

# a taste of bunch

2019 issue



24 delicious bunchee recipes



## Thanks a bunch

As I reflect on 2019 to write my gratitude to every single member who makes bunch such a positive, helpful and caring experience, all the memorable moments are springing into my mind. Wow, we've had a big year! Starting with the bunch brigade that went strong all year and has seen a staggering amount of you join the 30-minutes-a-day movement challenge. We've also spent a lot of time cooking, starting with that hot cross bun challenge which grew into cooking each other's recipes that you had bookmarked. It's been a lot of fun.

Without a doubt, sharing recipes, tips, ideas and motivations has been huge in 2019. So, what better way to thank you for every shared food idea, article, comment and like that's made bunch such a wonderful community than to use those inspirations for this bunch recipe e-Book.

The bunch team and I would like to wish you a wonderful holiday season – may it be full of food and laughter. We are very much looking forward to another fun-filled year together in 2020!



**@GemmaBunchTeam**



### Meet the rest of the bunch team



Yeshim



Gwen



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Jade



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# HONEY CHICKEN

**Sweet, sticky and budget-friendly: winner, winner chicken dinner!**

**Serves 6** Prep 10 mins  
+ 30 mins resting time

**Cook** 15 mins

**4 tbs cornflour**

**¼ cup plain flour**

**1 tsp baking powder**

**½ cup chilled soda water**

**½ tsp salt**

**750g chicken breast,  
cut into strips**

**¼ cup oil**

**6 tbs honey**

**3 tbs toasted sesame seeds**

**1** Place cornflour, plain flour, baking powder, soda water and salt in a bowl. Stir until well combined. Set aside for 30 minutes to rest.

**2** Add chicken to flour mixture and stir to combine.

**3** Heat oil in a large frying pan over medium-high heat (to test when oil is ready, a cube of bread will turn golden in 15 seconds). Cook

chicken, in batches, until cooked through. Transfer to a plate.

**4** Heat honey in frying pan over medium heat until bubbling. Add chicken and toss in honey to coat.

**5** Divide the honey chicken among bowls. Sprinkle with sesame seeds and serve with sliced shallot, kaleslaw mix and lime wedges.



created by  
**navibear**





## SAUSAGE ROLLS

**Kid-approved four-veg sausage rolls with mash as a secret ingredient.**

**Makes 18 Prep 30 mins**

**Cook 25 mins**

**1 carrot, grated**

**½ zucchini, grated**

**1½ cups chopped**

**baby spinach**

**500g chicken mince**

**1 cup mashed potato**

**2 tsp dried Italian herbs**

**1 tsp vegetable**

**stock powder**

**2 tsp Worcestershire sauce**

**3 tbs breadcrumbs**

**3 sheets reduced-fat puff  
pastry, just thawed**

**1 egg**

**1 tbs milk**

**1** Preheat oven to 180C. Line 2 baking trays with paper. Place carrot, zucchini and spinach in a bowl. Stir in mince and potato. Add herbs, stock powder, Worcestershire sauce and breadcrumbs. Stir until well combined.

**2** Cut each pastry sheet in half. Divide mince mixture among the middle of each pastry piece. Roll up to

enclose filling. Cut each piece into 3 portions. Place sausage rolls, seam-side down, on prepared trays. **3** Whisk egg and milk in a small bowl. Brush sausage rolls with egg mixture. Bake for 20-25 minutes or until golden and cooked through. Serve with sauce.

**Tip** If you don't have mash, grate a raw potato into the mixture or add 1 whisked egg.



created by  
**ladymukka**

# CAULIFLOWER FRITTERS

Cauliflower gives these chilli-spiked fritters a lovely sweetness.

**Makes 18 Prep 10 mins**

**Cook 25 mins**

**olive oil spray**

**1 onion, thinly sliced**

**2 chillies, thinly sliced**

**1 garlic clove, crushed**

**500g cauliflower,**

**broken into florets**

**1 large carrot, grated**

**2 tbs chopped parsley**

**½ cup self-raising flour**

**½ cup almond meal**

**4 eggs, whisked**

**¼ cup olive oil**

**sliced chilli (optional),**

**extra, to serve**

**1** Heat a frying pan over high heat. Spray with oil. Add onion and cook for

5 minutes or until soft. Add chilli and cook for 1-2

minutes or until fragrant. Push onion and chilli to one side of the pan then add

garlic and cook for 1 minute or until fragrant. Transfer to a large bowl.

**2** Process cauliflower florets in a food processor until finely chopped. Add

cauliflower, carrot and parsley to onion mixture and stir to combine. Add flour,

almond meal and egg. Stir until well combined.

**3** Heat oil in a large frying pan over medium heat. Combine 2 heaped

tablespoons of mixture per patty and add to pan, in batches, and cook for

3-4 minutes each side or until golden. Transfer to a plate and cover to

keep warm. Repeat with remaining mixture to make 18 fritters in total.

**4** Stack fritters with spinach leaves and add extra chilli. Serve with lemon wedges.



created by  
**lovecookrach**





## CURRY PUFFS

**Spicy and sweet, these can be made ahead for easy entertaining.**

**Makes 32 Prep 30 mins**

**Cook 30 mins**

**1 tbs oil**

**2 spring onions,  
finely chopped**

**1 garlic clove, crushed**

**2 tsp curry powder**

**300g beef mince**

**1 cup mango chutney**

**2 tsp lemon juice**

**4 sheets puff pastry,  
just thawed**

**1 egg, whisked**

**1** Preheat oven to 180°C. Line 2 baking trays with paper.

Heat oil in a saucepan over high heat. Cook spring onion and garlic, stirring, for 5 minutes or until softened. Add curry powder and cook for 1 minute or until fragrant. Add mince and cook, stirring, until browned.

**2** Add  $\frac{1}{3}$  cup of chutney and lemon juice to beef mixture. Stir to combine. Cool.

**3** Cut 8 x 8cm round discs from each sheet of pastry. Place 1 heaped teaspoon of beef mixture on each circle.

Brush edges with a little whisked egg. Fold over to

enclose filling, pinching edges to seal. Repeat with remaining pastry discs and beef mixture to make 32 puffs.

**4** Place curry puffs on trays and brush with remaining whisked egg. Bake for 15 minutes or until golden.

**5** Combine remaining mango chutney and 1 teaspoon water in a small bowl. Top curry puffs with spring onion curls. Serve with chutney mixture.



created by  
**frayne54**

# TUNA PATTIES

Pop these tasty patties on the table for everyone to dig in and devour.

**Makes 24** Prep 10 mins

Cook 40 mins

**500g potatoes, peeled,  
cut into chunks**

**425g can tuna, drained**

**400g can corn, drained**

**2 spring onions,  
finely chopped**

**2 eggs**

**½ cup plain flour**

**½ cup oil**

**1** Place potato in a large saucepan and cover with water. Season with salt. Bring to boil and cook for 15 minutes or until tender. Drain and coarsely mash. Place in a large bowl.

**2** Add tuna, corn, spring onion, eggs and flour to the potato and stir until well combined. Season. Divide

mixture into 24 portions.

**3** Heat 1 tablespoon of oil in a large frying pan over medium heat. Cook 3-4 patties at a time for 2-3 minutes each side or until golden.

**4** Serve with lettuce leaves, cucumber ribbons, cherry tomatoes and extra corn kernels.



created by  
**tam\_fronts**







## ROAST PUMPKIN, SPINACH & FETA TART

This creamy, sweet veg tart is ideal for brunch, lunch or dinner.

**Serves 8 Prep 35 mins**

**Cook 1 hr 5 mins**

**350g Jap pumpkin, seeded,  
peeled, cut into 1cm pieces**

**1 sweet potato, peeled,  
cut into 1cm pieces**

**½ tbs olive oil**

**1 garlic clove, chopped**

**1 red onion, sliced**

**1 tbs balsamic vinegar**

**2 tbs brown sugar**

**½ sheets shortcrust pastry,  
just thawed**

**150g cream cheese**

**150g cream**

**4 eggs**

**30g baby spinach leaves**

**4 cherry tomatoes, halved**

**50g pkt feta, crumbled**

**½ cup grated cheese**

**1** Preheat oven to 200°C. Line a baking tray with paper. Place pumpkin and potato on tray. Drizzle with 1 tablespoon oil. Season. Roast for 15 minutes. Add garlic and roast for 5-10 minutes or until soft.

**2** Meanwhile, heat remaining oil in a frying pan over high heat. Cook onion for 5 minutes until soft. Add vinegar and cook for 2-3 minutes. Reduce heat to low. Add sugar. Cook until caramelised.

**3** Spray a 28cm quiche tin with oil. Line with baking paper and fill with pastry weights. Bake for 10 minutes.

Remove paper and weights. Cook for a further 5 minutes.

**4** Process cream cheese, cream and egg in a food processor. Season.

**5** Reduce oven to 180°C. Top pastry with spinach, cooked vegetables, tomato and feta.

**6** Pour over cream cheese mixture and top with grated cheese. Cook for 25 minutes.



created by  
**loveroffood**

# GERMAN BAKED-POTATO SALAD

**Garlicky roasted spuds and crisp bacon make for a perfect classic salad.**

**Serves 4 Prep 10 mins**

**Cook 30 mins**

**4 medium potatoes,  
washed**

**2 garlic cloves, unpeeled**

**1 tbs olive oil**

**1 bacon rasher, chopped**

**1 spring onion, chopped**

**2 tbs mayonnaise**

**1 tbs wholegrain mustard**

**1** Place potatoes in a large saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat and simmer for 15 minutes or until potatoes are tender. Drain. Leaving skin on, cut potatoes into chunks.

**2** Preheat oven to 220°C. Line a baking tray with baking paper. Place potato and garlic on prepared tray. Drizzle over oil and bake for 15 minutes or until potato

is golden and garlic softens. Remove and discard skin from garlic. Place potato, garlic and spring onion in a large bowl.

**3** Meanwhile, cook bacon in a small frying pan over medium-high heat for 5 minutes or until crisp.

**4** Combine mayonnaise and mustard in a jug. Stir bacon and mayonnaise mixture into potato mixture. Season with salt and pepper.



created by  
**muchan**





## STICKY PORK BELLY

Five ingredients is all you need for this super-simple sweet, sticky pork.

**Serves 6 Prep** 10 mins

**Cook** 1 hr 30 mins

**olive oil spray**

**1 cup tomato sauce**

**1 cup brown sugar**

**¼ cup Worcestershire sauce**

**¼ cup brown malt vinegar**

**1kg pork belly rashers**

**1** Preheat oven to 180°C.

Spray a baking dish with oil.

Place tomato sauce, sugar, Worcestershire sauce and vinegar in a bowl. Whisk until sugar dissolves and the mixture is well combined.

**2** Arrange pork belly in the prepared dish and pour over the sauce mixture to cover.

**3** Cook in the oven for 20 minutes. If bubbling,

reduce oven to 160°C and cook for a further 1 hour 10 minutes. Divide the pork among plates and top with any pan juices. Serve with steamed broccolini.

**Tip** If the pork is burning while cooking, cover the dish with foil.



created by  
**director76**

# CHICKEN POT PIE

Frozen veg makes prep super easy for these comforting little pies.

**Serves 4** **Prep** 10 mins

**Cook** 35 mins

**1 tbs olive oil**

**1 onion, finely chopped**

**2 skinless chicken breast fillets, cut into 1cm pieces**

**500g can cream of chicken soup**

**1 cup frozen peas, corn and carrot**

**1 sheet puff pastry, just thawed**

**olive oil spray**

**1 egg, whisked**

**1** Preheat oven to 180°C.

Heat oil in a large frying pan over high heat. Add the onion and sauté for 5 minutes or until softened.

Add the chicken and cook for 5 minutes or until golden brown. Add the cream of chicken soup and frozen peas, corn and carrot and simmer for 2 minutes.

**2** Cut the pastry sheet into quarters. Spray four 1-cup-capacity ramekins with oil. Divide the chicken mixture among the prepared ramekins.

**3** Place 1 pastry square on top of each ramekin and brush with egg.

**4** Bake for 20 minutes or until golden.



created by  
**sunshine6**





## CRUSTY BREAD ROLLS

**Making your own bread rolls: impressive! Why not give it a go?**

**Makes 16** Prep 20 mins +  
12 hrs 20 mins resting time  
**Cook** 30 mins + cooling time

**5 cups plain flour**  
**¾ tsp yeast**  
**1 tsp salt**  
**1 tsp sugar**  
**2.5 cups (625ml) water,**  
**at room temperature**  
**plain flour, extra, to dust**

**1** Place the flour, yeast, salt and sugar in a bowl. Stir to combine.

**2** Add water and mix gently until well combined.

**3** Cover the mixture with plastic wrap and set aside for 12-24 hours.

**4** Sprinkle a generous amount of extra flour on a clean work surface. With floured hands, transfer the dough to the work surface and sprinkle over more flour.  
**5** Gently pull back and fold the mixture several times to incorporate some of the extra flour, without overworking the dough.

**6** Cut the dough evenly into 16 portions (80g each).

**7** With floured hands, gently

pinch to seal one side and roughly form a ball.

**8** Place dough, pinched-side down, on a tray. Set aside for 20 minutes to rest.

**9** While dough is resting, preheat oven to 220°C.

**10** Bake for 20-30 minutes or until hollow when tapped. Place on a wire rack to cool.

**Tip** Make sure not to overwork the dough in step 5 – the less you handle it, the softer the rolls will be.



created by  
**rambo**

# CHEESE & BACON MUFFINS

**Cheesy muffins for morning tea, as a lunch-box filler or afternoon snack.**

**Makes 10 Prep 10 mins**

**Cook 20 mins**

**olive oil spray**

**1½ cups self-raising flour**

**1 cup grated cheese**

**3 rindless bacon rashers,  
finely chopped**

**1 onion, finely chopped**

**1 tbs chopped parsley**

**1½ cups milk**

**1 egg**

**1** Preheat oven to 200°C.

Grease a 9-hole muffin tin with oil spray.

**2** Place the flour, cheese, bacon, onion and parsley in a bowl. Season with pepper. Whisk the milk and egg in

a jug until combined and add to the flour mixture. Stir until well combined.

**3** Divide the mixture evenly among muffin tin. Cook for 15-20 minutes or until golden and cooked through.



created by  
**laurawenck**





## POTATO CROQUETTES

**Crispy outside and fluffy inside, these are pure deliciousness.**

**Makes 20** Prep 30 mins

+ cooling & chilling time

**Cook** 25 mins

**800g potatoes, peeled,  
coarsely chopped**

**½ red onion, finely chopped**

**⅓ cup chopped spring onion**

**2 eggs**

**splash of milk**

**1-2 cups breadcrumbs**

**oil, for deep-frying**

**1** Place potato in a steamer over a saucepan of simmering water. Cook for 15 minutes or until soft and

cooked through. Set aside to cool completely. Mash.

**2** Add red onion and spring onion to mashed potato. Season with salt and pepper.

**3** Place the eggs and milk in a bowl and whisk until well combined. Place the breadcrumbs on a plate.

**4** Line a baking tray with baking paper. Divide the potato mixture into 20 even portions. Roll each portion into a small log shape.

Dip into egg mixture then roll in breadcrumbs to coat.

Place in the fridge for 30 minutes to chill.

**5** Place oil in a large, deep frying pan over medium-high heat (when oil is ready a cube of bread will turn golden brown in 10 seconds). Cook croquettes, in batches, for 3-4 minutes or until golden. Transfer to a plate lined with paper towel.

**Tip** Don't overcrowd the pan, otherwise they may become soggy and greasy.



created by  
**flintstone**

# HUMMINGBIRD CAKE

A beautifully moist and fruity cake with a hint of cinnamon.

**Serves 10 Prep 20 mins**

**Cook 1 hr**

**2 large ripe bananas**

**¼ cup passionfruit pulp**

**440g can crushed**

**pineapple, juice drained**

**2 eggs**

**1 cup caster sugar**

**150g butter, melted**

**1¾ cups self-raising flour**

**2 tsp ground cinnamon**

## Icing

**250g pkt cream cheese,  
at room temperature**

**80g butter, softened**

**1 cup icing sugar**

**1 tsp vanilla essence**

**1 tbs shredded coconut,  
toasted**

**1** Preheat oven to 180°C and line a 20cm springform cake tin with baking paper.

**2** Mash bananas in a bowl. Add passionfruit, pineapple, eggs, sugar and butter. Stir until well combined.

**3** Sift in flour and cinnamon and gently fold to combine. Pour into tin and smooth the surface. Bake for 1 hour or until a skewer inserted into the centre comes out clean. Transfer to a wire rack to cool completely.

**4** To make the icing, use an electric beater to beat the cream cheese and butter in a bowl until creamy. Beat in the icing sugar and vanilla until smooth.

**5** Halve the cake horizontally. Place 1 cake piece, cut-side up, on a serving plate. Top with half the icing. Top with the remaining cake, cut-side down. Spread over remaining icing and top with coconut.



created by  
**kobie**







## DOUGHNUT CUPCAKES

Cupcakes that smell and taste like cinnamon doughnuts. Yum!

**Makes 12** Prep 10 mins

**Cook 20 mins**

**1¾ cups plain flour**

**1½ tsp baking powder**

**½ tsp salt**

**¼ tsp ground cinnamon**

**¾ cup caster sugar**

**1 egg**

**¾ cup milk**

**⅓ cup oil**

**¼ cup caster sugar, extra,  
¼ tsp ground cinnamon,  
extra, and ¼ cup melted  
butter, to serve**

**1** Preheat oven to 180°C.

Grease and line a 12-hole muffin tin with paper cases.

**2** Combine the flour, baking powder, salt, cinnamon and sugar in a large bowl. Whisk the egg, milk and oil in a separate bowl until well combined. Pour the egg mixture into the flour mixture and stir to combine.

**3** Spoon cupcake mixture into paper cases. Bake for 20 minutes or until a skewer inserted into the cupcake

centres comes out clean. Turn out onto a wire rack to cool completely.

**4** Meanwhile, combine the extra sugar and extra cinnamon in a small bowl. Brush the cupcake tops with the melted butter and then sprinkle the cinnamon mixture over the cupcakes to coat evenly.



created by  
**mumofgirls**



## CHOCOLATE MOUSSE

You won't be able to get enough of this creamy chocolate mousse.

**Serves 8** **Prep** 15 mins  
+ chilling time **Cook** 10 mins

**2 eggs**  
**¼ cup caster sugar**  
**600ml thickened cream**  
**1 cup dark cooking**  
**chocolate, broken**  
**into pieces**

**1** Place the eggs and sugar in a bowl and use an electric beater on low to beat for 3 minutes or until smooth and well combined.

**2** Meanwhile, heat 1 cup of the cream in a small saucepan over low heat until warm (don't let it boil). Slowly pour the cream into the egg mixture, beating until combined.

**3** Transfer the cream mixture to the pan and stir over low heat for 5 minutes or until the mixture thickens (making sure it doesn't boil).

**4** Remove the cream mixture from heat and stir in the chocolate until

melted and well combined. Cover and place in the fridge for about 2½ hours, stirring the mixture occasionally.

**5** Whip the remaining cream in a bowl until thick. Gently fold cream into chilled chocolate mixture until combined and smooth. Top with blueberries and quartered strawberries.



created by  
**proudmumof2**



## APPLE & BLUEBERRY MUFFINS

These are my boy's favourite lunch-box treat.

**Makes 12** Prep 10 mins  
Cook 20 mins + cooling time

1 cup wholemeal self-raising flour  
1 cup self-raising flour  
2 tsp ground cinnamon  
½ cup brown sugar  
½ cup oil  
2 eggs  
1 tsp vanilla extract  
450g green apples, coarsely grated  
125g punnet blueberries  
1 tbs brown sugar, extra

½ tsp ground cinnamon, extra

- 1 Preheat oven to 190°C. Grease and line a 12-hole muffin tin with patty cases.
- 2 Sift the flours into a large bowl. Stir in the cinnamon and sugar.
- 3 In a separate bowl, whisk oil, eggs and vanilla until well combined. Stir in the apple and blueberries.
- 4 Carefully fold flour mixture into the egg mixture and stir

until just combined. Divide mixture among cases in prepared tin. Combine extra sugar and extra cinnamon and sprinkle on top of each muffin. Bake for 20 minutes or until cooked through. Turn out onto a wire rack to cool completely.

**Tip** These muffins can be made with fruit of your choice, and can be frozen.



created by  
**dolce14**

# JELLY CAKES

I loved these as a kid and they're now a hit with my family and friends.

**Makes 24** Prep 2 hours +  
chilling & setting time

**Cook** 10 mins + cooling time

**2 x 85g pkts raspberry  
jelly crystals**

**60g butter, softened**

**½ cup caster sugar**

**1 tsp vanilla essence**

**1 egg**

**1 cup self-raising flour**

**½ cup milk**

**2 cups desiccated coconut  
whipped cream,  
to serve**

**1** Make the jelly following packet instructions. Place in fridge for 1 hour or until jelly cools and thickens slightly.

**2** Meanwhile, preheat oven to 180°C. Grease a 24-hole shallow patty tin. Line a tray with baking paper.

**3** Use an electric beater to beat butter, sugar and vanilla in a bowl until creamy. Add the egg and beat for 1 minute.

**4** Sift flour over mixture and beat until well combined.

Fold in milk until combined.

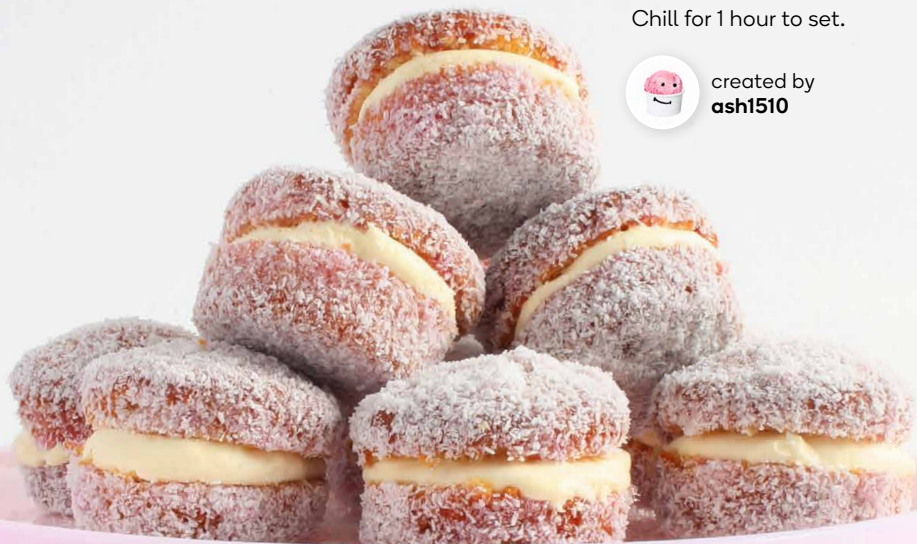
**5** Divide mixture among holes in prepared tin and bake for 8-10 minutes or until golden. Set aside in tin for 5 minutes then turn onto a wire rack to cool completely.

**6** Place coconut in a large bowl. Using a slotted spoon, add 1 cake to jelly and turn to coat. Allow excess to drip off. Roll jelly cake in coconut to coat. Place on prepared tray and repeat to coat all cakes.

**7** Halve cakes horizontally and sandwich with cream. Chill for 1 hour to set.



created by  
**ash1510**



**“For an extra hit of berry sweetness, you can spread a layer of strawberry or raspberry jam with the cream.”**



## PASSIONFRUIT & LEMON TART

All the zestiness of a lemon tart with a touch of passionfruit.

**Serves 8 Prep** 10 mins

+ chilling time

**Cook** 35 mins

**400g butter, cubed**

**250g Arnott's Nice Biscuits,**  
**crushed**

**½ tsp ground cinnamon**

**5 lemons**

**8 eggs**

**2 cups caster sugar**

**2tbs passionfruit pulp**

**1 tsp icing sugar**

**sliced strawberries**

**(optional), to serve**

**1** Preheat oven to 180°C.

Lightly grease a 24cm round

loose-based fluted tart tin.

**2** Place 100g butter in a small saucepan and stir over low heat until melted.

**3** Stir biscuit and cinnamon in a bowl. Add melted butter and stir to combine. Press biscuit mixture into tin to cover base and side. Place in the fridge for 10 minutes or until firm.

**4** Bake for 8-10 minutes or until golden. Place in the fridge to cool completely.

**5** Finely grate rind of 1 lemon. Juice the lemons.

**6** Whisk eggs and sugar in a heatproof bowl until well

combined. Whisk in lemon rind and ⅔ cup juice. Place bowl over a saucepan of simmering water, ensuring bowl doesn't touch water. Cook, stirring, for 25 minutes or until thick.

**7** Stir in the passionfruit and remaining butter until smooth. Pour mixture into tart case and cover with plastic wrap. Place in the fridge overnight to set.

**8** Decorate with strawberries to serve.



created by  
**monica1988**

# MILK COOKIES

**So easy, quick and sweet. The whole family will love them!**

**Makes 40 Prep 10 mins**

**Cook 15 mins**

**180g butter, softened**

**½ cup caster sugar**

**125ml sweetened**

**condensed milk**

**1½ cups self-raising flour**

**250g pkt mini dark  
choc chips**

**1** Preheat oven to 180°C. Line 2 trays with baking paper.

**2** Place butter and sugar in a bowl. Use an electric beater to beat on high until light and creamy. Add the condensed milk and beat until well combined.

**3** Reduce speed to low and add flour, in batches, until smooth and well combined. Add the choc chips and stir until well combined.

**4** Roll 1 tablespoon of dough into a ball. Place on prepared tray. Repeat to make 40 balls. Lightly press down each ball.

**5** Bake for 15 minutes, swapping trays halfway through cooking, or until light golden. Transfer to a wire rack to cool completely.



created by  
**megmac88**





## CUSTARD CAKE

A moist one-bowl cake that freezes well, too.

**Serves** 20 **Prep** 15 mins +  
cooling time **Cook** 50 mins

**1 cup self-raising flour**  
**125g butter, at room**  
**temperature**

**1 tsp vanilla extract**  
**1 cup caster sugar**

**2 eggs**  
**½ cup custard powder**  
**½ cup milk**

### Icing

**125g cream cheese,**  
**room temperature**

**2 tbs icing sugar**  
**1 tsp finely grated**  
**orange rind**

- 1** Heat oven to 160°C. Grease 2 loaf tins and line with baking paper.
- 2** Place flour, butter, vanilla, sugar, eggs, custard powder and milk in a large bowl and use an electric beater to beat until well combined.
- 3** Divide among prepared tins. Bake for 45-50 minutes or until a skewer inserted into the centres comes out clean. Turn onto a wire rack to cool completely.
- 4** To make the icing, place the cream cheese, icing sugar and orange rind in

a bowl and use an electric beater to beat until smooth. Pour the icing on top of the cake and use a spoon to smooth the surface.



created by  
**nairellew**



# JAM DROPS

Any jam is beautiful in these classic baked family favourites.

**Makes 24 Prep** 10 mins

**Cook** 25 mins

**125g butter, softened**

**¾ cup caster sugar**

**2 eggs**

**2¼ cups self-raising flour**

**¼ cup jam**

**1** Preheat oven to 170°C.

Grease 2 large baking trays.

**2** Place butter and sugar in a bowl and use an electric beater to beat until pale and creamy. Add eggs, one at a time, beating well after each addition until combined. Add the flour and stir until a dough forms. Turn on a lightly floured surface to bring the dough together.

**3** Roll tablespoonfuls of the dough into balls and place on prepared trays, allowing room for spreading.

**4** Use the end of a spoon or your finger to make an indent in each ball. Add 1 teaspoon of jam to each indent.

**5** Bake for 20-25 minutes or until golden. Set aside for 5 minutes to cool slightly before transferring to a wire rack to cool completely.



created by  
**cubjen**







## SALTED-CARAMEL FUDGE

**A delicious, moreish fudge – definitely hard to stop at just one piece.**

**Makes 25** **Prep** 5 mins +  
cooling & setting time

**Cook** 15 mins

**395g can sweetened  
condensed milk**  
**125g salted butter**  
**60g golden syrup**  
**30g glucose syrup**  
**120g brown sugar**  
**200g white chocolate,**  
**broken into pieces**  
**1 tsp salt or salt flakes**

**1** Line a 20cm square cake tin with baking paper.

**2** Place condensed milk, butter, syrups and sugar in a large saucepan over low heat. Cook, stirring constantly, for 10 minutes or until smooth.

**3** Increase heat to medium and cook, stirring constantly, until mixture starts to come away from the side of the pan. Remove from heat and add

chocolate, stirring constantly, until smooth.

**4** Pour chocolate mixture into prepared tin and smooth the surface. Sprinkle with salt. Set aside for 1 hour to cool. Cover with plastic wrap and place in the fridge overnight to set.

**5** Cut fudge into pieces.



created by  
**rise\_bright**

# RAINBOW JELLY SQUARES

This impressive-looking recipe is gluten, dairy and egg free.

**Serves:** 20 **Prep** 20 mins  
+ 6 hours setting time

**8½ tbs gelatine powder**  
**1 tbs sugar (optional)**  
**400ml coconut cream,**  
**whisked**  
**6 pkts mixed jelly crystals**

**1** Lightly grease 2 large, deep baking trays .

**2** Place 2½ tablespoons of gelatine powder, sugar, and 300ml boiling water in a large heatproof jug or bowl. Stir until gelatine completely dissolves and the mixture is smooth.

**3** Add 300ml cold water and the coconut cream and

stir until well combined.

**4** Combine 1 packet crystals and 1 tablespoon remaining gelatine powder in a separate bowl. Stir with a fork to combine. Add 1 cup boiling water, stirring to dissolve, and add 200ml cold water. Divide the jelly mixture evenly between the trays, tipping to evenly coat the surface. Use a fork to pop any air bubbles. Place the trays in freezer for 15 minutes (make sure jelly doesn't freeze completely) or until jelly is just set.

**5** While the mixture is in the freezer, prepare another packet of jelly crystals.

**6** Remove trays from freezer. Pour over 100ml of the coconut cream mixture to form a thin layer. Use a pastry brush to evenly coat. Return trays to freezer for 10 minutes until set.

**7** Repeat with remaining jelly and coconut mixture, finishing with a jelly layer. Place in the fridge for 4 hours or until final layer has completely set.

**8** Dip a sharp knife in hot water to cut jelly into squares.



created by  
**mum\_of\_three**



**“Even though you have to wait a few hours for it to set, this rainbow jelly is easier to make than you might think.”**



## CORNFLAKE SLICE

This is a quick and easy slice that's great for kids' lunch boxes or parties.

**Serves** 20 **Prep** 10 mins  
**Cook** 20 mins + cooling time

**1 cup self-raising flour**  
**1 cup desiccated coconut**  
**½ cup caster sugar**  
**1 cup crushed cornflakes**  
**175g butter, melted**

### Icing

**1 cup icing sugar**  
**1 tbs water**  
**1 tsp vanilla extract**

**1** Preheat oven to 180°C. Line an 18 x 28cm slice tin with baking paper.  
**2** Combine flour, coconut, caster sugar and cornflakes in a bowl. Pour over the melted butter and stir until well combined.  
**3** Press the mixture into prepared tin. Bake for 15-20 minutes or until golden. Set aside to cool.

**4** Meanwhile, place the icing sugar, water and vanilla in a bowl and stir until smooth and thick. Spread icing over the cooled slice. Sprinkle with hundreds and thousands. Place in fridge to chill then cut into squares to serve.



created by  
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**Happy cooking, bunchees!**

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