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Thanksgiving at Kinnikinnick.

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Recipes by Chef Lori Grein

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# Buffalo Crusted Brussel Sprouts

Prep time  
**20 mins**

Cook time  
**25 mins**

Total time  
**45 mins**



## Ingredients

### Buffalo Sauce

- ¼ cup cayenne hot sauce [gluten-free] (63 g)
- 1 tbsp white vinegar (12 g)
- ½ tsp Worcestershire sauce [gluten-free] (3 g)
- ¼ cup butter (50 g)
- ½ tsp garlic powder (2 g)

### Brussel Sprouts

- 2 cups Kinnikinnick Panko Style Bread Crumbs (220 g)
- 1 cup Kinnikinnick All Purpose Flour Blend (170 g) ½
- cup parmesan cheese - grated (125 g)
- ½ tsp salt (2 g)
- 1 tsp black pepper (2 g)
- 3 large eggs (168 g)
- 1 lb fresh Brussel sprouts (454 g)
- Optional: ranch dressing for dipping

## Directions

### Buffalo Sauce

1. In a medium pot, combine all ingredients and bring to a boil over medium-low heat.
2. Remove from heat and let cool slightly.
3. Place in a medium size bowl and set aside.

### Brussel Sprouts

1. Preheat oven 400°F (204°C). Line a baking tray with foil and lightly brush with oil. Set aside.
2. Wash Brussel sprouts. Remove tough outer leaves and trim stems.
3. In a shallow dish, combine parmesan cheese and Kinnikinnick Panko Crumbs. Mix until combined. Set aside.
4. In second shallow dish, combine Kinnikinnick All Purpose Flour Blend, salt and pepper. Mix until combined and set aside.
5. In third shallow dish, whisk eggs. Set aside.

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6. Dredge Brussel sprouts working a few at a time in seasoned flour, then egg, then seasoned flour, then egg, then Panko mixture. Place in a single layer on baking tray.
7. Bake in preheated oven for 15 minutes.
8. Remove from oven and toss coated Brussel sprouts in Buffalo Sauce.
9. Place Buffalo Crusted Brussel Sprouts back on baking tray.
10. Return to preheated oven and bake for an additional 5 minutes.
11. Remove from oven and let cool for 5 minutes.
12. Place in serving dish and serve with ranch dressing for dipping.

### **Tips & Variations**

- For a little less heat, omit Buffalo Sauce. Bake for 20 minutes total.
- Use Brussel sprouts that are uniform in size for even cooking.
- Double dipping in egg and flour mixture creates an extra crispy thicker coating.





# Cranberry Pomegranate Bruschetta

**Prep time**  
**20 mins**

**Cook time**  
**10 mins**

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



## Ingredients

### Bruschetta

- |   |                                    |
|---|------------------------------------|
| 4 tbsp mascarpone cheese (55 g)         | ½ tsp chili flakes (2 g)           |
| 125 g pomegranate seeds                 | 1 tsp black pepper (2 g)           |
| 1 cup whole cranberries - fresh (115 g) | ½ tsp salt (2 g)                   |
| 1/3 cup granulated sugar (80 g)         | 1 tbsp lemon juice (5 g)           |
| 6 basil leaves - chopped (6 g)          | Optional: garnish with fresh basil |

### Crostini

- 1 package **Kinnikinnick Hot Dog Buns** - 4 buns (285 g)
- 3 tbsp olive oil (40 g)

## Directions

### Bruschetta

1. In a food processor or blender, pulse cranberries until broken down to small pieces (don't puree).
2. In a medium bowl, combine pomegranate seeds, cranberries, granulated sugar, salt, pepper, chili flakes and lemon juice. Mix until combined.
3. Fold in chopped basil.
4. Cover with plastic wrap and refrigerate for 1 hour prior to using.

### Crostini

1. Preheat oven to 375°F (190°C).
2. Cut **Kinnikinnick Hot Dog Buns** into ¼ inch thick slices width-wise (approx. 8 pieces).
3. Place on baking tray and drizzle with olive oil.
4. 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 Bruschetta and fresh chopped basil (if using).

**Yields 32 Crostini**





## Grilled Steak Potato Medallions

Prep time  
**30 mins**

Cook time  
**50 mins**

Total time  
**115 mins**



### Ingredients

#### Steak

- 1 tsp Worcestershire sauce (gluten-free) [5 g]
- ½ cup beef stock (gluten-free) [125 g]
- ½ tsp salt [2 g]
- 1 tsp black pepper [2 g]
- 2 garlic cloves - minced [7 g]
- 454 g Sirloin steak - thinly sliced
- 1 cup arugula [21 g]
- Optional: garnish with red pepper/  
green onions/ feta cheese

#### Potato

- 2 large Russet potatoes [740 g]
- 1 cup Kinnikinnick Panko Style Bread Crumbs [132 g]
- 1 cup grated parmesan cheese [110 g]
- ½ tsp salt [2 g]
- 1 tsp black pepper [2 g]
- ¼ tsp paprika [1 g]
- 1 tbsp dried parsley [1 g]
- ½ tsp garlic powder [2 g]
- ½ cup olive oil [105 g]

### Directions

#### Steak

1. Combine Worcestershire sauce, beef stock, salt, pepper and minced garlic in a bowl. Mix until combined.
2. Add sliced steak to marinade and cover with plastic wrap. Refrigerate for 30 minutes.
3. In a medium frying pan cook steak in marinade over medium heat [internal temperature 160°F [71°C]]. Set steak aside.
4. Continue to cook marinade over medium heat until it reduces and thickens. Set aside.

#### Potatoes

1. Preheat oven 400°F [204°C]. Line baking trays with foil and lightly brush with oil. Set aside.
2. Wash potatoes. Leave skin on and cut into ¼ inch medallions.
3. In a shallow bowl combine parmesan cheese, Kinnikinnick Panko Crumbs, herbs and spices. Mix until combined. Set aside.

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4. In a separate shallow bowl, toss sliced potatoes in olive oil.
5. Dredge in Panko Crumb mixture. Place potatoes single layer on pan.
6. Bake in preheated oven for 20 minutes, then flip potatoes and bake for an additional 15 minutes.
7. Remove from oven and let cool for 5 minutes.

### Assembly

1. Place Panko Parmesan Potato slices on a serving tray.
2. Top each potato with arugula and 2 slices of steak.
3. Optional: Garnish with red pepper, feta cheese and green onion.
4. Drizzle with thickened marinade.
5. Serve immediately.

**Yields 24 Medallions**

### Tips & Variations

- Use potatoes that are uniform in thickness.





## Radish Crostini

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

**Cook time**  
**10 mins**

**Total time**  
**280 mins**

### Ingredients

#### Radish Spread

- 1 package cream cheese (250 g)
- ¼ cup butter - softened (50 g)
- 1 tsp celery salt (1 g)
- ¼ tsp paprika (.5 g)
- 1 tsp Worcestershire sauce [gluten-free] (5 g)
- 1 bunch radishes - finely chopped (150 g)
- ¼ cup green onions - finely chopped (20 g)

#### Crostini

- 1 package Kinnikinnick Hot Dog Buns - 4 buns (285 g)
- 3 tbsp olive oil (40 g)

#### Toppings

- 6 radishes - thinly sliced (27 g)
- 2 green onions - green portion only (14 g)

### Directions

#### Radish Spread

1. With an electric mixer, beat cream cheese until smooth scraping down sides of bowl regularly (3 - 5 minutes).
2. Add butter and spices, mix until smooth.
3. Add remaining ingredients and mix until combined.
4. Refrigerate for 4 hours prior to serving or overnight.

#### Crostini

1. Preheat oven to 375°F (190°C). Cut each Kinnikinnick Hot Dog Bun into ¼ inch thick slices (approx. 8 pieces).
2. 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. Top each crostini with 1 tablespoon radish spread.
2. Garnish with 4 thin slices of radish and chopped green onion.

**Yields 32 Crostini**

### Tips & Variations

- Crostini can be prepared and topped up to 4 hours prior to event.





## Tomato & Thyme Crostini

Prep time  
**30 mins**

Cook time  
**30 mins**

Total time  
**60 mins**

### Ingredients

#### Tomato Mixture

- 6 Avalantino tomatoes (small vine tomato) (330 g)
- 2 green onions - chopped (24 g)
- 3 sprigs thyme - leave on stem (3 g)
- 1 tsp black pepper (2 g)
- 1 tsp salt (5 g)
- 1 tbsp granulated sugar (15 g)
- 1 tsp white vinegar (5 g)
- 6 pieces bocconcini - broken (120 g)
- Optional: garnish with fresh thyme

#### Crostini

- ½ package **Kinnikinnick Hot Dog Buns** - 2 buns (142 g)
- 2 tbsp olive oil (30 g)

### Directions

#### Tomato Mixture

1. Heat olive oil in a medium skillet. Sauté tomatoes and thyme for 5 minutes over medium heat.
2. Season with salt and pepper. Continue to sauté until tomatoes start to blister and break down.
3. Add vinegar and sugar to mixture. Stir until combined. Cook for an additional 2 minutes.
4. Remove from heat. Remove stems from thyme.
5. Place mixture in a bowl. Set aside.

#### Crostini

1. Preheat oven to 375°F (190°C).
2. Cut **Kinnikinnick Hot Dog Buns** into ¼ inch thick slices lengthwise (approx. 5 pieces).

*...continued*



3. Place cut pieces on baking tray and drizzle with olive oil.
4. Bake in preheated oven for 7 - 10 minutes turning once during baking.
5. Remove from oven and top with pieces of bocconcini.
6. Return to oven for 3 - 5 minutes or until cheese is melted. Remove from oven.

### Assembly

1. Top Crostini with tomato mixture and finish with fresh thyme.

**Yields 10 Crostini**

### Tips & Variations

- Acidity of tomatoes varies throughout the year. By adding a touch of sugar and vinegar it helps balance the acidity and enhance the flavours.



## Wild Mushroom Thyme Flatbread

Prep time  
**20 mins**

Cook time  
**16 mins**

Total time  
**36 mins**



### Ingredients

1 **Kinnikinnick Flatbread Crust** (144 g)

1 tbsp olive oil (15 g)

4 slices of red onion - cut in half (30 g)

1 cup assorted mushrooms - sliced and whole (96 g)

1 tsp salt (5 g)

1 tsp black pepper (2 g)

¼ cup pizza sauce (gluten-free)(56 g)

¼ cup shredded mozzarella (31 g)

1 tbsp shaved parmesan (15 g)

2 tbsp fresh thyme - remove stems (2 g)

### Directions

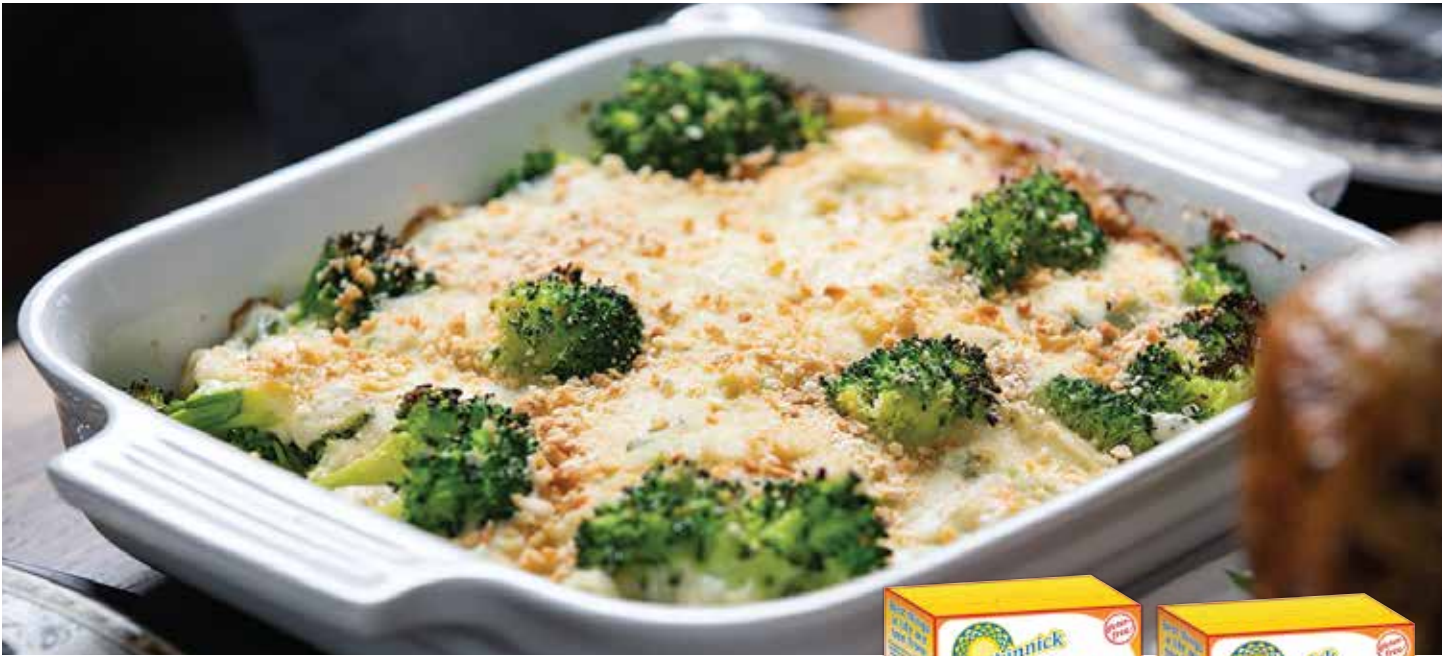
1. Preheat oven to 435°F (223°C).
2. Place thawed **Kinnikinnick Flatbread Crust** directly on baking tray.
3. Spread pizza sauce on flatbread. Sprinkle with mozzarella. Set aside.
4. In a small skillet, heat olive oil over medium heat. Sauté mushrooms, salt and pepper until mushrooms begin to soften and brown slightly (3 - 4 minutes). Remove from heat and set aside.
5. Bake flatbread in preheated oven for 10 minutes.
6. Remove from oven and top with sautéed mushrooms and onion slices.
7. Return to oven and bake for 2 minutes.
8. Remove from oven and top with fresh thyme and shaved parmesan.

**Yields 1 Flatbread**

### Tips & Variations

- Recipe for Basic Pizza Sauce available on website. [www.kinnikinnick.com/basic-pizza-sauce](http://www.kinnikinnick.com/basic-pizza-sauce)
- By adding toppings in stages, vegetables are cooked perfectly, not over or underdone.





## Broccoli White Cheddar Casserole

Prep time  
**30 mins**

Cook time  
**35 mins**

Total time  
**65 mins**



### Ingredients

1½ lb broccoli (681 g)  
4 tbsp butter - reserve 1 tbsp (60 g)  
1 medium leek - thinly sliced (86 g)  
½ tsp salt (2 g)  
1 tsp black pepper (2 g)

¼ tsp cayenne pepper (1 g)  
1 tbsp **Kinnikinnick All Purpose Flour Blend** (15 g)  
1½ cups cream 10% (332 g)  
1 cup white cheddar cheese - shredded (125 g)  
¼ cup **Kinnikinnick Panko Style Bread Crumbs** (28 g)

### Directions

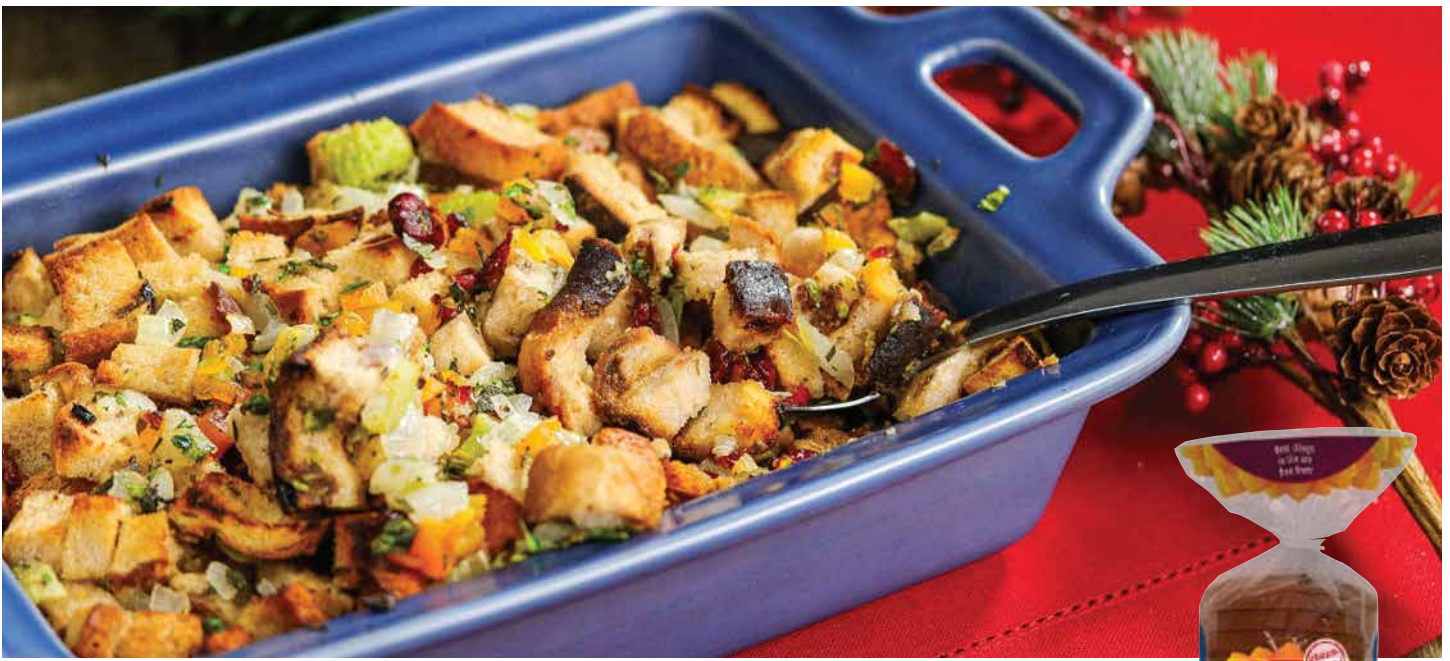
1. Preheat oven to 375°F (190°C). Lightly spray a 2½ quart (2.3 litre) casserole dish and set aside.
2. Chop broccoli into small florets and ¼ inch stems. Steam broccoli until ¾ cooked (approx. 5 - 7 minutes).
3. Rinse with cold water.
4. Layer steamed broccoli in casserole dish and set aside.
5. In 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.





## Cranberry Apricot Turkey Stuffing

Prep time  
**30 mins**

Cook time  
**50 mins**

Total time  
**80 mins**



### Ingredients

- 1½ loaves **Kinnikinnick Cinnamon Raisin Bread** - cut into ½ inch cubes (840 g)
- 2 tbsp olive oil (30 g)
- 1 medium red onion - diced (110 g)
- ½ cup dried cranberries (60 g)
- 2 celery sticks - chopped (8 g)
- ½ cup dried apricots - chopped (65 g)
- 2 cloves garlic - minced (6 g)
- ¼ cup fresh parsley - chopped (15 g)
- 2 sprig thyme - stems removed/chopped (1 g)
- 2 sprig sage - chopped (1 g)
- 1 sprig rosemary - stem removed/chopped (1 g)
- ½ tsp salt (2 g)
- 1 tsp black pepper (2 g)
- ½ cup chicken stock (gluten-free) (120 g)

### Directions

#### Bread Cubes

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

*...continued*



## Directions

### Vegetables

1. In a large skillet heat olive oil over medium heat.
2. Sauté onions, celery, garlic, salt and pepper until onions are translucent (approx. 5 - 7 minutes).

### Stuffing

1. In a large bowl, toss together Bread Cubes, sautéed vegetables, cranberries, apricots and herbs.
2. Moisten stuffing with chicken stock prior to stuffing bird or baking in a roaster pan.

### Cooking in Turkey

1. Pat turkey dry inside and out. Stuff both cavities.
2. Skewer cavities closed, tie legs together and tuck wings under back.
3. Place in roasting pan breast-side up.
4. Follow cooking directions based on the weight of your bird to an internal temperature of 165°F (74°C).

### Cooking in Roaster

1. Place stuffing in a casserole dish and moisten with chicken stock.
2. Bake covered for 40 - 45 minutes at 400°F. For a crispier finish uncover for the last 5 minutes.

## Tips & Variations

- Stuffing can be prepped and stored in the refrigerator up to 24 hours ahead. Hold back chicken stock until just prior to stuffing the bird or baking in a casserole dish.



## 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.





## Duchess Potatoes

Prep time  
**30 mins**

Cook time  
**40 mins**

Total time  
**70 mins**

### Ingredients

2 lbs Yukon potatoes - peeled/sliced (908 g)  
¼ cup + 2 tbsp butter - reserve 2 tbsp (75 g)  
¼ cup cream 10% (50 g)  
½ tsp salt (2 g)  
1 tsp white pepper (2 g)  
1/8 tsp nutmeg  
3 egg yolks (51 g)  
Optional: garnish with fresh chives

### Directions

1. Preheat oven to 400°F (204°C).
2. Place a large star tip (# 825) in a piping bag. Line 2 baking trays with foil lightly greased. Set aside.
3. In a medium pot boil sliced potatoes until tender.
4. Drain potatoes.
5. Mash potatoes with ¼ cup butter, cream and seasoning until smooth and fluffy.
6. Using a hand mixer, add egg yolks one at a time to potato mixture. Mix until fully incorporated.
7. Fill piping bag with potato mixture. Pipe rosettes on baking tray leaving 2" between each potato rosette.
8. Melt reserved 2 tablespoons butter.
9. Brush potato rosettes with reserved 2 tablespoons melted butter.
10. Bake in preheated oven for 20 minutes.
11. Remove from oven and let cool on pan for 5 minutes.
12. Garnish with optional fresh chives.

**Yields 25 Potato Rosettes**



## Herb Crusted Turkey

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

**Cook time**  
**240 mins**

**Total time**  
**270 mins**

### Ingredients

#### Herb Butter

- 1/3 cup soft butter (75 g)
- 2 cloves garlic - minced (7 g)
- 1/4 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 1/2 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.

*...continued*

## Directions

8. Place prepared turkey in preheated oven and bake for 40 minutes uncovered.
9. 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).
10. 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.



## Jalapeno Cheddar Cornbread Muffins

**Prep time**  
**10 mins**

**Cook time**  
**30 mins**

**Total time**  
**40 mins**



### Ingredients

2 large eggs (112 g)  
 ¼ cup vegetable oil (45 g)  
 1 cup buttermilk (225 g)  
 1½ cups shredded sharp cheddar cheese  
 - reserve ½ cup (380 g)  
 1 can 10 oz cream style corn (283 g)  
 1/3 cup pickled jalapenos - chopped (45 g)

¾ cup cornmeal (91 g)  
 ¾ cup **Kinnikinnick All Purpose Flour Blend** (106 g)  
 2 tsp baking powder (6 g)  
 ½ tsp baking soda (2 g)  
 ¼ tsp salt (1 g)  
 Optional: jalapeno rings for garnish

### Directions

1. Preheat oven to 350°F (176°C). lightly grease two muffin tins [24 spaces] and set aside.
2. Combine **Kinnikinnick All Purpose Flour Blend**, baking soda, baking powder, cornmeal and salt. Set aside.
3. In a separate bowl, mix together eggs, buttermilk and oil.
4. Add corn, jalapenos and 1 cup cheese to liquid mixture. Mix until combined.
5. Slowly add dry mixture to liquid mixture. Mix thoroughly for 2 - 3 minutes.
6. Divide batter into prepared muffin tin.
7. Top with reserved shredded cheese. Garnish with optional jalapeno ring.
8. Bake in preheated oven for 30 - 35 minutes until edges are golden brown and muffin bounces back when you press it.
8. Remove from oven and cool on wire rack.

**Yields 15 muffins**





## Panko Crusted Green Beans

Prep time  
**5 mins**

Cook time  
**15 mins**

Total time  
**20 mins**



### Ingredients

- 1 lb green beans (454 g)
- ½ cup **Kinnikinnick Panko Style Bread Crumbs** (55 g)
- ¼ cup grated parmesan cheese (60 g)
- ½ tsp salt (2 g)
- 1 tsp black pepper (2 g)
- 1 tsp marjoram (2 g)
- 2 tbsp olive oil (30 g)
- Optional: finish with fresh squeezed lemon juice

### Directions

1. Preheat oven to 400°F (204°C).
2. Steam green beans until cooked through (approx. 5 - 7 minutes). Drain green beans and toss in olive oil. Set aside.
3. In a shallow dish, combine **Kinnikinnick Panko Crumbs**, parmesan cheese, salt, pepper and marjoram.
4. Toss oil coated green beans in Panko mixture until coated.
5. Layer coated green beans on a foil lined baking tray.
6. Bake in preheated oven for 10 - 12 minutes until Panko crumbs are golden brown.
7. Remove from oven and drizzle with optional lemon juice prior to serving.

**Yields 6 side portions**

### Tips & Variations

- Try serving with Greek Herb Mayo. Recipe available on website: [www.kinnikinnick.com/greek-herb-mayo](http://www.kinnikinnick.com/greek-herb-mayo)





## 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)
- ¼ cup butter (50 g)
- ¼ cup **Kinnikinnick All Purpose Flour Blend** (48 g)
- 5 cups turkey stock (gluten-free) (1200 g)
- 1 tsp black pepper (2 g)
- ½ tsp salt (2 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.



## Apple Cinnamon Crumble Parfait

Prep time  
**50 mins**

Cook time  
**50 mins**

Total time  
**100 mins**



### Ingredients

#### Spice Cake

- 2½ cups **Kinnikinnick All Purpose Flour Blend** (488 g)
- 1½ tsp baking soda (7 g)
- 1½ tsp baking powder (7 g)
- 2½ tsp cinnamon (8 g)
- ½ tsp nutmeg (1 g)
- ½ tsp salt (2 g)
- 1 cup butter - soft (227 g)
- ¾ cup granulated sugar (150 g)
- ¾ cup brown sugar (146 g)
- 4 large eggs (224 g)
- 2 tsp vanilla extract (10 g)
- 1 cup milk 2% (240 g)

#### Apple Pie Filling

- 4 large Ambrosia apples – peeled/cored/diced (500 g)
- 1 tbsp lemon juice (13 g)
- 1 tsp ground cinnamon (2 g)
- 2 tbsp granulated sugar (30 g)
- ½ cup water (120 g)

#### Graham Crumble

- 1 cup **Kinnikinnick Graham Crumbs** (125 g)
- ¼ cup brown sugar (45 g)
- 2 tbsp hard butter or margarine (28g)

#### Extras

- 2 cups whipping cream 33% - whipped (480 g)
- Optional: mint leaves for decoration

### Directions

#### Spice Cake

1. Preheat oven to 350°F [176°C]. Lightly grease [2] 8x8 cake pans. Set aside.
2. In a medium bowl, combine **Kinnikinnick All Purpose Flour Blend**, baking soda, baking powder, cinnamon, nutmeg and salt. Set aside.
3. In a separate bowl, cream butter and sugars until smooth. Add eggs one at a time, mixing after each. Add vanilla extract.

...continued



## Directions

4. Slowly add dry mixture to creamed mixture, alternating with milk. Mix after each addition.
5. Pour batter into greased cake pans. Spread batter evenly.
6. Bake in preheated oven for 30 - 35 minutes (cakes will spring back to the touch when done).
7. Remove from oven and let cool slightly before inverting pan to remove cake. Let cool completely.

**Yields (2) 8" cakes**

## Apple Pie Filling

1. In a medium bowl, toss diced apples in lemon juice. Let sit for 10 minutes.
2. In a small bowl, combine sugar and cinnamon. Coat diced apples with cinnamon sugar.
3. Add water and apple mixture to a medium skillet. Cook over medium heat until apples are soft and water has evaporated stirring occasionally (approx. 7 - 10 minute).
4. Let filling cool before using.

## Graham Crumble

1. Preheat oven to 350°F (176°C).
2. In a bowl combine **Kinnikinnick Graham Crumbs** and brown sugar.
3. Using a pastry cutter or butter knife, cut in hard butter until mixture is crumbly.
4. Place mixture on a baking tray, spread out.
5. Bake in preheated oven for 5 minutes.
6. Remove from oven and let mixture cool completely. Set aside.

## Assembly for Parfaits

1. Cut cakes into 2 layers each (total of 4 layers).
2. Using one layer, cut into 1 inch cubes (remaining 3 layers of cake can be wrapped to use at a later date or decorate as a cake).
3. Place a layer of cubed Spiced Cake into the bottom of parfait glasses.
4. Add a layer of Apple Pie Filling (approx. 2 tablespoons).
5. Sprinkle Graham Crumble (approx. 1 tablespoon) on top of Apple Pie Filling.
6. Pipe a layer of whipped cream. Repeat with a second layer, finishing with whipped cream on the top.
7. Decorate top with a sprinkle of Graham Crumble and a mint leaf.

**Yields 8 parfaits**

## Cooking

1. Cut cakes into 2 layers each (total of 4 layers). Note: If you used one layer of cake for parfaits, build a 3 layer cake instead.
2. Place bottom layer of cake on cake board to decorate.
3. Spread 1/3 of the Apple Pie Filling on cake layer evenly. Top with a slice of cake. Repeat, finishing with a slice of cake on top.
4. Cover top and sides of cake with whipped cream.
5. Sprinkle top and sides of decorated cake with Graham Crumble.

**Yields (1) 8" Cake**

## Tips & Variations

- Serving suggestion: drizzle cake and parfaits with **Salted Caramel Sauce**  
Recipe available on website.: [www.kinnikinnick.com/salted-caramel-sauce](http://www.kinnikinnick.com/salted-caramel-sauce)
- Replace Spice Cake in parfaits with **Kinnikinnick Vanilla Wafers** or **Kinnikinnick Ginger Snaps** for a quick version.







## Cranberry Ginger Truffles

Prep time  
**20 mins**

Cook time  
**10 mins**

Total time  
**270 mins**

### Ingredients

- 1 package **Kinnikinnick Gingersnaps** (190g)
- 4 oz cream cheese - softened (125 g)
- ½ large lemon - juiced/zested (22 g + 7 g)
- 17 cranberries - frozen or fresh (30 g)
- 2 tbsp shortening (26 g)
- 9 oz white chocolate - chopped (265 g)
- Optional: top with course sugar

### Directions

#### Cranberry Ginger Truffle Filling

1. In a food processor, finely grind **Kinnikinnick Ginger Snap Cookies**.
2. In a medium bowl, mix cream cheese until smooth (approx. 5 - 7 minutes).
3. Add ground ginger snaps, 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 cranberry in the middle.
6. Pull the filling up around the cranberry to completely cover.
7. Form into a ball (careful not to squish the cranberry). Repeat with remainder.
8. Let 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 Cranberry Ginger 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. Optional: Sprinkle with course sugar prior to chocolate setting.
4. Let Cranberry Ginger Truffles set in the refrigerator for 30 minutes or overnight.

### Yields 17 Truffles

## Tips & Variations

- Garnish with candied ginger peel for another option.
- Storage suggestions: Truffles can be stored in the refrigerator until ready to use, up to 1 week.



## Meringue Clouds with Raspberry Sauce

Prep time  
**25 mins**

Cook time  
**70 mins**

Total time  
**155 mins**

### Ingredients

#### Meringue Clouds

3 large egg whites (100 g)  
¾ cup granulated sugar (158 g)  
1 tsp vanilla extract (3 g)  
¼ tsp cream of tartar (1 g)  
Optional: assorted fresh berries

#### Raspberry Sauce

400 g frozen raspberries  
½ cup granulated sugar (120 g)

### Directions

#### Meringue Clouds

1. Preheat oven to 275°F (135°C).
2. In a medium bowl beat egg whites, cream of tartar and vanilla extract until soft peak. Slowly add granulated sugar and continue mixing until stiff peaks.
3. On a parchment lined baking tray, pipe meringue in a circular motion leaving centre open. Leave 1½ inches between each meringue circle.
4. Bake in preheated oven for 45 minutes.
5. Leave pan in the oven and turn off oven (do not open door).
6. Leave meringues in turned off oven for 1 hour to finish drying out.

*...continued*

## Directions

### Raspberry Sauce

1. Bring all ingredients to a boil in a medium pot.
2. Reduce heat and simmer for 20 minutes.
3. Cool and refrigerate in an air-tight container.

### Assembly

1. Drizzle 1 tablespoon Raspberry Sauce over each Meringue Cloud.
2. Top with assorted fresh berries.

**Yields 16 cookies**

## Tips & Variations

- Raspberry Sauce can be ran ahead of time and stored in the refrigerator for up to 2 weeks.





## Mini Lemon Meringue Cheesecakes

Prep time  
**40 mins**

Cook time  
**5 mins**

Total time  
**245 mins**

### Ingredients

#### Lemon Cheesecake

- 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)
- ½ large lemon - juiced/zested (22 g + 7 g)
- 1 package unflavoured gelatin powder (7 g)
- ¼ cup hot water (50 g)
- ½ cup cream 33% - whipped (112 g)

#### Lemon Topping

- 2 large egg yolks - reserve whites for meringue (34 g)
- ⅓ cup granulated sugar (75 g)
- 3 tbsp water (45 g)
- ½ large lemon - juiced/zested (22 g + 7 g)
- 2 tbsp butter (30 g)

#### Meringue

- 2 large egg whites - reserved whites from lemon topping (66 g)
- ¼ tsp cream of tartar (.25 g)
- ¼ cup icing sugar (50 g)

### Directions

#### Lemon Cheesecake

1. Cut 24 (3" x 3") square pieces of plastic wrap. Line 24 spaces of a mini muffin tin. Set aside.
2. In a small bowl combine 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).
4. Add granulated sugar, lemon juice, lemon zest and sour cream. Mix until smooth.
5. While continuing to mix, slowly add prepared gelatin in a slow, steady stream. Mix just until combined.
6. Fold in whipped cream. Set aside.

#### Lemon Topping

1. In a medium saucepan combine egg yolks, sugar, water, lemon juice and lemon zest. Bring to a boil over medium heat while stirring constantly. Cook until eggs thicken and sugar has dissolved (approx. 5 minutes).
2. Remove from heat and stir in butter. Stir mixture until butter is completely melted. Let cool slightly.

...continued



## Directions

### Assembly of Lemon Cheesecakes

1. Place a **Kinnikinnick Vanilla Wafer** (flat side down) in the base of the prepared 24 mini muffin 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. Pipe or spoon approx. 1 teaspoon of Lemon Topping on each Mini Lemon Cheesecake (Tip: If Lemon Topping thickens too much while cooling, add a couple of teaspoons of water and mix until smooth).
4. Take a knife or an offset spatula and spread Lemon Topping so it is even.
5. Place in the refrigerator for a minimum of 4 hours.

### Meringue

1. In a small bowl, whip egg whites to medium peak.
2. Add cream of tartar and icing sugar. Whip until stiff peak.
3. Place Meringue in a piping bag with a star tip. Set aside.

### Finishing Lemon Cheesecakes

1. Remove Lemon Cheesecakes from refrigerator and carefully lift out of muffin tin.
2. Remove plastic wrap and place on a serving tray.
3. Top each Mini Lemon Cheesecake with a piped Meringue rosette.
4. Using a butane torch, cook Meringue until its light brown in colour (use a small flame).

### Yields 24 portions

### Tips & Variations

- This recipe requires a butane torch: [https://en.wikipedia.org/wiki/Butane\\_torch](https://en.wikipedia.org/wiki/Butane_torch)
- Wait to make Meringue until cheesecake has set.



## Pumpkin Pie

Prep time  
**10 mins**

Cook time  
**60 mins**

Total time  
**130 mins**



### Ingredients

- 2 packages **Kinnikinnick Pie Crusts** (In the freezer section at the grocer.) - reserve 1 package (780 g)
- 1 tsp ground nutmeg (2 g)
- ½ tsp ground ginger (1 g)
- 4 large eggs (224 g)
- 1 can (370 ml) evaporated milk (373 g)
- 1 can (798 ml) pumpkin puree (782 g)
- 2 cups brown sugar (440 g)
- 4 tsp cinnamon - reserve 2 tsp (10 g)
- 1 tbsp butter - melted (15 g)
- Optional: 2 tbsp apricot jam - heated (24 g)

### Directions

#### Pie Filling

1. Beat eggs slightly in a bowl. Add pumpkin, sugar, cinnamon, nutmeg and ginger. Mix until combined.
2. Slowly add evaporated milk, mix until combined. Set aside.

*...continued*

## Directions

### Pie Decorations

1. Remove 2 **Kinnikinnick Pie Crusts** from freezer and invert on a piece of parchment paper. Remove foil container and let thaw for 1 hour.
2. Using the aid of parchment paper, roll out pie crusts slightly.
3. Cut into desired shapes to use for decorations. You will require 30 - 35 [approx: 1 - 1½" in size] for each pie.
4. Place decorations on a baking tray and brush with butter. Sprinkle with reserved 2 teaspoons cinnamon.
5. Preheat oven to 400°F (204°C). Place rack in the middle of oven.
6. Bake decorations for 7 - 10 minutes [time may vary depending on thickness]. Remove from oven and set aside.

### Pies

1. Preheat oven to 400°F (204°C). Place rack in the middle of oven.
2. Pie crust bases - Thaw reserved 2 pie crusts in foil for 30 minutes. Pierce with a fork to avoid air pockets.
3. Pour filling into pie crusts. Place filled pie crusts on baking tray.
4. Bake in preheated oven on middle rack for 15 minutes.
5. Reduce oven temperature to 350°F (176°C) and continue baking for 30 - 35 additional minutes.

### Assembly

1. Brush outer edge of cooled baked pies with warm apricot jam (use a pastry brush to help).
2. Attach decorations to outer edge of baked pies.
3. Cool decorated pies in refrigerator for 1 hour. Serve with whipping cream.

**Yields 2 (9") pies**







# Pumpkin Spice Cheesecake

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

**Cook time**  
**70 mins**

**Total time**  
**340 mins**



## Ingredients

### Base

- 1 package **Kinnikinnick Graham Style Cracker Crumbs** (300 g)
- 4 tbsp soft utter (50 g)

### Salted Caramel Sauce

- 1½ cups granulated sugar (330 g)
- 1 tsp coarse sea salt (6 g)
- ½ cup water (111 g)
- ½ cup cream 33% (118 g)
- 1 tbsp salted butter (15 g)
- ½ tsp vanilla extract (2 g)

### Filling

- 6 oz white chocolate - chopped (170 g)
- 1/3 cup cream 10% (85 g)
- 3 (8 oz) packages cream cheese (750 g)
- ½ cup granulated sugar (115 g)
- 3 large eggs (168 g)
- 1 tsp vanilla extract (5 g)
- 1 tsp cinnamon (2 g)
- ½ tsp ground ginger (1 g)
- 1½ cups pumpkin purée (387 g)
- Optional: 1 tsp cinnamon + 3 tbsp icing sugar - combined (2 g + 21 g)

## Directions

### Base

1. Cut a piece of parchment paper to cover base of 9” inch springform pan.
2. With a pastry cutter or your hands combine **Kinnikinnick Graham Crumbs** and butter in a medium bowl.
3. Press into the base and ¼ of the way up side edges of springform pan.
4. Wrap outside of pan base with tin foil to create a waterproof barrier. Set aside.

*...continued*



## Directions

### Filling

1. Preheat oven to 325°F (162°C)
2. In a small pot melt chopped white chocolate and cream. Set aside to cool slightly.
3. In a medium bowl, combine pumpkin puree, vanilla, cinnamon and ginger. Mix until combined. Set aside.
4. In a separate bowl beat cream cheese until smooth, scraping down in between mixing (approx. 5 - 7 minutes).
5. Add granulated sugar and mix until smooth.
6. Beat in eggs one at a time, scraping down bowl after each addition.
7. Add pumpkin mixture and mix until combined.
8. Slowly add melted chocolate. Mix just until combined.
9. Pour cheesecake filling over graham crust base.
10. Place filled springform pan on baking tray (with sides).
11. Place in preheated oven. Add water to baking tray up to ½ the depth of the baking tray.
12. Bake for 65 - 70 minutes.
13. Cool on the counter for 15 minutes before refrigerating for minimum 4 hours.

### Salted Caramel Sauce (optional)

1. In a medium size pot combine water, sugar, and salt. Bring to a boil over medium heat stirring occasionally until sugar has dissolved.
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. Caramel Sauce can be stored in refrigerator for up to two weeks in an air-tight container.

### Assembly

1. Remove Pumpkin Spice Cheesecake from refrigerator. Remove outer pan ring.
2. Carefully lift cheesecake off of pan base and parchment. Place cheesecake on serving tray.
3. Sprinkle with optional cinnamon/icing sugar mixture.
4. Serve with optional Salted Caramel Sauce.

### Tips & Variations

- For an alternate crust try using our [Kinnikinnick Gingersnap Cookies](#).
- For best results let cheesecake set overnight.
- It's important to create steam when baking a cheesecake. A baking tray or roasting pan with sides works well to hold water. Make sure cheesecake sits flat on the tray or pan.



## Pumpkin Spice Cupcakes with Spiced Cream Cheese Icing



Prep time  
**30 mins**

Cook time  
**25 mins**

Total time  
**55 mins**

### Ingredients

#### Cupcakes

- |  |                             |
|--|-----------------------------|
| 1 package <b>Kinnikinnick White Cake Mix</b> (500 g) | 4 large eggs (224 g)        |
| ½ tsp nutmeg (1 g)                                   | ½ cup water (120 g)         |
| ¼ tsp ground ginger (1 g)                            | ¾ cup vegetable oil (163 g) |
| 1 tsp cinnamon (2 g)                                 | ¾ cup pumpkin purée (180 g) |

#### Icing

- 250 g cream cheese
- ½ cup butter (125 g)
- 4 cup icing sugar (960 g)
- 1 tsp cinnamon (2 g)
- ¼ tsp ground ginger (1 g)
- ½ tsp nutmeg (1 g)

### Directions

#### Cupcakes

1. Preheat oven to 350°F (176°C). Lightly spray and line 2 muffin pans.
2. In a medium bowl combine **Kinnikinnick White Cake Mix** and spices. Mix until combined and set aside.
3. In a separate bowl whisk eggs, oil and water until combined.
4. Add dry mix alternating with pumpkin purée to egg mixture. Mix until combined and batter is smooth.
5. Divide batter into prepared muffin pans.
6. Bake in preheated oven for 25 - 28 minutes or until cupcakes spring back to the touch.
7. Remove from oven and let cool.

#### Yields 20 Cupcakes

#### Icing

1. In a medium bowl, combine sifted icing sugar and spices. Set aside.
2. In a separate bowl, beat cream cheese until smooth (approx. 5 - 7 minutes).
3. Add butter and continue to mix until smooth and fluffy.
4. Slowly add icing sugar mixture until fully incorporated and icing is smooth.

### Tips & Variations

- Cupcakes collapse slightly when cooled.





## Pumpkin Torte

Prep time  
**30 mins**

Cook time  
**35 mins**

Total time  
**65 mins**

### Ingredients

#### Cake

- 1 package **Kinnikinnick White Cake Mix** (500 g)
- ½ tsp nutmeg (1 g)
- ¼ tsp ginger (1 g)
- 1 tsp cinnamon (2 g)
- 4 large eggs (224 g)
- 1 cup water (240 g)
- ¾ cup vegetable oil (163 g)
- 1 cup pumpkin purée (240 g)

#### Spiced Whipped Cream

- 2 cups whipping cream 33% (500 g)
- ½ cup icing sugar (60 g)
- 1 tsp cinnamon (2 g)
- ¼ tsp ginger (1 g)
- ½ tsp nutmeg (1 g)

### Directions

#### Cake

1. Preheat oven to 350°F (176°C). Lightly spray (2) 8 x 8 round cake pans.
2. In a medium bowl combine **Kinnikinnick White Cake Mix** and spices. Mix until combined and set aside.
3. In a separate bowl whisk eggs, oil and water until combined.
4. Add dry mix alternating with pumpkin purée. Mix until combined and batter is smooth.
5. Divide batter into cake pans.
6. Bake in preheated oven for 35 minutes or until cakes spring back to the touch.
7. Remove from oven and let cool.
8. Once cakes have cooled, slice each cake in half to create four cake bases.

...continued



## Directions

### Spiced Whipped Cream

1. In a medium bowl, combine sifted icing sugar and spices. Set aside.
2. In a separate bowl whip whipping cream to medium peak.
3. Slowly add icing sugar mixture and continue mixing until stiff peak.

### Assembly

1. Start with one layer of cake and spread base with  $\frac{1}{4}$  of the Spiced Whipped Cream.
2. Place a layer of cake on top and repeat with remainder layers to build your torte.
3. Top torte with the remainder of the Spiced Whipped Cream.
4. Finish with Caramel Sauce if desired.

### Yields 1 cake

### Tips & Variations

- Top with homemade Caramel Sauce: [www.kinnikinnick.com/caramel-sauce](http://www.kinnikinnick.com/caramel-sauce)
- This cake is best served fresh.
- If you wish to coat the sides of the cake with spiced whip cream, add an additional cup of whipping cream to above recipe and increase icing sugar by  $\frac{1}{4}$  of a cup.





## Pumpkin Vanilla Wafers

Prep time  
**10 mins**

Cook time  
**0 mins**

Total time  
**60 mins**

### Ingredients

#### Royal Icing

3 egg whites (99 g)  
3¼ cups icing sugar (325 g)

#### Decoration

1 package **Kinnikinnick Vanilla Wafers** (180 g)  
food colouring - red/yellow/green  
Optional: 40 small mint leaves  
1 batch royal icing - prepared

### Directions

#### Royal Icing

1. In a medium bowl whip egg whites to soft peak.
2. Slowly add icing sugar one cup at a time.
3. Add food colouring if desired.

#### Assembly

1. Lightly brush the surface of a **Kinnikinnick Vanilla Wafer** with yellow food colouring. Set aside.
2. Fill a piping bag with royal icing.
3. To create pumpkin design, pipe two curved lines towards the outside of the cookie and two curved lines on the inside of the cookie, joining at the top and bottom.
4. Add a small dot of icing at the top of the cookie and attach a mint leaf or pipe vines in green icing.

#### Yields 40 Cookies

### Tips & Variations

- Use a small flat craft paint brush for food colouring application.
- Use stiff icing for piping designs use thin icing for dipping.



## Strawberry Cream Trifle

Prep time  
**30 mins**

Cook time  
**20 mins**

Total time  
**260 mins**



### Ingredients

- 2 cups **Kinnikinnick Chocolate Cookie Crumbs** - reserve 1 cup (240 g)
- 1 lb fresh strawberries - tops removed/sliced (454 g)
- ½ cup granulated sugar (115 g)
- ½ cup water (104 g)
- 1 package strawberry flavoured gelatin (85 g)
- 1 (8oz) package cream cheese (250 g)
- 1 tsp vanilla extract (5 g)
- 2½ cups whipping cream 33% - reserve 1 cup (600 g)
- Optional: fresh strawberries - for layering

### Directions

#### Filling

1. In a medium saucepan combine strawberries, granulated sugar and water. Bring to a boil over medium-high heat, stirring constantly.
2. Reduce heat to low and simmer until strawberries break down (approx. 15 - 20 minutes).
3. Add gelatin to strawberry mixture and stir until dissolved. Remove from heat and cool at room temperature for 30 minutes.
4. Cool mixture in refrigerator for 1 hour (it will thicken slightly).
5. In a medium bowl whip 1½ cups whipping cream and vanilla extract until stiff. Set aside.
6. In a separate bowl, beat cream cheese until smooth, scraping down in between mixing (approx. 3 - 5 minutes). Fold 1½ cups whipped cream into cream cheese mixture until just combined. Add strawberry mixture to cream cheese mixture and mix just until combined.

*...continued*

## Directions

### Assembly

1. Whip reserved cup of whipping cream and set aside.
2. Build trifle layers, starting with 1 cup chocolate cookie crumbs, ½ cup strawberry filling, a layer of fresh strawberries and ½ the whipped cream.
3. Repeat with remaining chocolate cookie crumbs and strawberry filling.
4. Garnish with sliced strawberries and whipping cream.
5. Set in refrigerator for a minimum of 2 hours.

### Tips & Variations

- If using canning jars, use 8 - 12 oz jars.
- For an alternative crust use **Kinnikinnick Graham Crumbs**.





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