

# OBGA Promotional Items

Recipe Cards - the 4 recipes within the recipe pads

## BERRY PIZZA

*A beautiful dessert for brunch or any special occasion. It will not keep well, so plan on using it up. You may also use your own sugar cookie recipe in place of the refrigerated cookie dough.*

**Ingredients**  
 1 (20-ounce) package refrigerated cookie dough  
 1 250 ml (8 ounce) package of cream cheese, room temperature  
 1/3 cup sugar  
 1/2 teaspoon vanilla extract or other flavouring (almond, orange or lemon)  
 Fresh Ontario strawberry halves, blueberries, raspberries, kiwi fruit slices and banana slices  
 1/2 cup orange, peach or apricot preserves  
 1 tablespoon water

Makes 8 to 10 servings

Preheat oven to 375 degrees. Line an ungreased 14-inch pizza pan with cookie dough cut in 1/8-inch slices, overlapping slightly. Bake 12 minutes or until light brown; remove from oven and cool on a wire rack. In a medium bowl, combine cream cheese, sugar and vanilla extract or other flavouring; spread over cookie crust. Arrange fruit over cream cheese layer. In a small saucepan over very low heat, make a glaze by heating preserves and water. Brush glaze over fruit, making sure to cover fruit. Refrigerate until ready to serve.

[www.ontarioberries.com](http://www.ontarioberries.com)





## Strawberries 'N' Cream

**Ingredients:**

- 1 quart (1L) Ontario Strawberries
- 1 cup (250 ml) whipping cream
- 1 pkg. (125 g) cream cheese, softened
- 1/4 cup (50 ml) brown sugar

**Preparation:** Wash strawberries, pat dry. Leave stems on. Drain on paper towel. Beat together 1/4 cup whipping cream, cream cheese and brown sugar. In separate bowl, beat remaining whipping cream until soft peaks form. Fold into cheese mixture. Chill. To serve, place cream in dish on large platter surrounded by berries. Hold strawberries by hulls and dip into mixture. Makes 6 to 8 servings.

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## Strawberry Daiquiris

6 tbsp/90ml light rum  
 1/4 cup (50 ml) lime juice  
 2 tbsp/25ml sugar  
 2 cups/500 ml Ontario frozen whole strawberries, partly thawed

Combine in a blender the rum, lime juice and sugar. Blend to dissolve sugar. Add partly thawed strawberries and blend until smooth. Serves 2

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## BERRY-YOGURT SHAKE

3/4 cup/175 ml Fresh Ontario Strawberries, Raspberries or Blueberries  
 2 tbsp/25 ml Honey  
 1 cup/250 ml Cold Milk  
 1 cup/250 ml Yogurt

Puree berries in blender. Add remaining ingredients and blend until smooth. Serves 2

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# OBGA Promotional Items

## Reusable Strawberry Bags:

View of it folded up into the strawberry shape



View of the strawberry bag unfolded



## Plastic Biodegradable OBGA Bags:



# OBGA Promotional Items

**Brochures** - there are also blueberry and raspberry brochures

*Fresh from the farm*  
**Strawberries**



- The farmers of Ontario -

" Making it easy to add fresh fruits & vegetables to your diet."



## Placemats



## OBGA Post Sign



# OBGA Promotional Items

**Lap Apron**



**Bib Apron**



Size and location are approximate only. Fabric colour to be white.  
Screen printed...3 colours