

Simply Organic® Baking Mix Holiday Recipes



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Preparation time
5 minutes
Cooking time:
60 minutes
Ease of preparation
easy

Cranberry Bread

- 1 packet Simply Organic® Banana Bread Mix
- 2 large eggs
- ¾ cup water
- 1 cup dried, chopped cranberries

Directions: Preheat oven to 350°F. Empty contents of bread mix into mixing bowl. Add eggs, water and chopped cranberries. Stir just until mixture is evenly moist. Spread batter in greased 9"x 4" loaf pan. Bake for 50 to 60 minutes, until center tests done with a toothpick or knife. Cool for 15 minutes in pan, then remove loaf from pan and finish cooling on rack.

Makes 15 servings.

Chef Suggests: After bread is cooled, drizzle with an orange glaze of icing. To make glaze, mix 2 cups powdered sugar, ½ cup melted butter, ¼ cup milk and 1 to 2 teaspoons orange extract.



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Preparation time
5 minutes
Cooking time:
25 minutes
Ease of preparation
easy

Spice & Cream Mini Cakes

- 1 package Simply Organic® Carrot Cake Mix
- ¼ cup applesauce
- ½ cup light sour cream
- ½ cup water

Directions: Preheat oven to 350°F. Lightly grease a 12 count muffin pan or use muffin papers. In a medium mixing bowl, add all ingredients and mix well. Pour into muffin pan and bake 20 to 25 minutes or until center tests done with a toothpick or knife. Do not under bake.

Makes 12 mini cakes.

Chef Suggests: Decorate each as a tree ornament.



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Preparation time
5 minutes
Cooking time:
10 minutes
Ease of preparation
easy

Chai Spice Pancakes

- 1 package Simply Organic® Chai Spice Scone Mix
- 1 cup milk
- 3 large eggs

Directions: Preheat griddle or flat skillet to medium-high heat. In a mixing bowl, combine mix, eggs and milk. Beat on medium speed for 2 minutes. Pour onto lightly greased griddle and cook until golden on both sides, flipping as needed.

Makes 6 servings of 2 pancakes each.

Chef Suggests: Top with whip cream for Chai Latte pancakes.



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Preparation time
5 minutes
Cooking time:
25 minutes
Ease of preparation
easy

Cocoa Mint Brownies

- 1 package Simply Organic® Biscotti Mix
- 2 large eggs
- 5 tbsp. melted, unsalted butter
- 2-3 tsp. of Simply Organic® Peppermint flavor

Directions: Preheat oven to 350°F. In a mixing bowl, add mix, eggs, butter and peppermint flavor. Beat on medium speed for 2 minutes. Spread in 8"x 8" baking pan. Bake for 20-25 minutes.

Makes 12 brownies.

Chef Suggests: Frost with chocolate frosting for a double chocolaty kick.

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Preparation time
5 minutes
Cooking time:
50 minutes
Ease of preparation
easy

Pumpkin Cake

- 1 package Simply Organic® Carrot Cake
- 2 large eggs
- ½ cup water
- ¾ cup pumpkin filling

Directions: Preheat oven to 350°F. Grease bottom of 8" or 9" round cake pan. Empty cake mix into mixing bowl. Add eggs (slightly beaten), water, and pumpkin filling. Stir just until mixture is evenly moist. Pour into cake pan. Bake for 45 to 50 minutes, or until center tests done with a toothpick or knife. Do not under bake. Cake should begin to pull away from sides of pan. Cool, loosen edges, and turn onto serving plate. Top with cream cheese frosting.

Makes 8 servings.

Chef Suggests: Frost with sour cream or cream cheese frosting for a sweet treat.



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Preparation time
10 minutes
Cooking time:
20 minutes
Ease of preparation
easy

Upside Down Fruit Cake

- 1 package Simply Organic® Banana Bread Mix
- 2 (15oz) cans drained pineapple
- ¾ cup rolled oats
- 2 large eggs
- 1 cup water

Directions: Preheat oven to 350°F. In a medium mixing bowl, add bread mix and oats. Add eggs and water. Stir until moisten. Pour into lightly greased 11" x 7" baking pan. Dice pineapple and layer onto batter. Bake for 15 to 20 minutes or until center tests done with a toothpick or knife.

Makes 12 servings.

Chef Suggests: When draining the pineapple juice from can use it instead of water. If there is not a complete cup, add water to make the 1 cup required.



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Preparation time
15 minutes
Cooking time:
none
Ease of preparation
easy

Peanut Butter Chocolate Cereal Snack

- 1 packet Simply Organic® Cocoa Biscotti Mix
- 1 cup butter
- 3 cups powdered sugar
- 1 cup peanut butter
- 8 cups squared cereal (as with other snack mixes)

Directions: In a medium sauce pan on low heat, melt butter and peanut butter. Stir in Biscotti mix. Spread cereal onto cookie sheet. Pour liquid mixture evenly over cereal. Carefully pour into sealable bag. Add 1½ cups powdered sugar. Seal bag and shake. Add remaining powdered sugar and shake again. Spread snack mix on clean cookie sheet or wax paper to set and cool.

Makes 44 servings.

Chef Suggests: One jar of peanut butter will be plenty with some left over for PBJ. One box of organic cereal should leave you with half of it for breakfast.



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Preparation time
15 minutes
Cooking time:
25 minutes
Ease of preparation
medium

Apple Spice Turnover

- 1 package Simply Organic® Chai Spice Scone Mix
- 1 tbsp. corn or potato starch
- 4 tbsp. unsalted butter, plus 1 (slightly melted) tbsp.
- 2 (slightly beaten) eggs
- 1 to 3 tbsp. milk
- ¾ cup finely diced apples (about 2 medium apples)
- ¼ to ½ cup rice flour, for rolling

Directions: Preheat oven to 350°F. In a medium mixing bowl, cut in 4 tablespoons butter to dry mix. Add eggs and stir. Add milk, one tablespoon at a time, to achieve a dough texture. Knead dough using rice flour. Divide into 6 equal parts. Gently pat each portion to a circle about ¼ thick (thinner on the edges). Place on lightly greased cookie sheet. In a small mixing bowl, mix apples and 1 tablespoon butter. Place 2 tablespoons of apple filling onto dough and fold dough over creasing the edges to seal. Repeat for each turnover and bake for 20 to 25 minutes.

Makes 6 pieces.

Chef Suggests: Serve with ice cream or whipped cream.