St Thomas The Apostle Primary School Fete Cookbook

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**Coconut Ice #1**

Makes 150 pieces, can be made up to 3 days before event and will keep for 1 week in sealed packaging in refrigerator.

**Ingredients**

- 10 cups icing sugar mixture (2kg)
- 1-teaspoon cream of tartar
- 3 cups desiccated coconut
- 4 egg whites, lightly beaten
- 1x395g can sweetened condensed milk
- Red food colouring
- 100g red glace cherries, finely chopped (optional)
- Extra desiccated coconut to decorate

**Method**

Grease a 20cm x 30cm lamington pan. Line the base and two long sides with baking paper, extending paper 2cm above edges of pan. Sift icing sugar mixture and cream of tartar into a large bowl. Stir in coconut, then make well in the centre of the mixture. Using a wooden spoon, stir in combined egg whites and condensed milk. Using hands, knead mixture until well combined. Press half the mixture over base or prepared pan. Carefully tint the remaining mixture using red food colouring. Add cherries if using and knead mixture (now wearing a disposable glove) until well combined. Press pink mixture over white layer in pan. Sprinkle with extra coconut, cover and refrigerate for at least 2 hours or until firm. Turn out coconut ice onto a large chopping board. Cut into 2cm squares, place in cellophane bags, tie and label.

May be made up to 5 days ahead and this is best kept in airtight container in the fridge.

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**Coconut Ice #2**

**Ingredients**

- 550g icing sugar
- 250g coconut
- 1-teaspoon vanilla
- 2 egg whites (lightly beaten)
- 125g copha
- Pink food colouring

**Method**

Melt the copha over gently heat. Place sifted icing sugar, coconut, vanilla and egg whites in a basin and pour over melted copha. Mix thoroughly and knead by hand until smooth. Divide mixture in 2. Place half mixture into a greased container about 6” square. Colour remaining half pale-pink and press onto white mixture. Mark into blocks before mixture is set. A knife dipped in hot water easily cuts the mixture.
Coconut Macaroons

Ingredients

2 eggs, separated
¾ cup sugar
3 cups desiccated coconut

Method

Beat egg whites in a small bowl with an electric mixer until soft peaks form. Gradually beat in sugar, 1 tbsp at a time, beating until dissolved between each addition. Beat in egg yolks then stir in coconut until well combined.

Spoon tablespoons of coconut mixture, about 5 cm apart, onto baking-paper lined oven trays.

Cook in a moderately slow oven (160C) (lower for fan forced) for about 20 - 25 minutes or until the macaroons are golden brown. Cool on a tray before storing in an airtight container.

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Sherbet Recipe

Ingredients

100g icing sugar
10g Bicarbonate of soda
20g Citric Acid
10g Tartaric Acid

Method

1. Mix in a bowl until well combined
2. Serve and ENJOY!!!
3. For fetes place in cellophane bags, add fruit musk sticks, tie off and sell.

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Anzacs

Ingredients

¾ cup desiccated coconut
1 cup rolled oats
1 cup brown sugar, lightly packed
1 cup plain flour
1 pinch salt
125g butter
2 tbsp golden syrup
1 dessertspoon bicarb soda
1½ tbsp boiling water

Method

Combine the coconut, oats, sugar, flour and salt in a mixing bowl. Melt butter and golden syrup in a saucepan. Dissolve the soda in the boiling water and add to the syrup. Mix the liquid into the dry ingredients. Arrange teaspoons of the mixture on baking paper-lined oven trays and flatten with a floured fork.. Bake in slow oven 150degC fan-forced 10-12 minutes - watch to avoid burning.

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Weet-Bix Chocolate slice

Pre-heat oven to 160 C.

Line a large lamington tin with baking paper.

Crumble 6 Weet-Bix (1 ½ cups crumbs) into a large mixing bowl. Add 1 ½ cups self-raising flour, 1 cup brown sugar, 1 cup desiccated coconut, and 1 packet of dark choc chips. Stir to combine. Melt 250g butter, cool slightly, and then add to mixed dry ingredients, stirring to combine.

Press mixture into the prepared tin and bake for 20 minutes. Cool on wire rack.

Top with a melted block of dark cooking chocolate and leave to set for 1 hour. Cut into squares.
**St Thomas The Apostle Cake Stall**

This year we have produced a fete cookbook with great recipes particularly aimed at low fuss easy preparation cakes and treats for the 2006 cake stall.

**Presentation**

We would be very grateful if you could:

- Wrap in clear or close to clear cellophane (it is hard to see through some colours!)
- Clearly label using sticky labels
- List the ingredients
- Whether you have frozen the product (eg: cakes)
- Date made
- Suggest a price

We will be accepting your cakes etc on Thursday (16/11) and Friday (17/11) prior to the Fete (18 Nov) in the canteen from 2pm. This is so we can package and price accordingly.

If you are challenged for time or your ability to bake, please feel free to donate some products. There will be a basket at the office for you to leave any donations.

**Products to Donate**

- Generic brand choc melts – dark and milk
- White choc melts (home brand do not do white ones)
- Generic brand block chocolate 100s & 1000s
- Generic brand SR Flour
- Generic Brand Plain flour
- Unsalted butter
- Caster Sugar
- Generic Brand White sugar
- Generic brand cocoa powder
- Desiccated coconut
- Generic brand icing sugar
- Glad Bake baking paper
- Honey
- Mars Bars
- Rice Bubbles
- Golden Syrup
- Vanilla essence
- CSR Brown Sugar

Suggested Generic Brand products have been tested and found to be a quality product.

Please contact Kirsty Dwyer on 62967086 or 0412678209 for questions or if you would like to help!

Thank you to Louise Bresnahan for her sensational efforts with the recipes.

**Chocolate Fudge**

**Ingredients**

- 750g sugar
- 125g butter
- 2-tbsp cocoa
- 150ml milk
- 1 tsp vanilla essence

**Method**

Heat the sugar, butter, cocoa and milk, stirring until the sugar has dissolved.

Bring to the boil but do not stir. Boil to 115C, the softball stage.

Remove from the heat and stir in the vanilla. Beat until it is thick and creamy. Pour into a buttered and glad-bake lined, shallow tin. When partly set, mark into squared. Cut when cold.

**Suggestions:** As this has inexpensive ingredients I suggest a practice batch weeks before the Fete so that you feel comfortable making this. This recipe does not make a lot per batch, but is cheap and yummy. Do not attempt to double this mixture – you will end up with yummy fudge sauce instead!

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**Chocolate Coconut Fudge**

- 4 cups (500g) icing sugar
- 150g unsalted butter
- 155ml coconut cream
- 175g dark chocolate
- 1 tblsp liquid glucose
½ cup shredded coconut, toasted
60g chocolate buttons, optional

Method

Line base and sides of a 20cm (8inch) square cake tin with foil and brush with butter and oil. Combine the sugar, butter, coconut cream, chocolate and glucose in a heavy-based pan. Stir over medium heat, without boiling, until the sugar has dissolved, butter has melted and the mixture is smooth. Bring to the boil. Reduce heat; simmer 4 minutes without stirring. Remove from the heat and beat with a wooden spoon until the mixture has cooled, thickened, and lost its gloss. Stir the coconut through, pour the mixture into the cake tin and allow to set. When the fudge is firm, cut into squares but don’t remove it from the tin. Melt the chocolate buttons and drizzle over the fudge, if desired. When the chocolate has set, remove the fudge from the tin, peel away the foil and store in an airtight container.

Brownies (makes 50)

Ingredients
250g dark chocolate, chopped
250g butter, chopped
4 eggs
1 cup caster sugar
1 teaspoon vanilla essence
1 ½ cups plain flour
1/3 cup cocoa powder

Method

Preheat the oven to moderate 180C. Brush a shallow 20x30cm (8 X 12 inch) tin with oil or melted butter and line with baking paper, extending the paper over the 2 long sides. Melt the chocolate and butter in a large heatproof bowl over a pan of simmering water, stirring occasionally. Remove from the heat and allow to cool slightly. Beat the eggs, sugar and vanilla essence together with a wire whisk until combined. Add to chocolate mixture with the sifted flour and cocoa. Stir until just combined. Pour into the tin and bake for 45-50 minutes. Allow to cool completely in the tin; refrigerate for 2-3 hours, until firm. Cut into small squares.

Blondies (makes 50)

Ingredients
250g unsalted butter
250g white chocolate
1 cup caster sugar
4 eggs, lightly beaten
2 teaspoon vanilla essence
2 cups self-raising flour
1 cup white choc-chips

Method

Preheat the oven to moderate 180C. Brush a shallow 20x30cm (8 X 12 inch) tin with oil or melted butter and line with baking paper, extending the paper over the 2 long sides. Melt the chocolate and butter in a large heatproof bowl over a pan of simmering water, stirring occasionally until smooth. Remove from the heat. Add the caster sugar to the bowl and then gradually stir in the lightly beaten eggs. Add the vanilla, fold in the flour and the white choc chips. Stir until just combined. Pour into the tin and bake for 35-40 minutes. If the top starts to brown too quickly, cover lightly with a sheet of foil. When cooked remove from the oven and allow to cool completely in the tin until firm. Turn out and cut into small squares.

Caramel Brownies

Ingredients
½ cup (60g) self-raising flour  
1/3 cup (40g) plain flour  
150g butter, softened to room temperature  
1 cup (230g) firmly packed soft brown sugar, plus 1 tablespoon, extra  
2 eggs  
1-teaspoon milk  
1-teaspoon vanilla essence  
¾ cup (75g) walnut halves, chopped

Method

Preheat the oven to moderate 180C. Brush a 20cm (8inch) square tin with melted butter or oil and line the base with baking paper.

**Very Yummy Double Choc Chip Biscuits**

Makes about 70 reasonable sized biscuits  
Can be made 2 days ahead

**Ingredients**

250g very soft butter  
1-teaspoon vanilla essence  
2/3 cup (150g) caster sugar  
2/3 cup (150g) firmly packed brown sugar  
2 eggs  
3 tablespoons of cocoa  
2 tablespoons boiling water  
2 ½ cups (375g) plain flour  
1-teaspoon bicarbonate soda  
2 ½ cup dark chop bits or smarties or mini M&Ms or white choc chips

**Method**

Mix cocoa and hot water, cool to room temperature.  
Beat butter, essence, sugars and eggs in medium bowl with electric mixer until smooth. Add cocoa mixture. Stir in sifted flours and choc chips then mix well.  
Drop level tablespoons of mixture about 5 cm apart on greased or baking paper-lined trays. Bake in moderate oven about 12 minutes, stand 2 minutes before lifting onto wire racks to cool.

Sift the flours together into a bowl. In a large bowl, beat the butter and sugar until light and creamy. Add 1 egg, beat well and add 1 tablespoon of the flours. Beat in the second egg, milk and vanilla. Fold in the remaining flour and ½ cup walnuts. Spoon into the tin and smooth the surface. Scatter the top with the remaining chopped walnuts and extra brown sugar. Bake for 35-40 minutes. Cool in the tin. Carefully turn out and cut into squares or rectangles.

**Twice-Baked Biscuits**

Makes about 120  
Baking the Biscuits twice allows them to remain crisp for longer

**Ingredients**

500g butter, softened  
2 tablespoons finely grated lemon rind  
1 cup caster sugar  
395 can sweetened condensed milk  
5 cups SR flour  
½ cup (100g) finely chopped glace cherries

**Method**

Beat butter, rind and sugar in large bowl with electric mixer until smooth. Add condensed milk, flour, and cherries in 2 batches, beating until combined. Roll rounded teaspoons of mixture into balls; place about 4 cm apart on baking paper-lined oven trays, flatten slightly with a fork. Bake in moderate oven about 10 minutes or until browned lightly; cool biscuits on trays. Place biscuits close together on trays for second baking. Bake in moderate oven about 8 minutes or until browned; cool biscuits on trays.
Patty Cakes

Makes 24

Ingredients

125g butter, softened
2/3 cup caster sugar
2 eggs
1 teaspoon vanilla essence
1½ cups SR flour
1 teaspoon baking powder
1/3 cup milk
Icing or icing sugar to decorate

Method

Preheat oven to 180C/160C fan forced. Place patty cases in the cups of 2 ½-cup capacity muffin trays Place all ingredients, except icing sugar, in a mixing bowl. Beat using a wooden spoon until well combined. Divide the mixture equally between cases. Bake for 12–15 minutes until golden. Cool on wire rack. Decorate to serve.
**Mini Fruit Cakes**

Makes 8 Mini loaves or muffins (use ½-cup muffin tray)

**Ingredients**

- 125g butter
- 1½ cups mixed dried fruit
- 450g can crushed pineapple in syrup
- ½ cup sugar
- 2 eggs
- 2 cups SR flour
- 100g packet glace cherries, to decorate (optional)
- ¼ cup slivered almonds, to decorate (optional)

**Method**

Preheat oven to 160C/140C fan forced. Grease a 21cm (top measurement) ring cake pan. Place all ingredients, except milk and almonds, in a mixing bowl. Stir until apricots are coated with flour. Add milk; stir well until combined. Spoon mixture into prepared pan, sprinkle with almonds if using. Bake for 25-30 minutes until cake is golden and pulls from the side of pan. Cool 5 minutes; turn out onto a wire rack. Cool.

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**One Cup Apricot Cake**

**Ingredients**

- 1-cup SR flour
- 1-cup packed brown sugar
- 1-cup desiccated coconut
- 1-cup chopped dried apricots
- 1-cup milk
- Slivered almonds to decorate

**Method**

Preheat oven to 160C/140C fan forced. Grease a 21cm (top measurement) ring cake pan. Place all ingredients, except milk and almonds, in a mixing bowl. Stir until apricots are coated with flour. Add milk; stir well until combined. Spoon mixture into prepared pan, sprinkle with almonds if using. Bake for 25-30 minutes until cake is golden and pulls from the side of pan. Cool 5 minutes; turn out onto a wire rack. Cool.

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**Rice Bubble Caramel Treats**

**Ingredients**

- ¼ cup (75g) butter
- 125g soft caramels
- 300g white marshmallows
- 6 cups Rice Bubbles
- Mini M&M’s or plain choc chips (optional)

**Method**

Line 32.3cm x 22.5cm x 5cm deep pan with baking paper.

Melt butter over low heat; add caramels and marshmallows. Stir until completely melted, remove from heat, add Rice Bubbles and mix well. Pour into tin. Use baking paper to smooth top.

If desired sprinkle with mini-M&M’s or choc chips.

Refrigerate until firm.

Remove from pan, place on chopping board the same size, and slice with a warm knife. You may need to wash the knife repeatedly (as this bit is sticky) while cutting into bar size portions.
Scones

Ingredients

3 cups SR flour
¾ cup icing sugar
300 ml cream
100 ml water

Method

Line a baking tray with glad bake. Mix all ingredients and let rest in bowl for 5 minutes. Turn onto lightly floured bench, then knead lightly, rest 2 minutes, press out, cut and place onto tray. Brush with a little milk, then cook for 15 – 18 minutes 200deg C fan forced.

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Easy Chocolate Butter Cake

Make exactly as for easy butter cake above, just reduce flour by ½ cup and replace with ½-cup cocoa.

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Icing for Cakes

Enough for 2 cakes

Ingredients

4 cups icing sugar mixture
60g butter, melted
Boiling water

Method

Sift icing sugar into bowl, make well in the centre and add hot melted butter. Mix well with wooden or metal spoon. If too thick, pour a little hot water, about 1 teaspoon at a time, into the mixture and beat until smooth. Towards the end, you may only need to pour on the hot water and then pour excess off, leaving a light film of moisture to be beaten in.

For Lemon icing, add strained juice of 1 lemon to icing sugar then add butter.

For Chocolate icing, sift 1 tablespoon of drinking chocolate for each cup of icing sugar.

For Vanilla icing, add 2 teaspoons of vanilla essence when adding butter.
Marshmallows #1

Ingredients

4 tablespoons gelatine
1-cup cold water
4 cups (880g) sugar
2 cups boiling water
2 teaspoons vanilla essence
2 teaspoons lemon juice

Method

Sprinkle gelatine over cold water. Put sugar and boiling water into large saucepan, stir over low heat until sugar is dissolved, then bring to the boil. Stir in gelatine mixture. Boil steadily, uncovered, 20 minutes. Allow to cool to lukewarm and a skin begins to form (can take half an hour).

Pour the mixture into large bowl of electric mixer add vanilla, and lemon juice. Beat on high speed until very thick and white. Pour into 2 deep 20cm square or 1 large deep lamington cake tins which have been rinsed out with cold water. Sprinkle with some of the toasted coconut, if using. Refrigerate until set.

Cut marshmallows into squares with a wet knife while still in the tin. Lift out with a small spatula, toss in the toasted coconut, if using. Keep refrigerated.

To toast coconut: Put coconut into heavy pan. Stir constantly with a wooden spoon over moderate heat until coconut is a light golden brown. Remove from the pan immediately or coconut will continue to cook in the retained heat of the pan.

Alternate decorations: icing sugar mixture, coloured sugar, jelly crystals or plain coconut

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Marshmallows #2 (no cook)

Ingredients

½-cup cold water
2 cups caster sugar
1-cup gelatine
¼-cup boiling water
1 tspn vanilla essence
1 tspn lemon juice

Method

Place sugar and cold water in large bowl. Beat on high speed. Dissolve gelatine in hot water and while still hot, pour into bowl. Continue beating until mixture is free from sugar grains and thick. Mixture should form a firm peak. Colour and flavour as desired. Pour into wetted tray. Sprinkle with chosen decoration, then refrigerate to set.
Cut into cubes with wet knife and roll in chosen decoration.

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French Jellies

Ingredients

4 tblsp gelatine
1cup cold water
1cup boiling water
1kg sugar
Colouring and flavouring
Icing or caster sugar

Method

Soak the gelatine in the cold water for about ½ an hour. Pour over the boiling water and transfer to a saucepan. Add the sugar, stir until it has dissolved, and bring to the boil. Boil for 2 or 3 minutes. Colour and flavour. Strain into a slab-tin rinsed with cold water. Leave to set overnight. Cut into squares with a wet knife and roll in icing sugar or caster sugar; leave to dry and then store in an airtight tin.
**Russian Toffee**

**Ingredients**

- 90g butter
- 1 cup sugar
- 2-tbsp golden syrup
- 1 tin condensed milk
- 1 tspn vanilla essence

**Method**

Melt the butter in a saucepan over low heat. Add the sugar and golden syrup. Heat slowly without boiling, stirring occasionally, until the sugar has dissolved. Remove from the heat and stir in the condensed milk. Return the pan to the heat and bring to the boil. Boil quickly for 12 to 15 minutes, stirring well all the time, to 240degF/115degC (soft-ball stage). Remove from the heat and add the vanilla essence, stirring in well. Pour into a buttered 7” (18cm) tin. When nearly set, mark the toffee into squares with a knife. Wrap each piece of toffee in waxed paper if desired, and store in an airtight tin.

**Peanut Brittle**

**Ingredients**

- 125g unsalted roasted peanuts
- 500g sugar
- 2tblspn water
- A pinch of cream of tartar

**Method**

Arrange the peanuts in a buttered shallow tin. Heat the sugar, water and cream of tartar, stirring until the sugar has dissolved. Bring to the boil. Boil for about 10 minutes to 300degF (149degC - the hard-crack stage). Pour over the peanuts. Leave to set, and then crack into pieces.

**Lollipops**

**Ingredients**

- 4 cups sugar
- 1.5 cups hot water from kettle
- 1 tblsp brown vinegar
- ½ cup glucose syrup
- ¼ teaspoon food colouring
- Paddle pop sticks

**Method**

Combine sugar, water, vinegar and glucose syrup in a large pot over low heat until sugar dissolves.

Stir once. Turn to high.

**DO NOT STIR.** Boil for 15 minutes or until 300degF/149degC (hard-crack stage) or toffee cracks when placed in cold water.

Remove from heat then stir in colouring. Allow to sit until bubbles have gone, then pour into pre-sprayed ice-cube trays sitting in cold water or greased egg rings. When half-set, put sticks in.
Mars Bar Slice

Ingredients

3 Mars Bars
90g butter
3 cups rice bubbles
200g melted chocolate (cooking or normal eating chocolate)

Method

Grease and line slice tin with baking paper.
Melt Mars Bars with butter and mix with rice bubbles.
Pour mixture into tin.
Melt chocolate and pour over slice.
Let slice set in a cool place (or the fridge).
Remove slice from tin and cut into pieces.

If making a few days in advance, make sure you store in an air tight jar.

Note: Be sure that the mixture is brittle when tested or it will be sticky instead of crumbly.

Chocolate Crackles

Ingredients

250g copha
4 cups Rice Bubbles
1½ cups of icing sugar
½ cup cocoa
1 cup desiccated coconut
1 cup sultanas
Paper cupcake cases

Method

Sift together the icing sugar and cocoa, add the coconut and sultanas

Melt copha in a saucepan and when just melted add all the dry ingredients and mix.

Spoon into cupcake cases and refrigerate.

Makes about 24

Honeycomb

Ingredients

6 tbsp white sugar
2 tbsp golden syrup
2 tsp water
1 tsp bicarbonate of soda

Method

Place sugar, golden syrup and water in a heavy saucepan and stir over a gentle heat until the sugar is dissolved.
Bring to the boil and boil for seven minutes or until brittle when dropped in cold water.
Remove from the heat and quickly add the bicarbonate of soda.
At this point the mixture will froth.
Stir quickly and pour into a greased 28x18cm lamington tin.
As the mixture starts to cool, mark into pieces.
When cold, break into pieces and wrap in cellophane ready for sale.
Rocky Road

Ingredients

½ cup of desiccated coconut
100g packet of white marshmallows
100g packet of pink marshmallows
½ cup white choc bits
½ cup chopped mixed nuts
¼ cup mixed glazed cherries
375g choc melts, melted

Sprinkle half the coconut over the base of a foil-lined baking dish.
Top with marshmallows, white choc bits, nuts, cherries and remaining coconut.
Pour melted choc melts over mixture and allow to set.
Break into pieces to serve.
Store in an airtight container in a cool place. Makes approximately 30 pieces

Remember if you use peanuts to make a note of this on the packaging.

Rocky Road - Kids style

Ingredients

½ cup Mini marshmallows
500g choc melts
½ cup Small jubes
Coloured sprinkles and 100s & 1000s

Method

Melt the chocolate.
Line the tray with alfoil.
Pour in the melted chocolate.
Drop the marshmallows and jubes on top and they will sink.
Sprinkle over the 100s & 1000s and coloured sprinkles.
Put in fridge for 30 mins to 1 hour to set
Take out of the fridge and break it up.

Honey Joys

Ingredients

75g butter
¼ cup honey
2 tbsp caster sugar
4 cups corn flakes

Method

Mix butter, honey and caster sugar together over low heat until sugar has dissolved.
Pour mixture over cornflakes and place in prepared patty pans.
Bake in moderate oven 4-8 minutes, turning pan regularly and checking to avoid burning.
Stand 15 minutes before moving onto wire rack to finish cooling.

Noodle Plops (aka Spiders)

Ingredients

2-tbsp peanut butter
375g chocolate
100g packet fried noodles

Method

Melt peanut butter and chocolate together. Add noodles. Place teaspoonsful of mixture on baking paper lined trays and set in the fridge.

Chocolate Peanut and Noodle Clusters

Ingredients

250g chocolate or choc melts
½ cup unsalted peanuts or slivered almonds
1 cup sultanas

Melt chocolate then add sultanas and nuts, mix well. Place spoonfuls of mixture on baking paper-lined trays.
Refrigerate for a few minutes until set.
Vanilla Patty Cakes

Ingredients

250g unsalted butter
1 cup caster sugar
4 eggs
1 tspn vanilla essence
1½ cups SR flour
½ cup PF
¾ cup milk

Method

Cream butter and sugar. Add eggs, one at a time, then vanilla and beat until combined. Sift flour together and fold in while adding the milk. Stir until smooth. Divide into large patty cake wrappers or greased muffin tin. Bake at 180 deg for 20min. Cover with icing.