



New Trend in Hangwa: Cranberries Illuminate Tradition and Modernity

Ocean Spray® North American cranberries, with their signature bright hue and pure sweet-tart profile, serve as the ideal "paint" for Korean baking masters pursuing "harmony of vision and taste." Their natural acidity effectively balances the mild sweetness of Korean desserts, while the plump fruit adds richer texture and health benefits, revitalizing traditional Hangwa with modern energy.

Korean baking culture combines the refined craftsmanship of Hangwa (traditional Korean confections) with modern Western pastry trends. It emphasizes natural ingredients, balanced sweetness, and aesthetic appeal, often enjoyed during tea breaks or festive occasions. The vibrant color and sweet-tart flavor of Ocean Spray® cranberries provide chefs with innovative inspiration, blending North American flavors into Korean rice cakes (Tteok), Dacquoise, and even traditional Yakgwa, creating delightful new twists on Korean classics.

KOREA



Hanbit Cho

- Founder of Sugar Lane Baking Academy
- Graduate of Ecole Lenotre & Nakamura Academy, Seoul
- Seoul SCAE Barista/Brewing Intermediate Certification



 **Cranberry** 
Master Series

Hanbit Cho, a Korean pastry chef with a unique background in mathematics, banking, and strategy consulting, transitioned to pastry and gained international fame via his YouTube channel (500,000+ subscribers). His logical baking approach, rooted in his past experiences, accelerated his career and fanbase growth. He's also authored two baking books, including the best-seller 'Sugar Lane Dessert Class.'



MATCHA CRANBERRY POUND CAKE

• **Yield: 2ea** (Mini Pan 13cm x 5.5cm x 4.5cm)

Matcha Cranberry Pound Cake

Ocean Spray® Dried Cranberries 40g, Butter 88g, Sugar 77g, Whole Eggs 88g, Vanilla Extract 3g, Cake Flour 88g, Baking Powder 2.2g, Matcha Powder 5g, Greek Yoghurt 18g

Steps

- 1 Lightly beat room temperature butter, add sugar, beat until its color turns light.
- 2 Add whole eggs and vanilla extract in 4-5 additions.
- 3 Fold in rest ingredients, mix until no dry ingredients remain.
- 4 Place 180g of mixture on each pan, bake at temp 165°C for 20 mins. (Pre-heat 165°C)
- 5 Apply syrup on hot pound cakes.
- 6 Once cooled down, refrigerate for 1 hr before glazing.

Syrup

Water 40g, Sugar 20g, Kirsche 5g

Steps

- 1 Dissolve sugar in hot water and add kirsche.

Red Bean Cream

Red Bean Paste 75g, Butter 30g

Steps

- 1 Mix red bean paste and room temperature butter.

Matcha Glaze

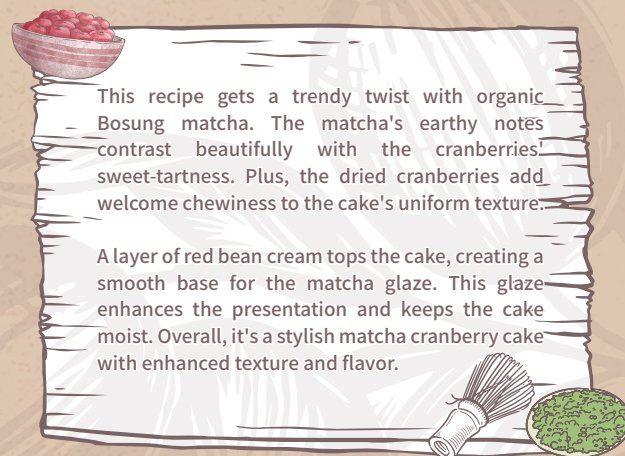
White Couverture Chocolate 270g, Matcha Powder 4.5g, Oil 22g, Cocoa Butter 22g

Steps

- 1 Melt white couverture chocolate and cocoa powder.
- 2 Mix rest ingredients, pass through a sieve.
- 3 Glaze pound cake at temp 35°C.

Final Step: Place Ocean Spray® Dried Cranberries on top.

TRENDY BAKERY



BLACK SESAME CRANBERRY RICE CAKE COOKIE

• **Yield: 4ea**

Cookie

Ocean Spray® Dried Cranberries 80g, Butter 86g, Black Sesame Paste 24g, Granulated Sugar 18g, Light Brown Sugar 78g, Salt 1g, Whole Eggs 40g, Black Food Coloring 0.3g, All Purpose Flour 160g, Cake Flour 30g, Baking Soda 1.7g, Black Cocoa Powder 4g, Black Sesame Powder 16g, Cornstarch 7g

Steps

- 1 Mix room temperature butter and black sesame paste.
- 2 Add granulated sugar, light brown sugar, salt and mix.
- 3 Add whole eggs, black food coloring in 4-5 additions and mix well.
- 4 Add rest ingredients and mix until no dry ingredients remain.
- 5 Split the dough into 135g each and place the rice cake butter inside. Refrigerate for 30 mins.
- 6 Bake at temp 160°C for 13-14 mins. (Pre-heat 160°C).

Rice Cake

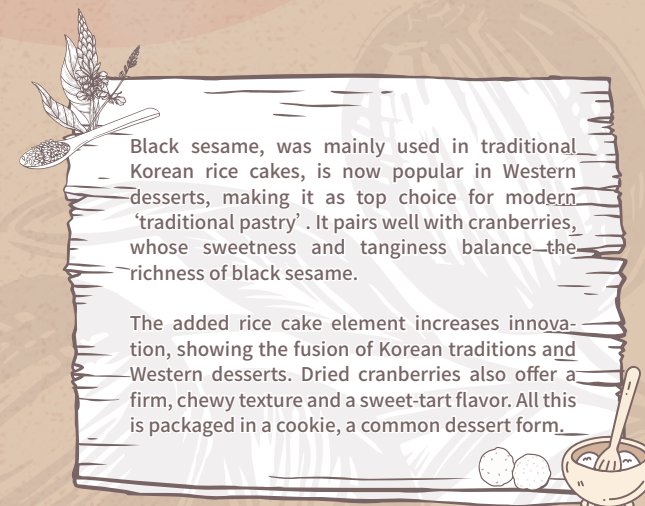
Ocean Spray® Dried Cranberries 25g, Glutinous Rice Powder 51g, Sugar 10g, Salt 0.7g, Hot water 68g

Steps

- 1 Mix glutinous rice powder, sugar and salt.
- 2 Add hot water and mix well.
- 3 Heat the dough in microwave for 30 secs and mix. Repeat several times.
- 4 Fold in Ocean Spray® Dried Cranberries and split the dough 30g each.

Final Step: Drizzle with white coating chocolate and place Ocean Spray® Dried Cranberries.

INNOVATION WITH LOCAL INGREDIENT





The Taste of Taiwan: Cranberries Meet Island Sweet Memories

Ocean Spray® North American cranberries, with their refreshing sweet-tart taste and natural health benefits, have become Taiwanese bakers' secret weapon for reinventing "nostalgic flavors" and embracing new trends. They skillfully temper the sweetness of pineapple cakes and sun cake fillings, add delightful texture and nutritional value to Taiwanese bread, and serve as eye-catching, vibrant additions to creative pastries, infusing the island's beloved baking traditions with distinct North American energy and wholesome appeal.

Taiwanese baking is vibrant and heartwarming, a fusion of nostalgic flavors and creative innovations. From classic pineapple cakes and sun cakes to fluffy Taiwanese bread and inventive desserts, it brims with local charm and ingredient-driven appeal. The addition of Ocean Spray® cranberries brings a fresh twist to these familiar tastes—balancing the sweetness of pineapple fillings, adding surprises to scallion bread, or starring as the lively highlight in creative tea snacks, crafting a unique sweet-tart Taiwanese style.

TAIWAN



Johnny Chen

- Founder of Johnny's Baking Academy
- Founder of Bozz & Ben Xee Tang
- Fifth Coupe du Monde de la Boulangerie (World Bread Cup), Champion
- Champion of the Artistic Bread Category, Fifth Coupe du Monde de la Boulangerie
- Champion of the Fifth Coupe du Monde de la Boulangerie, Taiwan Region Representative Selection Competition



 **Cranberry** 
Master Series

Johnny Chen is a professional baker who has studied in Japan and France before. He holds annual bread workshops across Asia. Proficient in making European-style bread, sweet bread, sourdough, and artistic bread, he focuses on creating unique breads that cater to market trends. He innovates by blending Asian flavors with global trends in bread fillings and dough applications. His book 'Techniques of World Bread Champions' is a bestseller that shares his baking expertise.





*Inspired by
Bubble tea



CRANBERRY PISTACHIO PUFF PASTRY

• Yield: 15ea

- Milk Dough**

High-gluten Flour 500g,
Dried Yeast 5g,
Sugar 60g, Salt 10g,
Milk Powder 10g,
Egg 50g, Milk 320g,
Cream 60g

Steps

 - Mix all ingredients well, finish temp at 26°C.
 - Proof the dough for 40 mins, divide into 65g each.

Final Step

 - Wrap each portion of milk dough (65g) with cranberry pistachio filling (30g).
 - Roll out 30g Danish puff pastry into a circle, cover the dough, and shape into a circle.
 - Place in a star-shaped mold, rise for 40 mins (30°C/75% humidity).
 - Brush with egg wash, pipe 3g of cream on top.
 - Bake at top temp 220°C, bottom temp 180°C for 15 mins. After cooling, decorate with Ocean Spray® Cranberry Sauce.
- Cranberry Pistachio Filling**

Ocean Spray® Dried Cranberries 150g, Cream 110g,
Sugar Powder 80g,
Milk Powder 80g,
Cornstarch 5g,
Almond Flour 50g, Egg 30g,
Pistachio Sauce 90g

Steps

 - Add all ingredients in order, mix slowly until even, divide into 30g each.
- Danish Puff Pastry**

French Flour 500g,
Dried Yeast 8g,
Sugar 50g, Salt 10g,
Water 260g,
Cream 250g,
Laminating Fat 250g

Steps

 1. Mix all ingredients evenly, proof for 30 mins, then chill for 20 mins.
 2. After encasing cream, fold twice and roll into a cylinder, slice into 30g each.

TRENDY BAKERY

Inspired by the globally popular bubble tea, this pastry mimics the drink's appearance. It features pistachios as the filling and cranberries as a substitute for pearls, retaining the fun of chewing while adding a unique texture.

When sliced, the bread's cross-section is visually striking. It features a rich pistachio aroma and cranberry flavor, offering a delightful sensory experience.



CRANBERRY SUN CAKES

• Yield: 6ea

- Pastry Skin**

Ocean Spray® Cranberry Powder 10g,
Cream 26g,
High-gluten Flour 23g,
Low-gluten Flour 37g,
Sugar Powder 8g,
Water 26g

Steps

 - Mix all ingredients well.

Final Step

 - Divide Pastry Skin into 20g each and Shortening Dough into 15g each. Wrap Shortening Dough with Pastry Skin, roll and fold twice, set aside to relax.
 - Fill with cranberry malt filling, shape into round discs, proof for 15 mins.
 - Bake at top temp 210°C, bottom temp 180°C for 15 mins.
 - After cooling, pipe pink chocolate sauce on top, sprinkle with Ocean Spray® Dried Cranberries.
- Shortening Dough**

Ocean Spray® Cranberry Powder 10g,
Cream 32g,
Low-gluten Flour 70g

Steps

 - Mix all ingredients well.
- Cranberry Malt Filling**

Ocean Spray® Dried Cranberries 40g,
Malt Syrup 30g,
Sugar 20g, Cream 30g,
Full Cream Evaporated Milk 10g,
Milk Powder 10g,
Low-gluten Flour 40g

Steps

 - Heat malt syrup, sugar, cream, full cream evaporated milk to temp 50°C, mix with milk powder, low-gluten flour, Ocean Spray® Dried Cranberries, divide into 30g each.

INNOVATION WITH LOCAL INGREDIENT

Sun Cake is a famous traditional Taiwanese pastry. Its flaky, melt-in-mouth texture comes from a meticulous layering process.

This innovative recipe presents a visually appealing pink pastry filled with a cranberry-malt mixture. The filling offers a perfect balance of sweet and tangy, with each bite delivering a burst of cranberry flavor.



Japanese Spirit, Western Technique: Cranberries Accent the Art of Japanese Baking

Ocean Spray® cranberries, natural "rubies" from the pristine fields of North America, with their juicy texture and bright acidity, perfectly align with Japanese artisans' pursuit of authenticity and seasonality. They infuse vibrant energy into the depth of matcha, the sweetness of red beans, and the richness of cream, allowing Wagashi and Japanese-style Western desserts to perform stunning sweet-tart symphonies while honoring tradition.

Japanese baking is renowned for its meticulous craftsmanship, seasonal sensitivity, and the essence of "Wayō Setchū" (East-West fusion). From delicate Wagashi to globally beloved Japanese-style French pastries (Pâtisserie Franco-Japonaise), it reflects a pursuit of ingredient purity and visual beauty. The natural ruby-red color and lively acidity of Ocean Spray® cranberries serve as the perfect finishing touch for Japanese chefs, adding a touch of North American flair to red bean fillings, matcha chiffon cakes, or butter cookies, creating harmonious yet uniquely Japanese flavors.

JAPAN



Daisuke Mori

- Concours Charles Proust, first prize in the General Taste Competition, 2008
- Dijon, first prize in the Entremets & Piece Montee category, 2009
- Second prize in the Gastronomic ARPAJON competition, 2008
- Third prize in the sirha Europa Cup (candy crafting), 2009
- Japan representative at the World Expo in Milan, Italy, 4th place in the individual category, 2005



 **Cranberry** 
Master Series

Daisuke Mori was born in Gifu, Japan. He trained at Tokyo's RUYSDAEL and Grand Hyatt before refining his skills in Paris at Laurent Duchêne (M.O.F.) and Moisan. After returning to Japan, he worked at Toyosu Patisserie SAKURA, creating souvenirs for Kabukiza Theater's reopening. He was certified as a technical instructor by the Japan Confectionery Association. In 2016, he opened EN VEDETTE to share his French-Japanese pastry artistry.





CRANBERRY CREAM BREAD

Dough

Bread flour 1000g, Caster sugar 100g, Salt 20g, Skim milk powder 40g, Yeast 50g, Sweetened egg yolk 250g, Butter 580g

Steps

- 1 In a large bowl, combine the bread flour and caster sugar and mix well.
- 2 Then add salt, skimmed milk powder, and sweetened egg yolks, mixing well.
- 3 Finally, add the yeast and butter and mix well.
- 4 Total mixing time: 14 minutes (L3ML3 ↓ ML3 ↓ ML2).
- 5 Temperature after mixing dough: 26 °C.

Crème pâtissière (Custard Cream)

Milk 500g, Egg yolk 150g, Granulated Sugar 70g, Cake flour 40g, Vanilla flavor to taste

Steps

- 1 Add a little granulated sugar to the milk and bring to a boil.
- 2 Add the remaining granulated sugar and flour to the egg yolks and stir to combine.
- 3 Pour the boiling milk mixture into the egg yolk mixture a little at a time.
- 4 Strain the mixture into a saucepan and heat. Stir until thickened.
- 5 Finally, add the vanilla flavor and refrigerate.

Firing and finishing processes

- 1 Fill the pastry with the cream and bake.
- 2 Bake in a flat kiln at 200°C on the top / 190°C on the bottom for about 20 minutes.
- 3 Finally, top with kirsch-soaked cranberries.

Cream

Dried Cranberries 100g, Crème pâtissière 500g, Pistachio paste 30g, Kirsch to taste

Steps

- 1 Soak cranberries in kirsch (overnight).
- 2 Then mix well the crème pâtissière, pistachio paste and kirsch-soaked cranberries.

TRENDY BAKERY

This cranberry pistachio cream bread creatively pairs tangy cranberries with aromatic pistachios for a multi-layered flavor experience.

Crafted with premium high-gluten flour and French butter for a tender texture, it features a rich pistachio paste filling with rum-infused cranberries, topped with velvety custard cream for added indulgence.



CRANBERRY SAKURA AN-DONUT

Dough

Bread flour 1000g, Non salt butter 300g, Sweetened egg yolk 250g, Caster sugar 100g, Milk 100g, Salt 20g, Semi-dried yeast 12g, Water 170g

Sakura An-filling

Dried Cranberries 100g, white beans paste 500g, Sakura flavor 5g, Kirsch 15g

Topping sugar

Granulated sugar 500g, Freeze dried strawberry powder 50g

Steps

- 1 In a large mixing bowl, mix bread flour, non-salt butter, sweetened egg yolks, caster sugar, milk, salt, semi-dried yeast and water. Total mixing time: 11 minutes (L3M3H2M3). Temperature after mixing dough: 26 °C
- 2 Bench time: 30 minutes. Divide the dough into 50g portions
- 3 While bench time, make Sakura-An filling.
Mix all the white bean paste, dried cranberries, kirsch, and cherry blossom flavoring.
- 4 Final proof: 30°C / 60 minutes / 70% humidity
- 5 Fry the dough in oil at 180°C until brown all over.
Then, insert a knife to make space.
Fill Sakura-An filling in a piping bag into the fried dough.
- 6 Finally, dust with a mixture of granulated sugar and strawberry powder, and top with dried cranberries.

INNOVATION WITH LOCAL INGREDIENT

The Cranberry Sakura AN-DONUT blends East and West. A rich, buttery dough surrounds a filling where sweet white bean paste meets tart cranberries and floral sakura, finished with a tart strawberry sugar coating and cranberry topping for vibrant harmony.

Each bite offers a delightful textural play and evokes springtime, balancing comforting richness with vibrant, tangy freshness.



A Land of Spices, Sweet Fusion: Cranberries' Journey to Southeast Asia

Ocean Spray® North American cranberries, with their sweet-tart profile and rich natural color, bring balance and vibrancy to Malaysia's bold baking flavors. They deftly temper the heaviness of coconut milk, pandan, and tropical spices, adding refreshing layers and eye-catching accents to classic Nyonya Kuih and other sweets. Packed with natural antioxidants, they also infuse Malaysia's exuberant baking culture with North American freshness and health benefits.

Malaysia is a melting pot of cultures, and its baking scene is equally diverse, blending Malay, Chinese, Indian, and Nyonya flavors. Coconut milk, pandan, spices, and tropical fruits are its soul. Here, the bright sweet-tart taste of Ocean Spray® cranberries finds a passionate stage — dancing with fragrant kaya, balancing the richness of coconut desserts (Kuih), adding dazzling layers to colorful Nyonya Kuih, or injecting fruity vibrancy into innovative pastries, orchestrating a tropical flavor symphony across the Pacific.

MALAYSIA



JunWei Goh

- 6th Place of Coupe du Monde de la Patisserie, 2023
- 1st Runner Up (Silver Medal) of Malaysia Pastry Cup, 2022



 **Cranberry**
Master Series 

JunWei Goh, a renowned pastry chef, represented Malaysia in the 2023 Coupe du Monde de la Patisserie, placing 6th among 22 competitors. He thrives on creative challenges, especially in developing new products and using ingredients innovatively. His growth is largely due to knowledge exchanges with renowned chefs, which have expanded his culinary horizons and passion for patisserie.



CRANBERRY MATCHA GATEAU

Cranberry Earl Grey Cake Mixture

Dry Cranberry 135g, Cake Flour 157.5g, Sugar 220.5g, Salt 3.15g, Baking Powder 3.15g, Earl Grey Tea Leaves 3.6g, Whole Eggs 157.5g, Butter 157.5g

Steps

- 1 Use a stand mixer to blend well all the ingredients. Fill 400g mixture into rectangle mould and put in chiller overnight before bake.

Matcha Ganache

Whipping Cream 112g, Dextrose 3.5g, White Couverture 33% 139g, Cocoa Butter 21g, Matcha Powder 16g, Butter 14.5g, Sea Salt 0.5g

Steps

- 1 Blend melted white couverture, melted cocoa butter and matcha powder together. Heat up whipping cream and dextrose to 35°C, then blend with matcha mixture (35°C). At 32°C, blend well butter and sea salt. Cool down until piping texture and put in piping bag before pipe.

Candied Cranberry

Dry Cranberry 50g, Water 50g, Sugar 50g

Steps

- 1 In a saucepan, bring water and sugar to boil. Pour into dry cranberry. Soak in chiller overnight before use.

Cranberry Jam

Cranberry Sauce 135g, Candied Cranberry 34g, Strawberry Puree 21g, Yellow Pectin 2g, Sugar 13.5g

Steps

- 1 Mix yellow pectin and sugar in a bowl. In a saucepan, heat up cranberry sauce, candied cranberry and puree to 45°C, slowly whisk in sugar-pectin mix and bring to boil. Then cool down

Agar-Agar Glaze

Water 76g, Sugar 66g, Agar-Agar Powder 3.5g, Glucose Syrup 55g

Steps

- 1 Bring water, sugar and agar-agar powder to boil. Stop heat and add in glucose syrup mix well. Spray it on the cake while hot.

Assembly: 1. Pipe two line matcha ganache on cranberry earl grey cake. 2. Then place the cranberry jam on the middle. 3. Last, spray the agar-agar glaze on the whole cake.

TRENDY BAKERY



CRANBERRY KAYA BROICHE

Brioche Dough

Ocean Spray® dried cranberries 100g, T55 250g, Sugar 30g, Salt 4g, Whole Egg 117g, Milk 25g, Dry Yeast 5g, Butter 100g

Steps

- 1 Mix all ingredients together except butter and dried cranberries at speed 1 with hook attachment for 4 minutes and speed 2 until the gluten has develop. Gradually add in butter. Once dough has reaches 24°C, slowly add in dried cranberries mix well.

Bulk Fermentation: 30 minutes at 26°C, 12 hours in the chiller; **Divide & Scale:** 70g; **Pre-shape:** Ball shape; **Bench Rest:** 15 minutes in chiller; **Final Shape:** Discs shape; **Final Fermentation:** 1 hours 30 minutes at 28°C

Cranberry Kaya Sauce

Chopped dried cranberries 60g, Pandan Milk 144g, Coconut Cream 96g, Whipping Cream 96g, Egg Yolk 72g, Gula Melaka 75g, Deremara Sugar 30g, Corn Starch 30g, Butter 105g, Sea Salt 0.45g, Pandan Oil 54g

Steps

- 1 In a saucepan, cook pandan milk, coconut cream, whipping cream, egg yolk, gula melaka, deremara sugar, corn starch until boil. Then add in butter, sea salt and pandan oil blend well. Fold in chopped dried cranberries and keep in chiller.

Candied Cranberry

Dried cranberries 50g, Water 50g, Sugar 50g

Steps

- 1 In a saucepan, bring water and sugar to boil. Pour into dried cranberries. Soak in chiller overnight before use.

Pandan Milk Infusion

Milk 250g, Pandan Leaf 25g

Steps

- 1 Blend all ingredients together and keep in chiller overnight. Then strain out the pandan leaf before use.

Mango Confit

Mango Puree 334g, Passion Fruit Puree 60g, Glucose Syrup 48g, Sugar 50g, NH Pectin 8g

Steps

- 1 Mix sugar and NH Pectin in a bowl. In a saucepan, heat up purees and glucose syrup until 45°C, slowly whisk in sugar-pectin mix. Then bring it to boil and keep in chiller until set. After totally set, blend until become a smooth paste.

Assembly: Pipe cranberry kaya sauce on the brioche. Strain out candied cranberry and put on cranberry kaya sauce. Last pipe some mango confit.

INNOVATION WITH LOCAL INGREDIENT

This pastry reinvents Malaysian staples—pandan leaves and kaya sauce—with North American cranberries for a refreshing Nyonya flavor twist.

Fluffy brioche studded with rum-soaked cranberries, meets pandan kaya sauce, finished with mango glaze. Taste the layers: pandan's freshness, coconut sugar's richness, and cranberry's zing—where tradition meets innovation.