



Delectable Apricot Almond Coffee Cake



Ingredients:
 8 1/2 ounces (about 2 cups) all-purpose flour
 2 tablespoons granulated sugar
 1 tablespoon baking powder
 1/4 teaspoon table salt
 3/4 cup (about 3 1/2 ounces) finely chopped apricots, preferably California apricots
 1 tablespoon grated lemon zest
 1 1/4 cups heavy cream
 6 tablespoons apricot jam
 3 ounces very thinly sliced almond paste

Directions:
 Preheat oven to 425 F.
 Into a large bowl sift together the flour, sugar, baking powder and salt. Add the apricots and lemon zest; stir well. Pour in the heavy cream and stir just until combined. Dump the dough on the kitchen counter and knead it a few times or just until it comes together. Divide the dough into two parts and roll out one-half on a lightly floured surface into a 9-inch round. Transfer the round

to an ungreased 9-inch round pan and gently press it to fit evenly. Brush the top of the rolled-out dough in the pan all over with about 1/2 of the jam and arrange all of the almond paste slices in one layer on top.
 Roll out the second piece of dough into a 9-inch round and transfer the round to the pan, placing it on top of the almond paste. Press gently to fit it in the pan and make sure the cake is even in thickness.
 Bake the cake on the middle shelf of the oven for 18 minutes or until a toothpick, when inserted in the middle, comes out clean. Meanwhile, in a small saucepan over medium-low heat, melt the remaining jam. When the cake comes out of the oven run a knife around the edge of the cake to loosen it and let it stand for 5 minutes. Invert the cake onto a large plate, re-invert it on to a rack and brush the top with the warm apricot jam. - CP

A Great Holiday Recipe

Raspberry Linzer Thumbprint Cookies

Holiday baking shouldn't feel like an obligation, but when you're trying to tackle a complicated recipe, the stress starts to stack up. Ready in 20 minutes or less, recipes like the one below will take the ache out of baking and get you feeling festive. Start with the Anything Goes Cookie Dough base, then add flavours and mix-ins to create unique yummy treats.

Raspberry Linzer Thumbprint Cookies

Ingredients:
 Anything Goes Cookie Dough Base:

- 2 1/4 cups all-purpose flour
 - 1 tsp baking soda
 - 1/2 tsp salt
 - 1 cup and 2 tbsp of your favourite Becel margarine 1 cup firmly packed light brown sugar
 - 1/4 cup granulated sugar
 - 2 large eggs
 - 1 tsp vanilla extract
- Mix-ins:**
 • 3/4 cup toasted sliced almonds
 • 1 tbsp lemon peel
 • 1/4 cup icing sugar
 • 2/3 cup seedless raspberry jam

Directions:
 1. Preheat oven to 375°F (190°C). Combine flour, baking soda and salt in a medium bowl;



set aside.
 2. Mix margarine with sugars in large bowl. Mix in eggs and vanilla until blended. Gradually add in flour mixture; mix just until blended. Stir in almonds and lemon peel. Drop by tablespoonfuls on ungreased baking sheets, 2 inches (5 cm) apart.
 3. Bake 7 minutes or until edges are golden. Immediately make an indentation in centres of

cookies with the back of a round measuring spoon. Cool cookies on sheets for 2 minutes on a wire rack; remove cookies from sheets and cool completely.

4. Sprinkle with icing sugar, then fill indentations evenly with jam; about a half teaspoon each. Find nutritional information and more mix-in inspiration online at becel.ca.
www.newscanada.com

Quick Bites: Three Snacks

Noah Barnes, Executive Chef at The Hungry Monkey, Naresh Guglani, Corporate Chef at Del Monte, and Neeraj Balasubramanian, Executive Chef at The Park, Visakhapatnam, suggest some snacking ideas.

Tomato And Cheese Bruschetta

Place sliced bread on a baking tray, drizzle extra virgin olive oil, chopped garlic and any dried spice available in the kitchen cab-

inet, bake till golden brown. Top with chopped tomatoes, cheese and chopped basil.

Banana Prune And Chocolate Toasties

Slice a few bananas, get some Del Monte Prunes, break a fruit and nut chocolate bar into small pieces and mix them quickly with a whisk.

Apply butter on both sides of sliced bread or sliced brioche, fill

the banana, prunes and chocolate mixture and make toasties in a sandwich griller.

Stuffed Mushrooms

Mix breadcrumbs, chopped mushroom stems and grated Parmesan cheese with a table spoon of a pizza pasta sauce.

Stuff the mixture into mushroom caps, drizzle olive oil and bake in a preheated oven at 400 degrees F for 30 minutes.



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