



December 2, 2015

Gifts from the Kitchen

Instead of braving the busy malls this holiday season, why not spend some time in the kitchen and warm the hearts of your loved ones with a homemade gift?

Our Salted Caramels are so rich and addictive that you can't eat just one! For those who prefer more savory treats, our Spiced Maple Pecans are a little bit sweet and a little bit salty, with just the right amount of heat.

There's nothing more festive than the spicy aroma of gingerbread baking in the oven. Bring this gift to your loved one with our Gingerbread Mix. Once it's out of the oven, they get warm, molasses-filled gingerbread to boot!

All of our recipes can be easily multiplied, so don't forget to treat yourself for a job well done!

SALTED CARAMELS

Ingredients:

2 cups whipping cream
1 1/2 cups granulated sugar
1 1/2 cups packed dark brown sugar
1 cup canned evaporated milk
1 cup golden corn syrup
1 cup salted butter
2 tsp rum extract or vanilla
1 tbsp coarse sea salt



Method:

1. Combine cream, sugar, brown sugar, evaporated milk, corn syrup and butter in a Dutch oven. Bring to a boil over medium heat, stirring constantly.
2. Boil, stirring frequently, until hard-ball stage is reached (250°F on a candy thermometer), about 25 - 30 minutes. Remove from heat and stir in rum extract.
3. Pour caramel into a greased 9 inch square baking pan lined with parchment paper that overhangs by 2 inches.
4. Transfer pan to a rack and let stand for 30 minutes.
5. Sprinkle caramel with salt; pat gently so that salt adheres. Cool completely in pan on rack.
6. Using parchment paper as an aid, lift caramel from pan. Cut into squares.
7. Store, layered with wax paper, in an airtight container in a cool dry place for up to 1 week. May be frozen. *Makes 64.*

SPICED MAPLE PECANS

Ingredients:

- 6 cups pecans, toasted
- 1/2 cup maple syrup
- 1/2 cup packed golden brown sugar
- 1/4 cup salted butter
- 1 tbsp vanilla
- 1 tbsp chili powder
- 1 tsp cinnamon
- 1 tsp ground ginger
- 1/2 tsp salt
- 1/4 tsp cayenne pepper
- 1/4 tsp ground cumin
- 1/4 tsp nutmeg



Method:

1. Preheat oven to 350°F.
2. Place pecans in a large greased bowl; set aside.
3. Combine maple syrup, brown sugar, butter, vanilla, chili powder, cinnamon, ginger, salt, cayenne pepper, cumin and nutmeg in a small heavy saucepan. Bring to a boil over medium heat, stirring until brown sugar is dissolved and butter is melted. Remove from heat.
4. Pour maple syrup mixture over pecans and toss to coat. Spread pecan mixture in a single layer in two parchment paper-lined rimmed baking sheets.
5. Bake, stirring pecans and switching position of pans after 6 minutes, until pecans are richly glazed, about 12 - 14 minutes.
6. Cool completely in pans on racks. Store in an airtight container in a cool dry place for up to 1 week or freeze for up to 1 month. *Makes about 8 cups.*

GINGERBREAD MIX

Ingredients:

- 3 cups (750 mL) flour
- 1 cup (250 mL) whole wheat flour
- 1 cup (250 mL) firmly packed brown sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) ginger
- 2 tsp (10 mL) cinnamon
- 2 tsp (10 mL) coriander, optional
- 1 tsp (5 mL) nutmeg
- 1/2 tsp (2 mL) cloves
- 1/2 tsp (2 mL) dry mustard



Method:

Thoroughly combine all ingredients. Divide mixture equally into 2 packages. Label each package with instructions for baking. *Makes 2 pkgs (2 1/2 cups/625 mL each).*

Gift Tag Baking Instructions:

Combine 1 cup (250 mL) boiling water, 3/4 cup (175 mL) molasses and 1/2 cup (125 mL) butter. Stir until butter is melted. Place contents of 1 package in a bowl. Stir in molasses mixture and 1 lightly beaten egg. Pour batter into a greased and floured 8 inch (20 cm) square baking pan. Bake at 350°F (180°C) for 30 - 40 minutes or until gingerbread tests done. Cool in pan on a rack. Cut into squares to serve.