



Canadian
Living

Cookies, Bars & Squares

*A collection of
our favourites*

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Six Easy Oatmeal Cookies

Fill your cookie tins with six variations on a family-pleasing cookie.

- ☞ In large bowl, beat $\frac{2}{3}$ cup (150 mL) softened butter with 1 cup (250 mL) packed brown sugar until fluffy. Beat in 1 egg and FLAVOURINGS.
- ☞ In separate bowl, mix $1\frac{1}{2}$ cups (375 mL) rolled oats (not instant), 1 cup (250 mL) all-purpose flour, $\frac{1}{2}$ tsp (2 mL) each baking powder and baking soda and $\frac{1}{4}$ tsp (1 mL) salt. Stir into butter mixture along with ADD-INS until blended.
- ☞ Drop by heaping tablespoonfuls (15 mL), about 2 inches (5 cm) apart, onto greased or parchment paper-lined rimless baking sheets.
- ☞ Bake in top and bottom thirds of 375°F (190°C) oven, switching and rotating sheets halfway through, for 10 minutes or until golden. Let cool on sheets on racks for about 2 minutes. Transfer to racks; let cool completely. **Makes about 36 cookies.**

	FLAVOURINGS	ADD-INS
Classic Oatmeal Cookies	1 tbsp (15 mL) vanilla; 1 tsp (5 mL) cinnamon	1 cup (250 mL) raisins
Chocolate Pecan Oatmeal Cookies	1 tsp (5 mL) grated orange rind	$\frac{3}{4}$ cup (175 mL) chocolate chips; $\frac{1}{2}$ cup (125 mL) chopped pecans
Butterscotch Crisp Oatmeal Cookies	1 tbsp (15 mL) vanilla	1 cup (250 mL) rice crisp cereal; $\frac{1}{2}$ cup (125 mL) each rolled oats (not instant) and butterscotch chips
Health Nut Oatmeal Cookies	1 tsp (5 mL) vanilla; $\frac{3}{4}$ tsp (4 mL) ground nutmeg	$\frac{1}{2}$ cup (125 mL) chopped hazelnuts; $\frac{1}{2}$ cup (125 mL) wheat germ; $\frac{1}{4}$ cup (50 mL) sunflower seeds; 2 tbsp (25 mL) flaxseeds
Trail Mix Oatmeal Cookies	Dash almond extract	$\frac{1}{3}$ cup (75 mL) each slivered almonds, raisins and shredded coconut
Hermit Oatmeal Cookies	1 tsp (5 mL) cinnamon; $\frac{1}{2}$ tsp (2 mL) ground nutmeg; $\frac{1}{4}$ tsp (1 mL) ground cloves	$\frac{1}{3}$ cup (75 mL) each raisins, chopped dried apricots and chopped walnuts

BAKING SHEET BASICS

- Use baking sheets with no rims or with slightly slanted lips so that heat can circulate around the cookies. Rimmed sheets are less suitable, but if they are all you have, just turn them over and use the flat bottoms.
- Heavy, bright, shiny sheets are best because they bake cookies evenly, prevent bottoms from browning too quickly and do not warp.

Mini Chocolate Chunkies

Small is good, but the small has to be excellent, as in this one-bite drop cookie with a huge hit of chocolate and a balancing touch of candied orange peel.

$\frac{1}{4}$ cup	butter, softened	50 mL
$\frac{1}{4}$ cup	shortening	50 mL
$\frac{1}{2}$ cup	granulated sugar	125 mL
$\frac{1}{4}$ cup	packed brown sugar	50 mL
1	egg	1
$\frac{1}{2}$ tsp	vanilla	2 mL
$1\frac{1}{4}$ cups	all-purpose flour	300 mL
$\frac{1}{2}$ tsp	baking soda	2 mL
$\frac{1}{4}$ tsp	salt	1 mL
1 cup	chopped toasted pecans	250 mL
$\frac{3}{4}$ cup	coarsely chopped bittersweet chocolate (4 oz/125 g)	175 mL
$\frac{1}{2}$ cup	candied orange peel	125 mL

☞ In bowl, beat together butter, shortening and granulated and brown sugars until fluffy. Beat in egg and vanilla. In separate bowl, whisk together flour, baking soda and salt; stir into batter until blended. Sprinkle with pecans, chocolate and peel; mix well. Cover and refrigerate for 2 hours or until chilled. *(Make-ahead: Cover and refrigerate up to 24 hours.)*

☞ Line rimless baking sheets with parchment paper or grease.

☞ Drop dough by level teaspoonfuls (5 mL) onto pans. Bake in centre of 350°F (180°C) oven for about 10 minutes or until golden on bottom. Let cool on pans on racks for 2 minutes. Transfer to racks; let cool completely. *(Make-ahead: Layer between waxed paper in airtight container and freeze for up to 1 month.)* **Makes about 110 cookies.**

VARIATIONS

CHOCOLATE TOP-BITE CHUNKIES: Melt 2 oz (60 g) bittersweet or white chocolate; drizzle over cookies. Let cool until firm.

MORE-THAN-ENOUGH-CHOCOLATE CHUNKIES: Add 2 tbsp (25 mL) cocoa powder to batter and, if desired, use chopped white chocolate for batter and melted white chocolate for dipping.

Shortbread Cookies

One of the world’s finest cookies, shortbread is tempting in its simplicity and easy to vary with additions of chocolate and nuts – you name it – and to shape into bars, squares, rounds and mounds.

1 cup	butter, softened	250 mL
½ cup	instant dissolving (fruit/berry) sugar	125 mL
1 tsp	vanilla	5 mL
2 cups	all-purpose flour	500 mL
Pinch	salt	Pinch

☞ In bowl, beat butter with sugar until light and fluffy. Stir in vanilla. Add flour and salt; stir until blended.

☞ Between 2 sheets of waxed paper, roll out dough to ¼-inch (5 mm) thickness. Using 2-inch (5 cm) round or shaped cookie cutter, cut out cookies. Place on parchment paper-lined or ungreased rimless baking sheets. Prick each twice with fork. Freeze for 1 hour or until firm.

☞ Bake in 300°F (150°C) oven for 30 to 35 minutes or until firm to the touch and slightly golden. Let cool completely on racks. *(Make-ahead: Layer between waxed paper in airtight container and store at room temperature for up to 5 days or freeze for up to 2 weeks.)* **Makes about 56 cookies.**

VARIATIONS

CHOCOLATE SHORTBREAD: Add 2 oz (60 g) bittersweet chocolate, melted and cooled, to butter mixture. For other variations, try these additions: 1 cup (250 mL) chopped toasted nuts; ½ cup (125 mL) mini chocolate chips; 1 tbsp (15 mL) grated orange rind.

CHOCOLATE MOUNDS: Add 1 cup (250 mL) finely chopped milk chocolate bar to dough. Drop by rounded tablespoonfuls (15 mL) onto pans; form into mounds and press ½-inch (1 cm) chunk of bar into each mound. Freeze and bake as directed. Sieve icing sugar over cooled cookies. **Makes about 48 cookies.**

Sugar Cookies

No matter what the season, no matter what the celebration, there’s a role for sugar cookies – trees for Christmas, dreidels for Hanukkah, hearts for Valentine’s Day, chicks and eggs for Easter, and as for the rest of the year, animals or crinkle-edged rounds with or without icing.

¾ cup	butter, softened	175 mL
1 cup	granulated or packed light brown sugar	250 mL
1	egg	1
1 tsp	vanilla	5 mL
2½ cups	all-purpose flour	625 mL
½ tsp	baking powder	2 mL
Pinch	salt	Pinch

☞ In large bowl, beat butter until light and fluffy; beat in sugar in 3 additions. Beat in egg and vanilla. In separate bowl, whisk together flour, baking powder and salt; stir into butter mixture in 3 additions.

☞ Divide dough in half; shape each into disc. Wrap in plastic wrap; refrigerate for at least 1 hour. *(Make-ahead: Refrigerate for up to 24 hours.)* Between 2 sheets of waxed paper or on lightly floured surface, roll out dough, 1 disc at a time, to ¼-inch (5 mm) thickness. With 3-inch (8 cm) cookie cutter, cut out shapes, rerolling scraps if necessary. With spatula, place cookies, 1 inch (2.5 cm) apart, on parchment paper-lined or greased rimless baking sheets.

☞ Bake in centre of 375°F (190°C) oven for about 10 minutes or until light golden on bottoms and edges. Let cool for 1 minute on sheets on racks. Transfer to racks; let cool completely. *(Make-ahead: Layer between waxed paper in airtight container and store at room temperature for up to 5 days or freeze for up to 2 weeks.)* **Makes about 36 cookies.**

DECORATING

ICING PAINT: In bowl, whisk 4 cups (1 L) icing sugar with ⅓ cup (75 mL) water, adding up to 2 tbsp (25 mL) more water if necessary to make spreadable; divide and, with liquid food colouring, tint as desired. With small paintbrushes or wooden craft sticks, paint base colour. While still wet, swirl in or dot with other tinted icing (wet on wet will give soft blurred edges), and press on or sprinkle with decorations such as coloured candy sprinkles and silver dragées, if desired. Or let dry completely, then paint on contrasting colour details.

Hermits

Full of chopped fruit and nuts, this traditional cookie makes a chewy, sweet treat.

½ cup	butter, softened	125 mL
1 cup	packed brown sugar	250 mL
1	egg	1
¼ cup	orange juice	50 mL
2 cups	all-purpose flour	500 mL
¾ tsp	baking soda	4 mL
½ tsp	each ground nutmeg and cinnamon	2 mL
¼ tsp	salt	1 mL
½ cup	chopped walnuts	125 mL
½ cup	raisins	125 mL
⅓ cup	dried cranberries or cherries	75 mL
⅓ cup	chopped dried figs	75 mL

☞ In bowl, beat butter with sugar until light and fluffy. Beat in egg. Beat in orange juice in thin steady stream.

☞ In separate bowl, stir together flour, baking soda, nutmeg, cinnamon and salt. Using wooden spoon, stir about ½ cup (125 mL) at a time into butter mixture. Gently stir in walnuts, raisins, cranberries and figs just until incorporated.

☞ Drop by heaping tablespoonfuls (15 mL), about 1 inch (2.5 cm) apart, onto lightly greased rimless baking sheets. Bake in top and bottom thirds of 350°F (180°C) oven, rotating and switching pans halfway through, for 10 to 12 minutes or until golden and lightly cracked. Let cool on sheets on racks for 5 minutes. Transfer to racks; let cool completely. *(Make-ahead: Store in airtight container for up to 5 days or freeze for up to 1 month.)* **Makes 30 cookies.**

Almond Biscotti

Long, crunchy and Italian, biscotti are double-baked to make them perfect for dunking into a mug of coffee or hot chocolate or a steaming cup of tea.

1¾ cups	all-purpose flour	425 mL
2 tsp	baking powder	10 mL
¾ cup	whole unblanched almonds	175 mL
2	eggs	2
¾ cup	granulated sugar	175 mL
⅓ cup	butter, melted	75 mL
2 tsp	vanilla	10 mL
½ tsp	almond extract	2 mL
1½ tsp	grated orange rind	7 mL
1	egg white, lightly beaten	1

☞ In large bowl, combine flour with baking powder; stir in whole almonds. In separate bowl, whisk together eggs, sugar, butter, vanilla, almond extract and grated orange rind; stir into flour mixture to form soft sticky dough.

☞ Transfer dough to lightly floured surface; form into ball. Divide dough in half; roll each half into log about 12 inches (30 cm) long. Transfer to ungreased baking sheet; brush tops with egg white. Bake in centre of 350°F (180°C) oven for 20 minutes. Let cool on sheet on rack for 5 minutes.

☞ Transfer to cutting board; cut diagonally into ¾-inch (2 cm) thick slices. Stand slices upright on baking sheet; bake for 20 to 25 minutes longer or until golden. Let cool completely on rack. *(Make-ahead: Store in airtight container for up to 2 weeks.)* **Makes 24 cookies.**

Peanut Butter Cookie Slices

You'll have enough on hand for sweet trays and for snacks for your children and their friends.

2/3 cup	butter, softened	150 mL
2/3 cup	peanut butter	150 mL
1 1/3 cups	granulated sugar	325 mL
1	egg	1
1 1/2 tsp	vanilla	7 mL
2 cups	all-purpose flour	500 mL
3/4 tsp	baking soda	4 mL
1/4 tsp	salt	1 mL
2/3 cup	chopped peanuts	150 mL

☞ In large bowl, beat together butter, peanut butter and sugar until smooth. Beat in egg and vanilla. In separate bowl, combine flour, baking soda and salt. Using wooden spoon, stir flour mixture into butter mixture in 2 additions. Stir in peanuts.

☞ Divide dough into thirds; scrape one-third onto large piece of waxed paper. Using paper as guide, roll into 8-inch (20 cm) long log. Remove paper. Wrap in plastic wrap, twisting ends to seal. Repeat with remaining dough. Refrigerate for at least 3 hours or until firm. *(Make-ahead: Logs can be refrigerated for up to 3 days or frozen for up to 3 weeks; let thaw for 20 minutes.)*

☞ Cut into 1/4-inch (5 mm) thick slices. Place on lightly greased cookie sheets. Bake in centre of 375°F (190°C) oven for 8 to 10 minutes or until light golden. Let cool on sheets on racks for 5 minutes. Transfer to racks; let cool completely. *(Make-ahead: Cookies can be stored in airtight container for up to 5 days or frozen for up to 3 weeks.)* **Makes about 84 cookies.**

Icebox Cookies

Shaping cookie dough into logs, ready to slice and bake, is an ideal way to have cookies ready to enjoy quickly – whenever you need them or crave them. Here's the basic butter- and sugar-rich dough with candied cherries, but you can add to it or dress it up as your whims dictate.

1 cup	butter, softened	250 mL
1 cup	granulated sugar	250 mL
1	egg	1
2 tsp	vanilla	10 mL
2 2/3 cups	all-purpose flour	650 mL
1/2 tsp	baking powder	2 mL
1/4 tsp	salt	1 mL
3/4 cup	chopped candied red or green cherries	175 mL

☞ In large bowl, beat butter with sugar until light and fluffy; beat in egg and vanilla. In separate bowl whisk together flour, baking powder and salt; stir into butter mixture in 2 additions. Stir in cherries.

☞ Divide dough into thirds. Place, 1 at a time, on large piece of waxed paper; using paper as guide, roll into 8-inch (20 cm) long log. Remove paper. Wrap in plastic wrap, twisting ends to seal. Refrigerate for at least 3 hours or until firm. *(Make-ahead: Refrigerate for up to 3 days or freeze in airtight container for up to 3 weeks. Let stand at room temperature for 20 minutes.)*

☞ Cut into 1/4-inch (5 mm) thick slices. Place, about 2 inches (5 cm) apart, on parchment paper-lined or greased rimless baking sheets. Bake in 375°F (190°C) oven for 10 to 12 minutes or until lightly browned. Let cool on sheets on racks for 5 minutes. Transfer to racks; let cool completely. *(Make-ahead: Layer between waxed paper in airtight container and store at room temperature for up to 5 days or freeze for up to 2 weeks.)* **Makes about 84 cookies.**

VARIATIONS

FUN ADD-INS: Omit candied cherries; add mini chocolate or butter-scotch chips, toffee pieces, finely diced crystallized ginger, finely chopped pistachios or finely chopped toasted pecans, almonds or hazelnuts.

FUN DRESS-UPS: Before wrapping and refrigerating logs, roll in finely chopped nuts, coloured candy sprinkles, coarse coloured sugar or shredded coconut.

Tropical Coconut Macaroons

A selection of cookies is all the more inviting when it includes a chewy one, and here it is: the ultimate macaroon, dense and colourful with a coconut and tropical fruit combo.

2/3 cup	sweetened condensed milk	150 mL
1	egg white	1
Pinch	salt	Pinch
2 1/2 cups	unsweetened shredded coconut	625 mL
1/2 cup	each slivered candied pineapple and mango or papaya	125 mL

- ☞ Line rimless baking sheets with parchment paper or grease; set aside.
- ☞ In bowl, whisk together condensed milk, egg white and salt. Add coconut, pineapple and mango; stir to coat evenly. Drop by rounded teaspoons (5 mL) onto prepared sheets.
- ☞ Bake in centre of 325°F (160°C) oven for 15 to 20 minutes or until golden and no longer sticky to the touch. Let cool on sheets on racks for 5 minutes. Transfer to racks; let cool completely. *(Make-ahead: Layer between waxed paper in airtight container and freeze for up to 1 month.)* **Makes about 50 cookies.**

VARIATIONS

TROPICAL COCONUT MACAROONS WITH WHITE

CHOCOLATE: Dip macaroons into melted white chocolate to coat bottom or half of each.

GINGER COCONUT MACAROONS: Add 1/4 cup (50 mL) chopped crystallized ginger to batter.

Glazed Almond Spritz Rosettes

An almond-scented glaze adds shimmer to delicate, pretty, melt-in-your-mouth cookies. Decorating with silver dragées or candied cherries adds a festive touch.

1 cup	butter, softened	250 mL
2/3 cup	icing sugar	150 mL
1	egg yolk	1
1 1/2 tsp	vanilla	7 mL
1/4 tsp	almond extract	1 mL
Pinch	salt	Pinch
2 cups	all-purpose flour	500 mL
1/2 cup	ground almonds	125 mL
ALMOND GLAZE:		
1 cup	icing sugar (approx)	250 mL
1/4 cup	whipping cream (approx)	50 mL
1/4 tsp	almond extract	1 mL
Silver dragées or candied cherries		

- ☞ Refrigerate ungreased rimless baking sheets to chill.
- ☞ In large bowl, beat butter with sugar until fluffy. Beat in egg yolk, vanilla, almond extract and salt. Stir in flour, then ground almonds. Spoon into cookie press; press out rosettes about 1 inch (2.5 cm) in diameter onto prepared sheets, about 1/2-inch (1 cm) apart.
- ☞ Bake in centre of 350°F (180°C) oven for 8 to 10 minutes or until light golden on bottom. Let cool for 1 minute; transfer to racks set over sheet of waxed paper.
- ☞ **ALMOND GLAZE:** Stir together sugar, whipping cream and almond extract, adding more sugar or cream if necessary to make pourable. Drizzle over hot cookies. Immediately press silver dragées into centre. Let cool completely. *(Make-ahead: Layer between waxed paper in airtight container and freeze for up to 1 month.)* **Makes about 90 cookies.**

TIPS

- With a cookie press, you can press out any festive shape.
- If desired, leave unglazed and dip into, or drizzle with, melted chocolate.
- Wash and chill pans before reusing for another batch.

Meringue Kisses with Lemon Curd Mascarpone

Bite-size meringues stowed in a tin and a jar of lemon curd in the fridge make instant desserts. Look for mascarpone with 35% fat or more; it's creamier and will not split. Garnish with Candied Citrus Peel (recipe, page 13), fresh mint leaves or candied violets.

1 cup	mascarpone cheese	250 mL
1¼ cups	Lemon Curd (recipe, page 13)	300 mL
MERINGUE KISSES:		
3	egg whites	3
Pinch	cream of tartar	Pinch
¾ cup	granulated sugar	175 mL

☞ Line 2 rimmed baking sheets with parchment paper.

☞ **MERINGUE KISSES:** In bowl, beat egg whites until foamy. Add cream of tartar; beat until soft peaks form. Beat in sugar, 2 tbsp (25 mL) at a time, until stiff glossy peaks form.

☞ Using piping bag fitted with small star tip, pipe meringue onto prepared baking sheets to form small nests about 1½ inches (4 cm) wide. (Or use spoon to form nests.)

☞ Bake in top and bottom thirds of 200°F (100°C) oven, rotating and switching pans halfway through, until dry and crisp, about 2 hours. Turn off oven; let cool in oven, about 2 hours. (*Make-ahead: Layer between waxed paper in airtight containers and store for up to 1 month.*)

☞ Place mascarpone in bowl; gently fold in Lemon Curd. Spoon into nests. **Makes about 30 kisses.**

Lemon Curd

Creamy and puckery at the same time, this spread makes a great all-purpose topping or filling.

3	egg yolks	3
1	egg	1
⅔ cup	granulated sugar	150 mL
1 tbsp	finely grated lemon rind	15 mL
½ cup	lemon juice	125 mL
2 tbsp	butter	25 mL

☞ In small heavy saucepan, whisk together egg yolks, egg, sugar, lemon rind and juice, and butter. Cook over medium-low heat, stirring often, until thick enough to coat back of spoon, 6 to 8 minutes.

☞ Strain through fine sieve into airtight container. Place plastic wrap directly on surface. Refrigerate until cold, about 2 hours. (*Make-ahead: Cover and refrigerate for up to 1 week.*) **Makes about 1¼ cups (300 mL).**

VARIATION

ORANGE CURD: Substitute 4 tsp (20 mL) finely grated orange rind for the lemon rind. Reduce lemon juice to ¼ cup (50 mL) and add ¼ cup (50 mL) orange juice.

GARNISH

CANDIED CITRUS PEEL: You can garnish desserts of all kinds with this translucent citrus peel.

- Using vegetable peeler, peel coloured rind of 4 lemons, 2 oranges or 1 large grapefruit. Cut into toothpick-size strips, if desired.
- In saucepan of simmering water, cook until tender, 10 minutes; drain. In separate saucepan, bring 1 cup (250 mL) granulated sugar and ½ cup (125 mL) water to boil; boil for 3 minutes.
- Add rind; reduce heat and simmer for 5 minutes. Remove from heat and let cool. Strain, reserving syrup to sweeten fruit, salads or drinks.

Java Cutouts

Coffee lovers, here's your cookie! Roll and cut the dough into festive shapes, or form into logs to slice when it's time to bake a fresh batch.

2 tsp	instant coffee granules	10 mL
1 tbsp	vanilla	15 mL
¼ tsp	cinnamon	1 mL
Pinch	salt	Pinch
1 cup	butter	250 mL
¾ cup	packed brown sugar	175 mL
2½ cups	all-purpose flour	625 mL
2 oz	white chocolate, melted	60 g
45	chocolate espresso beans	45

- ☞ In small bowl, dissolve coffee in vanilla. Stir in cinnamon and salt.
- ☞ In large bowl, beat butter with sugar until fluffy. Beat in coffee mixture. Stir flour into batter in 2 additions, blending with hands if necessary. Divide in half; press into discs and wrap in plastic wrap. Refrigerate for about 4 hours or until firm. (*Make-ahead: Refrigerate for up to 24 hours.*) Let come to room temperature.
- ☞ Line rimless baking sheets with parchment paper or grease; set aside.
- ☞ Between sheets of plastic wrap or waxed paper, roll out discs, 1 at a time, to scant ¼-inch (5 mm) thickness. Using 2-inch (5 cm) cutter, cut out shapes; place on prepared sheets, about 2 inches (5 cm) apart.
- ☞ Bake in centre of 350°F (180°C) oven for about 12 minutes or until lightly browned on bottom. Let cool on sheets on racks for 2 minutes. Transfer to racks; let cool completely.
- ☞ With small spoon, dab each with melted chocolate; press espresso bean on top. Let stand until chocolate is firm. (*Make-ahead: Layer between waxed paper in airtight container and freeze for up to 1 month.*) **Makes about 45 cookies.**

TIP: To slice and bake, form dough into 4 logs, each about 1½ inches (4 cm) in diameter. Wrap in plastic wrap and refrigerate for up to 24 hours. Cut into scant ¼-inch (5 mm) thick slices and bake as above. Decorate or glaze, if desired.

VARIATION

CAPPUCCINO-GLAZED JAVA CUTOUTS: Stir ¾ tsp (4 mL) instant coffee granules with 1 tbsp (15 mL) each milk and rum (or 2 tbsp/25 mL milk) until dissolved. Blend in ¾ cup (175 mL) icing sugar. Adjust liquid or icing sugar if necessary in order to make glaze that can be lightly brushed over cooled cookies.

Date Nut Dream Bars

Popular in the 1950s, this bar pops up with many different combinations of ingredients, from walnuts to pecans to candied fruit. This version is a holiday favourite of Nova Scotia-born Joyce Landry, mother of chef Lesleigh Landry.

¾ cup	butter, softened	175 mL
½ cup	granulated sugar	125 mL
¼ tsp	salt	1 mL
2 cups	all-purpose flour	500 mL
FILLING:		
2	eggs	2
1½ cups	packed brown sugar	375 mL
½ tsp	almond extract	2 mL
2 tbsp	all-purpose flour	25 mL
½ tsp	baking powder	2 mL
1 cup	chopped walnuts, toasted	250 mL
1 cup	candied cherries, quartered	250 mL
½ cup	chopped dates	125 mL
ICING:		
½ cup	butter, softened	125 mL
2 tbsp	milk	25 mL
½ tsp	vanilla	2 mL
2 cups	icing sugar	500 mL

- ☞ Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.
- ☞ In bowl, beat together butter, sugar and salt until fluffy; using wooden spoon, stir in flour. Press into prepared pan. Bake in centre of 350°F (180°C) oven until golden, about 20 minutes. Let cool in pan on rack.
- ☞ **FILLING:** In bowl, whisk together eggs, brown sugar and almond extract; stir in flour and baking powder until smooth. Stir in walnuts, cherries and dates. Spread over base. Bake in centre of 350°F (180°C) oven until firm to the touch, about 20 minutes. Let cool completely in pan on rack.
- ☞ **ICING:** In bowl, beat together butter, milk and vanilla until creamy; add half of the icing sugar and beat just until combined. Beat in remaining icing sugar until light and fluffy; spread over filling. Refrigerate until cold, about 1 hour. **Makes 40 bars.**

FREEZE WITH EASE

Although you can freeze an uncut batch of bars whole, The Canadian Living Test Kitchen finds that cutting the batch into quarters and freezing the quarters individually is more practical. Wrap quarters in plastic wrap and refrigerate for up to one week or freeze in airtight containers for up to one month. Thaw before cutting each quarter into 10 bars. Or cut the whole batch into 40 bars, layer between waxed paper in airtight container and refrigerate for up to one week or freeze for up to one month. Thaw at room temperature for 30 minutes before serving.

Almond Shortbread Bars

The addition of almond paste gives these shortbread bars a tender texture and rich almond flavour. Look for almond paste in bulk-food stores and in tubs in the baking sections of supermarkets. But don't confuse it with marzipan, which contains more sugar.

1 cup	butter, softened	250 mL
½ cup	almond paste	125 mL
⅔ cup	granulated sugar	150 mL
½ tsp	salt	2 mL
½ tsp	almond extract	2 mL
3 cups	all-purpose flour	750 mL
¾ cup	sliced almonds	175 mL

- ☞ Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.
- ☞ In bowl, beat butter with almond paste until smooth; beat in sugar, salt and almond extract until fluffy. Using wooden spoon, stir in flour until combined. Press into prepared pan. Sprinkle with almonds; press lightly into dough.
- ☞ Bake in centre of 300°F (150°C) oven until light golden, about 50 minutes. Let cool completely in pan on rack. **Makes 40 bars.**

TIP: To make beating the almond paste easier, you can microwave it at Medium-Low (30%), 10 seconds at a time, just until warm and softened. Avoid letting it get hot or else it will melt the butter when you beat them together.

Irresistible Turtle Bars

Chocolate, caramel and pecans stack up for a decadent take on the popular candy. Trust us – you won't be able to stop at one!

¾ cup	butter, softened	175 mL
½ cup	granulated sugar	125 mL
1¾ cups	all-purpose flour	425 mL
½ cup	cocoa powder	125 mL
FILLING:		
⅔ cup	butter	150 mL
½ cup	packed brown sugar	125 mL
½ cup	corn syrup	125 mL
2 tbsp	whipping cream	25 mL
1 cup	chopped pecans, toasted	250 mL
2 oz	semisweet chocolate, melted	60 g

- ☞ Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.
- ☞ In bowl, beat butter with sugar until fluffy. Sift flour and cocoa over top; stir until combined. Press into prepared pan. Bake in centre of 350°F (180°C) oven until firm, about 15 minutes. Let cool in pan on rack.
- ☞ FILLING: In saucepan, bring butter, sugar, corn syrup and cream to boil, stirring. Boil, without stirring, until thickened, about 1 minute. Remove from heat; stir in pecans. Spread over crust.
- ☞ Bake in centre of 350°F (180°C) oven until bubbly and edges are light golden, about 20 minutes. Let cool completely in pan on rack.
- ☞ Drizzle with melted chocolate. Let stand until chocolate is set. **Makes 40 bars.**

VARIATION

IRRESISTIBLE BLACK FOREST BARS: Omit filling. Spread cooled base with ¾ cup (175 mL) sour cherry jam. Whisk together ½ cup (125 mL) all-purpose flour, ⅓ cup (75 mL) granulated sugar and 2 tbsp (25 mL) cocoa powder. Cut in ⅓ cup (75 mL) cold butter until crumbly. Sprinkle over jam. Bake in centre of 350°F (180°C) oven until firm to the touch, about 30 minutes. Let cool in pan on rack. Dust with 1 tbsp (15 mL) icing sugar.

Apricot Almond Bars

Dried apricots lend an appealing tang to this layered bar.

¾ cup	butter, softened	175 mL
½ cup	granulated sugar	125 mL
¼ tsp	salt	1 mL
2 cups	all-purpose flour	500 mL
FILLING:		
2 cups	dried apricots, minced	500 mL
¼ cup	almond liqueur	50 mL
2	eggs	2
½ cup	granulated sugar	125 mL
1 cup	chopped almonds, toasted	250 mL
GLAZE:		
½ cup	icing sugar	125 mL
2 tbsp	almond liqueur	25 mL

☞ Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.

☞ In bowl, beat together butter, sugar and salt until fluffy; using wooden spoon, stir in flour until combined. Press into prepared pan. Bake in centre of 350°F (180°C) oven until golden, about 20 minutes. Let cool in pan on rack.

☞ FILLING: Meanwhile, in saucepan, bring apricots, ½ cup (125 mL) water and almond liqueur to boil. Reduce heat and simmer until apricots are tender and liquid is evaporated, about 10 minutes. Let cool.

☞ Stir in eggs and sugar; spread over base. Sprinkle with almonds. Bake in centre of 350°F (180°C) oven until set and golden, about 30 minutes. Let cool completely in pan on rack.

☞ GLAZE: In bowl, stir icing sugar with almond liqueur until smooth. Drizzle over filling; let stand until set. **Makes 40 bars.**

SUBSTITUTION: In the filling, you can use ½ tsp (2 mL) almond extract instead of the almond liqueur. Increase the water to ¾ cup (175 mL). In the glaze, replace liqueur with 2 tbsp (25 mL) milk and dash almond extract.

White Chocolate Cranberry Blondies

These blondies have a cracked brownie top, with cranberries and orange rind to complement sweet white chocolate.

1 cup	butter, softened	250 mL
10 oz	white chocolate, chopped	300 g
1¼ cups	granulated sugar	300 mL
4	eggs	4
2 cups	all-purpose flour	500 mL
1 cup	dried cranberries	250 mL
1 tbsp	grated orange rind	15 mL
1 tbsp	vanilla	15 mL
½ tsp	salt	2 mL

☞ Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.

☞ In saucepan over low heat, melt butter with white chocolate, stirring occasionally, until smooth. Let cool for 10 minutes.

☞ Using wooden spoon, stir in sugar, then eggs, 1 at a time, stirring well after each addition. Stir in flour, cranberries, orange rind, vanilla and salt. Spread in prepared pan. Bake in centre of 325°F (160°C) oven until cake tester inserted in centre comes out clean, 30 to 35 minutes. Let cool completely in pan on rack. **Makes 40 bars.**

Chocolate Raspberry Crumble Bars

A buttery shortbread crumble sits atop the perfect balance of tart raspberry jam and chocolate chips.

1 cup	butter, softened	250 mL
2/3 cup	granulated sugar	150 mL
1/4 tsp	salt	1 mL
2 1/2 cups	all-purpose flour	625 mL
1 tbsp	icing sugar	15 mL
FILLING:		
3/4 cup	raspberry jam	175 mL
3/4 cup	chocolate chips	175 mL

- Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.
- In bowl, beat together butter, sugar and salt until fluffy; using wooden spoon, stir in flour. Set aside 1 cup (250 mL) for crumble; press remaining dough into prepared pan.
- FILLING:** Spread jam evenly over base. Sprinkle with chocolate chips; set aside.
- Line baking sheet with waxed paper; set colander or sieve with 1/8-inch (3 mm) diameter holes over top. In batches, push reserved dough through holes; refrigerate until firm, about 5 minutes. Using spatula, lift and sprinkle over filling. Bake in centre of 350°F (180°C) oven until crumble is golden, about 40 minutes. Let cool completely in pan on rack. Dust with icing sugar. **Makes 40 bars.**

Candy Cane Brownies

Dressed in red and green, these brownies are for mint-chocolate lovers.

2/3 cup	butter	150 mL
8 oz	semisweet chocolate, chopped	250 g
4 oz	unsweetened chocolate, chopped	125 g
1 1/2 cups	granulated sugar	375 mL
4	eggs	4
2 tsp	vanilla	10 mL
1 cup	all-purpose flour	250 mL
1 tsp	salt	5 mL
TOPPING:		
1/2 cup	crushed candy canes	125 mL
2/3 cup	mini chocolate chips	150 mL

- Line 13- x 9-inch (3.5 L) metal cake pan with parchment paper; set aside.
- In saucepan over medium-low heat, melt together butter and semisweet and unsweetened chocolates. Let cool for 10 minutes. Whisk in sugar, then eggs, 1 at a time, whisking well after each addition. Whisk in vanilla. Using wooden spoon, stir in flour and salt. Scrape into prepared pan.
- Bake in centre of 350°F (180°C) oven until cake tester inserted in centre comes out with a few moist crumbs clinging, 25 to 30 minutes.
- TOPPING:** Sprinkle with candy canes, then chocolate chips; return to oven for 30 seconds (do not let topping melt). Let cool completely in pan on rack. Refrigerate until cold, about 1 hour. **Makes 40 bars.**

Marzipan Bars

Fruitcake lovers will enjoy the dense, chewy texture that comes from the combination of dried fruit and marzipan. Soaking the cranberries in rum softens them and gives the bars extra zing.

¼ cup	rum or brandy	50 mL
1 cup	dried cranberries	250 mL
1 cup	butter, softened	250 mL
2 cups	granulated sugar	500 mL
4	eggs	4
1 tbsp	vanilla	15 mL
½ tsp	almond extract	2 mL
2½ cups	all-purpose flour	625 mL
½ cup	ground almonds	125 mL
2 tsp	baking powder	10 mL
¼ tsp	salt	1 mL
1 cup	sliced almonds	250 mL
1	pkg (200 g) marzipan, diced	1
1 tbsp	icing sugar	15 mL

- ☞ Grease 13- x 9-inch (3.5 L) metal cake pan; line with parchment paper. Set aside.
- ☞ In small saucepan, bring rum to boil; stir in cranberries. Let cool. Meanwhile, in bowl, beat butter with sugar until fluffy. Beat in eggs, 1 at a time, beating well after each addition; beat in vanilla and almond extract. In separate bowl, whisk flour, ground almonds, baking powder and salt; stir into butter mixture just until combined. Stir in sliced almonds, cranberry mixture and marzipan. Scrape into prepared pan.
- ☞ Bake in centre of 350°F (180°C) oven until golden and cake tester inserted in centre comes out clean, 45 minutes. Let cool completely in pan on rack. Dust with icing sugar. Cut into bars. (*Make-ahead: Layer between waxed paper in airtight container; store for up to 4 days or freeze for up to 1 month.*) **Makes 40 bars.**

Zippy Lemon Bars

For those who prefer a not-so-sweet treat, serve these puckery, citrusy tidbits.

¾ cup	butter, softened	175 mL
½ cup	granulated sugar	125 mL
¼ tsp	salt	1 mL
2 cups	all-purpose flour	500 mL
TOPPING:		
4	eggs	4
1¼ cups	granulated sugar	300 mL
2 tbsp	finely grated lemon rind	25 mL
½ cup	lemon juice	125 mL
¼ cup	all-purpose flour	50 mL
1 tsp	baking powder	5 mL
1 tbsp	icing sugar	15 mL

- ☞ Grease 13- x 9-inch (3.5 L) metal cake pan; line with parchment paper. Set aside.
- ☞ In bowl, beat together butter, sugar and salt until light; stir in flour until blended. Press into prepared pan. Bake in centre of 325°F (160°C) oven until golden, about 25 minutes. Let cool completely in pan on rack.
- ☞ TOPPING: Meanwhile, in bowl, beat eggs with granulated sugar until pale and thickened. Add lemon rind and juice, flour and baking powder; beat until smooth. Pour over base.
- ☞ Bake in centre of 325°F (160°C) oven until set, 25 to 30 minutes. Let cool completely in pan on rack. Dust with icing sugar. Cut into bars. (*Make-ahead: Layer between waxed paper in airtight container; refrigerate for up to 4 days or freeze for up to 1 month.*) **Makes 40 bars.**

Nanaimo Bars

While Canadians never seem to tire of this icon of our cooking heritage, two variations – with white chocolate and peanut butter – add some variety.

Since Nanaimo Bars are so sweet, cut into truffle-size squares.

1 cup	butter, melted	250 mL
2/3 cup	cocoa powder	150 mL
1/2 cup	granulated sugar	125 mL
2	eggs, lightly beaten	2
3 cups	graham cracker crumbs	750 mL
2 cups	shredded coconut	500 mL
1 cup	finely chopped walnuts	250 mL
FILLING:		
1/3 cup	butter, melted	75 mL
1/4 cup	milk	50 mL
2 tsp	vanilla	10 mL
4 cups	icing sugar	1 L
TOPPING:		
8 oz	semisweet chocolate	250 g
2 tbsp	butter	25 mL

☞ Grease 13- x 9-inch (3.5 L) metal cake pan and line with parchment paper, leaving 1 inch (2.5 cm) extending over long edges for handles. Set aside.

☞ In large bowl, whisk together butter, cocoa powder, sugar and eggs; stir in cracker crumbs, coconut and walnuts. Press evenly into prepared pan. Bake in centre of 350°F (180°C) oven for 10 minutes. Let cool completely in pan on rack.

☞ **FILLING:** In large bowl, stir together butter, milk and vanilla; beat in sugar until thickened and smooth. Spread evenly over cooled base. Refrigerate for about 45 minutes or until firm.

☞ **TOPPING:** Meanwhile, chop chocolate; in heatproof bowl over saucepan of hot (not boiling) water, melt chocolate with butter. Spread evenly over filling. Refrigerate until set. Using parchment paper handles, lift out of pan. Peel off paper. Cut into bars. (*Make-ahead: Cover and store at room temperature for up to 2 days or overwrap with heavy-duty foil and freeze for up to 2 weeks.*) **Makes 48 bars.**

VARIATIONS

TOPSY-TURVY NANAIMO BARS: For filling, decrease milk to 2 tbsp (25 mL) and icing sugar to 1 1/3 cups (325 mL); add 2/3 cup (150 mL) cocoa powder. For topping, substitute 10 oz (300 g) white chocolate for semisweet chocolate.

PEANUT BUTTER NANAIMO BARS: For filling, increase milk to 1/3 cup (75 mL) and decrease icing sugar to 1 1/2 cups (375 mL); add 1 cup (250 mL) smooth peanut butter.

Date Squares

These delicious date squares, with a thick, sweet date filling sandwiched between cinnamon-scented flaky oats, hail from the kitchen of the Hibernia drilling rig off the coast of Newfoundland.

2 1/2 cups	rolled oats	625 mL
1 1/4 cups	all-purpose flour	300 mL
1 cup	packed brown sugar	250 mL
1 tbsp	cinnamon	15 mL
1/4 tsp	salt	1 mL
1 cup	butter, softened	250 mL
FILLING:		
1	pkg (375 g) pitted dates	1
3/4 cup	granulated sugar	175 mL
2 tbsp	each lemon juice and orange juice	25 mL

☞ **FILLING:** In heavy saucepan, stir together 2 cups (500 mL) water, dates, sugar and lemon and orange juices; let stand for 30 minutes. Bring to boil; reduce heat to medium and boil gently, stirring often, for about 10 minutes or until thick enough to mound on spoon. Let cool.

☞ In large bowl, whisk together oats, flour, sugar, cinnamon and salt; with pastry blender or 2 knives, cut in butter until mixture resembles coarse crumbs. Press half evenly into greased 8-inch (2 L) square metal cake pan; spread evenly with date mixture. Top with remaining oat mixture, pressing down lightly.

☞ Bake in centre of 350°F (180°C) oven for about 40 minutes or until light golden. Let stand in pan on rack for about 6 hours or until firm. Cut into squares. (*Make-ahead: Cover and store at room temperature for up to 2 days or overwrap with heavy-duty foil and freeze for up to 2 weeks.*) **Makes 24 squares.**

Butterscotch Crunch Bars

Even children can contribute to the neighbourhood cookie exchange with these crisp and chewy bars. They're a great donation to a school bake sale.

28	graham crackers	28
1 cup	unsalted butter	250 mL
1 cup	packed brown sugar	250 mL
1½ cups	toasted sliced almonds	375 mL

☞ Place graham crackers in single layer on lightly greased 15- x 10-inch (40 x 25 cm) jelly roll pan; set aside.

☞ In saucepan, melt butter over medium heat. (Or in glass bowl, microwave at High for 1 to 2 minutes.) Whisk in brown sugar just until combined. (Do not bring to boil.) Remove from heat; stir in almonds. Spread over crackers.

☞ Bake in centre of 375°F (190°C) oven for 10 minutes or until bubbling. Let cool completely in pan on rack for 10 minutes; cut into squares. (*Make-ahead: Bars can be stored in airtight container for up to 3 days.*) **Makes 28 bars.**

Chewy Granola Bars

Oats, almonds, raisins and sunflower seeds pack crunchy flavour into every bite.

¾ cup	packed brown sugar	175 mL
¾ cup	butter, melted	175 mL
½ cup	corn syrup	125 mL
1	egg	1
2 cups	rolled oats (not instant)	500 mL
1 cup	coarsely chopped toasted almonds	250 mL
1 cup	raisins	250 mL
½ cup	unsalted sunflower seeds	125 mL

☞ In large bowl, mix together brown sugar, butter, corn syrup and egg until combined; stir in rolled oats, almonds, raisins and sunflower seeds.

☞ Line 9-inch (2.5 L) square cake pan with foil; lightly grease foil. Firmly pat oat mixture into pan.

☞ Bake in centre of 350°F (180°C) oven for about 45 minutes or until firm and lightly golden. Let cool completely in pan on rack. Cover and refrigerate for at least 2 hours or until chilled. Invert onto cutting board; peel off foil. Cut into bars. (*Make-ahead: Refrigerate in airtight container for up to 5 days or freeze for up to 1 month.*) **Makes 16 bars.**

Double Espresso Brownie Bars

Give your favourite java head a double shot of espresso: a brownie made with espresso and topped with a chocolate-covered espresso bean.

6 oz	bittersweet chocolate, chopped	175 g
4 oz	unsweetened chocolate, chopped	125 g
2/3 cup	butter	150 mL
1/2 cup	espresso or strong brewed coffee	125 mL
2 tsp	instant coffee granules	10 mL
1 tbs	vanilla	15 mL
2 cups	granulated sugar	500 mL
4	eggs	4
1 2/3 cups	all-purpose flour	400 mL
Pinch	salt	Pinch
TOPPING:		
8 oz	white chocolate, chopped	250 g
2 tbs	butter	25 mL
40	chocolate-covered espresso or coffee beans	40

- ☞ Grease 13- x 9-inch (3.5 L) metal cake pan; line with parchment paper. Set aside.
- ☞ In large heavy saucepan, melt together bittersweet and unsweetened chocolates, butter and espresso, stirring occasionally. Let cool slightly.
- ☞ Dissolve coffee granules in vanilla; stir into chocolate mixture. Whisk in sugar, then eggs, 1 at a time, whisking well after each addition. Using wooden spoon, stir in flour and salt. Scrape into prepared pan.
- ☞ Bake in centre of 350°F (180°C) oven until cake tester inserted in centre comes out with just a few moist crumbs clinging, about 20 minutes. Let cool completely in pan on rack.
- ☞ **TOPPING:** Meanwhile, in heatproof bowl over saucepan of hot (not boiling) water, melt chocolate with butter; spread over base. Let stand for 5 minutes. Score top to form 40 bars; top each with 1 espresso bean. Refrigerate until topping is set. Cut into bars. (*Make-ahead: Layer between waxed paper in airtight container; refrigerate for up to 4 days or freeze for up to 1 month.*) **Makes 40 bars.**

Nutty Squirrel Bars

Mad for nuts? These bars are for you: caramel-coated peanuts and almonds on top of melt-in-your-mouth shortbread.

3/4 cup	butter, softened	175 mL
1/2 cup	granulated sugar	125 mL
2 cups	all-purpose flour	500 mL
TOPPING:		
2/3 cup	butter	150 mL
1/2 cup	packed dark brown sugar	125 mL
1/2 cup	corn syrup	125 mL
2 tbs	whipping cream	25 mL
2 cups	salted peanuts	500 mL
1 cup	slivered almonds	250 mL

- ☞ Grease 13- x 9-inch (3.5 L) metal cake pan; line with parchment paper. Set aside.
- ☞ In bowl, beat butter with sugar until fluffy. Using wooden spoon, stir in flour, 1/2 cup (125 mL) at a time, until combined. Press evenly into prepared pan. Bake in centre of 350°F (180°C) oven until golden, about 25 minutes. Let cool in pan on rack.
- ☞ **TOPPING:** In saucepan, bring butter, sugar, corn syrup and cream to boil, stirring. Boil, without stirring, until thickened slightly, about 1 minute. Remove from heat; stir in peanuts and almonds. Spread over crust. Bake in centre of 350°F (180°C) oven until golden, about 25 minutes. Let cool completely in pan on rack. Cut into bars. (*Make-ahead: Layer between waxed paper in airtight container; store for up to 5 days.*) **Makes 40 bars.**

Glazed Orange Brownies

These citrusy brownies are easy to whip up and have pick-up appeal, whether cut into large squares for bake sales or petite triangles for parties.

Garnish with thin slices of kumquat.

4 oz	unsweetened chocolate, chopped	125 g
3 oz	semisweet chocolate, chopped	90 g
½ cup	butter	125 mL
¾ cup	all-purpose flour	175 mL
¾ cup	ground almonds	175 mL
¼ tsp	baking soda	1 mL
¼ tsp	salt	1 mL
2	eggs	2
¾ cup	granulated sugar	175 mL
2 tbsps	orange-flavoured liqueur or orange juice concentrate	25 mL
1 tbsps	finely grated orange rind	15 mL
1 tsp	vanilla	5 mL
ICING:		
⅓ cup	butter, softened	75 mL
1 tsp	grated orange rind	5 mL
1 cup	icing sugar, sifted	250 mL
1 tbsps	orange juice concentrate	15 mL
GLAZE:		
⅓ cup	semisweet chocolate chips	75 mL
¼ cup	butter	50 mL

☞ **ICING:** In bowl, beat butter with orange rind until fluffy. Beat in half of the icing sugar; beat in remaining icing sugar and orange juice concentrate. Spread over brownies; smooth top.

☞ **GLAZE:** In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate chips with butter, stirring. Remove from heat; let cool for 5 minutes. Drizzle over iced brownies; spread evenly. Refrigerate until glaze is firm. (*Make-ahead: Cut into quarters. Wrap in plastic wrap and store in airtight container for up to 2 days or freeze for up to 2 weeks.*) Cut into squares. **Makes 36 brownies.**

☞ Line 9-inch (2.5 L) square metal cake pan with parchment paper or grease. Set aside.

☞ In heatproof bowl set over saucepan of hot (not boiling) water, melt together unsweetened and semisweet chocolates and butter, stirring often. Remove from heat; let cool for 5 minutes.

☞ In small bowl, whisk together flour, almonds, baking soda and salt; set aside. In large bowl, beat eggs until light; beat in sugar, liqueur, orange rind and vanilla. Stir in chocolate mixture. Sprinkle half of the flour mixture over top; fold in. Repeat with remaining flour mixture.

☞ Scrape into prepared pan, smoothing top. Bake in centre of 325°F (160°C) oven until cake tester inserted in centre comes out with a few moist crumbs clinging, about 30 minutes. Let cool completely in pan on rack.

Baking Tips

KNOW YOUR MEASURES

There are two types of measuring cups – one for dry ingredients and one for wet. Be sure to follow either the metric or the imperial measures throughout a recipe, not a combination.

- Dry ingredient measures come in sets of different sizes: $\frac{1}{4}$ cup (50 mL), $\frac{1}{3}$ cup (75 mL), $\frac{1}{2}$ cup (125 mL) and 1 cup (250 mL).
- Liquid ingredient glass measuring cups are marked on the outside.
- Measuring spoons are used for both dry and liquid ingredients: $\frac{1}{4}$ tsp (1 mL), $\frac{1}{2}$ tsp (2 mL), 1 tsp (5 mL) and 1 tbsp (15 mL).

Dry Ingredients

- Lightly spoon dry ingredients into dry measure.
- Do not pack down or tap measure on counter (except for brown sugar, which should be packed enough to keep cup shape when dumped out).
- Fill measure until heaping. Then, working over canister, push straight edge of knife across top of measure.

Sifting

- All-purpose flour does not require sifting.
- When a recipe calls for cake-and-pastry flour, the amount is based on flour that you sift before measuring.
- Sift cocoa powder and icing sugar after measuring to eliminate lumps.

Liquid Ingredients

- Place liquid measuring cup on counter. Pour in liquid to desired level, then bend down to check measurement at eye level.
- If liquid doesn't come exactly to desired mark on outside, pour off a little or add a little as needed.