

CROFTER'S
ORGANIC



Summer
Treats
made
Pink

4 SIMPLE WAYS TO ADD
A TOUCH OF PINK
TO YOUR SUMMER



WITH
CROFTER'S
FRUIT SPREADS!



RHUBARB FANTASY SAUCE

SERVES 6-8 | PREP TIME 10 MIN | COOK TIME 2-3 HOURS

Gluten Free • Vegetarian

INGREDIENTS

1 jar **Crofter's Organic Premium Strawberry Fruit Spread (16.5oz)**

3 cups fresh rhubarb (chopped)

1/4 cup water

2 tbsp butter

1 tsp vanilla extract

INSTRUCTIONS

1. Begin by chopping the rhubarb into smaller bit sized pieces. Once done, add all of the ingredients to a medium sized sauce pot and bring up to a gentle simmer over medium heat.
2. Reduce the heat to low once simmering and allow to stew on low heat for 2-3 hours stirring frequently.
3. When the rhubarb is tender and the ingredients have come together to form a thick sauce, it's done! Remove from the heat and allow to cool slightly or serve right away warm over vanilla ice cream. Enjoy!



PINKBERRY BEET BLISS DIP

SERVES 6-8 | PREP TIME 10 MIN | COOK TIME 45 MIN

Vegetarian • Vegan • Dairy Free • Gluten Free

INGREDIENTS

1/2 cup **Crofter's Organic Premium Wild Blueberry Fruit Spread**

2 beets (peeled and chopped)

2 tbsp + 3 tbsp olive oil (divided)

1 can chickpeas (rinsed)

1/2 cup tahini

1/4 cup lemon juice

2 garlic cloves

1/2 tsp ground cumin

1 tsp kosher salt

chopped parsley (for garnish)

lemon zest (for garnish)

white sesame seeds (for garnish)

INSTRUCTIONS

1. Preheat the oven to 425°F and line a baking tray with parchment paper. Peel and chop your beets into smaller chunks and toss them with 2 tbsp olive oil. Place them on the baking tray and bake in the oven for 45 minutes or until soft.
2. In a blender or food processor, combine the cooked beets, chickpeas, tahini, lemon juice, garlic, cumin, salt, and **Crofter's Organic Premium Wild Blueberry Fruit Spread**. Blend on low. While the hummus is still blending, add in the remaining 3 tbsp olive oil. Keep adding until the desired texture of the hummus is achieved.
3. When done, serve right away in a bowl topped with fresh parsley, lemon zest, sesame seed and a light drizzle of olive oil. Or store in the fridge in an air-tight container for up to 3 days. Enjoy!



MALIBU DREAM VELVET CUPCAKES

SERVES 12 | PREP TIME 1 HOUR | COOK TIME 15 MIN

Vegetarian

INGREDIENTS

Cupcake Wet Ingredients

2 Tbsp **Crofter's Organic Premium Morello Cherry Fruit Spread**
 3/4 cup homemade beet puree
 (1 beet, see directions)
 1/4 cup greek yogurt
 1/3 cup olive oil
 1 tsp vanilla extract
 1 tsp vinegar

Cupcake Dry Ingredients

1 1/4 cup all purpose flour
 1 tbspc cocoa powder
 1 1/4 tsp baking powder
 1/2 tsp baking soda
 1/2 tsp kosher salt
 3 tbspc corn starch
 1/2 cup granulated sugar

Cupcake Icing Ingredients

3 Tbsp **Crofter's Organic Premium Morello Cherry Fruit Spread**
 1/4 cup white chocolate (melted)
 1 cup unsalted butter
 1/2 tsp vanilla extract
 1/8 tsp kosher salt
 3 cups powdered sugar
 fresh cherries (for garnish)

INSTRUCTIONS

1. Begin by making the beet puree. Preheat the oven to 400°F and wrap a medium sized beet with tin foil and place on a baking sheet. Bake for 50-60 minutes. Once done, remove from the oven and blend with 1/2 cup of water until a puree is formed. Set aside and allow to cool.
2. Next, put liners in the cupcake tray and preheat the oven to 350°F. In a medium sized bowl, whisk together the dry ingredients. In a separate medium sized bowl, beat together the wet ingredients. Slowly add in the dry ingredients to the wet ingredients. Stir until just combined.
3. Scoop batter into the prepared cupcake tray, filling each liner 2/3 of the way full. Place in the oven and bake for 15 minutes or until done.
4. Make the icing by melting the white chocolate first. Place a medium sized sauce pot filled halfway with water over high heat and then place a larger glass bowl on top. Add in the white chocolate to the bowl and stir constantly until melted.
5. Next, beat the melted white chocolate, butter, vanilla extract, salt, and **Crofter's Organic Premium Morello Cherry Fruit Spread** until mixed. Now slowly add in the powdered sugar, about 1 cup at a time, continuously mixing. Beat icing on high speed for 1-2 minutes.
6. Cool cupcakes on a wire rack and pipe the frosting on top of the cupcakes and top with a fresh cherry. Enjoy!



PINK CLOUD CRISPIES

SERVES 9 | PREP TIME 1 HR 10 MIN | COOK TIME 0 MIN

Vegetarian

INGREDIENTS

- 1/2 cup **Crofter's Organic Premium Seedless Raspberry Fruit Spread**
- 2 tbsp butter
- 3 cups marshmallows
- 1 tsp vanilla extract
- 5 cups puffed rice cereal
- sprinkles (for garnish)

INSTRUCTIONS

1. Lightly coat a 9"x9" baking pan with non-stick spray. Set aside. In a medium saucepan, melt the butter over low-medium heat. Once the butter is melted, add in the marshmallows.
2. When the marshmallows begin to break down and melt, add in the **Crofter's Organic Premium Seedless Raspberry Fruit Spread** and vanilla extract. Mix together well with a spatula. *If more pink color is desired, add in additional fruit spread or food coloring.
3. In a large bowl, mix the raspberry marshmallow mixture with cereal. Mix well to combine. Transfer to the prepared baking pan and gently press into the pan. Allow to cool and set for 1 hour at room temperature. When ready, slice in to squares and enjoy!