

CRANBERRY PECAN TARTS

A holiday version of the 100 year-old Canadian butter tart recipe.

- 2 **ROBIN HOOD®**
FLAKY Pie Crust® Mix
- 2 Fit into muffin or tart pans. **BEAT** eggs lightly in mixing bowl. Add syrup, sugar, melted butter and vanilla, mixing until blended. Sprinkle cranberries and pecans in tart shells, dividing evenly. Pour filling on top, filling two-thirds full. **BAKE** at 350°F (180°C) for 20–25 minutes, or just until set and golden.
- 3 **CROWN®/BEEHIVE®** 250 mL
Corn Syrup
- 1 cup granulated sugar 250 mL
- 2 tbsp **LACTANTIA®** Butter, melted 30 mL
- 1 tsp vanilla 5 mL
- 3/4 cup chopped fresh or dried cranberries 175 mL
- 3/4 cup coarsely chopped pecans 175 mL

PREHEAT oven to 350°F (180°C). **PREPARE** Flaky pie crust mix according to package directions. Roll out and cut into 24 (4"/10 cm) rounds.



PREPARATION TIME: 30 MINUTES
BAKING TIME: 25 MINUTES

MAKES: 24 TARTS

FREEZING: EXCELLENT

© Crown / © Beehive are registered trademarks of ACH Food Companies, Inc.



SHORTBREAD COOKIES

Leave plain or chocolate dip these buttery shortbreads for delicious entertaining.

- | | | |
|------------|--|--------|
| 2 cups | ROBIN HOOD®
All Purpose Flour | 500 mL |
| 1 cup | CANADA Corn Starch | 250 mL |
| 1 cup | icing sugar | 250 mL |
| 1-1/2 cups | LACTANTIA® Butter, softened | 375 mL |
| 3–6 | squares CHIPITS®
Semi-Sweet Chocolate, melted (optional) | 3–6 |

PREHEAT oven to 300°F (150°C). **COMBINE** flour, corn starch and icing sugar in large bowl. With a large spoon, blend in butter. Work well with hands until a soft, smooth dough forms. Roll the dough 1/4" (5 mm) thick and cut with cookie cutters. Place on ungreased baking sheets. **BAKE** at 300°F (150°C) for 15–20 minutes, or until edges are lightly browned. Remove and cool

completely on wire rack. If desired, dip ends in melted chocolate.

TIP: 1. Almond Cookies: add 1 cup (250 mL) ground almonds and 1-1/2 tsp (7 mL) almond extract to the dough. Leave skins on almonds for a nice appearance and flavour. Hazelnuts are also delicious.

2. The dough can also be shaped into logs about 1/2" (1 cm) thick and 3" (7 cm) long. Bend ends to form crescent shapes and bake for 20–25 minutes.

3. Leave half plain and dip half for variety. Three squares of chocolate will do half the recipe.



PREPARATION TIME: 20 MINUTES
BAKING TIME: 20 MINUTES

MAKES: ABOUT 6 DOZEN COOKIES

FREEZING: EXCELLENT

© Lactantia is a trademark of Parmalat Food Inc.