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ORANGE MARMALADE



INGREDIENTS:

- 3 large or 4 small oranges
- 2 cups of sugar
- 4 small sterilized mason/jam jars

DIRECTIONS:

1. Wash the oranges and cut off the ends of the peels and throw away.
2. Use a peeler to remove the orange zest. (Bears can use their claws.)
3. Peel the white pith from the outside and the segments of your oranges. Remove any visible seeds.
4. Place oranges and peels into food processor and pulse until peel is in tiny pieces.
5. Place a small plate into the freezer.
6. Combine sugar and orange pulp into saucepan and bring to a gentle boil for 15 minutes, stirring frequently.
7. Spoon a sample of the mixture onto the cold plate. Allow 30-45 seconds to cool. If it gels, your mixture is ready. If it is still runny, continue to boil until mixture gels on the cold plate.
8. Allow contents of saucepan to cool slightly.
9. Scoop mixture into jars and let cool.
10. Seal jars tightly and place into the refrigerator.

Dress up your jars in cute red hats to give as gifts, or spread on toast or scones for a delicious breakfast or tea time treat!



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ORANGE MARMALADE CAKE



INGREDIENTS:

1 1/2 cups all-purpose flour	2/3 cup white sugar
1 teaspoon baking powder	3 eggs
1/4 teaspoon salt	1/3 cup milk
1 teaspoon ground cinnamon	1 tablespoon lemon juice
1/4 teaspoon ground cloves	1/2 cup chopped walnuts
1/4 teaspoon ground nutmeg	1/2 cup orange marmalade
2/3 cup butter, melted	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.
2. Sift together the flour, baking powder, salt, cinnamon, nutmeg and cloves, set aside.
3. In a medium bowl, stir together the sugar, melted butter, eggs, milk and lemon juice. Add dry ingredients to the egg mixture, mix until well blended. Finally, stir in the walnuts and marmalade.
4. Pour batter into the prepared Bundt cake pan.
5. Bake for 45 to 60 minutes, until cake springs back when lightly touched.
6. Cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.



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ALMOND BEAR CLAWS



INGREDIENTS:

- | | |
|-----------------------------|---|
| 1/3 cup almond paste | 2 teaspoons amaretto liqueur |
| 2 3/4 cups ground almonds | 3 pounds puff pastry |
| 1/2 cup white sugar | 1 egg |
| 1 pinch salt | 1 tablespoon water |
| 2 tablespoons butter | 3 tablespoons sliced almonds,
for garnish |
| 2 egg whites | 3 tablespoons confectioners'
sugar for dusting |
| 1/2 teaspoon almond extract | |

DIRECTIONS:

1. In a large bowl, beat almond paste with an electric mixer to break it apart. Add the almonds, sugar, and salt; continue to mix until the almond paste is no longer lumpy. Stir in the butter, egg whites, almond extract and amaretto liqueur on high speed until its as fluffy as you can get it. Set aside.
2. Using half of the dough at a time, roll it out on a lightly floured surface into a rectangle that is about 8 inches wide and 1/4 inch thick. Trim the edges of the dough. Cut the dough in half lengthwise to make two 4 inch wide strips.
3. Preheat the oven to 400 degrees F (200 degrees C). Line baking sheets with parchment paper.
4. Fill a pastry bag halfway with the almond filling and pipe a stripe of filling down the center of each strip. Whisk together the egg and water. Brush onto one edge of each strip. Fold each strip over the filling and press gently to seal it. Brush each piece with egg wash and sprinkle sliced almonds over the top. Cut into 3 to 4 inch pieces, then cut 1/2 inch slits into the sealed edge to make the "claws". Place the bear claws at least two inches apart on baking sheets. Refrigerate and repeat with the second half of the dough.
5. Bake in the preheated oven until almonds are toasted and pastry is golden brown, 25 to 30 minutes.
6. Cool and dust with confectioners' sugar right before serving.



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