



Festive Feasts at Kinnikinnick

   
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Christmas at Kinnikinnick.

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Recipes by Chef Lori Grein

Appetizer



Asparagus and
Prosciutto Pizza

1

Main Course



Herb Crusted Turkey

3



Carrots

9



Turkey & Apple
Rosemary Stuffing

5



Green Beans

10



Broccoli White
Cheddar Casserole

7



Cranberry
Infused Sauce

11



Roast Potatoes

8



Rosemary
Turkey Gravy

12

Desserts



Black Forest Trifle

13



Tiramisu

20



Lattice Crust
Apple Pie

15



Christmas
Vanilla Wafers

22



Vanilla Custard
Fruit Tarts

17



Gingerbread
House

23



Angel Food Cake

19



Gingerbread
Cookies

25



Asparagus and Prosciutto Pizza

Prep time
20 mins

Cook time
24 mins

Total time
44 mins

Ingredients

- 1 **Kinnikinnick Pizza Crust** (150 g)
- 4 cherry tomatoes - assorted colours/halved (44 g)
- 1 mini orange pepper - sliced into circles/seeds removed (30 g)
- 1 tbsp olive oil (15 g)
- 10 asparagus spears - use tips only (33 g)
- 3 red onion slices - thin/cut in half (30 g)
- 3 pieces sliced prosciutto - cut in half (42 g)
- ¼ cup pizza sauce (gluten-free) (56 g)
- 4 bocconcini pieces - broken in half (120 g)
- 1 tsp chili flakes (2 g)
- Optional: finish with fresh thyme and fresh basil

Directions

1. Preheat oven to 400°F (204°C).
2. Place thawed **Kinnikinnick Pizza Crust** (cornmeal side down) directly on baking sheet.
3. Spread pizza sauce on pizza crust. Top with broken pieces of bocconcini. Set aside.
4. In a small pot blanch asparagus tips for 3 - 5 minutes until bendable but still firm. Remove from heat and rinse spears under cold water. Set aside.
5. In a small skillet heat olive oil over medium heat and sauté halved tomatoes and pepper slices until skin begins to blister (4 - 5 minutes).
6. Add asparagus tips and toss until coated in oil.
7. Remove from heat and set aside.

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Directions

8. Bake pizza in preheated oven for 14 minutes.
9. Remove from oven and top with tomatoes, pepper, asparagus, prosciutto and onion slices.
10. Return to oven and bake for 2 minutes.
11. Remove from oven and sprinkle with chili flakes.
12. Garnish with fresh thyme and basil leaves.

Yields 1 Pizza

Tips & Variations

- Recipe for Basic Pizza Sauce available on website
- By adding toppings in stages vegetables are cooked perfectly, not over or underdone.



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, 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].
Use 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

Assembly

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.



Turkey & Apple Rosemary Stuffing

Prep time
30 mins

Cook time
60 mins

Total time
90 mins

Ingredients

- ¾ loaf **Kinnikinnick Whole Grain Bread** - cut into ½ inch cubes (378 g)
- ¾ loaf **Kinnikinnick White Bread** - cut into ½ inch cubes (340 g)
- 2 tbsp butter (30 g)
- 1 medium red onion - diced (110 g)
- 6 turkey sausages - casing removed/chopped (gluten-free) (525 g)
- 2 celery sticks - chopped (8 g)
- 2 medium apples - cored/chopped/leave peel on (440 g)
- 2 cloves garlic - diced (6 g)
- ¼ cup fresh parsley - chopped (15 g)
- 2 sage leaves - chopped (1 g)
- 2 sprigs rosemary - stems removed/chopped (4 g)
- 1 tsp salt (5 g)
- 1 tsp pepper (2 g)
- ¾ cup chicken stock (gluten-free) (180 g)

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Directions

Stuffing

1. In a large skillet cook turkey sausage. Remove sausage and set aside.
2. Using the same skillet, melt butter over medium heat.
3. Sauté onions, celery, garlic, salt and pepper until golden (approx. 5 - 7 minutes).
4. Add apples and cooked turkey sausage. Sauté for 3 - 5 minutes over medium-low heat. Set aside.
5. In a large bowl, toss together cubed Kinnikinnick bread, herbs and apple sausage mixture.
Mix until combined.
6. Moisten stuffing with chicken stock just 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 35 - 40 minutes at 400°F (204°C). For a crispier finish uncover for the last 5 minutes.

Tips & Variations

- Stuffing can be prepared 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.





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 Kinnikinnick All Purpose Flour Blend (15 g) |
| 1 medium leek- sliced thinly into rounds (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 Kinnikinnick Panko Style Bread Crumbs (35 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 tbsp butter. Sauté leeks until tender, Season with salt and pepper. (approx. 5 - 7 minutes).
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.



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Roast Potatoes

Prep time
10 mins

Cook time
25 mins

Total time
35 mins

Ingredients

1½ lbs baby potatoes (681 g)
2 cloves garlic - whole (7 g)
3 tbsp olive oil (36 g)
½ tsp salt (2g)
1 tsp black pepper (2 g)
2 sprigs rosemary - whole (4 g)
Optional: garnish with chives

Directions

1. Preheat oven to 400°F (204°C). Line a baking sheet with foil and set aside.
2. Wash potatoes. If necessary, cut to uniform size.
3. Place potatoes on baking sheet and drizzle with olive oil.
4. Season with salt and pepper. Shake pan to evenly coat potatoes in olive oil and seasoning.
5. Place rosemary and garlic cloves on top of potatoes.
6. Bake in preheated oven uncovered for 25 minutes or until potatoes are tender.
Turn potatoes midway during baking process.
7. Remove from oven and place in serving dish.
8. Top with fresh chopped chives. Serve immediately.

Yields 6-8 side dishes



Carrots

Prep time
10 mins

Cook time
10 mins

Total time
20 mins

Ingredients

2 lbs carrots - peeled/sliced lengthwise (908 g)
¼ cup butter - melted (50 g)
½ tsp salt (2 g)
1 tsp black pepper (2 g)

Directions

1. In a medium pot, boil carrots until tender (7 - 10 minutes).
2. Drain and place in a serving dish.
3. Season with salt, pepper and melted butter.
4. Serve immediately with your favourite protein.

Tips & Variations

- For even cooking, cut carrots into same-size pieces.



Green Beans

Prep time
10 mins

Cook time
10 mins

Total time
20 mins

Ingredients

454 g green beans - ends removed
1 tbsp butter (15 g)
½ tsp salt (2 g)
1 tsp black pepper (2 g)

Directions

1. In a medium pot on medium - high heat, steam green beans until cooked through (approx. 5-7 minutes).
2. Remove from heat and drain.
3. Place in a serving dish and season with salt, pepper and butter.
4. Serve immediately with your favourite protein.

Yields 8-10 side dishes



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.



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 Kinnikinnick All Purpose Flour Blend [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.



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)
 ¾ cup water (160 g)
 ¾ cup vegetable oil (115 g)
 2 cups **Kinnikinnick Chocolate Cookie Crumbs** - reserve 1 cup (240 g)
 Optional: Kirsch, chocolate shavings and fresh cherries

Filling

¼ 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)
 2½ cups whipping cream 33% - reserve 1 cup (600 g)

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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.

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.



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 sauce pan 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. Mixture can be refrigerated for up to 2 weeks in an air-tight container.

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Directions **Filling**

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.
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 - 9"pie/ serves 10

Tips & Variations

- Apples weigh around 200 g each before being peeled and core removed, leaving about 125 g after preparation.



Vanilla Custard Fruit Tarts

Prep time
30 mins

Cook time
40 mins

Total time
310 mins

Ingredients

6 large eggs - yolks only (102 g)
¾ cup granulated sugar (150 g)
⅓ cup cornstarch (50 g)
¼ tsp salt (1 g)

3 cups milk 2% (720 g)
1½ tsp vanilla extract (7 g)
2 packages (24) **Kinnikinnick Tart Shells** (480 g)
Optional: fresh fruit and whipping
cream - for decorating

Directions

Shells

1. Preheat oven to 375°F (190°C).
2. Place frozen **Kinnikinnick Tart Shells** on baking sheet in a single layer. Leave tart shells in foil containers. Let thaw for 15 minutes.
3. Pierce bottom of thawed tart shells with a fork to prevent air pockets from forming.
4. Bake in preheated oven for 15 - 17 minutes.
5. Remove from oven and let cool before filling.

Filling

1. Place egg yolks in a bowl and whisk until combined. Set aside.
2. In a medium saucepan combine milk, sugar, salt and cornstarch. Cook over medium heat, stirring constantly, until mixture begins to thicken and comes to a boil (12 - 15 minutes). Remove from heat.
3. To temper the eggs, slowly whisk the hot milk mixture into egg yolks. Gradually pour hot mixture back into saucepan, stirring constantly.
4. Cook over medium-low heat stirring continually until mixture thickens and begins to bubble (approx. 6 - 8 minutes).
5. Remove from heat and stir in vanilla.
6. Let mixture cool slightly before filling tarts.

...continued

Directions

Assembly

1. Fill cooled tart shells with prepared filling.
2. Let set in refrigerator for at least 4 hours.
3. Top with fresh fruit and whipping cream if desired.

Yields 24 tarts

Tips & Variations

- Remember when tempering eggs it is important always to add hot to cold never cold to hot.
- If using **Kinnikinnick 9" Pie Crust** - remove 3 crusts from freezer and invert 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 twenty-four 2½" circles using three 9" **Kinnikinnick Pie Crust**. Place cut-outs in tart foils or muffin pan. Follow the rest of the directions above.



Angel Food Cake

Prep time
10 mins

Cook time
35 mins

Total time
45 mins

Ingredients

- 1 package **Kinnikinnick Angel Food Cake Mix** (450 g)
- 2 tsp vanilla extract (6 g)
- 12 large egg whites (396 g)

Directions

Royal Icing

1. Preheat oven to 375°F (190°C).
2. Sift **Kinnikinnick Angel Food Cake Mix** and set aside.
3. In a large bowl separate eggs and set yolks aside.
4. Whip 12 egg whites until soft peak.
5. Add vanilla extract to egg whites and continue to whip egg whites until stiff peak.
6. Using your hand carefully fold in **Kinnikinnick Angel Food Cake Mix** into egg whites. Fold mix in just until incorporated (careful not to beat all the air out of the egg whites).
7. Pour mixture into a 9" Bundt or fluted pan (do not spray/grease)
8. Bake in preheated oven for 30 - 35 minutes or until top is golden brown and firm.
9. Remove from oven and invert pan on funnel until cool.
10. Remove cake from pan (carefully run a knife or spatula around cake outer edge to release from pan) and enjoy.

Yields 1 cake

Tips & Variations

- Need to use up the leftover egg yolks? Try making Crème Brûlée or one of our custard recipes.



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 33% cream - 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

Assembly - For a cake version

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

For individual parfait version

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.



Christmas Decorated 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 - variety of colours
Optional: candies for decorating (gluten-free)
1 batch royal icing - prepared

Directions

Royal Icing

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

Assembly

1. Lightly brush the surface of a **Kinnikinnick Vanilla Wafer** with a pastry brush to remove crumbs. Set aside.
2. Colour royal icing with your favourite colours.
3. Fill piping bags with coloured royal icing.
4. Holly with berries - pipe two leaves on an angle using green icing, joining at the top.
Finish with 3 red dots for berries.
5. Christmas tree - pipe green icing in the shape of a tree. Finish with a brown line at base for trunk.
Decorate with dots or lines for garland and balls.
6. Christmas balls - Line the outside of the cookie with a circle. Make a dot or line at the top to resemble the hook.
Decorate with lines or dots in your favourite colours to create a variety of Christmas balls.

Yields 40 Cookies

Tips & Variations

- Thicker icing stands up better for detail work
- Thinner icing works well if you want to dip cookies first. Place thin icing in a bowl and dip tops of cookies. Decorate with your favourite gluten-free candies.



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)

Directions

1. Two batches of dough are required to make this gingerbread house. For best results mix dough in two separate batches.
2. Download Gingerbread House Template

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

Assembly

1. Preheat oven to 350°F (176°C), and line 2 cookie sheets with parchment paper.
2. Roll dough on a lightly floured surface (about ¼" thick).
3. Using gingerbread house stencil cut pieces out and carefully place onto pan. Use a pallet knife to help reshape and move cut outs to parchment lined cookie sheet. Cut out pieces need to be as straight as possible (this will help with assembly).
4. Bake in preheated oven. Times vary depending on size.
5. The door and chimney pieces take 7 minutes to bake.
6. The back, front, sides and roof pieces take 14 - 17 minutes (times may vary depending how thick or thin your pieces are).
7. Cool for 10 minutes and remove from pan. Assemble with royal icing and decorate with your favourite gluten-free candies.

Yields 1 gingerbread house

Icing

1. In a medium bowl whip egg whites to soft peak.
2. Slowly add icing sugar 1 cup at a time.
3. Decorate with your favourite gluten-free candies.

Tips & Variations

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

Template

Download your free Gingerbread House template www.kinnikinnick.com/gingerbread-house



Gingerbread Cookies

Prep time
30 mins

Cook time
8 mins

Total time
54 mins

Ingredients

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]

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.

Assembly

1. Preheat oven to 350°F [176°C], and line baking sheets with parchment paper.
2. Using parchment paper, roll gingerbread dough about 1/8" [use **Kinnikinnick All Purpose Flour Blend** to help with rolling out].
3. Cut into desired shapes with knife or cookie cutter.
4. Place on parchment lined baking sheet.
5. Bake for 7 - 10 minutes in preheated oven. Cool for 5 minutes and remove from pan.
6. Decorate with icing if desired.

Yields 30 Cookies (2½" diameter)



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Crafting safe and scrumptious gluten-free baking since 1991, also **free from** dairy, nuts, peanuts and now soy. Still family owned, we're loved the world over by those with celiac disease and on restricted diets. Share the Best Things In Life with your family and friends, **free from** risk and worry.



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