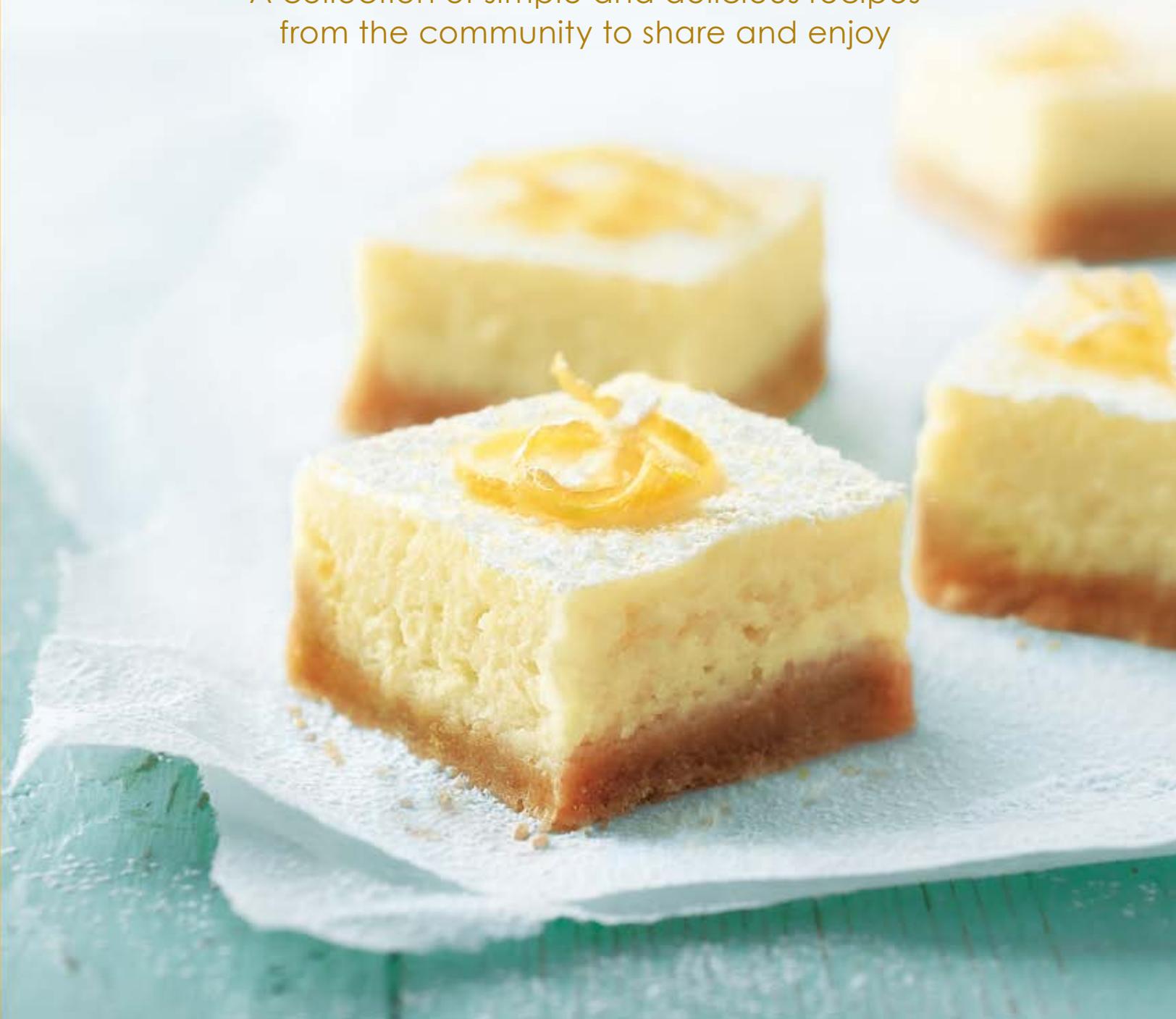




The Cookbook

A collection of simple and delicious recipes
from the community to share and enjoy





realwomenofphiladelphia.ca

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anna olson

.....
RVoP host



a note to the recipe contributors

To those who earned the opportunity for their recipe to be showcased in this book—as well as the 12 wonderful finalists of our casting competition, all of whom I had the pleasure to meet—you deserve to feel that smile spread across your face as you open to the page that holds your recipe. I am proud of the work you put into the recipes you have created. The passion for cooking and sharing shows through in each recipe—you couldn't have earned that page without it, and I hope you continue to inspire and be inspired as you cook.

a note to the reader

If you are a *Real Women of Philadelphia* follower, then I hardly have to explain how this book encapsulates the special community that we are. We've shared, laughed and cooked our way into each other's hearts, and this book is a summary of that joy. I hope you read this book as if you were reading a note from a friend, and that you cook from it as if it were a family cookbook.

If you are new to the *Real Women of Philadelphia* experience, you are in for a treat. These recipes are real, workable recipes written by Canadians who know what it means to juggle a busy schedule of work and family, and want to also make meals special, whether a weekday supper in 30 minutes or a day of prepping for a dinner party for friends. Dive in and enjoy!

a note to the hosts of RWoP

And I must offer a special thank you to the inaugural *Real Women of Philadelphia* hosts: Angela, Elise, Laurie and Lyndsay. You did such a fantastic job at hosting, inspiring those across Canada to share your inspiration and passion in the kitchen. You took on a great deal of responsibility with your roles, and you rose fully to the task. I am immensely proud of you.

“ We've shared, laughed and cooked
our way into each other's hearts, and
this book is a summary of that joy. ”

My final wish for this cookbook is that it finds a special place in your home, not on a bookshelf or on the coffee table, but in your kitchen, getting splattered and dog-eared, with paper clips or Post-its marking your favourites, perhaps with your own inspirations scribbled in.

Happy cooking!

A handwritten signature in dark brown ink that reads "Anna Olson". The signature is fluid and cursive, with the first name "Anna" written in a larger, more prominent script than the last name "Olson".

baked crab appetizer

Anna Olson | Host

Prep Time: 20 min. | Cook Time: 20 min. | Total Time: 40 min. | Makes: 12 servings.



what you need

125 g (1/2 of 250g pkg.)

Philadelphia Brick Cream Cheese

1 can (170g) chunk crab meat,
drained and flaked

1/4 cup mayonnaise

12 wonton wrappers

2 green onions, thinly sliced

make it

PREHEAT oven to 350°F.

BEAT the cream cheese to soften, then stir in the crab meat, mayonnaise and green onions.

GREASE 12 muffin cups, lightly.

PLACE one wonton wrapper in each cup, allowing the edges of the wrappers to extend above the sides of the cups.

DIVIDE crab-meat filling among the linked cups.

BAKE 18–20 min., or until edges are golden brown and filling is heated through.

SERVE warm; garnish with sliced green onions.

salmon cakes with dill sauce

Anna Olson | Host

Prep Time: 30 min. | **Cook Time:** 20 min. | **Total Time:** 50 min. | **Makes:** 12 servings, 2 cakes each.

what you need

1 pkg. (250g tub) **Philadelphia Cream Cheese**
1 egg
3 green onions, sliced
2 tbsp. Italian parsley, chopped
1 tbsp. lemon juice, divided
1 tbsp. lemon zest, divided
2 cups cooked salmon, or 2 cans boneless skinless salmon
3 tbsp. milk
1 cup Panko bread crumbs
1/4 cup butter, melted
2 tbsp. dill pickle, chopped, or pickle relish (optional)

make it

PREHEAT oven to 400°F and line a baking tray with parchment paper or grease lightly.

Salmon Cakes: Mix 1/2 cup of cream cheese with the egg, green onions and chopped parsley. Add 1/4 tsp. each of the lemon juice and zest. Stir in the salmon; mix well. Chill for 30 min.

Dill Sauce: Whisk remaining cream cheese, lemon juice and milk until well blended. Chill until ready to serve.

Complete:

COMBINE Panko bread crumbs and melted butter. Roll 1 tbsp. of salmon mixture into a ball and coat with bread-crumbs mixture. Repeat with remaining mixture, placing about 1 in. apart on a cookie sheet sprayed with nonstick cooking spray. Flatten each fish cake slightly with a fork.

BAKE 20–22 min. or until both sides are golden brown, turning halfway.

SERVE salmon cakes warm with sauce on the side for dipping or spooning.



PHILLY fig and walnut parcels

Angela Amati | Appetizer Host

Prep Time: 30 min. | Cook Time: 30 min. | Total Time: 1 hr. | Makes: 8 servings.



what you need

1 pkg. (250g) **Philadelphia** Brick Cream Cheese

1 cup dried figs, chopped

1 cup walnuts, chopped

1/2 cup wildflower honey

1/4 tsp. each salt and black pepper

6 sheets phyllo pastry

1 cup unsalted butter, melted

make it

PREHEAT oven to 350°F. Meanwhile, cut cream cheese into 8 pieces and set aside to soften.

IN a large bowl, combine, figs, walnuts, honey, salt and pepper; stir until well mixed.

LAY out 3 sheets of phyllo. Lightly brush each with melted butter, then stack, aligning all edges. Cut into 4 equal pieces.

SPREAD one piece of cream cheese gently across the centre of the phyllo, then top with some of the fig mixture. Fold both sides of the parcel into the centre; seal the seams with a light coat of butter. Fold the top and bottom edges in, sealing with another light coat of butter. Repeat with remaining 3 sheets of phyllo, fig mixture and butter to make a total of 8 parcels.

PLACE prepared parcels on a parchment-covered baking sheet and bake for 25–30 min. or until crisp and golden brown.

SLICE parcels diagonally and serve over greens if desired.

PHILLY island shrimp

Angela Amati | Appetizer Host

Prep Time: 30 min. | Cook Time: 20 min. | Total Time: 55 min. | Makes: 12 servings.



what you need

- 1 cup canola oil
- 12 wonton wrappers
- 1 cup cubed mango
- 1 red pepper, diced
- 1/4 cup fresh cilantro, chopped
- juice of 2 limes, divided
- zest of 1 lime
- 1 tsp. canola oil
- 1 lb./450g medium shrimp, peeled and deveined
- 1 tbsp. crushed gingerroot
- 2 tbsp. crushed lemongrass
- 1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened
- black pepper to taste

make it

HEAT 1 cup canola oil in a deep skillet. Add wonton wrappers in batches; fry until crisp and golden brown, about 1 min. Set aside on paper towels to drain excess oil.

PLACE mango, red pepper, cilantro, 1/2 the lime juice and the lime zest in a bowl; lightly toss and set aside.

IN a large skillet, heat 1 tsp. canola oil over medium-high heat. Add shrimp, gingerroot and lemongrass; cook and stir until shrimp are done. When cool, remove tails from shrimp; chop shrimp into 1/2-in. cubes. Mix chopped shrimp with cream cheese, juice of the remaining lime and black pepper until well mixed.

PLACE 1 heaping tbsp. of the shrimp mixture on each fried wonton wrapper; top with mango salsa. Garnish with sprigs of additional fresh cilantro, if desired.



caesar-stuffed potato

Anna Olson | Host

Prep Time: 20 min. | **Cook Time:** 40 min. | **Total Time:** 60 min. | **Makes:** 8 servings.

what you need

8 russet, Yukon Gold or sweet potatoes,
washed and dried

1 1/2 cups coarse salt

1 pkg. (250g) **Philadelphia** Brick Cream
Cheese

1/4 cup sour cream

2 tbsp. lemon juice

1 clove garlic, minced

4 tbsp. green onion, chopped

1/2 cup Parmesan cheese, finely grated

1/2 cup bacon, cooked and diced

cracked black pepper

make it

PREHEAT oven to 350°F.

SPREAD coarse salt into ovenproof baking dish.

PIERCE potatoes with a fork and place on salt.

BAKE potatoes 60–90 min. (time may vary depending on size of potatoes), turning potatoes over after 40 min., until potatoes yield when gently squeezed.

BEAT cream cheese, sour cream and lemon juice.

STIR IN garlic, green onion, Parmesan and bacon.

CHILL until ready to use.

PLACE 1 heaping tbsp. of the shrimp mixture on each fried wonton wrapper; top with mango salsa. Garnish with sprigs of additional fresh cilantro, if desired.

SLICE open baked potatoes and fill with a generous dollop of cream-cheese mixture.

asparagus with lemon-chive cream

Anna Olson | Host

Prep Time: 10 min. | Cook Time: 10 min. | Total Time: 20 min. | Makes: 6 servings.



what you need

1/2 pkg. (1/2 of 250g tub)

Philadelphia Cream Cheese Spread

1/2 cup 1% milk

2 tsp. lemon zest, finely grated

1/4 cup fresh chives, finely chopped

1 lb. fresh asparagus, washed and trimmed

make it

WHISK cream cheese, milk and lemon zest in a small saucepan over medium heat until smooth. Whisk in chives and keep warm over low heat until ready to serve.

BLANCH asparagus in boiling salted water (with pan uncovered) until just tender.

DRAIN asparagus.

SERVE immediately on a platter with lemon-chive cream.

Make Ahead: Blanch asparagus as above, then strain and immerse in a bowl of ice water. This halts the cooking and sets the vibrant green colour. Drain and chill until ready to serve, and then simply reheat in boiling water, in a pan with a little butter or on the grill for just a minute.

accordion bread with three-cheese spread

Elise Capps-Smith | Side Dish Host

Prep Time: 20 min. | Cook Time: 5 min. | Total Time: 25 min. | Makes: 12 servings.



what you need

1/2 cup oil-packed sundried tomatoes, drained

1/2 cup (1/2 of 250g tub)

Philadelphia Cream Cheese Spread

1/2 cup grated sharp white cheddar cheese

1/4 cup grated Asiago cheese

1 baguette

make it

PREHEAT oven to 350°F.

COMBINE the first 4 ingredients in the bowl of a food processor; pulse until well blended, stopping occasionally to scrape the side of the container. Set mixture aside.

CUT baguette into 24 slices, each about 3/4-in. thick, being careful not to cut all the way through to bottom of baguette. (The baguette should stay intact, but the slices will be easy to break off.)

SPREAD a generous amount of the cheese mixture between each of the slices.

PLACE prepared loaf on baking sheet and bake for 5 min. or until the bread is crisp and warmed, and the cheese is melted.

asparagus ribbon salad with pecan-crusted PHILLY rounds

Elise Capps-Smith | Side Dish Host

Prep Time: 40 min. | Cook Time: 10 min. | Total Time: 50 min. | Makes: 8 servings.

what you need

125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese, at room temperature
1 cup chopped pecans
30 fresh asparagus spears
2 Granny Smith apples
1/4 cup olive oil
2 tbsp. maple syrup
2 tbsp. white wine vinegar
salt and pepper to taste
1/2 cup dried cranberries

make it

PREHEAT broiler (500°F).

PLACE cream cheese on a sheet of plastic wrap and roll it into a log, about 9 cm long and 4.5 cm in diameter. Wrap plastic wrap tightly around the log and twist the ends so they are secure. Freeze log for 30 min. to firm the cheese.

MEANWHILE, in a small skillet, cook the pecans over medium-low heat until they are lightly toasted. Divide pecans in half; place 1/2 of the pecans in the refrigerator to cool.

PEEL the asparagus with a vegetable peeler into strips until the ribbons become short and thin. Place in large bowl.

CORE apples and cut into thin slices, about 5 mm thick. Add to asparagus ribbons and refrigerate.

COMBINE oil, maple syrup, vinegar, salt and pepper.

PULSE pecans from fridge in a food processor until they are finely crushed. Place crushed pecans on a large plate and remove cream cheese log from freezer.

CUT the ends of the log and discard. Cut the log into 8 equal rounds before coating each liberally with crushed pecans.

PLACE rounds on a greased foil-covered baking sheet and broil on the middle rack for about 5 min.

TOSS dressing with asparagus, apple mixture, remaining chopped pecans and cranberries before serving.



creamy macaroni and cheese

Anna Olson | Host

Prep Time: 15 min. | Cook Time: 15 min. | Total Time: 30 min. | Makes: 6–8 servings.



what you need

1 lb. (450g) macaroni or other small pasta

1/2 cup unsalted butter

1/2 cup (125 mL) all-purpose flour

4 cups (1 L) 2% milk

1/8 tsp. (.5 mL) ground nutmeg

1 pkg. (250g tub) **Philadelphia**
Cream Cheese Spread, softened

1 1/2 cups cheddar cheese, grated

1 cup (250 mL) Swiss Gruyère, grated

1/2 cup (125 mL) dried bread crumbs
(optional)

make it

BRING a large pot of salted water to a boil.

ADD macaroni and boil, uncovered, until just tender to taste. Drain and set aside.

MELT butter over medium heat in a large pot, and add flour. Stir with a wooden or non-reactive spoon until the mixture has a lightly nutty aroma but no colour, about 5 min.

WHISK in milk slowly, then bring entire mixture up to a simmer, whisking constantly. If lumps do occur, strain and return to heat.

ADD nutmeg and dollop in the cream cheese, whisking until smooth.

REDUCE heat to medium-low and stir in cheddar and Gruyère until melted.

STIR in macaroni and serve immediately.

Baked Version: For a baked version, spoon cooked pasta and sauce into an 8-cup (2 L) baking dish. Sprinkle with bread crumbs and bake for 25–30 min., until bubbling around the edges.

creamy pesto chicken

Anna Olson | Host

Prep Time: 5 min. | Cook Time: 25 min. | Total Time: 30 min. | Makes: 4 servings.



what you need

1 tsp. oil

4 small boneless skinless chicken breasts (1 lb./450g)

1/3 cup 25%-less-sodium chicken broth

1/4 cup (1/2 of 250g tub)

Philadelphia Cream Cheese Spread

2 tbsp. pesto

1 red pepper, julienned (optional)

make it

HEAT oil in large nonstick skillet on medium heat.

ADD chicken. Cook 6–8 min. on each side or until done (170°F).

TRANSFER to plate; cover to keep warm.

ADD broth to skillet and bring to a simmer.

ADD Cream Cheese Spread and simmer, stirring until cream cheese is completely melted and sauce is slightly thickened.

STIR in pesto. (You can make your own pesto, or use quality prepared pesto.)

SPOON sauce over chicken and serve.

Optional: After adding cream cheese, add one red pepper, julienned, to add a sparkle of color.

Serving Suggestion: Serve with hot cooked rice, potatoes or pasta and your favorite cooked vegetable.

puff pastry salmon bundles

Lyndsay Wells | Entrée Host

Prep Time: 30 min. | Cook Time: 30 min. | Total Time: 1 hr. | Makes: 4 servings.

what you need

- 8 fresh asparagus spears
- 4 hard-cooked eggs, lightly mashed
- 1 tbsp. red onion, diced
- 3 tbsp. chopped fresh dill, divided
- 125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese, divided
- 1 tbsp. mayonnaise
- 1 tsp. Dijon mustard
- salt and pepper to taste
- 1 (225g) frozen pre-rolled puff pastry sheet (13x20 cm)
- 4 sockeye salmon fillets (1 lb./450g), skin removed
- 1 egg, for egg wash
- 2/3 cup 25%-less-sodium chicken broth
- zest of 1 lemon
- 1 tbsp. fresh lemon juice

make it

PREHEAT oven to 400°F. Spray a baking sheet with cooking spray or cover with parchment paper.

BLANCH asparagus spears in boiling water for 3 min.; drain and submerge in ice water to stop the cooking. Drain, then pat dry and cut into 1/4-in. pieces; place in a medium glass bowl.

MIX in eggs, red onion, 2 tbsp. dill, 1/2 the cream cheese (62g), mayonnaise, mustard, salt and pepper. Set aside.

CUT pastry into 4 equal pieces; place 1 salmon fillet on the centre of each pastry piece. Season with salt and pepper. Top with egg mixture.

FOLD sides of pastry over salmon and press pastry together to seal the seam. Brush with egg wash. Place on prepared baking sheet.

BAKE for 15 min. Reduce oven temperature to 325°F and bake for 15 min. more or until pastry is flaky and golden brown. Let stand 5 min. before serving.

MEANWHILE, bring broth, lemon zest, lemon juice and remaining dill to a simmering boil. Add remaining cream cheese and cook until melted, stirring constantly with whisk. Cook 10 min. or until thickened, stirring occasionally. Remove from heat until ready to serve.

SERVE salmon bundles topped with sauce.





PHILLY chicks in a blanket

Lyndsay Wells | Entrée Host

Prep Time: 30 min. | Cook Time: 30 min. | Total Time: 1 hr. | Makes: 8 servings.

what you need

2/3 cup all-purpose flour

1/3 cup yellow cornmeal

1 tsp. kosher salt

1 tbsp. mashed avocado

2/3 cup **Philadelphia** Brick Cream Cheese, softened, divided

2 eggs

1 1/4 cups milk

2 tbsp. finely diced jalapeño peppers, divided

1/4 cup chopped fresh cilantro

2 cups chicken tenders, cut into bite-size pieces

2 tsp. Creole seasoning

1 medium onion, diced

1 red pepper, diced

1 tbsp. olive oil

2 cloves garlic, minced

1 cup undrained canned stewed tomatoes

1/3 cup salsa verde

1/2 tsp. ground cumin

make it

MIX flour, cornmeal and salt together in a large bowl; set aside. In a separate bowl, mash together avocado and 2 tbsp. cream cheese until well blended.

IN a third bowl, whisk the eggs until lightly beaten. Add milk, 1 tbsp. jalapeño peppers and cilantro; mix well. Whisk in the avocado mixture. (Don't worry about the lumps.)

ADD the avocado mixture to the flour mixture and gently stir until incorporated. Cover and refrigerate while you cook the filling.

SPRINKLE the chicken with seasoning, then sauté with the onion, red pepper and remaining jalapeño peppers in olive oil over medium-high heat until chicken is cooked through; 6–7 min. Add the garlic and sauté for another minute or so.

ADD tomatoes, salsa, cumin and remaining cream cheese and continue to cook until sauce is smooth and creamy. Cover and keep warm while preparing crepes.

LIGHTLY spray a small nonstick skillet or crepe pan with cooking spray; heat pan on medium-high heat until hot. Add approximately 1/4 cup of the batter. Tilt the pan with a circular motion so that the batter coats the surface evenly.

COOK the crepe for about 2 min. or until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Repeat until you have 8 crepes. Cover cooked crepes to keep warm.

TOP each crepe with 1/2 cup chicken filling; fold over and spoon a little more sauce over the top. If desired, garnish with fresh cilantro.

creamy lemon squares

Anna Olson | Host

Prep Time: 30 min. | **Cook Time:** 60 min. | **Total Time:** 4 hr. 30 min., including cooling | **Makes:** 25–36 squares.

what you need

Base:

1 cup all-purpose flour

1/4 cup sugar

1/2 cup cold unsalted butter, cut into pieces

Filling:

1/2 pkg. **Philadelphia** Brick Cream Cheese, softened

1 1/2 cups sugar

1/4 cup all-purpose flour

2 tsp. lemon zest, finely grated

1/2 tsp. baking powder

1/2 cup lemon juice

4 eggs

make it

PREHEAT oven to 350°F.

GREASE and line with parchment paper an 8-in. square pan so that the paper comes up the sides.

PREPARE base by pulsing flour and sugar in a food processor to combine.

ADD butter and pulse until the mixture is an even crumbly texture; the dough should not come together.

PRESS dough into prepared pan.

BAKE 15–18 min., until base turns golden around the edges.

PREPARE filling while crust cools.

PULSE cream cheese with 1/2 of sugar in food processor until smooth.

ADD remaining sugar as well as flour, lemon zest and baking powder. Blend.

ADD lemon juice and eggs and blend until smooth, scraping down sides of processor once or twice.

POUR filling over cooled crust.

BAKE 35–40 min., until edges are set and just show signs of soufflé-ing a little; centre should still have a bit of jiggle to it.

COOL squares to room temperature, then chill at least 3 hrs. before slicing.







chocolate strawberry trifle

Anna Olson | Host

Prep Time: 30 min. | **Cook Time:** 60 min. | **Total Time:** 3 hr. 30 min., including refrigeration | **Makes:** 12–16 servings.

what you need

Vanilla Pound Cake:

3/4 cup unsalted butter, room temperature

1 1/4 cup sugar

1 tbsp. vanilla extract

3 large eggs

2 1/4 cups pastry flour

1 1/4 tsp. salt

1 tsp. baking powder

1/2 cup buttermilk

Chocolate Cream:

4 cups 2% milk

4 large egg yolks

4 tbsp. cornstarch

1/2 cup sugar

1 tsp. vanilla extract

5 oz. bittersweet chocolate, chopped

2 pkg. (250g each) *Philadelphia* Brick Cream Cheese, softened

Assembly:

1 cup + 1 tbsp. sugar

1 cup water

2 tsp. vanilla extract

6 cups fresh strawberries, sliced

1 cup whipping cream, whipped to soft peaks

chocolate, grated, for garnish

make it

Vanilla Pound Cake:

PREHEAT oven to 300°F. Grease an 11x17-in. (2L) jellyroll pan; sprinkle bottom and sides with sugar, shaking out excess. Beat butter with sugar until fluffy. Add vanilla. Add eggs one at a time, mixing well after each addition. Sift flour with salt and baking powder in a separate bowl. Stir in flour alternately with buttermilk, starting and ending with the flour. Scrape batter into prepared pan and spread to level.

BAKE 55–65 min., until a tester inserted in centre of cake comes out clean.

COOL 15 min. in pan and then turn out on cooling rack and let cool completely.

Chocolate Cream:

HEAT 3 cups milk until just below a simmer.

WHISK remaining 1 cup milk, egg yolks and cornstarch in a bowl, whisking in sugar only when milk is heated. Whisk hot milk into egg mixture slowly, stirring constantly. Return entire mixture to pot and whisk over medium heat until thick and glossy, about 5 min. Remove from heat, stir in vanilla, strain and pour over chopped chocolate, stirring until chocolate has melted. Place plastic wrap directly on surface of custard and chill for 2 hrs.

BEAT cream cheese to soften and then add chilled custard, beating until smooth.

Assembly:

BRING 1 cup sugar and the water to a simmer and cook until sugar has dissolved. Remove from heat, stir in vanilla. Chill to room temperature. Slice cake into fingers about the size of ladyfingers. Line bottom of a 12-cup trifle bowl. Brush cake with cooled syrup and top with 1/3 of chocolate cream. Sprinkle 2 cups strawberries over top. Top with cake. Repeat process 3 times, ending with strawberries. Stir the remaining 1 tbsp. sugar into whipped cream and dollop on top of trifles. Garnish with grated chocolate and chill until ready to serve.

Alternate Ideas: You can use a store-bought pound cake instead of baking your own.

rich indulgence chocolate cakes

Laurie Pearson | Dessert Host

Prep Time: 30 min. | Cook Time: 25 min. | Total Time: 55 min. | Makes: 8 servings.

what you need

- 1 1/2 cups flour
- 3 cups sugar, divided
- 3/4 cup unsweetened cocoa powder
- 1 tsp. salt
- 1 tsp. baking soda
- 2 pkg. (250g each) **Philadelphia** Brick Cream Cheese, divided
- 4 eggs, divided
- 1/2 cup whipping cream
- 1/2 cup brewed strong coffee, cooled
- 2 tsp. vanilla extract
- 1/4 cup hot water
- 1/2 cup semi-sweet chocolate chips
- 1 pkg. (425g) frozen raspberries in syrup, thawed
- 1 cup fresh raspberries
- 1/2 cup whipped cream

make it

PREHEAT oven to 350°F and lightly spray 6 ramekins with cooking spray.

COMBINE flour, 2 cups sugar, cocoa powder, salt and baking soda in a large bowl. Add 1/2 pkg. cream cheese (125g), 2 eggs, whipping cream, coffee and vanilla; beat with mixer until smooth. With mixer running, add hot water slowly, mixing until batter is smooth. Set aside.

IN a separate mixing bowl, beat together remaining cream cheese, 2 eggs, 2/3 cup sugar and 1 tsp. vanilla extract until smooth.

FILL prepared ramekins 1/3 full with chocolate cake batter. Fill a piping bag (fit with a large tip) with cream cheese mixture. Insert tip into the centre of batter in each cup; add cream cheese mixture to each ramekin until 2/3 full. (Do not overfill.) Slowly remove piping bag tip from centre of the cake and dab with chocolate cake batter to hide the white filling.

BAKE for 25 min. Remove from oven. Place 7 or 8 chocolate chips in the centre of each cake. Continue to bake for an additional 5 min. Remove from oven and let ramekins cool for 5 min.

MEANWHILE, blend thawed raspberries with the remaining sugar in a blender container until smooth.

TO serve, spread raspberry sauce onto 8 serving plates. Unmould cakes onto plates and garnish with fresh raspberries and whipped cream.



butter tartlets

Laurie Pearson | Dessert Host

Prep Time: 15 min. | Cook Time: 18 min. | Total Time: 33 min. | Makes: 36 servings.

what you need

1 cup flour
1/4 cup granulated sugar
1/2 tsp. salt, divided
1/2 cup cold butter, cubed
3/4 cup packed brown sugar
1/3 cup **Philadelphia** Brick Cream Cheese, softened
2 tbsp. butter, melted
2 eggs
1/2 tsp. flour
1/2 tsp. vanilla extract
1/2 tsp. baking powder
1/2 cup raisins
1/3 cup icing sugar, for dusting

make it

PREHEAT oven to 350°F.

MIX flour, granulated sugar, 1/4 tsp. salt and cubed butter in the bowl of a food processor until crumbly.

SPRAY mini-muffin pans with cooking spray. Fill muffin pans 1/2 full with crumb mixture; press onto the bottom and halfway up sides of each cup, creating a tart shell.

BAKE for 8 min. or until lightly browned.

MIX all remaining ingredients except raisins and icing sugar until smooth. Gently stir in raisins. Spoon into shells, filling each 2/3 full.

BAKE for 7-10 min. or until tartlets start to brown on the edges and centres appear set. Remove from oven and let sit in pan for 5 min. before removing to a cooling rack.

DUST tartlets lightly with icing sugar.







appetizers

.....

angela amati

.....
appetizer host



I have been so honoured to act as the appetizer host for the *Real Women of Philadelphia* community. During my time as host, I have had the pleasure of meeting amazing cooks from across the country and have been inspired continually by other community members to create wonderful dishes using *Philadelphia* cream cheese. This opportunity has allowed me to mix a wonderful product with my own personal style and flair to feed my passion daily.

From the moment I began this journey, I have enjoyed the experience immensely and have been blessed to have the support of my wonderful family, whom I hope I have represented well and by whom I have been greatly influenced and inspired. I definitely plan to continue this journey by working with food in some aspect, as this whole experience has ignited a spark in me that makes me want to cook on camera and, most importantly, it has reinforced my philosophy that if you follow your passions and do something solely because you love it, good things will result. Unfortunately, my family has been affected by cancer, with my mother fighting bravely since November, but she has not given up and has been inspirational to me throughout this experience. Her positivity and her emphasis on the fact that life is short and we must make the most of it have taught me to slow down and appreciate every moment, continue to follow my dreams and to never say, "woulda, coulda, shoulda," a sure sign of missed opportunities to enjoy life. This lesson that my amazing mother has taught me over the years has rung especially true over the last few months of this experience.

I hope that you have enjoyed this journey as much as I have. The journey will surely go on as I cook my way through all of the amazing recipes in the appetizer section and throughout the cookbook. I hope you will join me in continuing to draw inspiration from the creative and innovative recipes submitted by our amazing community for your friends and family.

“ This entire community from start to finish has been unbelievable ... ”

Thank you to Kraft Canada Inc.; Anna Olson; my husband, Corey (aka Mr. Philly); and all of the unsung people behind the scenes who helped us become better writers, videographers and cooks. This entire community from start to finish has been unbelievable, and I look forward to season 2 and all the adventures in store for us ahead. Until we meet again, keep on cooking, creating, inspiring each other, and have a happy appy day!



sweet and savoury tartlets

Angela Amati | RWoP Competition Winner

Prep Time: 15 min. | Cook Time: 35 min. | Total Time: 50 min. | Makes: 12 servings.

what you need

- 12 frozen tart shells
- 3 tbsp. brown sugar
- 1 tbsp. unsalted butter
- 1 tbsp. wildflower honey
- 1 tbsp. hot water
- 1 tsp. ground sage
- 1/4 tsp. fine sea salt
- 1/4 tsp. ground black pepper
- 4 fresh Bosc pears, peeled and cored
- 12 pancetta rounds
- 1/2 cup (1/2 of 250g tub) **Philadelphia** Whipped Original Cream Cheese Product
- 2 oz. (60g) Gorgonzola cheese
- 12 fresh sage leaves

make it

PREHEAT oven according to package directions for tart shells. Bake shells according to package directions; set aside to cool. Set oven temperature to 400°F.

IN a large heavy pan, combine brown sugar, butter, honey, hot water, ground sage, salt and pepper; bring to a simmer on medium-high heat.

ADD pears to hot liquid and cook for 6–8 min. per side or until soft and golden brown. Once cooked, remove from heat and set aside to cool. Reserve liquid for later use.

BAKE pancetta on a baking sheet in a 400°F oven until almost crisp; set aside to drain on paper towels. Meanwhile, combine cream cheese and Gorgonzola.

TO assemble tarts, place 1 tbsp. of the cream cheese filling in each tart shell; spread to cover bottom of each shell. Cut pears into thick slices and place gently over the cream cheese mixture; top with pancetta rounds.

RETURN tarts to oven for 2–3 min. to warm before serving. To garnish each tart, add a fresh sage leaf and a drizzle of the reserved pear liquid.



creamy potato crisps

Andrea Grieco | RWoP Competition Finalist

Prep Time: 35 min. | Cook Time: 25 min. | Total Time: 1 hr. | Makes: 5 servings.

what you need

- 3 Yukon Gold potatoes
- 2 egg whites, lightly beaten
- 1 cup dry bread crumbs
- 1/2 cup *Kraft* 100% Parmesan Grated Cheese
- 2 tbsp. dried oregano leaves
- 2 tsp. dried rosemary leaves
- 2 tsp. garlic salt
- 1/4 cup extra virgin olive oil, divided
- 3 cloves garlic, thinly sliced
- 1/2 cup (1/2 of 250g tub) *Philadelphia* Herb & Garlic Cream Cheese Spread
- 2 tbsp. chopped green onions
- 1/2 cup chopped pecans
- 1/3 cup dried cranberries
- 10 fresh chives
- 1 tbsp. poppy seed

make it

HEAT oven to 375°F.

HEAT baking sheet for 5 min. Cut potatoes into 1/3-in.-thick slices and dip into egg whites.

COMBINE bread crumbs, Parmesan cheese, oregano, rosemary and garlic salt. Coat potato slices with bread crumb mixture.

REMOVE baking sheet from oven and brush with 1 tbsp. olive oil. Place coated potato slices in single layer on baking sheet; brush with 1 tbsp. olive oil for enhanced crispiness.

BAKE for 10 min.; remove from oven and turn potato slices over. Bake for an additional 15 min. Let cool on rack for 5 min.

MEANWHILE, heat oil in a small skillet on medium-high heat; add sliced garlic and cook until lightly browned.

MIX together cream cheese, green onions, pecans, cranberries and the garlic in a large bowl until combined.

PLACE a dollop of the cream cheese mixture on each potato slice; loop chives and add as a garnish. Sprinkle slices with poppy seed before serving.





PHILADELPHIA flatbread

with caramelized onions and roast beef

Leeanne Bayley-Hay | RWoP Competition Finalist

Prep Time: 35 min. | **Cook Time:** 10 min. | **Total Time:** 45 min. | **Makes:** 10 servings.

what you need

1 tsp. chopped fresh rosemary
1 tsp. chopped fresh chives
1 tsp. horseradish
1 tub (250g) **Philadelphia Whipped Plain Cream Cheese Product, at room temperature**
1/4 cup extra virgin olive oil, divided
1 sweet onion, thinly sliced
1 tsp. fresh thyme, chopped
1 tbsp. maple syrup
1 pinch ground cumin
1 flatbread or naan bread (300g)
4 slices thinly sliced roast beef
1/4 cup sliced red Thai chili peppers
1 cup fresh cilantro, chopped
1/4 tsp. freshly ground black pepper, for garnish

make it

PREHEAT oven to 350°F.

MIX together rosemary, chives, horseradish and cream cheese product; set aside.

HEAT 2 tbsp. olive oil in large skillet. Add onions; cook until they begin to brown and caramelize. Add thyme, maple syrup and cumin and stir until well mixed. Remove from heat and let cool.

PLACE flatbread on a parchment-covered baking sheet; spread evenly with cream cheese mixture.

TOP bread with onions, roast beef and chili peppers; bake for 10 min. or until bread and toppings are heated through.

REMOVE from oven; top with cilantro, remaining olive oil and black pepper. Cut into triangular pieces with a sharp knife or pizza cutter.

italian risotto-rosemary balls

with cream cheese centres

Althea McQuestion | RWoP Competition Finalist

Prep Time: 25 min. | **Cook Time:** 30 min. | **Total Time:** 55 min. | **Makes:** 12 servings, 2 risotto balls each.

what you need

2 pkg. (240g each) ready-to-serve creamy carbonara risotto, prepared according to package directions

2 eggs

1 1/2 cups Italian-style bread crumbs, divided

1/2 cup Kraft 100% Parmesan Grated Cheese

2 tsp. fresh rosemary, chopped

2 tsp. fresh thyme, chopped

1/4 tsp. salt

1/4 tsp. pepper

125 g (1/2 of 250g pkg.) Philadelphia Light Brick Cream Cheese Spread, chilled and cut into 24 cubes

3 cups oil, for frying

1/2 cup marinara sauce, warmed

make it

COMBINE prepared risotto, eggs, 1/2 cup bread crumbs, Parmesan cheese, rosemary, thyme, salt and pepper until well mixed.

SPREAD remaining bread crumbs onto bottom of a shallow dish; set aside.

WITH damp hands, gather 2 tbsp. of the risotto mixture and roll in the palm of your hands to form a ball. Repeat with remaining risotto mixture to make a total of 24 balls. Use your finger to poke a hole in the centre of each ball.

INSERT 1 chilled cube of cream cheese into the centre of each ball, then work the rice around the hole, covering the cream cheese completely and sealing it inside. Roll the risotto balls, one at a time, in the bread crumbs to coat; transfer to a tray. Chill for 10–15 min.

POUR oil into a large, deep, heavy-bottomed saucepan, filling to a 2-inch depth. Heat to 350°F, checking oil temperature with a deep-frying thermometer.

WORKING in batches, fry the risotto balls for approximately 4 min. or until lightly golden brown, turning occasionally. Remove risotto balls to a paper-towel-covered plate to drain.

SERVE risotto balls with warmed marinara sauce.



smoked salmon and walnut cones

Miriam Borys | RWoP Recipe Contest Winner

Prep Time: 15 min. | Total Time: 15 min. | Makes: 8 servings.



what you need

1/2 cup **Philadelphia** Cream Cheese

1/2 cup smoked salmon

1/4 cup fresh parsley

1/4 cup chopped walnuts

2 9-in. tortilla wraps (any flavor)

8 asparagus spears (fresh or canned)

1/4 tbsp. capers

make it

COMBINE cream cheese, smoked salmon, parsley and walnuts in food processor.

PULSE until combined but not pureed.

SCRAPE into bowl.

STIR IN capers.

CUT wraps in quarters to make 8 equal-sized wedges.

DIVIDE filling into 8 portions and spread onto each wedge (filling will be thick).

PLACE one asparagus spear next to each wedge.

ROLL up each wedge to resemble a small cone.

GARNISH with fresh parsley.

CHILL before serving.

basil fried green tomato crostini

Cathy Bray | RWoP Recipe Contest Winner

Prep Time: 15 min. | **Cook Time:** 24 min. | **Total Time:** 39 min. | **Makes:** 12 servings.

what you need

3 tbsp. extra virgin olive oil, divided

12 baguette slices (1/2-in. thick)

125 g (1/2 of 250g pkg.) **Philadelphia**
Brick Cream Cheese, softened

2 tbsp. finely chopped fresh basil

1/4 tsp. garlic powder

3 small green tomatoes

1/4 cup buttermilk

1/2 cup dry bread crumbs

make it

HEAT 1 tbsp. of the oil in a large nonstick skillet over medium heat. Add baguette slices and cook for 2–3 min. on each side or until golden brown. Remove from skillet and set aside. Wipe skillet clean with a paper towel.

STIR the cream cheese with the basil and garlic powder until well combined; reserve. Cut each tomato into 4 (1/4-in.-thick) slices. Dip tomatoes in the buttermilk first, followed by the bread crumbs; gently shake off excess crumbs.

HEAT 1 tbsp. of the remaining oil in same skillet over medium heat. Add tomatoes, in batches; cook for 3–4 min. on each side or until tomatoes are fork-tender and breading is golden brown, adding up to 1 tbsp. more oil to skillet if necessary.

SPREAD toasts evenly with the cream cheese mixture, then top each with a fried green tomato.

Substitute: If you cannot find green tomatoes or want a variation, use ripened red tomatoes. Just increase the thickness of the slices to 1/2 in.



warm PHILLY and chevre

with roasted garlic and cranberry-corn chutney

Marlies Coventry | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 30 min. | Total Time: 45 min. | Makes: 8 servings.

what you need

1/2 cup dried cranberries

1/4 cup frozen corn, thawed

2 tbsp. finely chopped red onion

1 tbsp. minced jalapeño pepper

2 tbsp. each granulated sugar and brown sugar

1/8 tsp. each ground cinnamon and ground allspice

pinch salt

1/3 cup orange juice

1/4 cup *Philadelphia* Cream Cheese Spread

1/4 cup crumbled goat cheese

2 tbsp. poppy seeds

1 head roasted garlic (see tip for method)

make it

HEAT oven to 300°F.

COMBINE cranberries, corn, red onion, jalapeño, sugars, spices, salt and orange juice in a small saucepan; bring to a boil over medium-high heat. Reduce heat to medium-low; cook, stirring occasionally, for 10–15 min. or until thickened. Spoon into serving bowl; set aside.

STIR the cheeses together in a small bowl until well blended. Form into a ball, using moistened hands; roll in the poppy seeds. Place on a parchment-paper-covered baking sheet.

BAKE 12–15 min. or until softened and heated through. (Shape of cheeseball should remain intact.) Place on a large platter, along with the bowl of chutney and the roasted garlic. Serve the cheese with the roasted garlic paste and chutney on bagel crisps or crackers, if desired.

How to Roast a Garlic Bulb: Cut a 1/8-in.-thick slice from the top of the garlic bulb; discard. Place remaining garlic in the centre of a 6-in.-square sheet of foil. Drizzle with 1 tbsp. extra virgin olive oil. Bring corners of foil together and twist to seal. Bake in a 400°F oven for 30–40 min. or until garlic cloves are softened to a paste.



chili lime shrimp cones

Elisa Hendricks | RWoP Recipe Contest Winner

Prep Time: 20 min. | **Cook Time:** 20 min. | **Total Time:** 40 min. | **Makes:** 24 servings.

what you need

12 mini ice-cream cones

24 wonton wrappers

1 oz. shrimp, peeled and deveined

2 tbsp. butter

2 green onions, finely chopped

1 avocado, diced

1/4 cup lime juice

1 jalapeño pepper, seeds and ribs removed, finely diced

1/2 cup cilantro, chopped

1 tbsp. hot sauce

salt and pepper

1 tub *Philadelphia* Garlic and Herb Cream Cheese Spread, softened

make it

PREHEAT oven to 350°F.

WRAP ice-cream cones in tin foil and place pointed ends up on a cookie sheet. These are moulds for the wonton cones. Spray generously with cooking oil.

CUT 12 wonton wrappers into large triangles and wrap each wonton wrapper around a cone. Spray outside with cooking oil.

BAKE 10–12 min. until bubbly and golden, careful not to burn tips.

UNMOULD and repeat with remaining wonton wrappers, reusing moulds.

POACH shrimp in butter, until just cooked and fully pink. Remove from heat and cool, reserving pan juices.

CUT cooled shrimp into thirds or fourths and mix together with green onions, avocado, lime juice, jalapeño, cilantro and hot sauce. Add a few tbsp. pan juices and salt and pepper to taste.

PLACE softened cream cheese into a sandwich bag, and cut one end to form a piping bag.

PIPE cream cheese into each cone, running it up the inside of the cone on one side and ending with a mound on top (like a lopsided ice-cream cone).

FILL remaining space in each cone with the shrimp mixture, ending with a generous scoop on top alongside the cream cheese.

PLACE in small glasses and garnish with lime and cilantro.



stuffed pretzel bites

Cindy Jamieson | RWoP Recipe Contest Winner

Prep Time: 30 min. | **Cook Time:** 15 min. | **Total Time:** 45 min. | **Makes:** 12 servings.

what you need

- 1 tbsp. granulated sugar
- 1 1/2 cups warm water (100°F to 110°F)
- 1 tbsp. quick-rise instant yeast
- 1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened
- 1 1/3 cups shredded aged cheddar cheese, divided
- 1 tsp. garlic powder
- 3–4 cups all-purpose flour, divided
- 1 tsp. Salt
- 250 g sliced pepperoni
- 3/4 cup marinara sauce, warmed

make it

ADD sugar to warm water in a large bowl. Dissolve yeast into water and let stand for 10 min. or until water is foamy. Meanwhile, in a bowl, stir cream cheese, 1 cup cheddar cheese and garlic powder until combined.

STIR 3 cups flour and salt into yeast. Using hands, knead the dough for 7–10 min. or until no longer sticky, adding up to 1 cup more flour if necessary.

HEAT oven to 425°F. Cover a baking sheet with parchment paper. Divide dough into 12 equal pieces. Roll each piece into a skinny rope, about 9 in. long. With a rolling pin, flatten each rope to form a rectangle, 2 in. wide by 10 in. long. Spread each rectangle with 2 tbsp. of the cheese mixture, leaving a slight cheese-free border on all sides. Top cheese mixture evenly with a row of pepperoni slices.

FOLD and stretch the 2 narrow ends of each rectangle inward to meet, followed by the 2 long edges to form a 6x2-in. rectangle. Pinch seams together to secure filling; transfer to prepared baking sheet. Sprinkle the 12 rectangles evenly with remaining cheddar.

BAKE for 15 min. or until golden brown. Let stand for 10 min. Slice each rectangle on the diagonal into 3 pieces and serve with warm marinara sauce for dipping.



blue cheese, pear and walnut endive bites

Heather Porrill | RWoP Recipe Contest Winner

Prep Time: 20 min. | Total Time: 20 min. | Makes: 20 servings.



what you need

1 pkg. (250g) **Philadelphia** Light Brick Cream Cheese Spread, softened

2 oz. (60g) blue cheese, crumbled

1 ripe pear, cored, diced

1/2 cup finely chopped walnuts, divided

2 tbsp. minced red pepper, divided

1/4 tsp. each salt and black pepper

3 heads Belgian endive (need 20 leaves)

make it

BEAT cheeses together in a large bowl with mixer on high speed for 1 min. or until mixture is smooth. Stir in pears, all but 1 tbsp. of the walnuts, 1 tbsp. red peppers, salt and black pepper until well combined.

TRIM ends from each endive and separate all the leaves; discard ends. Divide the cheese mixture evenly onto the stem ends of 20 endive leaves.

ARRANGE endive bites on a platter. Garnish with remaining walnuts and red peppers.

Make Ahead: Cheese mixture could be made several hours ahead and stored, covered, in the refrigerator. Bring to room temperature 15 min. before topping endives and serving.

black fig tower with apple-balsamic drizzle

Alyse Raponi | RWoP Recipe Contest Winner

Prep Time: 15 min. | **Cook Time:** 15 min. | **Total Time:** 30 min. | **Makes:** 6 servings.

what you need

1 tub (250g) **Philadelphia Cream Cheese Spread**

1 **tblsp.** each coarsely chopped fresh thyme and tarragon

1/4 **tsp.** each salt and freshly ground black pepper

1 **tblsp.** butter

1/2 **cup** packed brown sugar

1 **cup** apple juice

1/2 **cup** white balsamic vinegar

6 fresh figs (about 52g each), halved

1/4 **cup** canola oil

1 large ripe pear

12 wonton wrappers

make it

STIR cream cheese, thyme, tarragon, salt and pepper together in a small bowl until smooth; set aside.

MELT butter in a medium nonstick skillet over medium-high heat. Add sugar and stir until dissolved. Stir in juice and vinegar; bring to a boil. Reduce heat to medium-low; simmer mixture for 7–10 min. or until thickened and reduced by half (about 3/4 cup).

PLACE figs, cut sides down, in skillet; cook for 1–2 min. to caramelize. Transfer figs to small bowl and pour cooking liquid into another bowl.

HEAT oil in a large, deep nonstick skillet over medium-high heat. Add wonton wrappers, in batches; cook for 3 to 5 sec. on each side or until golden and crispy. Remove wrappers from skillet; drain on paper towels. Meanwhile, halve the pear lengthwise and remove the core; cut each half into 9 thin slices. Allow oil to cool; discard.

SPOON 1 **tspr.** cream cheese mixture onto the centre of each of 6 serving plates. Top each with 1 wonton wrapper, followed by 3 pear slices, 1 **tblsp.** cream cheese mixture, a second wonton wrapper, another 1 **tblsp.** cream cheese mixture, 2 fig halves and 2 **tblsp.** of the reserved fig cooking liquid.



eggplant PHILLY

Carolyn Rossiter | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 15 min. | Total Time: 30 min. | Makes: 12 servings.



what you need

125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese, cut into 12 slices

1 medium eggplant, cut into 24 thin slices

1 large egg

1 tbsp. water

1 cup dry bread crumbs

pinch each salt and pepper

1/4 cup extra virgin olive oil, divided

1/2 cup tomato sauce, warmed

make it

PLACE cream cheese slices on half of the eggplant slices; top with remaining 12 eggplant slices to resemble sandwiches.

WHISK the egg and water. Combine bread crumbs with salt and pepper. Dip eggplant sandwiches first in the egg, followed by the bread crumbs; gently shake off excess crumbs.

HEAT 2 tbsp. of the oil in a large nonstick skillet over medium heat. In batches, cook eggplant sandwiches for 3–4 min. on each side or until eggplant is tender and breading is crisp and golden brown on both sides, adding up to 2 tbsp. of the remaining oil to skillet if necessary.

SERVE each eggplant sandwich with equal amounts of warm tomato sauce to dip in.

creamy chicken and zucchini pesto pastries

Cynthia Silversides | RWoP Recipe Contest Winner

Prep Time: 25 min. | Cook Time: 15 min. | Total Time: 40 min. | Makes: 22 servings.



what you need

1 (397g pkg.) frozen puff pastry, thawed

1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened

1 1/2 cups grated zucchini, finely chopped

2 tbsp. basil pesto

1 1/2 cups finely chopped cooked chicken breast

2 tbsp. sundried tomato pesto

2 tbsp. grated Parmesan

make it

HEAT oven to 375°F.

ROLL pastry out to 1/4-in. thickness. Cut out 44 rounds, using a 2 1/2-in.-diameter cookie cutter; place one round each in bottoms of 44 regular muffin-pan cups.

DIVIDE cream cheese evenly into 2 medium bowls. Combine 1 portion with zucchini and basil pesto, then combine remaining portion with chicken and sundried tomato pesto.

SPREAD equal amounts of the cream cheese mixtures over each pastry round, allowing them to overlap. Sprinkle evenly with Parmesan.

BAKE for 15 min. or until golden. Serve warm.



fiesta fondue

Colleen Magwood | RWoP Recipe Contest Winner

Community Choice



Prep Time: 15 min. | **Cook Time:** 45 min. | **Total Time:** 1 hr. | **Makes:** 32 servings.

what you need

- 1 (750g) round sourdough bread loaf (could also use pumpernickel or rustic Italian loaf)
- 2 pkg. (250g each) **Philadelphia** Brick Cream Cheese, softened
- 2 cups shredded aged cheddar cheese
- 1 cup sour cream
- 2 tsp. chili powder
- 2 tsp. hot pepper sauce
- 1 tsp. ground cumin
- 1/3 cup finely chopped hot pickled pepper rings
- 1 each orange, red, yellow and green pepper, cut into strips
- 2 tbsp. finely chopped green onion

make it

HEAT oven to 375°F.

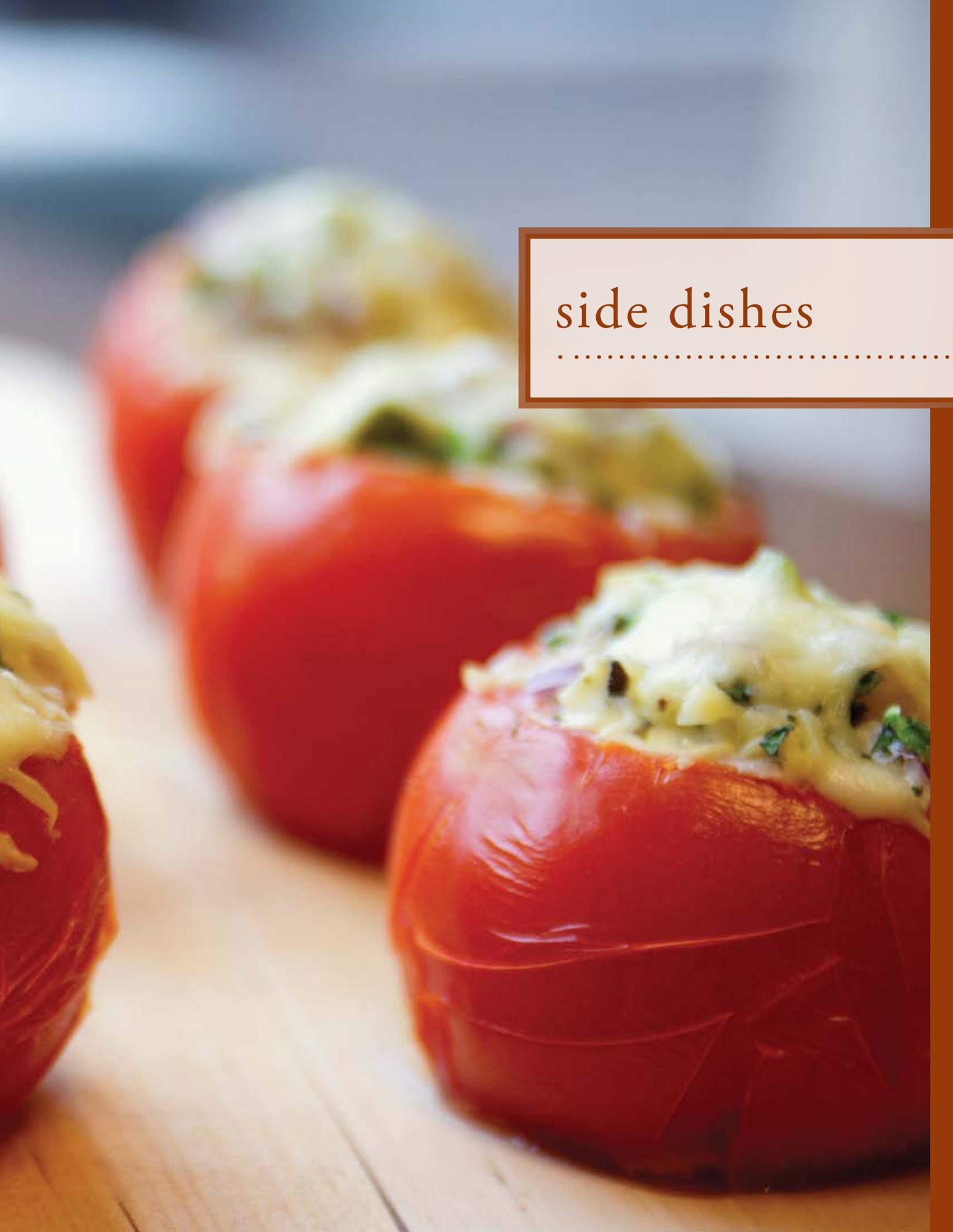
CUT a thin slice off the top of the bread loaf; reserve to use as bread bowl lid. Hollow out the loaf, leaving a 1/2-in.-thick shell. (Discard soft bread or set aside to use as suggested in tips below.)

PULSE cream cheese, cheddar, sour cream, chili powder, hot sauce and cumin in a food processor until smooth. Stir in the pickled peppers until well combined; spoon dip into hollowed-out loaf. Top with reserved bread lid, then wrap bread bowl tightly in foil.

BAKE directly on centre oven rack for 45 min. or until dip is hot. Meanwhile, take 1 pepper strip of each colour and finely chop; combine with green onions.

REMOVE foil and lid carefully from bread bowl. Stir dip gently and garnish with green onion mixture. Transfer bread bowl (with lid) to platter and surround with remaining pepper strips for dipping.





side dishes

elise copps-smith

.....
side dish host



When I submitted my first video to *Real Women of Philadelphia* I knew I was taking a risk. Fear of embarrassment, failure and regret has held me back in the past, but when I heard about the casting competition I knew I had to enter. I saw Anna Olson on TV and thought, "I am the woman she is talking about!" Taking a chance on my talent and myself was one of the best choices I have ever made.

My winning side dish recipe, Cauliflower Crème Brûlée, is also pretty risky. Trusting my gut, and combining *Philadelphia* cream cheese with cauliflower and brown sugar seemed a little wild, but I went with it. Cauliflower? Good. Cream cheese? Good. Sugar? Good. Cauliflower Crème Brûlée? Surprisingly good! I'll never forget the moment Anna called my name at the awards dinner, and servers poured into the banquet room at the Thompson Hotel carrying platters of my winning dish. Standing on stage with the other winners Angela, Lyndsay and Laurie, made me feel like a million bucks (well, at least \$20,000). There is nothing more satisfying than taking a chance on yourself and watching it pay off, and I am lucky to have shared that success with such incredible cohosts.

Seeing what I could do with the inspiration of one ingredient made me so excited to discover the recipes that all of our community members concocted each week. It blows my mind how creative and unique everyone's dishes are. I know that side dishes can sometimes be an afterthought in a meal, but all of our *Real Women of Philadelphia* proved that when cream cheese is in the mix, that is certainly not the case. I am so proud to be included among all of the centre stage side dishes in this cookbook.

Recipes aside, the *Real Women of Philadelphia* community has something truly special on offer. The inspiration that I get from all of our members is my fuel to achieve my great big dreams. Before filming my first cooking video, my fantasy of cooking on TV seemed miles away. Almost a year later, I'm glad to say that I've achieved

that goal, and have my sights set even higher. This experience has taught me that however intimidating it may seem to put yourself out there, the rewards on the other side are so worth the risk.

Watching this community give my newfound friends the confidence to start blogs, write cookbooks, teach classes, grow their businesses, cater dinners and continue to star in their own cooking videos inspires me to push myself. Hearing complete strangers tell me that they've tried my recipe and loved it inspires me to push myself. And knowing from experience that a little step outside your comfort zone can become something life-changing inspires me to push myself.

“ There is nothing more satisfying
than taking a chance on yourself
and watching it pay off ... ”

So take a chance on that recipe you've been creating in your head. Take a chance on that book that you haven't sent to a publisher. Take a chance on that business idea that seems a little outside the box. And most importantly, take a chance on yourself! If I hadn't combined those unlikely ingredients many months ago, I wouldn't be writing to you today. You will be amazed by what you can accomplish if you just let yourself try.





cauliflower crème brûlée

Elise Copps-Smith | RWoP Competition Winner

Prep Time: 15 min. | Cook Time: 15 min. | Total Time: 30 min. | Makes: 4 servings.

what you need

4 cups fresh cauliflower, chopped

1 tbsp. water

1/2 tsp. salt, divided

1 tsp. butter

1 onion, chopped

1 tbsp. brown sugar

3 tbsp. raw brown sugar

1 tbsp. *Kraft* 100% Parmesan Grated Cheese

1/2 cup (1/2 of 250g tub) *Philadelphia* Cream Cheese Spread

1/4 tsp. black pepper

1/8 tsp. cayenne pepper

make it

PREHEAT broiler (500°F).

PLACE cauliflower, water and 1/4 tsp. salt in a large microwaveable bowl. Microwave on high for 5–6 min. or until cauliflower is tender.

MELT butter in a frying pan over high heat; stir in onion until coated with butter. Reduce heat to medium. Add 1 Tbsp. brown sugar; cook until onion is translucent and lightly browned.

IN a small bowl, combine raw brown sugar and Parmesan until well blended; set aside.

IN the bowl of a food processor, combine steamed cauliflower, onions, cream cheese, pepper, cayenne and remaining salt; process until mixture becomes a smooth puree.

DIVIDE mixture evenly among 4 ramekins; smooth out tops. Sprinkle Parmesan mixture over the tops. Give the ramekins a little shake to level out the Parmesan topping.

PLACE ramekins on a baking sheet under preheated broiler; cook until the sugar has created a hard, brown candy topping. Serve immediately.



gnocchi with herb and veggie cream cheese flavour bursts

Miriam Borys | RWoP Competition Finalist

Prep Time: 30 min. | Cook Time: 30 min. | Total Time: 1 hr. | Makes: 4 servings.

what you need

Herb and Veggie Cream Cheese Flavour Bursts

1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened, divided

1/4 cup **Philadelphia** Herb & Garlic Cream Cheese Spread

1/2 cup grape tomatoes

1/2 cup chopped fresh cilantro

1/2 cup chopped fresh chives

1/2 cup chopped fresh parsley

1 green onion, chopped

1/4 cup fresh lemon juice

1/4 cup chopped red peppers

1 tbsp. chopped yellow onions

3 drops hot pepper sauce

salt and pepper, to taste

Gnocchi

2 potatoes

1 cup flour

1 egg

1/2 tsp. salt

Sauce

1/3 cup milk

make it

Herb and Veggie Cream Cheese Flavour Bursts:

PLACE 2/3 cup of the Brick Cream Cheese, the Herb & Garlic Cream Cheese spread, tomatoes, cilantro, chives, parsley, green onion, lemon juice, red peppers, yellow onion, hot pepper sauce, salt and black pepper in the bowl of a food processor; process until creamy and smooth.

SCOOP mixture with a small ice cream scoop or 1 tbsp. measure onto a parchment-covered baking sheet. Reserve 3 at room temperature. Freeze remaining until firm. Store in an airtight bag in freezer for future use.

Gnocchi:

COOK potatoes until tender; drain. Using a ricer, rice potatoes into a mixing bowl; mix in flour, egg, 3 reserved Herb and Veggie Cream Cheese Flavour Bursts and salt until well blended.

ROLL mixture out into a sausage-type long roll on a floured board; cut into 1-in. lengths.

DROP gnocchi into a pot of rapidly boiling water and cook for 4–5 min. or until done. Drain, then cover to keep warm.

Sauce:

COOK the remaining Brick Cream Cheese, milk and 3 additional Herb and Veggie Cream Cheese Flavour Bursts in saucepan until cheeses are melted and sauce is smooth.

TO serve, gently mix the cooked gnocchi with the hot cream sauce.

chive 'n' onion creamy rice pilaf

Sue Faber | RWoP Competition Finalist

Prep Time: 15 min. | Cook Time: 35 min. | Total Time: 50 min. | Makes: 6 servings.



what you need

1/2 cup capellini noodles, broken into bite-size pieces

2 3/4 cups chicken broth

1 tub (250g) **Philadelphia** Chive & Onion Cream Cheese Product

1 tbsp. extra virgin olive oil

3 large garlic cloves, minced

1 cup basmati rice, uncooked

1/4 tsp. salt

1/4 cup dried cranberries

1/4 cup unsalted roasted pistachios

1 tbsp. thinly sliced fresh chives

make it

HEAT a small skillet on medium-high heat. Add capellini noodles and dry roast for 2–3 min. or until golden, stirring frequently. Remove from heat; set aside.

MICROWAVE the chicken broth in a large microwavable bowl on high for 2 min. or until warm. Add the cream cheese product and mix with a whisk until well blended and creamy.

HEAT oil in a large 3-qt. saucepan. Add garlic and cook and stir 1 min. Add the rice and the noodles to the mixture and cook and stir 1 min. longer or until the oil evenly coats the noodles and rice.

STIR in cream cheese mixture and salt; bring to a boil. Cover and reduce heat to low; simmer for 25–30 min. or until rice is tender and liquid is absorbed, stirring halfway through.

WHEN cooked, stir in cranberries and pistachios. Garnish with chives. Serve immediately.

portobello mushrooms stuffed with cream cheese on an arugula-walnut salad

Candice Meighen | RWoP Competition Finalist

Prep Time: 50 min. | Cook Time: 10 min. | Total Time: 1 hr. | Makes: 2 servings.

what you need

- 2 portobello mushrooms
- 1/2 cup dry white vermouth
- 2 tbsp. balsamic vinegar
- 2 tbsp. roasted garlic-infused olive oil
- 2 cloves garlic, crushed
- 3 tbsp. goat cheese
- 3 tbsp. **Philadelphia** Herb & Garlic Light Cream Cheese Spread
- 2 tsp. lemon zest
- 1 tsp. fresh thyme, chopped
- dash freshly ground black pepper
- 3 tbsp. Panko bread crumbs
- 3 tbsp. **Kraft** 100% Parmesan Finely Shredded Cheese
- 1 cup baby arugula, washed and dried
- 2 tbsp. olive oil
- 1 tbsp. fresh lemon juice
- 1/4 cup toasted chopped walnuts

make it

REMOVE stems from mushrooms; reserve for another use. Using a spoon, gently clean out the gills of the mushrooms, being careful not to break the mushrooms. Place mushrooms, gill sides down, in a shallow dish.

COMBINE vermouth, balsamic vinegar, roasted garlic olive oil and garlic; pour over mushrooms. Toss to coat. Marinate for 15–30 min., stirring occasionally.

MEANWHILE, combine goat cheese, cream cheese spread, lemon zest, thyme and black pepper until well blended and creamy. Set aside.

PREHEAT greased barbecue to medium-high heat. Mix bread crumbs and Parmesan cheese in a small bowl; set aside.

REMOVE mushrooms from marinade; reserve marinade. Grill mushrooms 4 min. on each side, brushing frequently with reserved marinade. Remove mushrooms from barbecue; cover to keep warm. Discard marinade.

HEAT broiler. Divide cream cheese mixture between the two mushrooms. Top mushrooms with bread crumb mixture. Broil on low heat for 1–2 min. or until golden.

TOSS arugula with olive oil and lemon juice; divide between two plates. Place stuffed mushroom on top and garnish with walnuts.



pizza buns

Luke Acker | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 30 min. | Total Time: 45 min. | Makes: 12 servings.



what you need

- 1 pkg. (750g) refrigerated pizza dough
- 1/2 cup tomato sauce
- 125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese, cut into small cubes
- 1/2 cup shredded mozzarella

make it

HEAT oven to 350°F.

COAT a rimmed baking sheet lightly with cooking spray. On a lightly floured surface, roll pizza dough into a 10x14-in. rectangle, or roughly the size of your baking sheet, using a little flour on the rolling pin if dough is sticky.

SPREAD tomato sauce evenly over dough, leaving a 1/2-in. border on all sides. Top sauce evenly with the cheeses. Roll up dough starting at one short side until you have what resembles a 3-in.-wide jelly roll that is 10 in. long.

TRIM ends of roll; discard. Cut remaining roll into 12 (3/4-in.-thick) slices; transfer to prepared baking sheet, cut sides down, to see layers.

BAKE for 25–30 min. or until buns are golden brown. Let stand for 5 min. before removing from baking sheet. Serve warm.

PHILLY-stuffed tomatoes

Nicole Brown | RWoP Recipe Contest Winner

Prep Time: 20 min. | Cook Time: 30 min. | Total Time: 50 min. | Makes: 6 servings.



what you need

2 tbsp. extra virgin olive oil

1 cup diced red onion

1 cup diced portobello mushroom

1 cup diced green pepper

1 tsp. minced garlic

1/4 cup **Philadelphia** Herb & Garlic Cream Cheese Spread

1/2 cup dry bread crumbs

pinch each salt and black pepper

6 medium vine-ripened tomatoes

1/2 cup shredded mozzarella

make it

HEAT oven to 350°F.

COVER a baking sheet with foil. Heat oil in a large nonstick skillet over medium-high heat. Add onion, mushrooms, green pepper and garlic; cook, stirring occasionally, for 3–5 min. or until vegetables are tender. Remove skillet from heat. Stir in cream cheese spread, bread crumbs, salt and pepper until well combined; set aside.

SLICE tops from tomatoes. Using a spoon, scrape and remove the inside of each tomato until left with just the outside shell. Discard tops and insides.

FILL tomatoes with equal amounts of the bread crumb mixture; transfer to prepared baking sheet. Sprinkle tomatoes with mozzarella.

BAKE for 20–25 min. or until tomatoes are cooked through. Let stand 3–5 min. before serving.

Serving Suggestion: Serve this great side with grilled steaks or chicken breasts.

prosciutto-wrapped eggplant and cheese roulade

Nancy Diana | RWoP Recipe Contest Winner

Prep Time: 20 min. | Cook Time: 50 min. | Total Time: 1 hr., 10 min. | Makes: 8 servings.



what you need

- 2 Chinese eggplants (200g each)
- 2 tbsp. extra virgin olive oil, divided
- 1/2 cup (1/2 of 250g tub) **Philadelphia** Roasted Red Pepper Cream Cheese Product
- 1/2 cup crumbled feta cheese
- 1/4 cup grated Parmesan
- 1/4 cup chopped black olives
- 2 tbsp. finely chopped fresh parsley
- 8 slices prosciutto (18g each)

make it

HEAT oven to 375°F.

CUT each eggplant into 4 (1/2-in.-thick) lengthwise slices. Brush a baking sheet with half the oil. Place eggplant slices in a single layer on baking sheet; brush tops with remaining oil.

BAKE for 10 min. or until eggplant is tender, turning after 5 min. Remove from oven and set aside. Reduce oven temperature to 350°F.

STIR the cheeses, olives and parsley together in a small bowl until well blended. Place prosciutto slices in a single layer on a clean work surface; top each with 1 eggplant slice. Spoon the cheese mixture onto the widest short end of each prosciutto slice; roll up tightly. Place, seam sides down, in 11x7-in. baking dish sprayed lightly with cooking spray.

BAKE for 35–40 min. or until prosciutto is crisp and lightly browned.

cheese and onion bread pudding

Cathy Filliter | RWoP Recipe Contest Winner

Prep Time: 30 min. | Total Time: 1 hr., 30 min. | Makes: 18 servings.

what you need

- 1 French bread loaf (765g), cut into 1-in. cubes
- 3 tbsp. unsalted butter
- 4 cups finely chopped Vidalia onions (about 2 medium)
- 1 tsp. each granulated sugar and kosher salt
- 2 tbsp. dry sherry
- 1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened
- 2 cups whipping cream
- 1 tbsp. grainy Dijon mustard
- 1 tsp. finely chopped fresh thyme
- 1 tsp. freshly ground black pepper
- 6 large eggs
- 2 cups shredded Gruyère cheese

make it

HEAT oven to 350°F.

COAT a 13x9-in. baking dish lightly with cooking spray. Spread cubed bread out in a single layer on a large baking sheet; bake for 5–7 min. to dry out slightly. Transfer to a wire rack; cool.

MEANWHILE, melt butter in a large nonstick skillet over medium-high heat. Add onions, sugar and salt; cook, stirring frequently to prevent burning, for 10–12 min. or until onions soften and caramelize. Add sherry; stir for 1 min. to deglaze skillet. Remove from heat; reserve.

BEAT cream cheese, cream, mustard, thyme and pepper in a large bowl with mixer on low speed for 1–2 min. or until very smooth. Add eggs, one at a time, mixing after each just until incorporated.

ADD the bread cubes to the cream cheese mixture; soak for 5 min. Add onion mixture and Gruyère; stir gently to combine. Transfer to prepared baking dish.

BAKE for 40–45 min. or until top is golden and centre is set. Let stand for 5 min. before cutting into squares to serve.



PHILLY quinoa casserole

Lisa McBay | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 30 min. | Total Time: 45 min. | Makes: 8 servings.

what you need

- 1 cup quinoa
- 1 tub (250g) **Philadelphia Cream Cheese Spread**
- 1/4 cup grated Parmesan
- 1 cup finely chopped green pepper
- 1/4 cup diced jalapeño pepper
- 1/4 cup finely chopped red onion
- 3 tbsp. finely chopped fresh cilantro
- 3 tbsp. fresh lime juice
- 1 tbsp. finely chopped fresh parsley
- 1/2 cup dry bread crumbs, divided

make it

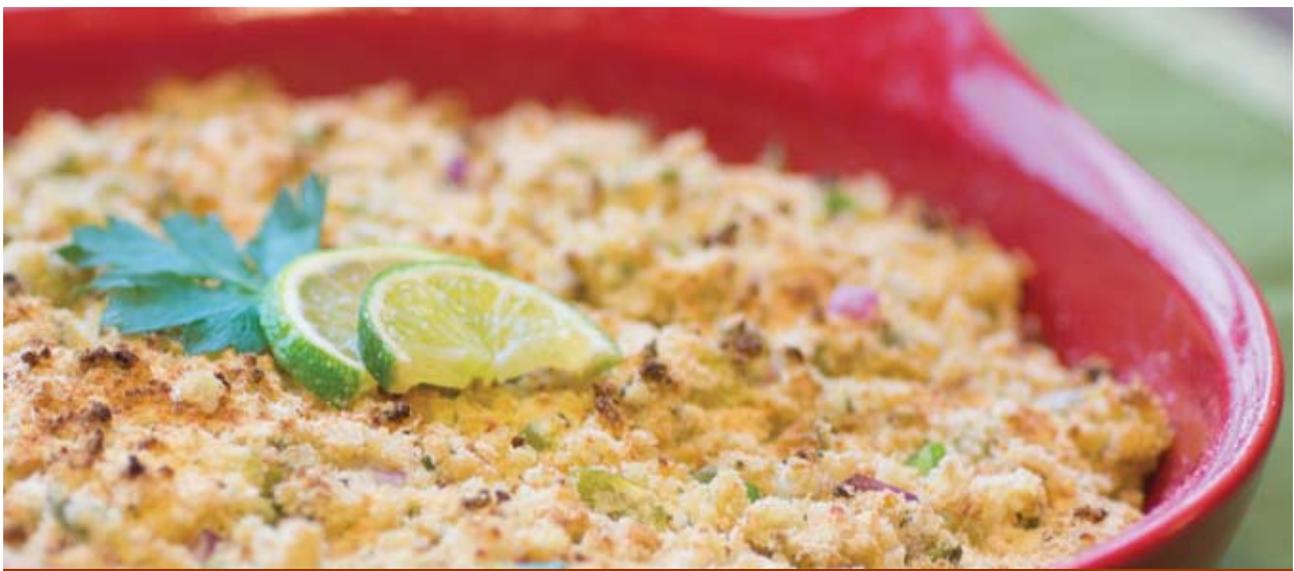
PREPARE quinoa according to package directions. Let stand for 15 min. before proceeding with recipe.

HEAT oven to 350°F. Lightly coat an 8-in. square baking dish with cooking spray.

ADD the cream cheese spread, Parmesan, green pepper, jalapeño, onion, cilantro, lime juice, parsley and 1/4 cup of the bread crumbs to the quinoa; stir gently to combine. Transfer to the prepared baking dish. Sprinkle remaining bread crumbs on top.

BAKE for 25–30 min. or until heated through. Change heat to broil. Transfer dish to top oven rack and broil for 2–3 min. or until golden brown.

Note: For less heat, reduce jalapeño from 1/4 cup to 2 tbsp.



italiano PHILLY muffins

Maria Morelli | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 30 min. | Total Time: 40 min. | Makes: 12 servings.

what you need

- 2 1/2 cups all-purpose flour
- 2 1/2 tbsp. granulated sugar
- 2 tsp. baking powder
- 1/2 tsp. each baking soda and salt
- 1/2 tsp. dried oregano leaves
- 2 1/2 cups shredded aged cheddar cheese, divided
- 1/2 cup chopped green onion
- 1/4 cup finely chopped oil-packed sundried tomatoes, blotted with paper towel to remove excess oil
- 1/4 cup chopped pepperoni
- 1 tbsp. finely chopped fresh basil
- 1 1/2 cups buttermilk
- 1/3 cup vegetable oil
- 1 large egg
- 1 tsp. minced garlic
- 1/2 cup (1/2 of 250g tub) **Philadelphia** Cream Cheese Spread

make it

HEAT oven to 350°F.

COAT a regular 12-cup muffin pan lightly with cooking spray. Mix flour, sugar, baking powder, baking soda, salt and oregano together in a large bowl. Stir in 2 cups of the cheddar, the green onion, sundried tomatoes, pepperoni and basil.

WHISK the buttermilk with the oil, egg and garlic; pour into flour mixture and stir just until combined. Spoon evenly into the 12 prepared muffin pan cups.

MIX remaining cheddar with the cream cheese spread until well combined. Spoon 1 level tbsp. over batter in each muffin cup; press in lightly to keep from falling off.

BAKE for 20–25 min. or until a toothpick inserted into muffin centres comes out clean. Cool 10 min. before serving.



zucchini potato latkes

Marisa Raponi | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 10 min. | Total Time: 25 min. | Makes: 12 servings.

what you need

4 cups shredded zucchini, squeezed dry

3 cups shredded potatoes, squeezed dry

1 cup finely chopped onion

1 cup cracker crumbs

2 tbsp. each finely chopped fresh chives and fresh parsley

1 tsp. each dried thyme leaves and dried oregano leaves

1 tsp. kosher salt

1/2 tsp. freshly ground black pepper

1 large egg, whisked

1/2 cup (1/2 of 250g tub) **Philadelphia** Chive & Onion Cream Cheese Product, divided

1/4 cup vegetable oil, divided

make it

COMBINE zucchini, potatoes, onion, cracker crumbs, fresh herbs, dried herbs, salt, pepper and egg together in a large bowl. Roll into 12 balls, using 1/2 cup of the vegetable mixture for each ball. Press 1 tsp. cream cheese product into centre of each ball; flatten into patty. Reserve remaining cream cheese for later use.

HEAT 2 tbsp. of the oil in a large nonstick skillet over medium-high heat. Add latkes, in batches; cook 3 to 5 min. on each side or until both sides are crisp and golden brown, adding up to 2 tbsp. of the remaining oil to skillet if necessary.

PAT latkes with a paper towel to remove excess oil. Serve warm topped with small spoonfuls of the remaining cream cheese.

Make Ahead: Latkes can be served hot or at room temperature. The cooked latkes can also be cooled, then packed in an airtight container and frozen up to 2 weeks. Heat in a warm oven just before serving.



my PHILLY peppers

Diana Taylor | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 40 min. | Total Time: 55 min. | Makes: 4 servings.



what you need

2 yellow or red sweet Cubanelle peppers (150g each)

4 tsp. extra virgin olive oil, divided

1/2 cup (1/2 of 250g tub) **Philadelphia** Cream Cheese Spread

1 large egg

2 tbsp. Italian-style bread crumbs

1/4 tsp. salt

1 tbsp. chopped fresh parsley

make it

HEAT oven to 350°F.

TRIM the tops off the peppers, then cut peppers lengthwise in half; discard tops and seeds. Brush a 13x9-in. baking dish with 1 tsp. of the oil. Set 4 pepper halves, cut sides up, in dish.

BEAT the cream cheese spread, egg, bread crumbs and salt with mixer on high speed for 1 min. or until smooth. Spread 2 tbsp. of cream cheese mixture evenly inside each pepper half; drizzle with equal amounts of remaining oil.

BAKE for 35–40 min. or until peppers soften and filling is golden brown. Serve sprinkled with parsley.

spicy and cheesy mantaters

Vaughan Wells | RWoP Recipe Contest Winner

Prep Time: 20 min. | **Cook Time:** 1 hr., 30 min. | **Total Time:** 1 hr., 50 min. | **Makes:** 6 servings.

what you need

1 tub (250g) **Philadelphia** Light Cream Cheese Spread

2 tbsp. 25%-less-sodium chicken broth, warmed

1 tsp. taco seasoning mix

1/2 tsp. each kosher salt and freshly ground black pepper

6 cups thinly sliced peeled russet potatoes (about 3 large)

1 cup diced red pepper

1/2 cup chopped green onion

2 tbsp. minced jalapeño pepper

1 cup **Kraft** 3 Cheese Mexicana Finely Shredded Cheese

1 cup coarsely crushed tortilla chips

1/2 cup sour cream

1/4 cup finely chopped fresh cilantro

make it

HEAT oven to 350°F.

COAT an 8-in. square baking pan lightly with cooking spray. Stir the cream cheese spread, chicken broth, taco seasoning, salt and black pepper together in a small bowl until smooth; divide into 2 equal portions and set aside.

LINE the bottom and sides of the prepared pan with 1/2 the potatoes. Top with 1/2 each of the red pepper, green onion and jalapeño pepper. Spread 1 portion of the cream cheese mixture evenly over the entire surface. Sprinkle with 1/2 the shredded cheese.

REPEAT all layers except for the shredded cheese. Top cream cheese layer with crushed tortilla chips, followed by the remaining shredded cheese. Cover pan with foil lightly coated with cooking spray.

BAKE for 1 hr. Uncover and bake for 30 min. or until golden brown and bubbly. Let stand for 10 min. Cut into 6 slices and serve topped with sour cream and cilantro.



confetti corn muffins with chili PHILLY frosting

Marlies Coventry

Community Choice



Prep Time: 30 min. | Cook Time: 1 hr., 15 min. | Total Time: 1 hr., 45 min. | Makes: 30 servings.

what you need

3/4 cup each cornmeal and all-purpose flour

2 tbsp. granulated sugar

1 tbsp. baking powder

1 tsp. salt

1/4 cup vegetable oil

1/2 cup diced red pepper

1/3 cup finely chopped green onion

1 can (14 fl. oz./398 mL) cream-style corn

1/2 cup 2% milk

1 large egg, whisked lightly

1 tub (250g) **Philadelphia** Cream Cheese Spread

1/4 cup butter, at room temperature

1 tbsp. finely chopped fresh cilantro

2 tsp. fresh lemon juice

1/8 tsp. chili flakes

pinch each salt, pepper, cayenne and ground cumin

make it

HEAT oven to 400°F.

COAT 30 mini muffin-pan cups lightly with cooking spray. Mix cornmeal, flour, sugar, baking powder and salt together in a large bowl; reserve. Heat oil in a large nonstick skillet over medium heat. Add red pepper and green onion; cook, stirring occasionally, for 3–5 min. or until vegetables are tender.

REMOVE skillet from heat; stir in corn, milk and egg until well combined. Add to cornmeal mixture; stir just until batter comes together. Spoon approx. 2 tbsp. batter into each prepared muffin-pan cup.

BAKE for 15 min. or until a toothpick inserted in muffin centres comes out clean. Let stand for 5 min.; transfer muffins to baking racks and cool completely.

BEAT cream cheese spread, butter, cilantro, lemon juice, chili flakes, salt, pepper, cayenne and cumin in a large bowl with mixer on high speed for 1–2 min. or until light and fluffy. Pipe or dollop approx. 1 tbsp. frosting onto each muffin.







entrées

lyndsay wells

.....
entrée host



It's strange how passion can take over your life. A year ago, *Philadelphia* cream cheese was a product that I mostly used in baking. By the time the *Real Women of Philadelphia* community was in full swing, I was dreaming about it—forever asking myself the question that has become familiar to so many of us: "I wonder if cream cheese would be good in that?"

To my surprise and delight, I have discovered that it usually is! Along the way, I have also learned some things about myself that I may have never uncovered had I not had this experience. I learned that taking chances and stepping out of my comfort zone—though daunting and scary sometimes—is one of the greatest gifts I could give myself. Because it is the situations that challenge us in which we learn and grow.

With this as my motto, I challenged myself during my time as entrée host to continue trying new things. Some highlights included eating and shucking a raw oyster, running an 8K road race, continuing my passion for cooking on camera and learning how to kayak.

But perhaps the most magnificent first of all was my trip to Toronto where I met Anna Olson, the wonderful people from Kraft Canada Inc., EQAL and many of my dear friends from the online community. Being chosen as entrée host for my Creamy Pistachio and Mango Chutney Pork Tenderloin, having it announced by Anna Olson and then served as the entree at the dinner, was one of the happiest moments of my life and an honour I will treasure forever.

“ ... I challenged myself during my time as
entrée host to continue trying new things. ”

Finally, I've learned that I have the greatest mother, husband and family a person could ever hope for, and that thoughtfulness and creativity when combined have the potential to make magic, as you will see with the delicious recipes from the entrée finalists and recipe contest winners in this cookbook, and the recipe videos that fill the galleries on the *Real Women of Philadelphia* website.

I hope you enjoy making magic in your own kitchens with the versatility and flavours of *Philadelphia* cream cheese!



creamy pistachio and mango chutney pork tenderloin

Lyndsay Wells | RWoP Competition Winner

Prep Time: 20 min. | **Cook Time:** 40 min. | **Total Time:** 1 hr. | **Makes:** 4 servings.

what you need

3 tbsp. extra virgin olive oil, divided
1/2 cup diced onion
1 stalk celery, diced
1 clove garlic, minced
3/4 cup cooked couscous
2/3 cup chopped pistachios, divided
1/2 cup (1/2 of 250g tub) **Philadelphia** Cream Cheese Spread, divided
1/3 cup mango chutney, divided
2 tbsp. chopped dried cranberries
1 pork tenderloin (1 lb./450g), butterflied
salt and pepper to taste
1/2 cup 25%-less-sodium beef broth
fresh parsley, for garnish

make it

PREHEAT oven to 425° F.

HEAT 1 tbsp. olive oil in a small frying pan over medium-high heat. Add onions and celery; cook just until soft. Add garlic and continue to cook for 1 min. or until fragrant. Remove from heat.

MIX together cooked vegetables, couscous, 1/2 cup pistachios, 1/4 cup cream cheese, 1/4 cup chutney and cranberries until well blended.

OPEN pork; rub with 1 tbsp. olive oil. Sprinkle with salt and pepper. Spread stuffing on pork; fold over and tie with butcher's string. (Extra stuffing can be spooned into a baking dish, baked along with the pork and served as a side dish.)

POUR remaining olive oil into a heavy-bottomed pan. Heat over medium-high heat. Add the tenderloin and cook until seared on all sides, turning occasionally. Remove from pan and place on a baking sheet lightly sprayed with cooking spray. Roast at 425°F for 25–35 min. or until done (160°F). Let stand 5 min. before cutting.

MEANWHILE, bring broth to a boil in a saucepan. Add remaining cream cheese and chutney; whisk until cream cheese is well blended. Simmer over low heat until heated through, stirring occasionally.

CUT tenderloin into 1-in.-thick slices; arrange on a platter. Drizzle generously with the cream sauce. Garnish with remaining pistachios and parsley.



PHILLY trout cookout

Danielle Abray | RWoP Competition Finalist

Prep Time: 10 min. | Cook Time: 20 min. | Total Time: 30 min. | Makes: 4 servings.



what you need

2 cups vegetable oil for frying

1 cup flour, divided

4 small trout fillets (1 lb./450g),
skin removed

2 eggs

1/2 cup water

1 tub (250g) *Philadelphia* Herb &
Garlic Cream Cheese Spread

make it

POUR oil 1/2-in. deep in a large cast iron skillet (for outdoor grilling) or in a large heavy bottomed skillet (for indoor cooking). Heat oil to 350°F on barbecue or stovetop.

MEANWHILE, place 1/2 cup flour in a large flat dish (such as a pie plate). Dredge each trout piece in flour; set aside.

MIX together remaining flour, eggs, water and cream cheese until well blended. (If batter is too thick, add more water to reach desired consistency.)

COAT floured fish in batter, making sure the fish is coated well.

COOK fish for 5–6 min. per side (depending on thickness) or until fish is lightly browned and flakes easily with fork.



cheese-stuffed chicken crepes

Mandy Cmoc | RWoP Competition Finalist

Prep Time: 25 min. | **Cook Time:** 50 min. | **Total Time:** 1 hr., 5 min. | **Makes:** 4 servings.

what you need

2 tbsp. olive oil
1 red pepper, chopped
8 whole fresh mushrooms, chopped
1/4 cup fresh parsley, chopped
10 fresh spinach leaves, chopped
1 tub (250g) **Philadelphia** Spinach Light Cream Cheese Product, divided
8 slices deli-style ham
4 small boneless skinless chicken breasts (1 lb./450g), butterflied
3/4 cup milk, divided
1/2 cup water
1 cup flour
2 eggs
1/2 tsp. salt
4 sprigs fresh dill

make it

PREHEAT oven to 350°F.

HEAT oil in a large skillet over medium-high heat. Add chopped pepper, mushrooms and parsley; cook and stir until vegetables are tender. Add spinach and cook until wilted.

STIR 1/2 tub (125g) cream cheese product into cooked vegetables until well blended. Cook 1–2 min.

PLACE 2 tbsp. vegetable mixture on each ham slice; gently fold over the edges of the ham slices and place one in the fold of each chicken breast. Secure with wooden toothpicks.

PLACE stuffed chicken breasts in a lightly greased baking dish and bake for 30–40 min. or until cooked through (170°F).

FOR crepes, mix together 1/2 cup milk, water, flour, eggs and salt until a smooth batter is formed. Heat crepe pan or small skillet over medium heat. Pour 1/4 cup crepe batter into pan and swirl the pan around in a circular motion to spread out the batter, evenly coating bottom of pan. Cook for 1–2 min. per side or until lightly browned on both sides. Remove crepe to plate and cover to keep warm. Repeat to make 4 crepes.

COMBINE remaining milk with the remaining cream cheese in a small saucepan. Cook over low heat until the cream cheese is melted and a smooth sauce is formed.

PLACE 1 chicken breast on each crepe. Remove toothpicks. Roll the crepes around the chicken, then place the crepes, seam sides down, on platter.

POUR sauce over chicken and garnish with dill.

creamy polenta lasagna

Elisa Hendricks | RWoP Competition Finalist

Prep Time: 40 min. | Cook Time: 30 min. | Total Time: 1 hr., 10 min. | Makes: 10 servings.



what you need

- 1 L vegetable stock
- 1 cup fine cornmeal
- 3/4 cup milk
- 1 pkg. (250g) **Philadelphia** Brick Cream Cheese, cubed
- 3 tbsp. dried basil leaves
- 3 tbsp. dried chives
- Dash ground nutmeg
- 3 cups pasta sauce
- 1/4 cup *Kraft* 100% Parmesan Grated Cheese

make it

PREHEAT oven to 350°F.

HEAT stock in a medium saucepan over high heat. Gradually stir in cornmeal. Bring to a boil, stirring occasionally. Reduce heat and continue to cook on medium-low heat for about 20 min. or until thick and creamy, stirring occasionally.

COOK milk and cream cheese together in a small saucepan over medium heat until smooth, whisking frequently. Stir in basil, chives and nutmeg.

POUR half the pasta sauce into a 13x9-in. baking dish; top with a layer of half the polenta and then a layer of half the cream cheese sauce. Repeat layering, ending with the cream cheese sauce on top.

SPRINKLE with Parmesan cheese and bake for 20–30 min. or until hot and bubbly.

summer BBQ chicken with creamy PHILLY herb filling

Chantal Cornwall | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 14 min. | Total Time: 29 min. | Makes: 6 servings.

what you need

6 small boneless skinless chicken breasts
(1 1/2 lb./675g)

1/3 cup barbecue sauce

2 tbsp. apricot jam

2 tbsp. extra virgin olive oil

1/4 tsp. kosher salt

1/4 tsp. freshly ground black pepper

1 tub (150g) **Philadelphia** Whipped
Original Cream Cheese Product

3 tbsp. each finely chopped fresh chives
and fresh parsley

2 small plum tomatoes, each cut into 6
rounds

make it

HEAT lightly greased barbecue to medium heat.

PLACE chicken breasts between 2 large sheets of parchment paper. Pound with rolling pin to slightly flatten. Combine barbecue sauce and jam; divide in half. Drizzle oil evenly over the chicken breasts; season with salt and pepper.

GRILL chicken 5–7 min. on each side or until done (170°F), brushing chicken with 1/2 of the barbecue sauce mixture for the last 3 min. of the grilling time.

REMOVE chicken from barbecue. Use a second brush to slather the reserved 1/2 of the barbecue sauce mixture evenly over the chicken.

COMBINE the cream cheese product, chives and parsley. Serve chicken topped with the cream cheese mixture and tomatoes.





sweet paprika chicken with creamy sauce

Lily Erlic | RWoP Recipe Contest Winner

Prep Time: 15 min. | **Cook Time:** 35 min. | **Total Time:** 50 min. | **Makes:** 6 servings.

what you need

- 1 tbsp. paprika
- 1 tsp. sea salt
- 1/2 tsp. cayenne pepper
- 6 small boneless skinless chicken breasts
(1 1/2 lb./675 g)
- 1 tbsp. extra virgin olive oil
- 3/4 cup milk
- 1/2 cup (1/2 of 250g tub) **Philadelphia**
Spinach Light Cream Cheese Product
- 1 cup halved cherry tomatoes
- 1/4 cup chopped fresh parsley
- 1 tsp. finely chopped fresh thyme

make it

HEAT oven to 350°F.

LINE a rimmed baking sheet with parchment paper. Combine paprika, salt and cayenne in a small bowl; sprinkle evenly over all sides of chicken, then rub into chicken to coat. Place chicken on prepared baking sheet and drizzle evenly with oil.

BAKE chicken for 30–35 min. or until cooked through (170°F). Remove from oven; let stand lightly tented with foil to keep warm.

MEANWHILE, stir milk and cream cheese product together in a large nonstick skillet over medium-low heat; cook for 2–3 min. or until cream cheese is melted and sauce is smooth and heated through.

ADD cherry tomatoes, parsley and thyme to sauce; stir to combine. Transfer chicken breasts to a platter and top with sauce.

creamy buffalo chicken “sandwiches”

Kathy Foster | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 40 min. | Total Time: 55 min. | Makes: 4 servings.



what you need

- 125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese, softened
- 1/2 cup shredded aged cheddar cheese
- 2 tbsp. crumbled blue cheese
- 1/4 cup hot pepper sauce
- 2 tbsp. each ranch dressing and mild salsa
- 4 small boneless skinless chicken breasts (1 lb./450g)
- 4 kaiser rolls, halved
- 1 tomato, cut into 8 thin slices
- 4 romaine lettuce leaves

make it

HEAT oven to 375°F.

STIR the cheeses, hot sauce, ranch dressing and salsa together in a medium bowl until well blended. Reserve 1/4 cup for later use.

PLACE chicken breasts in a 13x9-in. baking dish; top evenly with the remaining cheese mixture.

BAKE for 35–40 min. or until chicken is cooked through (170°F). Remove from oven; let chicken stand 5 min.

PLACE chicken on bottom halves of buns. Discard chicken drippings and sauce left in the baking dish. Cover each chicken breast with 2 tomato slices, 1 romaine lettuce leaf and top of bun spread with 1 tbsp. of the reserved cheese mixture.

fettuccine with peas and ham

Irene Fraser | RWoP Recipe Contest Winner

Prep Time: 10 min. | **Cook Time:** 20 min. | **Total Time:** 30 min. | **Makes:** 6 servings.

what you need

330 g fettuccine

2 tsp. extra virgin olive oil

1 cup diced onion

1/4 cup thinly sliced shallot

1 tbsp. Creole seasoning

1 1/2 cups diced ham steak

1 cup frozen peas

1 tsp. minced garlic

1 cup whipping cream

1 tub (250g) **Philadelphia Cream Cheese Spread**

6 tbsp. grated Parmesan

1/4 cup finely chopped fresh parsley

make it

COOK fettuccine according to package directions for al dente pasta. Meanwhile, heat oil in a large nonstick skillet over medium-high heat. Add onions, shallot and Creole seasoning; cook, stirring occasionally, for 2–3 min. or until onions soften.

STIR the ham, peas and garlic into the onion mixture and cook for 2 min. Add the cream and cream cheese spread; stir for 2–3 min. or until cream cheese is melted and sauce is smooth. Bring to a gentle boil; reduce heat to medium-low and simmer sauce for 2 min. or until thickened.

DRAIN pasta, reserving 1/2 cup pasta water. Add pasta, reserved water, Parmesan and parsley to the sauce; toss mixture for 1–2 min. or until well combined and heated through.





creamy seafood lasagna

Glenda Gerrard | RWoP Recipe Contest Winner

Prep Time: 20 min. | **Cook Time:** 1 hr., 5 min. | **Total Time:** 1 hr., 25 min. | **Makes:** 12 servings.

what you need

- 6 large sea scallops (140g)
- 1 tub (250g) **Philadelphia** Chive & Onion Cream Cheese Product
- 1 tub (250g) **Philadelphia** Light Cream Cheese Spread
- 1/3 cup 25%-less-sodium chicken broth, warmed
- 2 tbsp. dry sherry
- 1 tsp. minced garlic
- 1 tsp. dried basil leaves
- 1/4 tsp. freshly ground black pepper
- 1 pkg. (454g) frozen cooked cleaned medium shrimp, thawed
- 1 can (120g) chunk crabmeat, drained
- 1 pkg. (300g) frozen chopped spinach, thawed and squeezed dry of excess moisture
- 1 cup low-fat cottage cheese
- 1 large egg, whisked
- 8 oven-ready lasagna noodles (170g)
- 1 pkg. (380g) **Kraft** 4 Cheese Italiano Shredded Cheese

make it

HEAT oven to 350°F.

LIGHTLY coat a 13x9-in. baking dish with cooking spray. Sear the scallops in a medium nonstick skillet lightly coated with cooking spray over medium-high heat for 1–2 min. on each side or until opaque. Remove from heat; let stand for 5 min. or until room temperature.

MEANWHILE, whisk the Chive & Onion Cream Cheese Product and Light Cream Cheese Spread in a medium bowl with the broth, sherry, garlic, basil and pepper until smooth. Cut scallops into quarters; stir into the cream cheese mixture with the shrimp and crabmeat until well combined.

MIX spinach with the cottage cheese and egg.

ARRANGE 4 of the lasagna noodles in prepared baking dish, breaking noodles if necessary to fit. Top noodles with layers of 1/2 of the spinach mixture, followed by 1/2 of the seafood mixture and 1/2 of the shredded cheese. Repeat layers once more with the remaining ingredients.

BAKE for 1 hr. or until golden and bubbly. Let stand for 20 min. to set before slicing and serving.

creamy roasted red pepper penne

Christine Korosec | RWoP Recipe Contest Winner

Prep Time: 15 min. | **Cook Time:** 35 min. | **Total Time:** 60 min. | **Makes:** 8 servings.

what you need

3 red peppers, cut into 1-in.-wide strips

2 medium onions, cut into 1-in. chunks

1 whole garlic, peeled, separated into cloves

1 tsp. dried basil leaves

1 tsp. dried oregano leaves

1/4 cup extra virgin olive oil

440 g penne pasta

1 pkg. (250g) **Philadelphia Brick Cream Cheese**, cubed, softened

1/2 cup *Kraft* 100% **Parmesan Grated Cheese**, divided

1/4 cup fresh lemon juice

2 tbsp. finely chopped fresh parsley

make it

HEAT oven to 400°F.

ADD peppers, onions, garlic, basil and oregano to a 13x9-in. baking pan. Drizzle with olive oil; toss lightly to coat.

ROAST for 35–40 min., stirring occasionally, or until peppers are tender and slightly charred. Remove pan from oven; let stand for 10 min. Meanwhile, prepare pasta according to package directions.

DRAIN pasta, reserving 1/2 cup pasta water.

PULSE roasted vegetables in a food processor until smooth; pour into a large nonstick skillet. Add the cream cheese, 1/4 cup of the Parmesan and the lemon juice; cook on medium heat for 3–5 min. or until cheese is melted and sauce is smooth, adding some of the reserved pasta water if sauce is too thick.

TOSS cooked pasta with the sauce. Serve sprinkled with remaining Parmesan and the parsley.



spinach and PHILLY agnolotti

Shannon McKechnie | RWoP Recipe Contest Winner

Prep Time: 1 hr. | Cook Time: 15 min. | Total Time: 1 hr., 15 min. | Makes: 7 servings.

what you need

1/4 cup frozen chopped spinach, thawed, squeezed dry

1/4 cup finely chopped red onion

5 tbsp. grated Parmesan, divided

1 tsp. seasoned salt

1/2 tsp. cayenne pepper

3/4 cup (3/4 of 250g tub) **Philadelphia** Cream Cheese Spread, divided

1/4 cup ricotta cheese

28 round dumpling or wonton wrappers

1/4 cup butter

1 1/2 cups table cream (18% milk fat)

make it

PULSE the spinach, onion, 1 tbsp. of the Parmesan, seasoned salt and cayenne together in a food processor until well blended. Add 1/2 cup of the cream cheese spread and the ricotta; pulse until smooth.

PLACE dumpling wrappers in single layer on clean work surface. Top each with about 1 3/4 tsp. of the spinach filling. Lightly brush edges of wrappers with water, then fold in half; press edges together with tines of fork to seal. Place on parchment-paper-covered baking sheet.

BRING a large saucepan of water to a medium boil. Meanwhile, melt butter in a large, deep nonstick skillet on medium-high heat. Add the table cream and remaining 1/4 cup cream cheese to melted butter; cook, stirring frequently, for 2–3 min. or until cream cheese is melted and sauce is well blended. Reduce heat to low; cook, stirring occasionally, until thickened.

ADD prepared agnolotti, in batches if necessary, to the boiling water; cook for 2–3 min. or until agnolotti float to the top.

STIR remaining Parmesan into sauce. Use slotted spoon to transfer agnolotti to the sauce. Gently spoon sauce over agnolotti. (Do not stir since agnolotti are delicate.) Serve immediately.



grilled mediterranean pizza

Sarah Reynolds | RWoP Recipe Contest Winner

Prep Time: 20 min. | Cook Time: 20 min. | Total Time: 40 min. | Makes: 4 servings.



what you need

1 pkg. (750g) refrigerated pizza dough, divided into 4 equal pieces

1/4 cup sundried tomato pesto

2 cups sliced tomatoes, blotted with paper towel to remove excess moisture

1 cup small broccoli florets

125 g (1/2 of 250g pkg.)

Philadelphia Light Brick Cream Cheese Spread, cut into small cubes

1/2 cup halved pitted black olives

1/4 cup slivered fresh basil leaves

make it

HEAT barbecue to medium-high heat.

ROLL each portion of pizza dough into an oval, about 1/2-in. thick and 9 in. long. Grill with lid closed for 3–5 min. on each side or until dough lifts easily from the grill and is well marked.

REDUCE heat to low; transfer pizzas to upper, or top, grill rack, as dough should be cooked at this point. Divide pesto evenly over the pizzas, followed by equal amounts of tomatoes, broccoli, cream cheese and olives; close lid. Cook for 7–10 min. or until vegetables are tender-crisp, but heated through.

SERVE pizzas garnished with basil.

pork in a mushroom cream sauce

Matt Wells | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 42 min. | Total Time: 57 min. | Makes: 4 servings.

what you need

- 1 tbsp. extra virgin olive oil
- 1 lb. (450g) thinly sliced boneless pork loin chops
- 4 cups sliced white mushrooms
- 1/2 cup chopped onion
- 1 tsp. minced garlic
- 1/4 tsp. dried rosemary leaves
- 1/4 tsp. dried thyme leaves
- 1/4 tsp. each salt and black pepper
- 1 tbsp. Worcestershire sauce
- 1 cup water
- 1 can (10 fl. oz./284 mL) cream of mushroom soup
- 3 tbsp. *Philadelphia* Herb & Garlic Cream Cheese Spread
- 1 cup frozen peas

make it

HEAT oil in a large nonstick skillet over medium-high heat. Add pork slices; cook for 2–3 min. or until no longer pink. Using a slotted spoon, transfer pork to a large plate; set aside.

ADD mushrooms, onion, garlic, dried herbs, salt and pepper to the same skillet; cook, stirring frequently, for 3–5 min. or until vegetables are golden brown and softened. Deglaze skillet with Worcestershire sauce, stirring to incorporate browned bits into mushroom mixture.

REDUCE heat to medium-low; stir in the water, soup and cream cheese spread and cook for 2–3 min. or until cheese is melted and sauce is smooth.

ADD the reserved pork slices to the skillet and simmer mixture for 25–30 min. or until heated through and thickened, stirring in peas during the last 10 min. of the cooking time.

Serving Suggestion: Serve this dish over, or with, hot cooked rice or mashed potatoes.





dinner pie

Maaïke Campbell | RWoP Recipe Contest Winner

Community Choice Winner



Prep Time: 15 min. | **Cook Time:** 1 hr., 12 min. | **Total Time:** 1 hr., 27 min. | **Makes:** 6 servings.

what you need

- 1 lb. (450g) extra-lean ground beef
- 2 cups thinly sliced carrots
- 4 cups broccoli florets
- 1 tbsp. steak spice seasoning
- 1 pkg. (397g) frozen puff pastry, thawed
- 1 tub (250g) *Philadelphia* Herb & Garlic Cream Cheese Spread
- 1 can (341 mL/12 oz.) peaches-and-cream corn, drained
- 1 cup shredded marble cheddar cheese

make it

HEAT oven to 350°F.

COOK meat in a large nonstick skillet over medium-high heat for 5–7 min. or until browned. Meanwhile, in a large pot of boiling water, cook carrots for 6 min. Add broccoli and cook for an additional 5–6 min.

DRAIN vegetables; set aside. Drain meat; discard any skillet juices. Stir steak spice into meat.

LIGHTLY coat a 9-in. springform pan with cooking spray. Roll pastry to a 12x10-in. rectangle, about 1/8-in. thick. (If your 397g pkg. contains 2 pieces pastry, stack them on top of each other before rolling out.) Place pastry in the prepared pan, allowing excess to hang over the side of the pan.

ASSEMBLE pie by spooning the meat mixture over the pastry base. Top with the carrot/broccoli mixture, followed by the cream cheese spread, the corn and the marble cheddar. Fold over excess pastry to cover pie, then pinch seams together to seal.

BAKE for 50 min. to 1 hr. or until golden brown. Let stand for 10 min. before slicing and serving.

Special Extra: To help pastry look golden and rich, brush the top of the pastry evenly with a mixture of 1 large egg whisked with 1 tbsp. water just before baking. For this recipe, you will only need to use 1 or 2 tsp. of the egg wash; discard remaining egg wash.





desserts

laurie pearson

.....
dessert host



It was a sunny spring afternoon when my children and I were driving home, listening to the radio. Ordinarily, our van is so full of conversation and chattering children that I don't pay attention to the on-air personalities in between the music. However, in a rare moment of quiet, we listened as the host talked about a conversation he'd had with Anna Olson that morning. He raved about an upcoming opportunity to film cooking videos to win a hosting position with Kraft Canada Inc.'s *Real Women of Philadelphia*. Immediately my children caught the excitement. "We have to check that out!" "Can you imagine if you won, Mom?" "I could do all the filming!" "What would we do with the winnings?" "What could we make to enter?" "We could enter every week!"

The excitement mounted all the way home as we caught the filming bug and dreamed up recipe videos to enter. All 10 of my children, as well as my husband, became my biggest supporters as we planned for our first entries. My goal was to submit one video each week and to use the contest as an audio-visual project for our homeschooling: teaching our eldest children about filming, editing and uploading video to the Internet. However, the competition was addictive and I couldn't confine my excitement and creations to just one entry per week.

By far, the best part of the contest was the community supporting one another and sharing in the excitement online! I loved seeing each new video pop up in the gallery. Every recipe was creative, each personality was inspiring and the enthusiasm was contagious! Wednesdays were filled with anticipation as we gathered around the computer to see who the finalists would be. We could cheer on each finalist and share in their joy because they felt like friends who we had already connected with through their videos.

Then it happened: I was named a finalist for my Deep-Fried Cheesecake! Suddenly, our far-off dream was becoming a reality and the possibility of hosting such an incredible group of home cooks was coming closer. The trip to Toronto took me

way out of my element and had me jumping out of my comfort zone in many ways. I could not remember a time when I had been away from home without at least one baby along. Walking through the streets of downtown Toronto without a tiny hand to hold crossing the street was a new experience for me. However, with 15 other finalists, fast friends were made and every moment was filled with great memories! Then, the awards dinner arrived. What an occasion! All decked out in such a lovely venue, it felt like the "Academy Awards" of *Philadelphia* cream cheese. I was so honoured to even be counted among that group of amazing finalists that I was stunned to hear my name called and see my dessert being served to all the dinner guests.

Since that night, I've had so much fun continuing to create *Philadelphia* cream cheese recipes and sharing stories and life experiences with cooks across the country. My supportive husband and crew of cheerleading children continued to be my videographers and taste testers, and the months flew by!

“ ... the best part of the contest was the community supporting one another ... ”

Now, here I am, with the privilege of introducing the sweetest section of our Community Cookbook. You'll find recipes from our beloved finalists, as well as our recipe contest winners and my own sweet treats. Whatever your occasion, you're sure to find the perfect dessert starring *Philadelphia* cream cheese right here, created by amazing Canadians just like you!



deep-fried mini cheesecakes

Laurie Pearson | RWoP Competition Winner

Prep Time: 20 min. | Cook Time: 40 min. | Total Time: 1 hr. | Makes: 12 servings.

what you need

2 pkg. (250g each) **Philadelphia** Brick Cream Cheese, at room temperature

1 2/3 cups granulated sugar, divided

2 eggs

2 tbsp. lemon juice

1 tsp. pure vanilla extract

2 cups vegetable oil, for frying

1 tbsp. ground cinnamon

12 small flour tortillas

3/4 cup chocolate syrup

1 1/2 cups sliced strawberries

3/4 cup thawed *Cool Whip* whipped topping

make it

HEAT oven to 375°F.

SPRAY a 12-cup muffin pan lightly with cooking spray.

BEAT cream cheese, 2/3 cup sugar, eggs, lemon juice and vanilla in large bowl with mixer until well blended; spoon into prepared muffin cups. Bake for 20–25 min. or until golden brown around edges and set in centres. Remove from oven and let stand 5 min.

HEAT oil in heavy skillet to 350°F. Meanwhile, combine remaining sugar with cinnamon; set aside.

PLACE 1 cheesecake in the centre of a tortilla. Fold bottom of tortilla up and over cheesecake, and then fold in sides over cheesecake to make a cheesecake bundle. Repeat with remaining cheesecakes and tortillas.

FRY cheesecake bundles, in batches, in hot oil for 1 min. or until tortillas are golden, then turn over and fry 1 min. Remove from oil and place on a paper-towel-covered plate; dab off excess oil. While warm, place tortilla bundles, one at a time, in sugar-cinnamon mixture and toss to coat.

SERVE cheesecakes drizzled with chocolate syrup; top with strawberries and whipped topping.



cream cheese crepes with lemon meringue

Johanna Hyde | RWoP Competition Finalist

Prep Time: 1 hr. | Cook Time: 30 min. | Total Time: 1 hr., 30 min. | Makes: 8 servings.

what you need

Meringue Cookies

1 egg white

1/4 tsp. cream of tartar

1/4 tsp. vanilla extract

1/3 cup granulated sugar

Cream Cheese Filling

1 pkg. (250g)

Philadelphia Brick Cream Cheese, softened and divided

3/4 cup icing sugar

zest and juice from 1 lemon

1/2 cup whipping cream, whipped

Cheesy Lemon Sauce

1 box (212g) lemon pie filling

Crepes

1 cup flour

2 eggs

1/2 cup milk

1/2 cup water

2 tbsp. butter, melted

1/4 tsp. salt

make it

PREHEAT oven to 300°F.

Meringue: Beat egg white, cream of tartar and vanilla with mixer until foamy. Slowly add the granulated sugar while beating until stiff peaks form. Drop heaping teaspoonfuls of the egg white mixture onto parchment-covered baking sheet. Bake for 25–30 min. or until firm to the touch.

Filling: Mix half the cream cheese, icing sugar, lemon zest and juice until thoroughly blended; gently fold in whipped cream. Refrigerate until ready to assemble crepes.

Lemon Sauce: Prepare pie filling according to package directions, omitting the butter. While hot, whisk in half the remaining cream cheese. Refrigerate until ready to use.

Crepes: In a large bowl, whisk together flour and eggs; gradually add the milk, water, butter and salt, whisking until mixture is smooth. Heat a small skillet on high and spray with cooking spray. Pour 1/4 cup batter into pan; swirl to evenly coat the inside of pan. Cook crepe until loose and browned on the bottom. Turn over and cook other side. Spoon 2 tbsp. cream cheese filling onto each crepe, then roll up. Top with creamy lemon sauce. Garnish each with a meringue cookie.





chocolate PHILLY soufflé cake

Kristen Eppich | RWoP Competition Finalist

Prep Time: 15 min. | Cook Time: 45 min. | Total Time: 1 hr. | Makes: 10 servings.

what you need

170 g semi-sweet baking chocolate,
chopped

1/4 cup unsalted butter

125 g (1/2 of 250g pkg.) **Philadelphia**
Brick Cream Cheese, softened

6 egg whites

3/4 cup granulated sugar, divided

4 egg yolks

2 tsp. pure vanilla extract

1 tsp. instant espresso powder

2 tbsp. icing sugar

make it

PREHEAT oven to 400°F, positioning rack in lower third of oven.

GREASE the inside of a 9-in. springform pan. Cover the bottom with parchment paper. Set aside. Place chocolate, butter and cream cheese in a medium microwavable bowl. Microwave on medium-high approximately 3 min. or until all ingredients are melted, stirring halfway through. Remove from microwave and whisk together to blend. Set aside.

PLACE egg whites in a large mixer bowl; beat on medium-high approximately 2–3 min. or until soft peaks form. Gradually add 1/4 cup granulated sugar, beating 3 min. or until whites are glossy and form stiff peaks. Set aside.

PLACE yolks in a separate mixing bowl and add remaining granulated sugar. Beat on high 2 min. or until yolks are pale in colour, thick and fluffy. Stir in vanilla and espresso powder.

ADD Chocolate mixture to the egg yolks and gently fold egg whites into the chocolate-yolk mixture until just mixed. Pour into prepared pan.

REDUCE oven temperature to 350°F. Place pan in oven and bake 40–45 min. or until soufflé is crisp on top and a skewer inserted into the centre comes out with a few crumbs on it. Remove cake from oven and allow to cool to room temperature. (The cake will sink slightly in the centre.)

PLACE cake on serving plate and dust with icing sugar.

PHILLY lobster tails

Lisa McBay | RWoP Competition Finalist

Prep Time: 20 min. | Cook Time: 40 min. | Total Time: 1 hr., 15 min. (incl. cooling) | Makes: 10 servings.

what you need

125 g (1/2 of 250g pkg.) **Philadelphia**
Brick Cream Cheese, softened

1 cup ricotta cheese

2 tbsp. granulated sugar

2 tbsp. honey

1/8 tsp. ground cinnamon

1/8 tsp. ground nutmeg

1/8 tsp. vanilla extract

1/4 cup dried apricots, diced

1 pkg. (454g) phyllo pastry

1/2 cup butter, melted

1/2 cup icing sugar

make it

PREHEAT oven to 350°F.

BEAT together cream cheese, ricotta, granulated sugar, honey, cinnamon, nutmeg and vanilla until well blended. Stir in apricots; set aside.

FAN out the entire contents of the phyllo package on counter and brush one side with melted butter. Roll up into a log shape. Cut crosswise into 12 puck-shaped pieces. Cover with a damp cloth.

TO make each lobster tail, take a puck and butter one cut end. (This will be the inside of the tail.) Slowly push the centre of the buttered side inward to form a cone shape. Brush the outside of the cone with melted butter, then add 1 tbsp. of the cream cheese mixture to the cone. Butter the edge and seal. Repeat until you have 12 filled cones.

PLACE cones on a parchment-covered baking sheet and brush with 1/2 of the remaining butter.

BAKE for 20 min. Brush with remaining butter. Return to oven and bake 20 min. longer or until a light golden colour. Cool. Sprinkle with icing sugar just before serving.



peanut butter pie

Janet Caughill | RWoP Recipe Contest Winner

Prep Time: 15 min. | Total Time: 2 hr., 15 min. (incl. freezing) | Makes: 10 servings.



what you need

1 1/4 cups *Honey Maid Graham Crumbs*

1/4 cup **unsalted butter, melted**

1 pkg. (250g) **Philadelphia Brick Cream Cheese, softened**

3/4 cup *Kraft Crunchy Peanut Butter*

1 cup **icing sugar**

2 cups *thawed Cool Whip whipped topping*

1 **chocolate-covered toffee bar (39g), chopped**

make it

COMBINE the graham crumbs and butter; press on bottom and side of a 9-in. pie plate.

BEAT the cream cheese, peanut butter and icing sugar in a large bowl with mixer on high speed until smooth. Fold in the whipped topping; spoon into the prepared crust. Freeze for at least 2 hr. or up to 24 hr.

GARNISH with the chopped chocolate bar just before serving.

Shortcut: Use a prepared *Honey Maid Graham Pie Crust* to make this already quick-to-prepare recipe even faster.

sandwich cookies

Mandy Cmoc | RWoP Recipe Contest Winner

Prep Time: 30 min. | Total Time: 40 min. | Makes: 40 servings.

what you need

1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened

2 cups icing sugar

1/4 cup milk

1 tsp. vanilla

2 pkg. (515g each) German chocolate cake mix

2/3 cup canola oil

4 large eggs

make it

HEAT oven to 350°F.

BEAT the cream cheese, icing sugar, milk and vanilla together in a large bowl with mixer on high speed for 1–2 min. or until smooth; cover and chill in the refrigerator until ready to use.

STIR the cake mixes, oil and eggs together in a large bowl until a smooth but thick cookie batter forms. (This could also be done with the mixer.) Roll 1 tbsp. cookie dough into a ball and place on a parchment-paper-covered baking sheet, allowing for a 1-in. space between cookies. Repeat with remaining dough to make 80 balls.

BAKE cookies, in batches, on 2 centre oven racks for 10 min. Cool on baking sheets for 5 min.; transfer cookies to wire racks and let stand until completely cooled.

SPREAD 1 tbsp. of the icing onto the bottom of each of 40 cookies; top with 1 of the remaining cookies, bottom side down.

Make Ahead: Cookies can be baked ahead of time, cooled and stored in a cookie tin up to 24 hr. Icing can also be prepared ahead of time and stored, covered, in the refrigerator up to 24 hr. When ready to serve, simply fill the cookies with the icing as directed to make the sandwich cookies.



grandma's marshmallow cheesecake

Melanie Deland | RWoP Recipe Contest Winner

Prep Time: 30 min. | Total Time: 4 hr., 30 min. (incl. freezing) | Makes: 16 servings.



what you need

2 1/2 cups *Oreo* Baking Crumbs, divided

1/2 cup unsalted butter, melted, divided

1 pkg. (250g) *Philadelphia* Brick Cream Cheese, softened

1 cup sour cream

1/4 cup fresh lemon juice

1 tsp. vanilla

3 cups miniature marshmallows

1 can (540 mL) cherry pie filling

make it

COMBINE 1 1/4 cups baking crumbs and 1/4 cup melted butter; press onto bottom and up side of a 9-in. pie plate. Repeat with remaining baking crumbs and butter to make second crust.

BEAT the cream cheese in a large bowl with mixer on high speed for 2 min. or until smooth. Add sour cream, lemon juice and vanilla; beat on medium speed until well combined. Fold in the marshmallows.

SPOON the mixture evenly into the pie crusts; cover with plastic wrap. Refrigerate at least 4 hr. or overnight.

TOP each cheesecake with equal amounts of the cherry pie filling just before serving.

red velvet macarons

Christina Dowell | RWoP Recipe Contest Winner

Prep Time: 35 min. | Cook Time: 20 min. | Total Time: 55 min. | Makes: 20 servings.

what you need

3 cups icing sugar, divided
1 1/2 cups ground almonds
1 tbsp. unsweetened cocoa powder
3 large egg whites
1 tsp. vanilla, divided
1/2 tsp. red food colouring paste
pinch salt
1/4 cup granulated sugar
1/4 cup **Philadelphia** Light Cream Cheese Spread
1/4 cup unsalted butter, at room temperature

make it

SIFT 1 1/2 cups of the icing sugar, the ground almonds and cocoa powder into a large bowl; stir.

BEAT the egg whites, 1/2 tsp. vanilla, the food colouring paste and salt in a large bowl with mixer on high speed for 1 min. or until foamy. Add the granulated sugar, 1 tbsp. at a time, and beat on high speed until medium-stiff, glossy peaks form.

FOLD the icing sugar mixture gently into the egg whites until completely incorporated. Drop 1 tbsp. of the egg white mixture, 2 in. apart, onto parchment-covered baking sheets; spread each into a 1 1/2-in. circle. (You should have 40 circles.) Let stand for 20 min.

MEANWHILE, beat the cream cheese spread, butter and remaining 1/2 tsp. vanilla with mixer on high speed until smooth. Add remaining 1 1/2 cups icing sugar and continue to beat until thickened and creamy. Cover and refrigerate until ready to use.

HEAT oven to 300°F. Bake the cookies for 18–20 min. or until they can easily be lifted from the parchment paper. Cool completely.

SPREAD bottoms of 20 of the cookies with the icing; cover with remaining cookies, bottom sides down, to form 20 macarons.



braided cheese bread with peaches

Johanna Hyde | RWoP Recipe Contest Winner

Prep Time: 20 min. | Cook Time: 40 min. | Total Time: 1 hr. | Makes: 10 servings.

what you need

1 frozen pre-rolled puff pastry sheet
(about 450g/14x10 in.), thawed

1/2 cup (1/2 of 250g tub) **Philadelphia**
Cream Cheese Spread

3 tbsp. brown sugar

1 tsp. vanilla

2 large peaches, peeled, sliced
(about 3 cups)

1 large egg

1 tbsp. water

2 tsp. unsalted butter, melted

2 tsp. granulated sugar

make it

HEAT oven to 350°F.

COVER a large baking sheet with parchment paper. Place pastry on prepared baking sheet. Stir the cream cheese spread, brown sugar and vanilla together in a small bowl until smooth. Spread the mixture lengthwise down the centre of the pastry sheet, leaving 3-in. borders on both long sides of pastry.

PLACE peach slices directly on cream cheese mixture in 2 side-by-side rows, overlapping slightly. At an angle, slice each pastry border into 9 (1-in.-wide) strips. Alternating from each side, fold the 1-in. strips over the peaches to resemble a braid. Whisk egg with water until blended; brush over pastry.

BAKE 40 min. or until golden brown. Remove from oven; drizzle pastry with melted butter, then sprinkle with granulated sugar. Let stand 10 min. or cool to room temperature. Slice and serve.



peanut-butter banana rum tiramisu

Prudence Lau | RWoP Recipe Contest Winner

Prep Time: 25 min. | Total Time: 1 hr., 10 min. (incl. chilling) | Makes: 16 servings.



what you need

1 pkg. (6-serving size) vanilla instant pudding

3 cups 2% milk

3/4 cup chunky peanut butter

125 g (1/2 of 250g pkg.) **Philadelphia** Brick Cream Cheese

2 cups thawed *Cool Whip* whipped topping

14 large ladyfingers

1 cup rum

1 cup thinly sliced banana (about 1 large banana)

1 dark or milk chocolate bar (42g), finely grated

1/2 cup sliced or chopped strawberries

make it

BEAT the pudding mix and milk together in a large bowl with mixer on medium speed for 2 min. or until smooth.

MEANWHILE, add the peanut butter and cream cheese to a small microwavable bowl. Microwave on high for 30 sec. or until softened; stir until smooth. Add to the pudding and beat for 1 min. or until well blended. Fold in the whipped topping.

DIP the ladyfingers in the rum until evenly moistened. Spoon 2 cups pudding mixture into a 2.5-L glass bowl or trifle dish; cover with layers of 1/2 cup banana, 7 ladyfingers and 1/4 cup chocolate. Repeat all layers once more. Finish off with the remaining pudding mixture and chocolate; cover and chill in the refrigerator for at least 45 min. or up to 24 hr.

WHEN ready to serve, top with the strawberries.

lemony graham squares

Brent Le Blanc | RWoP Recipe Contest Winner

Prep Time: 15 min. | Cook Time: 30 min. | Total Time: 45 min. | Makes: 12 servings.



what you need

- 1 1/2 cups graham wafer crumbs
- 3/4 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup unsalted butter, melted
- 1/2 cup (1/2 of 250g tub) **Philadelphia** Cream Cheese Spread
- 1 can (300 mL) sweetened condensed milk
- 1 tbsp. lemon zest
- 1/2 cup fresh lemon juice

make it

HEAT oven to 375°F.

COAT a 9-in. square cake pan lightly with cooking spray. Combine the graham crumbs, flour, sugar, baking powder and salt in a medium bowl. Stir in the butter until well combined and crumbly; press half of the mixture onto the bottom of the prepared pan.

BEAT the cream cheese spread in a large bowl with mixer on high speed for 2 min. or until fluffy. Add the condensed milk, lemon zest and lemon juice and beat on medium speed until smooth.

POUR the lemony filling over the crust and spread to evenly cover. Sprinkle with the remaining crumb mixture.

BAKE for 25–30 min. or until crumbs are golden brown. Cool to room temperature before cutting into 12 squares.



blueberry crumble pizza

Carolyn Phillips | RWoP Recipe Contest Winner

Prep Time: 10 min. | Cook Time: 15 min. | Total Time: 25 min. | Makes: 24 servings.

what you need

- 1/2 cup whole wheat flour
- 1/2 cup packed brown sugar
- 2 tsp. ground cinnamon
- 3 tbsp. cold unsalted butter, cubed
- 1 pkg. (250g) **Philadelphia** Brick Cream Cheese, softened
- 6 tbsp. canned sweetened condensed milk
- 1 large egg
- 1 tsp. vanilla
- 2 ready-to-use baked pizza crusts (14 in./315g each)
- 3 cups blueberries

make it

HEAT oven to 425°F.

COMBINE the flour, sugar and cinnamon in a medium bowl. Cut in the butter until mixture resembles coarse crumbs; set aside.

PULSE the cream cheese, condensed milk, egg and vanilla together in a food processor until very smooth; divide evenly into 2 portions. Spread onto pizza crusts to about 1/2 in. from edges.

DIVIDE blueberries evenly over pizzas; top with equal amounts of the crumb topping.

BAKE pizzas directly on 2 centre oven racks for 15 min. or until toppings are browned, rotating pizzas after 8 min.

REMOVE from oven by sliding onto large, heatproof cutting boards. Let stand for 5 min. before slicing and serving.

Important Note: If the directions on the pizza package direct you to bake the crusts on pizza pans instead of directly on the oven rack, use the pizza pans as directed.

PHILLY cream “cheese-icles”

Mary Reynolds | RWoP Recipe Contest Winner

Prep Time: 10 min. plus freezing | **Total Time:** 4 hr., 10 min. | **Makes:** 8 servings.



what you need

1/2 cup mashed ripe banana

1/2 cup (1/2 of 250g tub)

Philadelphia Cream Cheese Spread

1 cup orange juice

make it

ADD all 3 ingredients to a blender and blend until smooth.

POUR mixture into 8 (1/4-cup) frozen pop moulds. Freeze at least 4 hr. or overnight.

WHEN ready to serve, remove moulds from freezer and loosen frozen pops by running moulds under warm water for 30 sec. to 1 min. Pop out and serve.

Substitute: Try recipe with apple, pineapple or carrot juice instead of the orange juice.

apricot-walnut rugelach

Graine Wightman | RWoP Recipe Contest Winner

Prep Time: 10 min. | Cook Time: 30 min. | Total Time: 2 hr., 40 min. (incl. chilling) | Makes: 16 servings.



what you need

1 pkg. (250g) **Philadelphia** Light Brick Cream Cheese Spread, softened

1 cup unsalted butter, at room temperature

2 cups all-purpose flour

1 cup no-sugar-added apricot jam

1 cup coarsely chopped walnuts

1 large egg

1 tbsp. water

make it

HEAT oven to 350°F.

BEAT the cream cheese, butter and flour in a large bowl with mixer on medium speed for 1 min. or just until dough comes together. Separate dough into 4 pieces and roll each into a ball; flatten slightly. Wrap tightly in plastic wrap and chill in the refrigerator for 2 hr.

USE a lightly floured rolling pin and work surface to roll each flattened ball of dough into a 7-in. round, about 1/8-in. thick.

SPREAD the jam evenly onto the centre of each round, leaving a 1/4-in. border; top with the walnuts. Cut each round into 8 wedges; roll up, starting from rounded short side. (You will have 32 rugelach.) Transfer to parchment-covered baking sheets. Whisk egg with water; brush onto rugelach.

BAKE on the 2 centre oven racks for 25–30 min. or until golden brown, rotating the baking sheets after 15 min. Cool to room temperature before serving.



red velvet cheesecake brownies

Shannon McKechnie

Community Choice



Prep Time: 30 min. | Cook Time: 45 min. | Total Time: 1 hr., 15 min. | Makes: 20 servings.

what you need

1 cup unsalted butter

1/4 lb. (115g) dark or semi-sweet
baking chocolate

2 2/3 cups granulated sugar, divided

6 large eggs, divided

3 tsp. vanilla, divided

1 tbsp. red food colouring

1 1/3 cups all-purpose flour

pinch salt

2 pkg. (250g each) **Philadelphia**
Brick Cream Cheese, softened

make it

HEAT oven to 350°F.

LINE a 13x9-in. baking dish with parchment paper. Microwave butter and chocolate together in a microwaveable measuring cup on high for 1–2 min. or until melted; stir until smooth. Let stand at room temperature until ready to use.

WHISK 2 cups of the sugar, 4 eggs, 2 tsp. vanilla and the food colouring together in a large bowl. Add the chocolate mixture slowly to temper the eggs, whisking until blended.

MIX the flour with the salt; stir into chocolate mixture until well combined. (This could be done by hand or with a mixer.) Spread batter evenly onto bottom of prepared baking dish; set aside.

BEAT the cream cheese and remaining sugar in a large bowl with mixer on high speed for 1–2 min. or until smooth. Add remaining eggs and vanilla; beat on medium speed just until blended. Pour over the brownie batter in dish. Swirl with a butter knife to marbleize.

BAKE for 40–45 min. or until centre is set. Cool completely at room temperature. Cover and refrigerate at least 4 hr. or overnight.

the ingredients of a good cookbook

by anna olson

A cookbook, regardless of style of cuisine, quantity of recipes or number of authors, is always a community effort. Like the expression, "It takes a village to raise a child," it does take time and collaboration for a cookbook, with as much heart and depth as this one, to really develop into the treasure that it is. While it all started with *Philadelphia Cream Cheese*, it has become so much more.

For those not privy to the inside world of cookbook writing, I'd like to share a brief tale of the creation of a collection such as this.

- 1. CONCEPT:** It takes a lot of discussion and debate to decide on the theme of a cookbook, and to determine who will want to cook from it and to ultimately give them a reason *why* to cook from it. In the case of the *Real Women of Philadelphia* Canada Community Cookbook, the idea was the simple part—the work was yet to come.
- 2. RECIPES:** A cookbook is only as well regarded as the quality of its recipes, and what better way to collect the BEST that Canadian's have to offer, than by asking them directly? And you answered! So many recipes were submitted with each category request and the fabulous team at Kraft Canada Inc.'s test kitchens was able to verify that the community knows how to cook deliciously and write accurate recipes that can be replicated.
- 3. EDITING:** It may not be the most glamorous side to cookbook writing, but you can't underestimate the value of a good editor or editing team. Editors look not just for typos and grammar corrections, but that recipes are placed in an insightful order, that facts are checked and that a consistent, readable style is achieved even when the recipes come from dozens of authors. Editors may not get the glory, but they sure have the guts, and I tip my hat to anyone in that field.



- 4. DESIGN:** Appealing photos are an integral part for a cookbook, to inspire the reader to get into the kitchen and cook with enthusiasm. And the “feel” of a cookbook relies on the design—the layout, the font choice and size are all important to make a cookbook that entices you to use it, not just look at it.
- 5. PRINTING AND DISTRIBUTION:** Of course, what is the point of a cookbook unless it is in people's hands? It takes one team of people to print, bind and box up the books, and another to ship it and get it out to people by whatever means necessary.

Having authored seven cookbooks to date, I am constantly amazed and humbled by the fact that I am not alone in the creation of a book, so I extend my congratulations to any and all that had some hand in pulling this meaningful and special collection together.



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Special thanks to the members of the *Real Women of Philadelphia* community

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