BAKE SOME MORE MEMORIES with Robin Hood® Flour

FAMILIES THAT BAKE TOGETHER, MAKE MEMORIES TOGETHER.

These Robin Hood® flour recipes are easy to follow and will transform baking into a memory-making experience for the whole family.

Easy Shortbread
It’s so simple! Bake in a nine-inch round cake pan and watch out…it won’t last long!
- 2 cups ROBIN HOOD® All Purpose Flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup confectioners sugar
- 1 cup butter, softened
- 1 teaspoon vanilla extract
- 2 tablespoon white sugar

Preheat oven to 350 degrees. In a medium bowl, stir together the flour, baking powder, salt and confectioners’ sugar. Stir in the butter and vanilla, and mix until a stiff dough forms. Pat dough into a 9-inch round cake pan, and prick well with a fork. Sprinkle remaining sugar over dough. Bake for 30 to 35 minutes in the preheated oven, or until golden. Cut into wedges while warm. Cool on wire rack; separate cookies.

Oatmeal Banana Muffins

- 1 ¼ cups ROBIN HOOD® All Purpose Whole Wheat Flour
- 1 ¼ cups ROBIN HOOD® Oats
- 2/3 cup sugar
- 1 ½ teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- 2 cups bananas, mashed
- 1/3 cup butter, melted
- 1 cup raisins


Mincemeat Squares

- 1 cup ROBIN HOOD® Oats
- 1 cup ROBIN HOOD® All Purpose Flour
- 1 cup brown sugar
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup butter
- 1 ¼ cups mincemeat
- ¼ cup nuts, chopped

Preheat oven to 350° F. Cut butter into mixture of first 5 ingredients until it becomes fine crumbs. Put 2/3 of mixture into greased 9” pan. Spoon mincemeat over mixture. Mix nuts into rest of crumbs and sprinkle over mincemeat. Bake for 40 minutes.
Apple and Spice Cake
Try it warm with a scoop of vanilla ice cream.

- 2 cups ROBIN HOOD® All Purpose Flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1/8 teaspoon salt
- ½ cup applesauce
- 2 teaspoons vanilla extract
- 2 large eggs
- 1 cup sugar
- 1 cup raisins (optional)
- 1 (20-ounce) can apple pie filling, chopped

Glaze:
- ½ cup icing sugar
- 2-3 tablespoon water
- ½ teaspoon vanilla
- ¼ teaspoon cinnamon

Preheat oven to 325°F. Lightly spoon flour into dry measuring cups, and level with a knife. Combine the flour and next 4 ingredients (flour through salt) in a small bowl, and set aside. Combine the applesauce, oil and vanilla in a bowl, and set aside. Place eggs in a large bowl, and beat at medium speed of a mixer until foamy. Gradually add sugar, beating well. Add flour mixture and applesauce mixture alternately to egg mixture, beginning and ending with flour mixture; beat well after each addition. Fold in raisins and pie filling. Spoon cake batter into a 10-inch tube pan coated with cooking spray. Bake at 325°F for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan; cool completely on a wire rack. Mix together all glaze ingredients and drizzle cake.

Cinnamon Sugar Cookies

- 1 cup butter, softened
- 1 cup sugar
- 1 cup confectioners’ sugar
- 1 cup vegetable oil
- 2 eggs
- 1 teaspoon vanilla extract
- 4-1/3 cups ROBIN HOOD® All Purpose Flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon ground cinnamon
- 1 cup finely chopped pecans, optional
- Colored sugar, optional

In a large bowl, cream the butter, sugars and oil. Add eggs and vanilla; mix well. Add flour, salt, baking soda, cream of tartar and cinnamon. Stir in the pecans if desired. Cover and refrigerate for 3 hours or until easy to handle. Roll into 1-inch balls. Place on greased baking sheets; flatten with the bottom of a glass dipped in sugar. Sprinkle with colored sugar if desired. Bake at 375°F for 10-12 minutes or until set. Yield: about 8 dozen.

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