

# Cherrybrook Kitchen™

Sweet Treats News

## INTRODUCING GLUTEN FREE DREAMS

New Packaging...Same GREAT taste!



We listen to our consumers! To eliminate any confusion on the shelf, we have redesigned our Wheat Free/Gluten Free packaging to be more distinctive. Gluten Free Dreams features the same great whimsical artwork that everyone has grown to love, but now with a lighter background. Look for the new packaging in your local stores in the next couple months.

The new packaging applies to the following WF/GF mixes: chocolate chip cookie, sugar cookie and chocolate cake. Currently there is no change to our chocolate and vanilla frosting.

## Baking Corner



Do you have a great recipe that puts a spin on a Cherrybrook Kitchen cake or cookie 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!

### "BOO"tiful Haloween Cupcakes

You will need:

- 1 box of Cherrybrook Kitchen Chocolate Cake mix
- 1 box of Cherrybrook Kitchen Vanilla Frosting mix
- 1 box of Cherrybrook Kitchen Sugar Cookie mix
- Rice Milk
- Margarine

combination of yellow and red)

Black food coloring

Bat cookie cutter

### Directions:

Cupcake:

1. Bake cupcakes according to package instructions and set aside to cool.
2. Remove 1 1/2 C. of frosting mix (set remainder aside) and blend with 3/4 C margarine and 1 TBS. rice milk until smooth.
3. Add orange food coloring until the frosting is the desired "pumpkin orange".
4. Once cupcake has cooled completely, frost with orange frosting.

Bat cookie:

1. Mix remaining frosting mix with 3 tsp. of rice milk (you may decrease rice milk to 2 1/2 tsp. if you want a thicker frosting like consistency).
2. Add black food coloring until desired color is achieved. Set aside.
3. Prepare sugar cookie mix according to directions and instead of rolling into individual balls, gather up all the dough into one large ball and wrap tightly in plastic wrap.
4. Refrigerate for 30 minutes until dough is chilled and firm.
5. Remove the dough from refrigerator and dust counter with flour.
6. Roll out dough to 1/4" thick and cut out bat cookies with cookie cutter. You can either freeze the extra dough or cut out other various cookies with haloween themed cookie cutters.
7. Bake on an ungreased cookie sheet for 6-7 minutes or until a light golden brown.
8. Allow to cool for 1 minute before removing to a cooling rack.
9. Once cookies are completely cooled, frost with black glaze. Allow glaze to set until it is hardened.
10. if desired, you may use white decorator frosting to add "bat eyes".

Serving size: 12 cupcakes

ENJOY!

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## Send Us Your Photos!



Have you entered our photo contest yet?

Over the past 2 years we have received wonderful photos and heartwarming stories from customers. Now you can WIN A GREAT GIFT just for telling us your story! Simply visit our [website](#) and tell us why you love Cherrybrook Kitchen.

What are you waiting for? Send us your entry today! We look forward to hearing from you soon.

Photo from our winning March '06 entry

We are always updating our website with new information and helpful tips so be sure to check back often! Cherrybrook Kitchen cares about our customers and always values your input. Please contact us by phone, email or visit our website if you have any questions or comments.

# Cherrybrook Kitchen®

The Sweet Solution for Food Allergies

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

1-866-1-LUV-CBK