium leek - thinly sliced (86 g)  | 1½ cups cream 10% (332 g)                                 |
| ½ tsp salt (2 g)                      | 1 cup white cheddar cheese - shredded (125 g)             |
| 1 tsp black pepper (2 g)              | ¼ cup <b>Kinnikinnick Panko Style Bread Crumbs</b> (28 g) |

### Directions

1. Preheat oven to 375°F (190°C). Lightly spray a 2½ quart (2.3 litre) casserole dish and set aside.
2. Chop broccoli into small florets and ¼ inch stems. Steam broccoli until ¾ cooked (approx. 5 - 7 minutes).
3. Rinse with cold water.
4. Layer steamed broccoli in casserole dish and set aside.
5. In a medium frying pan melt 3 tablespoons butter. Sauté leeks until tender (approx. 5 - 7 minutes). Season with salt and pepper.
6. Slowly add **Kinnikinnick All Purpose Flour Blend**, continue to stir for 2 - 3 minutes.
7. Slowly add cream, whisking continually for 5 - 7 minutes until mixture begins to thicken.
8. Remove from heat. Stir in cheese until melted.
9. Pour mixture over prepared broccoli.
10. In a separate bowl combine **Kinnikinnick Panko Crumbs** and reserved 1 tablespoon butter. Mix with a fork to crumb stage.
11. Top casserole with Panko Crumb mixture.
12. Bake in preheated oven uncovered for 20 - 25 minutes until sauce bubbles and top is golden brown.

**Yields 8 - 10 side dishes**

### Tips & Variations

- Time saver - Prepare casserole ahead of time but do not add Panko Crumbs. After preheating oven, top casserole with Panko Crumb mixture. Bake for 30 minutes.





## Cheddar Popovers

Prep time  
**15 mins**

Cook time  
**37 mins**

Total time  
**52 mins**

### Ingredients

1½ cups **Kinnikinnick All Purpose Flour Blend** (278 g)  
4 large eggs (224 g)  
2 large egg whites (66 g)  
1¾ cups milk 2% (420 g)

1 cup grated sharp cheddar (113 g)  
½ tsp salt (2g)  
2 tbsp butter - melted (30 g)  
Optional: Serve with butter and coarse salt

### Directions

1. Preheat oven to 400°F (204°C).
2. In a small bowl, whip egg whites to stiff peak. Set aside.
3. In a separate bowl, beat whole eggs until frothy. Add milk and mix until combined. Slowly add **Kinnikinnick All Purpose Flour Blend** and salt. Mix until combined.
4. Fold cheese into mixture until combined. Fold egg whites into cheese mixture (just until combined). Set batter aside.
5. Place empty muffin pans (total of 18 spaces required) in preheated oven for 10 minutes to heat pans.
6. Carefully remove pans from oven and brush the 18 muffin cup portions with butter.
7. Divide batter into buttered portions.
8. Return to preheated oven and bake for 20 minutes.
9. Remove popovers from oven. Carefully clip a slit across the tops with a pair of kitchen scissors to vent steam.
10. Return popovers to preheated oven for 7 minutes.
11. Remove from oven and carefully remove popovers from pans.
12. Serve warm with butter and salt.

### Tips & Variations

- Batter needs to be added to hot butter and pans. Do not allow butter to cool.
- For a plain popover, omit cheddar cheese.
- This recipe works best with dairy.





## Cranberry Infused Sauce

Prep time  
**15 mins**

Cook time  
**25 mins**

Total time  
**160 mins**

### Ingredients

- 2 cups cranberries - fresh or frozen (200 g)
- ¼ cup granulated sugar (50 g)
- 1 medium apple - peeled/cored/diced (124 g)
- zest of 1 medium orange (6 g)
- 1 cup orange juice (248 g)
- ¾ cup water (177 g)
- 1 (7 g) package unflavoured gelatin - dissolved in ¼ cup water

### Directions

1. Combine all ingredients except gelatin in a medium pot (if using frozen cranberries omit ¾ cup water). Bring to a boil over medium-high heat.
2. Reduce heat to medium-low and simmer for 20 minutes, stirring occasionally.
3. Add gelatin mixture to cranberry mixture while stirring. Continue to simmer for 5 minutes, stirring continually.
4. Remove from heat and place in a bowl to cool. Cover with plastic wrap.
5. Refrigerate until set (2 - 4 hours).

### Tips & Variations

- Sauce can be stored in an air-tight container for 2 weeks in the refrigerator or 3 months in the freezer.



## Herb Crusted Turkey

Prep time  
**30 mins**

Cook time  
**240 mins**

Total time  
**270 mins**

### Ingredients

#### Herb Butter

- ⅓ cup soft butter (75 g)
- 2 cloves garlic - minced (7 g)
- ¼ cup parsley - stem removed/chopped fine (15 g)
- 2 sprigs rosemary - stems removed/chopped fine (4 g)
- 2 tbsp chicken stock powder (gluten-free) (10 g)

#### Turkey

- 15 lb turkey (6800 g)
- 1 tbsp paprika (12 g)
- 2 tsp black pepper (4 g)
- 2 tsp salt (10 g)
- 30 sage leaves (28 g)

### Directions

#### Herb Butter

1. Combine all ingredients for herb butter and mix until combined. Set aside.

#### Assembly

1. Preheat oven to 400°F (204°C).
2. Rinse and pat turkey dry inside and out.
3. Place in a roaster breast-side-up and tuck wings under bird.
4. If stuffing bird, stuff both cavities.
5. Tie legs together and skewer both cavities closed.
6. Using a wooden spoon, carefully loosen the skin from the breast (careful not to tear it). Using the wooden spoon to help place ½ the butter mixture between the skin and breasts on both sides. Use your fingers to help move butter mixture evenly between skin and breast.
7. Melt remaining half of herb butter mixture and spread evenly over entire turkey. Season with salt, pepper and paprika. Place individual sage leaves across top of turkey breast.

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## Directions

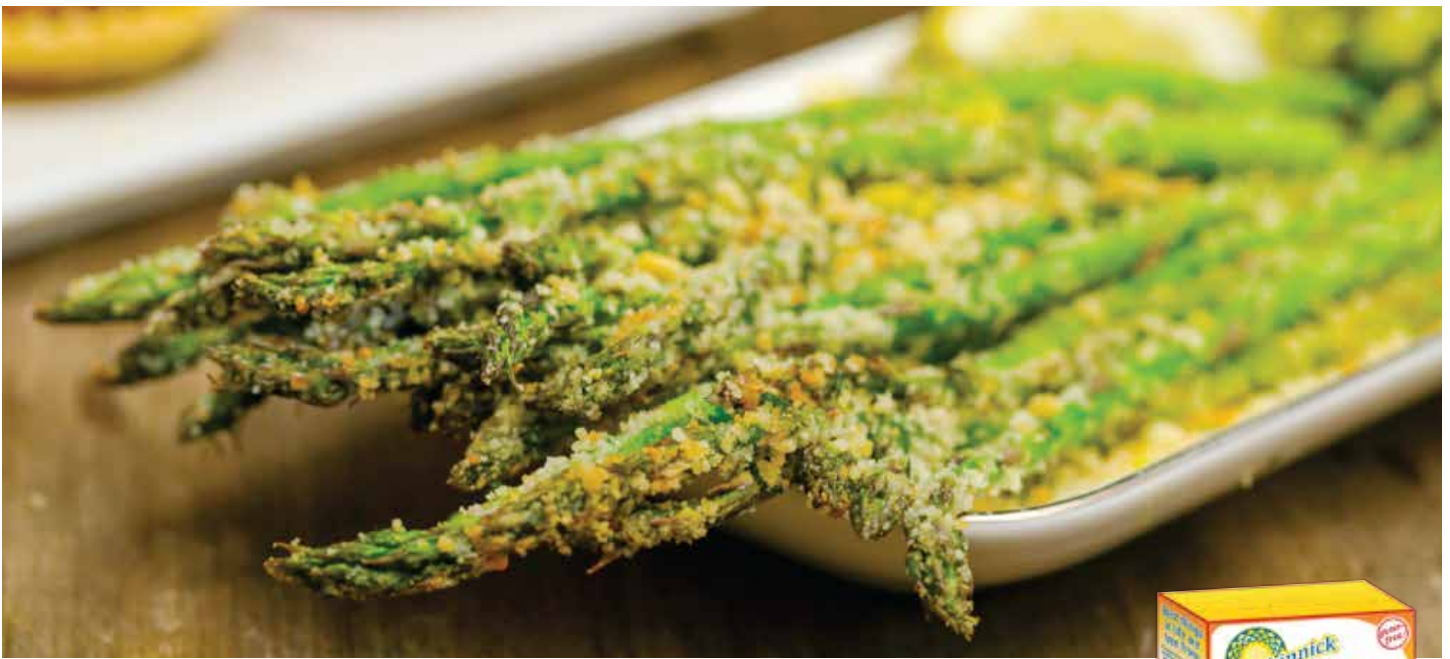
- Place prepared turkey in preheated oven and bake for 40 minutes uncovered.
- Baste turkey with drippings and reduce temperature to 325°F (162°C). Continue to cook covered for 2½ - 3 hours (baste every 30 - 40 minutes).
- Cook to an internal temperature of 165°F (74 °C). Uncover for the last 20 minutes of cooking for a crispier skin.

## Tips & Variations

- Cooking time - average is 20 minutes per pound.
- Stuffed birds will take an additional 30 - 60 minutes total time.
- Insert a meat thermometer into the dark meat portion. Check for an internal temperature of 165°F (74 °C). Be careful not to make contact with the bone.







## Parmesan Crusted Asparagus

Prep time  
**10 mins**

Cook time  
**10 mins**

Total time  
**20 mins**

### Ingredients

- 1 cup **Kinnikinnick Panko Style Bread Crumbs** (110 g)
- ½ cup parmesan cheese - grated (125 g)
- ½ tsp salt (2 g)
- 1 tsp black pepper (2 g)
- 2 tbsp dried parsley (6 g)
- 1 tsp garlic powder (2 g)
- 2 tbsp olive oil (30 g)
- 1 lb fresh asparagus - trimmed (454 g)
- Optional: Finish with fresh squeezed lemon juice

### Directions

1. Preheat oven 400°F (204°C). Line a baking tray with foil. Set aside.
2. Wash asparagus and trim off woody ends.
3. In a shallow casserole dish, combine **Kinnikinnick Panko Crumbs**, parmesan cheese, salt, pepper, parsley and garlic powder. Mix until combined and set aside.
4. Toss prepared asparagus in olive oil until coated.
5. Dredge asparagus in ½ of the Panko mixture and place on baking tray in a single layer.
6. Top with the remaining ½ Panko mixture.
7. Bake in preheated oven for 7 - 10 minutes (asparagus should be tender and Panko golden brown).
8. Remove from oven and place in serving dish.
9. Finish with fresh squeezed lemon juice.
10. Serve immediately.

### Tips & Variations

- Spring asparagus (thin) cook faster (7 - 10 minutes).
- Winter asparagus (thicker) take longer (10 - 14 minutes).





## Rosemary Turkey Gravy

Prep time  
**10 mins**

Cook time  
**15 mins**

Total time  
**25 mins**



### Ingredients

- |  |                          |
|--|--------------------------|
| 2 sprigs fresh rosemary - leave on stem [4 g]            | 1 tsp black pepper [2 g] |
| ¼ cup butter [50 g]                                      | ½ tsp salt [2 g]         |
| ¼ cup <b>Kinnikinnick All Purpose Flour Blend</b> [48 g] |                          |
| 5 cups turkey stock [gluten-free] [1200 g]               |                          |

### Directions

1. To prepare roux: Melt butter in frying pan with 2 sprigs rosemary over medium-low heat. Once butter has melted, remove rosemary sprigs [keep for later].
2. Slowly add **Kinnikinnick All Purpose Flour Blend** to melted flavoured butter, stirring constantly. Continue stirring until roux is a cream colour [approx. 3 - 5 minutes].
3. Preheat the turkey stock to the same temperature as the roux.
4. Slowly add turkey stock to roux, 1 cup at a time continuing to stir.
5. Once you have added all the stock, return rosemary sprigs to gravy.
6. Continue stirring for 5 - 7 minutes over medium-low heat.
7. Remove rosemary sprigs and serve.

### Tips & Variations

- 1 tablespoon prepared roux will thicken approx. 1 cup of liquid.
- If using drippings from turkey - strain off fat through a sieve and add stock or water to equal 5 cups of liquid.



## Scalloped Potatoes

Prep time  
**20 mins**

Cook time  
**80 mins**

Total time  
**110 mins**



### Ingredients

- 730 g Russet potatoes - sliced 1/8" thick
- 3 tbsp butter (45 g)
- 1 medium sweet onion - thinly sliced (280 g)
- 3 garlic cloves - minced (7 g)
- 1/4 cup **Kinnikinnick All Purpose Flour Blend** (44 g)
- 1 cup vegetable stock [gluten-free] (240 g)
- 1 tsp salt - reserve 1/2 teaspoon (5 g)
- 1 tsp pepper - reserve 1/2 teaspoon (2 g)
- 2 sprigs thyme - stems removed/chopped fine (4 g)
- 2 cups cream 10% (475 g)
- 2 cups shredded cheddar cheese - reserve 1 cup (170 g)
- 1/2 cup grated parmesan cheese (40 g)

### Directions

#### Creamed Onion Mixture

1. Preheat oven to 400°F [204°C]. Grease a 2.5 quart casserole dish and set aside.
2. In a large skillet, sauté onions and garlic in butter until tender over medium heat.
3. Slowly add **Kinnikinnick All Purpose Flour Blend** to onion mixture and stir until combined.
4. Slowly add vegetable stock to onion mixture, stirring until thickened [approx. 3 - 5 minutes] over medium heat.
5. Reduce heat to medium-low and add cream. Continue to stir until thickened slightly [approx. 2 - 3 minutes].
6. Remove from heat and set aside.

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## Directions

### Assembly

1. Spread half the potatoes evenly on the bottom of casserole dish. Season with  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon pepper.
2. Top first layer of potatoes with  $\frac{1}{2}$  the Creamed Onion Mixture, 1 cup of the cheddar cheese and all of the parmesan cheese.
3. Add layer of remaining potato slices. Season with reserved  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  teaspoon pepper.
4. Spread remaining Creamed Onion Mixture evenly over seasoned potatoes.
5. Top with reserved 1 cup cheddar cheese.
6. Sprinkle with fresh thyme.
7. Cover casserole dish with foil and bake in preheated oven for 40 minutes.
8. Remove foil and continue to cook for an additional 30 minutes or until potatoes are tender.
9. Remove from oven and let cool for 10 minutes before serving.

### Yields 8 - 10 portions

### Tips & Variations

- Russet or Yukon Gold potatoes work best for scalloped potatoes because they're high in starch, creating a creamier/thicker/richer dish.





## Black Forest Trifle

Prep time  
**40 mins**

Cook time  
**62 mins**

Total time  
**252 mins**

### Ingredients

#### Cake

- 1 package **Kinnikinnick Chocolate Cake Mix** (500 g)
- 4 large eggs (224 g)
- $\frac{3}{4}$  cup water (160 g)
- $\frac{3}{4}$  cup vegetable oil (115 g)
- 2 cups **Kinnikinnick Chocolate Cookie Crumbs** - reserve 1 cup (240 g)
- Optional: Kirsch, chocolate shavings and fresh cherries

#### Filling

- $\frac{1}{4}$  cup granulated sugar (60 g)
- 600 g thawed whole cherries - Bing or Sweet
- 1 package cherry flavoured gelatin (85 g)
- 1 (8 oz) package cream cheese (250 g)
- $2\frac{1}{2}$  cups whipping cream 33% - reserve 1 cup (600 g)

### Directions

#### Chocolate Cake

1. Preheat oven to 350°F (176°C). Lightly spray two 8 x 8 round cake pans.
2. In a medium bowl whisk, eggs, oil and water until combined.
3. Add **Kinnikinnick Chocolate Cake Mix** and mix until combined.
4. Pour batter into prepared cake pans.
5. Bake in preheated oven for 28 - 32 minutes or until cake springs back to the touch.
6. Remove from oven and let cool.

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## Directions

### Filling

1. In a medium saucepan combine thawed cherries and sugar.
2. Bring to a boil over medium-high heat stirring constantly.
3. Reduce heat to low and continue to simmer until cherries have broken down (approx. 15 - 20 minutes).
4. Add gelatin to cherry mixture and stir until dissolved.
5. Remove from heat and cool at room temperature for 30 minutes.
6. Continue to cool mixture in the refrigerator for 1 hour (mixture will thicken slightly).
7. In a medium bowl whip 1½ cups whipping cream until stiff peaks form. Set aside.
8. In a separate bowl, beat cream cheese until smooth, scraping down sides of bowl in between mixing (approx. 3 - 5 minutes).
9. Fold in 1½ cups whipped cream into mixture until just combined.
10. Add prepared cherry mixture to cream cheese mixture and mix just until combined. Set aside.

### Assembly

1. Whip reserved 1 cup whipping cream until stiff peaks. Set aside.
2. Cut prepared cake into two 1½ inch layers. Cut each cake base to fit the dish you are using.
3. Build layers starting with 1 layer cake (if using kirsch, brush with a thin layer).
4. Top first cake layer with ½ of the cherry filling, 1 cup **Kinnikinnick Chocolate Cookie Crumbs** and ½ of the whipped cream.
5. Repeat with the remaining cake layer (if using kirsch, brush with a thin layer).
6. Top with the remainder of cherry filling, **Kinnikinnick Chocolate Cookie Crumbs** and whipping cream.
7. Garnish with cherries and chocolate shavings.
8. Let set in refrigerator for a minimum of 2 hours.

### Yields 1 Trifle

### Tips & Variations

- If using Kirsch, dilute 2 tablespoons in ⅓ cup water. Use to moisten cake layers.
- For a brighter top, divide cherry filling into 3 layers and finish with cherry layer on top.

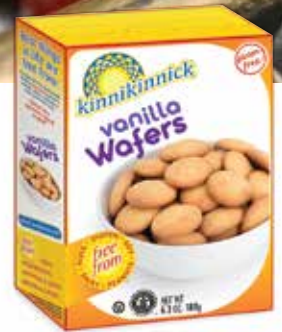


## Celebration Vanilla Wafers

Prep time  
**15 mins**

Cook time  
**0 mins**

Total time  
**45 mins**



### Ingredients

#### Buttercream

- ½ cup butter - softened (111 g)
- 1 tsp vanilla extract (3 g)
- 2 cups icing sugar - sifted (320 g)
- 2 tbsp milk 2% (20 g)
- 2 tbsp edible decorating sprinkles (gluten-free) (24 g)
- 1 package **Kinnikinnick Vanilla Wafers** (180 g)

#### Optional

- 6 oz milk chocolate - melted (177 g)
- 1 cup assorted berries (197 g)
- 1 cup whipping cream 33% - whipped (119 g)

### Directions

#### Buttercream

1. In a medium bowl, mix butter until smooth.
2. Slowly add sifted icing sugar (1 cup at a time) alternating with milk. Mix until smooth and incorporated.
3. Add vanilla extract and mix until combined.
4. Place a star piping tip (#22) in a pastry bag. Fill pastry bag half full with icing. Set aside.

*...continued*



## Assembly Buttercream Sandwich Cookies

1. Brush crumbs off of **Kinnikinnick Vanilla Wafers**.
2. Match cookies into pairs (same size cookies).
3. Turn half of the **Kinnikinnick Vanilla Wafers** bottom side up (flat side).
4. Pipe a rosette on each cookie bottom and top with its' pair (flat side in).
5. Carefully roll sides of filled cookies in coloured sprinkles.
6. Place on serving tray.

**Yields 20 sandwich cookies**

## Optional: Chocolate Dipped

1. Brush crumbs off of **Kinnikinnick Vanilla Wafers**.
2. Dip each wafer in melted chocolate (half or top side).
3. Place dipped cookies on a wire rack to set. Let chocolate set completely before moving to serving tray.

**Yields 40 cookies**

## Optional: Fruit Topped

1. Brush crumbs off of **Kinnikinnick Vanilla Wafers**.
2. Place a star piping tip (#22) in a pastry bag. Fill pastry bag half full with whipped cream.
3. Pipe a rosette of whipped cream on each cookie top.
4. Decorate with fresh assorted berries. Place on serving tray.

**Yields 40 cookies**

## Tips & Variations

- Additional **Kinnikinnick Vanilla Wafers** would be required for optional variations.







## Cranberry Bliss Cookies

Prep time  
**15 mins**

Cook time  
**12 mins**

Total time  
**57 mins**

### Ingredients

#### Cookies

- 3 cups **Kinnikinnick All Purpose Flour Blend** (584 g)
- 1 tsp baking soda (5 g)
- ½ tsp salt (3 g)
- ½ cup granulated sugar (120 g)
- ¾ cup brown sugar (146 g)
- ¾ cup butter - softened (144 g)
- 2 tsp pure vanilla extract (4 g)
- ½ cup water (120 g)
- 2 large eggs (112 g)
- 1 cup dried cranberries - soaked for 5 minutes/drained (110 g)
- 1 cup white chocolate chips (185 g)

#### Icing

- 1 package (8 oz) cream cheese (250 g)
- 1 tsp vanilla extract (2 g)
- 2 cups icing sugar (200 g)
- 1 cup dried cranberries - soaked for 5 minutes/drained/chopped (110 g)
- Optional: white chocolate - melted

### Directions

#### Cookie Dough

1. Combine **Kinnikinnick All Purpose Flour Blend**, baking soda and salt. Set aside.
2. Cream butter, vanilla, and sugars until light and fluffy.
3. Add eggs one at a time, beating well after each addition.
4. Slowly add dry ingredients to creamed mixture alternating with water. Mix until fully incorporated.
5. Add cranberries and white chocolate chips. Stir until combined.
6. Chill dough for 30 minutes.

*...continued*



## Directions

### Forming Cookies

1. Preheat oven to 350°F (176°C). Lightly spray baking tray or line with parchment paper.
2. Drop dough by the spoonful onto baking tray. Press slightly with the back of a wet spoon.
3. Bake in preheated oven for 10 - 12 minutes.

**Yields 60 cookies**

### Icing

1. Mix cream cheese until soft, scrapping down in between mixing (approx. 5 - 7 minutes).
2. Slowly add icing sugar to cream cheese. Mix until smooth.
3. Add vanilla and mix until combined.

### Assembly

1. Spread icing mixture on cooled cookies.
2. Top with chopped cranberries and drizzle with melted white chocolate  
(This is a soft icing. It will not set up hard).

### Tips & Variations

- It is important to press these cookies slightly. They do not flow in the oven.
- Cookies will keep best if stored in an air-tight container with parchment between each layer.





# Gingerbread Cookies

Prep time  
**30 mins**

Cook time  
**10 mins**

Total time  
**70 mins**

## Ingredients

### Cookie Dough

- 1 package **Kinnikinnick Sugar Cookie Mix** (454 g)
- 1 tbsp ground ginger (5 g)
- ½ tsp cloves (1 g)
- ½ cup margarine (113 g)
- 1 tsp pure vanilla extract (2 g)
- ⅓ cup molasses (111 g)
- ¼ cup brown sugar (55 g)
- 1 large egg (56 g)

### Icing

- 3 large egg whites (99 g)
- ¾ cups icing sugar (325 g)

## Directions

### Making Cookie Dough

1. In a medium bowl combine margarine, molasses, brown sugar and vanilla. Cream until light and fluffy.
2. Add egg and mix until incorporated.
3. Slowly add **Kinnikinnick Sugar Cookie Mix** ginger and cloves to creamed mixture. Mix until combined [pea size texture]. Finish mixing dough on counter with hands until dough is smooth.
4. Form dough into a log. Cover with plastic wrap and refrigerate for 30 minutes.

### Rolling Out Cookie Dough

1. Preheat oven to 350°F (176°C). Lightly spray baking tray or line with parchment paper.
2. Divide chilled dough into 3 portions.
3. Roll dough on a lightly floured surface - about ⅛" thick (use **Kinnikinnick All Purpose Flour Blend** to aid in rolling out cookies).
4. Cut into desired shapes with knife or cookie cutter. Continue with remainder of dough.

...continued



## Directions

5. Place cut out cookies on baking tray and sprinkle with granulated sugar (don't use sugar if icing cookies).
6. Bake in preheated oven for 7 - 10 minutes.
7. Remove from oven and cool for 5 minutes before removing from pan.

## Icing

1. In a medium bowl whip egg whites to soft peak. Slowly add icing sugar 1 cup at a time.
2. Colour icing with your favourite colours.
3. Pipe or dip cooled cookies.

**Yields 30 Cookies**





# Gingerbread House

Prep time  
**30 mins**

Cook time  
**20 mins**

Total time  
**120 mins**

## Ingredients

### Dough (Need 2 Batches)

- 1 packages **Kinnikinnick Sugar Cookie Mix** (454 g)
- 1 tbsp ground ginger (5 g)
- ½ tsp cloves (1 g)
- ½ cup margarine (113 g)
- 1 tsp pure vanilla extract (2 g)
- ⅓ cup molasses (111 g)
- ¼ cup brown sugar (55 g)
- 1 large egg (56 g)

### Icing (Need 1 Batch)

- 3 egg whites (99 g)
- ¾ cups icing sugar (325 g)

## Note:

1. You'll need two batches of dough for this gluten-free gingerbread house. For best results mix dough in two separate batches.
2. Download [Gingerbread House TEMPLATE](#)

## Directions

### Cookie Dough

1. In a medium bowl combine margarine, molasses, brown sugar and vanilla. Cream until light and fluffy.
2. Add egg. Mix until incorporated.
3. Slowly add **Kinnikinnick Sugar Cookie Mix** ginger and cloves. Mix until combined (pea size texture).
4. Finish mixing dough on counter with hands until smooth.
5. Form dough into a log. Cover with plastic wrap and refrigerate for 30 minutes.

...continued



## Directions

### Rolling Out Cookie Dough

1. Preheat oven to 350°F (176°C). Line 2 baking trays with parchment paper.
2. Roll dough on a lightly floured surface about ¼” thick (use **Kinnikinnick All Purpose Flour Blend** to aid in rolling out pieces).
3. Using gingerbread house stencil to trace and cut out pieces.
4. Use a pallet knife to help reshape and move cut outs to parchment lined baking tray. Cut out pieces need to be as straight as possible (this will help with assembly).
5. Bake in preheated oven. Times vary depending on size.
6. The door and chimney pieces take 7 minutes to bake.
7. The back, front, sides and roof pieces take 14 - 17 minutes (times may vary depending how thick or thin your pieces are).
8. Remove from oven and cool on pan completely prior to assembly.

### Icing/Assembly

1. In a medium bowl whip egg whites to soft peak.
2. Slowly add icing sugar 1 cup at a time.
3. Assemble with royal icing using a pallet knife or piping bag.
4. Allow each side to set in place before adding the next piece.
5. Make sure all 4 sides are secure before building roof.
6. Let set before decorating.
7. Decorate with your favourite gluten-free candies.

**Yields: 1 gluten-free gingerbread house**

### Tips & Variations

- There will be some left over dough. Use for decorations or gingerbread cookies.



# Lattice Crust Apple Pie

**Prep time**  
**50 mins**

**Cook time**  
**40 mins**

**Total time**  
**90 mins**

## Ingredients

### Salted Caramel Sauce

- 1½ cups granulated sugar (336 g)
- 1½ tsp coarse sea salt (7 g)
- ½ cup water (120 g)
- ½ cup cream 33% (115 g)
- 1 tbsp salted butter (15 g)
- ½ tsp pure vanilla extract (2 g)

### Apple Pie Filling

- 6 Ambrosia apples - peeled/cored/sliced thin (750 g)
- 1 tbsp lemon juice (13 g)
- 1½ tsp ground cinnamon (3 g)
- ¼ cup cornstarch (40 g)
- ⅓ cup Salted Caramel Sauce (98 g)
- 1 package Kinnikinnick 9" Pie Crust (390 g)
- 1 large egg (56 g)
- 2 tbsp water (28 g)
- 2 tbsp granulated sugar - topping (26 g)

## Directions

### Salted Caramel Sauce

1. In a medium saucepan combine water, sugar and salt. Bring mixture to a boil over medium heat stirring occasionally until sugar has dissolved and comes to a boil.
2. Continue to cook over medium heat until sugar mixture is light amber in colour. Swirl pot occasionally during this stage. Do not stir (approx. 20 minutes).
3. Remove from heat and add cream, butter and vanilla (mixture will bubble and double in size then settle).
4. Once mixture begins to settle, stir just until combined.
5. Let sauce cool before using in apple pie filling.
6. Salted Caramel Sauce can be refrigerated for up 2 weeks in an air-tight container.

*...continued*



## Directions

### Filing

1. In a medium bowl, toss prepared apples in lemon juice. Let sit for 10 minutes.
2. Mix cornstarch and cinnamon together.
3. Coat prepared apples with mixture.
4. Mix in  $\frac{1}{3}$  cup prepared Salted Caramel Sauce.

### Assembly

1. Preheat oven to 375°F [190°C].
2. In a small bowl mix egg and water together for egg wash. Set aside.
3. To thaw pie crust for top - remove from freezer and invert crust on a piece of parchment paper. Remove foil container and let thaw for 1 hour. Roll out thawed pie crust slightly on parchment paper. Cut into 10 strips  $\frac{1}{2}$ " wide.
4. To thaw pie crust for base - remove from freezer and let thaw in container for 30 minutes. Prick thawed pie crust with a fork to avoid air pockets. Fill 9" **Kinnikinnick Pie Crust** base with apple mixture.
5. For lattice top - Lay 5 strips of the  $\frac{1}{2}$ " wide strips parallel on top of the filling leaving  $\frac{1}{2}$ " space between them.
6. Fold back every other parallel strip.
7. Place one strip of  $\frac{1}{2}$ " dough perpendicular to the parallel strips across the end of the pie leaving  $\frac{1}{2}$ " space at the edge of the pie. Unfold the folded strips over this strip.
8. Fold back every other parallel strip.
9. Continue with the same pattern, laying 4 more perpendicular strips, one at a time, unfolding the parallel strips over each. Remember to keep even spacing between the strips.
10. Continue until the weave is complete over the top of the pie.
11. Trim edges of the strips so they are even with the bottom crust.
12. In a small bowl, mix egg and water for egg wash. Moisten edges of pie with egg wash.
13. Flute edge by pressing both top strips and bottom layer of pie crust together.
14. Egg wash top of pie and sprinkle with 2 tablespoons granulated sugar.
15. Bake in preheated oven for 40 minutes. Serve with remainder of Salted Caramel Sauce.

### Yields 1 Pie

## Tips & Variations

- Apples weigh around 200 g each before being peeled and core removed, leaving about 125 g after preparation.
- Vegan Option: replace salted caramel sauce with a  $\frac{1}{4}$  cup maple syrup in apple pie filling. Omit egg wash. Moisten edges of pie and top with water. Sprinkle top with sugar.





## Mini Cheesecakes with Strawberry Coulis



Prep time  
**40 mins**

Cook time  
**20 mins**

Total time  
**300 mins**

### Ingredients

#### Cheesecakes

- 24 Kinnikinnick Vanilla Wafers (108 g)
- 1 (8 oz) package cream cheese - softened (250 g)
- ½ cup granulated sugar (115 g)
- ¼ cup sour cream 14% (55 g)
- 1 tsp vanilla extract (5 g)
- 1 package gelatin powder - unflavoured (7 g)
- ¼ cup water (50 g)
- ½ cup cream 33% - whipped (112 g)

#### Strawberry Coulis

- 1 lb fresh strawberries  
- tops removed/sliced (454 g)
- ½ cup granulated sugar (115 g)
- ½ cup water (104 g)

### Directions

#### Cheesecakes

1. Cut 24 (3"x3") pieces of plastic wrap and line 24 spaces of a mini muffin tin. Set aside.
2. In a small bowl combine ¼ cup hot water and gelatin. Whisk until dissolved. Set aside.
3. In a medium bowl, beat cream cheese until smooth, scraping down in between mixing (approx. 5 - 7 minutes). Add granulated sugar, vanilla and sour cream, mix until smooth.
4. While continuing to mix, slowly add prepared gelatin in a slow, steady stream. Mix just until combined. Fold in whipped cream. Set aside.

*...continued*



## Directions

### Strawberry Coulis

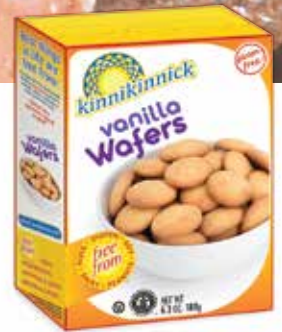
1. In a medium saucepan combine prepared strawberries, granulated sugar and water. Bring to a boil while stirring constantly. Reduce heat and continue to simmer until strawberries have broken down (approx. 20 minutes).
2. Remove from heat and transfer to blender, filling no more than half way. Hold blender lid down with tea towel (contents are extremely hot- may need to vent lid). Pulse blender to start and then purée until smooth.
3. Let strawberry mixture cool in the refrigerator (mixture will thicken slightly).

### Assembly

1. Place a **Kinnikinnick Vanilla Wafer** (flat side down) in the base of the prepared 24 spaces.
2. Divide cheesecake batter evenly between the 24 spaces. Take a knife or an offset spatula and spread top layer so it is even.
3. Place in the refrigerator for a minimum of 4 hours.
4. Remove from refrigerator and carefully lift out of muffin tin. Remove plastic wrap and place on a serving tray. Top with Strawberry Coulis.

**Yields 24 portions**





## Raspberry Lemon Truffles

Prep time  
**40 mins**

Cook time  
**5 mins**

Total time  
**295 mins**

### Ingredients

- 1 package **Kinnikinnick Vanilla Wafers** (180 g)
- 4 oz cream cheese - softened (125 g)
- ¼ cup raspberry puree - seedless (65 g)
- ½ lemon - juiced/zested (22 g + 7 g)
- 17 raspberries - fresh (102 g)
- 2 tbsp shortening (26 g)
- 9 oz white chocolate - chopped (265 g)

### Directions

#### Raspberry Lemon Truffle Filling

1. In a food processor, finely grind **Kinnikinnick Vanilla Wafers**.
2. In a medium bowl, mix cream cheese until smooth (approx. 5 - 7 minutes).
3. Add ground vanilla wafers, raspberry puree, lemon juice and zest to cream cheese. Mix until combined and texture is soft.
4. Divide filling into 17 portions.
5. Flatten each portion into a disc and place a raspberry in the middle.
6. Pull the filling up around the raspberry to completely cover. Form into a ball (careful not to squish raspberry). Repeat with remainder.
7. Let Raspberry Lemon Truffles set in refrigerator for 4 hours or overnight.

*...continued*



## Directions

### Coating

1. Place a medium pot ½ filled with water on stove top and bring to a boil.
2. Turn down heat to simmer. Place a heat proof bowl on top.
3. Add chopped chocolate and shortening to bowl and stir until melted.
4. Remove from heat and let chocolate cool slightly.
5. Pull Raspberry Truffle Filling out of refrigerator 10 minutes prior to dipping in chocolate (this will help prevent the chocolate from cracking).

### Assembly

1. Line a baking tray with parchment. Set aside.
2. Using a fork, dip truffles in melted chocolate. Allow excess chocolate to drip off prior to placing on parchment lined baking tray.
3. Let Raspberry Lemon Truffles set in the refrigerator for 30 minutes or overnight.

### Yields 17 Truffles

### Tips & Variations

- Storage suggestion: Raspberry Lemon Truffles can be stored in the refrigerator until ready to use for up to 1 week.
- Ingredient substitution: A seedless raspberry jam or preserve can be used in place of the raspberry puree.





## Strawberry Shortcake Mousse

Prep time  
**60 mins**

Cook time  
**30 mins**

Total time  
**240 mins**

### Ingredients

#### Cheesecakes

- 1 package **Kinnikinnick White Cake Mix** (500 g)
- 4 large eggs (224 g)
- $\frac{3}{4}$  cup water (180 g)
- $\frac{3}{4}$  cup vegetable oil (180 g)

#### Filling

- 10 oz white chocolate - chopped (296 g)
- 1 cup cream 10% (240 g)
- 1 package unflavoured gelatin (7 g)
- $\frac{1}{4}$  cup hot water (50 g)
- 2 cups cream 33% (480 g)
- 2 lb strawberries - stems removed/thinly sliced - reserve  $\frac{1}{2}$  (908 g)
- Optional: shaved dark chocolate/additional whipping cream for garnish

### Directions

#### Cake

1. Preheat oven to 350° F (176 °C). Lightly spray a 9" round springform cake pan. Set aside.
2. Combine eggs, oil and water in a bowl and mix until combined.
3. Add **Kinnikinnick White Cake Mix**. Mix with an electric mixer on medium speed for 2 minutes until combined.
4. Pour batter into springform cake pan.
5. Bake in preheated oven for 25 - 30 minutes (cake will spring back when touched lightly on top when baked).
6. Remove from oven. Let cool for 10 minutes.
7. Remove cake from pan and cool to room temperature.

...continued



## Directions

### Filling

1. In a small bowl dissolve gelatin in  $\frac{1}{4}$  cup hot water. Set aside.
2. In a small pot combine white chocolate and 10% cream. Melt over medium heat stirring continually until chocolate has melted completely.
3. Remove melted chocolate mixture from heat. Add dissolved gelatin to chocolate mixture. Stir just until combined. Cool chocolate mixture on counter.
4. Mix whipping cream in a medium bowl until stiff peak. Fold in cooled melted chocolate just until combined. Set aside.

### Assembly

1. Prepare a 9" springform pan by lining the cake pan inside edge with parchment paper. Parchment should cover entire side and have a height of 2" above edge of cake pan.
2. Cake layer- Trim cake to create an even top. Cut cake into two layers (one layer is  $\frac{2}{3}$  of the cakes height and one layer is  $\frac{1}{3}$  of the cakes height).
3. Place the thicker layer in the base of lined springform pan.
4. Place a layer of sliced strawberries on cake layer.
5. Cut the thinner layer of cake into cubes and arrange on top of strawberry layer.
6. Slowly pour white chocolate filling over top of cubed cake layer. Spread the top evenly.
7. Place Strawberry Shortcake Mousse in the refrigerator to set overnight.

### Finish

1. Remove Strawberry Shortcake Mousse from refrigerator
2. Carefully remove outer cake ring. Peel parchment off cake edge.
3. Carefully lift cake pan off base onto a serving dish.
4. Layer the top of the Strawberry Shortcake Mousse with reserved 1 pound sliced strawberries.
5. Optional: Garnish with fresh whipping cream and chocolate shavings.





## Sugar Cookies

Prep time  
**10 mins**

Cook time  
**12 mins**

Total time  
**75 mins**



### Ingredients

#### Cookies

- 1 package **Kinnikinnick Sugar Cookie Mix** (454 g)
- 1/3 cup granulated sugar (65 g)
- 3/4 cup butter or margarine - softened (144 g)
- 1 tsp pure vanilla extract (2 g)
- 2 large eggs (112 g)
- Optional: granulated sugar for decorating

#### Icing

- 3 large egg whites (99 g)
- 3 1/4 cups icing sugar (325 g)

### Directions

#### Making Cookie Dough

1. In a mixing bowl, combine sugar, vanilla and butter. Cream until light and fluffy.
2. Add eggs one at a time, mixing until incorporated.
3. Slowly add **Kinnikinnick Sugar Cookie Mix** to creamed mixture. Mix until combined (pea size texture).
4. Finish mixing dough with hands until smooth.
5. Form dough into a log. Cover with plastic wrap and refrigerate for 30 minutes.

#### Rolling Out Cookie Dough

1. Preheat oven to 350°F (176°C). Lightly spray baking tray or line with parchment paper.
2. Divide dough into 3 portions. Roll dough on a lightly floured surface - about 1/8" thick [use **Kinnikinnick All Purpose Flour Blend** to aid in rolling out cookies].
3. Cut out desired shapes with knife or cookie cutter. Continue with remainder of dough.
4. Place cutout cookies on baking tray and sprinkle with granulated sugar (don't use sugar if icing cookies).
5. Bake in preheated oven for 10 - 12 minutes.
6. Remove from oven and cool for 5 minutes before removing from pan.

...continued



## Directions

### Icing

1. In a medium bowl whip egg whites to soft peak.
2. Slowly add icing sugar 1 cup at a time.
3. Colour icing with your favourite colours.
4. Pipe or dip cooled cookies.

**Yields 40 Cookies**







## Tiramisu

**Prep time**  
**40 mins**

**Cook time**  
**7 mins**

**Total time**  
**407 mins**



### Ingredients

- 7 large egg yolks (119 g)
- 1 cup granulated sugar (230 g)
- 1¼ cups mascarpone cheese 42% (275 g)
- 1¾ cup cream 33% - whipped (392 g)
- 1 package **Kinnikinnick Vanilla Wafers** (180 g)
- ½ cup water (120 g)
- 4 tbsp espresso powder (16 g)
- 1 tbsp cocoa powder - dusting (4 g)
- Optional: Kahlua - add to espresso mixture
- 9" cake board - if using

### Directions

#### Custard Filling

1. To create a bain-marie: Fill a medium pot ⅓ full of water. Place a heat proof bowl that fits snug on top of pot.
2. Place bain-marie on stove over medium heat.
3. Place egg yolks in bowl and lightly whisk, slowly adding sugar.
4. Continue whisking egg mixture on bain-marie over medium heat. Whisk until egg yolks have doubled in volume and sugar has nearly dissolved (5 - 7 minutes).
5. Remove from heat and carefully remove bowl from top of pot (contents and bowl are extremely hot). Let yolk mixture cool.
6. In a separate bowl, whip whipping cream until stiff peaks. Set aside.
7. Let mascarpone warm at room temperature for 5 minutes prior to using.
8. Fold mascarpone into cooled egg yolk mixture.
9. Fold in whipped cream until smooth. Set aside.

...continued



## Directions

### Cake Assembly

1. Mix water with espresso powder. Set aside.
2. Line the inside edge of a 9” springform cake pan with a ring of parchment paper. Place a 9” cake board in base for easy serving. Set aside.
3. Place a layer of **Kinnikinnick Vanilla Wafer** (flat side down) in the base of prepared springform pan.
4. Lightly brush with espresso mixture.
5. Top with half the custard filling.
6. Place another layer of **Kinnikinnick Vanilla Wafers** on top, flat side up. Brush with a heavy layer of espresso mixture.
7. Top with remainder of custard filling and tap pan lightly on counter to create a smooth top.
8. Place in refrigerator for a minimum of 6 hours to set.
9. Remove from refrigerator and carefully remove the pan.
10. Carefully remove parchment off side of cake.
11. Place on serving plate and dust top with cocoa powder.

**Yields 1 cake**

### Individual Parfait Assembly

1. Mix water with espresso powder. Set aside.
2. Place a layer of **Kinnikinnick Vanilla Wafers** (flat side down) in the base of eight 10 oz portions.
3. Lightly brush with espresso mixture.
4. Top each one with a ¼ cup custard filling.
5. Place another layer of **Kinnikinnick Vanilla Wafers** on top (flat side up). Brush with a heavy layer of espresso mixture.
6. Top each portion with the remainder of custard filling and tap lightly on counter to create a smooth top.
7. Place in the refrigerator for a minimum of 6 hours to set.
8. Dust tops with cocoa powder.

**Yields (8) 10 oz Individual Portions**

### Tips & Variations

- Don't warm mascarpone cheese too long at room temperature. Needs to still be firm.
- If using Kahlua, add to espresso mixture.
- For a completely different texture, try freezing. The end result feels and tastes like ice cream.





## Whipped Shortbread

Prep time  
**25 mins**

Cook time  
**15 mins**

Total time  
**40 mins**

### Ingredients

- 1½ cups **Kinnikinnick All Purpose Flour Blend** (310 g)
- ½ cup icing sugar - sifted (75 g)
- 1 cup unsalted butter - room temperature (227 g)
- Optional: assorted toppings/chocolate for dipping

### Directions

#### Cookie Batter

1. Preheat oven to 350°F [167°C]. Line 2 baking trays with parchment paper. Set aside.
2. In a mixing bowl, mix butter with an electric mixer until soft.
3. Add sifted icing sugar and mix until combined (approx. 4 - 5 minutes) on high speed. Scrape down bowl during mixing.
4. Slowly add **Kinnikinnick All Purpose Flour Blend** and mix until light and fluffy (approx. 8 - 10 minutes) on medium-high. Scrape down bowl during mixing.

### Assembly

1. Spoon or pipe Cookie Batter onto parchment lined baking trays, spacing cookies about 2 inches apart.
2. Optional: Top with your favorite toppings (maraschino cherries, almonds or chocolate).
3. Bake for 12 - 15 minutes in preheated oven.
4. Remove from oven and let cool on pan for 5 - 7 minutes prior to moving to cooling rack.
5. Optional: Dip Whipped Shortbread Cookies in melted chocolate. Let chocolate set before storing in an air-tight container

**Yields 48 Cookies**

*...continued*



## Tips & Variations

- These cookies are extremely fragile. It is important to let them cool completely on the pan prior to moving to a cooling rack.
- Always pipe or scoop cookies on cool pans. The high ratio of butter will melt and spread on a hot pan before they have a chance to set up in the oven.
- Make sure to whip the mixture until it's light and fluffy. This is a whipped cookie and requires a long mixing time to achieve desired texture.
- Store baked shortbread cookies in an air-tight container with parchment between each layer.



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