



# SUMMER RECIPE BOOK

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THE MIX IS JUST THE BEGINNING

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*Created by Duinkerken's Kitchen*

DUINKERKEN FOODS WANTS TO PROVIDE YOU WITH A PEACE OF MIND WHEN BAKING RECIPES WITH FAMILY AND FRIENDS THIS SUMMER! THIS RECIPE BOOK PROVIDES YOU WITH DELICIOUS RECIPES THE WHOLE FAMILY WILL LOVE!

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# CLASSIC PEACH COBBLER

## INGREDIENTS

### FRUIT MIXTURE

- 6 cups fresh ripe peaches, (about 7 peaches)
- 1 cup sugar (omit if using canned peaches)
- 1/2 teaspoon cinnamon

### COBBLER DOUGH

- 1 Pkg 470g Duinkerken Muffin Mix
- 1/2 cup butter , softened
- 3/4 cup milk

### COBBLER TOPPING

- 1/4 cup sugar
- 1 Tbsp Duinkerken Rice Flour
- 1/2 tsp cinnamon
- 1/2 cup boiling water

## DIRECTIONS

1. Preheat oven to 375 degrees F.
2. In a mixing bowl, combine peaches, sugar and cinnamon. Mix thoroughly.
3. Pour the fruit mixture into a buttered 9" X 13" baking dish.
4. In a bowl, mix thoroughly the ingredients for the Cobbler Dough.
5. Spread over the fruit mixture.
6. In a medium-mixing bowl, stir together cobbler topping ingredients.
7. Sprinkle evenly over the cobbler dough layer.
8. Then pour the boiling water evenly over the cobbler. (Do Not Stir).
9. Bake for approx. 1 hour and 20 minutes or until knife inserted comes out clean and top has a golden crust.



# LEMON RASPBERRY MUFFINS

## INGREDIENTS

- 1 package Duinkerken Muffin Mix
- 2 large eggs
- 1/3 cup milk
- 1/3 cup melted butter
- 2 Tablespoon lemon juice
- 1 teaspoon lemon zest
- 1 1/2 cups raspberries (fresh or frozen)

### For the glaze:

- ½ cup powdered sugar
- 2-3 Tablespoons fresh lemon juice

**PREP TIME: 5 MINS**  
**COOK TIME: 28-30MINS**  
**TOTAL TIME: 35MINS**

## DIRECTIONS

- 1. Preheat oven to 375 degrees F. In a large bowl add the muffin mix, eggs, lemon juice and melted butter. Mix well until combined. Fold in the raspberries.*
- 2. Line a muffin tin with liners or grease it well with cooking spray. Fill 12 muffin cups (2/3 full).*
- 3. Bake for 28 – 30 minutes or until a toothpick inserted in the center comes out clean.*

### For the glaze:

- 1. In a small bowl, whisk together the confectioner's sugar and 2 tablespoons lemon juice. (if you want the glaze even thinner, add an extra tablespoon of lemon juice).*

*Allow the muffins to cool for a few minutes before drizzling with glaze.*





## HERB BISCUIT BITES

### INGREDIENTS

- *1 pkg Duinkerken Biscuit Mix*
- *½ cup shortening*
- *1 cup milk*
- *2 eggs*
- *¼ cup butter, melted*
- *1 ½ tsp dried parsley*
- *1 tsp dill weed*
- *¼ cup Parmesan cheese*

### DIRECTIONS

1. Preheat oven at 425 F.
2. Prepare biscuit mix according to package, cutting into small cubes.
3. Mix butter, herbs and cheese together.
4. Toss biscuits into mixture and place on cookie sheet.
5. Bake for 10-12 minutes.

**PREP TIME: 10 MINS**

**COOK TIME: 10-12 MINS**

**TOTAL TIME: 20-22 MINS**



# BANANA WALNUT MUFFINS

## INGREDIENTS

- **1 pkg Duinkerken Muffin Mix**
- **2 medium ripe bananas**
- **1 tablespoon molasses**
- **1 cup chopped walnuts**
- **2 eggs**
- **1/2 cup milk**
- **1/3 cup canola oil**
- **1 tsp cinnamon**

## DIRECTIONS

1. Preheat oven to 375 F. Lightly grease muffin pan, or use 12 large baking cups.
2. Combine mix in medium size bowl. Blend in cinnamon; add eggs, oil, milk and molasses.
3. Mix well with electric mixer (2-3 minutes) until batter is smooth. Blend in mashed bananas and walnuts.
4. Fill each muffin tin  $\frac{3}{4}$  full and bake for 30 minutes or until golden brown.



# OLD FASHION BANANA BREAD

## INGREDIENTS

- ***1 Pkg. Duinkerken Muffin Mix***
- ***2 eggs***
- ***1/3 cup milk***
- ***1/4 cup melted butter***
- ***3 large ripe bananas***
- ***1 cup chopped walnuts (optional)***

**PREP TIME: 10 MINS**  
**COOK TIME: 60, MINS**  
**TOTAL TIME: 70 MINS**

## DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.
2. Mash bananas and set them aside.
3. In a large bowl, add the muffin mix, eggs, milk and melted butter. Blend well until the batter is smooth.
4. Fold in mashed bananas.
5. Spread evenly into the prepared pan.
6. Bake at 350 degrees F (175 degrees C) for 55 - 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
7. Cool loaf in the pan for about 5 minutes before removing it to a wire rack to cool completely.



# CHOCOLATE TRIFLE

## INGREDIENTS

- 1 package (380 g) Duinkerken Vanilla Cake Mix
- 1/2 cup milk
- 2 eggs
- 1/3 cup vegetable oil
- 2 packages (113 g each) instant chocolate pudding mix. Prepare as directed.
- 4 skor candy bars, crushed, divided.
- 3 cups whipping cream – whipped as directed on package. Or 1 carton (12 ounces) of cool whipped topping, thawed



YIELD: 15-18 SERVINGS

## DIRECTIONS

1. In a large bowl, combine the cake mix, 1/2 cup milk, oil and eggs. Beat on medium for 2 minutes. Pour into greased 9-inch. baking pan.
2. Bake at 350° for 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. When completely cooled, crumble the cake. Set aside 1/2-cup crumbs for garnish.
3. In a large bowl, pudding mixes as directed on package for 2 minutes or until thickened.
4. In a trifle bowl or 3-1/2-qt. glass serving bowl, layer cake crumbs at the bottom of the bowl. Spoon 1/2 cup of prepared pudding on top of cake layer. Add 2 crushed skor bars (or what you like) on top of pudding layer, and then add a 1/2 cup of whipped topping. Repeat layers. Garnish with reserved cake crumbs. Serve immediately or



# DOUBLE CHOCOLATE FANTASY BARS

## INGREDIENTS

- *1 package Duinkerken chocolate cake mix.*
- *1/4 cup vegetable oil*
- *1 large egg*
- *2 Tbsp milk*
- *1 cup chopped nuts*
- *1 cup semi-sweet chocolate chips*
- *1 (300 ml) can Sweetened Condensed Milk*
- *1 teaspoon vanilla extract*
- *dash salt*
- *1/4 cup vanilla frosting*



## DIRECTIONS

1. *Heat oven to 350°F. Coat 8 x 8-inch baking pan with no-stick cooking spray.*
2. *Beat cake mix, oil, milk and egg in large bowl with electric mixer on medium speed until mixture resembles coarse crumbs.*
3. *Stir in nuts. Reserve 1/2 cup crumb mixture. Firmly press remaining crumb mixture onto bottom of prepared pan.*
4. *Melt chocolate chips with sweetened condensed milk, vanilla and salt in small saucepan.*
5. *Pour evenly over prepared crust. Sprinkle reserved crumb mixture evenly over top.*
6. *BAKE 30 – 35 minutes or until edges are firm. Cool.*

*If desired drizzle with vanilla frosting or add vanilla ice cream.*



# STRAWBERRY SHORTCAKE KABOBS

## INGREDIENTS

- 1 pkg Duinkerken Vanilla Cake Mix
- 1/2 cup milk
- 2 eggs
- 1/3 cup canola oil
- 1 pkg strawberries
- 1 bag white chocolate chips
- Skewers

## DIRECTIONS

1. Prepare Duinkerken Vanilla cake mix as directed on package.
2. Cut cake into 2-inch cubes when cooled.
3. Slice strawberries.
4. Alternate strawberry slices & cake cubes on each skewer.
5. In a glass bowl, melt white chocolate in the microwave, stirring every 30 seconds until completely melted.
6. Drizzle white chocolate over kabobs.





# COCONUT CREAM POKE CAKE

## INGREDIENTS

- **1 package  
Duinkerken  
vanilla cake mix**
- **1 300 ml can  
sweeten  
condensed milk**
- **1 (16 ounce)  
package frozen  
whipped  
topping, thawed**
- **1 cup flaked  
coconut**



## DIRECTIONS

- 1. Prepare and bake vanilla cake mix in a 9x9-inch baking dish according to package directions. Bake for 30 minutes.**
- 2. While cake is still hot, poke holes with a fork all over the top.**
- 3. Pour can of sweetened condensed milk over the top of hot cake. Let cake cool completely.**
- 4. Frost cake with whipped topping and cover with flaked coconut. Keep cake chilled in the refrigerator.**



# DUTCH APPLE PIE

## INGREDIENTS

- *1 Duinkerken Pie Mix single pie crust (not baked)*
- *6 cups peeled cored sliced cooking apples*
- *1 tablespoon lemon juice*
- *½ cup granulated sugar*
- *¼ cup brown sugar, packed*
- *3 tablespoons Duinkerken Rice Flour*
- *1 teaspoon ground cinnamon*
- *¼ teaspoon nutmeg*

## TOPPING

- *¾ cup Duinkerken Rice Flour*
- *¼ cup granulated sugar*
- *¼ cup brown sugar, packed*
- *½ tsp ground cinnamon*
- *1/3 cup butter or margarine, room temperature*

## DIRECTIONS

1. *Preheat oven to 375°F.*
  2. *Prepare pie as directed on package. Fit pie crust into pie plate.*
  3. *In a large bowl, mix sliced apples, lemon juice, both sugars, flour, cinnamon and nutmeg.*
  4. *Pile into crust.*
- PREPARE TOPPING:**
5. *In a medium bowl, with a pastry blender or a fork, mix flour, both sugars, and butter until coarsely crumbled.*
  6. *Sprinkle evenly over apples.*
  7. *Bake at 375°F for approx. 50 minutes.*

*Serve warm with vanilla ice cream if desired.*



# APPLE DUMP CAKE

## INGREDIENTS

- ***6 cups coarsely chopped peeled apples (6 medium)***
- ***1/2 cup sugar***
- ***2 teaspoons ground cinnamon***
- ***1 Pkg Duinkerken Vanilla Cake mix***
- ***1/2 cup butter, melted***

## DIRECTIONS

1. Heat oven to 350°F. Spray 9 x 9 - inch baking dish with cooking spray.
2. In large mixing bowl, mix chopped apples, sugar and cinnamon. Spread evenly in pan. Top with dry cake mix; gently shake pan to distribute evenly. Pour melted butter over top, tilt pan to cover as much of the top with butter as possible.
3. Bake 45 to 50 minutes or until top is golden brown, and bubbly around edges.
4. Cool 30 minutes before serving. Pair with Vanilla ice cream.



# CHICKEN AND SPINACH HAND PIES

## INGREDIENTS

### *Crust Ingredients*

- **1 pkg Duinkerken Biscuit Mix**
- **1/2 cup unsalted butter, room temp.**
- **2 eggs**
- **1 cup almond milk**

### *Filling Ingredients*

- **2 chicken breasts, diced**
- **1/2 medium onion, diced**
- **2 cloves garlic, minced**
- **1/2 lb frozen, chopped spinach**
- **2 tbsp oil**
- **1 tbsp onion powder**
- **3/4 cup gf chicken stock**
- **1 tsp gf fish sauce**
- **1 tsp cornstarch**
- **1 tsp water**
- **1 egg, whisked (for egg wash)**
- **salt and pepper to taste**

**PREP TIME: 40 MINS**

**COOK TIME: 15 MINS**

**TOTAL TIME: 55 MINS**

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## DIRECTIONS

1. Preheat oven to 400 degrees Fahrenheit. Warm oil in pan on medium heat. Add onion, and garlic into pan and lower heat to medium-low, cooking until garlic is fragrant for about 5 minutes.
2. Add frozen spinach to pan, and cook until thawed, breaking it up as it warms. Continue cooking until spinach begins to dry.
3. Add chicken, and cook until chicken is no longer pink.
4. Add onion powder, fish sauce, and chicken stock, stirring to combine.
5. In a small bowl, mix cornstarch and water together until cornstarch is dissolved. Whisk this mixture into the pan, and cook until thickened. Add salt and pepper to taste.
6. Remove from heat, and start on your biscuit mix. Follow directions on box, but replace the shortening request with unsalted butter.
7. Roll out your dough on a floured surface, and cut into large enough circles to make your hand pies.
8. Place filling into middle of one round. Baste edge with egg wash. Place second round on top of filling, and press edges to seal. You can flute the edges with a fork, or just press well, and make your own designs.
9. Vent tops. Brush tops with egg wash. You can salt the tops if you'd like.
10. Bake for approximately 15 minutes, or until the tops are golden brown. Cool on wire rack.



# ENGLISH MUFFIN

## INGREDIENTS

**Yield: 16 muffins (approximately)**

**1 Duinkerken Bread Mix**

**3 tsp. dry active yeast**

**2 tbsp. white sugar**

**2 eggs**

**1 cup milk**

**1/2 cup water**

**1/4 cup butter**

**Duinkerken Rice Flour**

**Cornmeal for dusting (optional)**

## DIRECTIONS

1. Warm the milk and water in a small saucepan until it bubbles, and then remove from heat. Mix in the butter until dissolved. Let cool until warm, not too hot.

2. In a large bowl, combine the bread mix, sugar and yeast, add eggs and warm milk mixture. Beat well until smooth. Cover and let rise in a warm place for 1 hour.

3. Dough will be sticky, add rice flour as needed to separate dough away from bowl. Turn the dough on a well floured work surface and knead slightly and form into a round ball.

4. Roll out to about 1/2 inch thick. Cut rounds with a 3 inch biscuit cutter or drinking glass.

5. Heat a large nonstick frying pan over a steady low heat to prevent burning.

6. Place each muffin about 2 inches apart. Cover with a lid and cook about 5-6 minutes on the first side, flip over and cook other side for 4-5 minutes. The steam created from the lid will help the muffins rise and cook better.

\*To use, split and toast. Great with cream cheese, jam or make a delicious breakfast sandwich.





# LEMON POPPY SEED MUFFINS

## INGREDIENTS

- 2 ½ cups Duinkerken Muffin Mix
- 2 eggs
- ½ cup milk
- 1/3 cup canola oil
- 3 Tablespoons lemon juice
- 1 tablespoon lemon rind
- ½ cup applesauce
- 1 tablespoon poppy seeds

## DIRECTIONS

1. Preheat oven 375 F.
2. Empty mix into medium size bowl, add eggs, milk and oil. Mix well with electric mixer.
3. Blend in lemon juice, rind, applesauce and poppy seeds.
4. Mix well and pour in muffin pan lined with 12 large baking cups.
5. Bake for 30 minutes or until golden brown.

**Note: 1 large lemon should equal juice and rind required.**





# LEMON CRANBERRY LOAF

## INGREDIENTS

- 1 1/4 cups finely chopped fresh cranberries
- 1/2 cup finely chopped walnuts
- 1/4 cup granulate sugar
- 1 pkg Duinkerken Lemon Cake mix
- 1/2 cup milk
- 1/3 cup oil
- 1/2 package of 250g of cream cheese (softened)
- 2 eggs



## DIRECTIONS

1. Preheat oven to 350 °F. Grease and flour 8 1/2 x 4 1/2-inch loaf pan.
2. Stir together cranberries, walnuts and granulated sugar in large bowl; set aside.
3. Combine cake mix, oil, milk and cream cheese in large bowl. Beat at medium speed with electric mixer for 2 minutes. Add eggs, fold in cranberry mixture. Pour into prepared pan.
4. Bake 45 to 50 minutes or until toothpick inserted in centers comes out clean. Cool in pans 15 minutes. Loosen loaf from pan. Invert onto cooling rack.



# PINEAPPLE DREAM DESSERT

## INGREDIENTS

### *For the Crust:*

- **1 Package Duinkerken All Purpose Cookie Mix**
- **¼ cup melted butter**
- **1 egg**
- **1 tbsp. milk**

### *For the Filling:*

- **½ cup cream cheese softened**
- **½ cup butter, softened**
- **2 cups powdered icing sugar**

### *Topping:*

- **1 (19-ounce) can crushed pineapple, very well-drained**
- **1 cup whipping cream**
- **Cookie Crumble (As desired)**

**PREP TIME: 20 MINS**

**COOK TIME: 12 MINS**

**TOTAL TIME: 32 MINS**

## DIRECTIONS

### For the Crust:

1. **In a medium-size mixing bowl, add cookie mix, melted butter, egg and milk. Mix until well blended and resembles crumb texture. Set aside a small amount of crumble for topping.**
2. **Press crumb mixture in a greased 8 x 8 pan.**
3. **Take topping of cookie crumble and roll into small balls and place on baking sheet.**

3. **Bake 350 F both pans for approximately 12 minutes. While crust is cooling prepare filling & topping.**

### For the Filling:

1. **Blend cream cheese and butter, fold in icing sugar. When the crust is completely cooled spread on top of baked cookie crumb.**

### Topping:

1. **Whip the cream and once it's whipped fold in the well-drained canned pineapple.**
2. **Add topping and sprinkle with the remaining baked cookie crumb.**

**Place in refrigerator and let rest overnight.**



# LEMON MERINGUE PIE FILLING

## INGREDIENTS

- **5 egg yolks**
- **1/4 tsp salt**
- **1/3 cup Duinkerken rice flour**
- **1 1/4 cups granulated sugar**
- **2 tbsp lemon zest**
- **3/4 cup pure lemon juice**
- **1 1/4 cup water**
- **2 tbsp butter**



## DIRECTIONS

1. ZEST 2-3 LEMONS FOR TWO TABLESPOONS OF ZEST. JUICE LEMONS TO OBTAIN 3/4 CUP OF JUICE OR USE PURE LEMON JUICE.

2. WHISK TOGETHER THE FIVE EGG YOLKS IN A MEDIUM BOWL THEN SET ASIDE. SET ASIDE EGG WHITES FOR MERINGUE.

3. ADD SUGAR, RICE FLOUR, AND SALT TO A MEDIUM POT. WHISK TO COMBINE THEN POUR IN WATER, LEMON JUICE AND ZEST AND WHISK AGAIN TO DISTRIBUTE ALL THE DRY INGREDIENTS. YOU DO NOT WANT CLUMPS!

4. PLACE ON MEDIUM HIGH HEAT AND WHISK CONTINUOUSLY UNTIL THICKENED. ABOUT 10 MINUTES FOR BUBBLES TO BREAK THE SURFACE.

5. TIME TO TEMPER THE EGGS! SLOWLY DRIZZLE IN A CUP OF THE HOT LEMON MIXTURE TO THE EGGS WHILE WHISKING VIGOROUSLY. ADD THE EGG MIXTURE TO THE POT WHILE WHISKING AND RETURN TO MEDIUM-HIGH HEAT FOR 2 -3 MINUTES OF WHISKING UNTIL BUBBLES BREAK SURFACE.

6. ADD IN BUTTER AND STIR UNTIL ALL IS MELTED.

### FOR THE MERINGUE:

5 EGG WHITES

1/2 CUP SUGAR

1. BEAT THE EGG WHITES UNTIL FOAMY, GRADUALLY ADD IN 1/2 CUP OF SUGAR AND CONTINUE BEATING UNTIL SOFT PEAKS FORM.

2. FOR THE ASSEMBLY POUR LEMON FILLING ONTO DUINKERKEN BAKED PIE SHELL AND SMOOTH. ADD MERINGUE ONTO PIE, USE YOUR SPATULA OR A SPOON TO CREATE SOME SWIRLS AND PEAKS FOR VISUAL INTEREST.

3. TOAST THE MERINGUE ON BROIL FOR ABOUT 1-2 MINUTES OR UNTIL MERINGUE IS GOLDEN.

4. CHILL UNTIL PIE IS SET BEFORE CUTTING, ABOUT 3 HOURS.



# PINEAPPLE BUNDT CAKE

## INGREDIENTS

- 1 box Duinkerken Muffin Mix 470g.
- 1/2 cup salted butter, melted.
- 1/2 cup pineapple juice
- 2 eggs
- 1 cup crushed or chunked pineapple.

## Glaze:

- 3/4 cup pineapple juice
- 1 cup powdered sugar
- 1/4 cup butter, room temperature



## DIRECTIONS

- 1. Preheat your oven to 350 degrees F and grease a 10-inch bundt pan with butter or baking cooking spray.**
- 2. In a large bowl, mix the pineapple juice, melted butter, and muffin mix until smooth. Add in the eggs and crushed/chunk pineapple and mix on high speed for 2 minutes. Transfer to prepared bundt cake pan.**
- 3. Bake the cake for 38-45 minutes, or until a toothpick placed into the cake comes out clean. Allow the cake to completely cool.**
- 4. Meanwhile, mix your glaze ingredients in a small saucepan and cook over medium heat until the butter has melted through. Remove from heat.**
- 5. Using a toothpick, poke holes throughout the bottom of the cake. Pour 1/3 of the glaze over the bottom of the cake and allow to cool for 10-15 minutes.**
- 6. Turn the cake over onto a serving platter. Add 1.5 cups powdered sugar to the remaining glaze & spoon over the top. Serve and enjoy!**



# PINEAPPLE UPSIDE- DOWN CUPCAKES

## INGREDIENTS

- *1/4 cup butter*
- *3/4 cup packed brown sugar*
- *12 maraschino cherries without stems*
- *1 can 540 ml pineapple slices in juice, drained, juice reserved.*
- *1 Pkg Duinkerken GF Lemon Cake Mix*
- *1/2 cup reserved pineapple juice*
- *1/3 cup vegetable oil*
- *2 eggs*

## DIRECTIONS

1. Heat oven to 350°F. Spray 12 nonstick large size muffin cups with cooking spray.
2. Melt butter. Stir in brown sugar. Place about 2 teaspoons brown sugar mixture in each cup; spread evenly in bottom of cup. Place cherry in center of each cup. Cut each pineapple slice into 4 pieces. Place 2 pieces of pineapple around cherry in center; press lightly into mixture.
3. In large bowl, beat cake mix, pineapple juice, oil and eggs with electric mixer on medium speed 2 minutes. Divide batter evenly among muffin cups.
4. Bake 28 to 30 minutes or until toothpick inserted in center comes out clean.
5. Cool 5 minutes. Gently remove from pan. Run knife around edges of cupcakes to loosen; turn upside-down onto cookie sheet; cool about 20 minutes. Serve warm.

*Store loosely covered at room temperature.*



# MIXED BERRY DUMP CAKE

## INGREDIENTS

- *1 ½ cups fresh blueberries*
- *1 ½ cups fresh raspberries*
- *1/3 cup sugar*
- *1/3 teaspoon ground ginger*
- *1 teaspoon grated lemon peel*
- *2 tablespoons fresh lemon juice*
- *1 Package Duinkerken GF Lemon Cake Mix*
- *½ cup butter, melted*
- *Serve with vanilla ice cream*

## DIRECTIONS

1. Heat oven to 350°F. Spray 9 x 9 - inch pan with cooking spray.
2. In medium size bowl, mix berries, sugar, ginger and lemon peel. Spread evenly in pan.
3. Drizzle lemon juice over top.
4. Top with dry cake mix; gently shake pan to distribute evenly.
5. Pour melted butter over top, tilting pan to cover as much of the top with butter as possible.
6. Bake 45 to 50 minutes or until top is light golden brown, mostly dry on top and bubbly around edges.
7. Cool 15 minutes before serving. Top individual servings with vanilla ice cream.



# HOMEMADE STRAWBERRY SHORTCAKE

## INGREDIENTS

### Biscuits:

**-1 pkg Duinkerken Biscuit Mix**

**-1/4 cup (60 mL) of sugar**

**-1 tablespoon (15 mL) of freshly ground nutmeg**

**-2 eggs**

**-1/2 cup shortening**

**-1 cup sour cream**

**-Milk for brushing**

**-Your favourite course or fine sugar for sprinkling biscuit tops**

### Strawberries:

**-4 cups (1 L) summer ripe strawberries**

**-1 cup (250 mL) of sugar**

**-2 teaspoons (10 mL) of real vanilla extract**

**-The juice and zest of 2**

**lemons**

**PREP TIME: 20 MINS**

**COOK TIME: 14 MINS**

**TOTAL TIME: 34-35 MINS**

## DIRECTIONS

### Prepare the Strawberries:

1. Simply toss strawberries with sugar, vanilla, lemon zest and lemon juice. The sugar will draw juice from the berries and thicken the works into a simple, tasty sauce. Set aside.

### Prepare the Biscuits:

1. Preheat oven to 425°F

2. Place Duinkerken biscuit mix in a large bowl and blend in sugar & nutmeg. Blend in shortening using dough hooks (a pastry blender or fork will also work). Add sour cream & eggs. Mix with dough hooks or by hand until well blended. Knead briefly on a lightly floured surface.

3. Roll out to 1-inch thickness. Cut into 8 large round biscuits or 12 smaller ones.

4. Brush with milk, lightly moistening each biscuit. Sprinkle biscuit tops with lots of your favourite sugar.

5. Bake until light, fluffy and golden brown, approximately 13-14 minutes.

### Prepare the Shortcakes:

1. Cut the biscuits in half, spoon loads of berries over the bottom half, and top with the rest of the biscuit. Serve with your favourite ice cream or whipped cream.



# PITA BREAD

## INGREDIENTS

- 1 package  
Duinkerken Pizza Mix
- 2 1/2 tsp. quick rising yeast
- 1 cup warm water
- 2 eggs
- 2 Tbsp. Oil (For Mix)
- 3 Tbsp. Oregano
- Olive Oil (Frying Pan)

## DIRECTIONS

1. Prepare Pizza mix as directed on box. Also add 3 Tablespoons of oregano.
2. Then cut the ball of dough into 8 sections and flatten it into small circles.
3. Once completed, pan-fry the flattened dough with olive oil.
4. When they are browned, place them on a cookie sheet in the oven for 5-10 minutes (425F).
5. When completed, cut the pita into wedges and serve.





## GLUTEN-FREE ONION RING BATTER MIX

### INGREDIENTS

- *1 cup of Duinkerken pancake/waffle mix*
- *2/3 cup of water*
- *Dash of salt*

### DIRECTIONS

- 1) Preheat oil in deep fryer to 400 degrees F.
- 2) Combine ingredients. Blend thoroughly.
- 3) Dip onion portions in batter, let excess drain.
- 4) Drop carefully into hot oil and cook until golden brown.
- 5) Remove and drain on a paper towel.

**PREP TIME: 10 MINS**  
**COOK TIME: 5-10 MINS**  
**TOTAL TIME: 20 MINS**



# CINNAMON SUGAR DONUT HOLES

## INGREDIENTS

- 1 package

**Duinkerken Donut Mix**

- 1/2 cup milk
- 1 egg
- 1/3 cup oil
- 3 Tbps white sugar

**for dusting**

- 3 Tbsp cinnamon for dusting

## DIRECTIONS

1. In mixing bowl, whisk donut mix, milk, oil, and egg until batter is smooth.
2. Pour batter into a squeeze bottle or a ziploc bag with the tip cut off.
3. Squeeze batter (1 Tbsp) to fill bottom of a well heated and greased cake pop machine.
4. Cook in cake pop machine for 10 minutes.
5. While piping hot out of the machine, dump into sugar and cinnamon bag/bowl and toss to evenly coat.
6. Eat immediately and enjoy!





# OATMEAL MOLASSES BREAD

## INGREDIENTS

- **1 1/4 cup boiling water**
- **3/4 cups rolled oats**
- **1/3 cup fancy molasses**
- **1/4 CUP melted butter**
- **2 egg beaten**
- **1 teaspoon granulated sugar**
- **1/2 cup warm water**
- **1 tablespoon active dry yeast**
- **1 Duinkerken white Bread Mix**



## DIRECTIONS

1. **In heatproof bowl, stir boiling water with rolled oats; let stand until absorbed, about 15 minutes. Stir in molasses, butter and eggs.**
2. **Meanwhile, in large bowl, dissolve sugar in warm water; sprinkle in yeast and let stand until frothy, about 10 minutes. Stir in oat mixture. Stir in Duinkerken Bread Mix. Mix well using dough hooks for easier blending until well combined scraping bottom of the bowl.**
3. **Place in greased 9 x 5 loaf pan. Cover with plastic wrap; let rise in warm draft-free place for about 1/2 hour.**
4. **Topping: Brush loaves with egg; sprinkle with oats.**
5. **Bake in centre of 375°F oven until loaves sound hollow when tapped on bottoms, about 45 - 50 minutes. Let cool on rack.**