

Williamstown Community and Education Centre Family Cookbook

Collated by
Anne Douglas ~ September 2016

Favourite recipes from students, users and staff



**A joint Adult Learners' Week
and
'Grow, Cook, Create and Tell' R E Ross Trust Project**



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Thanks to all staff, users and students who contributed to this delicious cook book!

Pumpkin and Sweet Potato Soup

(Recipe from Anne)

Ingredients

- 500g pumpkin
- 1 large sweet potato
- 2 large potatoes
- 1 large onion
- 8cm piece of fresh ginger (about 30g)
- 1 teaspoon ground coriander
- Chicken stock or water (if making as a vegetarian dish)
- 1 bunch of fresh coriander
- Natural yogurt to serve

Directions

1. Peel pumpkin, sweet potato and potatoes.
2. Chop pumpkin, sweet potato, potatoes and onions into small pieces.
3. Peel and finely grate ginger.
4. Add chopped pumpkin, sweet potato, potatoes and onions, grated ginger and ground coriander to a large pot.
5. Add enough water or chicken stock to cover the vegetables well, cook until the vegetables are soft.
6. Use a hand blender or add mixture to a blender or food processor, process until smooth.
7. Serve with a dollop of natural yogurt and garnish with chopped fresh coriander.



Vietnamese Rice Paper Rolls

(Recipe from Anne)

Ingredients

- 60g rice vermicelli or rice noodles
- 8 rice paper wrappers
- ½ a cold roast chicken, shredded
- 1 ⅓ tablespoons chopped fresh Thai basil
- 3 tablespoons chopped fresh mint leaves
- 3 tablespoons chopped fresh coriander leaves
- 2 lettuce leaves, chopped

Sauce

- 1 tablespoon fish sauce
- ¼ cup water
- 2 tablespoons fresh lime juice
- 1 clove garlic, finely chopped
- 2 tablespoons caster sugar
- 1 teaspoon sweet chilli sauce
- 3 tablespoons hoisin sauce
- 1 teaspoon finely chopped roasted peanuts



Directions

1. Bring a medium saucepan of water to the boil. Boil rice noodles for 3 to 5 minutes, or until al dente, and drain. Rinse thoroughly with cold water so they don't stick together.
2. Fill a large shallow bowl with warm water. Dip one wrapper into the water for 1 second to soften. Lay wrapper on the bench and place some of the shredded roast chicken, a handful of noodles, basil, mint, coriander and lettuce in a row across the centre, leaving about 5cm of the wrapper uncovered on each side.
3. Fold in uncovered sides of wrapper then tightly roll to enclose the filling. Repeat with remaining rolls.
4. In a small bowl, mix the fish sauce, water, lime juice, garlic, sugar and sweet chilli sauce.
5. In another small bowl, mix the hoisin sauce and peanuts.
6. Serve the rice paper rolls with the fish sauce and hoisin-peanut dipping sauces.

Sausage Rolls

(Recipe from Anne)

Ingredients

- 1kg sausage mince or minced beef
- 1 onion finely chopped
- 1 medium carrot grated
- 1 medium zucchini grated
- 1 cup (65g) fresh breadcrumbs
- Salt and pepper (Seasoning)
- 2 eggs
- A little water
- 6 sheets of frozen puff pastry – semi thawed
- 1 tablespoon of sesame seeds
- Tomato sauce



Directions

1. Preheat oven to 200°C. Line 2 baking trays with baking paper.
2. Mix mince, onion, carrot, zucchini, breadcrumbs and seasoning together.
3. Beat 1 egg and add to mince mixture. Divide into 12 equal portions.
4. Cut pastry sheets in half. Roll a mince portion until 25cm long. Place down the centre of pastry.
5. Beat remaining egg and brush edges.
6. Roll up to enclose filling, and cut into 6 pieces.
7. Place on trays, seam side down. Brush with egg and sprinkle with sesame seeds.
8. Bake for 20 mins, reduce heat to 180°C, and cook for 10 minutes until golden.
9. Serve with tomato sauce.

Shiro

(Recipe from Anbessa in the Purple Skills for Education and Employment Class)

Ingredients

- 2 medium onions
- 1 – 2 garlic cloves
- 1 tomato or 1 tablespoon of tomato paste
- ½ teaspoon of shiro powder
- 1½ cups water
- Berbere (pepper)
- 1 teaspoon butter
- Salt – a pinch

Directions

1. Chop the onion and garlic very finely.
2. Cook onion and garlic in a pan with the butter until the colour changes to brown.
3. Add the oil and a pinch of pepper.
4. Add tomato paste or finely chopped tomato and water.
5. In a separate bowl mix the shiro powder with 2 tablespoons of water then add to the mixture that is cooking.
6. Cook for 15 – 20 minutes until thick.
7. Serve with Injera (bread).



Lamb Shanks

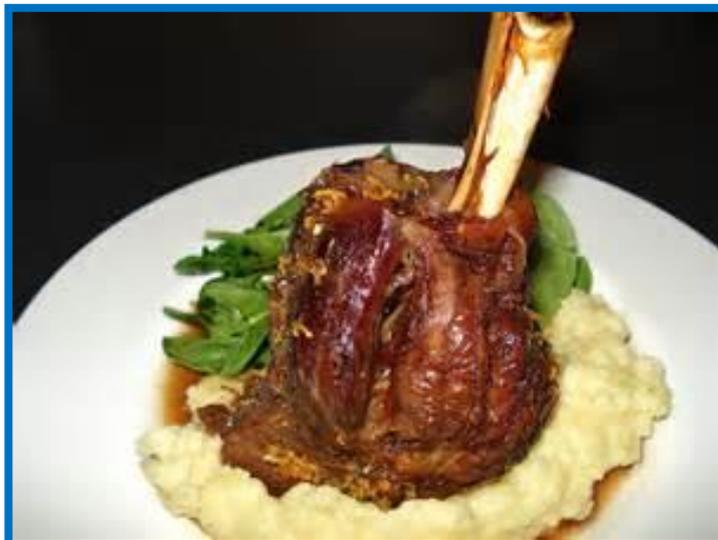
(Recipe from Kim in the Purple Skills for Education and Employment Class)

Ingredients

- 4 lamb shanks
- 1 cup of plain flour
- Salt and pepper
- 1 large onion
- 2 cloves of garlic
- Olive oil
- 3 – 4 cups of beef stock

Directions

1. Mix flour, salt and pepper in a bowl.
2. Roll the lamb shanks in the flour mixture.
3. Heat oil in a pan and add lamb shanks. Cook until lightly browned.
4. Remove the lamb shanks from the pan.
5. Add chopped onion and crushed garlic to the pan and cook until soft in the oil.
6. Add the lamb shanks to the onion and garlic.
7. Add beef stock.
8. Cover and cook 2 hours or 6 hours in a slow cooker.
9. Serve with mashed potato and green beans.



Fried Rice

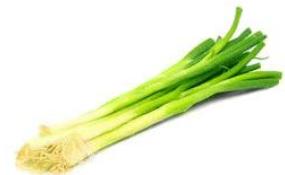
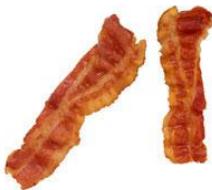
(Recipe from Helen in the Green Skills for Education and Employment Class)

Ingredients

- Bacon, chopped
- 2 eggs
- 2 cups of cooked rice
- Vegetable oil
- Soya sauce ~ about 1 teaspoon
- Bean sauce ~ about 1 teaspoon
- Spring onion, finely sliced

Directions

1. Cook bacon and egg together in the oil.
2. Add rice, stir and cook for 5 minutes until bacon is cooked.
3. Then add the sauces and spring onion.



Easy Fried Rice

(Recipe from Mary and Josie in the Introduction to Computers class)

Ingredients

- 1 cup of rice
- 1 onion chopped
- 1 tablespoon chilli sauce
- 2 cups of mixed vegetables

Directions

1. Cook 1 cup of rice with 2 cups of hot water or cook in microwave for 10 minutes.
2. Leave rice to cool (rice can be cooked in the morning).
3. Fry onions with chilli sauce and a little oil.
4. Add mixed veggies and cook until they are cooked.
5. Add the rice and mix well, cook for about 5 minutes.



Fried Rice

(Recipe from Kim in the Purple Skills for Education and Employment Class)

Ingredients

- Jasmine rice, to cover rice cooker bowl to 2cm deep
- Water to cover rice to 1.5 cm deep
- Sunflower oil - 1 tablespoon depending on how much rice you are cooking
- Spring onions, thinly sliced
- Carrot, chopped into small pieces
- Zucchini, cut into quarters and scrape middle out and chop into small pieces
- Green bean, chopped into small pieces
- Cooked little prawns, chopped into small pieces
- Bacon, chopped into small pieces
- Salt, pepper and seasoning
- A little bit of sugar

Directions

1. Cook the rice in the rice cooker. If you want to cook make sure your rice is cooked dry, use less water. Spread the cooked rice on a plate to cool. Mix with sugar, salt and pepper and seasoning.
2. Heat the oil in a wok or frying pan and add the bacon and cook until brown.
3. Add the cooked rice and stir, cook for 5 minutes.
4. Add carrots, zucchini and green beans, cook for 2 more minutes.
5. Add chopped prawns cook for a further 2 minutes.
6. Add finely sliced spring onions
7. Can also add 2 eggs – beat 2 eggs together, fry in a pan when cooked slice into small strips or beat eggs together in a small pan, keep stirring with chopsticks while the eggs cook, egg will cook and break into small bits.
8. Can also add cooked shredded chicken and add when you add the prawns.
9. Can also add dried salted fish or anchovies or frozen peas.

Pho Soup

(Recipe from Nhuy in the Altona North Library Class)

Ingredients (for 20 people)

- 24 litres of water
- 10kg beef bones
- 200g ginger
- 3 brown onions
- 3 star anise
- 2 cinnamon sticks
- A little salt
- A little sugar

Directions

1. Bake beef bones, onions in their skins, ginger, star anise and cinnamon for 50 minutes.
2. Add all the baked ingredients to the water and simmer for 10 hours.
3. Add salt and sugar to taste.



Beef Pho and Noodles

(Recipe from the Green Skills for Education and Employment Class)

Ingredients

- 2lt (8 cups) of beef stock
- 200g sliced fresh ginger
- 1 onion thinly sliced
- 2 garlic cloves thinly sliced
- 3 star anise
- 2 cinnamon sticks
- 2 tablespoons caster sugar
- ⅓ cup fish sauce
- 375g flat rice noodles
- 400gm beef fillet finely sliced
- 1 cup bean sprouts
- 1 long red chilli, seeds removed and finely sliced
- ⅓ cup each of basil, mint and fresh coriander to serve



Directions

1. Heat the stock.
2. Cook the noodles in boiling water.
3. Add onion, garlic, sugar, salt, fish sauce, cinnamon, star anise and ginger cook for 2 hours, strain.
4. In a serving bowl place meat.
5. Add soup, then cooked noodles.
6. Then add bean sprouts, chilli and herbs.

Stuffed Vegetables

(Recipe from Jossip in the Green Skills for Education and Employment Class)

Ingredients

- 1 tablespoon of oil
- 1 chopped onion
- 1 teaspoon of salt
- ½ kg chicken – finely chopped
- 100g mushrooms chopped
- 1 cup peas
- Handful of green beans chopped
- 1 tablespoon soya sauce
- 3 large red capsicums



Directions

1. Cook onion in the oil with the salt.
2. Add chicken and cook.
3. Add mushrooms, peas and green beans.
4. Cook for 15 minutes then add soya sauce.
5. Taste and add salt if needed.
6. Cut the capsicums in half lengthwise then remove stems, membranes, cores and seeds.
7. Place a steamer insert into a large saucepan and fill with water to just below the bottom of the steamer. Cover then bring the water to a boil over high heat.
8. Place the capsicums into the steamer insert, cover the saucepan then steam until just tender, 3 to 5 minutes.
9. Place the steamed capsicums into a greased baking dish then fill lightly with the chicken filling.
10. Cover the dish with aluminium foil.
11. Bake in a preheated oven until the capsicums are tender and the filling is hot, 25 – 30 minutes.

Falafel

(Recipe from Hana in the Green Skills for Education and Employment Class)

Ingredients

- 1 cup dried chick peas
- 2 cups dried peeled broad beans
- ½ cup chopped parsley
- ¼ cup chopped fresh coriander
- 1 onion chopped
- 2 cloves of garlic chopped
- 1 ½ teaspoon cumin powder
- 1 teaspoon salt
- ½ teaspoon chilli powder
- ½ teaspoon black pepper
- 2 teaspoons bicarbonate soda
- Sesame seeds



Directions

1. Soak chick peas and broad beans overnight in water, drain.
2. Place all ingredients except the bicarbonate of soda in the food processor.
3. Process until finely chopped and mixed.
4. Cover and put in the fridge for at least one hour.
5. Add bicarbonate of soda, roll into small balls, and flatten the balls a little.
6. Role in sesame seeds.
7. Fry.

Tabouleh

(Recipe from Rakia in the Green Skills for Education and Employment Class)

Ingredients

- 3 bunches of parsley, finely chopped
- ½ bunch of mint, finely chopped
- 3 tomatoes, finely chopped
- ½ cup burghal soaked in water
- 1 onion, finely chopped
- ½ cup lemon juice
- ½ olive oil
- Salt

Directions

1. Mix together and serve.



Chinese Dumplings

(Recipe from Kathy in the Altona North Library Class)

Ingredients

- 1 ½ cups of mince pork
- ½ cup of chopped cooked shrimp or prawns
- 2 cups of Chinese cabbage, chopped
- 1 teaspoon of fresh ginger, grated
- 2 tablespoons of spring onions, finely chopped
- 1½ teaspoon of salt
- 2 tablespoons of soya sauce
- 2 tablespoons of Chinese cooking wine
- ⅓ teaspoon of pepper
- 1 teaspoon sesame oil
- 1 teaspoon vegetable oil
- 12 dumpling wrappers



Directions

1. In a bowl mix together the meat, shrimp, cabbage, ginger, spring onions, salt, soya sauce, cooking wine, sesame oil and vegetable oil.
2. Put 1 teaspoon of the mixture in the middle of each wrapper, fold the wrapper in half, and press the edges of the wrapper with your fingers to seal the dumpling.
3. Place dumplings in a pot with boiling water.
4. The dumplings are cooked when they rise to the top of the pot of boiling water. You can also fry the dumplings in oil in a pan.

Tofu, Vegetable, Rice Noodle Stir Fry

(Recipe from Angela in the Altona North Library Class)

Ingredients

- 175g rice stick noodles
- 1 ½ tablespoon peanut oil
- 1 cup chopped fresh coriander
- 3 garlic cloves, crushed
- 3 spring onions, sliced
- 130g of hard tofu cut into 1cm pieces
- 200g broccoli, cut into pieces
- 1 zucchini, sliced
- 1 small red capsicum, thinly sliced
- 80ml or ⅓ cup of kecap manis or fish sauce
- 1 tablespoon of hot water
- 2 tablespoons of soya sauce
- 1 red chilli, thinly sliced

Directions

1. Boil noodles in a little boiling water until cooked then drain.
2. Put cooked noodles into fry pan with a little oil, add the vegetables, mix together and cook.
3. Add tofu then sauces, hot water and the chilli.



Beef and Pork Stroganoff

(Recipe from Irene in the Introduction to Computers Class)

Ingredients

- 1kg beef and pork, diced
- 3 – 4 big onions
- 3 different colour peppers, diced
- Salt, pepper, cinnamon, bay leaves
- 2 tablespoons tomato paste
- 2 – 3 cups of white wine

Directions

1. Dice the onion, put in a saucepan and sauté.
2. Add beef and pork.
3. Add wine, peppers, salt, pepper, cinnamon, bay leaves and tomato paste.



Greek Salad

(Recipe from Soula in the Introduction to Computers Class)

Ingredients

- 1 red onion
- 4 tomatoes
- 1 cucumber
- Capsicum
- Olives
- Feta cheese
- Greek olive oil

Directions

1. Chop onion, tomatoes, cucumber and capsicum.
2. Add olives and diced feta.
3. Add a little olive oil.



Cauliflower and Feta Fritters

(Recipe from Ung in the Introduction to Computers Class)

Ingredients

- 600g cauliflower florets
- 100g Greek-style feta, crumbled
- ¼ cup fresh chives, finely chopped
- 2 teaspoons fresh thyme leaves
- ¾ cup fresh breadcrumbs
- ⅓ cup plain flour
- 1 egg yolk
- ¼ cup extra virgin olive oil
- Salad, to serve
- Tzatziki, to serve
- Lemon wedges, to serve



Directions

1. Preheat oven to 150C/130C fan-forced.
2. Place cauliflower in a metal steamer over a saucepan of simmering water. Cover.
3. Steam for 5 to 7 minutes or until tender.
4. Process cauliflower in a food processor until chopped. Transfer to a bowl.
5. Add feta, chives, thyme, breadcrumbs, flour and egg yolk.
6. Season with salt and pepper.
7. Using clean hands, mix until well combined.
8. Working with damp hands, shape ¼ cup of mixture into a firm patty. Place onto a baking paper-lined tray.
9. Repeat with remaining mixture.
10. Refrigerate for 30 minutes or until firm.
11. Heat oil in a large frying pan over medium-high heat. Cook fritters, in batches, for 2 minutes each side or until golden and heated through.
12. Transfer to a wire rack over a baking tray.
13. Place in oven to keep warm while cooking remaining fritters.
14. Serve fritters with salad, tzatziki and lemon wedges.

Basic Pizza Dough

(Recipe from Anne)

Ingredients

- 7g sachet dry yeast
- 1 teaspoon caster sugar
- Pinch of salt
- $\frac{3}{4}$ cup warm water
- 2 cups of flour
- 2 tablespoons olive oil

Directions

1. Combine $\frac{3}{4}$ cup warm water, yeast, sugar and salt in a small bowl. Whisk with a fork to dissolve.
2. Cover with plastic wrap. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
3. Sift flour into a bowl. Add yeast mixture and oil. Mix to form a soft dough.
4. Turn onto a lightly floured surface. Knead for 10 minutes or until elastic.
5. Place in a lightly greased bowl. Cover with plastic wrap.
6. Stand in a warm place for 25 to 30 minutes or until dough has doubled in size.
7. Use your fist to punch dough down. Knead on a lightly floured surface.
8. Break dough into 2 balls. Roll into a round shape to fit your pizza pan.
9. Add pizza toppings such as passata, onions, capsicums, mushrooms, cheese etc.
10. Bake in a hot oven.



Chocolate Mud Cake

(Recipe from Mary in the Intro to Computers Class)

Ingredients

- 60g dark chocolate, finely chopped
- 50g unsalted butter, chopped
- 100g ($\frac{1}{2}$ cup) caster sugar
- 60ml ($\frac{1}{4}$ cup) hot water
- 50g ($\frac{1}{3}$ cup) plain flour
- 40g ($\frac{1}{3}$ cup) self-raising flour
- 1 tablespoon cocoa
- 1 egg

Chocolate mousse

- 400g dark Chocolate, finely chopped
- 100g dark chocolate (70% cocoa), finely chopped
- 750ml (3 cups) thickened cream

Chocolate glaze

- 200g dark Chocolate, finely chopped
- 185ml ($\frac{3}{4}$ cup) thickened cream
- 2 tablespoons liquid glucose

Directions

1. Preheat oven to 160C/140C fan forced. Release base of a 22cm (base measurement) spring form pan. Invert. Line with baking paper and secure in pan, allowing edge to overhang. Grease side with melted butter.
2. Melt chocolate, butter, sugar and water in a heatproof bowl over a saucepan of simmering water.
3. Remove from heat. Stir in flours, cocoa and egg. Pour in pan.
4. Bake for 25 minutes or until a skewer comes out clean.
5. Cool cake completely in pan.
6. For mousse, place chocolates in a heatproof bowl over a saucepan of simmering water (don't let the water touch the bowl).
7. Stir for 3 – 4 minutes or until melted and smooth.
8. Remove from heat and set aside to cool slightly.
9. Use electric beaters to beat cream in a bowl until soft peaks form.
10. Fold a third of the cream into the chocolate mixture. Repeat twice until well combined.

11. Spoon mousse into the pan.
12. Tap on the bench a few times to remove any air pockets. Use a spatula to smooth the surface.
13. Place in the fridge for 6 hours or overnight to chill and set.
14. For the glaze, combine chocolate, cream and glucose in a small saucepan.
15. Stir over low heat until melted and smooth. Cool slightly.
16. Pour over mousse.
17. Place in the fridge for 1 hour to set. Serve cut into wedges.

Note: Make sure the bowl does not touch the water when melting the chocolate - you need a gentle, even heat to ensure you don't overheat the chocolate.

For a photo-finish slice, allow it to reach room temperature to bring back the shine, and cut the cake with a hot knife.

Clean the knife between each slice.



Date and Apple Loaf

(Recipe from Paula at Reception)

Ingredients

- 1 cup dates, pitted and chopped
- ¼ cup honey
- 1 teaspoon bicarbonate of soda
- 1 cup apple juice
- 1 cup grated apple
- ½ cup walnuts or pecans
- 1 ½ cups wholemeal self-raising flour

Directions

1. In a saucepan place dates, honey, bicarbonate of soda and apple juice. Bring to boil, simmer for 2 minutes, cover and leave to cool.
2. Stir in remaining ingredients and spoon into a greased, non-stick 14cm x 21cm loaf pan.
3. Bake in a moderate oven (180C) for 40 minutes. Turn out and cool.
4. Makes 1 loaf (about 18 slices)



Sponge Cake

(Recipe from Mila in the Introduction to Computers Class)

Ingredients

- 5 eggs
- 1 cup of vegetable oil
- 1 cup of milk
- 5 cups of self raising flour
- zest of one lemon

Directions

1. Whip eggs, add milk, oil, flour and lemon zest mix all together.
2. Bake on 180 degrees.



Banana Bread

(Recipe from Heap's Red Skills for Education and Employment Class)

Ingredients

- 1 $\frac{3}{4}$ cups self-raising flour
- $\frac{1}{4}$ cup plain flour
- 1 teaspoon ground cinnamon
- $\frac{2}{3}$ cup, firmly packed brown sugar
- $\frac{1}{2}$ cup milk
- 2 eggs, lightly whisked
- 50g butter, melted, cooled
- 2 over ripe medium bananas, mashed
- Extra melted butter for greasing the loaf pan



Directions

1. Preheat oven to 180°C.
2. Brush a 11 x 21cm (base measurement) loaf pan with extra melted butter to lightly grease.
3. Line the base and 2 opposite sides with non-stick baking paper, allowing it to overhang.
4. Sift the combined flours and cinnamon into a large bowl. Stir in the sugar and make a well in the centre.
5. Place the milk, eggs, melted butter and banana in a medium bowl, and stir until well combined.
6. Add the banana mixture to the flour mixture and stir until just combined.
7. Spoon the mixture into the prepared pan and smooth the surface.
8. Bake in preheated oven for 45 – 50 minutes or until a skewer inserted into the centre comes out clean.
9. Remove from oven and set aside in the pan for 5 minutes.
10. Turn onto a wire rack to cool completely.
11. Cut into slices to serve.

Super Fast Scones

(Recipe from Lisa who teaches Introduction to Computers)

Ingredients

- 3 cups of self raising flour
- 1 cup of lemonade
- 1 cup of cream
- A pinch of salt

Directions

1. Preheat the oven to 190c and line a baking tray with baking paper and a light sprinkle of flour.
2. Tip all the ingredients into a bowl and mix together with a flat blade knife.
3. Tip out on a floured bench and knead together lightly.
4. Place onto a tray and brush with a little milk (which will help to brown the scones).
5. Bake for approximately 15 minutes, until they are cooked through.
6. Allow to cool a little under a tea towel and then cut into squares with serrated knife.



Date Scones

(Recipe from Anne)

Ingredients

- 2 cups (250g) self raising flour
- 1 teaspoon baking powder
- Pinch of salt
- 2 teaspoons sugar
- 1 tablespoon butter
- ½ cup (70g) chopped dates
- 1 small egg, beaten
- 150ml milk



Directions

1. Preheat oven to 200 degrees.
2. Sift together flour, baking powder, salt and sugar into a large bowl.
3. Rub in butter until mixture resembles breadcrumbs
4. Stir in the chopped dates.
5. Combine the egg and milk in a jug.
6. Stir into the flour mixture to make a soft sticky dough.
7. Turn dough out onto a lightly floured surface.
8. Knead for 30 seconds or until just smooth.
9. Cut the dough into about 8 squares or rounds, brush tops with a little milk and place on a tray.
10. Bake about 10 – 15 minutes or until golden.

Lamingtons

(Recipe from Anne)

Ingredients

Cake

The cake is easier to handle if it is a little stale: day old cake is ideal. Sponge or butter cake can be used. You can also use store bought sponge cake or sponge fingers.

- 6 eggs
- $\frac{2}{3}$ cup castor sugar
- $\frac{1}{3}$ cup cornflour
- $\frac{1}{2}$ cup plain flour
- $\frac{1}{3}$ cup self-raising flour

Icing

- 4 cups (500g) icing sugar
- $\frac{1}{2}$ cup cocoa
- 15g butter, melted
- $\frac{2}{3}$ cup milk
- 2 cups (180g) coconut



Directions

Cake

1. Grease 23cm square slab pan.
2. Beat eggs in medium bowl with electric mixer about 10 minutes or until thick and creamy.
3. Gradually beat in sugar, dissolving between additions.
4. Fold in triple-sifted flours.
5. Spread mixture into prepared pan.
6. Bake in moderate oven about 30 minutes. Turn onto wire rack to cool.

Icing

1. Sift icing sugar and cocoa into a heatproof bowl then stir in butter and milk.
2. Stir over pan of simmering water until icing is of coating consistency.
3. Cut cake into 16 squares, dip squares into icing, drain off excess icing then toss squares in coconut.
4. Place lamingtons onto wire rack to set.

Chocolate Chip Biscuits

(Recipe from Anne)

Ingredients

- 250g butter, softened
- 1 tsp of vanilla extract
- $\frac{3}{4}$ cup caster sugar
- $\frac{3}{4}$ cup brown sugar (firmly packed)
- 1 egg
- 2 $\frac{1}{4}$ cups plain flour
- 1 tsp bicarbonate of soda
- 375g chocolate melts (dark, milk or white)

Directions

1. Preheat the oven to 180 degrees and line baking trays with baking paper.
2. Beat the butter, vanilla extract, sugars and egg in a bowl with an electric mixer until fluffy.
3. Add the flour and bicarb soda in two batches and combine with the butter mixture.
4. Stir in the chocolate melts with a wooden spoon or spatula.
5. Roll tablespoons of batter into small balls and place approximately 5cm away from each other on the trays.
6. Bake for about 15 minutes.



Apricot Balls

(Recipe from Anne)

Ingredients

- 1 packet (250g) milk arrowroot biscuits
- 300g dried apricots
- 1 tin (395g) condensed milk
- 1 cup desiccated coconut

Directions

1. Finely chop the apricots.
2. Crush the biscuits.
3. Mix the chopped apricots, crushed biscuits and condensed milk in a large bowl.
4. Take small amount of mixture and roll into balls.
5. Roll apricot balls in the desiccated coconut.
6. Refrigerate for about 30 – 90 minutes until firm.



Chocolate Balls

(Recipe from Anne)

Ingredients

- 1 packet (250g) milk arrowroot biscuits
- ⅓ cup (40g) cocoa powder
- ½ cup (45g) desiccated coconut (plus a little extra for rolling the balls in)
- 1 tin (395g) condensed milk

Directions

1. Crush the biscuits and place into a mixing bowl.
2. Add cocoa and coconut, stir together then add condensed milk.
3. Take small amount of mixture and roll into balls, then roll in the extra coconut.
4. Refrigerate for about 30-90 minutes until firm.



