



E P I C U R E™

# Bake Up Joy

Kickstart holiday baking with the **November Epic Box**! These treats are your go-to for desserts that everyone can enjoy—gluten free, sugar conscious, nut free, and totally delicious!



# November Epic Box Contents

Boost your kitchen confidence with help from the November Epic Box.

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# Be Still My Brownie Heart

35 min | 12 servings | 0.65 CA / 0.55 US per serving

Dense brownies are perfect for cutting into shapes using cookie cutters. A simple cookie cutter, like a heart shape, is best for these fudgy brownies. Alternatively, you can cut into squares, triangles, or circles.

## Ingredients

- 1 pkg **Fudgy Brownie Mix**
- ½ cup unsalted butter, melted
- 2 eggs
- 2 tbsp milk, your choice
- 1 tsp vanilla extract

## Instructions

1. Preheat oven to 350° F. Line ¼ **Sheet Pan** with ¼ **Sheet Pan Liner**. Generously brush with oil.
2. In a large bowl, combine mix with butter. Add eggs, milk, and vanilla extract. Stir until well combined. Scrape into pan. Smooth top and spread to the edges.
3. Bake 15–18 min or until a toothpick inserted in the center comes out clean. Rest in pan until cool, at least 15 min.
4. Gently flip the Sheet Pan Liner and brownie onto a cutting board. Peel away the liner from the brownie. Using a cookie cutter of your choice, cut into shapes. Decorate with toppings, if desired.

**Tip:** Make brownie cake pops! Roll scraps of brownies into balls, then roll in shredded coconut. Place a lollipop stick into each ball.

**Per serving:** Calories 170, Fat 9 g (Saturated 5 g, Trans 0.4 g), Cholesterol 50 mg, Sodium 120 mg, Carbohydrate 19 g (Fibre 2 g, Sugar 13 g), Protein 2 g.

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## Fudgy Brownie Mix

- You can make the fudgiest, chocolatiest brownies ever in the microwave in just 4 minutes (or 20 minutes in the oven)!
- Just add a few simple ingredients to our gluten free batter and let the magic unfold in your Multipurpose Steamer.
- When ready, slice ‘em up any way you like – on their own, topped with ice cream or icing, in a sundae, or as a dessert base.



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# Cran-Lemon Cookies

29 min (includes 10 min cooling) | 12 cookies | 0.52 CA / 0.44 US per serving



## Ingredients

- 1 pkg **Cran-Lemon Loaf Mix**
- 2 eggs
- ¼ cup oil
- 2 tbsp plain 2% Greek yogurt
- ½ cup white chocolate chips, optional

## Instructions

1. Preheat oven to 375° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. In large bowl, combine mix, eggs, oil, and yogurt. Stir in chocolate chips, if using. Scoop batter into balls, roughly 2 tbsp each. Place on pan 1" apart.
3. Bake 10 min or until edges start to brown slightly. Let cool on pan for 10 min and transfer to **Cooling Rack**.

**Tip:** If you have some leftover cookies, store them in layers with sheets of parchment paper in between the layers to prevent sticking.

**Per serving (1 cookie):** Calories 120, Fat 6 g (Saturated 0.5 g, Trans 0 g), Cholesterol 40 mg, Sodium 115 mg, Carbohydrate 17 g (Fibre 0 g, Sugars 9 g), Protein 2 g.

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## Cran-Lemon Loaf Mix

- Perfectly sweet, tart, citrus flavour.
- Gluten free batter made with ingredients you can actually pronounce: organic lemon and real cranberry!
- Just add three ingredients – eggs (or an egg replacement), oil, and Greek yogurt.
- Make a fluffy, moist loaf, muffins, or Perfect Petites.

### CRAN-LEMON PANCAKES



### CRAN-LEMON MUFFINS



### PERFECT CRAN-LEMON PETITES



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# Peppermint Patty Cupcakes

35 min | 12 servings | 0.74 CA / 0.63 US per serving



'Tis the season for holiday baking! For some minty, merry magic, peppermint patty cupcakes are at your service. Bake the cupcake base ahead of time, pop 'em in the freezer, then pull them out for special get-togethers or bake sales. Prep the ganache and toppings the day of serving so they stay fresh.

## Base

- 1 pkg **Happy Birthday Cake Mix**
- 2 eggs
- ½ cup milk, your choice
- ⅓ cup oil
- 1½ tsp vanilla extract
- ½ tsp peppermint extract

## Ganache

- ½ cup dark chocolate chips
- ¼ cup whipping cream
- Toppings (optional): York® Peppermint Patties (cut into quarters) or snowflake sprinkles

## Instructions

1. Preheat oven to 325° F. Generously oil two **Muffin Makers**.
2. In a large bowl, whisk cake mix with eggs, milk, oil, vanilla, and peppermint until just combined. Divide batter evenly into pans.
3. Bake 15–18 min, or until a toothpick inserted in center of cake comes out clean. Cool in pan 10 min; unmold onto **Cooling Rack** placed on **Sheet Pan**.
4. Meanwhile, for the ganache, measure chocolate chips into a medium bowl. Pour cream into a microwave-safe measuring cup. Microwave on high until mixture is hot and starts to bubble, about 30–45 sec. Pour over chocolate, ensuring chocolate is covered by the cream; let stand for 1 min. Whisk until chocolate is melted and smooth. Refrigerate until slightly thickened and pourable, about 20 min.
5. Drizzle icing over cupcakes. Garnish with toppings, if desired.

**Tip:** In a pinch? Use store-bought chocolate icing instead of preparing ganache.

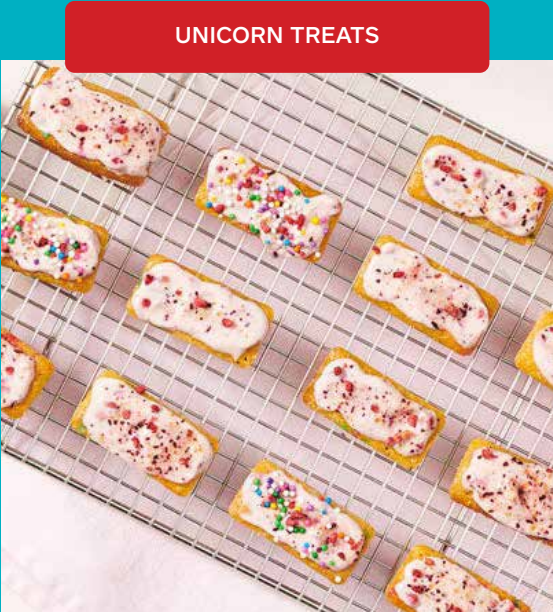
Per serving (1 cupcake): Calories 220, Fat 12 g (Saturated 3.5 g, Trans 0 g), Cholesterol 40 mg, Sodium 150 mg, Carbohydrate 27 g (Fibre 1 g, Sugars 17 g), Protein 2 g.

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## Happy Birthday Cake Mix

- The fluffiest white gluten free cake.
- Make Happy Birthday Cake to celebrate special occasions – or whenever you want to spread some joy!
- Create layered cakes, cupcakes, or cake pops and customize them to suit the occasion by adding sprinkles, flavour extracts, fillings, and frosting.



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# Luscious Lemon Meringue Tarts

1 hr 30 min (includes 1 hr chilling) | 12 tarts | 0.98 CA / 0.83 US per serving



## Lemon Curd

3 eggs  
1 pkg **Luscious Lemon Curd Mix**  
½ cup water  
1 tbsp butter, optional  
12 frozen tart shells

## Meringue

2 egg whites, room temperature  
⅛ tsp cream of tartar  
¼ cup white granulated sugar

## Instructions

1. In a bowl, whisk eggs until foamy. Add mix and water; whisk until well combined.
2. Microwave, uncovered, on high for 2 min, until thickened, whisking halfway through and at the end. If the curd has not thickened after 2 min, cook for additional 30 sec intervals, whisking after each, until desired thickness is achieved.
3. Whisk in butter, if desired. Cover; refrigerate for at least 1 hour, or until cooled.
4. Preheat oven to 375° F.
5. Place tart shells on **Sheet Pan**. Bake for 10–12 min, or until golden.
6. Remove tarts from foil cups. Let cool.
7. While tarts are cooling, prepare meringue.
8. Using an electric mixer, beat egg whites on medium speed until frothy. Add cream of tartar and continue beating until fluffy. Gradually beat in sugar. Beat on high until stiff, glossy peaks form, 3–4 min.
9. Once tarts are cooled, spoon in lemon curd, about 2 tbsp per tart.
10. Using a piping bag or spoon, top each tart with meringue. You can cover the whole tart or pipe small dots into a decorative pattern.
11. Bake at 425° F for 4–5 min or until meringue is golden. Let cool before serving.

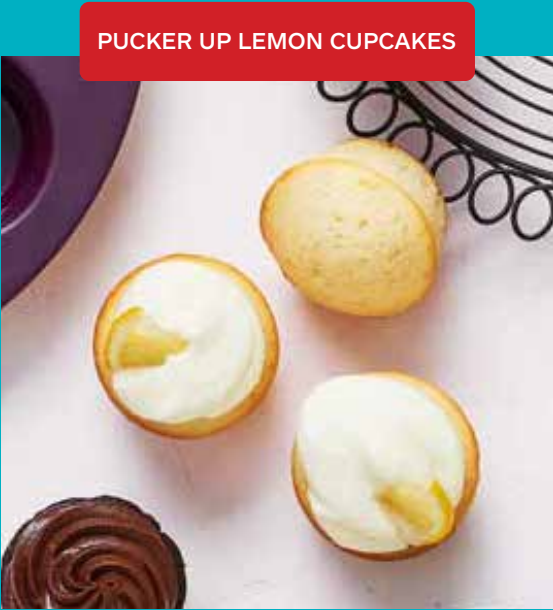
Per serving (1 tart): Calories 190, Fat 7 g (Saturated 2 g, Trans 0 g), Cholesterol 45 mg, Sodium 115 mg, Carbohydrate 29 g (Fibre 1 g, Sugars 17 g), Protein 4 g.

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## Luscious Lemon Curd Mix

- Sweet, lemony, and slightly tangy; eat on its own or use to fill tarts.
- Makes 1½ cups of lemon curd.
- Wave goodbye to yolk separation and double boilers in favour of our fave kitchen tool: the microwave.
- Simply mix the blend with eggs & water and you’ve got sweet, lemony luscious curd in two minutes—talk about a game changer!



PUCKER UP LEMON CUPCAKES



LUSCIOUS LEMON TARTS



LUSCIOUS LEMON BARS

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# Red Velvet Round Cake

20 min | 12 servings | 0.57 CA / 0.48 US per serving



## Ingredients

1 pkg **Ruby Red Velvet Cupcake Mix**  
2 eggs  
 $\frac{3}{4}$  cup milk, your choice  
 $\frac{1}{3}$  cup oil + more for brushing  
2 tsp apple cider vinegar  
2 tsp vanilla extract  
Toppings (optional): cream cheese  
icing (see Tip below)

## Instructions

1. In a large bowl, whisk cupcake mix with eggs, milk, oil, apple cider vinegar, and vanilla until well combined.
2. Scrape batter into lightly oiled 8" round silicone cake pan.
3. Microwave uncovered on high 7 min. Rest in pan for 6 min; invert onto wire rack to cool. Or, bake in preheated 350° F oven for 30–35 min, or until a toothpick inserted in centre of cake comes out clean. Cool 10 min before unmolding.

**Tip:** Prep icing ahead. Use an electric mixer to beat  $\frac{1}{2}$  cup light cream cheese with 2 tbsp butter until smooth. Beat in  $\frac{1}{4}$  tsp vanilla and  $\frac{1}{2}$  cup icing sugar, one spoonful at a time, until smooth. Spread icing on cooled cake. Or, cover and refrigerate up to 5 days.

**Tip:** Microwaved cake is best eaten the same day it's made. If baked in the oven, wrap cake well and store in a cool place up to 2 days.

**Per serving:** Calories 150, Fat 8 g (Saturated 1 g, Trans 0 g), Cholesterol 30 mg, Sodium 160 mg, Carbohydrate 19 g (Fibre 0 g, Sugars 9 g), Protein 2 g.

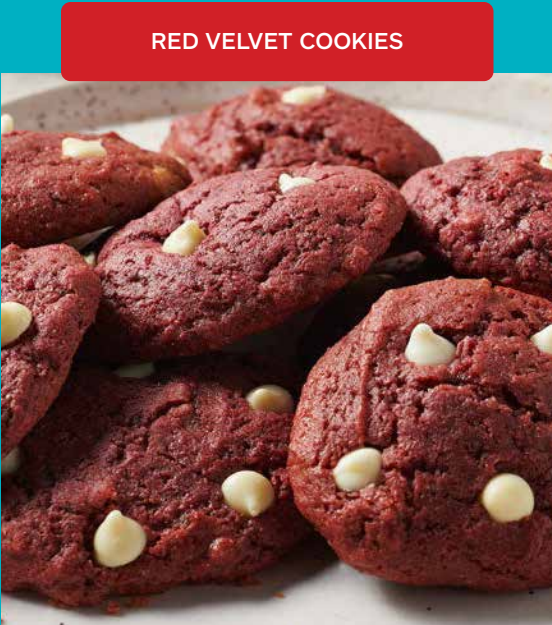
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## Ruby Red Velvet Cupcake Mix

- Gluten-free cupcake mix.
- Vanilla and mild cocoa with a slight tang (cream cheese icing is a must!).
- Skip the high sugar store-bought cupcakes and make a better-for-you version at home.
- One package makes up to 12 cupcakes.



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# Shortbread Petites

30 min | 15 petites | 0.39 CA / 0.33 US per serving



## Ingredients

1 pkg **Shortbread Cookie Mix**  
½ cup unsalted butter, softened  
1 tbsp water

## Instructions

1. Preheat oven to 375° F. Place **Perfect Petites** on **Sheet Pan**. Using **Basting Brush**, brush with oil.
2. Using a stand mixer (with paddle attachment) or hand mixer, on medium speed, beat mix with butter and water for 2–3 min or until a soft, uniform dough forms.
3. Divide between 15 wells in Perfect Petites, about one heaping tbsp per well. Using the back of the spoon, press evenly into wells. Using a fork or toothpick, dock shortbread (poke holes in it).
4. Bake 14–16 min or until edges are light golden. Let cool on pan completely before unmolding.

**Tip:** Make it vegan—swap butter for unsalted margarine or vegan butter sticks.

Per serving (1 petite): Calories 100, Fat 7 g (Saturated 4 g, Trans 0.2 g), Cholesterol 15 mg, Sodium 35 mg, Carbohydrate 11 g (Fibre 1 g, Sugars 3 g), Protein 1 g.

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## Shortbread Cookie Mix

- Soft, buttery, melt-in-your-mouth cookies with a mild vanilla sweetness.
- All the gluten-free goodness you're after for perfect cookies every time.
- So simple even the kids can join in on the prep!
- One bag makes 15 cookies.



CHOCOLATE SHORTBREAD COOKIES



CARAMEL APPLE PIE PETITES



SHORTBREAD COOKIES

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