

# Cherrybrook Kitchen™

Sweet Treats News

## A Note from Patsy

I wanted to take a moment and thank all of you for supporting Cherrybrook Kitchen. It has been thrilling to read all of your letters, cards and emails. The letters I receive and conversations I have with parents, kids and teachers are my primary source of motivation. There is a saying I have come across many times in building the business with my husband Chip: It is not personal, it's just business. I take strong opposition to that philosophy and for me it is all personal. I am committed to our company and to everyone's lives that we touch. We have many new exciting products and programs for all of you for 2007. Keep watching our website and newsletters for more information! I hope you are enjoying the winter season and that Cherrybrook Kitchen has made each one of your holidays sweeter.

Taking life one bite at a time,  
Patsy J

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## Special Promotion



Buy TWO Chocolate  
Cake Mixes and Get  
a Frosting for 1/2 OFF!

Simply purchase online at  
[www.cherrybrookkitchen.com](http://www.cherrybrookkitchen.com)  
and enter "valentine" at checkout  
or call 1-800-421-1223 to place your order.

Please note: Your discount will appear when you receive your email confirmation.

Offer good until February 28, 2007. Not to be combined with any other offer.

## Baking Corner



Do you have a great recipe that puts a spin on a Cherrybrook Kitchen mix? Simply email us at [news@cherrybrookkitchen.com](mailto:news@cherrybrookkitchen.com) and put the words "recipe " in the title. If we publish your recipe, we'll send you 2 free mixes of your choice!

Here is an elegant chocolate cake recipe just in time for Valentine's Day:

Chocolate Cake with Raspberry Filling and Raspberry Sauce  
(dairy free, egg free, nut free)

What you will need:

Cake/Frosting:

2 boxes of Cherrybrook Kitchen Chocolate Cake mix\*

1 box of Cherrybrook Kitchen Chocolate Frosting mix

Vegetable Oil

Margarine

1/2 Cup of seedless raspberry preserves

1 half pint of fresh raspberries-washed

Raspberry Sauce

2 c. frozen raspberries

1/2 c. sugar

1 tbsp. cornstarch

1/8 tsp. salt

Cake Directions:

1. Bake Chocolate Cake according to package instructions. Set aside to cool.

2. While cake is cooling, prepare Chocolate Frosting according to package instructions. Set aside.

3. Place one cake round on a serving platter and spread with a thin layer of chocolate frosting. 4. Top with raspberry jam leaving a 1/2" border around the edge (to ensure that jam doesn't run over the sides).

5. Place second cake round on top of the first and frost top and sides with remaining frosting.

6. Arrange the raspberries as desired on the top of the cake.

7. Chill cake until ready to serve.

## Raspberry Sauce Directions:

Place raspberries and sugar in a saucepan over medium heat. Bring to a boil and add salt and cornstarch; cook, stirring constantly until clear and thick. Chill.

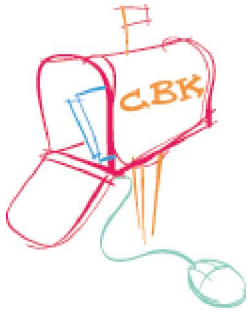
To serve, drizzle 1 TBS. sauce on the bottom of a plate and top with a slice of cake.

\*Use our Original OR Wheat Free/Gluten Free chocolate cake mix depending on your allergy needs. ENJOY!

Makes 12 servings

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## Fan Mail



Do you have a story you'd like to share about your experience with Cherrybrook Kitchen mixes? Visit our [customer comments](#) page and let us know what you think! We love to hear from you!

Here's a great email we received from Emma M.:

"I have tried many, many brownie recipes and mixes for my son. Yours are, by far, the best we have had. My husband never eats the treats we make for my son, but this time I think he ate more of the brownies than my son did! Thank you so much!"

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## NOW Available in Stores!



Gluten Free Dreams, the new packaging for our wheat free/gluten free line is now hitting shelves across the country. As many of you know, we redesigned the packaging in the fall of 2006 to avoid any confusion between our original peanut free, dairy free, egg free, nut free line. The mixes have the same great taste you have come to love, now with an easier to find package.

Don't have a store near you that carry the mixes? Simply visit our website at [www.cherrybrookkitchen.com](http://www.cherrybrookkitchen.com) to order or call 1-800-421-1223.

### Coming Soon...

We are currently in the process of designing a new website and want YOUR feedback! Is there something that you would like to see added to the site? For example, a chat board or recipe page? Do you find the current site easy to navigate? What do you like about the site? What would you change? Please email us at [news@cherrybrookkitchen.com](mailto:news@cherrybrookkitchen.com) and tell us your thoughts!

# Cherrybrook Kitchen™

The Sweet Solution for Food Allergies

[www.cherrybrookkitchen.com](http://www.cherrybrookkitchen.com)

1-866-I-LUV-CBK