

# Seasonal IDEAS

With **Gold Medal® Baking Mixes**, you can provide a variety of baked goods year 'round to increase your profit potential. Listed here are seasonal recipes sure to please your customers. Look for these symbols designating those special recipes.



## Spring

With holidays like St Patrick's Day, Cinco De Mayo and Easter, it's easy to get your patrons 'thinking spring' with these delicious recipes.

Cool Mint Chocolate Crumble Bars.....	126
Dreamsicle Mousse Cake .....	28
Dulce De Leche Brownies.....	104
Irish Soda Bread .....	174
Mexican Pumpkin Chocolate Bars .....	106
Spring Bars.....	98

## Summer

These easy grab 'n go recipe favorites will remind your patrons of summertime activities like 4th of July picnics!

Almost Candy Bar.....	118
Brownies with Candy Coated Chocolate .....	120
Tart Cherry Walnut Cake .....	50
Turtle Sundae Cupcakes .....	32



**Fall**

*Celebrate the bounty of fall harvest with these patron-pleasing ideas.*

Apple Sausage Corn Baked Pancakes .....	86
Cranberry Walnut Biscotti .....	142
Cranberry Walnut Whole Grain Soft Cookies .....	102
Fudge Brownie Crinkle Cookies.....	146
New England Apple Cobbler.....	34
Pumpkin Spice Blondies.....	132
Stuffin Muffins .....	58



**Winter**

*Winter has everyone thinking about treats! Here are some of our favorite Gold Medal® recipes to help your patrons celebrate the holidays.*

Cherry Cobbler Quick Bread.....	82
Chocolate Espresso Krunch Cake.....	44
Eggnog Praline Mousse Cake .....	38
Red Velvet Cupcakes .....	30
Tiramisu Quick Bread .....	84

# Holiday **FINISHING** Ideas

*Our easy Holiday Finishing ideas can lend a touch of creativity and uniqueness to your offerings.*

## **St. Patty's Cupcakes**



Utilize Ready-to-Spread Icing in a variety of ways to decorate your cupcakes.

- Melt and tint green for decorative piping to write and/or draw.
- Tint green and pipe.
- Add green sprinkles to icing.
- Melt and drizzle over cupcakes for a color contrast.



## Easter Basket Cupcakes



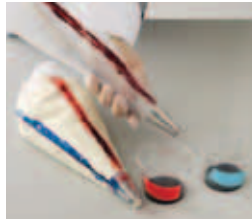
- Tint coconut with your choice of food colorings.

### ***Tinting the coconut:***

*Place the coconut in a plastic bag. Add desired food coloring. Seal the bag and shake well until the coconut turns color.*

- Pipe Vanilla or Cream Cheese Ready-to-Spread Icing on cupcake to cover.
- Sprinkle coconut on top before icing sets to resemble grass.
- Place jelly beans on coconut to resemble eggs.





## Red, White and Blue Cupcakes



- Stripe a pastry bag with red and blue food coloring.

### ***Striping the Bag:***

*Apply one or more of your desired icing color with a decorating brush, then fill the bag with white or pastel colored icing. As the icing is squeezed past the color, decorations will come out striped. Consider using different colors to create holiday variations.*

- Add Vanilla or Cream Cheese Ready-to-Spread Icing to bag and pipe onto cupcakes.





## Halloween Cupcakes



- Dip cupcakes in melted orange colored Vanilla or Cream Cheese Ready-to-Spread Icing.
- Pipe a spiral of melted Chocolate Ready-to-Spread Icing over orange icing.
- Draw toothpick through the piped spiral from the center of the cupcake to form the web.



### Peppermint Candy Cupcakes



- Pipe or dip cupcakes in melted Chocolate or Vanilla Ready-to-Spread Icing.
- Sprinkle with crushed peppermint candy or candy canes to finish.



### Pink Candy/Heart Cupcakes



- Pipe cupcakes with a large rosette of Chocolate or Vanilla Ready-to-Spread Icing.
- Sprinkle with decorative candy hearts.







## Checkerboard Icebox Cookies



- Divide each dough in half (3 lb each)
- Place each 3 lb dough into a 1 gallon plastic zipper bag. (12 x 12 inches)
- Seal plastic zipper bag 3/4 of the way to allow air to escape. Press dough into bags flat with hands. Roll even with a rolling pin. (Hint: bags can be placed in a cooler or freezer to firm up for better handling.)
- Cut plastic to remove doughs from bags. Stack the sheets of dough on top of each other, alternating colors.
- Cut into (4) 2 inch sections of the stacked cookie dough.
- Slice each section into (4) 1/4 inch strips.
- Assemble 4 strips of the dough, alternating each strip to make a checkerboard appearance.
- Press each log firmly with the palm of your hand to adhere the layers.
- Slice 1/4 inch slices off log to form checkerboard cookies.







### Tuxedo Cupcakes



- Dip entire surface in melted Vanilla Ready-to-Spread Icing and allow icing to set.
- Dip each side of cupcakes in melted Chocolate Ready-to-Spread Icing.
- Use a small piping bag or pastry bag filled with Chocolate Ready-to-Spread Icing to create the bow tie and small buttons.





## Heart-Shaped Brownies



- Using heart-shaped cutter, cut baked and cooled brownies.
- Dip into melted Chocolate, Vanilla, or Cream Cheese Ready-to-Spread Icing.
- Allow icing to set.
- Use other decorative cutters (Jack-o-lantern, shamrock, candy cane, etc.) to create various seasonal items.
- A variety of cutter sizes can be used to create plated desserts or smaller items for catered events.

