

# Creative Cooking And Baking

## Easily Add Pizzazz To Everyday Dishes

(NAPS)—Even the most time-pressed home chefs can find ways to add a personal touch to the foods they cook and bake.

The key is to look for time-saving, convenient ingredients that quickly add quality, taste and flair to the dishes you make. Add-ins and toppings are recipe enhancers, and the right ones can be combined with batter, cookie dough, pastries, breads, muffins, pies, salads, pastas, stir-fries, vegetable side dishes and more.

The ingredients create a finished product that looks and tastes like it was made from scratch, but it's much easier.

For instance, a new line of flavorful recipe enhancers called Fisher Culinary Touch Cooking and Baking Add-Ins and Toppings is limited only by the imagination of the cook. Here's how you can use them:

- Pecan, Cranberry, Orange Blend—Crunchy, toasted pecans are blended with sweet cranberries and orange zest. They're great for adding a light flavor to baked goods, from cookies to breads.

- Frosted Walnuts—Fresh walnuts are deliciously frosted with a spicy-sweet coating, which makes them ideal for salads, pies and coffee cakes.

- Toasted Pine Nuts—Slowly toasted to perfection, pine nuts add a hearty flavor and crunch to pastas, salads, an array of authentic ethnic dishes and treats.

- Walnut, Apple, Blueberry Blend—Fresh walnuts blended with sweet blueberries and apples create an ideal flavor combination for cakes, muffins and strudels.

- Toasted Cashews—Slow roasted and rich in flavor, cashews add a golden crunch and roasted flavor to stir-fries, salads and vegetable medleys.



**Recipe add-ins and toppings quickly add taste and flair to dishes.**

The following recipes can help you enjoy these add-ins and toppings:

### Rise And Shine Oatmeal Muffins

**1½ cups all-purpose flour**  
**1 cup milk**  
**¾ cup old-fashioned rolled oats**  
**½ cup canola oil**  
**½ cup granulated sugar**  
**1 egg**  
**1 tablespoon baking powder**  
**1 teaspoon vanilla extract**  
**1 cup Fisher Pecan, Cranberry, Orange Blend Powdered sugar, optional**

Preheat oven to 400° F. Line 12-cavity muffin pan with baking cups; set aside. In medium bowl, combine flour, oats, sugar, baking powder and pecan, cranberry, orange peel; mix well. In small bowl, whisk together milk, oil, egg and vanilla extract. Stir milk mixture into flour mixture, mixing until just combined. Fill baking cups ¾ full. Bake 15 to 18 minutes until toothpick inserted in center is clean when removed. Remove from oven; cool muffins in pan on cooling rack 5 to 8 minutes. Remove from pan; cool

completely. Sprinkle with powdered sugar. Yield: 12 muffins.

### Walnut And Fruit Snack Cake

*Blend:*

**2 cups all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon baking powder**  
**½ teaspoon salt**  
**½ cup (1 stick) unsalted butter, softened**  
**1 cup granulated sugar**  
**2 eggs**  
**1 tablespoon vanilla extract**  
**1 cup sour cream**  
**1 cup Fisher Walnut, Apple, Blueberry Blend**

*Topping:*

**½ cup packed brown sugar**  
**¼ cup granulated sugar**  
**1 teaspoon ground cinnamon**

Preheat oven to 350° F. Grease and flour 9 x 9-inch baking pan; set aside. In medium bowl, combine flour, baking soda, powder and salt; mix well. In large bowl, cream butter and sugar using an electric mixer. Add eggs and vanilla extract. Gradually add flour mixture to butter, mix while alternating with sour cream. For topping, combine sugars and cinnamon. Spread half of batter mixture into prepared baking pan. Sprinkle with half of topping; then walnut mixture. Carefully spread remaining batter over walnut mixture; sprinkle remaining topping over batter. Bake 30 minutes or until toothpick inserted in center is clean when removed. Remove from oven; cool. Yield: 12 servings.

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