



Blue  Flame  
KITCHEN™

# MOTHER'S DAY RECIPE BOOK



*celebrate*  
**MOM!**  
*celebrate*

Moms are special and deserve a celebration for all they do. This Mother’s Day, honour her by making her favourite meal or choosing from our collection of Mother’s Day-worthy recipes. Treat her to the ultimate elegant brunch with one of these delicious egg dishes, savoury breakfast potatoes, or hotcakes. Or why not pull out all the stops and create your own Mother’s Day high tea, including finger sandwiches, scones, soup, and dessert. Our recipes are sure to impress and are great for even the basic home cook.

# TABLE OF CONTENTS

<b>Brunch</b> .....	<b>3</b>	Chive & Goat Cheese Choux Pastries.....	<a href="#">19</a>
Blini with Strawberry Salsa.....	<a href="#">3</a>	Roasted Tomato and Vegetable Soup.....	<a href="#">21</a>
Smoked Salmon and Spinach Quiche.....	<a href="#">5</a>	Mushroom Soup Cappuccinos.....	<a href="#">23</a>
Baked Phyllo Egg Nests – Mediterranean.....	<a href="#">7</a>	<b>Dessert/Drinks</b> .....	<b>25</b>
Blackberry and Goat Cheese Crepe Pockets....	<a href="#">9</a>	Lemon Pecan Cake Biscuits.....	<a href="#">25</a>
Nutty Chocolate Waffles with Cocoa Butter ...	<a href="#">11</a>	Apple Spiced Scones.....	<a href="#">27</a>
Rosemary Breakfast Potatoes with Yams.....	<a href="#">13</a>	Grapefruit Chiffon Cake.....	<a href="#">29</a>
<b>High Tea</b> .....	<b>15</b>	Delicate Lemon Squares .....	<a href="#">31</a>
Shrimp and Avocado Tea Sandwiches .....	<a href="#">15</a>	Pink Sangria .....	<a href="#">33</a>
Egg and Cucumber Tea Sandwiches.....	<a href="#">17</a>	Peachy Iced Green Tea .....	<a href="#">35</a>
Crab Salad Baguette Bites .....	<a href="#">18</a>		

# BLINI WITH STRAWBERRY SALSA

1 cup	buckwheat flour	2 tbsp	salted butter, melted
1 tsp	instant yeast		Crème Fraiche
½ tsp	salt		Strawberry Salsa
1 cup	milk (2%), heated to 100 – 110°F		
2	large eggs, separated		

1. Combine flour, yeast and salt in a large bowl. Add heated milk and stir just until combined. Do not overmix. Cover with plastic wrap and let stand at room temperature for 1 hour.
2. Whisk together egg yolks and melted butter until blended.
3. Add egg yolk mixture to flour mixture and stir just until combined. Do not overmix.
4. Using medium speed of an electric mixer, beat egg whites until stiff peaks form.
5. Fold a quarter of beaten egg whites into batter to lighten. Gently fold in remaining beaten egg whites. Let stand for 10 minutes. Alternatively, batter may be prepared to this point, covered and refrigerated overnight.
6. Using 2 tsp batter for each pancake, spoon batter, spreading lightly, onto a lightly greased griddle or non-stick frypan over medium heat.
7. Cook pancakes until light golden, about 1 – 2 minutes per side.
8. Serve topped with crème fraiche and Strawberry Salsa.

MAKES 52

## STRAWBERRY SALSA

1 ½ cups	diced strawberries	1 tbsp	slivered fresh basil
2 tbsp	granulated sugar	1 tbsp	balsamic vinegar

1. Combine all ingredients in a bowl. Let stand for 15 - 30 minutes, stirring occasionally, before serving.

MAKES ABOUT 1 ½ CUPS



# SMOKED SALMON AND SPINACH QUICHE

Pastry for a 9 inch single-crust pie	2 large eggs
All-purpose flour (for dusting surface)	1 tsp salt
1 tsp canola oil	½ tsp freshly ground pepper
½ cup diced onion	5 oz (150 g) smoked salmon, chopped
2 cloves garlic, finely chopped	½ cup crumbled soft goat cheese
¼ cup dry white wine	¼ cup sliced green onion
1 pkg (5 oz/142 g) baby spinach	
1 cup whipping cream	

1. Preheat oven to 375°F.
2. To prepare crust, roll out pastry on a lightly floured surface. Fit into a 9 inch pie plate, allowing for ½ inch overhang. Trim, fold and flute edges of pastry. Alternatively, pastry may be rolled out and fit into a 9 inch tart pan with a removable bottom. Trim any overhang. Line bottom of crust with a piece of parchment paper and fill crust with pie weights, dried beans or raw rice. This helps prevent the crust from shrinking or puffing up during baking.
3. Bake for 20 minutes. Remove pie plate from oven. Remove pie weights and parchment paper. Continue baking for 5 minutes or until crust is light golden around edges. Cool crust completely in pie plate on a rack; set aside.
4. Preheat oven to 325°F.
5. Heat oil in a large non-stick frypan over medium heat. Add onion and sauté until softened, about 3 minutes. Add garlic and sauté for 1 minute. Add wine and cook, stirring, until wine is almost evaporated. Add spinach and cook, stirring, until spinach wilts. Remove from heat.
6. Drain spinach mixture in a fine sieve, pressing on spinach mixture to remove excess moisture.
7. Whisk together cream, eggs, salt and pepper in a bowl.
8. Place salmon, spinach mixture, cheese and green onion into crust. Pour cream mixture evenly over top. Place pie plate in a rimmed baking sheet.
9. Bake until set and a knife inserted in centre comes out clean, about 60 - 70 minutes. Let stand for 20 - 30 minutes before serving.

SERVES 6



# BAKED PHYLLO EGG NESTS- MEDITERRANEAN

6 sheets	phyllo pastry	½ cup	crumbled feta cheese, divided
¼ cup	salted butter, melted	2 tbsp	chopped drained oil-packed sun-dried tomatoes, patted dry
6	large eggs	2 tbsp	chopped fresh basil
¼ tsp	freshly ground pepper		

1. Preheat oven to 400°F.
2. Brush top of one phyllo sheet with some melted butter. Gather edges in to form 4-inch wide nest, pressing a 2 inch wide well in centre. Transfer to a parchment paper-lined rimmed baking sheet. Repeat with remaining phyllo sheets and butter.
3. Working with one egg at a time, crack each egg into a custard cup and carefully pour egg into a phyllo well.
4. Sprinkle eggs with pepper. Sprinkle egg whites with ¼ cup cheese and sundried tomatoes, dividing equally.
5. Bake until phyllo is golden brown, and egg whites are set but yolks are still slightly soft, about 10 – 12 minutes.
6. Let stand for 3 minutes on baking sheet. Sprinkle with basil and remaining ¼ cup cheese.

MAKES 6





# BLACKBERRY AND GOAT CHEESE CREPE POCKETS

1½ cups all-purpose flour

½ tsp kosher salt

2 cups milk (2%)

3 large eggs

⅓ cup unsalted butter, melted

¾ cup whipping cream

¼ cup icing sugar

2 tsp vanilla

1 pkg (300 g) goat cheese

2 tbsp Chambord or 1 tsp vanilla extract

1 tbsp liquid honey

1 pkg (¾ cup) blackberries

Melted butter for cooking

8-10 tsp sugar, optional

1. Whisk together flour, and salt in a large bowl. Whisk together milk and eggs in a separate bowl. Whisk milk mixture into flour until there are no lumps, then whisk in butter. Set batter aside.
2. Combine cream, icing sugar, and vanilla in a stand mixer fitted with the whisk attachment. Beat on medium-high speed until medium-stiff peaks form. Transfer whipped cream to a bowl and refrigerate.
3. Combine goat cheese, Chambord, and honey in the same bowl of the stand mixer but switch to the paddle attachment. Mix on high speed until well combined and fluffy, 1 - 2 minutes. Add blackberries and mix briefly to smash some berries while leaving some larger pieces.
4. Gently fold whipped cream into goat cheese mixture with a spatula just until combined. Set aside in refrigerator.
5. Heat a 10-inch non-stick crepe pan or frying pan over medium heat. Brush pan with melted butter. Pour in ⅓ cup of batter; swirl pan, tilting back and forth to coat the bottom in an even thickness. Cook until crepe is firm around edges and lightly browned, about 1 minute. Loosen edges of crepe from pan using a spatula. Slide spatula under crepe, then flip quickly. Cook until bottom is slightly browned, about 30 seconds. Transfer to a parchment paper-lined baking sheet.
6. Repeat with remaining batter, layering crepes with sheets of parchment in between.
7. Spoon about ⅓ cup of goat cheese filling onto a crepe, then spread out evenly with a spatula. Fold the crepe in quarters to create a triangle. Repeat with remaining crepes.
8. If desired, sprinkle filled crepes with about 1 tsp each of sugar. Brulee the sugar using a kitchen torch to create a light crunch. Serve immediately.

MAKES 10 FILLED CREPES

**Tip: Crepe batter benefits from resting for at least 30 minutes or up to 2 hours after mixing. This helps the gluten relax and will result in more tender crepes.**



# NUTTY CHOCOLATE WAFFLES WITH COCOA BUTTER

1 cup all-purpose flour

¼ cup unsweetened cocoa powder

2 tbsp granulated sugar

2 tsp baking powder

½ tsp salt

1 cup milk (2%)

¼ cup canola oil

1 large egg

½ cup finely chopped pecans

Cocoa Butter

1. Combine flour, cocoa, sugar, baking powder and salt in a bowl.
2. Whisk together milk, oil and egg until blended. Add milk mixture to flour mixture and stir just until combined. Do not overmix. Fold in pecans. Let batter stand for 10 minutes.
3. Cook in a preheated greased waffle iron according to manufacturer's instructions. Serve with Cocoa Butter.

SERVES 4

## COCOA BUTTER

¼ cup salted butter, softened

¼ cup icing sugar

1 tbsp unsweetened cocoa powder

1. Combine butter, icing sugar and cocoa until blended.

MAKES ABOUT ¼ CUP



# ROSEMARY BREAKFAST POTATOES WITH YAMS

4 cups cubed peeled yellow potatoes (1 inch)	1 tsp salt
4 cups cubed peeled yams (1 inch)	½ tsp onion powder
¼ cup salted butter, melted	½ tsp freshly ground pepper
1 tbsp chopped fresh rosemary	

1. Preheat oven to 375°F.
2. Combine all ingredients in a large bowl; toss until coated. Place potato mixture in a single layer in a large rimmed non-stick foil-lined baking sheet.
3. Bake, uncovered, turning once, until potatoes and yams are tender and lightly browned, about 1 hour.

SERVES 8



# SHRIMP AND AVOCADO TEA SANDWICHES

¾ lb	(0.375 kg) frozen peeled and de-veined raw shrimp, thawed and rinsed	2 tbsp	thinly sliced fresh chives
1 cup	diced ripe avocado	1 tsp	grated lemon peel
2 tsp	extra virgin olive oil	1 tsp	fresh lemon juice
2 tsp	fresh lemon juice	⅓ tsp	salt
1 tsp	chopped fresh dill	⅓ tsp	freshly ground pepper
½ tsp	salt	12 slices	<a href="#">Rye Bread</a> , 1/4 inch thick
⅔ cup	cream cheese, softened		

1. Cook shrimp in boiling water until pink and opaque; drain. Cool shrimp completely in ice water; drain. Pat shrimp dry with paper towels. Remove tails from shrimp; discard tails. Dice shrimp. There should be about 1 ⅔ cups.
2. Transfer shrimp to a bowl. Add avocado, oil, 2 tsp lemon juice, dill and ½ tsp salt; stir to combine and set aside.
3. Combine cream cheese, chives, lemon peel, 1 tsp lemon juice, ⅓ tsp salt and pepper until blended.
4. Spread cream cheese mixture on one side of bread slices, dividing equally. Depending on size of bread slices, cut each in half or in thirds. Top pieces with shrimp mixture, dividing equally. Serve immediately or cover and refrigerate for up to 2 hours.

MAKES ABOUT 30

**Tip: For a different presentation, 8 crustless white bread slices can be used instead of the rye bread slices. After being spread with the cream cheese mixture, cut each bread slice into 4 triangles and top each triangle with the shrimp mixture, dividing equally.**





# EGG AND CUCUMBER TEA SANDWICHES

½ cup	salted butter, softened	6	hard-cooked large eggs, peeled and sliced
¼ cup	chopped fresh parsley	2 tbsp	Chili Oil
1 ½ tsp	fresh lemon juice	1 ½ cups	thinly sliced English cucumber
1 clove	garlic, finely chopped	2 tsp	coarse sea salt
12 slices	<a href="#">Everyday Bread</a> or white bread		

1. Using medium speed of an electric mixer, beat together butter, parsley, lemon juice and garlic until smooth.
2. Spread butter mixture on one side of bread slices, dividing equally.
3. Top each of 6 bread slices with 1 sliced egg. Dividing equally, drizzle eggs with Chili Oil and top with cucumber. Sprinkle cucumber with salt. Cover with remaining bread slices.
4. Press down firmly on each sandwich and wrap with plastic wrap. Refrigerate sandwiches for 30 minutes. This makes the sandwiches easier to cut.
5. Unwrap sandwiches and cut off crusts; reserve crusts for another use. Cut each sandwich crosswise into 3 equal finger sandwiches. Serve immediately or cover and refrigerate for up to 2 hours.

MAKES 18

## CHILI OIL

¼ cup	canola oil	1 ½ tsp	cayenne pepper
1 tbsp	red pepper flakes	1 ½ tsp	chili powder

1. Place all ingredients in a mini food processor; process for 30 seconds. Cover and refrigerate for 1 hour.
2. Strain oil mixture through a fine sieve into a bowl; discard solids.
3. May be refrigerated for up to 24 hours. Stir before using.

MAKES ABOUT ¼ CUP

# CRAB SALAD BAGUETTE BITES

1 lb (0.5 kg) cooked crabmeat, rinsed, squeezed dry and flaked	1 tsp	grated lemon peel
	½ tsp	salt
¼ cup mayonnaise	½ tsp	freshly ground pepper
2 tbsp fresh lemon juice	2 tbsp	salted butter, softened
2 tbsp tobiko (fish roe), optional	16	baguette slices, ¼ inch thick
1 tbsp thinly sliced fresh chives	32	arugula leaves

1. Combine crabmeat, mayonnaise, lemon juice, tobiko, chives, lemon peel, salt and pepper; set aside.
2. Spread butter on one side of baguette slices, dividing equally. Top each with 2 arugula leaves and crabmeat mixture, dividing equally. Serve immediately or cover and refrigerate for up to 2 hours.

MAKES 16

**Tip: Check crabmeat carefully for any small pieces of shell and cartilage; remove and discard.**

**Tobiko is crunchy, bright-red flying fish roe. Look for it in specialty fish stores or Asian grocery stores.**

# CHIVE AND GOAT CHEESE CHOUX PASTRIES

½ cup	whipping cream, divided	2 tsp	grated lemon peel
¾ cup	soft goat cheese	⅛ tsp	freshly ground pepper
2 tbsps	thinly sliced fresh chives	32	choux pastries, recipe follows

1. Using medium-high speed of an electric mixer fitted with whisk attachment, beat ¼ cup cream until stiff peaks form. Transfer whipped cream to a bowl. Set aside.
2. Using medium speed, beat together remaining ¼ cup cream and goat cheese until smooth. Fold in whipped cream, chives, lemon peel and pepper.
3. Cut openings in sides of Choux Pastries and spoon 2 tsp mixture into each puff. Alternatively, spoon mixture into a pastry bag fitted with a large plain tip and pipe about 2 tsp mixture into each puff. May be refrigerated for up to 2 hours for best quality.

MAKES 32

## CHOUX PASTRY

½ cup	water	½ cup	all-purpose flour
¼ cup	salted butter	2	large eggs
⅛ tsp	salt		

1. Preheat oven to 400°F.
2. Combine water, butter and salt in a medium saucepan. Bring to a boil over medium heat, stirring frequently. Reduce heat and add flour. Stir vigorously until mixture is smooth and pulls away from sides of pan, forming a ball, about 1 minute. Remove from heat and let cool for 5 minutes.
3. Beat in eggs, one at a time, beating well after each addition. Choux pastry should be smooth and glossy.
4. Spoon mixture into a pastry bag fitted with a large plain tip. Pipe mixture into mounds, each measuring about 1 1/2 inches in diameter, 1 1/2 inches apart on parchment paper-lined baking sheets. Alternatively, spoon mounds of mixture onto parchment paper-lined baking sheets.
5. Bake for 15 minutes. Reduce oven temperature to 350°F and continue baking until puffed and golden, about 15 minutes. Cool on a rack. May be frozen in an airtight container for up to 1 month.

MAKES 24



# ROASTED TOMATO VEGETABLE SOUP

15	Roma tomatoes, halved	½ tsp	smoked paprika
3 cups	chopped carrots	½ tsp	salt
3 cups	chopped yellow onion	½ tsp	freshly ground pepper
2 cups	chopped celery	¼ tsp	cayenne pepper
2 tbsp	canola oil	4 cups	no-salt-added chicken broth
2 tbsp	liquid honey	1 can	(10 oz/284 mL) tomato juice
1 tbsp	finely chopped garlic	2 tbsp	red wine vinegar
4	bay leaves	2 cups	whipping cream
4	sprigs fresh thyme		
1 tsp	fennel seed		

1. Preheat oven to 400°F.
2. Combine tomatoes, carrots, onions, celery, oil, honey, garlic, bay leaves, thyme, fennel seed, paprika, salt, pepper and cayenne pepper in a large bowl. Toss to coat.
3. Spread vegetables evenly on a parchment paper-lined baking sheet. Roast, stirring occasionally, until vegetables are softened and slightly browned, about 1 hour. Toss vegetables halfway through cooking.
4. Transfer vegetables to a large pot. Add broth, tomato juice and vinegar. Bring to a boil. Reduce heat and simmer for 20 minutes. Discard bay leaves and thyme. Stir in cream.
5. Purée using a hand blender. Serve immediately

MAKES 14 CUPS

**Tip:** Before adding the cream, you can cool the pot of soup in a sink of ice water and freeze it in smaller containers for up to 3 months. After thawing the soup in the refrigerator, bring it back up to a boil, reduce the heat to a simmer and add the cream. Purée using a hand blender before serving.



# MUSHROOM SOUP CAPPUCCINOS

1 pkg	(14 g) dried mushrooms, rinsed and drained (about ½ cup)	2	bay leaves
1 cup	boiling water	½ cup	dry white wine
2 tbsp	canola oil	4 cups	no-salt-added chicken broth
2 cups	sliced mushrooms	½ cup	whipping cream
½ cup	chopped celery	2 tsp	sherry vinegar
½ cup	chopped onion	½ tsp	salt
2 sprigs	fresh thyme		Whipped cream or sour cream

1. Place dried mushrooms in a heatproof bowl. Pour boiling water over dried mushrooms. Let stand for 20 minutes.
2. Meanwhile, heat oil in Dutch oven over medium-high heat. Add sliced mushrooms and sauté for 3 minutes.
3. Reduce heat to medium and add celery, onion, thyme and bay leaves; sauté until vegetables are softened, about 4 minutes.
4. Add wine and cook, stirring, until wine is almost evaporated. Add broth, soaked dried mushrooms and liquid; stir to combine. Bring to boil.
5. Reduce heat and simmer, uncovered, stirring occasionally, for 20 minutes.
6. Stir in cream. Remove from heat; remove and discard thyme and bay leaves.
7. Purée mixture in batches in a blender, filling blender no more than half full for each batch.
8. Stir in vinegar and salt.
9. Serve in small cappuccino or teacups with a dollop of whipped cream

SERVES 6 AS A STARTER





# LEMON PECAN CAKE BISCUITS

¾ cup chopped pecans	1 tbsp granulated sugar
½ cup granulated sugar	½ tsp salt
2 tbsp salted butter, melted	¾ cup salted butter, chilled and cubed
1 tbsp grated lemon peel	¾ cup buttermilk
3 cups all-purpose flour	3 large eggs
¾ cup unsweetened shredded coconut	1 ½ cups icing sugar
2 tbsp baking powder	3 tbsp fresh lemon juice

1. Combine pecans, ½ cup sugar, 2 tbsp melted butter and lemon peel in a shallow bowl; set aside.
2. Preheat oven to 400°F.
3. To prepare dough, combine flour, coconut, baking powder, 1 tbsp sugar and salt in a bowl. Cut in ¾ cup butter with a pastry blender until mixture is crumbly.
4. Whisk together buttermilk and eggs. Add to flour mixture and stir just until combined.
5. Turn dough out onto a lightly floured surface. Divide dough into 16 pieces. Roll each piece into a ball. Roll each ball in pecan mixture.
6. Place balls in a greased 9 inch square baking dish. Sprinkle any remaining pecan mixture over balls.
7. Bake until golden brown, about 20 minutes.
8. Meanwhile, to prepare glaze, stir together icing sugar and lemon juice until smooth; set aside.
9. Invert biscuits onto a rack. Place a serving plate on biscuits and invert biscuits onto serving plate. Drizzle glaze over tops of biscuits. Serve warm.

MAKES 16



# APPLE SPICED SCONES

2 cups	all-purpose flour	¼ cup	whipping cream
¼ cup	granulated sugar	¼ cup	unsweetened apple sauce
2 tsp	baking powder	1	large egg
½ tsp	cinnamon	1 ½ tsp	vanilla
¼ tsp	ground nutmeg	1	Granny Smith apple, peeled and diced (about 1 cup)
⅛ tsp	ground cloves	2 tbsp	whipping cream
⅛ tsp	salt	2 tbsp	golden granulated sugar crystals
⅓ cup	salted butter, chilled and cubed		

1. Preheat oven to 400°F.
2. Place flour, granulated sugar, baking powder, cinnamon, nutmeg, cloves and salt in a food processor. Pulse to combine. Add butter and pulse until dough resembles coarse crumbs.
3. Whisk together ¼ cup whipping cream, apple sauce, egg and vanilla in a medium bowl. Add cream mixture to flour mixture and process just until dough starts to come together.
4. Turn dough out onto a lightly floured surface. Fold apples into dough and knead dough gently just until apples are evenly distributed. Roll out dough ½ inch thick.
5. Using a floured 2 ½ inch round cookie cutter, cut dough into rounds. You may re-roll dough once if required. Place on a parchment paper-lined baking sheet. Brush with 2 tbsp whipping cream and sprinkle with sugar crystals, dividing evenly.
6. Bake until lightly browned, about 12 – 15 minutes.

MAKES ABOUT 12



# GRAPEFRUIT CHIFFON CAKE

8	large egg whites	½ cup	canola oil
½ tsp	cream of tartar	5	large egg yolks
2 cups	all-purpose flour	2 tsp	grated grapefruit peel
1 ½ cups	granulated sugar	½ tsp	vanilla
1 tbsp	baking powder		Grapefruit Cream Cheese Glaze
1 tsp	salt		Grated grapefruit peel
¾ cup	fresh grapefruit juice		

1. Preheat oven to 325°F.
2. Using medium speed of an electric mixer, beat egg whites until foamy. Beat in cream of tartar until stiff peaks form; set aside.
3. Combine flour, sugar, baking powder and salt in a bowl. Using a spoon, make a well in centre of flour mixture. Add grapefruit juice, oil, egg yolks, 2 tsp grapefruit peel and vanilla to well. Whisk until smooth. Gently fold flour mixture into beaten egg white mixture.
4. Pour batter into an ungreased 10 inch tube pan.
5. Bake until top springs back when lightly touched, about 50 minutes. If pan has legs attached, invert pan and let cake cool completely in pan. Alternatively, cake may be cooled by inverting pan onto neck of a long-necked bottle.
6. Invert cake onto a serving plate. Spread top of cake with Grapefruit Cream Cheese Glaze, allowing glaze to run down sides of cake. Sprinkle with additional grapefruit peel.

SERVES 12

## GRAPEFRUIT CREAM CHEESE GLAZE

4 oz (125 g) cream cheese, softened	2 tsp fresh grapefruit juice
1 cup icing sugar	

1. Using medium speed of an electric mixer, beat cream cheese until smooth. Beat in icing sugar until blended. Stir in grapefruit juice, 1 tsp at a time, until mixture is of drizzling consistency.



# DELICATE LEMON SQUARES

1 cup all-purpose flour	½ tsp baking powder
¼ cup icing sugar	¼ cup fresh lemon juice
½ cup salted butter, softened	Zest of one lemon (optional)
1 cup granulated sugar	2 large eggs, lightly beaten
2 tbsp all-purpose flour	Icing sugar*

1. Pre-heat oven to 350°F.
2. Line an 8 inch square baking pan with nonstick foil, leaving a 2 inch overhang.
3. To prepare crust, combine 1 cup flour, ¼ cup icing sugar and butter in a bowl. Blend until mixture is crumbly. Press mixture into prepared pan.
4. Bake until lightly golden brown, about 15 minutes.
5. Meanwhile, to prepare filling, combine sugar, 2 tbsp flour and baking powder. Whisk in lemon juice, zest and eggs until blended.
6. Remove pan from oven and immediately pour filling over hot crust.
7. Return pan to oven and continue to bake until filling is set and light golden brown, about 25 minutes.
8. Cool completely in pan on a rack. Dust with icing sugar.
9. Using foil as an aid, lift from pan and cut into squares. Remove squares from foil. Store in an airtight container in refrigerator for up to 4 days. May be frozen up to 1 month.

MAKES 16

**Tip: If doubling the recipe, bake in a 9x13 inch baking pan for the same amount of cooking time. Makes 48**





# PINK SANGRIA

1 bottle (750 mL) dry white wine, chilled

2 cups club soda, chilled

1 can (355 mL) frozen pink lemonade concentrate, thawed

1/3 cup fresh lime juice

1 lemon, thinly sliced

1 orange, thinly sliced

Ice cubes

1. Combine all ingredients except ice cubes in a large pitcher. Serve immediately over ice cubes.

SERVES 6



# PEACHY ICED GREEN TEA

8 green tea bags

4 cups boiling water

1/4 cup liquid honey

4 cups peach juice, chilled

1/4 cup fresh lemon juice

Ice cubes

Peach slices

Fresh mint leaves

1. Place tea bags and boiling water in a bowl. Let steep for 3 minutes.
2. Remove and discard tea bags. Stir in honey. Cool to room temperature.
3. Pour tea mixture into a pitcher. Stir in peach juice and lemon juice. Refrigerate for 1 hour or until mixture is cold.
4. Serve over ice cubes. Garnish with peach slices and mint leaves.

SERVES 8





Home happiness starts with hearty, nourishing meals. That's where our Blue Flame Kitchen comes in. From our state-of-the-art Learning Centre and café to classes and catering, our team of Red Seal Chefs are here to help you feel comfortable in your kitchen. Browse our free library of recipes and tips to make your meals healthy and delicious every time you cook.



Rümi is the newest addition to our home happiness family. We offer products and services carefully chosen to help homeowners finally feel like their home doesn't own them. Life is busy, so we're here to help manage your precious time by taking some of the load off and tackling your to-do list.



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