

Hanna's Scotch Finger S'mores

(Gluten-Free)



Ingredients

3 x 160g pkts gluten-free scotch finger biscuits

150g organic unsalted butter, melted

395g can sweetened condensed milk

375g dark cooking chocolate, chopped

1 tsp vanilla extract

300g pkt gluten-free marshmallows

Method

1. Line a 20cm square pan with baking paper. Break 2 packets scotch finger biscuits into a food processor, and process until mixture resembles breadcrumbs. Add butter and pulse until combined. Transfer to pan and press over base.
2. Place condensed milk and dark chocolate in a large microwave-safe bowl. Microwave for 3 minutes, stirring every minute, or until melted and smooth. Crumble remaining scotch finger biscuits and stir half into chocolate mixture with vanilla extract.
3. Pour over biscuit base and top with remaining crumbs. Chill for 4 hours or until firm. Preheat grill to high. Remove pan from fridge and scatter over marshmallows. Grill for 1-2 minutes or until toasted. Cut into squares to serve.

Tip

Use these scotch finger biscuits for the crust of a cheesecake, crumble them over ice-cream or crush them and coat chocolate truffles.

Cynthia's Famous Lemon Cake



SERVES

20



BAKE

180°



COOK

20
MINS

Method

1. Melt butter and add it to the sugar, stir until dissolved. Add all other ingredients and mix well with a wooden spoon. Line a square shallow tray with baking paper and pour mixture in.

2. Bake in moderate oven approx. 180° for 20 minutes. Cake is cooked when it springs back and comes away from sides.

Icing: Sift some icing sugar into a small bowl and add lemon juice until a smooth consistency. Mix with a knife, then pour it onto the cake while it's still warm.

Ingredients

1 x cup coconut

1 x cup self-raising flour

2 x eggs

1/4 cup milk

3/4 cup sugar

40g melted butter

pinch salt

Jodie's Slow-Cooked Banana Bread



Ingredients

5 ripe bananas (mashed)

1 tin of condensed milk

2.5 cups of self raising flour

Half teaspoon vanilla essence

walnuts (optional)

Method

1. Mix all ingredients in a bowl then transfer into a cake tin lined with grease proof paper
2. Pour 3cm of water into the bottom of your slow cooker
3. Place the tin inside the slow cooker
4. Cover the top of the slow cooker with a tea towel and put the lid on making sure it doesn't sag into the bread mix
5. Cook on high for 2 hours.

Tip

Test the bread after 2 hours with a wooden skewer. No sneaky peaking before 2 hours though as it lets the steam and heat out.

Kate's 1111 Cake



12-15



180°



35-40
MINS

Method

1. Mix all ingredients in a bowl with a spoon
So easy!!

You can add in anything else you have on hand to change the flavour:

- Mashed banana (Reduce milk a little if adding banana)
- Cocoa Powder
- Vanilla Extract
- Berries
- Sprinkles
- Dried fruit
- Choc Chips

Ingredients

1 cup desiccated coconut

1 cup caster sugar

1 cup milk

1 cup self-raising flour

Berries, to serve

Icing sugar, to sprinkle

Jeanette's Puffy Empanadas



Ingredients

227gms plain flour
3 tablespoons soft butter
1 tablespoon baking powder
half cup warm water
500g shredded mozzarella cheese

Method

1. In a bowl, add the butter and flour. With the tips of your fingers combine the butter until it looks like crumbs.
2. Add the baking powder and continue mixing until combined. Slowly add the water, a little at a time.
3. Mix dough together to form a ball (when all the flour is gone from the bowl) Knead the dough until smooth and elastic. Let the dough sit for 10 mins to rest.
4. Roll the empanadas into small balls, the size of your palm. Then with a rolling pin, spread each small ball into a thin round circle. In the centre of the circle put a small amount of mozzarella. Then fold in half and cut around the outer with a knife and seal the with tips of your fingers firmly to seal the edges. With a fork press down the edges, then fold over.
5. Add vegetable oil to a deep pan and heat. When the oil is warm enough (if a small piece of dough floats & the oil bubbles, it's ready), place the empanada in the oil and bathe the top of it using a metal spoon.
6. The top of the empanda will start to puff and turn golden. Cook them one at a time, then place on paper towel to cool.
7. Remove, sprinkle with sugar, serve warm & enjoy.

Margaret's Carrot Cake



SERVES

8-10



BAKE

175°



COOK

35-40
MINS

Ingredients

1 cup grated carrot
Juice from half 400g can of crushed pineapple (strained)
400g can of crushed pineapple
1 cup plain flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
3/4 cup sugar
2 eggs
5 tablespoon oil
1/4 cup chopped walnuts

TOPPING

3 tablespoon butter
3 tablespoon cream cheese
1/2 teaspoon vanilla
250gm icing sugar

Method

1. Grate young fresh carrots to give one full cup and strain the juice from half 400g can of crushed pineapple.
2. In a bowl mix plain flour, baking powder, baking soda, salt, cinnamon and sugar. Add eggs and oil. Mix very well. Stir in the grated carrot, crushed pineapple and walnuts.
3. Bake in a moderate oven at 175° for 35-40 minutes. Allow to cool before covering with topping.
4. To make cream cheese topping, place butter, cream cheese, vanilla and icing sugar in a bowl and beat very well. If too thick, add a small amount of milk to give a smooth consistency.

Easter Bunny Cupcakes



SERVES

12



BAKE

180°



COOK

25
MINS

Ingredients

450g pkt vanilla cupcake mix

60g butter, softened

2 eggs

2/3 cup milk

1 cup desiccated coconut

15 white marshmallows

Pink and white heart-shaped sprinkles, to decorate

6 pink mini marshmallows

6 red sugar coated chocolates

Black writing icing

BUTTERCREAM

125g butter, softened

3 cups icing sugar mixture

1 tablespoon milk

1 teaspoon vanilla essence

Method

1. Preheat oven to 180C. Line 12 holes of a 1/3-cup (80ml) muffin pan with paper cases. Make cupcakes using the cupcake mix, butter, eggs and milk following packet directions (reserve icing sachet for another use). Cool completely.
2. To make the buttercream, use an electric mixer to beat the butter in a bowl until very pale. Gradually add the icing sugar, in batches, beating well after each addition. Add the milk and vanilla and beat until combined.
3. Place the coconut in a small bowl. Reserve 1 tablespoon buttercream. Spread the remaining buttercream over each cupcake. Dip the top of each cupcake in the coconut to lightly coat. Cut the white marshmallows in half. Arrange 2 marshmallow halves, cut-side down, on half the cupcakes to make feet. Use a little of the reserved buttercream to attach pink heart sprinkles to feet to make paw pads. Spread 6 marshmallow halves with reserved buttercream and dip in coconut to make a tail. Arrange on the cupcakes above the feet.
4. Cut pink mini marshmallows in half. Place on the cut sides of the remaining white marshmallows to make ears. Place on the remaining cupcakes. Decorate with the red sugar coated chocolates for noses and heart sprinkles for teeth. Decorate with the writing icing for eyes and whiskers.

Hot Cross Bun Bread & Butter pudding



6



140°



30
MINS

Ingredients

6 x traditional hot cross buns
4 x eggs at room temperature
1/3 cup castor sugar
500ml cream

OPTIONAL

Icing sugar
Small Easter eggs
Apricot or Strawberry Jam

Method

1. Preheat oven to 160°/140° fan-forced. Halve the hot-cross buns and set tops aside. Roughly chop bun bases. Set aside.
2. Whisk the eggs, sugar and cream in a large bowl until well combined. Add chopped bun bases. Stand for 5 minutes. Using a slotted spoon, arrange soaked bun bases in a large greased (about 4-5cm deep) baking dish. Dip the cut-side of the hot-cross bun tops into the egg mixture and arrange cross-side up in the dish. Pour the remaining egg mixture around the bun tops.
3. Loosely cover with foil and bake for 15 minutes. Remove foil and bake for a further 10-15 minutes or until custard has set.
4. Decorate with small Easter Eggs, dust with icing sugar and serve.

Baileys and cream Easter egg cocktail



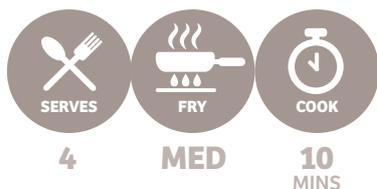
Ingredients

8 mini crème chocolate eggs
2 tablespoons chocolate syrup
1 cup Baileys Irish Cream
1 cup vanilla vodka
1 1/2 cups thickened cream, plus extra whipped cream to serve
Ice cubes, to serve
Dutch-processed cocoa, to serve

Method

1. Thread 1 chocolate egg onto each swizzle stick. Drizzle syrup on a small plate. Dip rims of 8 x 2/3-cup-capacity glasses into syrup.
2. Place half the Irish cream, vodka and thickened cream in a cocktail shaker. Fill with ice. Secure lid. Shake to combine. Strain mixture into half the prepared glasses. Repeat with remaining Irish cream, vodka, thickened cream, ice and prepared glasses.
3. Dollop cocktails with extra whipped cream and dust lightly with cocoa. Top each glass with a swizzle stick. Serve.

Lamb kofta salad



Ingredients

500g Graze Lamb Mince
1/4 cup (40g) pitted Sicilian olives, finely chopped
2 spring onions, chopped
1 garlic clove, crushed
1 tbs olive oil
250g Mixed salad leaves
350g mixed tomatoes, halved
handful slivered almonds
1/2 red onion, thinly sliced
1/3 cup pomegranate seeds
2 tbs olive oil, extra

Method

1. Combine the mince, olive, spring onion and garlic in a medium bowl. Season. Divide into 16 portions and roll each portion into an oval shape. Drizzle with oil and toss to coat.
2. Pan fry or BBQ on medium heat. Cook the koftas, turning occasionally, for 10 mins or until cooked through.
3. Combine salad leaves with tomato, onion and pomegranate seeds in a large bowl. Arrange on a serving dish. Top with kofta. Sprinkle with slivered almonds. Season. Drizzle oil over the salad and serve.

Salmon Fillet *with tomato & avocado salsa*



2



MED-HIGH



10-14
MINS

Ingredients

2 salmon fillets

SALSA

1 avocado, diced

1 tomato, diced

Spanish onion, diced

Half bunch coriander,
chopped

Fresh ginger peeled,
finely chopped (roughly 1
teaspoon worth)

1 small packet of pine nuts,
toasted

Lime juice to taste

Method

1. Take pine nuts & toast in oven until golden brown, let cool.
2. Dice tomato, avocado & Spanish onion & mix in bowl with lime juice, coriander & ginger, then just before serving mix in pine nuts.
3. Oil pan and fry over medium-high heat. Add salmon skin-side down and let cook 6 to 8 minutes, or until the bottom half of the fish looks opaque and the skin easily releases from the grill. Flip and cook 4 to 6 minutes longer, or until the entirety of the fish is cooked through.
4. Serve on top of the fillet with your choice of sides.

Chicken Parmigiana Rissoles



Ingredients

1 zucchini, coarsely grated
500g chicken mince
1 egg
1/3 cup finely chopped basil
1 cup (75g) panko breadcrumbs
2 tbs olive oil
1/2 brown onion, finely chopped
1 1/2 cups (375ml) tomato pasta sauce
100g shaved leg ham
2/3 cup (70g) shredded pizza cheese
Mixed salad leaves, to serve
Oven-baked thick-cut chips, to serve

Method

1. Place the zucchini in the centre of a clean tea towel. Squeeze to remove excess liquid. Transfer the zucchini to a large bowl with the mince, egg, half the basil and half the breadcrumbs. Season. Divide the mixture into 8 portions. Use your hands to shape each portion into a 2.5cm-thick patty.
2. Place remaining breadcrumbs on a plate. Roll each patty in breadcrumbs to coat. Transfer to a separate plate. Place in the fridge for 10 mins to chill.
3. Meanwhile, heat 1 tbs of the oil in a saucepan over medium heat. Add the onion and cook, stirring, for 3-4 mins or until the onion softens. Add the pasta sauce and reduce heat to low. Cook for 5 mins or until the sauce thickens slightly. Stir in the remaining basil.
4. Heat remaining oil in a large frying pan over medium heat. Add the rissoles and cook for 3-4 mins each side or until browned and almost cooked through.
5. Preheat grill on high. Line a baking tray with foil. Arrange the rissoles on the lined tray. Top the rissoles with ham, pasta sauce mixture and cheese. Cook under grill for 3-4 mins or until the cheese melts and rissoles are cooked through. Divide the rissoles, salad leaves and chips among serving plates.

Chocolate Nest Recipe



Ingredients (makes 20)

200g milk chocolate, chopped
20g butter, chopped
100g pkt Chang's Original Fried Noodles
1/2 cup (40g) shredded coconut, toasted
60 M&M's Speckled Eggs

Method

Step 1

Line a baking tray with baking paper. Place the chocolate and butter in a heatproof bowl over a saucepan of simmering water.

Stir with a metal spoon for 5 mins or until chocolate melts and mixture is smooth.

Remove from heat. Add the fried noodles and coconut and stir to combine.

Step 2

Use 2 dessert spoons to arrange the chocolate mixture into small mounds on the prepared tray.

Create a small hollow in the centre of each mound. Place 3 eggs in each hollow.

Place in the fridge for 30 mins or until set. Store in an airtight container.

RECIPE

Easter Cookies



Decorations

Using Arnott's **Milk Arrowroot** biscuits as a base, use any sweet treat you like as a topping. Some ideas are: Sprinkles, 100's & 1000's, different coloured icing sugar, marshmallows, silver sprinkles

