

Lamington

A Lamington is a small vanilla sponge cake, covered in chocolate and coconut, and with jam in the middle.



Ingredients

Cake:

2 cups all-purpose flour
4 teaspoons baking powder
1/2 cup butter, room temperature
3/4 cup white sugar
1 teaspoon vanilla extract
2 eggs, room temperature
1/2 cup milk

Icing:

4 cups confectioners' sugar
1/3 cup cocoa powder
2 tablespoons butter, melted
1/2 cup warm milk
2-3 cups desiccated coconut
Strawberry jam

Method

1. CAKE: Preheat oven to 180°C. Grease a 20cm x 30cm square cake tin. Line with baking paper, leaving a 2cm overhang on all sides. Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add eggs, 1 at a time, beating well after each addition (mixture may curdle).
2. Sift half the flour and baking powder over butter mixture. Stir to combine. Add half the milk. Stir to combine. Repeat with remaining flour and milk. Spoon into cake tin. Smooth top. Bake for 30 minutes or until a skewer inserted in centre comes out clean. Stand in pan for 10 minutes. Turn out onto a wire rack. Cover with a clean tea towel. Set aside overnight.
3. ICING: Make icing: Sift icing sugar and cocoa into a bowl. Add butter and boiling water. Stir until smooth.
4. CAKE: Cut cake through the centre (so you will have 2 thin square cakes). Cover the one side of the cake in jam, and then put the other side of the cake back on top. Cut cake into square pieces.
5. ICING: Place coconut in a dish. Using a fork, dip 1 piece of cake in icing. Shake off excess. Toss in coconut. Place on a wire rack over a baking tray. Repeat with remaining cake, icing and coconut. Stand for 2 hours or until set. Serve.

PAVLOVA

Ingredients

1. 4-6 egg whites (approximately 150ml)
2. pinch of salt
3. 1 cup white sugar
4. 1 tbsp cornflour, sifted
5. 1 tbsp white vinegar
6. ½ tsp vanilla extract
7. 250 ml single cream, whipped
8. fruit of your choice



Method

1. Preheat oven to 180°C and pre-line 2 baking trays with baking paper.
2. Whisk the egg whites with the salt using an electric mixer until peaks form.
3. Gradually add the sugar and beat until the meringue is stiff and glossy.
4. Gently fold the sifted cornflour, vanilla and vinegar into the meringue.
5. Gently spoon the meringue mixture onto the baking trays, forming 6 to 10 individual meringues (or as many as you need).
6. Using the back of the spoon, make a small indentation in the centre of each mini meringue (this should help later, when it comes to adding the cream and fruit).
7. Reduce oven to 150°C and bake for 30 minutes.
8. Turn the oven off and allow the meringues to cool in the oven for at least 30 minutes, during which time, DO NOT OPEN THE OVEN DOOR.
9. After 30 minutes, open the oven door and leave the meringues in the oven to cool completely.
10. When ready to assemble, add a good dollop of cream to each mini meringue, then top with your choice of topping.

Notes

1. Serves 6-10. If you make smaller meringues, make sure to cook for less time
2. Tip – To help create uniform sized mini pavlovas, try drawing circles on the baking paper the size you'd like your mini pavlovas to be, then spoon the meringue into the circles.
3. Be sure to leave a space between each meringue when placing them on the tray.

ANZAC BISCUITS

It has been claimed the biscuits were sent by wives to soldiers abroad because the ingredients do not spoil easily and the biscuits kept well during naval transportation.

INGREDIENTS:

- 1 cup rolled oats
- 1 cup plain flour
- 2/3 cup brown sugar
- 2/3 cup desiccated coconut
- 125g butter, chopped
- 2 tablespoons golden syrup
(treacle, molasses or sirop de
canne)
- 1/2 teaspoon bicarbonate of soda



METHOD:

1. Preheat oven to 160°C/140°C fan-forced. Line 3 baking trays with baking paper.
2. Combine oats, flour, sugar and coconut in a bowl. Place butter, syrup and 2 tablespoons cold water in a saucepan over medium heat. Stir for 2 minutes or until butter has melted. Stir in bicarbonate of soda. Stir butter mixture into oat mixture.
3. Roll level tablespoons of mixture into balls. Place on trays, 5cm apart. Flatten slightly. Bake for 10 to 12 minutes or until light golden (see note). Stand on trays for 5 minutes. Transfer to a wire rack to cool completely.

NOTE: If the mixture is dry and difficult to roll into balls, hold the mixture in your hand for 20 seconds, and the heat of your hand will make the mixture softer and easier to roll into balls.

SCONES

Yes, scones are very English, but we love them in Australia too. Serve with jam and whipped cream.

INGREDIENTS:

- 2 1/2 cups self-raising flour
- 1 tablespoon white sugar
- 80g butter, chilled, chopped
- 1 cup milk
- Jam and double thick cream, to serve

METHOD

1. Preheat oven to 220°C/200°C fan-forced. Lightly grease a 22cm round cake pan.
2. Combine flour and sugar in a bowl. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.
3. Make a well in the centre of flour mixture. Add milk. Stir with a flat-bladed knife until mixture just comes together (don't over-mix). Place dough on to a lightly floured surface. Knead gently to bring dough together.
4. Gently press dough into a 2cm-thick round. Dip a 4.5cm round cutter into flour. Cut out scones. Gently press leftover dough pieces together and repeat to make a total of 20 scones.
5. Place scones, touching, in prepared pan. Sprinkle with a little extra flour. Bake for 10 to 12 minutes or until golden. Remove from oven. Cool in pan for 5 minutes. Wrap in a clean tea towel to keep warm. Serve with jam and cream.



MINI SAUSAGE ROLLS

INGREDIENTS:

PASTRY

250g strong plain flour

1 tsp fine sea salt

250g butter, at room temperature

about 150ml cold water

HINT- You can use store-bought pastry!

MEAT FILLING

600 grms sausage meat

1 small red onion, finely chopped

50 grams tomato paste

2 tsp Dijon mustard

1 egg

Method: Pastry

1. Sift the flour and salt into a large bowl. Roughly break the butter in small chunks, add them to the bowl and rub them in loosely. You need to see bits of butter.
2. Make a well in the bowl and pour in about two-thirds of the cold water, mixing until you have a firm rough dough adding extra water if needed. Cover with plastic film and leave to rest for 20 mins in the fridge.
3. Turn out onto a lightly floured board, knead gently and form into a smooth rectangle. Roll the dough in one direction only, until about 20 x 50cm. Keep edges straight and even. Don't overwork the butter streaks; you should have a marbled effect.
4. Fold the top third down to the centre, then the bottom third up and over that and roll out again. Cover with plastic film and refrigerate for at least 20 mins before rolling to use.



Method: Meat Filling

1. Heat oil in a frying pan over medium heat. Cook onion and 1 teaspoon salt, stirring for 8 minutes or until soft. Cool for 5 minutes.
2. Using your hands, combine onion and remaining filling ingredients in a bowl, then add to the frying pan and cook until brown.
3. Preheat oven to 190C fan-forced.

Method: Assembly

4. PASTRY – Sprinkle flour onto baking paper. Separate pastry into 4 sections. Using a rolling pin, roll pastry into pieces 22cm x 26cm (by rolling the pastry on the paper, it will be easier to roll the pastry around the meat).
5. Place one-quarter of filling along long edge, leaving a 3cm border, then roll up to enclose filling. Repeat with remaining pastry to make 4 rolls.
6. Brush with the rolls with milk. Using a finely serrated knife, cut each roll into small pieces and place on oven trays lined with baking paper.
7. Bake for 25 minutes or until golden brown.

SERVE WITH TOMATO SAUCE (KETCHUP) 😊

PARTY PIES

INGREDIENTS

MEAT FILLING

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, chopped
- 500 grms minced lamb or beef
- 400 grm tin of diced/crushed tomatoes
- 2 tbsp tomato paste
- 1 ¼ cup of beef stock
- 1 tsp Dijon mustard
- 2 tbsp Worcestershire sauce (if you can't find it use red wine)
- 1 tbsp thyme
- 1 ½ tbsp cornflour

PASTRY

- 250g strong plain flour
- 1 tsp fine sea salt
- 250g butter, at room temperature
- about 150ml cold water
- HINT- You can use store-bought pastry!



Method: Pastry

1. Sift the flour and salt into a large bowl. Roughly break the butter in small chunks, add them to the bowl and rub them in loosely. You need to see bits of butter.
2. Make a well in the bowl and pour in about two-thirds of the cold water, mixing until you have a firm rough dough adding extra water if needed. Cover with plastic film and leave to rest for 20 mins in the fridge.
3. Turn out onto a lightly floured board, knead gently and form into a smooth rectangle. Roll the dough in one direction only, until about 20 x 50cm. Keep edges straight and even. Don't overwork the butter streaks; you should have a marbled effect.
4. Fold the top third down to the centre, then the bottom third up and over that and roll out again. Cover with plastic film and refrigerate for at least 20 mins before rolling to use.

Method: Meat filling

1. Heat oil in a large frying pan over medium heat, add onion and cook, stirring, for 5 minutes or until golden brown. Add garlic, cook for a further minutes. Add meat and cook, stirring, until browned. Add tomatoes, tomato paste, 1 cup of stock, Worcestershire sauce and mustard, bring to the boil, stirring continuously, then reduce heat to a simmer.
2. Cook, stirring occasionally, for 15 minutes or until almost all the liquid is absorbed. Stir in thyme. Combine remaining 60 ml (¼ cup) stock with cornflour and add to meat mixture. Cook, stirring, for 2 minutes or until mixture is thickened. Season with salt and pepper, remove from heat and cool.
3. Preheat oven to 190°C. Remove pastry from fridge and rest at room temperature for 10 minutes. Lightly grease a muffin pan.
4. Roll out pastry on a lightly floured work surface until 3mm thick, and place pastry in muffin pan. Fill with meat filling, then place more pastry on top to form a lid. Press the edges together to seal, and brush with milk. Cut a small 'v' into the top, and bake for 20 minutes or until golden brown.

SERVE WITH TOMATO SAUCE 😊

HEDGEHOG SLICE

INGREDIENTS

250g pkt plain biscuits

½ cup (40g) desiccated coconut

2 tbsp unsweetened cocoa powder

1 cup (150g) dark cooking chocolate

100g butter

395g tin/tube of Sweetened Condensed Milk (this is a rough amount)

½ cup (55g) coarsely chopped walnuts (or hazelnuts, or pecan nuts)



Chocolate topping:

1 ½ cups (225g) Dark cooking chocolate

1 tbsp vegetable oil

METHOD:

1. Grease and line the base and sides of a 28cm x 18cm cake tin.
2. Place biscuits in snap-lock bag; squeeze bag to remove excess air; place on a hard surface; hit with a rolling pin until biscuits are crushed.
3. In a large bowl, combine biscuits, coconut, walnuts and Cocoa Powder, set aside.
4. In a small saucepan, stir dark cooking chocolate, butter and Sweetened Condensed Milk together over low heat for 4-5 minutes until the mixture is melted and well combined. Cool slightly. Stir mixture into the dry ingredients (biscuits, coconut, cocoa powder etc) until well combined.
5. Press mixture firmly into prepared pan; refrigerate for 30 minutes or until firm.
6. To make chocolate topping: place dark cooking chocolate in a microwave safe bowl; microwave uncovered on MEDIUM (50%) for 1 minute; stir. Repeat process in 30 second intervals until melted, add oil and stir until smooth; spread over slice. Refrigerate for 30 minutes until set.
7. Using a hot knife, cut slice into squares.

HOMEMADE CRUNCHIE BAR

This is my favourite chocolate bar at home, but I haven't found it yet in France. But I found a recipe 😊 It is honeycomb, covered in chocolate. Yum.



INGREDIENTS

- 200g white sugar
 - 350g golden syrup (treacle, molasses or jus de canne) - - - This is best, but if you can't find it, honey should work.
 - 1 tablespoon vinegar
 - 1 tablespoon bicarbonate of soda
- 450g plain chocolate or cocoa confectionery coating

METHOD:

1. Butter a 20x30cm (9x13 in) baking dish.
2. In a medium saucepan over medium heat, combine sugar, golden syrup and vinegar. Cook, stirring, until sugar dissolves. Heat, without stirring, between 149 to 154 degrees. To check if it is ready, get a glass of cold water and drop a small amount of the syrup in. If it is hard and brittle, it is ready. Test regularly because you do not want it to burn.
3. Remove from heat and stir in bicarb. Pour into prepared pan; do not spread. Mixture will not fill pan. Allow to cool completely.
4. Place a glass bowl over a saucepan of water. Place the chocolate in the bowl. As the water boils, the chocolate will melt. Stir continuously until smooth.
5. Break cooled honeycomb into bite sized pieces and dip into melted chocolate. Let set on greaseproof paper.

