Granola Haskap Upside Down Cake (continued)

Spoon batter on top of haskap berries and gently smooth to cover. Bake for about 40 minutes or until tester inserted in centre comes out clean. Let cool slightly and then run a knife around edge of pan. Place a platter on top of the pan and flip over and let cake release while it's still warm. If any granola remains in the pan simply add it to the top of the cake. Let cool to room temperature and dust with icing sugar to serve.

Tip: Substitute buttermilk for milk and lemon juice.
This is extra delicious with a dollop of vanilla yogurt, whipped cream or ice cream with a few extra haskap berries over top.

Haskap Moon

1oz John Sleeman & Sons Rye Whisky
1oz Ward Series Haskap Liqueur
0.75oz lemon juice
0.5oz black pepper simple syrup
Garnish with a lemon twist

JOHN SLEEMAN & SONS

'Sitting on the banks of the Speed River in Guelph, Ontario, Spring Mill Distillery is draped in history and rooted in tradition. Since it's conception over a decade ago, our mission has always been to deliver the highest quality Canadian spirits. Our conviction to offer premium spirits starts with the choicest Canadian grains and a selection of renowned equipment from the finest makers world-wide. Produced using time-honoured techniques true to traditional practices, each batch of spirit is carefully tended to from grain-to-glass. In 2020 we produced our first bottle of haskap liqueur using haskaps from Strom's Farm and Bakery.'

SCAN QR CODE FOR RECIPES

MEET THE HASKAP

Haskaps are an elongated blue berry known for their unique sweet-tart flavour. Often described as a cross between a blueberry, raspberry and black currant, they are one of the earliest berries harvested in Canada.

WHY WE LOVE THEM

- Rich in antioxidants
- Great source of Vitamin C
- Locally grown
- Perfect for baking, smoothies, jams and desserts
- Freeze beautifully

SCHEDULE OF EVENTS

INFO SESSIONS
Noon & 3:30

HASKAP LIQUOR TASTINGS
John Sleeman & Sons • 1 - 5pm

COOKING DEMOS WITH CHEF EMILY RICHARDS
SATURDAY ONLY • 1:00, 2:00 & 2:45

FEATURED MUSICIAN: 8 SECOND RIDE
SUNDAY ONLY • 2 - 4:30pm

HASKAP MINI DONUTS
THIS WEEKEND ONLY

BAKERY
Peach Haskap Pie, Strawberry Haskap Crisp, Haskap Butter Tart

STROM'S FARM & BAKERY

HASKAP FESTIVAL

SEPTEMBER 19 & 20, 2026

SWEET. TANGY. PACKED WITH FLAVOUR.

Join us for a celebration of one of Canada's most unique berries! Enjoy tastings, farm experiences, bakery treats, recipes, and discover why haskaps are becoming a favourite among food lovers and home cooks alike.

ONLINE TICKET SALES AT WWW.STROM.CA

Haskap Bacon Brie with Crostini

A hint of sweetness and tang are the perfect combination to serve up with drinks with friends. Make the mixture ahead and have it ready to spoon onto brie or try it with your next pork roast.
Prep time: 15 minutes Cook time: Serves: 6 to 8

Ingredients:
4 oz (125 g) sliced bacon, chopped (about 4 slices)
1 small onion, diced
1 apple, cored and diced
1 tsp (5 mL) chopped fresh thyme
1/3 cup (75 mL) Haskap Vinaigrette
2 tbsp (30 mL) chopped fresh parsley
1 brie round (300 to 500 g)

Crostini:
3 tbsp (45 mL) Haskap Vinaigrette
1 tbsp (15 mL) canola oil
1 baguette, sliced
Salt

Whisk together vinaigrette and oil Brush each slice of baguette lightly with vinaigrette mixture and place on a baking sheet. Bake in 400°F (200°C) oven for about 8 minutes or until light golden. Sprinkle with salt; set aside and let cool.

In a skillet, cook bacon over medium heat, stirring often for about 4 minutes or until bacon is starting to brown and crisp. Add onion and thyme; cook, stirring for about 3 minutes or until softened. Add apple and cook for about 3 minutes or until starting to soften. Add vinaigrette and bring to a simmer; remove from heat. Stir in parsley.

Place brie in a small baking pan lined with parchment paper. Spoon bacon mixture over top of brie. Bake in 350°F (180°C) oven for about 15 minutes or until sides are soft when touched. Let cool slightly and serve with crostini.

Pork Tenderloin in Haskap Merlot Sauce

Tender roast pork tenderloin is perfectly served up with this easy pan sauce touched with the sweetness of haskap jam. Try making it to serve with your favourite roast pork, turkey or chicken as well.
Prep time: 15 minutes Cook time: 20 minutes Serves: 3 to 4

Ingredients:
1 pork tenderloin (about 1 lb/454 g)
2 tbsp (30 mL) chopped fresh parsley
2 tsp (10 mL) chopped fresh thyme
1/4 tsp (1 mL) each salt and pepper
2 tbsp (30 mL) canola oil

Haskap Merlot Sauce:
2 tbsp (30 mL) butter
1 small shallot, minced
1/2 cup (125 mL) merlot or gamay red wine
3 tbsp (45 mL) haskap berry jam
1/2 cup (125 mL) fresh or frozen haskap berries
1 tsp (5 mL) cornstarch]
2 tsp (10 mL) water
Pinch each salt and pepper

Sprinkle pork tenderloin with parsley, thyme, salt and pepper. In an ovenproof skillet, heat oil over high heat and brown pork on all sides. Place in 400°F (200°C) oven for about 14 minutes or until thermometer reaches 155°F (68°C) when tested or hint of pink remains inside. Let stand tented with foil for 5 minutes before slicing to serve.

Haskap Merlot Sauce: Meanwhile, in a small skillet melt butter over medium heat. Add shallot; cook for 2 minutes or until softened. Add wine and bring to a simmer. Simmer, stirring often for about 2 minutes or until reduced slightly. Stir in jam until melted. Add haskap berries, salt and pepper and return to simmer. Whisk together cornstarch and water and whisk into pan to thicken.

Spread sauce on plates and top with pork to serve.

Granola Haskap Upside Down Cake

A perfect cake for an afternoon treat to enjoy with family and friends. Keeping some haskaps in the freezer is the perfect way to make this cake year-round!
Prep time: 25 minutes Bake time: 35 minutes Serves: 8 to 10

Ingredients:
1 ½ cups (375 mL) all-purpose flour
¾ cup (175 mL) granulated sugar
½ tsp (2 mL) each ground cinnamon and baking powder
¼ tsp (1 mL) each baking soda and salt
½ cup (125 mL) butter, very soft
2 large eggs
¾ cup (175 mL) milk
1 tbsp (15 mL) lemon juice
1 tsp (5 mL) vanilla
Icing sugar for dusting (optional)

Topping:
¼ cup (60 mL) butter, melted
½ cup (125 mL) packed brown sugar
½ cup (125 mL) granola
1 cup (250 mL) fresh or frozen haskap berries

Topping: Line bottom of a 9-inch (23 cm) round baking pan with parchment paper. Lightly spray the paper and sides of the pan. Pour the melted butter into the bottom of the pan and stir in the brown sugar and spread evenly. Sprinkle with granola and then top with haskap berries.

Stir together milk and lemon juice; set aside. Meanwhile, in a large bowl, whisk together flour, sugar, cinnamon, baking powder, baking soda and salt. Add butter and using a handheld mixer slowly beat until flour mixture looks sandy. Beat in eggs, one at a time, scraping down sides of the bowl as needed. Add half of the milk mixture and beat on low speed. Gradually add remaining milk mixture and vanilla until well combined. *** Continued on next panel.*