



CROFTER'S HOLIDAY DESSERTS

A collection of delicious treats to prepare using your favourite Crofter's Organic Fruit Spreads.





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NO-BAKE APRICOT CHEESECAKE

CRUST:

- 10 whole graham crackers
- 1/2 cup quick oats
- 3 tablespoons brown sugar
- 1/4 teaspoon of salt
- 6 tablespoons of butter, melted
- 1 teaspoon vanilla extract

FILLING:

- 1/4 cup water
- 1 tablespoon unflavoured gelatin
- 1 cup whipping cream
- 12 oz of softened cream cheese
- 1 cup sugar
- 1 tablespoon fresh lemon juice
- 1 jar of Crofter's Premium Apricot Fruit Spread

TOPPING:

- 1 cup whipping cream
- 1 tablespoon sugar

METHOD:

Crust: Preheat oven to 350°F. In a blender or food processor blend the first four ingredients until they are finely ground. Add the butter and vanilla and process until moist crumbs form. Press crumb mixture into the bottom of a 9-inch round springform pan. Bake until crust is golden brown approximately 12 minutes. Let cool.

Filling: Pour 1/4 cup water into small sauce pan, sprinkle gelatin over. Let stand 10 minutes. Then, stir over very low heat until gelatin is dissolved. Set aside to cool.

In a large bowl combine the softened cream cheese, sugar and lemon juice adding the whipping cream slowly, blend until smooth. Add the jar of Crofter's Apricot and blend until well-combined. Add the cooled gelatin mixture and continue blending until combined. Pour filling into crust. Cover and chill overnight.

Topping: Beat cream and sugar in a medium mixing bowl until soft peaks form and serve with cheesecake.





FLAKY RUGELACH

INGREDIENTS:

- 2 cups all-purpose flour
- 8 oz cream cheese
- 1 cup unsalted butter (room temperature)
- 1/4 teaspoon salt
- 1/2 cup Crofter's Strawberry Premium Spread
- 1 egg yolk
- 2 tablespoons milk
- Granulated sugar

METHOD:

Place flour, cream cheese, butter and salt in a large bowl. Mix with your finger tips until well-blended. Form dough into 2 equal balls and flatten, wrap in plastic wrap and refrigerate for at least one hour.

On a lightly-floured surface, roll one piece of dough thinly and slice into triangles then spread with Crofter's Strawberry Premium and roll tightly starting with the large end towards the point.

Whisk the milk and egg yolk together and brush over the rugelach and then bake at 350°F for 20 minutes or until golden brown. Remove from oven, sprinkle with granulated sugar, allow to cool and serve.



VEGAN MANGO CRÈME BRÛLÉE

INGREDIENTS:

- 2 cups cold Coconut Milk Beverage
- 2 tablespoons of tapioca starch
- 1 14 oz can full fat coconut milk
- 3 tablespoons of cashew butter
- 1/4 cup organic raw cane, light brown sugar
- 1/4 cup maple syrup
- 2 teaspoons vanilla extract
- 2 tablespoons agar flakes (optional)
- 1/2 cup Crofter's Premium Mango Fruit Spread

METHOD:

In a small pot whisk the tapioca into 1/2 cup of the coconut milk beverage.

In a separate pot over medium heat, whisk the remaining 1 1/2 cups of coconut milk, the 14 oz. can of full fat coconut milk, cashew butter, brown sugar, maple syrup, vanilla and agar. Continue whisking until the mixture is nearly at a boil. Then slowly whisk in the tapioca mixture, continue whisking for about 3 minutes being careful not to allow the mixture to boil. It will thicken very quickly.

Remove 1/3 of the mixture and blend in the 1/2 cup of Crofter's Mango Fruit Spread.

Spoon the mango mixture into the bottom of 5 small crème brûlée dishes then top with the remainder of the plain mixture. Chill in the refrigerator for at least 6 hours or overnight.

Remove from the refrigerator 10 minutes before serving then sprinkle with 1 to 2 teaspoons of sugar and use a torch to melt the sugar to form a crispy layer on top. If you don't have a torch then simply place under the broiler of the oven on high for approximately 2 minutes (note: this method will also result in a slightly softer crème brûlée).





RASPBERRY MACARONS

INGREDIENTS:

- 1 cup confectioners' sugar
- 1/3 cup almond flour or finely-ground almonds
- 2 large egg whites at room temperature
- Pinch of cream of tartar
- 1/4 cup superfine sugar
- 1 tablespoon Crofter's Premium Raspberry Fruit Spread
- 3-4 drops of gel paste colouring in rose (you can also use a pinch of beet powder as a natural colouring agent)
- 3/4 cup Crofter's Premium Raspberry Fruit Spread

METHOD:

Pulse confectioners' sugar and almond flour in a food processor until combined. Then sift mixture twice. Preheat oven to 375°F. Whisk egg whites with a mixer on medium speed until foamy. Add cream of tartar, whisk until soft peaks form. Reduce speed to low add superfine sugar. Increase speed to high; whisk until stiff peaks form about 8 minutes. Sift flour mixture over egg whites; fold in until smooth and shiny. Fold in the tablespoon of Crofter's Raspberry Premium and colouring until combined.

Transfer batter to a pastry bag and pipe 3/4 rounds 1-inch apart on parchment-lined baking sheets (you can also spoon on if you don't have a pastry bag, just make sure the portions are consistent). Tap sheets on work surface to release trapped air. Let stand for 15 minutes. Reduce oven to 325°F and bake 1 sheet at time, rotating halfway through, until crisp and firm - approximately 10 minutes. After each batch increase oven to 375°F for 5 minutes then reduce to 325°F before adding the next tray.

Let cool on sheets for 2-3 minutes. Transfer to a wire rack and let cool completely. Sandwich 2 macarons with 1 teaspoon of jam and arrange on a tray to serve.



GLUTEN-FREE CHOCOLATE CAKE

INGREDIENTS:

- 6 tablespoons cocoa powder
- 1/2 cup boiling water
- 2 teaspoons vanilla extract
- 1 1/2 cups almond flour
- 1/2 teaspoon baking soda
- 1 pinch salt
- 1 cup sugar
- 3 eggs
- 2/3 cup olive oil
- 1/3 cup Crofter's Premium Morello Cherry Fruit Spread

METHOD:

Preheat the oven to 325°F and lightly grease a 9-inch round, springform pan with a little bit of olive oil. Trace the circumference of the pan onto a sheet of parchment paper, cut out the circle and line the base of the pan with the parchment.

Sift the cocoa powder into a medium-sized bowl. Measure out 1/2 cup of boiling water and add it to the cocoa. Give the chocolate a good whisk until the texture is smooth and creamy then add vanilla and set the bowl aside.

In a second bowl, mix together the almond flour, baking soda, and pinch of salt. Set this bowl aside. Finally, in a third large bowl pour in the sugar, eggs, and olive oil. Beat the ingredients together using an electric mixer or hand mixer on high for about three minutes or until you have a creamy, light yellow mixture.

Add in the cocoa mixture, and continue to beat the ingredients on a low setting. Stop midway and scrape down the sides of the bowl and continue mixing until it is well-blended.

Add the flour mixture into the wet ingredients and mix on a low setting then stir all of the ingredients together. You should have a well-combined, creamy, lump free batter. Then, carefully fold in the 1/3 cup of Crofter's Morello Cherry Fruit Spread.





BANANA BREAD

INGREDIENTS:

- 1/3 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 3/4 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup mashed ripe bananas
- 1/2 cup Crofter's Premium Four Fruit Spread

METHOD:

Preheat oven to 350°F. Cream butter and sugar; add eggs and beat well; add to creamed mixture alternately with banana, blending well after each addition. Pour half the mixture into a greased loaf pan and then spoon the Crofter's Premium Four Fruit Spread evenly over the batter. Pour the remaining batter over the Fruit Spread and bake for 40 - 45 minutes until done. Remove from the pan and cool on a rack.

APRICOT TART

INGREDIENTS:

Pastry:

- 8 tablespoons of butter, melted and cooled
- 1/2 cup sugar
- 1/4 teaspoon pure almond extract
- 1/4 teaspoon pure vanilla extract
- 1/2 teaspoon fine sea salt
- 1 1/4 cups plus 1 tablespoon unbleached all-purpose flour
- 2 tablespoons finely ground almonds (for sprinkling on the baked crust)

Filling:

- 1/2 cup whipping cream
- 1 large egg, lightly beaten
- 1/2 teaspoon almond extract
- 1/2 teaspoon almond extract
- 2 tablespoons liquid honey
- 1 tablespoon unbleached, all-purpose flour
- 1 jar of Crofter's Premium Apricot Fruit Spread
- 1 pound of fresh apricots pitted, thinly sliced

METHOD:

For the pastry, add the sugar to the melted butter and blend well. Add the remaining ingredients and blend until it's the texture of cookie dough. Transfer into a buttered 9-inch tart pan with removable bottom and press-out evenly across the bottom and up the sides. Bake at 350°F for about 15 minutes or until dough has puffed a bit. Remove from oven and spread the 2 tablespoons of ground almonds across the bottom of the crust.

For the filling, combine the cream, egg and extracts and honey in a medium bowl and whisk together, then add the flour and whisk again.

Spread the jar of Crofter's over the pastry and then pour the filling over and spread evenly. Arrange the apricots on top and return to oven at 350°F for about 50 minutes until filling is firm.

Tip: place the pan on a cookie sheet in case it cooks over the edge. Allow to cool completely before serving at room temperature.



BLACK FOREST CAKE

INGREDIENTS:

Chocolate sponge cake:

- 6 egg yolks
- 2 tablespoons water
- 3/4 cup sugar
- 6 egg whites
- 1/2 cup pastry flour
- 1/3 cup cornstarch
- 1/3 cup cocoa powder

Filling:

- 1 jar Croffer's Premium Morello Cherry Fruit Spread
- 2 cups whipping cream
- 2 teaspoon sugar
- 2 tablespoons shaved chocolate

METHOD:

For the chocolate sponge cake:

Beat the egg yolks with water and half of the sugar until creamy. In a separate bowl beat the egg whites until starting to become solid, then add the other half of the sugar and beat until solid and forming peaks. Put the egg white mixture on top of the egg yolk mixture and carefully fold it in. Sift flour mixed with starch and cocoa over the mixture and carefully fold in. Spoon mixture into a round baking pan and bake for approximately 10-15 minutes at 350°F.

For the filling:

Cut cake through the middle. Whip cream until it forms stiff peaks. Spread 1/3 of the whipped cream on the bottom layer of the cake. Spread the whole jar of cherry premium spread over the whipped cream. Spread another 1/3 of the whipped cream over the cherry fruit spread and place top layer of the cake on. Then spread the rest of the whipped cream around the whole cake to cover top and all sides evenly. For decoration sprinkle the shaved chocolate on the cake. ENJOY!



HOLIDAY HEART COOKIES

INGREDIENTS:

3/4 cup unsalted butter, slightly softened to room temperature

3/4 cup granulated sugar

1 large egg

2 teaspoons vanilla extract

1/4 teaspoon almond extract

2 1/4 cups all-purpose flour

1/2 teaspoon baking powder

1/2 cup Crofter's Organic Fruit Spread

Icing sugar

METHOD:

In a large bowl, beat the butter until creamed and smooth - about 1 minute. Add the sugar and beat on high speed until light and fluffy, about 3 or 4 minutes. Add the egg, vanilla, and almond extract and beat on high until fully combined, about 2 minutes.

Whisk the flour and baking powder together in a medium bowl. Turn the mixer down to low and add about half of the flour mixture, beating until barely combined. Add the rest of the flour and continue mixing until just combined.

If the dough still seems too soft, you can add 1 Tablespoon flour until it is a better consistency for rolling.

Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4-inch thickness. Stack the pieces (with paper) onto a baking sheet and refrigerate for at least 1 hour. Chilling is mandatory.

Preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper. Remove one of the dough pieces from the refrigerator and using a cookie cutter, cut into heart shapes. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used.

Bake for 8-11 minutes, until very lightly colored on top and around the edges. Make sure you rotate the baking sheet halfway through bake time. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Simply spread your favourite Crofter's Fruit flavour between two cookies and dust with icing sugar before serving.



CROFTER'S ORGANIC

Established in 1989, Crofter's Organic is a family-owned organic food manufacturer located in Parry Sound, Ontario Canada, a small town in northern Ontario, a few hours north of Toronto.

We are in the heart of the 30,000 Islands of Georgian Bay which is part of Lake Huron. UNESCO has recognized this unique part of the world by designating it a [Biosphere Reserve](#).

We continue to be family-owned and now employ over 30 people, making us one of the largest employers in the area.

Crofter's makes the best tasting, nutritious, organic fruit spreads possible with 1/3 less sugar than traditional preserves. We support your right to know what is in your food, so you can trust Crofter's to nourish your family with certified organic, Non-GMO Project Verified fruit spreads with nutritious fruit and just the right amount of sweetness.