# BAKE IT FORWARD

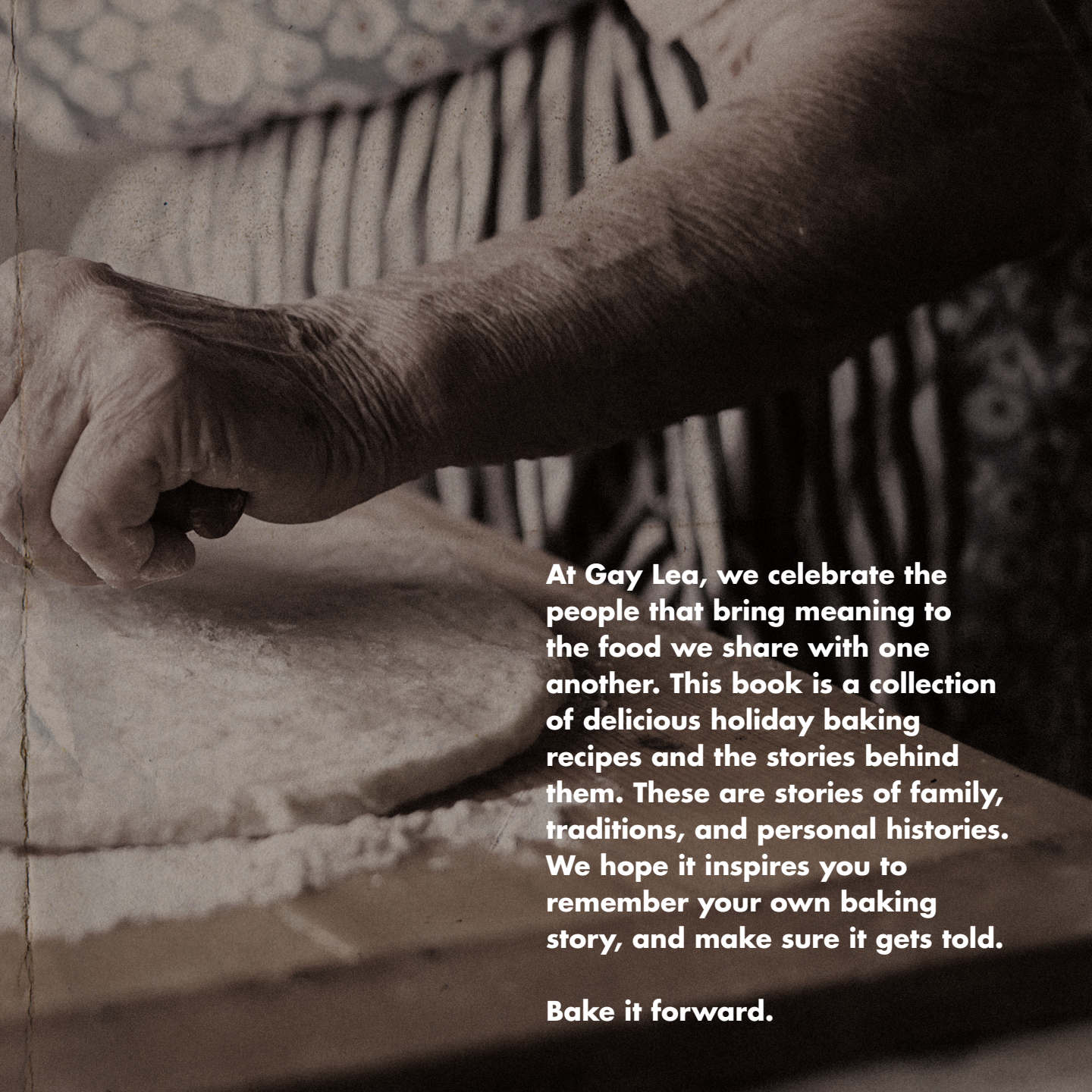
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Gay Lea



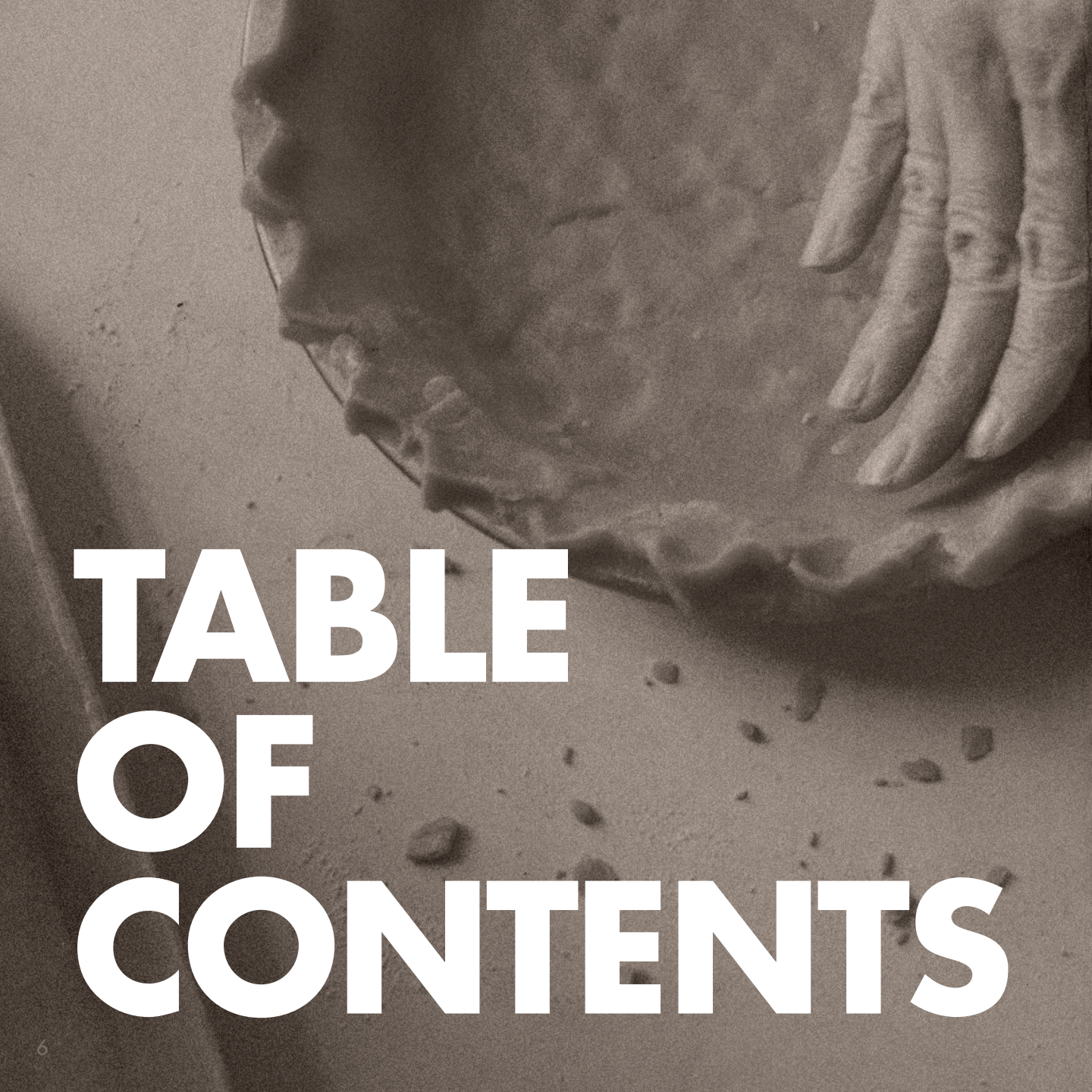

Gay Lea


EVERY
RECIPE
TELLS A
STORY



**At Gay Lea, we celebrate the people that bring meaning to the food we share with one another. This book is a collection of delicious holiday baking recipes and the stories behind them. These are stories of family, traditions, and personal histories. We hope it inspires you to remember your own baking story, and make sure it gets told.**

**Bake it forward.**



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# MARIA'S CROSTOLI

"My mother Maria was studying to be a nun and working as a nanny in Rome when she met my dad. He and his friend were moving to Canada, and that friend was dating my mom's sister. Right before he left, he got her address, and they wrote to each other. She moved to Canada in 1962, up to Kirkland Lake. My dad worked in the mines there – and they were married. Mom made her crostoli all the time. A lot of my friends grew up in her kitchen, and to this day, everyone still talks about them. We each had our little part in making them. I remember my dad always sprinkled the sugar on at the end. As hard and time-consuming as the process was, the rewards of eating them made you forget. I always wanted to open my own *Mamma Maria's Crostoli Factory.*"

- Dorina

CROSTOLI OR "RIBBON COOKIES" ARE TRADITIONAL ITALIAN PASTRIES THAT ARE LIGHTLY FRIED AND DUSTED WITH ICING SUGAR.

**DIFFICULTY:** Level 3
**PREPARATION:** 90 minutes

**YIELDS:** 50 to 60 crostoli
**COOK TIME:** 30 minutes

## INGREDIENTS

2 cups (500 mL) all-purpose flour
2 egg yolks
1 egg
1/4 cup (60 mL) evaporated milk
1/4 cup (60 mL) dark rum or grappa
2 tbsp (30 mL) GAY LEA BAKERS GOLD, unsalted butter, melted
2 tsp (10 mL) vanilla
1-1/2 tsp (7 mL) salt
Zest of 1 lemon
Vegetable oil for frying
Icing sugar for decorating



## INSTRUCTIONS

Mound flour on work surface; make a well in centre. Add egg yolks, egg, evaporated milk, rum, butter, vanilla, salt and zest into the well. Using fork, starting at the inside edge and working around well, blend the wet ingredients slowly gathering in flour to form a dough. On lightly floured surface, knead the dough, until smooth and no longer sticky, about 5 minutes. Shape into rectangle; wrap in plastic wrap. Let stand for 1 hour.

On lightly floured surface, roll out dough into 1/8-inch (3 mm) thickness. A pasta machine works great. The secret is in the thinness of the rolled dough. The thinner the better!

Cut dough into rectangles 5- x 2-inches (12 x 5 cm). Cut a slit lengthwise in the middle leaving 1-inch (2.5 cm) on either end. In large pot, heat 3-inches (7.5 cm) or more of oil to 375°F (190°C) over medium heat. Fry a few crostoli at a time, until crisp and golden, a few seconds on each side. Drain on paper towel. Repeat with remaining dough, adjusting heat as necessary.

Sift icing sugar evenly and generously over top of each crostoli.



"My grandmother came from Austria on a boat by herself when she was seventeen. Her parents sent her to Canada to escape anti-Semitism in Europe. She came through New York and hopped on a train to Toronto, where her sister already lived. Granny was the master of her kitchen. She was in charge. She didn't want any help but loved when you were there to talk with her. It was often only me. That's where I got my love of baking. It was absolutely a labour of love. She baked all of our favourites on Shabbos and for all the holidays. Her apple cake is delicious, and it's my family's favourite."

- Lucille

# DORA'S APPLE CAKE

WITH SUCCULENT APPLES, AND LITTLE SPICE, THE LAYERS OF THIS MOIST CAKE WILL SURPRISE AND DELIGHT WITH EACH BITE.

**DIFFICULTY:** Level 2
**PREPARATION:** 30 minutes

**YIELDS:** 16 servings
**COOK TIME:** 50-60 minutes

## INGREDIENTS

1 cup (250 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1 cup (250 mL) granulated sugar
1 tsp (5 mL) vanilla extract
1/2 tsp (2 mL) almond extract, optional
2 eggs
1-1/2 cups (375 mL) all-purpose flour
2 tsp (10 mL) baking powder
7 small granny smith apples, cored, peeled and thinly sliced
1/2 cup (125 mL) lightly packed brown sugar
2 tsp (10 mL) ground cinnamon

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Lightly grease an 8-inch (20 cm) square metal baking pan.

In large bowl, combine apples, brown sugar, cinnamon and lemon juice; mix well. In separate bowl, whisk together eggs, granulated sugar, orange juice and vanilla until frothy. Whisk in flour, baking powder and salt; mix until smooth. Whisk in butter.

Spoon half of the batter into prepared pan; spread evenly with a spatula. Evenly top with apple mixture; cover with remaining batter.

Bake for 50 to 60 minutes until nicely browned and tester in centre comes out clean. Let cool in pan on rack. Cut into squares; sprinkle with icing sugar if desired.





"I have yet to come across a single person who has not complimented these cookies. I first remember baking them with my mom as a young child in Zambia, where I was born. She would bake them for birthdays and on Christmas, and I would get to sprinkle them with rainbow sprinkles to decorate them. The cookies got their name from people liking them so much. Everyone always asked if they could *have some more*! When we came to Canada in the 1990s, we baked and shared these cookies with all of our friends and family. I shared them with my co-workers too. They all loved them very much, and some even offered to purchase them.

Our cookies bring joy wherever they go!"

- Alpa

# HAVE SOME MORE COOKIES



THESE COOKIES ARE BUTTERY AND DELICIOUS, CUT IN YOUR FAVOURITE SHAPES! GREAT FOR MAKING WITH CHILDREN ON A RAINY DAY!

**DIFFICULTY:** Level 1
**PREPARATION:** 20 minutes
**YIELDS:** 80 cookies
**COOK TIME:** 10 to 15 minutes



## INGREDIENTS

3-3/4 cups (925 mL) all-purpose flour
1 tbsp (15 mL) baking powder
1/4 tsp (1 mL) salt
1 lb (454 g) GAY LEA BAKERS GOLD, unsalted butter, softened
1-1/3 cups (325 mL) icing sugar, sifted
1-1/4 cups (300 mL) cornstarch, sifted
Rainbow sprinkles

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. In medium bowl, sift together flour, baking powder and salt; whisk ingredients. In large bowl, with electric mixer, cream together butter, icing sugar and cornstarch until light and fluffy.

Stir dry ingredients into butter mixture (dough will be relatively soft). If dough seems too soft or sticky, wrap in plastic wrap and refrigerate for 1 hour. On lightly floured surface, knead dough a few times until it holds shape well and rolls easily. Roll out dough to 1/4-inch (5 mm) thickness. With 2-inch (5 cm) round cookie cutter, cut out circles. With spatula, place cookies 2-inches (5 cm) apart on prepared baking sheet. Sprinkle with rainbow sprinkles as desired. Bake for 10 to 15 minutes. Let cool for 3 minutes on pan on rack. Transfer to rack; let cool completely. Repeat with remaining dough.

Enjoy and have some more!



"My grandma made these squares for every holiday because they were our favourite – all nine grandchildren. We loved being in the kitchen with her learning how to bake them. After she passed away, I shared this recipe with all my cousins. One of them made the squares and was not happy with the results. The icing was just not the right colour. It was white, and grandma's icing was always a caramel colour. It took me a while to remember exactly how grandma had made the icing. Of course, she used the same pot she used to make the base. Why dirty another pot? It was the cocoa that was left in the pot that tinted the icing to create the caramel colour. We all still love these squares. They're different from anything else we bake, and I've never seen them at a bake sale or anywhere else."

- Lynda

# ARROWROOT SQUARES

THESE SWEET DECADENT TREATS ARE EASY TO MAKE AND REQUIRE NO BAKING. THEY ARE SURE TO BECOME A FAMILY FAVOURITE!

**DIFFICULTY:** Level 1
**PREPARATION:** 25 minutes
**YIELDS:** 16 squares
**COOK TIME:** 8 minutes
**CHILL TIME:** OVERNIGHT

## INGREDIENTS

**BASE:**

1/4 cup (60 mL) GAY LEA BAKERS GOLD, unsalted butter
1/4 cup (60 mL) granulated sugar
1/4 cup (60 mL) unsweetened cocoa powder
1 egg, beaten
1 tsp (5 mL) vanilla
20 arrowroot biscuits (about 120 grams), roughly chopped into 1/2-inch (1 cm) pieces
3 tbsp (45 mL) chopped walnuts

**BUTTER ICING:**

1-1/4 cups (300 mL) icing sugar, sifted
1/4 cup (60 mL) GAY LEA BAKERS GOLD, unsalted butter, softened

## INSTRUCTIONS

Line 8-inch (20 cm) square baking pan with foil.

**BASE:**

In medium heavy saucepan, melt butter, sugar and cocoa powder over medium heat. Whisk in egg and vanilla. Reduce heat to low and cook until thickened about 5 minutes. Stir in biscuits and walnuts. Spread into prepared pan. Cool to room temperature.

**BUTTER ICING:**

In medium bowl, with electric mixer on medium speed, beat together icing sugar and butter until light and creamy. Spread evenly over cooled base. Cover and refrigerate overnight.

Cut into 2-inch (5 cm) squares and serve!





"Granny Elizabeth was a firecracker, and she knew how to make a mean pie crust! It was buttery, flaky, and always baked to perfection. No matter what the filling, the wow factor was always in this crust. Every year, for the holidays, Granny and I would bake a different pie, but always with the same crust. As I got older, I began to realize that it really was perfect – not only because the recipe was so good, but because we always made it together, just the two of us in the kitchen, lost in conversation. Granny Elizabeth found a way to create amazing memories through baking, telling stories, and sharing moments that I will never forget. I would always leave with my belly filled with pie; but more importantly my mind filled with unsolicited advice that could only come from Granny. I look forward to the day when I can do the same with my children."

- Jennifer

# GRANNY ELIZABETH'S PIE CRUST

THIS BUTTERY, FLAKY RECIPE IS PERFECT FOR ANY PIE FROM APPL

**DIFFICULTY:** Level 1
**PREPARATION:** 15 minutes
**YIELDS:** 1 pie crust
**CHILL TIME:** 1 hour



## INGREDIENTS

1-1/3 cups (325 mL) all-purpose flour
1/2 tsp (2 mL) kosher salt
1 tbsp (15 mL) granulated sugar (add only if you're making a sweet pie)
1/2 cup (125 mL) cold GAY LEA BAKERS GOLD, unsalted butter, cut into 1-inch (2.5
2 to 3 tbsp (30 to 45 mL) ice cold water, approx.

## INSTRUCTIONS

In food processor fitted with metal blade, pulse a few times to blend flour and salt (add sugar as well if you're making a sweet pie). Add butter, pulse until mixture resembles coarse breadcrumbs. While pulsing add water in a steady stream, until dough just holds together when pinched. Add 1 more teaspoon (5 mL) of water if necessary, do not over mix. Turn out dough on a lightly floured surface; knead two or three times until it comes together. Shape into disc; wrap tightly in plastic wrap. Refrigerate for 1 hour or until dough is firm enough to roll. On a lightly floured surfa roll pastry into 12-inch (30 cm) circle. Fold dough gently in half, transfer to 9-inch (24 cm) glass pie dish. Brush off any excess flour and trim edges of pastry to fit pie dish or fold under excess and crimp. Refrigerate until ready to use.



"My mom loved to share family time over food. We baked together frequently when I was young. Dad liked to have dessert at least once a week. My mom's absolute favourite was pumpkin pie. One year, we didn't have a can of pumpkin to use, and whole pumpkins were plentiful and cheap, so I offered to bake the pie using a pumpkin if Mom would help me figure out how. We tried a few different methods. We tried peeling the pumpkin before cooking but gave up fairly quickly and decided to just roast it. We tried seasoning it using a pumpkin pie spice blend before roasting, but the spices burned. Eventually, we found our method. Whenever we had anyone over in the fall, there was always a pumpkin pie on the table. Family dinners were always a special time with good conversation and lots of food, and they are now a treasured memory that Dad and I share weekly."

- Sherry

# MOM'S PUMPKIN PIE

THIS HOMEMADE PUMPKIN PIE RECIPE IS SILKY SMOOTH AND RICHLY SPICED.

**DIFFICULTY:** Level 2
**CHILL TIME:** 1 hour
**YIELDS:** 6-8 servings
**BAKE TIME:** 85-95 minutes
**PREPARATION:** 55 minutes

## INGREDIENTS

1 pie pumpkin, about 2 lbs (1 kg)
1 cup (250 mL) 35% whipping cream
1 cup (250 mL) packed brown sugar
2 eggs
1 tsp (5 mL) ground cinnamon
1/2 tsp (2 mL) ground allspice
GAY LEA REAL WHIPPED CREAM



## INSTRUCTIONS

Create your pie crust using the recipe on page 15. Once you've placed it in the fridge to cool, preheat oven to 350°F (180°C). Cut pumpkin in half, remove insides. Place cut side down on lightly greased rimmed baking sheet. Bake until tender, about 35 minutes. Cool; scoop cooked pumpkin from pumpkin rind. Measure out 2 cups (500 mL) pumpkin. Preheat oven to 425°F (220°C). Place pie dish on rimmed baking sheet. In a large bowl, combine pumpkin, cream, sugar, eggs, cinnamon and allspice. Blend with immersion blender until smooth. Pour into pie shell; bake for 15 minutes. Reduce temperature to 350°F (180°C) and bake for 50 to 60 minutes or until the centre is slightly jiggly.

Serve topped with GAY LEA REAL WHIPPED CREAM.



"I grew up on a farm in Fisherville, but my mom was a city girl, born and raised in Hamilton. She had very little baking or cooking experience when she married my father. My father was a mama's boy, and his mama had spoiled him rotten! My grandmother, Emma, insisted my mother learn to cook for my dad, so she passed all her recipes on to my mom. Trust me, these recipes are hard to follow, *a handful of this, a finger's length of that,* and of course no measurements for anything. This cottage cheese pie is a favourite of our entire family. It's served straight out of the oven, sprinkled with brown sugar or maple syrup. Eating it takes me straight back to my childhood on the farm, every time."

- Christine



# COTTAGE CHEESE PIE

A DELICATE BLEND OF SAVOURY AND SWEET, THIS PIE HAS A SMOOTH FILLING AND IS A PERFECT DESSERT TO BRING FOR BRUNCH.

**DIFFICULTY:** Level 1
**YIELDS:** 6 servings
**PREPARATION:** 20 minutes
**BAKE TIME:** 40-45 minutes

## INGREDIENTS

2 eggs
2 cups (500 mL) milk
1 cup (250 mL) GAY LEA NORDICA 2% COTTAGE CHEESE
1-1/2 tbsp (22 mL) all-purpose flour
Pinch salt
2 tbsp (30 mL) GAY LEA BAKERS GOLD, unsalted butter
Ground cinnamon
Brown sugar or maple syrup, optional

## INSTRUCTIONS

Using the pie crust recipe from page 15, once you've placed it in the fridge to cool, preheat oven to 425°F (220°C). In large bowl, whisk together eggs, milk, cottage cheese, flour and salt until combined. Pour mixture into pie shell.

Cut butter into 1/4-inch (5 mm) pieces and distribute evenly on top. Sprinkle top with cinnamon, to taste. Place pie on a baking sheet; bake for 10 minutes. Reduce heat to 375°F (190°C). Bake for 30 to 35 minutes or until centre is jiggly and pie shell is golden. Remove from oven; let cool for 10 minutes.

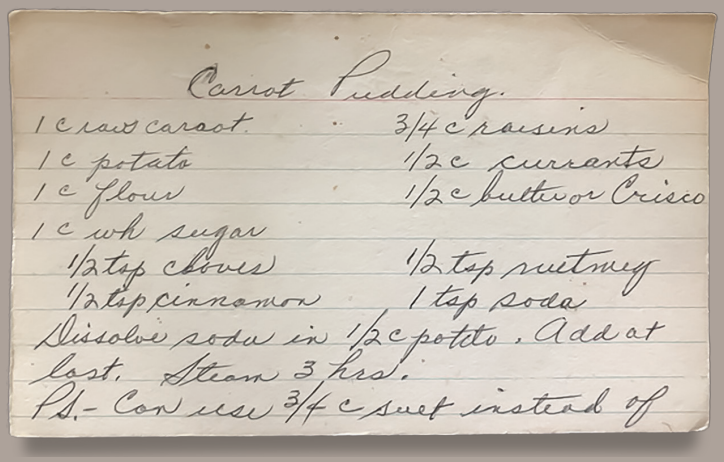
Serve hot, sprinkled with brown sugar or drizzled with maple syrup to taste, if desired.

# CARROT PUDDING



"My grandparents had a very large family, so a big garden was a necessity. It was easy to grow potatoes and carrots and use them to make a great dessert. They sure knew how to make celebrations special on very little money. This recipe was a family favourite. It was handed down from my grandmother to my mom, and she made it for us every year on Christmas day. Mom would always say, *it's not ready to be served until everyone has stirred the love in.* That's what Mom said every time she made it, and I've carried the tradition on with my own kids. I still make it today."

- Marie



Carrot Pudding.

1 c raw carrot — 3/4 c raisins
1 c potato — 1/2 c currants
1 c flour — 1/2 c butter or Crisco
1 c wh sugar
1/2 tsp cloves — 1/2 tsp nutmeg
1/2 tsp cinnamon — 1 tsp soda
Dissolve soda in 1/2 c potato, Add at last. Steam 3 hrs.
P.S. - Can use 3/4 c suet instead of



CARROT PUDDING IS INCREDIBLY MOIST, AND RICH WITH SPICES. YOUR FAMILY WILL BE ASKING FOR SECONDS!

**DIFFICULTY:** Level 1
**PREPARATION:** 25 minutes

**YIELDS:** 8 servings
**STEAM TIME:** 2 hours

## INGREDIENTS

### CARROT PUDDING:

1 cup (250 mL) grated carrot
1 cup (250 mL) grated peeled potato
1 cup (250 mL) granulated sugar
1/4 cup (60 mL) GAY LEA BAKERS GOLD, unsalted butter, melted
1/2 cup (125 mL) currants
1/2 cup (125 mL) raisins
1 cup (250 mL) all-purpose flour
1 tsp (5 mL) each ground cloves and cinnamon
1 tsp (5 mL) baking soda
1/2 tsp (2mL) ground nutmeg

### BROWN SUGAR SAUCE:

1 cup (250 mL) granulated sugar
1/2 cup (125 mL) GAY LEA BAKERS GOLD, unsalted butter
2 tsp (10 mL) vanilla extract



## INSTRUCTIONS

Grease 6 or 7 cup (1.5 or 1.75 L) pudding mould or heat proof bowl. In large bowl, combine carrots, potatoes, sugar, butter, currants and raisins. In separate large bowl, whisk together flour, cloves, cinnamon, baking soda and nutmeg. Add flour mixture to carrot mixture and mix to combine well. Fill mould with pudding mixture and secure top with lid or tightly wrapped foil. Place mould in large pot (stock pot works well) with 3-inches (8 cm) of water in the bottom. Cover and bring water to a simmer. Steam pudding for 2 hours, or until cake tester inserted in centre comes out clean. Remove pudding from pot and allow to rest for ten minutes.

**BROWN SUGAR SAUCE:** Meanwhile, in small saucepan, over medium heat combine sugar, butter and vanilla, cook until butter is melted and sugar is completely dissolved. Unmould pudding onto plate. For a dash of flair, drizzle pudding tableside with the warm sauce. Your guests will be impressed!



# JAMAICAN CHRISTMAS CAKE



"I was born in Clarendon, Jamaica. Mama worked for a British family, and when she got married, she was given a cookbook from England. She modified its Christmas Cake recipe by using rum instead of brandy. From age six, she taught me how to bake this cake. My dad had many businesses, and at Christmas, my mom would collect shoe boxes, fill them full of goodies, and distribute them to the men who worked for him. We even sold some as fundraisers for our church's Christmas concerts. When I came to Canada in 1966, I started baking them for Christmas and have continued ever since. I enjoy baking this cake and even ship some to friends around the world."

- Mary

EACH FAMILY HAS THEIR OWN VERSION OF THIS JAMAICAN FAVOURITE. ALSO KNOWN AS BLACK CAKE OR RUM CAKE, IT'S RICH WITH DRIED FRUITS SOAKED IN FORTIFIED WINE WITH A DASH OF RUM.

**DIFFICULTY:** Level 2
**PREPARATION:** 30 minutes

**YIELDS:** 16-20 slices
**BAKE TIME:** 90 minutes

## INGREDIENTS

2 cups (500 mL) Red Label Wine (fortified) or Port
1/4 cup (60 mL) rum
1 cup (250 mL) prunes
1 cup (250 mL) raisins
1 cup (250 mL) glace (candied) mixed peel
1 cup (250 mL) mixed red and green glace cherries
1 tbsp (15 mL) browning liquid
1 cup (250 mL) granulated sugar
1 cup (250 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
4 eggs
Juice and zest of half a lime
1 tsp (5 mL) vanilla extract
1 tsp (5 mL) almond extract
3-1/2 cups (875 mL) all-purpose flour
2 tsp (10 mL) baking powder
2 tsp (10 mL) ground cinnamon
1 tsp (5 mL) ground nutmeg
1 tsp (5 mL) ground allspice
1/4 cup (60 mL) rum (optional for topping)
1/2 cup (125 mL) glace (candied) cherries (optional for topping)

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Butter and flour a 10-inch (25 cm) spring form pan. In large bowl, combine wine, rum, prunes, raisins, mixed peel and cherries. If time permits, transfer to large jar and refrigerate for up to 1 month, if not, place fruit and wine mixture in medium saucepan, over medium heat bring to a simmer, cook for about 10 minutes or until fruits are tender and have absorbed some of the liquid. Cool mixture completely.

Measure 1-1/2 cups (375 mL) of the mixture into a food processor; pulse until fruits are the consistency of chutney. Return processed mixture to the remaining fruit and stir in browning. In large bowl, with electric mixer on medium speed, beat together sugar and butter until light and fluffy. Beat in eggs, 1 at a time. Beat in lime zest and juice, vanilla and almond extract. In separate bowl, whisk together flour, baking powder, cinnamon, nutmeg and allspice. Add flour mixture to butter mixture; mix to combine. Add fruit mixture and stir to combine well. Pour batter into prepared pan and smooth top. Bake for 80 minutes or until toothpick inserted in centre comes out clean. Let cool in pan on rack. Toppings: If desired, pour 1/4 cup (60 mL) of rum over cake and allow to soak in for several hours. You can repeat this step as many times as you like allowing rum to soak in before each new addition so that cake is not soggy. Decorate top of cake with glace cherries, serve and enjoy!



“My abuela, Irma, was born and raised in Quezaltepeque, El Salvador. I love that she immigrated to Canada over thirty years ago, but she still cooks only Salvadorian food. Abuela makes the ultimate quesadilla – which is nothing like a Mexican quesadilla – it’s a moist dessert cake that is similar to a pound cake. She loves making it for birthdays and holidays as a reminder of our family’s history. In her day, back in El Salvador, most people had their babies at home. So, when our family was leaving during the civil war in the eighties, my abuela got all her children’s birth certificates at the same time. All six of her children were given January 30th as their birthdays, with the year based on her own memory. It’s now a running joke in our family that no one knows their actual birthday, and we all celebrate on the same day!”

- Tony



# QUESADILLA SALVADOREÑA

QUESADILLA SALVADOREÑA IS A MOIST, CHEESE/POUND CAKE OFTEN SERVED WITH A CUP OF COFFEE AS A BREAKFAST OR SNACK.

**DIFFICULTY:** Level 1
**PREPARATION:** 15 minutes
**YIELDS:** 16 squares
**BAKE TIME:** 35-40 minutes

## INGREDIENTS

1 cup (250 mL) granulated sugar
1/2 cup (125 mL) GAY LEA BAKERS GOLD, unsalted butter, melted
3 eggs, separated
1 cup (250 mL) finely grated parmesan cheese
3/4 cup (175 mL) GAY LEA SOUR CREAM
1 tsp (5 mL) baking powder
Pinch salt
1 cup (250 mL) rice flour
1-1/2 tsp (7 mL) sesame seeds

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Line 13- x 9-inch (3.5 L) metal baking pan with parchment paper. In large bowl, with electric mixer on high speed, beat together sugar and butter until creamy about 3 minutes. Add egg yolks; mix until blended. Beat in cheese. In small bowl, combine sour cream, baking powder and salt; blend into batter just until smooth. In separate large bowl, with electric mixer, beat egg whites until soft peaks form. Sift rice flour over batter; with spatula, fold in gently just to combine. Fold in half of the egg whites to lighten the batter. Fold in remaining egg whites. Pour batter into prepared pan; sprinkle with sesame seeds. Bake for 35 to 40 minutes or until golden brown on top and a toothpick inserted into the centre comes out clean.

“My mom is Dutch, and she has always done lots of Christmas baking. She shares her baking with her friends, family and neighbours, and her whipped shortbread is a holiday tradition. As we got older, we began to help her make it. It started with just icing the shortbread cookies or putting the sprinkles on and, then transitioned to us doing all the baking together. If mom is busy, I bake all the cookies myself. Every year we put together Christmas tins, and we give them to our neighbours, friends and family.”

- Rachel





# WHIPPED SHORTBREAD COOKIES

THESE COOKIES ARE LIGHT AS AIR AND MELT IN YOUR MOUTH WITH A DELICIOUS BUTTERY FLAVOUR.

**DIFFICULTY:** Level 1
**PREPARATION:** 20 minutes
**YIELDS:** 40 cookies
**CHILL TIME:** 60 minutes
**BAKE TIME:** 12-15 minutes

## INGREDIENTS

1/2 cup (125 mL) icing sugar
1/4 cup (60 mL) cornstarch
1 cup (250 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1 tsp (5 mL) vanilla extract
1-1/2 cups (375 mL) all-purpose flour, sifted
Melted chocolate for dipping, optional

## INSTRUCTIONS

Sift sugar and cornstarch into medium bowl; add butter and vanilla. With electric mixer on medium speed, beat together until light and fluffy. Add flour and blend just to combine. Cover and refrigerate dough for 60 minutes or until firm. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. On well-floured surface, roll dough to 1/4-inch (5 mm) thickness. Using a 2-inch (5 cm) cookie cutter, cut out cookies. Place about 1-inch (2.5 cm) apart on prepared baking sheet. Bake for 12 to 15 minutes until slightly golden. Repeat. If you like, decorate with melted chocolate when cookies have cooled.

"We lived on a farm, and there were five of us kids, so my mom did a lot of baking. Our tradition throughout my daughter Ashley's growing up years was that we would try different cookie recipes each year. Even though she is now grown, with children of her own, *and* is a better baker than me, she will still request these cookies every holiday season. I don't make nearly as many cookies as I used to, but I still make these gems for Ashley every Christmas dinner. And they are made with love."

- Debby



# RAISIN MOLASSES GEMS



THESE SOFT, CHEWY COOKIES ARE SPICED WITH GINGER AND STUDDED WITH RAISINS. BET YOU CAN'T EAT JUST ONE!

**DIFFICULTY:** Level 1
**PREPARATION:** 20 minutes
**BAKE TIME:** 10-12 minutes
**YIELDS:** 20 cookies
**CHILL TIME:** 1 hour

## INGREDIENTS

3/4 cup (175 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1 cup (250 mL) granulated sugar
1/4 cup (60 mL) molasses
1 egg
2 cups (500 mL) all-purpose flour
2 teaspoons (10 mL) baking soda
1 teaspoon (5 mL) ground cinnamon
1/2 teaspoon (2 mL) ground cloves
1/2 teaspoon (2 mL) ground ginger
1/4 teaspoon (1 mL) salt
3/4 cup (175 mL) raisins
Granulated sugar for coating



## INSTRUCTIONS

In large bowl, with electric mixer on medium speed, beat together butter and sugar until light and fluffy. Beat in molasses and egg until combined. In medium bowl, whisk together flour, baking soda, cinnamon, cloves, ginger and salt; with spatula stir into butter mixture in two additions just until combined. Stir in raisins. Cover and refrigerate for about 1 hour or until firm. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. Place sugar for coating into shallow bowl. Form dough into 1-inch (2.5 cm) balls; roll in sugar to coat well. Place 2-inches (5 cm) apart on prepared baking sheet.
Bake for 10 to 12 minutes or just until edges are firm. Repeat.

"Patita (my aunt) baked each of us our favourite dessert for Christmas. That was our gift. She is the best baker in the family, and she wouldn't share her recipes with anyone. Moving to Canada made us miss the delicious goodies from her gifted hands. The first year, without her baking, it just wasn't Christmas. After the holidays, I called her and said, I know you are not giving your recipes to anyone, but I need you to share them with me. Patita has always been more than an auntie to me, she is like a mother, and I am like her daughter. She shared the recipes with me. Her alfajores are my favourite. I love to bake, but I will only bake her recipes at Christmas. Just before the pandemic, Patita came to Canada. It was the first Christmas we had spent together in fifteen years. We baked eight cakes! And when we finished, we sat back and said, *now it is Christmas.*"

- Cecilia



# ALFAJORES CON DULCE DE LECHE

DELECTABLE COOKIES SANDWICHED TOGETHER WITH DULCE DE LECHE - A THICK CARAMEL SPREAD MADE FROM SWEETENED CONDENSED MILK THAT CAN BE PICKED UP AT YOUR LOCAL GROCERY OR SPECIALTY SHOP.

**DIFFICULTY:** Level 1
**CHILL TIME:** 2 hours
**YIELDS:** 15 cookies
**BAKE TIME:** 10 minutes per baking sheet
**PREPARATION:** 20 minutes

## INGREDIENTS

1/3 cup (75 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1/2 cup (125 mL) icing sugar, sifted
5 egg yolks
1-1/2 cups (375 mL) cornstarch
1/2 cup (125 mL) pastry flour
2 tsp (10 mL) baking powder
1 cup (250 mL) prepared Dulce de Leche



## INSTRUCTIONS

In large bowl, with electric mixer beat together butter and icing sugar until light. Beat in egg yolks, 1 at a time, beating well after each addition. In medium bowl, sift together cornstarch, pastry flour and baking powder; stir into batter one third at a time, mixing well with a spatula. Shape into disc; wrap in plastic wrap and refrigerate for 2 hours or until firm. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. Roll out dough on lightly floured surface, to 1/4-inch (5 mm) thickness. With 2-1/2-inch (6 cm) round cookie cutter, cut out cookies. Place cookies 1-inch (2.5 cm) apart on prepared baking sheets. Bake for 10 minutes or until light golden on bottom. Let cool for 1 minute on pan on rack. Transfer to racks to cool completely. Repeat.

On bottom side of half of the cookies, spread about 1 tbsp (15 mL) of Dulce de Leche. Sandwich with remaining cookies, bottom side down; lightly pressing to push filling to edge. Enjoy!

"This recipe is from my grandmother, Bunica. She was born in a city on the Târnava Mare River in Romania. The stories my grandmother shared with us kids during the holidays are my most cherished memories. I miss her a lot and think of her when I smell these cookies baking in my kitchen."

- Sorin



# CORNULETE CU RAHAT

ELEGANT AND SWEET, THESE TRADITIONAL ROMANIAN COOKIES ARE FILLED WITH TURKISH DELIGHT AND SERVED AT CHRISTMAS AND HOLIDAYS THROUGHOUT THE YEAR.



**DIFFICULTY:** Level 2
**PREPARATION:** 25 minutes
**BAKE TIME:** 12-15 minutes

**YIELDS:** 16 cornulete
**CHILL TIME:** 30 minutes

## INGREDIENTS

4 cups (1 L) all-purpose flour, sifted
1-1/4 cups (300 mL) plus 3 tbsp (45 mL) cold GAY LEA BAKERS GOLD, unsalted butter, cut into 1-inch (2.5 cm) pieces
1-1/4 cups (300 mL) icing sugar, sifted
2 egg yolks
1/2 tsp (2 mL) vanilla extract
1 tsp (5 mL) grated lemon zest
Pinch salt
1 to 2 tbsp (15 to 30 mL) cold water, (optional)
250 g Turkish delight (your favourite flavour)
Icing sugar for dusting



## INSTRUCTIONS

In large bowl, toss flour and butter. With pastry cutter or using two knives, cut in butter until mixture resembles coarse breadcrumbs. Using spatula, fold in icing sugar until well combined. In small bowl, whisk together egg yolks, vanilla, lemon zest and salt. Add to flour mixture; mix to bring dough together, lightly kneading until well combined. If dough does not come together, add water 1 tbsp (15 mL) at a time. Shape into disc, wrap in plastic wrap; let dough rest in a cool spot for 30 minutes (not in the refrigerator). Meanwhile, cut Turkish delight into slices about 1-1/2-inches (3.5 cm) long by 1/2-inch (1 cm) thick. (Dust Turkish delight lightly with icing sugar, if knife is sticking).
Preheat oven to 340°F (170°C). Line baking sheets with parchment paper. On floured surface, roll dough into approximately a 10 to 11-inch (25 to 30 cm) circle. With knife, cut the dough into equal quarters and each quarter into 4 wedges. At the base of each wedge place a slice of Turkish delight. Starting from the wide end, roll up each wedge to form crescent (cornulete). Place on prepared baking sheet, about 2-inches (5 cm) apart. Bake for 12 to 15 minutes or until golden. Let cool on pan on rack for 10 minutes. Sift icing sugar over top. Repeat.

"Amama, my grandma, has a great passion for cooking and baking. She bakes her cookies in very large batches and sends them to everyone in our family. She lives in a village in India and bakes her cookies in a traditionally built oven. Its temperature is maintained by burning the wood below it. It has been eight years now that I have been here in Canada. I came as a student, and when I finished my studies, I was given permanent residency. It had been five years since I last saw my family, so I took the opportunity to visit last month. I saw Amama, and after five years, she and I were both in tears. She told this recipe to me, and I wrote it down so that we can bake the same cookies even when we are in different countries."

- Sweka



# AMAMA'S COOKIES

THIS FAMOUS COOKIE FROM INDIA IS THE PERFECT TREAT FOR DIPPING IN CHAI OR YOUR FAVOURITE TEA!

**DIFFICULTY:** Level 1
**PREPARATION:** 25 minutes
**YIELDS:** 20 cookies
**BAKE TIME:** 12-15 minutes

## INGREDIENTS

Pinch of saffron
2 tbsp (30 mL) warm milk
1/4 cup (60 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1/2 cup (125 mL) plus 2 tbsp (30 mL) icing sugar, sifted
1 cup (250 mL) all-purpose flour
2 tsp (10 mL) custard powder
1/2 tsp (2 mL) baking powder
1/4 tsp (1 mL) ground cardamom
1 tbsp (15 mL) milk

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. In small bowl, soak saffron in warm milk; set aside. In medium bowl, with electric mixer on medium speed, beat together, butter and icing sugar until light and fluffy. In separate bowl, whisk together flour, custard powder, baking powder and cardamom. Mix flour mixture into butter mixture, just to combine. Add milk and mix until incorporated. On lightly floured surface, roll dough to 1/4-inch (5 mm) thickness. With a 1-1/2 to 2-inch (4 to 5 cm) round cookie cutter, cut out cookies. Place cookies 1-inch (2.5 cm) apart on prepared baking sheet. Lightly brush cookies with saffron milk making sure each cookie has a thread or two of saffron on the top. Bake for 12 to 15 minutes or until lightly golden. Let cool on pan on rack. Repeat.





# UVITA'S PAN DE PASCUA

"I love that I grew up in a family where the kitchen was the action hub of the house. There was always something cooking, and we were often thinking of what to make next! This recipe is from my mom. She inspired my passion for cooking and baking from a very early age. I started collecting family and friends' recipes when I was very young - maybe six years old. I love how food brings us together and, in my family, cooking has always been an expression of love. My kids, Diego and Cristina, call my mom Uvita – Uvita derives from Abuelita - and she is the master cook of our family. Our family is a cultural melting pot. I'm originally from Chile, grew up in Venezuela and moved to Canada about twenty years ago. My husband is Mexican, and my kids were born in Canada. Every holiday season, wherever Uvita goes, she brings with her the delicious recipes of our traditional family treats that please everyone. Pan de Pascua is the flavour of Christmas for us and it's like magic!

- Marcela

A CROSS BETWEEN A QUICK BREAD AND A CAKE, THIS TRADITIONAL CHILEAN HOLIDAY RECIPE MAKES 3 LOAVES SO YOU CAN ENJOY ONE AND GIFT THE OTHERS!

**DIFFICULTY:** Level 2
**PREPARATION:** 40 minutes

**YIELDS:** 12 slices each
**BAKE TIME:** 45-60 minutes

## INGREDIENTS

350 g (approx.3 sticks) GAY LEA BUTTER STICKS, softened
1 cup (250 mL) granulated sugar
1 cup (250 mL) lightly packed brown sugar
4 eggs, separated
1 tsp (5 mL) baking soda
1/2 cup (125 mL) hot water
1/4 cup (60 mL) amber rum
1 tsp (5 mL) white vinegar
4 cups (1 L) pastry flour, sifted
1 tsp (5 mL) brown sugar
1 tbsp (15 mL) baking powder
1 tsp (5 mL) ground cinnamon
1/2 tsp (2 mL) ground cloves
Pinch each of ground nutmeg and salt
2 cups (500 mL) coarsely chopped walnuts
1/2 cup (125 mL) raisins
1/4 cup (60 mL) glace (candied) mixed fruits, more for garnish
2 tbsp (30 mL) all-purpose flour

## INSTRUCTIONS

Preheat oven at 350°F (180°C). Grease three 8- x 4-inch (20 x 10 cm) metal loaf pans. In large bowl, with electric mixer on medium speed, beat together butter, granulated and brown sugars until light and fluffy. Beat in yolks, 1 at a time, scraping down bowl after each addition. In a small bowl, dissolve baking soda in hot water. Stir in rum and vinegar. In large bowl, whisk together pastry flour, baking powder, cinnamon, cloves, nutmeg and salt. Add flour mixture alternately with water mixture, making three additions of flour and two of water mixture. In medium bowl, beat egg whites until soft peaks form. With spatula carefully fold in one-quarter of the egg whites into the batter to lighten. Fold in remaining whites. In separate bowl, combine nuts, raisins, candied fruits and 2 tablespoons (30 mL) flour; fold into batter. Divide batter evenly between the pans; decorate with additional sprinkle of fruits. Bake for 45 to 60 minutes or until toothpick inserted in centre comes out clean. Let cool on rack for 10 minutes. Turn out loaves to cool completely. Enjoy or wrap in plastic wrap and store at room temperature. Loaves can last up to three weeks.





"This cookie recipe is my mom's. She was always working, but whenever she had time, she would bake simple sweets for us. I loved eating them, and the smell too. My mom was always very busy working during the holiday season. Still, she always made time to make these cookies for us to enjoy. They remind me of her love during my childhood. Now I make them for my own family. They look like perfect little snowballs! I'm from South Korea, and I moved here ten years ago with my sister. Our mom was supposed to come this year, but then the pandemic started. Hopefully, this Christmas, we can gather all together and have these cookies again!"

- Haein

# UMMA'S SNOWBALL COOKIES

THESE GLUTEN-FREE, TENDER COOKIES MELT IN YOUR MOUTH. SNOWBALL COOKIES ARE DELICIOUS AND BUTTERY; MADE WITH ALMOND FLOUR AND BROWN SUGAR.

**DIFFICULTY:** Level 1 **YIELDS:** 12 cookies **PREPARATION:** 30 minutes
**BAKE TIME:** 15 minutes

## INGREDIENTS

1/3 cup (75 mL) GAY LEA BAKERS GOLD, unsalted butter, softened
1/4 cup (60 mL) packed brown sugar
1/2 cup (125 mL) rice flour
1/2 cup (125 mL) almond flour
Icing sugar

## INSTRUCTIONS

Preheat oven to 350°F (180°C). Line baking sheet with parchment paper. In medium bowl, with electric mixer on medium speed, beat together butter and sugar until light and fluffy. Add rice flour and almond flour; mix until combined. Scoop by tablespoonful (15 mL) and roll into balls; place 1-inch (2.5 cm) apart on baking sheet. Bake for 15 minutes or until light golden. Transfer to rack; let cool 5 minutes. Dust slightly warm cookies generously with icing sugar to coat.





# CHRISTMAS BREAD PUDDING

"From sweet morning pancakes to a ginger ale-soaked ham, Christmas has always been about my mom's kitchen. Shortbread was a staple, at least two apple pies, a batch of scones, and of course, a perfect Christmas pudding. As a child, I could barely stomach the brandy-soaked tradition, but as an adult, I look forward to it every year. When Mom left Ireland in the 1960s, she knew no one but her husband and young son. They were often lonely for home and without much money, so they clung to the one thing they could replicate, their food. The grandchildren still love Nana's pancakes the most. The grown-up children relish her Christmas pudding because they know it's soaked in more than brandy – it's steeped in the history of every Christmas our parents ever knew."

- Anne

A HOLIDAY CLASSIC MADE UP OF SOFT BREAD, DRIED FRUIT, AND A DIVINE CARAMEL SAUCE IN THE PUDDING WITH PLENTY OF EXTRA FOR DRIZZLING ON TOP!



**DIFFICULTY:** Level 2
**YIELDS:** 6-8 servings
**PREPARATION:** 20 minutes
**COOK TIME:** 20 minutes
**CHILL TIME:** 30 minutes
**BAKE TIME:** 35 minutes

## INGREDIENTS

### IRISH CARAMEL SAUCE:

3 cups (750 mL) granulated sugar
1-1/3 cups (325 mL) water
1/2 cup (125 mL) GAY LEA BAKERS GOLD, unsalted butter, cubed
1/2 cup (125 mL) Irish Cream liquor
1/2 cup (125 mL) milk

### BREAD PUDDING:

3 eggs, lightly beaten
1-1/2 cups (375 mL) milk
1 cup (250 mL) 35% whipping cream
1 cup (250 mL) granulated sugar
10 cups (2.5 L) 1-inch (2.5 cm) cubed soft rustic French bread
1/2 cup (125 mL) raisins

## INSTRUCTIONS

**IRISH CARAMEL SAUCE:** In medium saucepan, over medium heat combine sugar and water, stir until sugar completely dissolves. Simmer, without stirring until mixture is light golden, about 18 minutes. Remove from heat. Add butter, whisk constantly until smooth. Keep an eye on the sauce, it will be very hot and can bubble up during this time. Whisk in Irish Cream liquor and milk. Mixture will bubble slightly. Set aside.

**BREAD PUDDING:** Grease 13- x 9-inch (3.5 L) metal or glass baking dish. In large bowl, whisk together eggs, milk, cream, sugar, 1-1/4 cups (300 mL) of the Irish Caramel Sauce. Add bread cubes; stir to coat bread cubes thoroughly. Cover with plastic wrap; refrigerate for 30 minutes or until most of the liquid is absorbed. Preheat oven to 350°F (180°C). Pour mixture into prepared baking dish; sprinkle with raisins. Bake for 45 to 50 minutes or until set and golden on top. Serve warm, drizzled with remaining Irish Caramel Sauce.



"My grandparents moved to Canada and bought the farm that has now been in our family for four generations. Winters were severe, and they had a large family of eight children. Naturally, self-sufficiency and hard work always included storing up a good supply of canned fruits, jams, and jellies. When baking, big batches were always the way to go. This tasty cookie could be made ahead of time since they keep well, but only if you hide them, as they tend to disappear quickly! I remember my grandmother had a glass cookie jar that she would store the cookies in for Sunday dinners. The original recipe doesn't include chocolate drizzle, but I like to add it to dress mine up for the holidays."

- Margaret

# JAM SANDWICH COOKIES

THESE COOKIES ARE TENDER AND IRRESISTIBLE. USE ANY KIND OF JAM TO MAKE A BEAUTIFUL ARRAY OF COLOURFUL SANDWICH COOKIES.

**DIFFICULTY:** Level 2
**YIELDS:** Approx. 18 cookies
**PREPARATION:** 20 minutes
**CHILL TIME:** 30 minutes
**BAKE TIME:** 15-20 minutes per baking sheet

## INGREDIENTS

3/4 cup (175 mL) cold GAY LEA BAKERS GOLD, unsalted butter, cut into 1/2- inch (1 cm) cubes
2 cups (500 mL) all-purpose flour
2/3 cup (150 mL) granulated sugar
1 egg yolk
Pinch salt
1 tsp (5 mL) vanilla extract
Favourite jam for filling

## INSTRUCTIONS

Place butter and flour into large bowl. Using pastry cutter or two knives, work the butter into the dough until it resembles coarse breadcrumbs. Add sugar and egg yolk and stir until dough comes together. Cover and chill dough for 30 minutes or until firm enough to roll.

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. On a well-floured surface, roll dough 1/4-inch (5 mm) thickness. Cut dough with 2-1/2-inch (6 cm) fluted (or round) cookie cutter. Place cookies 2-inches (5 cm) apart on cookie sheet; cut a small circle in the centre of half of the cookies to make the lids (the bottom of a piping tip is great for this). Re-roll dough by gathering the scraps and lightly kneading on a floured surface.

Bake for 10 to 12 minutes or until lightly golden. Allow cookies to cool completely.

Turn solid cookies bottom side up. Dot the centres with approx. 1 tsp (5 mL) of your favourite jam. Top with a lid, gently press so that jam is close to the edges. Serve and enjoy! To store cookies, place in an airtight container in the refrigerator.







"My wife is from Sri Lanka, and I'm Jamaican. When we started dating, it quickly became a theme in our relationship to introduce each other to different foods from our own countries. We began cooking and baking together a lot. I had always loved cooking, and she soon discovered a love of baking. Now she's a busy doctor, and uses it as a way to de-stress. I am inspired by my wife's ability to bring a little taste of Sri Lanka to every Canadian holiday. Watalappan is one of the dishes I tried and loved, and it's one of her favourites too, so it stuck and became a tradition. She makes it every year for Christmas Day."

- Lamar



# WATALLAPAN: CARDAMOM SPICED COCONUT CUSTARD

A CREAMY STEAMED CUSTARD FROM SRI LANKA, MOST OFTEN MADE WITH KITUL JAGGERY (A HARD BLOCK OF PALM SUGAR). THIS VERSION USES DARK DEMERARA SUGAR WITH NOTES OF RICH MOLASSES.

**DIFFICULTY:** Level 2
**PREPARATION:** 20 minutes
**CHILL TIME:** 3 hours or overnight
**YIELDS:** 6 servings
**BAKE TIME:** 45-55 minutes

## INGREDIENTS

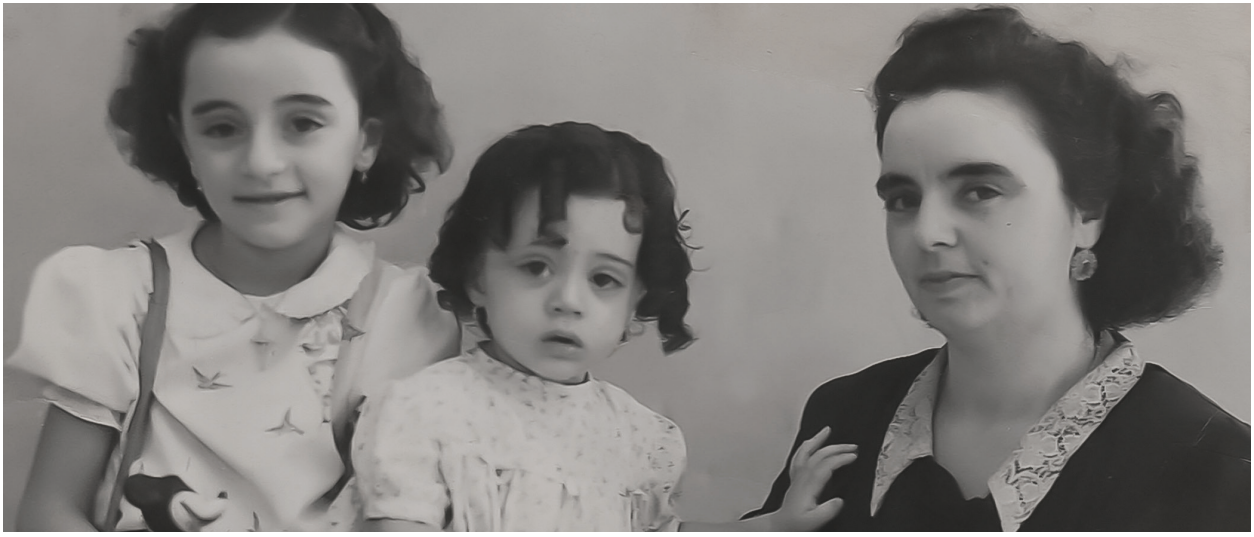
1 cup (250 mL) dark demerara sugar (or kitul jaggery)
1/4 cup (60 mL) hot water
4 eggs
2 egg yolks
1/4 tsp (1 mL) ground cardamom
Pinch each salt and ground nutmeg
2 cups (500 mL) full fat coconut milk (thicker texture is better)
GAY LEA REAL WHIPPED CREAM

## INSTRUCTIONS

Preheat oven to 325°F (160°C). Lightly oil six 4-oz (125 mL) ramekins.
In large bowl, whisk together sugar and water until a paste with no lumps is formed. Add eggs, egg yolks, cardamom, salt and nutmeg; whisk until well combined and slightly thickened. Add coconut milk; whisk well. Divide mixture into prepared ramekins; cover each tightly with foil. Place ramekins in large shallow pan; pour enough boiling water into pan to come halfway up sides of ramekins. Bake for 45 to 55 minutes or until edges are set but centres still jiggle. Remove from water; let ramekins cool on rack for 15 minutes. Cover with plastic wrap and refrigerate for about 3 hours or overnight, until chilled.

Top each ramekin generously with GAY LEA REAL WHIPPED CREAM and serve.

# MALTESE HONEY RINGS



"My mom was born in Malta and moved to Canada in the 1950s. The foundation for her baking is the traditional Maltese baking taught to her by her mother. Most homes didn't have a proper oven to bake in, so my grandmother and mom would walk her pastry down to the local baker so he could bake it for them. Mom was always adamant that my brothers and I learn to cook. She wanted us to be self-sufficient. When I started, I couldn't even reach the counter. She would give me a step stool and a little metal measuring cup, and I would put on my apron – I remember it was a green apron – and I wrapped it around my waist three times to make it fit. Thanks to Mom, I have always been comfortable in the kitchen. Now, as a divorced dad with a teenage daughter, baking is a great way for us to spend time together."

- Adam



TRADITIONAL PASTRY FILLED WITH SEMOLINA, HONEY AND SPICES, THESE RINGS ARE OFTEN SERVED ALONG WITH A COFFEE OR TEA AND PERFECT FOR DIPPING!

**DIFFICULTY:** Level 3
**CHILL TIME:** Overnight
**YIELDS:** 16 pastries
**BAKE TIME:** 15-20 per baking sheet
**PREPARATION:** 60 minutes

## INGREDIENTS

### FILLING:

1-3/4 cups (425 mL) water
1-1/4 cups (300 mL) honey
1/2 cup (125 mL) packed brown sugar
2 tbsp (30 mL) unsweetened cocoa powder
2 tbsp (30 mL) marmalade
1 tsp (5 mL) ground cinnamon
1 tsp (5 mL) each ground nutmeg & cloves
Zest of one lemon
1-1/4 cups (300 mL) semolina flour

### PASTRY:

2-1/2 cups (625 mL) all-purpose flour
1/4 cup (60 mL) cold GAY LEA BAKERS GOLD, unsalted, cut into ½- inch (1 cm) chunks
1 egg, lightly beaten
1/4 cup (60 mL) fresh orange juice
1/3 cup (75 mL) water
1/3 cup (75mL) milk (for brushing)

## INSTRUCTIONS

**FILLING:** In medium pot, on high heat bring water, honey, sugar, cocoa powder, marmalade, cinnamon, nutmeg, cloves and lemon zest to boil, stirring continuously. Reduce heat to medium low; slowly add semolina, continuously stirring to combine. Mixture will become quite stiff. Cook for 4 to 5 minutes until semolina is cooked (non-gritty texture). Set aside for 30 minutes to cool. Transfer to medium bowl, cover and refrigerate overnight.

**PASTRY:** In large bowl, using pastry cutter or two knives, cut butter into flour until butter is the size of coarse breadcrumbs and is well dispersed in the flour. In small bowl, whisk together egg, orange juice; add to flour mixture, stirring to start binding the dough. Add water 1 tbsp (15 mL) at a time, until a soft dough is formed. On lightly floured surface, knead the dough together three or four times. Cover with plastic wrap and refrigerate overnight. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper. Divide the dough into 16 equal pieces (using a scale will give you a consistent size). Dough will be stretchy, use just enough flour to prevent sticking when rolling. Roll each portion into rectangle approx. 3-inches (8 cm) wide by 9-inches (23 cm) long. Using a piping bag fitted with a round tip (or plastic bag with the corner cut out), starting and ending 1/2-inch (1 cm) from the ends pipe a 3/4 to 1-inch (2 to 2.5 cm) wide log onto the pastry. Brush the top and side edges of the pastry with water. Roll filling in pastry and press ends closed. Bring ends together to form a ring, brush with a little water and press ends together to secure. Place rings 1-1/2-inches (4 cm) apart on prepared baking sheet. Make small slits crosswise on the rings cutting down just to expose the filling. Brush pastry lightly with milk. Bake for 15 to 20 minutes. Pastry will be very lightly coloured (not golden). Let cool for 3 minutes on pan. Transfer to rack; let cool completely. Repeat.

# EVERY RECIPE TELLS A STORY

USE THE NEXT FEW PAGES TO TELL YOURS, AND THEN BAKE IT FORWARD.



**RECIPE:**

**THE PERSON WHO BAKED IT FORWARD TO ME:**

**THEIR STORY:**

## INGREDIENTS:

## INSTRUCTIONS:

Gray Lea BAKE IT FORWARD

**RECIPE:**

**THE PERSON WHO BAKED IT FORWARD TO ME:**

**THEIR STORY:**

## INGREDIENTS:

## INSTRUCTIONS:

Gray Lea BAKE IT FORWARD

**RECIPE:**

**THE PERSON WHO BAKED IT FORWARD TO ME:**

**THEIR STORY:**

## INGREDIENTS:

## INSTRUCTIONS:

Gray Lea BAKE IT FORWARD


Gay Lea

Gay Lea

Gay Lea Foods is a 100% Canadian-owned dairy co-operative with members on roughly 1,400 dairy farms in Ontario and Manitoba, and more than 4,100 producers and shareholders. Our vision is, and has always been, to enrich communities cooperatively by enhancing the well-being of our members, employees, and customers through our culture, products and capabilities. Together with our core values - the behaviours and ideals we prioritize - this is who we are. This is what we are working together to achieve. This is Gay Lea Foods.

Please visit gaylea.com to learn more.

