

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

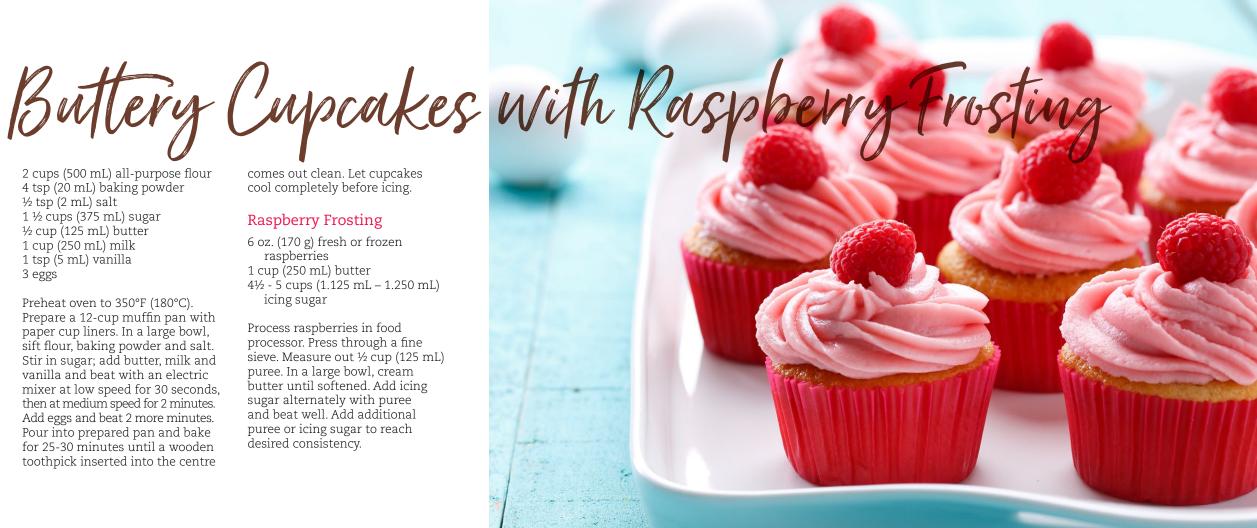
Preheat oven to 350°F (180°C). Prepare a 12-cup muffin pan with paper cup liners. In a large bowl, sift flour, baking powder and salt. Stir in sugar; add butter, milk and vanilla and beat with an electric mixer at low speed for 30 seconds, then at medium speed for 2 minutes. Add eggs and beat 2 more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

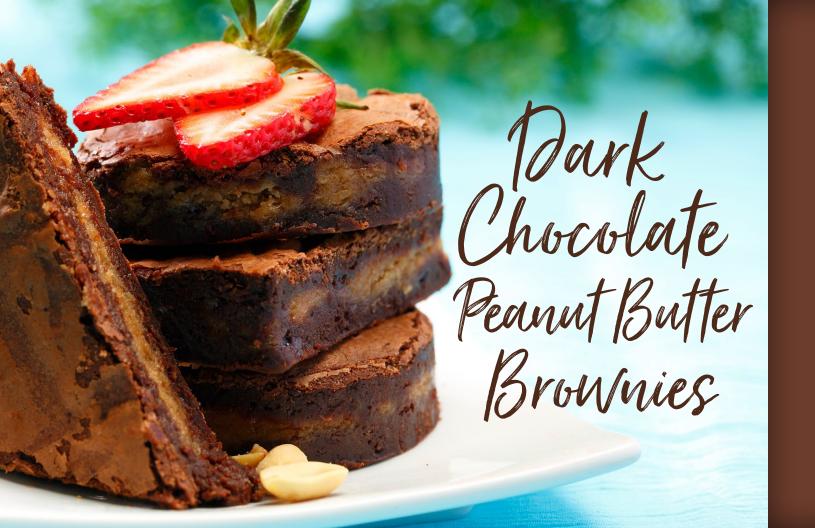
comes out clean. Let cupcakes cool completely before icing.

# Raspberry Frosting

6 oz. (170 g) fresh or frozen raspberries 1 cup (250 mL) butter  $4\frac{1}{2}$  - 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.





### **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
½ cup (150 mL) all-purpose flour
2 tbsp (25 mL) cocoa powder
½ tsp (.5 mL) salt

## Filling

% 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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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

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).

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.

## 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.





½ 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

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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 1/3 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



