



Loacker Recipe Inspirations

APPLE BERRY CRISP

Featuring Loacker wafer biscuits as part of the crunchy crumble topping to bring out the best in summer strawberries and raspberries

Ingredients

- 1 ½ package Loacker Blueberry-Yogurt Wafers, crushed
- 4 TBSP flour
- Pinch salt
- ½ TSP ground cinnamon
- 4 TBSP slightly softened butter, cut into pieces
- 1/3 cup hazelnuts, chopped
- 4 cups apples, sliced (1/2-inch slices)
- 1 cup raspberries
- 1 cup strawberries, chopped
- 1/3 cup sugar (or to taste)
- 2 TSP cornstarch
- 1 TBSP lemon juice



Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. For the topping: Combine crushed wafers, flour, salt and cinnamon in a medium bowl.
3. Rub in the butter with your fingertips until it's well blended and the mixture crumbles coarsely; it should hold together when you pinch it.
4. Add in hazelnuts and set topping aside.
5. In a large bowl, combine apples and berries. Slowly sprinkle in the sugar until it reaches your desired sweetness.
6. In a small bowl, combine the cornstarch and the lemon juice and then gently toss the mixture with the fruit.
7. Pour the fruit into a 9-inch square glass or ceramic baking dish. Set the pan on a baking sheet to catch overflowing juices.
8. Top the fruit with half of the topping (refrigerate the other half) and bake for 20 minutes.
9. Sprinkle the remaining topping over the crisp and continue baking for 25 to 20 minutes or until the fruit is tender when pierced with a knife and the topping is crisp.
10. Let cool for 20 minutes before serving.

LOACKER CHOCOLATE TORTE

Showcasing Loacker with Canada's favourite flavour, chocolate, in an impressive but easy to make chocolate torte.

Ingredients

- 1 package Loacker Dark Chocolate Quadratini, crushed
- 6 TBSP unsalted butter, melted
- 3 ½ cups semi-sweet chocolate chips
- ½ cup heavy cream
- 1 cup 35% whipping cream
- Coarse sea salt, to garnish

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine crushed Quadratini and butter in a medium bowl until incorporated and press firmly into a 9-inch pie plate, in the bottom and up the sides.
3. Bake for 5 minutes and let cool completely in the pan.
4. Place 3 cups of chocolate chips into a large heat-safe bowl.
5. In a small saucepan, bring 1 cup whipping cream just barely to a simmer and pour into the bowl of chocolate chips. Cover bowl immediately with plastic wrap.
6. Let chocolate mixture sit for 5 minutes and then stir with a spatula until smooth and glossy.
7. Pour into cooled crust and let stand until cooled.
8. In a medium glass bowl pour hot heavy cream over remaining chocolate chips, whisking until smooth and pour over cooled torte.
9. Garnish with sea salt.



WHITE CHOCOLATE MOUSSE PIE

Featuring Canada's favourite flavours, chocolate, vanilla and strawberries – in patriotic red and white for Canada day celebrations!

Ingredients

- 1 ½ package Loacker Vanilla Wafers, crushed
- ¼ cup of unsalted butter, melted
- 3 ½ cups of white chocolate chips
- 1 ¼ cups 35% whipping cream
- 1 ¼ TSP unflavoured gelatin
- ½ cup cream cheese, softened
- 1 TSP vanilla extract
- Raspberries and strawberries, to garnish



Directions

1. Lightly grease the base and sides of a 9-inch pie plate.
2. In a large bowl, mix together the crushed wafers and melted butter. Press the crumbled mixture into the pie plate, and set aside in refrigerator while preparing the filling.
3. In a small glass bowl, sprinkle gelatin over ¼ cup of the cream and let stand for 5 minutes.
4. Prepare an ice bath by filling a large bowl, or your sink, with ice and cold water.
5. In a small saucepan, combine cream cheese, white chocolate and gelatin mixture. Heat over medium-low heat for 6 minutes, stirring constantly, until smooth.
6. Remove from heat and stir in vanilla. Pour into a large bowl and place over the ice bath. Stir until cooled.
7. Whip remaining 1 cup of cream into soft peaks and then gently fold into the white chocolate mixture until just blended.
8. Pour the mixture over the wafer crust base and spread out evenly. Chill for at least 4 hours before serving.
9. Garnish with fresh berries.