

# Spring into holiday baking!

## Simply Organic® Fair Trade Certified™ Baking Mixes



### Raspberry Thumbprint Cookies

*The Easter Bunny will stay longer to have more of these*

- 1 box Cocoa Biscotti Mix
- 1/2 cup melted butter
- 4 eggs
- 3/4 cup raspberry jam

In a large mixing bowl, cream together the mix, butter and eggs. Chill dough for 30 minutes. When ready, preheat oven to 350°. Form dough into 1 inch balls and place on lightly greased cookie sheet. Make an indentation with your thumb and fill with raspberry jam. Bake to 10 to 12 minutes. Makes about 2 dozen.



### Cherry Scones

*Great for Valentines Day*

- 1 box Chai Spice Scone Mix
- 4 tablespoons butter
- 2 large eggs
- 1 cup fresh and drain pitted cherries
- 1 to 3 tablespoons milk

Preheat oven to 350°. Cut 4 tablespoons butter into dry mix using pastry blender or criss-crossing 2 knives, until mixture looks like fine crumbs. Add 2 large eggs, slightly beaten. Stir in cherries. Add 1 tablespoon milk one at a time (no more than 3 tablespoons total) to moisten mixture to a cookie-dough texture. Spoon dough in 2-inch mounds onto greased cookie sheet. Bake for 25 to 30 minutes, until bottoms of scones are lightly browned.



### Strawberry Spice Muffins

*Make Mom these for Mother's Day breakfast... serve in bed.*

- 1 box Carrot Cake Mix
- 1/3 cup water
- 2 large beaten eggs
- 1 cup finely diced strawberries

Preheat oven to 350°. In a large mixing bowl, add mix, water and eggs. Blend until just moist. Add strawberries and fold into blend. Pour into well greased or lined muffin pan. Bake for 30 to 35 minutes. Makes 12 regular size muffins or 6 large muffins.



### Rhubarb Bread

*Spring is in the Air when Rhubarb is here*

- 1 box Banana Bread Mix
- 3/4 cup water
- 2 beaten large eggs
- 1 cup finely diced fresh and ripe rhubarb

Preheat oven to 350°. In a large mixing bowl, blend all the ingredients together. Pour into greased 9 inch loaf pan. Cook 50 to 60 minutes or until done. Serve with Strawberry Preserves.

