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CAKE STALL IDEAS

Dear parents, guardians, and baking friends of Newington College,

Back to Newington Day is one of the biggest days on the Newington College calendar. Music, food stalls, fresh produce, a bustling marketplace and some great sport fixtures attract thousands of boys, families, staff, Old Boys and community members to our Stanmore Road campus. After not being able to hold it for three years we're aiming to make Back to Newington Day 2022 the best yet – and we'd like to enlist your help.

The famous Black & White Cake Stall relies entirely on donations from the College community and the success of the cake stall depends on your generous donations. This year we would love donations of **whole cakes, loaf cakes, fruit cakes, slices and biscuits**.

We have put together some of our favourite recipes as a guide. All the recipes are very easy, delicious and have been great sellers in the past.

If you love to bake and would like to help with additional baking, please contact Sian Richardson on 0419 254 624 or Sarah Taylor Holmes on 0499 850 857 and they will be delighted to give you more cake boxes to fill.

All contributions can be delivered to Centenary Hall on Friday 12 August between 8am and 4pm or up to 12 noon directly to the stall (in Centenary Hall) on the day (Saturday 13 August).

We thank you very much for your generous contribution and wish you very happy baking.



EXCELLENT VANILLA CAKE

Ingredients

300g plain flour (sifted)
2 ½ teaspoons baking powder
¼ teaspoon salt
4 large eggs
300g caster sugar
115g unsalted butter
250ml milk
3 teaspoons vanilla extract or essence
3 teaspoons oil

For the cream cheese frosting

340g cream cheese
170g unsalted butter
1 teaspoon vanilla extract or essence
125g soft icing sugar (sifted)



Method

1. Preheat your oven to 180C (not fan forced).
2. Grease and line with baking paper two x 20cm round pans.
3. Beat the eggs for 30 seconds with an electric beater on speed six (use whisk attachment).
4. With beater going, add the sugar and beat for seven minutes.
5. Meanwhile, heat milk and butter for two minutes to melt.
6. Add vanilla and oil to milk/butter mixture.
7. After the seven minutes of beating, gently add the flour to the egg/sugar mixture. Do this in thirds, beating for five seconds on low between each addition. Turn mixer off as soon as the flour is incorporated.
8. Add approximately one and a half cups of egg/flour mixture to milk mixture to thicken. Use whisk to incorporate until smooth (can be vigorous).
9. Slowly pour the thickened milk mixture into the remaining egg/flour mixture. Scrape down sides and beat on low for 10 seconds.
10. Pour into pans and bake for 30 minutes. Cool for five minutes before turning onto a rack.

For the cream cheese frosting

1. Beat cream cheese, butter and vanilla until soft.
2. Add icing sugar and beat until light and fluffy.
3. Once the cake is cool, use one quarter of the frosting to sandwich the cakes together.
4. Spread the remaining frosting to the sides and top of the stacked cake in an even layer.

BASIC BUTTER CAKE

Ingredients

125g butter (softened)
1 cup caster sugar
½ cup self-raising flour (sifted)
½ teaspoon salt
2 eggs
A little more than 1 cup of milk

Method

1. Preheat your oven to 180C.
2. Grease and line a 20cm round cake tin.
3. In a bowl, combine all ingredients and beat on medium speed for four minutes.
4. Transfer mixture to prepared cake tin and bake for 40–45 minutes.

Variations

Orange cake: add grated zest of one orange to mixture at step 3.

Chocolate cake: replace two rounded tablespoons of flour with same quantity of cocoa.



CINNAMON TEA CAKE

Ingredients

60g butter (room temperature)
½ cup caster sugar
1 egg, room temperature
1 teaspoon vanilla
1 cup self-raising flour
½ cup milk
15g additional butter (melted)
1 tablespoon additional caster sugar
1 teaspoon cinnamon



Method

1. Preheat oven to 180C/160C fan forced.
2. Grease a 20cm round cake pan and line with baking paper.
3. Cream butter, sugar, egg and vanilla until light and creamy.
4. Stir sifted flour and add milk, then beat until smooth.
5. Spread mixture into prepared tin and bake for 20–30 minutes.
6. Let the cake cool slightly while combining additional sugar and cinnamon in a small bowl.
7. Turn cake onto wire rack and spread with extra melted butter and sprinkle with the sugar and cinnamon.

STEPHANIE ALEXANDER'S SIMPLE BANANA CAKE

Ingredients

125g unsalted butter (softened)
1½ cups sugar
2 eggs
1 cup mashed banana (tip: use frozen bananas for great texture)
1 teaspoon pure vanilla essence
250g plain flour
1 teaspoon bicarbonate of soda
½ teaspoon salt
1 teaspoon ground cinnamon
½ cup buttermilk



Method

1. Preheat oven to 180C.
2. Butter and flour a 20cm square cake tin, then line base with baking paper.
3. Cream the butter and sugar until pale and fluffy.
4. Beat in eggs, banana and vanilla.
5. Sift dry ingredients and add to mixture, alternating with buttermilk.
6. Spoon into tin and bake for 45 minutes to one hour or until a fine skewer inserted comes out clean.
7. Cool cake in its tin on a wire rack for a few minutes before turning out. Cool completely before cutting and storing in an airtight tin.

I usually make a lemon icing combining 125g butter, 350g icing sugar and juice of half a lemon in a mixer on high for a few minutes until light and fluffy. This cake can also be made as a loaf cake.

PLANET CAKE EASY CHOCOLATE MUD CAKE

Ingredients

220g butter
220g dark chocolate (chopped)
25g coffee granules
125g plain flour
125g self-raising flour
50g cocoa powder
½ tsp bicarbonate of soda
480g caster sugar
4 eggs (lightly beaten)
35ml vegetable oil
100ml buttermilk



Method

1. Preheat oven to 160C.
2. Grease and line a 20cm round or 17.5cm square tin with baking paper with a collar that extends two cm above the tin.
3. Place the butter, chocolate, coffee and 160ml water in a saucepan and stir over low heat until melted, then remove from heat.
4. Sift the flours, bi-carb soda and cocoa into a large bowl. Stir in the sugar and make a well in the centre.
5. Combined egg, oil and buttermilk and add to the bowl, followed by the chocolate mixture, stirring with a large spoon until completely combined.
6. Pour the mixture into the tin and bake for one hour and 40 minutes or until a skewer poked into the centre of the cake comes out clean, though it may be a little sticky. Leave the cake in the tin until cold.
7. Keep in an airtight container in the fridge for up to three weeks or freeze for up to two months.

NANA CATHERINE'S CHEATS BOILED FRUIT CAKE

Ingredients

750g mixed fruit
½ cup castor sugar
1 teaspoon bi-carbonate of soda
250g butter
1 395g can of sweetened condensed milk
1 can of crushed pineapple
2 eggs
1 cup plain flour
1 cup self-raising flour
1 teaspoon mixed spice



Method

1. Pre-heat oven to 160C.
2. Boil the mixed fruit, castor sugar, bicarb soda, butter, condensed milk and crushed pineapple in a large saucepan, while stirring over a moderate heat. Take care not to burn – keep stirring while the ingredients caramelise.
3. When the ingredients begin to buckle, turn the heat down as low as possible for seven to eight minutes while continuing to stir.
4. Remove from heat and cool.
5. Add two eggs, sifted flours, and mixed spice and stir through.
6. Transfer mixture to a cake tin lined with baking paper.
7. Bake for one hour and 30 minute. Cake is ready to come out when a skewer inserted into the cake centre comes out clean.
8. Pour a tablespoon or two of brandy or Cognac on the cake when you remove it from the oven.

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

Ingredients

125g butter
250g caster sugar
1 tsp vanilla
4 eggs
350g self-raising flour
1 tsp bicarbonate of soda
350g dates (deseeded)
520ml water

For the sauce

600ml cream
250g butter
600g brown sugar



Method

1. Pre-heat oven to 160C.
2. Line a 23cm square tin with baking paper, or two loaf tins.
3. Cut dates in thirds, or use a food processor to chop roughly.
4. Cook dates in water by bringing to a boil on the stove or microwave.
5. In a bowl, cream butter, sugar and vanilla.
6. Add eggs one at a time.
7. Fold in flour and bi-carb soda.
8. Fold in date mixture.
9. Bake for one hour.

For the butterscotch sauce

1. Melt butter and brown sugar in a saucepan
2. Add cream and whisk to combine.
3. Sauce can be reheated just before serving. If making for Back to Newington Day, please bring the sauce in a jar or plastic take-out container with a lid.

NIGELLA'S LEMON SYRUP LOAF CAKE

Ingredients

125g unsalted butter
175g caster sugar
2 large eggs
Zest of a lemon
175g self-raising flour
Pinch of salt
4 tablespoons milk

For the syrup

Juice of 1 ½ lemons
100g icing sugar

Method

1. Preheat oven to 180C.
2. Butter and line a 450g loaf tin.
3. Cream together the butter and sugar.
4. Add the eggs and lemon zest and beat well.
5. Gently fold in the flour and salt.
6. Add the milk and combine.
7. Spoon into the prepared tin and put in oven for 45 mins or until golden, risen in the middle and an inserted cake tester comes out clean.
8. While the cake is cooking put the lemon juice and sugar for the syrup into a small saucepan and heat gently until the sugar dissolves.
9. As soon as the cake is out of the oven puncture the top of the cake all over the loaf with the cake tester.
10. Pour over the syrup, trying to let the middle absorb it as well as the sides, then leave it to soak up the rest.
11. Leave in the tin until it has completely cooled.



MARTHA STEWART'S BASIC POUND CAKE

Ingredients (for two cakes)

2 cups unsalted butter (extra for greasing tins)
3 cups plain flour
1 teaspoon salt
2 ¼ cups sugar
1 teaspoon vanilla extract
9 large eggs (room temperature, lightly beaten)

Method

1. Preheat oven to 180C.
2. Butter and line two loaf pans.
3. Whisk together flour and salt in a bowl.
4. In an electric mixer on high-speed beat butter and sugar until pale and fluffy (about eight minutes).
5. Scrape down sides and reduce to medium, beat in vanilla.
6. Add eggs in four batches, beating thoroughly after each and scraping down the sides of the bowl each time.
7. Reduce speed to low and add flour in four batches, beating until just incorporated.
8. Divide batter evenly between prepared pans, smooth tops with a spatula.
9. Bake until cake tester comes out clean – about 65 minutes.
10. Transfer pans to rack to cool for 30 minutes before turning out.



Variations on the pound cake

Chocolate chip pound cake – Follow pound cake recipe, folding two cups of chocolate chips into the batter after step 7. Bake and cool as directed.

Marble pound cake – Follow recipe omitting flour and salt at step 3 and dividing batter into two after eggs are added at step 6. Mix one-and-a-half cups plus two tablespoons of flour and one-and-a-half teaspoons of salt into half the batter mix. Into the other half of the batter mix one cup plus two tablespoons of flour, half a cup of cocoa powder and one-and-a-half teaspoons of salt. Scoop batters into prepared pans half a cup at a time, alternating between plain and chocolate in each tin. Swirl mixtures with a knife. Bake and cool as directed.

Toasted coconut pound cake – Follow pound cake recipe folding two cups of shredded coconut into batter after step 7. Before baking sprinkle one third of a cup additional coconut over each cake. Bake tented with foil and cool as directed.

ORANGE AND ALMOND CAKE (GLUTEN-FREE)

Ingredients

2 large navel oranges
250g caster sugar
6 eggs
250g almond meal
1 teaspoon baking powder

For the orange syrup

1 orange
½ cup caster sugar
60ml water



Method

1. Place the two whole oranges in a saucepan, cover with water and bring to the boil.
2. Simmer, covered, for one hour (make sure the oranges remain covered with water).
3. Drain and cool. Chop the oranges into quarters, discard any seeds, then place the chunks into a blender and puree until smooth.
4. Preheat the oven to 160C.
5. Grease and line a 22cm spring form tin with baking paper.
6. Beat the eggs and caster sugar until well combined.
7. Stir in the orange puree followed by the almond meal and baking powder.
8. Pour the batter into the prepared tin and bake for one to one hour and 15 minutes until the top is golden and a skewer inserted into the cake centre comes out clean.

For the syrup

9. Use a zester to remove rind from orange and set aside.
10. Juice the orange and combine with sugar and water in a saucepan over low heat.
11. Cook, stirring, for five minutes until sugar dissolves and syrup thickens slightly.
12. Remove from heat, add zest and set aside to cool.
13. Drizzle cooled cake with syrup.

ALMOND AND PEAR CAKE (GLUTEN-FREE)

Ingredients

150g unsalted butter (softened)
125g caster sugar
2 medium eggs
75g gluten-free self-raising flour
100g ground almonds
A good pinch of cinnamon
3 firm pears
25g unsalted butter
1 heaped tablespoon brown sugar



Method

1. Preheat oven to 170C.
2. Grease a 20cm diameter springform cake tin and line the base with baking parchment.
3. Peel, core and quarter the pears.
4. Melt the butter in a frying pan big enough to take all the pear pieces over a medium high heat. When it's bubbling, add the sugar and stir gently until it has dissolved into the butter.
5. Add the pears and cook gently, turning once or twice, until they have softened and are starting to colour – five to 10 minutes. Set aside to cool.
6. In a mixing bowl, beat the softened butter with the caster sugar until pale and fluffy.
7. Beat in the eggs one at a time, adding a spoonful of the flour with each to stop the mix curdling.
8. Combine the remaining flour, the ground almonds and the cinnamon, and fold into the mixture.
9. Scrape the mixture into the prepared tin. Arrange the pears on top and pour on any buttery juices left in the pan.
10. Bake for about 40–50 minutes or until a skewer inserted into the centre of the cake comes out clean.
11. Stand the cake in its tin on a wire rack to cool for a few minutes, then release the tin.

BANANA BREAD (GLUTEN-FREE)

Ingredients

300g smashed ripe banana
3 free range eggs
60g raw honey or organic maple syrup
1 teaspoon vanilla
60g macadamia nut oil or cold-pressed olive oil
1 teaspoon ground cinnamon
½ teaspoon baking soda
1 tablespoon lemon juice
200g almond meal
25g ground flaxseed (linseed) or chia seed



Method

1. Preheat oven to 160C.
2. Combine smashed banana, honey, oil, cinnamon, vanilla, eggs, baking soda and lemon (the lemon activates the bicarb). You can do this by hand in a large bowl or with a good blender/food processor.
3. Add the almond meal and flaxseed and mix well.
4. Lightly oil a loaf tin and then coat liberally with extra almond meal or desiccated coconut to prevent the cake from sticking. I use a 10.5cm wide and 26cm long tin.
5. Spoon batter into the tin and bake for 45 minutes to one hour. Cover the top with foil if over-browning. When cooked a skewer inserted into the centre should come out dry.
6. Remove from the oven and allow to cool before turning out the loaf. Keeps in the fridge covered for up to one week.

NIGELLA'S GINGERBREAD WITH LEMON ICING

Ingredients for two cakes

150g unsalted butter
125g dark muscovado sugar
200g golden syrup
200g black treacle
2 teaspoon fresh ginger (finely grated)
1 teaspoon ground cinnamon
250ml milk
2 large eggs (beaten)
1 teaspoon bicarbonate of soda, dissolved in 2 tablespoons warm water
300g plain flour

For the icing

1 tablespoon lemon juice
175g icing sugar
1 tablespoon warm water



Method

1. Preheat the oven to 170C.
2. Butter and line two loaf tins.
3. In a saucepan melt the butter, sugar, golden syrup, treacle, ginger and cinnamon.
4. Remove from heat and add milk, eggs and bicarb soda and water mixture.
5. In a bowl, add the flour and then pour in the liquid ingredients, beating until well mixed (it will be a very liquid batter).
6. Divide evenly between the two tins and bake for 45 minutes until risen and firm. Be careful not to overcook as it is nicer a little stickier.
Allow to cool before icing.

For the icing

7. In a bowl, whisk the lemon juice into the icing sugar, then gradually add the water. You want a good thick icing. You may not need to add all the water.
8. Spread over the gingerbread with a palette knife.

DONNA HAY'S LEMON CAKE

Ingredients

$\frac{3}{4}$ cup vegetable oil
2 eggs
1 tablespoon lemon rind
 $\frac{1}{4}$ cup lemon juice
1 cup Greek yoghurt
1 $\frac{3}{4}$ cups caster sugar
2 cups self-raising flour, sifted

Method

1. Preheat the oven to 160C (not fan-forced).
2. Grease Bundt pan.
3. Whisk together all ingredients except flour.
4. Add the flour and whisk until smooth.
5. Pour into prepared tin.
6. Bake for 35 minutes or until cooked when tested with a skewer.



MARS BAR SLICE

Ingredients

90g butter
6 x 85g Mars bars (roughly chopped)
4 cups Rice Bubbles
250g milk chocolate block

Method

1. Prepare slice tin by lining with baking paper and set aside.
2. In a glass bowl, place butter and Mars bars. Heat in the microwave for one-and-a-half minutes, removing to stir every 20 to 30 seconds.
3. When butter/Mars bars have completely melted pour Rice Bubbles into the butter/Mars bar mixture one cup at a time. Mix until all combined.
4. Press mixture into the slice tin with the back of a large metal spoon. Set aside.
5. Break the block of chocolate into small squares. Microwave for one minute and stir for 30 seconds. Heat for 20 seconds more if it doesn't become smooth and creamy.
6. Pour the melted chocolate over the Rice Bubbles/Mars bar mixture in the tin and spread evenly.
7. Cool in fridge until chocolate hardens.
8. Use the baking paper lining to lift the hardened slab out of tray and place on a cutting board.
9. Once the slice has reached room temperature, cut into squares with a large sharp knife.



DATE SLICE

Ingredients

1 cup self-raising flour
¾ cup desiccated coconut
¼ cup sugar
150g dates (chopped)
125 g butter

For the icing

2 cups icing mixture
4 tablespoons lemon juice

Method

1. Preheat oven to 180C.
2. Prepare slice tin by lining with baking paper and set aside.
3. Sift flour into bowl and mix in coconut, sugar and chopped dates.
4. Melt butter and pour over dry ingredients, mix thoroughly with a wooden spoon.
5. Put mixture into tin and press down firmly with the back of a spoon.
6. Bake in oven for 25 minutes.
7. Meanwhile, mix icing sugar and lemon juice together and set aside.
8. Remove slice from oven and cover with lemon icing.
9. Cut into squares while still warm and leave in the tin to cool.



CHOCOLATE CARAMEL SLICE

Ingredients

1 cup plain flour
½ cup brown sugar)
½ cup desiccated coconut

For the caramel

60g butter
395g can sweetened condensed milk
125g butter (melted)
2 teaspoons golden syrup

For the topping

250g block of milk chocolate
2 teaspoons vegetable oil

Method

1. Preheat oven to 180C.
2. Line a 20 x 30cm tray with baking paper.
3. In a bowl, add the flour, brown sugar, coconut. Pour in melted butter and mix.
4. Press the base mixture into the prepared pan, flattening with a spatula.
5. Bake the base for 10–15 minutes, until lightly golden. Set aside to cool.
6. While the base is baking, add condensed milk, butter and golden syrup in a saucepan.
7. Stir over a low heat until the caramel is smooth and thickened. Remove the pan from the heat and allow to cool.
8. Pour the cooled caramel over the base and return to the oven for around 15 minutes, or until the caramel has turned golden brown. Remove from oven and allow to cool.
9. Meanwhile, break the chocolate into pieces and add to a microwave safe bowl.
10. Heat for 30 seconds at a time until chocolate is melted and smooth, then stir in the vegetable oil.
11. Make sure the slice has cooled completely before pouring the chocolate mixture over the caramel, and smoothing out.
12. Place the slice in the fridge and chill for about 30 minutes until set. Bring to room temperature and cut into squares with a dry warm knife.



CHOCOLATE PEPPERMINT SLICE

Ingredients

1 cup caster sugar
1 cup plain flour
½ teaspoon baking powder
Pinch salt
¾ cup sultanas
1 teaspoon vanilla
2 tablespoons cocoa
125g melted butter
2 eggs, beaten

For the topping

½ teaspoon peppermint essence
125g dark chocolate (melted)
1 tablespoon cream
2 tablespoons butter
1 cup icing sugar (sifted)



Method

1. Preheat oven to 180C.
2. Grease and lined 18 x 30cm slice tin .
3. Gently melt butter and cocoa, stirring to combine. Remove from heat and allow to cool.
4. In a bowl, beat the eggs and sugar, and fold in cooled cocoa mixture.
5. Combine with sifted flour, baking powder and salt, and then add sultanas and vanilla.
6. Pour mixture into prepared tin. Bake in a
7. moderate oven for 20-25 mins. Allow to cool.

For the topping

8. Beat the butter, icing sugar and cream together, and add peppermint essence.
9. Spread over base, and then top with melted chocolate.

SNICKERS ROCKY ROAD

Ingredients

4x60g Snickers bars, chopped coarsely
1 cup Rice Bubbles
150g toasted marshmallows
1 cup roasted unsalted peanuts
400g milk eating chocolate (chopped coarsely)
2 teaspoons vegetable oil

Method

1. Grease 19cm x 29cm slice pan and line with baking paper.
2. Combine Snickers, Rice Bubbles, marshmallows and nuts in a large bowl.
3. Melt chocolate and oil in a saucepan over low heat or gently in the microwave until smooth.
4. Pour chocolate mixture into Snickers mixture and combine well.
5. Spoon rocky road into prepared pan and refrigerate to set. Cut into squares.



HELEN'S PASSIONFRUIT SLICE

Ingredients

125g butter
1 cup self-raising flour
1 cup desiccated coconut
½ cup caster sugar
1 teaspoon vanilla extract

For the topping

395g can sweetened condensed milk
Juice of 2 lemons
Pulp of 3 passionfruit

Method

1. Preheat oven to 180C.
2. Prepare slice tin by lining with baking paper and set aside.
3. Combine flour, coconut sugar and vanilla in a bowl.
4. Melt butter and pour over dry ingredients, mix thoroughly with a wooden spoon.
5. Put mixture into tin and press down firmly with the back of a spoon.
6. Bake in oven for 15 minutes or until golden brown.
7. While the base is baking prepare the topping by whisking together condensed milk, juice of two lemons and pulp of three passionfruit.
8. Cover base with topping and return to oven for a further 10 minutes.
9. Once cool cut into squares with a hot, dry knife. You will need to wipe clean the knife after each cut.



ANZAC BISCUITS

Ingredients

125g butter
1 cup rolled oats
1 tablespoon golden syrup
1 cup of desiccated coconut
1 teaspoon bicarbonate of soda
1 cup of plain flour
2 tablespoons boiling water
1 cup sugar

Method

1. Pre-heat oven to 150 degrees.
2. Line a biscuit tray with baking parchment paper.
3. Melt butter and golden syrup in a large saucepan.
4. Mix bi-carb soda with the boiling water, and then add to the saucepan. This will foam up.
5. Combine all the remaining dry ingredients in a bowl, then add the melted mixture. Mix to a moist but firm consistency.
6. Drop teaspoons of the mixture onto the biscuit tray.
7. Bake until golden brown, approximately 15–20 minutes.
8. Cool for a few minutes before placing on a wire cooling tray.



JAM DROPS

Ingredients

125 g butter (softened)
½ cup caster sugar
1 egg
1 teaspoon vanilla
½ teaspoon salt
1 ½ cup self-raising flour (sifted)
Raspberry jam

Method

1. Preheat oven to a moderate-low heat, approximately 170C.
2. Grease an oven tray.
3. Cream butter and sugar to a light consistency.
4. Add egg, vanilla and salt then beat again until blended.
5. Fold in sifted flour.
6. Form into walnut sized balls and place on oven tray.
7. Make an indentation in the centre of each ball and place a small quantity of jam in each.
8. Bake for 15 minutes.



CHOCKY ROCKS

Ingredients

250g butter
2 cups self-raising flour (sifted)
1 cup caster sugar
100g chocolate bits
2 eggs
½ teaspoon vanilla essence
5 cups Cornflakes (lightly crushed)

Method

1. Preheat oven to 180C.
2. Line a baking tray with parchment paper.
3. Cream butter and sugar until fluffy.
4. Beat in eggs one at a time.
5. Mix in vanilla essence, chocolate bits, flour and two cups of Cornflakes.
6. Toss in spoonful of remaining Cornflakes.
7. Form into balls and place on baking tray. Press lightly to flatten.
8. Bake for 15–20 minutes or until golden.
9. Allow to cool before removing from tray.



GRANNY ANNIE'S GINGERBREAD COOKIES

Ingredients

½ cup butter
½ cup syrup
½ cup white sugar
2½ cups plain flour
½ teaspoon bi-carbonate of soda
½ teaspoon nutmeg
1½ teaspoons ground ginger
1 pinch salt
¼ teaspoon round cinnamon
1 teaspoon grated orange rind

Method

1. Preheat oven to 160C.
2. Line a baking tray with parchment paper.
3. Melt butter in a saucepan. Add syrup and sugar and mix over the heat until smooth.
4. In a separate container mix the rest of the ingredients and then combine with the hot mixture.
5. Roll dough on a floured surface while still warm to 8mm thick.
6. Cut dough into the gingerbread shapes.



MELTING MOMENTS

Ingredients

125g butter (softened)
¾ cup plain flour
¼ cup icing sugar mixture
½ cup custard powder
60g butter (extra, softened)
¾ cup icing sugar mixture (extra)
2 teaspoons finely grated lemon rind

Method

1. Preheat oven to 160C.
2. Line two oven trays with baking paper.
3. Use an electric mixer to beat butter until pale and creamy.
4. Add the flour, icing sugar and custard powder and use a wooden spoon to stir to combine.
5. Use your hands to roll teaspoons of the dough mixture into balls. Place the balls three centimetres apart on the lined trays.
6. Use a fork dusted in icing sugar to gently flatten.
7. Bake in preheated oven, swapping trays halfway through cooking, for 15 minutes or until just cooked through.
8. Remove from oven and set aside for 30 minutes to cool.
9. Use an electric mixer to beat the extra butter and icing sugar in a bowl until light and fluffy.



FLORENTINES (GLUTEN-FREE)

Ingredients

½ cup sultanas
2 cups cornflakes
100g slivered almonds
100g chopped glace cherries
2 tablespoons mixed peel
⅔ cup sweetened condensed milk
250g good quality dark chocolate

Method

1. Preheat oven to 170C.
2. Line two baking trays with non-stick baking paper.
3. Combine the sultanas, cornflakes, almonds, glace cherries, mixed peel and sweetened condensed milk in a bowl.
4. Place spoonful of the mixture on baking trays, leaving enough room between each for biscuit to spread.
5. Bake for 10 minutes until light golden brown, then set aside on a wire rack to cool.
6. Melt the chocolate in a bowl over a saucepan of simmered water. Set aside to cool slightly.
7. Spread over the underside of the Florentines. Use a fork to make wiggly lines in the chocolate, then place chocolate-side up on a wire rack until set.



JAN'S SHORTBREAD BISCUITS

Ingredients

500g butter (salted)
8oz caster sugar, plus extra
8oz plain flour
4oz white rice flour
1 tsp baking powder

Method

1. Pre-heat fan forced oven to 150C.
2. Have two ungreased scone trays ready.
3. Beat butter and caster sugar in electric mixer for approximately 10 minutes until light and fluffy.
4. Sieve remaining dry ingredients onto baking paper and add slowly to butter mixture.
5. Knead a little by hand and then measure out approx nine rounds of mixture weighing about 5.2 to 5.4 ounces each.
6. Place on baking trays and flatten out by hand.
7. Pierce holes to the base and make fork markings on each round.
8. Sprinkle lightly with caster sugar.
9. Place trays in oven and change trays over in oven after 15 mins of baking time – one on top, the other on bottom.
10. When baked, let them cool slightly on trays and then cut into eighths.
11. Let them cool completely and then place into airtight containers.
This recipe is doubled and should make nine rounds of shortbread.



BUTTERSCOTCH

Ingredients

200g brown sugar
100g butter
Vanilla or almond essence
125ml water

Method

1. Lightly grease 27 x 17cm slice tray with butter.
2. Place sugar in a saucepan with butter, essence and 125mls of water. Boil, stirring, for 10 minutes or until thick and creamy.
3. Pour into the tray.
4. When it starts to set, mark into small squares with a knife, then refrigerate.
5. Break when cold.



COCONUT ICE

Ingredients

500g icing sugar (sifted)
250g desiccated coconut
2 egg whites (slightly beaten)
125g copha (melted)
1 teaspoon vanilla
Pink food colouring

Method

1. Grease a slice tin.
2. Mix dry ingredients with egg whites, copha and vanilla. Divide mixture in half.
3. Press half the mixture into the slice tin, then add pink colouring to the other half and press on top of the mixture in the slice tin.
4. Refrigerate.



ROCKY ROAD

Ingredients

250g pink and white marshmallows (halved or minis)
2 x 200g blocks of either dark or milk chocolate
180g raspberry lollies (halved)
1 x packet of Crispy M&Ms
1 cup of shredded coconut

Method

1. Line a 20cm shallow cake tin.
2. Put marshmallows, raspberry lollies, M&Ms and coconut in a large bowl and mix until well combined.
3. Melt chocolate in a heat proof bowl over a saucepan of simmering water and or melt in the microwave for one minute then repeat this step in 15–20 second bursts until the chocolate is melted.
4. Add the melted chocolate to the marshmallow mixture and toss until well combined.
5. Spoon into the cake tin and press evenly over the base.
6. Refrigerate for several hours, or until set.
7. Carefully lift out of the tin and cut into small pieces. Store in an airtight container in the refrigerator.

