



**PROMISE**  
GLUTEN FREE

# PUMPKIN HUMMUS WITH CROSTINI (VEGAN)

*Happy Thanksgiving*





# PUMPKIN HUMMUS WITH CROSTINI (VEGAN)

## INGREDIENTS

Promise Gluten Free Soft White Rolls

1 15oz can chickpeas, drained

3 tbsp tahini

1 garlic clove, peeled

2 tbsp lemon juice

¾ cup canned pumpkin puree

2-3 tbsp olive oil, divided

1 tsp cumin

½ tsp salt

½ tsp cayenne (if desired)

Pumpkin seeds for garnish

## INSTRUCTIONS

Preheat oven to 375°F. Cut rolls at an angle into ¼” slices (or desired thickness). Lightly brush both sides with olive oil and arrange on baking sheet. Sprinkle with salt and pepper (if desired). Bake for 5 minutes, flip and bake another 5 minutes.

Place chickpeas, tahini, garlic, lemon juice, and pumpkin puree in a food processor and pulse until combined. Add in olive oil, cumin, salt, and cayenne (if using), and pulse until smooth. Adjust seasoning to taste.

Top with pumpkin seeds and serve with bread.





**PROMISE**  
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# CLASSIC SOURDOUGH STUFFING

(CAN BE MADE VEGAN)

*Happy Thanksgiving*



# CLASSIC SOURDOUGH STUFFING



## INGREDIENTS

Promise Gluten Free Rustic White Sourdough Cob

4 tbsp butter or olive oil

1 medium onion, chopped

2 stalks celery, chopped

2 cloves garlic, minced

1 tbsp chopped fresh or dried sage

3 sprigs thyme, stems removed

1 sprig rosemary, finely chopped

½ cup dried cranberries (optional)

1 cup chicken or vegetable broth

Salt and Pepper



## INSTRUCTIONS

**Dry Bread on Countertop:** Cut bread into 1” cubes and spread out in an even layer on a large baking sheet. Leave out to dry the night before.

**Dry Bread in the Oven:** Preheat oven to 200° F. Cut bread into 1” cubes and spread out in an even layer on a large baking sheet. Bake in the oven until bread is dried out, about 20-30 minutes.

Preheat oven to 350°F and grease a 9”x13” baking dish. Heat butter or oil in a large skillet over medium heat. Saute onion and celery until translucent and fragrant, about 5-7 minutes. Add garlic and continue to cook for 1 minute. Add broth and scrape up any brown bits on the bottom of the pan. Season with salt and pepper to taste.

Add vegetable mixture to bowl with cubed bread, chopped herbs, and dried cranberries (if using). Toss until well combined and transfer to prepared baking dish.

Cover tightly with foil and bake for 40 minutes. Remove foil and continue baking until the top is golden brown and crisp, about 30 minutes more.



**PROMISE**  
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# THANKSGIVING TURKEY BURGER

*Happy Thanksgiving*





# THANKSGIVING TURKEY BURGER

## INGREDIENTS

Promise Gluten Free Brioche Hamburger Buns

1lb ground turkey

1 tbsp butter or olive oil

1 medium onion, chopped

1 stalk celery, chopped

1 tbsp chopped fresh or dried sage

1 sprig thyme, stems removed

Mixed greens (arugula or spinach)

Classic Sourdough Stuffing (Check out our recipe)

### Cranberry mayonnaise

½ cup mayonnaise

3 tbsp cranberry sauce

1 tsp lemon juice

Salt and pepper to taste

## INSTRUCTIONS

**Turkey Patty:** Heat butter or olive oil in large pain on medium heat. Saute onions and celery until translucent. Add herbs and garlic and continue cooking until fragrant. Remove from heat and let cool 5-10 minutes.

Add mixture to ground turkey and mix with hands until well incorporated. Form into four patties. Grill or cook patties on stovetop until internal temperature reaches 165°F.

### Cranberry Mayonnaise:

Combine mayonnaise with your favourite cranberry sauce. Add 1 tsp lemon juice and salt and pepper to taste.

Assemble burgers. Lightly toast split brioche burger buns. Spread cranberry mayo on top bun. Add turkey patty to bottom bun and top with stuffing and mixed greens.





**PROMISE**  
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**PUMPKIN PECAN  
BREAD PUDDING**

*Happy Thanksgiving*



# PUMPKIN PECAN BREAD PUDDING



## INGREDIENTS

- 1 Promise Gluten Free Brioche Loaf
- 3 eggs
- 1 cup canned pumpkin puree
- 2 cups milk
- ½ cup heavy cream
- ¼ cup maple syrup
- 1 tsp vanilla
- ½ tsp cinnamon
- ¼ tsp ginger
- ¼ cup chopped pecans

## INSTRUCTIONS

**Dry Bread on Countertop:** Cut bread into ½” cubes and spread out in an even layer on a large baking sheet. Leave out to dry the night before.

**Dry Bread in the Oven:** Preheat oven to 200° F. Cut bread into ½” cubes and spread out in an even layer on a large baking sheet. Bake in the oven until bread is dried out, about 30-40 minutes.

Preheat oven to 350°F.

Whisk pumpkin puree, eggs, milk, cream, maple syrup, vanilla, and spices. Place cubed bread in baking dish and pour mixture over top. Gently press down with the back of a spoon to ensure bread soaks up mixture. Top with chopped pecans.

Cover loosely with aluminum foil and bake for 40-55 minutes. Remove foil halfway through baking. Bake until top is golden brown. Serve with maple syrup or whipped cream.





  
**PROMISE**  
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**TWICE BAKED  
ALMOND BRIOCHE**

*Happy Thanksgiving*





# TWICE BAKED ALMOND BRIOCHE

## INGREDIENTS

- 1 Promise Gluten Free Brioche Loaf, left out overnight to dry
- ½ cup water
- 1 cup sugar, divided
- 1 tbsp orange juice
- 1 cup ground almonds/ almond meal
- 4 tbsp unsalted butter
- 1 large egg
- ½ tsp almond extract
- 1/8 tsp salt
- 1 cup sliced almonds
- A sprinkle of powdered icing sugar

## INSTRUCTIONS

Preheat oven to 200° C or 350° F. Arrange brioche slices on parchment-lined baking trays, leaving about 2” of space in between each slice. In a small saucepan over medium heat, dissolve ½ cup sugar in the water and orange juice. Bring to a boil and simmer until the mixture reduces to a syrup. Set aside and let cool.

**For the frangipane:** In a mixing bowl, combine the remaining ½ cup sugar, ground almond (almond meal) butter, and egg until creamy. Stir in the almond extract and salt. Brush both sides of the brioche with the syrup until moist. Spread each slice with a thick layer of frangipane. Top with sliced almonds.

Bake for 15-20 minutes or until the tops are a deep golden brown. Let cool on a wire rack. Serve warm with a dusting of powdered icing sugar (if desired).





  
**PROMISE**  
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**CINNAMON ROLLS**

*Happy Thanksgiving*





# PROMISE GLUTEN FREE CINNAMON ROLLS

## INGREDIENTS

A dozen or so slices of Promise Gluten Free Soft White Bread  
1/2 cup melted butter  
Cinnamon sugar  
Powdered sugar (optional for glaze)

## INSTRUCTIONS

Preheat oven to 200 / 375 degrees.  
Cut the crusts off the pieces of bread. Roll very thin with rolling pin or can.  
Mix the cinnamon sugar with softened butter.

Brush both sides of the bread with melted butter. Then sprinkle one side with cinnamon sugar. Fold each side of the bread into the centre, then roll up.  
Place onto greased cookie sheet or muffin tin.

Bake for 15-20 minutes until they start to turn golden. Add powdered sugar to the leftover melted butter for glaze and drizzle over the top. You can freeze these too! Although, they don't stick around long enough to get frozen here.





  
**PROMISE**  
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# PILED HIGH LEFTOVER TURKEY CASSEROLE

*Happy Thanksgiving*





# PILED HIGH LEFTOVER TURKEY CASSEROLE

## INGREDIENTS

1/2 Loaf of Promise Gluten Free Soft White Bread

2 tablespoons corn flour

2 tablespoons milk

400ml milk

A cup of frozen peas

A cup of frozen spinach

A handful of kale

2 cups of leftover turkey

Sprigs of thyme

2 tablespoons of melted butter

## INSTRUCTIONS

Mix cornflour with milk to make a paste then whisk remaining 400 ml of milk in a saucepan. Heat over a gentle heat whisking constantly until it comes to the boil.

Mix defrosted spinach, peas and kale and leftover turkey in a oven proof dish and season with salt and pepper. Decrust half a loaf of white bread and cube the slices of bread, toss with 2 tablespoons of melted butter and a sprig of thyme. Bake for 30 minutes at 200/375 degrees.

