Making the whole year just a little sweeter!

CALENDAR of RECIPES 2017

PIONEER SUGAR

PIONEER SUGAR CALENDAR of RECIPES 2017

JANUARY

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Chocolate-Covered Cherry Candies

Chocolate-Covered Cherry Candies

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INGREDIENTS

FILLING

1 small can of evaporated milk

1 C mini marshmallows (or 16 large ones)

2 C Pioneer® Sugar

2 T unsalted butter

1 bag cherry chips

1 C chopped walnuts, pecans, peanuts (or favorite nut) or decorative candy sprinkles

CHOCOLATE COATING

1 ½ bags (18 oz) dark chocolate chips

¼ C shortening

DIRECTIONS

MAKING THE FILLING

Add evaporated milk, marshmallows, Pioneer® Sugar and butter into a saucepan over medium heat. Stirring frequently, allow contents to come up to a boil. Stirring constantly now, allow to boil for five minutes.

Remove from heat, add cherry chips and quickly stir until smooth.

Pour mixture into a 9 x 13 dish lined with wax or parchment paper. Set dish aside and allow to cool to room temperature, about 45 minutes. Do not place into refrigerator or freezer as it will get too hard.

After mixture is fully cooled, roll one teaspoon of cherry filling into a ball and set on a wax or parchment-paper lined baking sheet. When all balls are made, cover loosely and place in freezer for at least two hours.

MAKING THE CHOCOLATE COATING

Place chocolate chips and shortening in a double boiler and stir until smooth and creamy. (You can mix your favorite chopped nuts into the chocolate now — or top cherry balls with the nuts once dipped in chocolate.)

Remove from heat and prepare to dip balls.

Working in batches of 2 or 3 at a time, take frozen balls and dip in chocolate one at a time, lift out of saucepan and place on another lined baking sheet. Sprinkle with your chopped nuts or candy sprinkles. When all candies are covered in chocolate, set in a cool place until outer chocolate has set. You may also decorate as desired after candy is completely set.

Creamy Sweet Potato Soup

FEBRUARY

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Creamy Sweet Potato Soup

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INGREDIENTS

3 large sweet potatoes

3 cans (14 oz) low-sodium chicken broth

¼ C Pioneer® Golden Light Brown Sugar (to taste)

½ tsp salt (to taste)

¼ tsp ground nutmeg

Black pepper to taste

Cayenne pepper to taste

⅓ C heavy cream

DIRECTIONS

Preheat oven to 350°F.

Bake sweet potatoes until soft, about 1 ½ hours (you can also cook them in a microwave oven). Remove and let them cool so you can handle them easily.

Peel sweet potatoes, and puree with chicken broth in batches, using enough chicken broth so that it purees smoothly. Bring puree to a simmer in a large saucepan over medium-high heat, then reduce heat to medium-low. Simmer for 5-10 minutes.

Stir in the Pioneer® Golden Light Brown Sugar, salt, nutmeg, black pepper, and cayenne pepper; cover, and let simmer for 10 minutes. Add more sugar and/or seasonings to taste.

Remove from heat, and stir in cream and blend thouroughly.

COOKS NOTE: Pair with pita or sweet potato chips for a nice crunch with the smooth creamy texture of the soup. Serve warm with a nice grilled cheese and ham sandwich or buttery garlic bread and a crisp green salad. You may also serve cold with cucumber or watercress sandwiches.

Peanut Butter Oatmeal Dessert Bars

MARCH

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Peanut Butter Oatmeal Dessert Bars

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INGREDIENTS

BAR INGREDIENTS

- 1 C butter softened
- 2 C Pioneer® Golden Light Brown Sugar
- 1 C Pioneer® Sugar
- 1 tsp vanilla
- 2 eggs
- 1 C peanut butter
- 2 C flour
- 2 tsp baking soda
- ¼ tsp salt
- 2 C old fashioned oats

FROSTING INGREDIENTS

- ⅓ C butter, softened
- 2 T cocoa
- ¼ tsp salt
- 1 tsp vanilla
- 4 C Pioneer® Confectioners Powdered Sugar
- ¼ C warm milk

DIRECTIONS

Preheat oven to 325° F. Lightly grease a jelly roll pan; set aside.

Cream butter and sugars together in a large bowl.
Beat in eggs, vanilla and peanut butter.

Mix in flour, baking soda and salt. Then mix in the oats.

Spread dough into prepared pan.
Press so entire pan is evenly covered.

Bake for 20 minutes. The bars will appear to still be a little soft when removed from oven. Let cool completely.

MAKING THE FROSTING

Beat butter, cocoa, salt and vanilla together.

Add in Pioneer® Confectioners Powdered Sugar and warm milk and beat until smooth.

Spread evenly over cooled peanut butter bars.

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Lemony Bundt Cake

PIONEER SUGAR

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Lemony Bundt Cake

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INGREDIENTS

CAKE

- 2 ½ C all-purpose flour
- 2 C Pioneer® Sugar
- 2 tsp baking powder
- ½ tsp salt
- 1 C unsalted butter, room temperature
- 4 LG eggs, room temperature
- 3 LG egg yolks, room temperature
- ½ C buttermilk
- 1 T lemon zest
- 1 T fresh lemon juice
- 1 tsp vanilla extract

LEMON GLAZE

- 2 T butter, softened
- ½ tsp lemon zest
- 1 C Pioneer® Confectioner's Powdered Sugar
- 1 T lemon juice

DIRECTIONS

Preheat to 325° F. Butter and flour a 12-cup Bundt pan; set aside.

In a large mixing bowl add flour, Pioneer® Sugar, baking powder, and salt. Add the butter, and beat on lowest speed for about 2 minutes, or until the ingredients are well combined.

In a separate bowl add eggs, egg yolks, buttermilk, lemon zest, lemon juice and vanilla; mix until well combined.

Increase speed to medium; add wet ingredients in thirds to dry, stopping the mixer after each addition to scrape down the bowl. Transfer into the prepared pan. Smooth the top.

Bake for about 1 hour, or until a toothpick inserted into the center of the cake comes out clean. Cool the cake in the pan on a rack for 10 minutes before inverting onto the rack to finish cooling.

MAKING THE LEMON GLAZE

Add butter, zest and Pioneer® Confectioner's Powdered Sugar to bowl. Mix well. Add lemon juice and stir. If glaze is too thick, add a little bit of water or a little more lemon juice. Drizzle over top of cooled cake.

Sweet Rhubarb Crumble

MAY

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Calendar of Recipes 2017

Sweet Rhubarb Crumble

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INGREDIENTS

FILLING

2 lbs rhubarb, cut into 1-inch pieces
1 ¼ C Pioneer® Sugar
¼ C all purpose flour
1 tsp vanilla extract
¼ tsp ground cardamom

CRUMBLE

1 C all purpose flour
½ tsp salt
1 C Pioneer® Golden Light Brown Sugar
½ C of butter (1 stick), cut into cubes

DIRECTIONS

Preheat oven to 375° F.

FILLING PREPARATION

In a medium sized bowl, mix together the rhubarb, Pioneer® Sugar, flour, vanilla, and ground cardamom. Spoon into a 9 x 13-inch baking dish.

CRUMBLE PREPARATION

In a food processor, pulse together flour, salt, and Pioneer® GoldenLight Brown Sugar. Add butter and pulse until pieces of it are pea-sized (or you may mix the dry ingredients together and cut the butter in with two knives or a pastry cutter.) Spread thecrumble topping mixture over rhubarb filling.

Place in oven and cook for 35-45 minutes, until the filling is bubbly and the topping is lightly browned. Let cool for at least a half an hour before serving.

Serve topped with vanilla ice cream or whipped cream.

OPTIONAL

Add cut up apples, strawberries or raspberries when in season!

Pioneer Sugar

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JUNE

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Pineapple Teriyaki Meatballs

Pineapple Teriyaki Meatballs

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INGREDIENTS

MEATBALLS:

2 lbs lean ground chuck
2 beaten eggs
⅓ C teriyaki sauce
⅓ C dry bread crumbs
½ to 1 tsp salt
¼ tsp freshly ground black pepper
Pinch red pepper flakes
1 tsp Worcestershire sauce
¼ C fresh parsley, minced
3 T whole milk or half and half
¼ C crushed pineapple
1 T oil
1 T butter

GLAZE

½ C soy sauce
1 ½ C water
¼ C pineapple juice
1 tsp ground ginger
½ tsp garlic powder
½ C Pioneer® Golden Light Brown Sugar, packed
2 T honey
3 T cornstarch
½ tsp cold water

OPTIONAL

2 T toasted sesame seeds
½ C chopped green onions

DIRECTIONS

In a large bowl, add ground chuck, eggs, teriyaki sauce, bread crumbs, salt, pepper, red pepper, Worcestershire sauce, parsley, milk, and pineapple. Mix well with hands. Form into 1 to 1 ½-inch balls; set aside until ready to brown.

In a 12-inch skillet, heat oil and butter. Add the meatballs and brown. Remove and set on paper towels to drain off excess fat; set aside. Remove any extra fat from pan.

GLAZE DIRECTIONS

In a bowl, whisk together soy sauce, water, pineapple juice, ginger, garlic, Pioneer® Golden Light Brown Sugar and honey. Place the meatballs back into the skillet. Pour the sauce over. Heat on low for 15 – 20 minutes.

Mix the cornstarch and water to a slurry and gently stir into sauce around the meatballs. Simmer over low heat until thick. Serve over rice if desired or on a bed of leaf lettuce. Good as an entrée or an appetizer.

OPTIONAL

Sprinkle with toasted sesame seeds and/or chopped green onions.

No Bake S'mores Cheesecake

JULY

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No Bake S'mores Cheesecake

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INGREDIENTS

CRUST

- 2 C graham cracker crumbs — about 2 sleeves
- ¼ C Pioneer® Sugar
- ½ C butter, melted

CHEESECAKE

- 2 pkg (8 oz) cream cheese, softened
- 1 C semi-sweet chocolate chips
- ½ C cocoa powder
- 2 C Pioneer® Confectioner's Powdered Sugar
- 2 containers (8 oz) whipped topping

CHOCOLATE GANACHE

- 1 C semi-sweet chocolate chips
- ½ C heavy whipping cream

TOPPING

- 2 C mini marshmallows

DIRECTIONS

CRUST

Mix together graham cracker crumbs, Pioneer® Sugar and melted butter. Press into the bottom of a 9-inch springform pan and up the sides if desired. Chill in the freezer for at least 10 minutes — or bake at 325° F for 10 minutes.

CHEESECAKE

Heat the semi-sweet chocolate chips in the microwave for 45 seconds. Stir and continue heating for 15 second intervals, stirring in between, until smooth. Set aside to cool.

Beat softened cream cheese. Add the melted semi-sweet chocolate, cocoa powder, Pioneer® Confectioner's Powdered Suga and whipped topping. Beat until smooth.

Spread in pan over the graham cracker crust and place into the refrigerator for at least 1 hour.

CHOCOLATE GANACHE

Heat heavy whipping cream in the microwave until it starts to boil and then pour over semi-sweet chocolate chips. Let sit for 3 minutes and then stir until smooth. Place mixture in the fridge and allow it to cool for about 30 minutes. Spread over the chocolate cheesecake and return it to the refrigerator to set.

TOASTED MARSHMALLOW TOPPING

Top the cheesecake with mini marshmallows. Place in top rack of oven and turn the broiler on high. Toast marshmallows for 30-60 seconds. Watch carefully because they toast REALLY fast! If you prefer, you may use a kitchen torch that is used to make créme brulee to toast them.

Sweet Summer Berry Salad

AUGUST

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Sweet Summer Berry Salad

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INGREDIENTS

SALAD

1 pkg fresh mixed greens; washed and dried

1 pint fresh strawberries; hulled and sliced

1 pint fresh blueberries

1 pint fresh raspberries

OPTIONAL

¼ C whole or chopped walnuts or pecans

¼ C crumbled blue cheese

DRESSING

6 to 8 fresh medium strawberries, stemmed and hulled

½ C fresh raspberries

½ C fresh blueberries

2 T white vinegar

¼ C red wine vinegar

¼ C balsamic vinegar

¼ C Pioneer® Sugar

Pinch of salt

Freshly ground black pepper

DIRECTIONS

Arrange greens, and berries on individual salad plates or in a large salad bowl. Top with walnuts or pecans and, if desired, some crumbled blue cheese.

DRESSING PREPARATION

Place strawberries, raspberries, blueberries and white vinegar in a blender and blend until smooth. Add red wine vinegar, balsamic vinegar and Pioneer® Sugar; blend briefly until fully combined. Season to taste with salt and pepper. Cover and chill completely in refrigerator. If necessary, shake or stir to recombine before using to dress a salad.

COOK'S NOTE Add chopped celery to the greens if desired for an added crunch. Other seasonal fruit, such as peaches, apples and oranges can be substituted or used in addition to fruits listed.

Easy & Sweet Stuffed Baked Apples

SEPTEMBER

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Easy & Sweet Stuffed Baked Apples

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INGREDIENTS

4 large good baking apples, such as Rome Beauty, Golden Delicious, or Jonagold

¼ C Pioneer® Golden Light Brown Sugar, packed

1 tsp cinnamon

¼ C currants or chopped raisins

¼ C chopped pecans or your favorite nuts (optional)

¼ C pumpkin or sunflower seeds (optional)

1 T butter

¾ C boiling water

DIRECTIONS

Preheat oven to 375° F. Prepare the apples by first washing and drying the apples. Do not peel.

Cut off the top stem area (about a quarter to half inch down from stem). You can discard this or reserve for a "cover" if desired.

Using a sharp paring knife, a small metal scoop or an apple corer, remove the cores, leaving the bottom half inch of the apples intact. The openings, after removing the core, should be about an inch or so wide.

Mix the "stuffing" by combining the Pioneer® Golden Light Brown Sugar, cinnamon, currants or chopped raisins, and any of your favorite extras like chopped pecans, walnuts and or toasted pumpkin seeds, in a small bowl and stir to combine.

Place the apples into baking dish and then stuff each apple with the mixture from the bowl. Add a small dollop of butter (¼ tsp) on top of the stuffing. Sprinkle top with a little white granulated Pioneer® Sugar if desired. Replace the apple top if you kept them.

Pour the boiling water into the bottom of the baking dish around the apples. Bake for 30 to 45 minutes, until the apples are cooked through and tender, but not overcooked and mushy.

Remove apples from the oven and baste them with the juices from the pan.

Terrific topped with whipped cream or vanilla ice cream — and some caramel sauce if desired!

Witches Fingers Cookies

OCTOBER

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Witches Fingers Cookies

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INGREDIENTS

2 C all-purpose flour
½ tsp baking powder
¼ tsp fine salt
½ C (1 stick) unsalted butter at room temperature
1 C Pioneer® Sugar
1 large egg, at room temperature
1 tsp pure vanilla extract
28 large almonds, sliced or whole

OPTIONAL

Red fruit jam or cake decorating gel

DIRECTIONS

Preheat oven to 325° F. Move rack in the center of your oven. Spray a baking sheet with cooking spray or line with a silicone baking mat; Set aside.

In a medium bowl, whisk together flour, baking powder and salt; set aside. In another bowl, beat the butter and Pioneer® Sugar together until light and fluffy, about 2 to 3 minutes, scraping down the sides of the bowl with a spatula as needed. Beat in the egg and vanilla until smooth. Gradually beat in the flour mixture until a dough forms.

Take about 1 ½ tablespoons of dough and roll between your palms into 5-inch-long fingers about half-inch thick. Firmly press an almond into the end of each finger to make fingernails. Make several horizontal cuts, about quarter-inch deep and half-inch long, in the center of each finger to make knuckles. Pinch the dough on either side of the cuts to shape the knuckles. Arrange "fingers" on the prepared baking sheet and bake until light golden, about 16 to 18 minutes. Transfer to a wire rack and cool completely. Display on a platter or as shown.

OPTIONAL

Want to make these look spookier? Heat some red fruit jam over low heat until warm, about 2 minutes. Dip the blunt ends of the fingers in the warm jam. Put some of this "blood" around almond "fingernails" as well. Or use some red decorating gel (usually found in small tubes in cake decorating aisle of grocery store).

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NOVEMBER

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Sweet & Savory Autumn Squash

Sweet and Savory Autumn Squash

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INGREDIENTS

2 medium butternut squash
(approximately 4 to 5 pounds total)

6 T unsalted butter, melted

¼ C Pioneer® Golden Light Brown Sugar, packed

1 ½ tsp salt

½ tsp freshly ground black pepper

DIRECTIONS

Preheat oven to 400° F. Lightly spray a baking sheet or a shallow pan with cooking oil; set aside.

Prepare the butternut squash by cutting off and discarding each end. Peel the squash and cut in half lengthwise. Then, using a spoon, scoop out the seeds and discard.

Cut the squash into 1 ¼" to 1 ½" cubes and put them into a large mixing bowl. Add the melted butter, Pioneer® Golden Light Brown Sugar, salt and pepper.

With clean hands or a large spoon, gently toss all of the ingredients together until evenly coated. Spread out the cubes in a single layer on the prepared pan or baking sheet. Place in middle of oven.

Gently turn squash with a spatula a few times while roasting to make sure it browns evenly. Roast for 45 to 55 minutes, or until the squash is fork tender and the glaze begins to caramelize.

Adjust seasonings to taste.

COOK'S NOTE

You can mix in some chopped pumpkin with the butternut squash if desired. Prepare similarly to squash and cut up in to same size pieces to assure all cooks evenly.

MAKE A GREAT GIFT!

Cinnamon Sugar Scrub

DECEMBER

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Cinnamon Sugar Scrub

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WHAT YOU WILL NEED

8 oz glass jars with lids, 4-6
Mixing bowl
5 C Pioneer® Sugar
4 T ground cinnamon
4 C oil (olive, sunflower)
30-40 drops of cinnamon essential oil

DIRECTIONS

In a medium bowl, place Pioneer® Sugar and cinnamon. Mix these two ingredients until the cinnamon is incorporated well into the sugar; slowly add the essential oil and the olive or sunflower oil, stirring until all the mixture is covered in oil. If mixture is too "dry" for your preference, just add a little bit more oil. If it is too "wet," simply add a little more sugar, small amounts at a time.

Spoon into a glass jar (air tight container) and store. Makes approximately 5 cups — separate into jars, add a festive ribbon, apply label or tag, and give as a gift!

OPTIONAL

You may substitute one or two cups of the white granulated Pioneer® Sugar with Pioneer® Golden Light Brown Sugar. Reduce oil about a half-cup. And you can add some vanilla essential oil for an even more delicious scent! If you add more essential oils and leave the lid off the jar — your bathroom will smell lovely!

Whichever oil you decide to use to make this cinnamon sugar scrub, remember cinnamon is a great anti-inflammatory and that this special scrub will invigorate your skin *and* your senses by making your bathroom smell just like you finished baking cinnamon cookies!

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Enjoy sweet times with your family and Pioneer® Sugar!
All of our products are pure and all-natural — made in Michigan from locally-grown sugarbeets! Our sugar will help you create perfectly sweet treats that go along with all your wonderfully sweet family memories!

Pioneer® Sugar is Available at Your Favorite Grocery Store

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