



*How  
Sweet  
it is*



# Buttery Cupcakes with Raspberry Frosting

This recipe booklet highlights five deliciously decadent desserts, compliments of Manitoba Egg Farmers.



*We hope you enjoy these recipes as much as we loved putting this booklet together.*

2 cups (500 mL) all-purpose flour  
4 tsp (20 mL) baking powder  
½ tsp (2 mL) salt  
1 ½ cups (375 mL) sugar  
½ cup (125 mL) butter  
1 cup (250 mL) milk  
1 tsp (5 mL) vanilla  
3 eggs

Preheat oven to 350°F (180°C). Prepare a 12-cup muffin pan with paper cup liners. In a large bowl, sift flour, baking powder and salt. Stir in sugar; add butter, milk and vanilla and beat with an electric mixer at low speed for 30 seconds, then at medium speed for 2 minutes. Add eggs and beat 2 more minutes. Pour into prepared pan and bake for 25-30 minutes until a wooden toothpick inserted into the centre

comes out clean. Let cupcakes cool completely before icing.

## Raspberry Frosting

6 oz. (170 g) fresh or frozen raspberries  
1 cup (250 mL) butter  
4½ - 5 cups (1.125 mL - 1.250 mL) icing sugar

Process raspberries in food processor. Press through a fine sieve. Measure out ½ cup (125 mL) puree. In a large bowl, cream butter until softened. Add icing sugar alternately with puree and beat well. Add additional puree or icing sugar to reach desired consistency.





# Dark Chocolate Peanut Butter Brownies

## Brownie Batter

½ cup (125 mL) butter  
8 oz. (224 g) semi-sweet chocolate,  
coarsely chopped  
½ cup (125 mL) sugar  
½ cup (125 mL) brown sugar  
3 eggs  
2 tsp (10 mL) vanilla  
⅔ cup (150 mL) all-purpose flour  
2 tbsp (25 mL) cocoa powder  
⅛ tsp (.5 mL) salt

## Filling

¾ cup (175 mL) peanut butter  
1 cup (250 mL) icing sugar  
1 tsp (5 mL) vanilla  
2 tbsp (25 mL) milk

Melt butter and chocolate in  
saucepan over low heat or in  
microwave on high in 20 second  
intervals. Stir to combine.  
Meanwhile, using mixer, beat  
peanut butter, icing sugar,  
vanilla and milk together on  
medium speed to form a thick  
crumbly mixture. Set aside.

Pre-heat oven to 350°F (180°C).  
Line a 9-inch (23 cm) square pan  
with parchment paper. Whisk both  
sugars into the melted and cooled  
chocolate mixture. Add eggs one  
at a time, whisking well after each  
addition. Whisk in vanilla. Fold  
in flour, cocoa powder and salt.  
Spread half of brownie mixture  
into pan. Take large chunks of the  
peanut butter filling and flatten  
with your hands. Lay flattened  
pieces in a layer on top of the  
brownie mixture in the pan.  
Spread remaining batter mixture  
over top. Bake brownies for 30-35  
minutes or until a toothpick  
inserted into the centre comes  
out clean. Cool completely in pan  
on a wire rack. Slice into squares  
or desired shapes.

Makes 16 squares

*The Dyck Family*

Springstein, Manitoba  
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Did you know?

◆◆◆◆◆◆◆◆◆◆  
The eggs you buy in Manitoba grocery stores are produced by one of 170 regulated egg farmers right here in our province.

# Old Fashioned Sugar Cookies

1 cup (250 mL) white sugar  
1 cup (250 mL) butter  
1 tsp (5 mL) vanilla  
2 eggs, well beaten  
2 ½ (625 mL) cups all-purpose flour  
2 tsp (10 mL) baking powder  
½ tsp (2 mL) salt

With electric mixer beat sugar, butter and vanilla until creamy, about 2 minutes. Scrape down sides of bowl. Add eggs, beating after each egg. In a separate bowl combine flour, baking powder and salt. Beat the dry ingredients into the creamed mixture.

Roll out cookie dough to ¼" (.6 cm) onto a lightly floured board. For best results, do not roll cookie dough too thin. Use cookie cutters of your choice for a variety of different shapes and sizes. Place cookies on parchment lined cookie sheets.

Bake at 350°F (180°C) for 10 minutes or until the underside of cookies turn golden brown. These sugar cookies are just begging to be iced and decorated (see Glaze Icing recipe below).

## Glaze Icing

1 ½ cups (375 mL) icing sugar  
3 tbsp (45 mL) milk  
1/8 tsp (.5 mL) almond extract  
3 drops food colouring (optional)

Combine icing sugar with milk to reach desired spreading consistency. Stir in food colouring or leave icing white. Using a pastry brush, paint frosting over cooled cookies and decorate with coloured sugar, toasted coconut or slivered almonds, chocolate shavings or chocolate chips.



# Matrimonial



# Munchies

¼ cup (50 mL) butter  
1 ½ cups (375 mL) finely chopped dates  
1 cup (250 mL) sugar  
2 beaten eggs  
1 tsp (5 mL) vanilla  
2 cups (500 mL) crisp rice cereal  
½ cup (125 mL) shredded coconut  
½ cup (125 mL) chopped pecans  
Icing sugar

In a non-stick fry-pan, over medium-low heat, mix butter, dates, sugar, and eggs. Cook for 2 minutes, stirring constantly, until mixture thickens. Remove the pan from the stove and add the vanilla, cereal, coconut, and nuts. Using a teaspoon, form small amounts of dough into balls. Roll balls in icing sugar.

Makes approximately 36

*The Doerksen Family*

Blumenort, Manitoba  
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Did you know?



A recent environmental study has confirmed the Canadian egg industry has reduced its carbon footprint by 50% over the past 50 years.

# Amaretto Cheesecake

## Crust

1½ cups (375 mL) graham cracker crumbs  
¼ cup (50 mL) toasted and finely ground almonds  
¼ cup (50 mL) butter, melted

## Filling

3 – 8 oz (250 g) cream cheese  
1 cup (250 mL) ricotta cheese  
1½ cups (375 mL) sugar  
4 eggs  
1 tsp (5 mL) orange zest  
½ cup (125 mL) almond liqueur  
½ tsp (2 mL) almond extract

## Topping

1 ½ cups (375 mL) whipping cream  
⅓ cup (75 mL) toasted slivered almonds

Preheat oven to 350°F (175°C). In a medium bowl, combine crust ingredients. Mix well. Press into bottom of a 9-inch (22 cm) spring-form pan. Bake for 10 minutes. Remove from oven and let cool. In a large bowl, beat cream cheese until soft. Beat in ricotta cheese and then sugar. Add eggs, one at a time and beat just until combined. Blend in orange zest, liqueur and almond extract. Pour batter over crust. Return to oven and bake for 45-55 minutes or until the top is lightly browned and the center has not quite set. Cool on a rack for at least 2 hours and then cover and refrigerate for at least 6 hours. When ready to serve, spread whipped cream over top of cheesecake and sprinkle with almonds.

Makes 12-16 servings





For more egg recipes visit [eggs.mb.ca](http://eggs.mb.ca)