



OUR TOP 10  
**RECIPES**  
FOR HAPPINESS





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# FROM CANE SUGAR, WE CRAFT LIFE'S SWEETEST MOMENTS

Crafting sugar and happiness has been our mission since 1906, and our experts have dedicated themselves to quality, earning the respect and trust of the baking community for more than a century. Over the years, we've grown, but we're still in California, still committed to quality and still bringing sweetness to every home. We know that when you mix family, friends and food made with C&H® Sugar, you create magical moments and memories you'll never forget. In other words — The Recipe for Happiness Starts with C&H®.



# TRES LECHES

*Bring smiles to your table with a delicious sponge cake that's soaked in three kinds of milk. Topped with meringue and fresh raspberries, this south-of-the-border treat is sure to surprise and delight your loved ones.*

## INGREDIENTS

### CAKE

- 5 large eggs, at room temperature
- 3/4 cup C&H® Baker's Sugar
- 1/4 teaspoon Salt
- 1 1/3 cups cake flour, sifted
- 1 can (14 oz.) sweetened condensed milk
- 1 can (12 oz.) evaporated milk
- 1 1/2 cups whole milk
- 2 tablespoons brandy (optional)
- 1 teaspoon pure vanilla extract

### MERINGUE

- 4 large egg whites, at room temperature
- 1 cup C&H® Baker's Sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon pure vanilla extract
- Fresh raspberries as garnish

## INSTRUCTIONS

### Step 1

Preheat oven to 350°F. Butter and flour a 13x9-inch baking dish.

### Step 2

In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs, sugar, and salt for 20 minutes until very fluffy. Add flour to the mixture, a little at a time, and fold in gently with a spatula.

### Step 3

Pour batter into the prepared pan and bake for 25-30 minutes, until a toothpick inserted into the center comes out clean. Remove from oven and allow to cool.

### Step 4

Combine the milks, brandy, and vanilla. Stir well.

### Step 5

After the cake has cooled down, prick thoroughly with a toothpick. Slowly, pour the mixture of milks over the cake until all the liquid is absorbed. Cover with plastic wrap and place in the refrigerator. Allow the cake to rest for at least 1 hour.

### Step 6

When ready to serve, prepare the meringue. In a stainless steel bowl of a stand mixer, combine the egg whites and sugar. Place the bowl over simmering water and heat the mixture, whisking constantly, until all sugar has dissolved and the mixture has reached a temperature of 130-150°F. Remove from heat and add salt, cream of tartar, and vanilla to the mixture. Place the bowl on a mixer fitted with the whip attachment and whip on medium-high speed until stiff peaks form. Spread meringue over cake. Using a kitchen gas torch, brown the meringue. Decorate with raspberries and serve.



@tutti\_dolci

# BROWN SUGAR PEACH LAYER CAKE

*Serve a treat that will have everyone feeling peachy. Made with peach jam, fresh peaches and C&H® Brown Sugar Frosting, this delightful cake is layer after layer of pure happiness.*

## INGREDIENTS

### CAKE

- 3 cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1 cup unsalted butter, at room temperature
- 1 cup C&H® Golden Brown Sugar
- 1 cup C&H® Granulated Sugar
- 2 tsp vanilla extract
- 4 large eggs, at room temperature
- 1 1/4 cups reduced fat buttermilk, at room temperature

### FROSTING

- 1 1/2 cups unsalted butter, cool room temperature
- 6 oz full fat cream cheese, cool room temperature
- 3/4 tsp salt
- 3/4 cup C&H® Golden Brown Sugar
- 1 1/2 tsp vanilla extract
- 6 cups C&H® Confectioners Sugar, sifted

### ASSEMBLY

- 6 tbsp peach jam
- 2 medium peaches, thinly sliced

## INSTRUCTIONS

### Step 1

For the cake, preheat oven to 350°F and butter and flour three 8-inch round cake pans. Whisk together flour, baking powder, baking soda, salt and cinnamon in a medium bowl.

### Step 2

Beat butter and sugars in a large mixer bowl at medium speed until light and fluffy. Beat in vanilla until incorporated. Add eggs one at a time and beat until combined. Reduce speed to low and add flour in 3 additions, alternating with buttermilk (begin and end with flour mixture).

### Step 3

Divide batter evenly between cake pans and smooth with an offset spatula. Tap pans sharply to reduce air bubbles. Bake for 22 to 24 minutes, until the cakes are golden, a toothpick inserted in the center comes out clean, and the edges are pulling slightly away from the pan. Let cakes cool in pans for 15 minutes before inverting onto wire racks to cool completely.

### Step 4

For the frosting, beat butter, cream cheese, salt on medium speed until combined. Scrape down bowl and add brown sugar and

vanilla; beat on low speed for 2 minutes. Add powdered sugar 1 cup at a time and beat well, scraping down bowl as needed. Chill frosting for 10 minutes before assembling the cake.

### Step 5

To assemble the cake, place one layer on a rotating cake stand. Use an offset spatula to swirl frosting over the cake layer. Transfer 1 cup of frosting to a large piping bag and pipe a ring of frosting around the outer edge of the cake layer. Use a clean offset spatula to spread about 3 tablespoons of peach jam over the frosting. Arrange peach slices in a circular pattern over the peach jam (within the frosting border). Add second cake layer and repeat with frosting, peach jam, and peach slices. Add top cake layer and chill the cake for 15 minutes.

### Step 6

Use offset spatula to apply a thin layer of frosting to the top and sides of the cake while you rotate the cake stand, then chill for 15 minutes. Add about 1 cup of frosting to the top of the cake, swirling generously over the edge. Use offset spatula to apply frosting to the sides of the cake while you rotate the cake stand, then use a bench scraper to gently smooth the edges of the cake and remove any excess frosting. Chill frosted cake for 30 minutes before serving.





# BUTTERCREAM FROSTING

*When you want to make your cakes or cookies shine, only Buttercream Frosting will do. Sweetened with C&H® Confectioners Sugar, this decadent and fluffy frosting will make all of your baked treats look and taste amazing.*

## INGREDIENTS

- 3 3/4 cups C&H® Confectioners Sugar
- 1/2 cup (1 stick) butter, softened
- 3 to 4 tablespoons milk
- 1 teaspoon vanilla extract

## INSTRUCTIONS

### Step 1

In a large bowl, with electric mixer at low speed, combine sugar, butter, milk and vanilla.

### Step 2

Beat at medium speed 1 to 2 minutes, until creamy. If desired, add more milk until frosting is spreading consistency.

## VARIATIONS

### Peanut Butter Crunch

Substitute peanut butter for butter; sprinkle either candy peanut butter pieces or chopped peanuts over frosting.

### Chocolate

Add 1/3 cup unsweetened cocoa powder, adding milk, a teaspoon at a time, until desired consistency. Top with chocolate curls, if desired.

### Orange

Substitute fresh orange juice for milk, add 1 teaspoon orange extract and 1 teaspoon grated orange zest. Top with thin strips of orange zest.

### Lemon

Substitute fresh lemon juice for milk, add 1 teaspoon lemon extract and 1 teaspoon grated lemon zest. Top with thin strips of lemon zest.





# EL SALVADOR CHEESE POUND CAKE

Give your family and friends a taste of El Salvador. This “muy bueno” pound cake is deliciously made with C&H® Granulated Sugar and grated Queso Seco. From holidays to impromptu get-togethers, it’s the perfect treat for any occasion.

## INGREDIENTS

- 1 cup cake flour
- 1 teaspoon baking powder
- 2 large eggs, separated
- 1 cup C&H® Granulated Sugar
- 1 cup Queso Seco, finely grated (Morolique style)
- 1/2 cup Whole milk
- 1 stick Unsalted butter, melted
- 1 tablespoon Sesame seeds

## INSTRUCTIONS

### Step 1

Preheat oven to 350°F. Butter and flour one 8x8x2 cake pan.

### Step 2

Sift flour and baking powder together and set aside.

### Step 3

Beat egg whites until stiff peaks form. Set aside.

### Step 4

In a large bowl whisk together sugar, egg yolks, cheese, and milk. Slowly, whisk in melted butter. Stir in flour mixture until completely blended. Carefully, fold egg whites into the mixture until incorporated and smooth.

### Step 5

Pour into prepared pan. Sprinkle sesame seeds over the top of the batter.

### Step 6

Bake for 40-45 minutes or golden brown. Remove from oven and allow to cool for 10 minutes. Cut into 16 even pieces. Serve warm.





@forkinpancakes

# CINNAMON ROLL MONKEY BREAD WITH CREAM CHEESE ICING

*Bake a treat everyone will adore. Sweetly made with C&H® Organic Raw Cane Sugar, this delicious pull-apart bread is loaded with a delightful cinnamon flavor that's perfect for breakfast or dessert.*

## INGREDIENTS

### DOUGH

- 1 1/2 cups whole milk, warmed to 110°F
- 2 1/4 tsp (1 packet) active dry yeast
- 1/4 cup C&H® Organic Raw Cane Sugar
- 2 large free-range eggs
- 1/3 cup unsalted butter, melted and cooled
- 1 tsp fine sea salt
- 5 cups all purpose flour

### COATING

- 3/4 cup unsalted butter, divided
- 1 1/4 cups C&H® Organic Raw Cane Sugar
- 1 1/2 tbsp ground cinnamon
- 2/3 cup C&H® Golden Brown Sugar
- 1 tsp pure vanilla

### CREAM CHEESE ICING

- 4 oz cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 2 cups C&H® Confectioners Sugar
- 2 tbsp whole milk

## INSTRUCTIONS

### DOUGH

#### Step 1

Prepare the dough: Mix warm milk, yeast, and C&H® Organic Raw Cane Sugar together in a small bowl and allow to sit for 5-10 min until frothy/bubbly.

#### Step 2

In the bowl of a stand mixer, fitted with the dough hook, add yeast mixture, eggs, butter, salt, and 1 cup flour.

#### Step 3

Mix on low speed for 30 seconds, scrape

down the sides of the bowl with a rubber spatula, then add the remaining flour.

#### Step 4

Mix on medium speed until the dough comes together and pulls away from the sides of the bowl. (If you do not own a mixer, you can mix this dough in a large bowl with a wooden spoon.)

#### Step 5

Knead the dough: Keep the dough in the mixer and knead for an additional 2 minutes or knead by hand on a lightly floured surface for 2 minutes.

#### Step 6

First Rise: Lightly grease a large bowl with olive oil. Place the dough in the bowl, and cover with a damp kitchen towel.

#### Step 7

Allow the dough to rise in a warm environment for 1-2 hours or until double in size.

#### Step 8

Generously grease a 10-12 cup bundt pan with butter.

#### Step 9

Shape the dough: When the dough has doubled in size, punch it down to release the air.

#### Step 10

With a bench scraper and the dough on a kitchen surface, cut dough into sections and then take small pieces of dough and roll into balls (about 1 inch in diameter each). You will need roughly 40-50 balls total, so be modest with their size.

#### Step 11

Prepare initial coating: Melt 1/2 cup (1 stick) of unsalted butter in a medium bowl.

#### Step 12

Mix C&H® Organic Raw Cane Sugar and cinnamon together in another medium bowl. You will use the rest of the butter, C&H® Golden Brown Sugar, and vanilla later.

#### Step 13

Dip each ball one by one, in the melted butter first and then generously roll in the cinnamon sugar mixture to coat them.

#### Step 14

Second Rise: Cover the pan with plastic wrap, or a clean kitchen towel and allow the shaped cinnamon roll monkey bread to rest for 20 minutes. The balls will slightly rise during this time.

#### Step 15

Adjust the oven rack to a lower position and preheat the oven to 350°F. (It's best to bake the monkey bread towards the bottom of the oven so the top doesn't burn.)

## COATING

#### Step 1

Bake for 35-45 minutes or until golden brown on top. Cover loosely with foil if the top is browning too quickly.

#### Step 2

Pour evenly all over the shaped monkey bread.

#### Step 3

Cool for 5 minutes, then invert onto a large serving plate or cake stand.

#### Step 4

To finish the coating: Melt remaining 1-4 cup (1/2 stick) butter, then whisk in the C&H® Golden Brown Sugar and vanilla extract.

## ICING

#### Step 1

With a hand mixer beat all of the cream cheese icing ingredients together. Drizzle all over monkey bread.

#### Step 2

Pull sections of monkey bread off with a fork; serve and enjoy!







# SNACK MIX COOKIE DOUGH

*Pack a snack that even your pickiest eaters will love. These bite-sized treats are egg-free and topped with classic pantry snacks. Delicious, fun and easy to make, it's the perfect snack for any time of the day.*

## INGREDIENTS

### CAKE

- 2 cups flour
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup C&H® Golden Brown Sugar
- 2 teaspoons vanilla extract
- 1 teaspoon Iodized Salt

### TOPPINGS

- 1/2 cup crushed Pretzels
- 1/2 cup crushed Potato chips
- 1/2 cup mini chocolate chips
- 1/2 cup mini marshmallows
- 1/2 cup dried cranberries
- 1/4 cup pepitas

## INSTRUCTIONS

### Step 1

Preheat oven to 350°. Place flour on a baking sheet and bake until flour reaches 160° (about 5-10 minutes). Allow to cool and store in an airtight container.

### Step 2

Beat butter and C&H® Golden Brown Sugar together until light and fluffy (about 2 minutes).

### Step 3

Add in vanilla extract and salt. Beat until incorporated.

### Step 4

Add baked flour in 1/3 cup increments and beat until all cups are fully incorporated. About 2-3 minutes. Use rubber spatula to make sure all flour is mixed in.

### Step 5

Lightly crush pretzels and potato chips separately (I kept them a bit chunky for texture!).

### Step 6

Using the rubber spatula, fold in crushed pretzels and potato chips, mini chocolate chips, mini marshmallows, dried cranberries, and pepitas.

### Step 7

Enjoy as is or portion out into little balls using a cookie scoop. Refrigerate or freeze. Store in Tupperware or reusable sealable bags.





# ROYAL ICING WITH MERINGUE POWDER

*Save the eggs for another day. This deliciously simple royal icing uses meringue powder instead of egg whites. It's easy to make and wonderful for adding decorative flair to cakes, cookies and other homemade treats.*

## INGREDIENTS

- 2 cups C&H® Confectioners Sugar
- 1 1/2 tablespoons meringue powder
- 3 tablespoons warm water
- Assorted food coloring

## INSTRUCTIONS

### Step 1

In a bowl, with mixer at medium speed, beat confectioners sugar, meringue powder and warm water until stiff peaks form, about 5 to 7 minutes.

### Step 2

If icing is too thick, add a couple of drops of water. If icing is too thin, add additional confectioners sugar; continue beating until desired consistency.

### Step 3

Tint icing with desired food coloring. Using pastry bag with decorator tip, decorate as desired.





@tutti\_dolci

# FRESH STRAWBERRY LOAF CAKE

*Enjoy the delightful flavor of spring any time of the year. Wonderfully topped with swirls of fresh strawberry frosting, this buttery, vanilla loaf cake may be a popular April treat, but it's absolutely delightful year-round.*

## INGREDIENTS

### CAKE

- 1 1/2 cups flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 cup C&H® Organic Raw Cane Sugar
- 1/2 cup unsalted butter, at room temperature
- 1 large egg, at room temperature
- 2 tsp vanilla extract (or vanilla bean paste)
- 1/4 cup plain fat-free yogurt, at room temperature
- 2/3 cup buttermilk, at room temperature

### FRESH STRAWBERRY FROSTING

- 1/2 cup unsalted butter, at room temperature
- 1/4 tsp salt
- 1/2 tsp vanilla extract
- 2 1/4 cups C&H® Confectioners Sugar
- 3 Tbsp fresh strawberry puree
- 1 Tbsp heavy cream

## INSTRUCTIONS

### CAKE

#### Step 1

Preheat oven to 350°F and line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan. Spray parchment paper lightly with nonstick spray.

#### Step 2

Whisk together flour, baking powder, baking soda, and salt in a medium bowl.

#### Step 3

Beat butter and C&H® Organic Raw Cane Sugar in a large mixer bowl at medium speed until light and fluffy; beat in egg and vanilla.

#### Step 4

Combine yogurt and buttermilk in a small bowl. Reduce speed to low and add half of flour mixture, beating just to combine. Add yogurt mixture, then finish with remaining flour mixture.

#### Step 5

Pour batter into prepared pan and smooth top with an offset spatula; tap pan sharply to reduce air bubbles.

#### Step 6

Bake for 45 to 50 minutes, until cake springs back to the touch and a toothpick inserted in the center comes out with a few crumbs attached. Cool in pan on a wire rack for 10 minutes; carefully lift cake from pan and cool completely.

### FRESH STRAWBERRY FROSTING

#### Step 1

Beat butter and salt in a large mixer bowl on medium speed until combined.

#### Step 2

With the mixer on low speed, mix in vanilla.

#### Step 3

Add C&H® Confectioners Sugar 1 cup at a time, scraping down the bowl as needed.

#### Step 4

Mix in fresh strawberry puree on low speed until combined. Mix in heavy cream on low speed until combined, then beat on medium speed for 1-2 minutes, until light and airy.

#### Step 5

Dollop frosting over cooled cake and swirl with an offset spatula. Chill cake for 20 minutes in the refrigerator before slicing. If desired, serve cake topped with fresh strawberries.





@pastrywithjenn

# LEMON CURD TART WITH VANILLA CHANTILLY CREAM

*When life gives you lemons, bake a lemon curd tart. This bright and refreshing tart is sweetly made with C&H® Golden Brown Sugar. It's easy-to-make, vegetarian-friendly and simply delicious.*

## INGREDIENTS

### CAKE

- 12 whole graham crackers
- 2 tablespoons, lightly packed C&H® Golden Brown Sugar
- 6 tablespoons unsalted butter, melted

### FILLING

- 3 Large eggs
- 3 Large egg yolks
- 1 cup C&H® Confectioners Sugar
- 2/3 cup lemon juice, from about 4 lemons
- 2 tablespoons lemon zest
- 1/2 teaspoon kosher salt
- 3 tablespoons cold unsalted butter, cubed

### TOPPING

- 1 cup cold heavy whipping cream
- 1/4 cup C&H® Confectioners Sugar, plus additional for dusting
- 1 teaspoon Vanilla paste or extract

## INSTRUCTIONS

### CRUST

#### Step 1

Preheat the oven to 375°F.

#### Step 2

In a food processor, add the graham crackers and C&H® golden brown sugar. Process until finely ground, like cornmeal. Add the melted butter and pulse until crumbs are moistened. Empty into a 9" tart pan. Use a straight-sided glass or measuring cup to help press the graham crumbs all along the edge about 1/4" thick. Then put the remainder of the crumbs on the bottom and pat evenly.

#### Step 3

Bake for 10-12 min. Let cool on a cooling rack while you prepare filling.

### FILLING

#### Step 1

In medium bowl, whisk together the eggs and egg yolks. Sift in the C&H® Confectioners Sugar and whisk till incorporated. Add the lemon juice, zest and salt, and whisk until combined. Pour into a medium, heavy-bottomed, non-reactive pot.

#### Step 2

Over medium heat, cook the curd, constantly whisking until it reaches 175°F,

about 4-5 minutes. Remove from heat. Strain through a fine-mesh sieve, into a medium bowl. Add a couple of cubes of butter at a time and whisk till the butter has completely melted. Then pour into slightly cooled crust.

#### Step 3

Bake for about 10 min, just till the edge begins to set and look matte. It will still be wobbly in the middle. Place on a cooling rack and let cool in the pan to room temperature.

### TOPPING

#### Step 1

Refrigerate the tart for 30 minutes before topping with whipped cream.

#### Step 2

In a stand mixer fitted with a whisk attachment, add the heavy cream, C&H® Confectioners Sugar, and vanilla. Whip till medium-stiff peaks form. Fit a large piping bag with a 1/2" round tip and fill with the sweetened whipped cream. Pipe onto the tart covering the whole surface. Just before serving, dust the top with a bit of C&H® Confectioners Sugar for a textured look.

#### Step 3

The tart is best eaten the same day, otherwise, the crust will get soggy. You can keep the tart in the fridge until ready to serve.





# BROWN SUGAR CUPCAKES WITH CHOCOLATE CHIP COOKIE DOUGH BUTTERCREAM

*The cookie dough flavor you love is even better in cupcake form. Made with C&H® Dark Brown Sugar, vanilla and flecks of dark chocolate, you'll swear you're tasting chocolate chip cookie dough!*

## INGREDIENTS

### CUPCAKES

- 16 tablespoons unsalted butter, room temperature, cut into 16 pieces
- 2 cups packed C&H® Dark Brown Sugar
- 2/3 cup Sour cream, room temperature
- 3 large eggs, room temperature
- 1 tablespoon real vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 cup water

### BUTTERCREAM:

- 6 large egg whites
- 1 1/2 cups C&H® Dark Brown Sugar
- 1/4 teaspoon Sea salt
- 1 tablespoon real vanilla extract
- 2 sticks/8 ounces unsalted butter, cut into 16 pieces and somewhere between room temperature and slightly cool
- 1 cup dark chocolate, finely chopped or grated

## INSTRUCTIONS

### Step 1

Preheat oven to 350° F (and place a rack in the center of the oven. Line a muffin tin with cupcake liners.

### Step 2

In the bowl of an electric stand mixer fitted with the paddle attachment, add the butter and C&H® Dark Brown Sugar and mix on medium speed until light and fluffy in texture, about 4-5 minutes. Add in the sour cream and mix for 1 minute more until blended. Scrape the sides and bottom of the bowl. With the mixer on low, add in the eggs, one at a time, making sure that each is well blended before adding in the next. Add in the vanilla and run the machine for 30 seconds more. Take the bowl out of the mixer.

### Step 3

In a medium bowl whisk together the flour, baking powder, baking soda and salt and whisk to blend completely. Fold the flour mixture into the butter mixture in three batches, mixing each until almost (but not quite) blended. Finally, pour in the water and stir. Scrape the sides and bottom of the bowl to make sure everything is well blended; the batter will be lumpy, don't overmix.

### Step 4

Fill each cupcake liner about 3/4 full and

bake for 20 minutes in the center of the oven or until a toothpick comes out clean and/or they bounce back when gently pressed in the center. Let cool in the muffin tin for about 10ish minutes, then use a butter knife to help get them out to finish cooling on a rack.

### Step 5

For the buttercream, add the egg whites, C&H® Dark Brown Sugar and salt to the clean bowl of an electric stand mixer and nestle it in a saucepan of simmering water over medium-high heat. Do not allow the bottom of the bowl to touch the water. Whisk until the mixture is thick, frothy, the sugar is melted (rub some between two fingers, if it feels gritty, keep whisking) and hot to the touch. This should take about 5 minutes. Ideally, you want it to reach 160F. Remove the bowl from the heat and transfer it to the stand mixer fitted with the whisk attachment. Mix on medium-high speed until stiff and glossy and cool to the touch, about 5-10 minutes. Make sure the meringue is quite stiff and very cool. Add in the vanilla and run the machine for 30 seconds more or until combined. With the mixer on medium add in the butter one piece at a time, letting each fully blend before adding in the next. Take the bowl out of the mixer and fold in the chocolate. Smear over the top of the cooled cupcakes and enjoy!

# HOW DIFFERENT SUGARS AFFECT BAKING

Whether you're baking cookies, pies or shortbreads, every recipe requires the right C&H® Sugar. Learn when to use each of our sweet products by reading our article on How Different Sugars Affect Baking.

GET SUGAR TIPS

