

Coconut
Toffee Bars

Chocolate &
Dried Cranberry
Scones

Citrus &
Pistachio
Biscotti

COCONUT TOFFEE BARS

Makes 36 bars

BAKE TIME: 45 MINUTES

You're just a few steps away from these super-sweet delights!

In addition to this mix, you'll need:

- 6 tbsp cold butter
- 1 can (398 mL) sweetened condensed milk
- 1 large egg, beaten

1 Preheat oven to 350°F.

2 Empty powder contents (Magic Baking

Mix and sugar) into medium bowl; cut in butter with pastry blender until mixture resembles coarse crumbs.

Press firmly into bottom of ungreased 13x9-inch baking pan and bake for 15–18 minutes or until lightly golden.

3 Combine sweetened condensed milk and egg in large bowl; mix well. Stir in remaining ingredients from container (toffee bits, coconut and chocolate chips). Spread mixture evenly over baked crust.

4 Bake an additional 30 minutes or until golden brown. Cool completely and cut into bars.

CHOCOLATE AND DRIED CRANBERRY SCONES

Makes 8 wedges

BAKE TIME: 15 MINUTES

You're just a few steps away from these perfectly crumbly scones!

In addition to this mix, you'll need:

- 1 egg
- 1/3 cup sour cream
- 1 tbsp milk
- 1 tbsp turbinado sugar (or other coarse sugar)

1 Preheat oven to 425°F and lightly grease a sheet pan.

2 Empty contents of container (Magic Baking Mix, chocolate chips, cranberries and sugar) into medium bowl.

3 In small bowl whisk together egg and sour cream and then add to dry ingredients. Mix until well combined and a dough forms.

4 Pat into an 8-inch circle. (Sprinkle with flour if sticky.) Brush dough with milk then sprinkle with sugar. Using a knife, cut the dough—but not all the way through—into eight wedges.

5 Bake for 15–18 minutes or until lightly golden and a toothpick inserted into the middle comes out clean.

CITRUS AND PISTACHIO BISCOTTI

Makes 24 biscotti

BAKE TIME: 60 MINUTES

You're just a few steps away from crunchy biscottil!

In addition to this mix, you'll need:

- 1 cup sugar
- 1/3 cup butter
- 2 eggs
- 1 tbsp grapefruit zest (or zest from other citrus fruit)

1 Preheat oven to 350°F.

2 Beat sugar and butter in large bowl until well blended. Beat in eggs and then stir in zest and contents of container (Magic Baking Mix and pistachios).

3 Place dough on surface sprinkled with flour. Shape into a ball; gently knead until dough holds together and nuts are distributed evenly.

4 Divide dough in half and then shape into two 10x3-inch logs. Place on an ungreased sheet pan covered with parchment paper.

5 Bake about 20 minutes or until very light golden brown. Remove from oven and let sit for 15 minutes. Using a sharp serrated knife, cut each log crosswise into 3/4-inch-wide slices. Turn each slice on its side and bake for 20 minutes longer, or until the tops are lightly browned. Turn biscotti over and bake for an additional 20 minutes. Let cool on pan for 5 minutes; then transfer to cooling rack.