

## CHOCOLATE STRAWBERRY CLOUD PIE

<b>Crust</b>					
1 1/3 cups	<b>Honey Maid®</b> Chocolate Graham Crumbs	325 mL	2 tbsp.	envelope unflavoured gelatin	1
1/4 cup	granulated sugar	50 mL	2	lemon juice	25 mL
1/3 cup	melted <b>Blue Bonnet®</b> Margarine	75 mL	1/2 cup	eggs, separated	2
				whipping cream, whipped	125 mL
				<b>Chocolate Strawberries</b>	
			1/2 cup	<b>Chipits®</b> Semi-Sweet Chocolate Chips	125 mL
<b>Filling</b>			2 tbsp.	<b>Blue Bonnet</b> Margarine	25 mL
1 1/4 cups	crushed fresh or frozen* strawberries	300 mL	1 pint	fresh strawberries	500 mL
1/2 cup	granulated sugar	125 mL		Whipped cream	

\* Note: 1 (300 g pkg.) frozen unsweetened strawberries equals 1 1/4 cups (300 mL) crushed berries.

**COMBINE** crumbs, sugar and margarine. **PRESS** evenly on bottom and sides of 9-inch (1 L/23 cm) pie plate. **BAKE** at 375°F (190°C) for 8 minutes. Cool. **COMBINE** 1/4 cup (50 mL) crushed strawberries, 1/4 cup (50 mL) sugar, gelatin, lemon juice and egg yolks. Cook and stir gently over low heat until gelatin dissolves and mixture comes to a boil and thickens slightly. **ADD** gelatin mixture to remaining crushed strawberries; stirring until well blended. **CHILL** until partially set. **BEAT** egg whites until frothy; gradually add remaining 1/4 cup (50 mL) sugar and beat until stiff peaks form. Fold into strawberry mixture. **FOLD** in whipped cream until well blended. **POUR** into crumb crust. **CHILL** until set, about 2 hours. **MELT** **Chipits** and margarine over hot water. Mix until well blended. **DIP** bottom half of each strawberry in chocolate. Place on waxed paper-lined baking sheet and chill until chocolate is firm. **GARNISH** pie with whipped cream and chocolate dipped strawberries.

**MAKES** about 8 servings.

For best results use **Honey Maid®** Chocolate Graham Crumbs

Christie

# EASY DOES IT

## Recipes

- Easy Does It Series II is the second in a collection of delicious and easy to prepare recipes from **Christie®**.
- For the best results, be sure to use **Honey Maid®** Graham Wafers & Crumbs and **Christie®** Chocolate & Vanilla Wafers for these and all your favourite recipes.
- From the tart and tangy Ice Cream Sandwiches to the Chocolate Lover's Cheesecake – you're sure to be a hit!

® Registered Trade Marks of Nabisco Brands Ltd

TM Trade Mark of Nabisco Brands Ltd © 1987. All rights reserved.

## RASPBERRY ALMOND TRIFLE PARFAITS

36	<b>Christie®</b> Vanilla Wafers	36	4	egg yolks	4
1/4 cup	raspberry jam	50 mL	2 tbsp.	almond-flavoured liqueur or 1/4 (1 mL) tsp. almond extract	25 mL
1/2 cup	granulated sugar	125 mL			
3 tbsp.	cornstarch	45 mL	1/2 cup	fresh or frozen raspberries	125 mL
1/4 tsp.	salt	1 mL		Sweetened whipped cream	
1 1/2 cups	milk	375 mL		Toasted almonds	
1 1/2 cups	whipping cream	375 mL		Raspberries	

**SANDWICH** 2 vanilla wafers together with raspberry jam; repeat for all wafers and set aside. **COMBINE** sugar, cornstarch and salt in saucepan; stir in milk. **BEAT** cream and egg yolks; add to milk mixture. **COOK** and stir over medium heat, until custard is smooth and thickened. Remove from heat. **STIR** in liqueur; cool slightly. **LAYER** raspberries, wafer sandwiches and custard, dividing evenly in 6 parfait glasses. **COVER** and refrigerate until set, about 1 hour. **GARNISH** with sweetened whipped cream, toasted almonds and raspberries.

**MAKES** 6 servings.

For best results use **Christie®** Vanilla Wafers

## FROSTY LEMON ICE CREAM SANDWICHES

32	(approx.) <b>Honey Maid®</b> Graham Wafers	32	1 cup	(175 g pkg.) <b>Chipits®</b> Semi-Sweet Chocolate Chips	250 mL
4 cups	vanilla ice cream, slightly softened	1 L	1/4 cup	<b>Blue Bonnet®</b> Margarine	50 mL
3/4 cup	lemonade concentrate, thawed	175 mL			

**LINE** the bottom of a 9-inch (2.5 L/23 cm) square pan with whole graham wafers, trimming wafers to completely cover base of pan. **BLEND** ice cream and lemonade, mixing well. **POUR** over graham wafer base. **COVER** with remaining graham wafers, trimming to fit completely over filling. **FREEZE** 1 hour or until firm. **MELT** **Chipits** and margarine over hot water and spread evenly over graham wafer layer. **CHILL** until firm about 2 hours. Cut into squares with warmed sharp knife. **STORE** covered in freezer until ready to serve.

**MAKES** about 9 sandwiches.

For best results use **Honey Maid®** Graham Wafers

## BANANA STREUSEL MUFFINS

2 cups	all-purpose flour	500 mL	1 cup	mashed banana (2 large)	250 mL
1 cup	<b>Honey Maid®</b> Graham Crumbs	250 mL	1/2 cup	milk	125 mL
1/2 cup	firmly-packed brown sugar	125 mL	1/4 cup	molasses	50 mL
1 tsp.	<b>Magic®</b> Baking Powder	15 mL	1/4 cup	chopped walnuts	50 mL
1/2 tsp.	salt	2 mL	1 tbsp.	<b>Blue Bonnet</b> Margarine, melted	15 mL
1/2 cup	<b>Blue Bonnet®</b> Margarine	125 mL			
1	egg	1			

**GREASE** large muffin tins or line with paper baking cups. **COMBINE** flour, crumbs, brown sugar, baking powder and salt in a large bowl. **CUT** in 1/2 cup (125 mL) margarine until mixture is crumbly. Reserve 1/2 cup (125 mL) for topping. **BEAT** egg in bowl with a fork. Blend in banana, milk and molasses; mix well. **STIR** into flour mixture, stirring just until moistened. **SPOON** batter into muffin cups, generously filling each to the top. **ADD** walnuts and melted margarine to reserved crumb mixture. Sprinkle over tops of muffins. **BAKE** at 400°F (200°C) for about 20 minutes or until done. **COOL**. Store in airtight container.

**MAKES** 12 large muffins.

For best results use **Honey Maid®** Graham Crumbs

## CHOCOLATE LOVERS CHEESECAKE

<b>Crust</b>					
1 1/4 cups	crushed <b>Christie®</b> Chocolate Wafers (about 32 wafers)	300 mL	2	eggs, separated	2
1/4 cup	melted <b>Blue Bonnet®</b> Margarine	50 mL	1	(250 mL carton) whipping cream, whipped	1
			13	<b>Christie</b> Chocolate Wafers	13
				<b>Chocolate Whipped Cream</b>	
<b>Filling</b>			1	(250 mL carton) whipping cream	1
1	(250 g pkg.) cream cheese, softened	1	2 tbsp.	<b>Chipits®</b> Pure Cocoa	25 mL
1/2 cup	granulated sugar, divided	125 mL	2 tbsp.	icing sugar	25 mL
1 tsp.	vanilla	5 mL		Grated chocolate or chocolate curls	
1 cup	(175 g pkg.) <b>Chipits®</b> Semi-Sweet Chocolate Chips	250 mL			

**COMBINE** wafer crumbs and margarine. Press evenly over bottom of 9-inch (23 cm) springform pan. **BAKE** at 350°F (180°C) for 8 minutes. Cool. **BEAT** cream cheese, 1/4 cup (50 mL) sugar, and vanilla. **MELT** **Chipits** over hot water. Remove from heat. Cool slightly. **BLEND** egg yolks with melted chocolate into cream cheese mixture blending until smooth. **BEAT** egg whites until frothy; gradually add remaining 1/4 cup (50 mL) sugar and beat until stiff peaks form. Blend into chocolate mixture. **FOLD** in whipped cream. **LINE** sides of springform pan with about 13 chocolate wafers. **POUR** filling into prepared pan. **COVER** and freeze 3 hours or until firm. **REMOVE** from freezer 30 minutes before serving. **BEAT** whipping cream with cocoa and icing sugar until stiff. **GARNISH** with chocolate whipped cream and chocolate curls.

**MAKES** 12 to 14 servings.