



Thanksgiving at Kinnikinnick



   
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Thanksgiving at Kinnikinnick.

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Recipes by Chef Lori Grein



Baked for sharing this festive season.

Appetizer



Tomato & Onion
Flatbread

1

Main Course



Herb Crusted Turkey

3



Carrots

8



Turkey & Apple
Rosemary Stuffing

4



Green Beans

9



Broccoli White
Cheddar Casserole

6



Cranberry
Infused Sauce

10



Roast Potatoes

7



Rosemary
Turkey Gravy

11

Desserts



Pumpkin Spice
Cheesecake

12



Pumpkin
Vanilla Wafers

17



Pumpkin Pie

14



Salted Caramel
Chocolate Cupcakes

18



Lemon Fruit Tarts

16



Strawberry
Cream Trifle

20



Tomato & Onion Flatbread

Prep time
20 mins

Cook time
17 mins

Total time
37 mins

Ingredients

1 **Kinnikinnick Flatbread Crust** (144 g) or 1 **Kinnikinnick Pizza Crust** (150 g)
 12 cherry tomatoes - assorted colours/halved (132 g)
 1 tbsp olive oil (15 g)
 ½ small shallot - cut into thin circles (30 g)
 4 medium red onion rings (8 g)
 2 small purple pearl onions (5 g)
 ¼ cup Mozzarella - shredded (31 g)
 ¼ cup Asiago cheese (28 g)
 2 tbsp Feta cheese - crumbled (30 g)
 1 tsp chili flakes (2 g)
 Optional: finish with fresh flat leaf parsley

Directions

1. Preheat oven to 435°F (223°C).
2. Place thawed **Kinnikinnick Flatbread Crust** or **Kinnikinnick Pizza Crust** directly on baking sheet. Sprinkle with Mozzarella and Asiago cheese.
3. Bake cheese-topped flatbread in oven for 10 minutes.
4. In a small skillet heat olive oil on medium heat and sauté halved tomatoes until skin begins to blister (4-5 minutes). Remove from heat and set aside.
5. Remove flatbread from oven and top with sautéed tomatoes and red onion slices.
6. Return to oven and bake for 2 minutes.
7. Remove from oven and top with shallots, pearl onions, crumbled goat cheese and chili flakes.
8. Garnish with flat-leaf parsley.

Yields 1 Flatbread / 1 Pizza





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)
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)
1 package 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.

...continued

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.
- Try our [Turkey and Rosemary Stuffing](#) - recipe available on this website.



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/peel on (440 g)
- 2 cloves garlic - diced (6 g)
- ¼ cup fresh parsley - chopped (15 g)
- 2 sprigs sage - chopped (1 g)
- 2 sprigs rosemary - stem 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 sausage, sauté for 3-5 minutes over medium low heat. Set aside.
5. In a large bowl, toss together cubed Kinnikinnick bread, herbs and prepared apple sausage mixture. Mix until combined.
6. Moisten stuffing with chicken stock before 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 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

Tips & Variations

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



Broccoli White Cheddar Casserole

Prep time
30 mins

Cook time
35 mins

Total time
65 mins

Ingredients

1½ lb broccoli - cut into small florets & ¼" round stems (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 10% cream (332 g)
1 cup white cheddar cheese - shredded (125 g)
¼ cup **Kinnikinnick Panko Style Bread Crumbs** (35 g)

Directions

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

Yields 8-10 side dishes

Tips & Variations

- Broccoli and cheese portion can be prepared ahead of time. Top with Panko Crumb mixture before baking. Bake for 30 minutes at 375°F.



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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 and cut larger potatoes for 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.

Yields 8-10 side dishes

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)
1 medium orange - zested (6 g)

1 cup orange juice (248 g)
¾ cup water (177 g)
1 (7 g) package unflavoured gelatin
- dissolved in 1/4 cup water

Directions

1. Combine all ingredients except gelatin in a medium pot. Bring to a boil over medium high heat.
2. Reduce heat to medium low and simmer for 20 minutes, stirring occasionally.
3. In a separate bowl prepare gelatin as directed on package.
4. Add gelatin mixture to cranberry mixture while stirring. Continue to simmer for 5 minutes, stirring continually.
5. Remove from heat and place in a bowl to cool. Cover with plastic wrap.
6. Refrigerate until set. (2-4 hours).

Tips & Variations

- If using frozen cranberries omit ¾ cup water.
- Sauce can be stored in an air-tight container for two weeks in the refrigerator or three months in the freezer.



Rosemary Turkey Gravy

Prep time
10 mins

Cook time
15 mins

Total time
25 mins

Ingredients

- | | |
|--|--------------------------|
| 2 sprigs fresh rosemary (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. 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 flavoured butter, stirring constantly. Continue stirring until roux is a cream colour (3-5 minutes).
3. Slowly add stock to roux, 1 cup at a time continuing to stir.
4. Once you have added all the stock, return rosemary sprigs to gravy.
5. Continue stirring for 5-7 minutes over medium low heat.
6. Remove rosemary sprigs and serve.

Tips & Variations

- 1 tbsp roux will thicken approximately 1 cup of liquid.
- Turkey stock should be preheated to the same temperature as the roux.
- If using dripping from turkey - strain off fat through a sieve and add stock or water to equal 5 cups of liquid.



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 butter (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 33% cream (118 g)
1 tbsp salted butter (15 g)
½ tsp vanilla extract (2 g)

Filling

6 oz white chocolate - chopped (170 g)
⅓ cup 10% cream (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 purée, vanilla, cinnamon and ginger.
Mix until combined. Set aside.
4. In a separate bowl beat cream cheese until smooth, scraping down in between mixing (approximately 5-7 minutes).
5. Add granulated sugar to cream cheese and mix until smooth. Beat in eggs one at a time, scraping down bowl after each addition.
6. Add pumpkin mixture and mix until combined.
7. Slowly add melted chocolate to cream cheese mixture. Mix just until combined.
8. Pour over prepared graham crust base.
9. Place filled springform pan on a baking pan (with sides) and place in preheated oven.
Fill baking pan to half its depth with water.
10. Bake for 60-70 minutes.
11. Cool on the counter for 15 minutes before refrigerating for minimum 4 hours.
12. Remove from refrigerator and remove outer pan ring.
13. Carefully lift off serving base and parchment onto serving tray.
14. Sprinkle with cinnamon/icing sugar mixture.
15. Serve with optional salted caramel sauce.

Caramel Sauce

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.

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 cookie sheet or roasting pan with sides works well to hold water. Make sure cheesecake sits flat on the sheet or pan.



Pumpkin Pie

Prep time
10 mins

Cook time
60 mins

Total time
130 mins

Ingredients

2 packages 9" **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 purée (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 sheet and brush with butter. Sprinkle with reserved 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 sheet.
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 baked pies with warm apricot jam (use a pastry brush to help).
2. Attach decorations to outer edge of baked pies.
3. Cool and serve with whipping cream.

Yields 2 (9") pies

Tips & Variations

- If using our 8" pie crust, this recipe will fill 3 pies. Use 1 pie crust to make decorations.
The rest of the directions are the same.



Lemon Fruit Tarts

Prep time
30 mins

Cook time
30 mins

Total time
300 mins

Ingredients

1 cup orange juice - no pulp (248 g)
1 large lemon - zested and juiced (6 g +46 g)
½ cup granulated sugar (100 g)
¼ cup corn starch + ¼ cup water (30 g +60 g)

1 cup 10% cream (242 g)
1½ packages (18) **Kinnikinnick Tart Shells** (360 g)
(In the freezer section at the grocer.)
Optional: fresh fruit and whipping cream - for decorating

Directions

Shells

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

Filling

1. In a medium size pot combine sugar, orange juice, lemon zest and lemon juice. Whisk over medium heat until sugar is dissolved.
2. Add cream to juice mixture and whisk until combined.
3. Combine water and cornstarch in a small bowl to create a paste, add to mixture and continue to whisk over medium heat until mixture thickens [approx. 15 minutes].
4. Remove mixture from heat and place in a bowl to cool slightly.

Assembly

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



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.



Salted Caramel Chocolate Cupcakes

Prep time
15 mins

Cook time
45 mins

Total time
70 mins

Ingredients

Cupcakes

- 1 pkg **Kinnikinnick Chocolate Cake Mix** (500 g)
- 4 eggs (224 g)
- $\frac{3}{4}$ cup water (160 g)
- $\frac{3}{4}$ cup oil (115 g)

Icing

- 1 cup softened butter (room temperature) (222 g)
- $\frac{1}{2}$ tsp pure vanilla extract (2 g)
- $3\frac{1}{2}$ cups icing sugar (sifted) (560 g)
- $\frac{3}{4}$ cup salted caramel sauce (195 g)

Sauce

- $1\frac{1}{2}$ cups granulated sugar (330 g)
- 1 tsp coarse sea salt (6 g)
- $\frac{1}{2}$ cup water (111 g)
- $\frac{1}{2}$ cup 33% cream (118 g)
- 1 tbsp salted butter (15 g)
- $\frac{1}{2}$ tsp pure vanilla extract (2 g)

...continued

Directions

Cupcakes

1. Preheat oven to 350°F (176°C).
2. Spray and line 2 muffin pans.
3. In a medium bowl combine eggs, oil and water. Whisk until combined.
Add **Kinnikinnick Chocolate Cake Mix** and whisk until combined.
4. Pour batter into prepared muffin tin. Bake for 15-17 minutes.

Yields 18 Cupcakes

Icing

1. In a medium bowl mix soften butter until smooth; slowly add sifted icing sugar 1 cup at a time.
2. Mix until smooth and incorporated.
3. Add vanilla and salted caramel sauce. Mix until combined.
4. Set in refrigerator for 1 hour before using.

Sauce

1. In a medium saucepan 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 (approx. 20 minutes).
3. Remove from heat and add cream, butter and vanilla (mixture will bubble and double in size then settle). Once mixture begins to settle, stir just until combined.
4. Caramel sauce can be stored in refrigerator for up to two weeks in an air tight container.

Assembly

1. Use a wooden spoon handle to make a hole down the center of each cupcake, fill with caramel sauce.
2. Pipe a swirl of caramel butter cream icing on top of cupcake.
3. Drizzle with remainder of caramel sauce.

Tips & Variations

- Time saver: Prepare caramel sauce and cupcakes ahead of time.
- Decorate with **Kinnikinnick KinniKritters®** and fresh fruit



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 33% whipping cream - 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

- For an alternative crust use **Kinnikinnick Graham Crumbs**.

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