



MARS BAR SLICE

Ingredients:

50g butter
1 tablespoon golden syrup
4 x 53g mars bars, finely chopped
3 cups rice bubbles
200g milk chocolate
20g cophera

Method:

Grease and line the base and side of 19 x 29cm slice pan with baking paper allowing sides to hang over. Combine the butter, golden syrup and three quarters of the Mars bars in a medium saucepan over low heat. Cook, stirring with a wooden spoon for 5 minutes or until Mars bars and butter melt and mixture is smooth. Remove from heat. Place the rice bubbles and remaining Mars bar in a large bowl. Add the Mars bar mixture and stir until well combined. Spoon into the prepared pan and use the back of a spoon to smooth the surface. Set aside for 1 hour to completely cool. Place the chocolate and cophera in a heatproof bowl over a saucepan half filled with simmering water, stir until chocolate melts. Pour chocolate over the top of the slice to evenly coat. Set aside for 30 minutes to set. Cut into squares.

CORN FLAKE COOKIES

Ingredients:

1 egg
½ cup coconut
½ cup sultanas
3 cups cornflakes
½ cup sugar
125g butter, melted.

Method:

Preheat oven to 160 degrees C
In a large bowl beat egg then add remaining ingredients
Spoon mixture into patty pans
Bake for 10-15 minute

BANANA CAKE

Ingredients:

125g butter
1 cup sugar
2 eggs
3 bananas mashed
1 teaspoon bicarb soda
2 tablespoons milk
1 ½ cups SR flour

Method:

Beat the butter sugar eggs and bananas.
Add bicarb soda milk and flour.

Bake in moderate oven for 30 minutes.
When cold ice with vanilla and citrus icing

Citrus Icing:

¾ cup icing sugar
2 tablespoons butter
3 teaspoons finely grated orange rind
2 teaspoons orange juice

Sift icing sugar
Cream butter adding icing sugar gradually
Stir through orange rind and juice

CHOCOLATE BROWNIES

Ingredients:

125 gm (4 ounces) compound cooking chocolate
125 gm (4 ounces) butter or margarine
1 cup sugar
4 eggs
1 cup of plain flour
1 teaspoon vanilla
1 cup coarsely chopped walnuts

Method:

Pre heat oven to 160 degrees Celsius.
Gently melt chocolate and butter together over low heat in a pan. Cool slightly.
In a bowl gradually add the sugar to the eggs, beating thoroughly after each addition.
Blend in the chocolate mixture and stir in the flour. Add vanilla and nuts.
Spread in a greased slice tin or a 22 cm (9") square pan. Bake at 160 degrees Celsius for about 40 minutes.
Cool in the tin and cut into squares when cold. Makes about 24 brownies
Add choc chips and oats. Stir with wooden spoon.
Roll heaped tbsps onto trays
Bake 12 – 15mins

CHOCOLATE BUTTER CAKE

Ingredients

½ cup butter (or margarine or dairy blend) softened
½ cup (125g) caster sugar
2 eggs beaten
1 ¼ cup self raising flour
½ cup (125ml) milk
2 tablespoons cocoa powder
½ teaspoon vanilla essence

Method

Set oven to 180 degrees. Brush or spray cake pan with oil and line base with paper

Cream butter and sugar until light and fluffy
Stir in orange rind
Gradually add eggs beating well
Stir in flour, cocoa powder and milk alternately about one third at a time. Stir gently but thoroughly.
Stir in vanilla essence
Place in cake pan and bake for 35-40 mins.
Cool on cake cooler.

Icing

¾ cup icing sugar
2 tablespoons butter
2 tablespoons Cocoa powder

Sift icing sugar
Cream butter adding icing sugar
gradually
Stir through cocoa powder

YO YO BISCUITS

Ingredients:

6ozs butter
2ozs icing sugar (sifted)
6ozs plain flour (sifted)
2ozs custard powder (sifted)

Method:

Cream butter and icing sugar
Add flour and custard powder and mix until combined
Roll into balls and flatten with fork
Bake in moderate oven for 14mins (approx.)

Icing:

¼ tspn peppermint essence
¾ cup icing sugar
1 tspn butter
1 tablespoon milk

Sift icing sugar
Cream butter adding icing sugar
gradually
Stir through ilk and essence

COCONUT SLICE

Ingredients

125g butter
1 tablespoon golden syrup
1 cup desiccated coconut
¾ cup castor sugar
1 cup self raising flour
1 cup sultanas
1 egg

Method:

Preheat oven to 180 degrees c.
Grease and line a 28 x 18cm lamington tin
Gently heat the butter and golden syrup to melt it (do not overheat)
In a large bowl mix the coconut sugar flour and sultanas
Add the melted butter mixture and the egg and stir to combine.
Pour the mixture into the prepared tin.
Bake in the middle of the oven for 20-30 minutes or until golden. It will sink in the middle slightly.
Allow to cool

HEDGEHOG

Ingredients:

1 pkt milk coffee biscuits
1 small packet of almonds – chopped
4 oz butter
4 oz sugar
2 tablespoons cocoa
1 egg – beaten
Vanilla

Method:

Break biscuits into approximately 1 cm squares

In large saucepan melt butter and sugar

Remove from heat add egg and beat thoroughly

Add cocoa and vanilla and mix then add biscuits and almonds and mix

Pack firmly into a greased and lined square cake tin and cool in fridge until set

Ice with chocolate icing and sprinkle with chopped almonds

CARROT CAKE**Ingredients:**

1/2 cup sunflower oil

2 eggs

3/4 cup brown sugar

2 small carrots grated

1 cup self raising flour

1/2 cup sultanas

1/2 teaspoon mixed spice

Method:

Set oven at 180 degrees Celsius. Brush or spray loaf pan with oil and line with baking paper.

Combine oil, eggs and sugar. Add all other ingredients and mix well.

Place in loaf pan and bake for 45-50 minutes.

Cool 15 minutes and then onto cooler.

Icing:

3/4 cup icing sugar

2 tablespoons butter

4 drops vanilla essence

2 teaspoons water

Sift icing sugar

Cream butter adding icing sugar gradually

Add vanilla and water and mix thoroughly

BANANA AND CHOC CHIP MUFFINS**Ingredients (serves 12)**

60g butter

2 eggs

2 cups self-raising flour

2 ripe bananas, mashed

1/2 cup caster sugar

1 cup (200g) Nestle Dark Choc Bits

1/2 cup milk

Method

Preheat oven to 200 deg. C. Line a medium muffin tray (12 sections) with paper cases.

Melt butter in a small saucepan or heat-proof bowl in the microwave. Set aside to cool slightly.

Sift flour into a mixing bowl. Stir in sugar. Make a well in the centre of dry ingredients.

Using a whisk, lightly beat milk, eggs and butter in a jug. Add to dry ingredients, along with mashed banana.

Using a wooden spoon, gently mix ingredients until just combined. Stir in choc bits. Don't beat the mixture or the muffins will be tough.

Spoon the mixture evenly into the muffin cases. Bake for 20 minutes or until firm on top when lightly touched

Leave in the tray for 3 minutes then transfer to rack to cool.