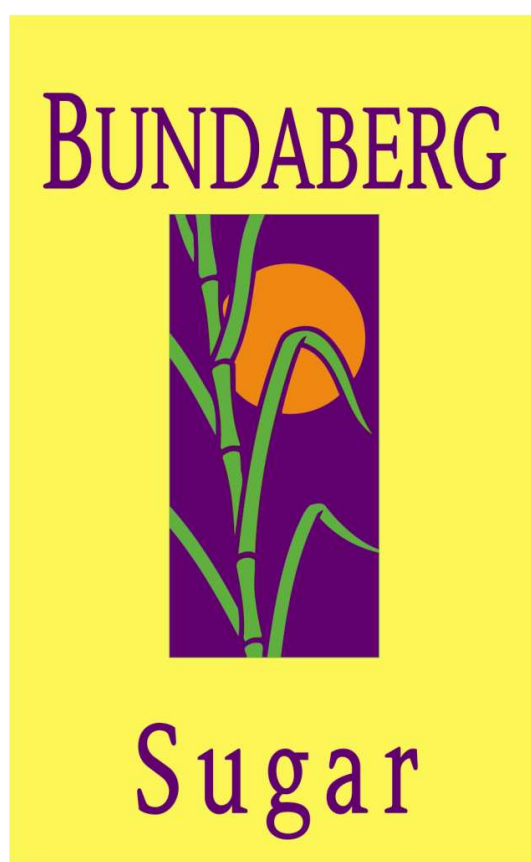


Bundaberg Sugar

Recipe Book



APPLE CRUMBLE MUFFINS

makes 12 regular sized muffins

2 medium Granny Smith apples
1¾ cups self-raising flour
1 teaspoon baking powder
1/3 cup Bundaberg Caster Sugar
75g butter, melted
1 egg
¾ cup milk
2 teaspoons finely grated lemon zest

crumble

½ cup plain flour
½ teaspoon mixed spice
60g butter, chilled
1/3 cup Bundaberg Raw Sugar
Bundaberg Pure Icing Sugar, to serve



- 1** Preheat oven to 200°C. Line a muffin pan with paper muffin cases.
- 2** Peel, core and chop apples. Sift flour and baking powder into a bowl. Stir in caster sugar. In a separate bowl whisk together melted butter, egg, milk and lemon zest. Add to dry ingredients. Use a large metal spoon to mix until just combined. Mixture should still be lumpy. Gently stir in apple. Spoon mixture into muffin cases to ¾ full.
- 3** *Make crumble.* Sift flour and spice into a bowl. Rub in butter. Stir in raw sugar. Sprinkle over muffins. Press crumble lightly onto muffins.
- 4** Bake 20-25 minutes or until a skewer inserted into the centre of a muffin removes clean. Cool on a wire rack. Serve dusted with icing sugar.

CAJUN FISH WITH MANGO SALSA

serves 4

4 x 200g firm fleshed fish cutlets (eg sword fish, blue eye cod, tuna)
2 tablespoons olive oil
2 tablespoons Cajun spice mix

salsa

1 medium mango, diced
1 small Spanish onion, diced
¼ cup diced red capsicum
½ cup peeled, seeded and diced cucumber
¼ cup coarsely chopped coriander leaves
1 tablespoon fresh lime juice
1 tablespoon olive oil
½ teaspoon Bundaberg Caster Sugar
¼ teaspoon salt
2 small red chillies, seeded and finely chopped
salad leaves, to serve



1 Brush fish with olive oil, then coat evenly with Cajun spice.

2 *Make salsa.* Combine mango, onion, capsicum, cucumber and coriander in a bowl. In a screw-top jar combine lime juice, oil, sugar, salt and chillies. Shake well and pour over mango mixture; stir to combine.

3 Cook fish on a heated, lightly oiled grill plate (or grill or barbeque) until blackened; turn and cook as desired. Serve fish accompanied by salsa and salad leaves.

CARROT CAKE WITH LEMON CREAM CHEESE ICING

serves 10

1 cup vegetable oil
1 cup Bundaberg Rich Brown Sugar
3 eggs
1½ cups self-raising flour
1 teaspoon bicarbonate of soda
2 teaspoons mixed spice
2 cups coarsely grated carrot
1 cup walnuts, coarsely chopped

icing

75g cream cheese, softened
1½ cups Bundaberg Pure Icing Sugar
2 teaspoons finely grated lemon zest
1-2 teaspoons lemon juice



1 Preheat oven to 180°C. Grease and line an 11cm x 25cm x 7.5cm loaf pan.
2 Place oil, brown sugar and eggs into a large bowl and beat until combined. Sift flour, bicarbonate of soda and mixed spice together and beat into oil mixture. Stir in carrots. Reserve 2 tablespoons chopped walnuts. Stir remainder into carrot mixture.
3 Pour mixture into prepared pan. Bake for 50 minutes or until a skewer inserted into the centre removes clean. Let cool 10 minutes before turning onto a wire rack to cool.
4 Make icing. Place cream cheese, sifted icing sugar, lemon zest and 1 teaspoon lemon juice into a bowl. Beat with an electric mixer until smooth. Icing should be thick but spreadable. Add more lemon juice if necessary. Spread icing over top of cake. Sprinkle with reserved walnuts.

CHEWY FRUIT AND NUT BARS

Makes about 24

1 cup slivered almonds, toasted
1 cup shredded coconut
2 cups Rice Bubbles
1 cup coarsely chopped dried Tropical Salad mix
¼ cup coarsely chopped dried apricots
1/3 cup sunflower seeds
125g butter
¼ cup coconut milk
¼ cup Bundaberg Golden Syrup
¾ cup Bundaberg Raw Sugar
3 tablespoons milk Choc Bits



- 1** Grease and line an 18cm x 28cm slice pan.
- 2** In a large bowl combine almonds, coconut, Rice Bubbles, dried Tropical Salad mix, dried apricots and sunflower seeds.
- 3** Combine butter, coconut milk, golden syrup and raw sugar in a saucepan. Stir over a low heat until butter melts and sugar dissolves. Boil, without stirring, for 7 minutes or until thick and syrupy. Be careful syrup does not boil over.
- 4** Pour hot syrup over dry ingredients and immediately mix to combine. Press into prepared pan. Scatter with Choc Bits. Gently press Choc Bits into mixture. Refrigerate until firm. Cut into bars. Store in the refrigerator.

CLASSIC PAVLOVA

serves 6

4 egg whites
1 cup Bundaberg Caster Sugar
3 teaspoons cornflour
1 teaspoon white vinegar
1½ cups thickened cream, whipped
500g fresh berries
Bundaberg Pure Icing Sugar, to serve

1 Set oven to lowest temperature (between 100°C and 150°C). Lightly grease an oven tray and line with non-stick baking paper. Mark an 18cm diameter circle on the paper.

2 Place the egg whites in a large mixing bowl. Using an electric mixer, beat until soft peaks form. Gradually add sugar, beating well after each addition. Beat for 5 minutes more, or until sugar has dissolved. Beat in cornflour and vinegar. Pile meringue mixture onto marked circle. Shape with a palette or flat bladed knife.

3 Bake for 50-60 minutes or until crisp to touch. Turn off oven and allow pavlova to cool in the oven with door slightly ajar.

4 Pile with whipped cream and berries. Dust with icing sugar, just before serving.

Cooks tips

- Use an 18cm diameter round cake pan to help trace a circle onto baking paper.
- Use eggs at room temperature
- Separate the eggs carefully, making sure there are no specks of yolk in the whites.
- Make sure your utensils and bowls are clean and dry



CLASSIC SPONGE CAKE

serves 6-8

3 eggs, separated
¾ cup Bundaberg Caster Sugar
1 cup self-raising flour, sifted
3 tablespoons hot water
¼ cup strawberry jam
250g strawberries, hulled and halved
¾ cup thickened cream, whipped
Bundaberg Soft Icing Mixture, to serve

1 Preheat oven to 180°C. Grease and line two 18cm diameter sandwich cake pans. Beat egg whites till soft peaks form. Gradually beat in sugar, beating well after each addition. Beat for 5 minutes more or until sugar dissolves.

2 Use a spatula to gently fold through egg yolks, then flour, then water.

3 Divide batter between prepared pans. Bake 15-20 minutes or until cake springs back when lightly touched with fingertip. Turn sponges onto a tea towel, then upturn onto wire rack to cool.

4 Warm jam and stir through strawberries. Refrigerate for 30 minutes.

5 To assemble sponge, spread one sponge with strawberries and cream. Top with remaining sponge. Serve dusted with soft icing mixture.

Cooks tips

- Use eggs at room temperature.
- Separate the eggs carefully, making sure there are no specks of yolk in the whites.
- Make sure your utensils and bowls are clean and dry
- To make a decorative pattern on top of sponge, cut out a design from non stick baking paper and pin to top of cake before assembling. Dust with soft icing mixture, then carefully remove pins and paper. Check you have removed all the pins.



CUP CAKES

Makes 24

125g butter, softened
¾ cup Bundaberg Caster Sugar
½ teaspoon vanilla essence
2 eggs
2 cups self-raising flour
½ cup milk

frosting

100g butter, softened
1 cup Bundaberg Soft Icing Mixture
½ teaspoon vanilla essence



1 Preheat oven to 180°C. Line two 12-hole patty cake pans with paper patty cases. Beat butter, caster sugar and vanilla together until light and creamy. Beat in eggs one at a time. Sift flour and add alternately with milk, beginning and ending with flour. Spoon batter into prepared pans, filling each case by about two-thirds. Bake 12-15 minutes or until golden and firm. Transfer to a wire rack to cool.

2 Make frosting: Cream butter, sifted soft icing mixture and vanilla on a medium speed for 3 minutes. Spread over cup cakes.

Frosting variations:

Strawberry Frosting: Omit vanilla. Add 2 teaspoons strawberry flavoured topping and a few drops of cochineal (pink food colouring). Top with strawberries.

Chocolate Frosting: Omit vanilla. Add 2 tablespoons cocoa to soft icing mixture before sifting.

Caramel frosting: substitute Bundaberg Rich Brown Sugar for soft icing mixture. Top with Hazelnut Toffees

Hazelnut Toffees:

100g hazelnuts
½ cup sugar

Preheat oven to 190°C. Roast hazelnuts for 5 minutes or until lightly roasted. Rub off skins. Line a baking tray with non-stick baking paper and set aside. Place sugar in a saucepan with 1 tablespoon water. Place over a moderate heat and stir until sugar dissolves. Simmer, without stirring, until golden – about 5 minutes. Remove from heat. Stir in hazelnuts. Lift out individual nuts with a fork and place onto prepared tray. If toffee starts to set in pan, stir over a gentle heat.

FAVOURITE CHOCOLATE CAKE

serves 8-10

250g dark chocolate, chopped
125g butter
¾ cup Bundaberg Caster Sugar
¾ cup self-raising flour
4 eggs
1 teaspoon vanilla

icing

200g dark chocolate, chopped
125g butter
¼ cup Bundaberg Soft Icing Mixture



- 1** Preheat oven to 170oC. Grease and line a 20cm diameter round, deep cake pan.
- 2** Melt chocolate and butter in a heatproof bowl over barely simmering water, stirring occasionally until smooth (do not allow the bowl to touch the water). Set aside. Place caster sugar, sifted flour, eggs and vanilla in a medium sized bowl and beat with an electric mixer, at a low speed, until combined. Add chocolate mixture and beat on a medium speed for 3 minutes.
- 3** Pour mixture into prepared pan. Bake about 60 minutes or until a skewer inserted into the centre of the cake removes clean (the top of the cake will appear cracked). Let cool in the tin for 10 minutes, before turning onto a wire rack to cool.
- 4 Make icing.** Melt chocolate and butter in a heatproof bowl over barely simmering water, stirring occasionally until smooth (do not allow the bowl to touch the water). Remove from heat and add sifted soft icing mixture. Stir until smooth. Allow to cool at room temperature, stirring occasionally until thick, but still spreadable. Spread icing over cake.

Cook's tip

- use a small palette knife or a butter knife to spread icing over cake.

GOATS' CHEESE AND CARMELISED ONION PIZZAS

serves 4

2 tablespoons olive oil
5 medium brown onions, sliced
2 cloves garlic, crushed
3 tablespoons Bundaberg Raw Sugar
2 teaspoons fresh thyme leaves (or 1 teaspoon dried)
2 x 26cm diameter frozen pizza bases
2 tablespoons Pizza Sauce
100g black olives
200g goats' cheese, crumbled
rocket leaves, to serve

1 Preheat oven to 220oC. Heat 1 tablespoon olive oil in a large frypan. Add onions and stir occasionally over a moderate heat for about 20 minutes or until just starting to turn golden. Add garlic and sugar, increase heat and stir occasionally, for about 10 minutes more, or until golden. Stir in thyme leaves.

2 Place pizza bases on oven trays. Spread with sauce. Top with onions, olives and goats' cheese. Drizzle remaining olive oil over pizzas. Bake 20 minutes or until base is brown and firm. Serve topped with rocket leaves.



GOLDEN CHEESECAKE

serves 10-12

base

150g Butternut Cookies, crushed
150g pecan nuts
1 teaspoon cinnamon
2 tablespoons Bundaberg Raw
75g butter, melted

filling

500g cream cheese, softened
½ cup Bundaberg Rich Brown Sugar
½ cup Bundaberg Golden Syrup
2 teaspoons vanilla essence
2 teaspoons finely grated lemon zest
4 eggs
2 tablespoons cornflour
½ cup sour cream

topping

1¼ cups sour cream
¼ cup Bundaberg Golden Syrup
¼ cup Bundaberg Rich Brown Sugar
30g dark chocolate
1 tablespoon cream



1 Make base. Grease and line a 23cm springform pan. Place Butternut Cookies, pecan nuts, cinnamon and raw sugar into a food processor and process until finely crushed. Add melted butter and process until combined. Press evenly onto the base of prepared pan. Refrigerate.

2 Make filling. Preheat oven to 170°C. Beat cream cheese with electric mixer until creamy. Add brown sugar, golden syrup, vanilla essence and lemon zest and beat to combine. Beat in eggs. Add cornflour and sour cream and mix well. Strain filling into another bowl to remove any lumps (push filling through the strainer with the back of a spoon). Pour filling into prepared pan. Bake 40 minutes or until just firm.

3 Make topping. Place sour cream, golden syrup and brown sugar into a bowl. Mix until smooth. Spread evenly over hot cheesecake. Bake for a further 7 minutes, or until topping is just starting to set. Cool in pan. Refrigerate in pan 2 hours or until firm. Remove from pan. Place chocolate and cream into a heatproof bowl and heat over barely simmering water (do not allow the water to touch the bowl). Stir until chocolate melts. Drizzle over top of cheesecake. Refrigerate until chocolate is set.

HOT FUDGE SUNDAE

serves 6

60g butter

½ cup Bundaberg Rich Brown Sugar

¼ cup cream

½ teaspoon vanilla essence

1 litre vanilla icecream

1/3 cup roughly chopped chocolate coated peanuts

1 Combine butter, brown sugar, cream and vanilla essence in a saucepan and stir continuously over a moderate heat until butter melts and sugar dissolves. Simmer, without stirring, for 1 minute. Pour into a jug and aside until thick.

2 Divide icecream between bowls and top with warm sauce and chopped chocolate coated peanuts. Serve immediately.



LIME FOOL WITH TROPICAL FRUIT

serves 6

½ cup lime juice
3 teaspoons finely grated lime zest
100g butter
¾ cup Bundaberg White Sugar
3 eggs, beaten
½ cup thickened cream, whipped
½ cup coarsely crushed coconut macaroons
chopped fresh tropical fruit, to serve

1 Combine lime juice, zest, butter and sugar in a saucepan. Stir constantly over moderate heat until butter melts and sugar dissolves. Remove from heat and beat in eggs. Stir constantly over a moderate heat until very thick. Do not allow to boil. Pour into a bowl and let cool to room temperature.

2 Fold cream into lime curd. Half fill 6 small glasses with half the lime mixture. Reserve 2 tablespoons macaroons for serving. Sprinkle remaining macaroons into bowls and top with remaining lime mixture. Refrigerate. Before serving, sprinkle top of fools with reserved macaroons. Serve with chopped fresh tropical fruits.



PEAR AND GINGER CAKE

serves 8

topping

4 large, firm pears
125g butter
1¼ cups Bundaberg Rich Brown Sugar

cake

90g butter
¾ cup Bundaberg Caster Sugar
2 eggs
1¼ cups self-raising flour
2 teaspoons allspice
1/3 cup sour cream
½ cup glace ginger, drained and chopped
thick cream, to serve



1 Preheat oven to 190°C. Grease a 23cm diameter round cake pan. Line base with non-stick baking paper.

2 Make topping. Peel pears. Cut into quarters and remove cores. Place butter and brown sugar into a large frypan and stir over a medium heat until butter melts and sugar dissolves. Add pears and cook, turning the pears occasionally, for 3 minutes. Remove pears. Pour the syrup onto the base of prepared pan and arrange pears in syrup, cut side facing up.

3 Make cake. Using an electric mixer, beat butter and sugar until creamy. Beat in eggs. Sift flour and allspice together and fold through mixture. Stir in sour cream, then ginger.

Carefully spoon evenly over pears and gently smooth surface.

4 Bake for 60 minutes or until a skewer inserted into the centre of the cake removes clean. Allow to cool 10 minutes in pan. Place serving plate on top of pan. Carefully invert, turning cake out onto plate. Serve warm or cold with thick cream.

Cooks tip

- If cake appears to be browning too quickly, cover top with foil.

QUICK COOK FIG PUDDING

serves 6-8

50 dried apricots
50g prunes
250g dried figs
Peeled zest of ½ orange
½ cup brandy
1 tablespoon lemon juice
1½ teaspoons bicarbonate of soda
200g butter, softened
⅓ cup Bundaberg Rich Brown Sugar
½ cup Bundaberg Golden Syrup
2 eggs
1¼ cups plain flour
1 teaspoon cinnamon
⅓ cup sour cream
¼ cup apricot jam

Orange custard

1½ cups bought vanilla custard
1 teaspoon finely grated orange zest



1 Place apricots, prunes, 50g figs and orange zest in a microwave-proof bowl. Add brandy and enough water to cover fruit. Cover with plastic wrap pierced with a knife. Microwave on 100% power for 5 minutes. Set aside.

Microwave on 100% power for 5 minutes. Set aside.

2 Place remaining figs in a microwave-proof bowl. Cover with water. Cover bowl with plastic wrap pierced with a knife. Microwave on 100% power for 7 minutes, then let stand 10 minutes. Drain, discard stems, then place in a food processor and process until finely chopped. Cool, and stir in lemon juice and bicarbonate of soda.

3 Grease a 1.5 litre microwave-proof bowl and line base with a circle of non-stick baking paper. Using an electric mixer, beat butter, brown sugar and ¼ cup golden syrup together until creamy. Beat in eggs, then mix in chopped figs. Sift flour and cinnamon and fold through mixture. Mix in sour cream, then pour batter into prepared bowl. Cover with plastic wrap pierced with a knife. Cook pudding on 100% power for 8 minutes, or until a skewer inserted into the centre of the pudding removes clean. Let stand 5 minutes, then unmould.

4 Place apricot jam and remaining golden syrup into a small microwave-proof bowl. Cook on 100% power for 30 seconds, stirring once. Strain and spoon over pudding.

5 *Make custard.* Combine custard and orange zest. Serve pudding accompanied by drained fruit and orange custard.

RASPBERRY FRIANDS

makes 8-10

1 cup almond meal
2 teaspoons finely grated lemon zest
1½ cups Bundaberg Pure Icing Sugar
1/3 cup plain flour
5 egg whites
150g butter, melted
100g raspberries, fresh or frozen
extra pure icing sugar, to serve

1 Preheat oven to 180°C. Grease friand pans.

2 Place almond meal, lemon zest, sifted icing sugar, flour and egg whites into a bowl. Mix until smooth. Add butter and mix until combined. Spoon batter into prepared pan (fill to about ¾). Sprinkle with raspberries and gently press into batter.

3 Bake 20-25 minutes or until golden and firm. Allow to cool 10 minutes in pan before turning onto a wire rack to cool completely. Dust with icing sugar, to serve.



RICOTTA AND PISTACHIO PASTRIES

makes 20

syrup

¾ cup Bundaberg White sugar
¼ cup honey
6 cloves
2 cinnamon sticks, broken
2 tablespoons lemon juice

pastries

light olive oil spray
150g smooth ricotta cheese
150g cream cheese, softened
1/3 cup Bundaberg Caster Sugar
2 egg yolks
1 tablespoon finely grated lemon zest
1 teaspoon cinnamon
10 sheets (175g) filo pastry
1/3 cup chopped pistachio nuts



1 Make syrup. Combine all syrup ingredients and 1 cup water in a saucepan. Stir over a moderate heat until sugar dissolves. Boil, without stirring, for 10 minutes or until thick and syrupy. Be careful syrup does not boil over. Cool.

2 Make pastries. Preheat oven to 200°C. Spray 2 oven trays with olive oil. Combine ricotta, cream cheese, sugar, yolks, zest and cinnamon in a bowl and beat with a spoon until combined. Place filo sheets onto a dry work surface. Cut widthways into 2 even pieces. Spray one sheet with oil and fold over widthways. Spray with oil. Place 1 tablespoon ricotta filling 2cm in from end of pastry. Roll pastry over filling and fold ends in, then roll to end. Do not roll too tightly as filling will expand during cooking. Repeat with remaining filo and filling.

3 Place rolls, seam side down, on prepared tray. Spray pastries with oil. Bake 20-25 minutes or until golden. Strain syrup and spoon half over hot pastries while still on tray. Sprinkle with pistachio nuts, then gently spoon over remaining syrup. Serve warm or cold.

Cooks tips

- Filo pastry can be bought chilled or frozen. Remove the number of sheets required, wrap and store the remainder.
- Work with one sheet at a time. Cover reserved filo sheets with a damp teatowel to avoid becoming brittle.
- If cooled syrup is too thick, stir in a little water.

RICOTTA PANCAKES WITH CARAMEL FRUIT

serves 4-6

caramel fruit

½ cup Bundaberg Rich Brown Sugar
60g butter
¼ cup cream
½ teaspoon vanilla essence
500g stone fruit (peaches, apricots, nectarines)

pancakes

250g smooth ricotta cheese
2 eggs, separated
½ cup milk
¾ cup self-raising flour
1 teaspoon bicarbonate of soda
½ teaspoon cinnamon
¼ cup Bundaberg Caster Sugar



1 Make caramel fruit. Combine brown sugar, butter, cream and vanilla essence in a small saucepan. Stir over a moderate heat until butter melts and sugar dissolves. Boil, without stirring, for 1 minute. Set aside. Slice fruit and place in a microwave-proof bowl.

2 Make pancakes. Combine ricotta, egg yolks and milk in a medium sized bowl and whisk until combined. Sift flour, bicarbonate of soda and cinnamon. Stir in caster sugar and mix into liquid to form a smooth batter. Using an electric mixer, beat egg whites until soft peaks form. Mix ¼ egg whites through the batter, then gently fold in remaining egg whites.

3 Heat a lightly greased frypan or griddle. Drop about 2 tablespoons of batter onto pan. Cook for 2 minutes, or until underside is golden. Turn pancake over, cook other side. Keep warm while cooking remaining pancakes. Repeat with remaining batter, greasing the pan when necessary.

4 Microwave fruit on medium power heat for 1 minute, stirring once, or until fruit is just warmed through. Serve pancakes with warmed fruit and caramel sauce.

Cook's tip

- Pears or bananas can be used in place of stone fruit.

ROCKY ROAD BROWNIES

Makes 30

150g dark chocolate, chopped
125g butter
3 eggs
¾ cup Bundaberg Caster Sugar
½ cup Bundaberg Rich Brown Sugar
1 teaspoon vanilla essence
¾ cup plain flour
2 tablespoons cocoa

topping

50g whole blanched almonds
100g pink and white marshmallows
200g dark chocolate, chopped
50g butter
¼ cup raisins
1 tablespoon Bundaberg Soft Icing Mixture, to serve



1 Preheat oven to 170°C. Grease an 18cm cm x 28 cm slice tray. Line with non-stick baking paper, leaving a little of the paper overlapping the tin on the long sides (this will make the cooked brownies easy to remove from pan).

2 Melt chocolate and butter in a heatproof bowl over barely simmering water, stirring occasionally until smooth (do not allow the bowl to touch the water). Beat eggs, caster sugar, brown sugar and vanilla essence until thick. Beat in chocolate mixture. Add sifted flour and cocoa and mix until smooth.

3 Pour into prepared pan. Bake 25-30 minutes. The brownies should still be a little soft in the centre. Allow to cool in tin.

4 *Make topping.* Place almonds on an oven tray and roast at 180°C for 8-10 minutes or until a pale golden colour. Set aside. Use scissors to quarter each marshmallow. Melt chocolate and butter in a heatproof bowl over hot water, stirring occasionally until smooth. Remove from heat and stir in almonds and raisins. Stir in marshmallows. Spread over brownie base. Refrigerate until firm. Lift out and cut into rectangles. Dust with soft icing mixture, to serve.

THAI CHICKEN SALAD

serves 4

3 cloves garlic
3 tablespoons lime juice
2 tablespoons sesame oil
5 tablespoons canola oil
1 tablespoon soy sauce
700g chicken breast fillets
1 tablespoon fish sauce
1 teaspoon Bundaberg Caster Sugar
1 telegraph cucumber, seeded and thinly sliced
1 small Spanish onion, thinly sliced
250g cherry tomatoes, halved
¼ cup loosely packed mint leaves
¼ cup loosely packed coriander leaves
¼ cup loosely packed basil leaves

1 Make marinade: in a screw-top jar combine 1 clove crushed garlic, 1 tablespoon lime juice, 1½ tablespoons sesame oil, 3 tablespoons Canola oil and soy sauce. Shake to combine and pour over chicken to coat. Let stand 30 minutes.

2 Meanwhile, make dressing: combine remaining crushed garlic, lime juice, sesame oil and canola oil with fish sauce and sugar in a screw-top jar.

3 Combine remaining ingredients in a large bowl.

4 Drain chicken and cook on a heated, lightly oiled grill plate (or grill or barbeque) until browned both sides and cooked through. Cut into thick slices. Add chicken and dressing to salad. Toss gently.



WHITE CHOCOLATE AND MACADAMIA NUT COOKIES

makes 35

125g butter, softened
½ cup Bundaberg Rich Brown Sugar
1/3 cup Bundaberg Caster Sugar
1 teaspoon vanilla essence
1 egg
1 cup plain flour
¾ cup self-raising flour
150g white chocolate, roughly chopped
100g unsalted, raw macadamia nuts, roughly chopped

1 Preheat oven to 170°C. Grease 2 oven trays.

2 Using an electric mixer, beat butter, brown sugar, caster sugar and vanilla until creamy. Beat in egg. Sift flours together and stir into creamed mixture to form a firm dough. Mix in chocolate and nuts.

3 Roll 1 tablespoon of mixture at a time into a ball and place 5cm apart on prepared baking trays. Flatten balls slightly. Bake 12 minutes or until golden. Let cool on trays 10 minutes before transferring to a wire rack to cool completely.



Easy caramel fudge

125g butter
1½ cups Bundaberg rich brown sugar
2 tablespoons Bundaberg golden syrup
395g can condensed milk
180g white cooking chocolate, coarsely chopped
½ cup shelled, unsalted pistachio nuts (optional)

1. Line a 28cm x 18cm x 3cm pan with foil.
2. Melt butter in a large saucepan. Add brown sugar, golden syrup and condensed milk; stir over a medium heat until boiling. Lower heat and cook, stirring for 10 minutes.
3. Remove from heat and add chocolate; stir until smooth. The fudge will start to set quite quickly, so immediately stir in nuts and pour into prepared pan, then spread evenly with the back of a spoon.
4. Allow to cool at room temperature for 30 minutes, then refrigerate until firm. Cut into small pieces.

Makes approximately 40 pieces.

Cooks tip: To make *dark chocolate fudge*, omit nuts and replace white chocolate with dark cooking chocolate.



Spicy peanut dip

2 teaspoons vegetable oil
1 small onion, chopped
1 small red capsicum, seeded, deveined and chopped
2 tablespoons Bundaberg White or Raw sugar
3 cloves garlic, crushed
1 tablespoons grated ginger
½ cup smooth peanut butter
2 tablespoons soy sauce
2 tablespoons lemon juice
2 teaspoons grated lemon rind
3 small red chillies, finely chopped

to serve

vegetables and prawn crackers

1. Heat oil in a medium frypan; add onion and capsicum. Cook over a medium heat, stirring occasionally, for 10 minutes or until soft. Add sugar and garlic; cook, stirring for 1 minute longer. Add remaining ingredients and ½ cup water. Stir over a medium heat until boiling. Simmer, stirring, for 5 minutes. If mixture is too thick, add more water.

2. Allow to cool, then blend in a food processor. Serve with vegetables and prawn crackers for dipping.

Makes 1¾ cups

Cook's tip: Keep *Spicy peanut dip* in an airtight container in the refrigerator for up to 2 weeks or freeze for up to 2 months.



Lamb cutlets with rosemary and kumara mash

¼ cup olive oil
1 teaspoon finely grated lemon rind
1 tablespoon coarsely chopped fresh rosemary
salt and freshly ground black pepper
12 frenched lamb cutlets

kumera mash

700g peeled and chopped kumara
1 tablespoon Bundaberg rich brown sugar
50g butter
salt, to taste

to serve

300g baby spinach leaves

1. Combine oil, lemon rind, rosemary, salt and pepper in a shallow dish. Add the lamb cutlets and rub the marinade onto the meat. Cover and allow to stand for 30 minutes.
2. Meanwhile, boil or steam kumara until tender. Mash with a potato masher, then add sugar and butter. Beat with a wooden spoon until smooth. Season with salt. Cover to keep warm.
3. Heat a barbeque or cast iron grill over a high heat. Grill cutlets for 2 minutes each side for medium rare, or to your liking.
4. Meanwhile, boil, steam or microwave spinach until just wilted
5. Serve cutlets with kumara mash and spinach.

Serves 4



Anzac biscuits

1 cup plain flour
1 cup Bundaberg white sugar
1 cup rolled oats (not instant)
1 cup desiccated coconut
125g butter, chopped
2 tablespoons Bundaberg golden syrup
1 teaspoon bicarbonate of soda
1 tablespoons boiling water

1. Preheat oven to 150°C.
2. Sift flour into a large bowl; add sugar, oats and coconut. Stir to combine.
3. Place butter and golden syrup in a medium saucepan; stir over a medium heat until butter melts. Remove from heat.
4. Place bicarbonate of soda in a small bowl; add boiling water and stir until dissolved. Add to butter mixture and stir to combine. Pour over dry ingredients and mix with a wooden spoon.
5. Roll level tablespoonsful of mixture into balls and place 4cm apart on oven trays lined with baking paper. Flatten with fingers. Bake in batches 15 minutes or until deep golden brown. Cool on trays 10 minutes, then transfer to wire rack. Store in airtight container.

Makes 30



Sticky date pudding

1¾ cups chopped, pitted, dried dates
1 teaspoon bicarbonate of soda
60g butter, softened
⅔ cup Bundaberg Raw Sugar
2 eggs
1 cup self-raising flour
thick cream, to serve

sauce

¾ cup Bundaberg Rich Brown Sugar
2 tablespoons Bundaberg Golden Syrup
100g butter, chopped
¾ cup thickened cream
1 teaspoon vanilla essence



1. Preheat oven to 170°C. Grease and line a 20cm deep cake pan.
2. Combine dates and 1¼ cups water in a saucepan, bring to boil. Remove from heat and stir in soda, then let stand 5 minutes. Puree in a food processor.
3. Using an electric mixer, beat butter, raw sugar and eggs together for 2 minutes (do not be concerned if mixture appears to curdle). Stir in sifted flour, then date mixture. Pour into prepared pan. Bake 50 minutes – 1 hour or until cooked. Stand 10 minutes, then upturn onto a round platter.
4. Meanwhile, make sauce: place all sauce ingredients in a saucepan. Heat, stirring until boiling, then reduce heat and simmer 5 minutes.
5. Prick pudding all over with a fine skewer. Spoon half a cup of sauce over pudding. Let stand 5 minutes. Serve with remaining sauce and cream.

Serves 6-8

Apple Crumble

4 apples – about 800g (Golden Delicious, Lady William, Jonogold or Royal Gala variety)
2 tablespoons lemon juice
¼ cup Bundaberg Sugar

crumble

2 tablespoons desiccated coconut
⅓ cup plain flour
½ teaspoon cinnamon
⅓ cup Bundaberg Rich Brown Sugar
⅓ cup rolled oats (not instant)
50g butter, softened

to serve

Bundaberg Icing Sugar Mixture
vanilla ice-cream or thick cream



1. Preheat oven to 180°C.
2. Make crumble: place all crumble ingredients in a bowl and mix with a metal spoon to combine. Set aside.
3. Peel, core and quarter apples. Slice each quarter into 4 wedges. Place in a bowl, add lemon juice and toss to combine, then stir in sugar. Place in a 5cm deep, 1 litre (4 cup) capacity oven proof dish. Press down firmly.
4. Top evenly with crumble (do not be concerned if crumble comes above dish rim). Place on a baking tray. Bake 35 minutes or until crumble is golden brown and apples are cooked when tested with a skewer. Stand 10 minute. Serve dusted with a little icing sugar and accompanied by ice-cream or thick cream.

serves 4

Banana bread

1¾ cup self-raising flour
½ teaspoon bicarbonate of soda
2 teaspoons cinnamon
¾ cup firmly packed Bundaberg Rich Brown Sugar
2 eggs, lightly beaten
⅓ cup sour cream
2 medium ripe bananas, mashed (about ¾ cup)
¾ cup coarsely chopped pecans
butter and honey, to serve

1. Preheat oven to 170°C. Grease an 11cm x 21cm loaf pan and line base with non stick baking paper.
2. Sift flour, soda and cinnamon into a large bowl. Add sugar and mix to combine. Make a well in the center.
3. Place eggs, sour cream, and mashed banana in well and stir with a wooden spoon until combined. Stir in pecans, then spoon into prepared pan.
4. Bake 50 minutes or until a skewer inserted into bread removes clean. Cool in pan 10 minutes, before turning onto a wire rack. Serve warm or lightly toasted and spread with butter and honey.



Spicy tomato relish

2 large red onions
2½ kg ripe tomatoes
150g raisins, coarsely chopped
6 cloves garlic, crushed
10 small red chillies, seeded and finely chopped
juice and peel of 1 lemon (peel cut into long strips)
2 tablespoons grated ginger
3 teaspoons ground allspice
2 teaspoons ground cloves
3 teaspoons salt
2 cups apple cider vinegar
2 cups Bundaberg Sugar
1 tablespoon cornflour
2 tablespoons apple cider vinegar (extra)

- 1.** Place onions in a food processor and process until finely chopped; place in a large saucepan. Cut tomatoes into halves and process in batches until chopped, but not pureed (there should still be chunks of tomato visible). Add to onions, along with all other ingredients, except for cornflour and extra vinegar. Bring to the boil, stirring occasionally. Boil, stirring occasionally, for 1–1½ hours or until starting to thicken.
- 2.** Reduce heat and simmer for 30 minutes or until very thick. Stir often to stop mixture sticking to base of pan.
- 3.** Combine cornflour with extra apple cider vinegar. Add to tomato mixture and simmer, stirring for 2 minutes. Turn off heat and let stand for 10 minutes, then spoon into clean warm jars and seal. Turn the jars upside down for 2 minutes, then invert and leave to cool.



Fruit Mince Tarts

fruit mince

2 cups mixed dried fruit
1/3 cup blanched almonds, chopped
1/4 cup Bundaberg Golden Syrup
finely grated rind of 1 orange
2 teaspoons mixed spice
1/3 cup brandy

pastry

2½ cups plain flour
1/2 cup Bundaberg Caster Sugar
175g chilled butter, diced
1 egg yolk and 1/4 cup water, lightly beaten
Bundaberg Pure Icing Sugar, to serve



1. Place dried fruit in a food processor and process until coarsely chopped. Add almonds and process until combined. Place into a medium bowl. Add golden syrup, orange rind, spice and brandy and stir to combine. Cover and store in a cool, dark place for 2 days, stirring occasionally.
2. Preheat oven to 180°C. Grease two 12 hole patty pans.
3. Make pastry: place flour and caster sugar into a food processor; process until combined. Add butter and process until crumbly. Add egg yolk mixture and process until a ball forms, adding a little more water if necessary. Knead lightly on a floured board. Wrap and refrigerate 30 minutes.
4. Roll out pastry on a floured board (also coat rolling pin with flour) to about 3mm thick. Use a 7.5cm diameter fluted cutter to cut out 24 circles. Line prepared pans with pastry rounds (use a butter knife dipped in flour to help lift pastry). Reserve pastry scraps.
5. Fill pastry cases with fruit mince.
6. Gather pastry scraps together. Roll out to 3mm thickness. Use a star cutter to cut 24 stars. Top each tart with a star.
7. Bake for 15 minutes or until lightly golden. Cool and store in an airtight container for up to 1 week. Dust with icing sugar before serving.

Makes 24

Tip: if you have only one 12-hole patty pan, you can bake the pies in two batches.

Glazed Ham

A glazed ham is a spectacular addition to a Christmas buffet. The ham is actually already cooked before being purchased. The purpose of the glaze is to caramelize the fat layer and to add flavour.

7-7.5 kilo leg ham
1 tablespoon whole cloves

glaze:

$\frac{1}{3}$ cup orange marmalade
 $\frac{3}{4}$ cup Bundaberg Rich Brown Sugar
 $\frac{1}{4}$ cup Dijon style mustard
1 tablespoon orange juice
 $\frac{1}{2}$ teaspoon ground cardamom



1. Position one oven shelf at lowest position in oven and remove all other shelves. Preheat oven to 160°C. Place a rack over a large baking dish. Fill base of dish with 1 cup water.
2. Remove rind from ham: using the point of a sharp knife cut a zig zag pattern through the rind around the hock (about 10cm in from the end). Run your thumb around the entire edge of the ham to loosen the rim of the rind from the fat. Then slide your fingers between the fat and the skin, working upward toward the hock, until all the rind is free. Gently pull the rind away. Store rind in refrigerator.
3. Lightly score the fat in a diamond pattern, about 4mm deep (try not to cut into the meat). Stud the centre of each diamond with a clove. Wrap hock with foil.
4. Place marmalade in a medium bowl and beat with a spoon for about a minute. Add brown sugar, mustard, orange juice and cardamom; stir to combine. Place ham, fat side up, on prepared rack. Brush half the glaze over the ham. Bake 20 minutes, then rotate ham 180°, to ensure even cooking. Bake for 20 minutes longer. Remove ham from oven and increase temperature to 200°C. Brush ham with remaining glaze. Add more water to dish if necessary. Bake 10 minutes, then rotate ham 180° and continue cooking for a further 10 minutes, or until surface is bubbling and a deep golden brown.
5. Allow ham to rest at least 10 minutes before slicing. Serve warm or cold with mango chutney (see recipe).

Serves about 25, plus leftovers

Cook's tips:

- Alternatively, ask your butcher to remove the rind for you.
- If you do not have a baking dish large enough for the ham, you can purchase a large oval disposable foil dish from most supermarkets. For stability, place the foil dish on a large baking tray.
- to store ham, place rind over top of cut ham. Soak a large piece of muslin or a cotton pillow case in a solution of half white vinegar and half water. Wring cloth, then wrap ham. Place on a tray and refrigerate. Rinse the cloth well and repeat vinegar solution every 2 days. Ham will keep up to 2 weeks.
- Any leftover ham can be frozen for up to 1 month.

Mango and ginger chutney

6 slightly under-ripe mangoes (about 400g each)

½ cup chopped dried seeded dates

1 large white onion, chopped

2 large cloves garlic, crushed

2 tablespoons grated ginger

1 teaspoon ground coriander

1 teaspoon ground cumin

¼ teaspoon ground cloves

½ teaspoon dried chilli flakes

1½ teaspoons salt

1½ cups Bundaberg white sugar

1½ cups white wine vinegar

1. Chop mango flesh; discard seeds and skin.

2. Combine mango and all remaining ingredients in a large saucepan. Bring to the boil.

Reduce heat and simmer for 1 hour or until very thick and jam-like, stirring occasionally (stir often towards the end of cooking time so that the chutney does not stick to the base of the pan).

3. Spoon into sterilised jars. Store refrigerated.

Serves 25



Blood plum jam

1.5 kg firm blood plums (see notes)
1.2 kg Bundaberg White Sugar
1/3 cup fresh lemon juice

1. Put 2 small plates in the freezer. Preheat oven to 150°C
2. Cut plums in half. Remove and discard stones. Place plums in a large pan and add 3 cups water. Bring slowly to the boil, then reduce heat and simmer, covered, for 20 minutes or until plums are very soft.
3. Meanwhile, place sugar in a deep baking dish and place in the oven, stirring occasionally, for 10 minutes or until just warmed.
4. Add lemon juice and warmed sugar to the pan of plums. Stir constantly over a low heat for 5 minutes or until sugar dissolves. Increase heat and boil 50-60 minutes or until the jam reaches setting point (see notes). Regularly skim off any scum that forms on the surface during cooking. Stir the mixture often, particularly toward the end of cooking time, to ensure the jam does not scorch on the base of the pan.
5. When the jam appears to be thick, test for setting. Ladle the jam into clean jars and seal. Invert the jars for 2 minutes then turn upright and set aside to cool.

Makes approx. 6 cups

Notes:

- Choose fruit that is of good quality - firm and just ripe, without blemishes or bruising.
- To test jam's setting point, drop a teaspoon of jam onto a chilled saucer. Freeze for 2 minutes or until cooled to room temperature. Run your finger through the jam. If the surface wrinkles slightly and the jam stays in 2 separate portions, it is ready to bottle.



Scones

3 cups self raising flour
¼ teaspoon salt
1 tablespoon caster sugar
50g chilled butter, diced
1¼ cups milk, plus extra for brushing
plain flour, for dusting
jam and whipped cream, to serve

1. Preheat oven to 220°C. Grease an oven tray and dust with a little plain flour.
2. Sift flour and salt into a large bowl. Stir in sugar. Rub butter into flour mixture using your fingertips.
3. Make a well in the centre of flour mixture and pour in milk. Use a butter knife to mix, forming a sticky dough.
4. Turn dough onto a lightly floured board. Knead lightly a few times, just until smooth. Press dough down to about 2cm thickness. Use a floured 4.5cm cutter to cut as many rounds from the dough as possible. Place on prepared tray about 1cm apart.
5. Lightly knead dough scraps and repeat to form more scones. Place on prepared tray. Lightly brush tops of scones with extra milk.
6. Bake 12-15 minutes or until golden brown. Turn onto a wire rack.

Makes: 16

Tips:

- Lightly flour the surface for kneading the dough. Too much extra flour will result in a tough scone.
- Work quickly and lightly when kneading dough and do not overknead.
- Press cutter straight down into dough and do not twist.
- Scones cooled on a wire rack will be crusty. If you prefer a softer crust, cover the scones with a tea towel.

Sticky chicken drumsticks

8 chicken drumsticks (1.2 kilo)
½ cup tomato sauce
1 tablespoon Worcestershire sauce
1 teaspoon mustard powder
¼ cup Bundaberg Rich Brown Sugar
3 cloves garlic, crushed

1. Preheat oven to 180°C. Line a large baking dish with non-stick baking paper.
2. Make 2 slashes in the thickest part of each drumstick and place in prepared dish.
3. Combine remaining ingredients. Spoon half of mixture over chicken; bake 20 minutes. Spoon remaining mixture over chicken; bake for 20 minutes longer or until cooked through. Serve with vegetables or salad.

Serves 4



Moroccan lamb shanks

Serves: 4

1 tablespoon olive oil
4 frenched lamb shanks
1 large red onion, chopped
1 red capsicum, seeded deveined and chopped
1 medium carrot, diced
3 teaspoons cumin
1 teaspoon cardamom
1 teaspoon coriander seed
¼ teaspoon cinnamon
3 cloves garlic, crushed
1 tablespoon grated ginger
2 tablespoons Bundaberg Raw Sugar
¼ cup dried apricots
6 strips lemon peel
400g can chopped tomatoes
1 cup beef stock
to serve
cous cous
steamed green beans



1. Preheat oven to 180°C.
2. Heat oil in a large flameproof casserole dish; cook lamb in 2 batches, turning frequently until browned. Remove lamb and pour off excess oil. Add onion, capsicum and carrot; stir over a medium heat for 5 minutes. Add spices, garlic, ginger and sugar; stir 1 minute longer. Add apricots, lemon peel, tomatoes and stock; stir to combine. Return lamb shanks to dish and stir.
3. Cover and place in oven. Cook for 2 hours, turning lamb shanks halfway through cooking time.
4. Serve with cous cous and beans.

Apple pie

pastry

2 cups plain flour
2 tablespoons cornflour
1 teaspoon baking powder
 $\frac{1}{3}$ cup Bundaberg Caster Sugar,
plus 1 tablespoon extra, for glazing
175g chilled butter, chopped
1 egg, separated
 $\frac{1}{4}$ cup iced water

filling

7 large granny smith apples (1.5kg)
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup Bundaberg Caster Sugar
 $1\frac{1}{2}$ teaspoons finely grated lemon rind
 $\frac{1}{2}$ teaspoon ground cinnamon
2 tablespoons apricot jam



- 1. Make filling.** Peel apples; cut into quarters, then remove cores. Cut each quarter into three lengthways. Place apples and water in a large saucepan. Bring to the boil; cover and reduce heat. Cook, stirring occasionally, until apples are just tender (about 5 minutes). Drain excess liquid. Place apples in a large bowl with sugar, lemon rind and cinnamon. Stir to combine. Cool to room temperature.
- 2. Make pastry.** Place flour, cornflour, baking powder, and caster sugar into a food processor; process until combined. Add butter and process until crumbly. Combine egg yolk and water in a small bowl and beat lightly with a fork. Add to flour mixture and process until a ball forms, adding a little more water if necessary. Knead lightly on a floured board. Wrap in plastic wrap and refrigerate 30 minutes.
- 3.** Preheat oven to 200°C. Place a baking tray in oven. Grease a 23cm diameter pie dish.
- 4.** On a floured board, roll two-thirds of the pastry to form a circle large enough to line the pie dish (about 32cm diameter). Ease dough into dish and trim edges.
- 5.** Spread apricot jam over pie base, then spoon apple filling into dish.
- 6.** Lightly beat egg white and brush a little around edge of pastry.
- 7.** Roll out remaining pastry to form a circle, large enough to cover pie. Top pie with pastry lid; trim excess. Lightly press edges together with fingers or a fork. Brush pie with a little remaining egg white and sprinkle with extra sugar. Make 4 small slits in the pastry lid (for air vents). Place on baking tray. Bake 15 minutes, then reduce heat to 170°C and bake 25 minutes longer or until golden brown.

Serves: 8

Butterscotch self-saucing pudding

Serves 4

100g butter
1½ cups self-raising flour
⅓ cup Bundaberg Rich Brown Sugar
1 egg
½ cup milk
1 teaspoon vanilla extract
¼ cup Bundaberg Golden Syrup
⅓ cup coarsely chopped pecan nuts
Bundaberg Pure Icing Sugar, to serve

Sauce

½ cup Bundaberg Rich Brown Sugar
200mls boiling water
2 tablespoons Bundaberg Golden Syrup
ice cream, to serve

1. Preheat oven to 180°C. Grease a 6 cup capacity ovenproof dish.
2. Melt butter and set aside to cool slightly.
3. Combine flour and brown sugar in a large bowl.
4. In a medium bowl place egg, milk, vanilla and golden syrup; whisk until combined then whisk in butter. Pour into flour mixture and stir to combine. Stir in pecan nuts. Spoon into prepared dish and smooth surface.
5. Make sauce. Sprinkle brown sugar evenly over pudding. Pour boiling water into a jug and stir in golden syrup. Pour over the back of a spoon onto the pudding.
6. Bake for 40 minutes or until top is golden brown and a skewer placed halfway into the centre comes out clean. Stand 5 minutes. Serve with ice cream.



Teddy bear cake

250g butter, softened
1¼ cups Bundaberg Caster Sugar
2 teaspoons vanilla extract
3 eggs
2¼ cups self-raising flour
¾ cup milk

frosting

200g butter, softened
200g Bundaberg Pure Icing Sugar
1 teaspoon vanilla extract
caramel food colouring*

to decorate

1 black jelly bean
1 white marshmallow
2 liquorice sticks
strawberry sour straps

1. Preheat oven to 180°C. Grease a 20cm round baking pan. Line base and sides with baking paper. Grease 3 holes of a Texas muffin pan and line the base of each hole with a circle of baking paper.
2. Place butter, caster sugar and vanilla in a medium bowl. Using an electric mixer, beat until light and fluffy. Beat in eggs, one at a time. Stir in half the sifted flour, then half the milk. Stir in remaining flour and milk and stir until smooth.
3. Fill each of the 3 prepared muffin holes two-thirds full of mixture. Spoon remaining mixture into prepared round pan. Place muffins and cake into oven. Bake muffins for 25 minutes. Test with a skewer – it should remove clean. Let muffins stand 10 minutes, then gently run a knife around the inner sides of each muffin hole and turn out onto a wire rack. Round cake will take about 50 minutes. Test with a skewer. Allow cake to stand 10 minutes, then turn out onto a wire rack. Allow muffins and cake to cool completely.
4. **Make frosting.** Place butter, sifted icing sugar and vanilla in a medium bowl. Using an electric mixer, beat on a low speed until combined. Increase speed and beat mixture for 2 minutes or until light and fluffy. Beat in a few drops of food colouring to achieve desired colour.
5. Place a teaspoon of frosting in the centre of a cake board (this will secure cake). Place round cake on board. Trim 2 muffins to ear shapes. Place a little frosting on base and secure in position. Place a little frosting on top of remaining muffin and place upside- down in muzzle position. Cover cake with remaining frosting, using a small spatula or butter knife for spreading. Make slight indentations in ears.
6. **To decorate,** use scissors to cut marshmallow in half. Place sticky side up in eye positions. Cut eyeballs, eyebrows and mouth shapes from liquorice sticks. Use jelly bean for nose. Place trimmed sour straps into position for scarf.

Serves: 12-15

Notes:

- Parisienne essence can be used in place of caramel food colouring.
- use icing as soon as it is made – as it firms on standing.
- cake can be made and iced a day in advance. Store in a cool dark place. Do not refrigerate.



Gingerbread men

125g butter, softened
½ cup Bundaberg Rich Brown Sugar, firmly packed
¼ cup Bundaberg Golden Syrup
1 egg yolk
2¼ cups plain flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
2 teaspoons mixed spice

icing

1 egg white
1¼ cups Bundaberg Pure Icing Sugar, sifted
1/8 teaspoon lemon juice

to decorate

licorice allsorts, trimmed, for ties
mini M&Ms, for buttons



1. Using an electric mixer, beat butter, brown sugar and golden syrup together in a large bowl until creamy. Add egg yolk and beat until combined.
2. Sift flour, bicarbonate of soda and spices together. Add to creamed mixture and stir until combined. Combine dough with a well floured hand. Turn onto a well floured board and knead until smooth. Form into a disc shape; wrap in plastic wrap and refrigerate for 1 hour.
3. Preheat oven to 170°C. Line 2 large baking trays with baking paper.
4. Roll out half the dough between 2 pieces of baking paper to about 4mm thickness (refrigerate remaining dough). Cut dough into shapes using a 12cm high gingerbread man cutter. Use a small metal spatula or a wide bladed butter knife to help carefully lift the shapes and place onto a prepared tray. Re-roll offcuts to make more shapes. Repeat with remaining dough. Bake for 10 minutes, or until lightly golden. Cool on trays.
5. Make icing. Using an electric mixer, beat egg white for a few seconds, until just starting to foam. Gradually beat in half the icing sugar, then beat in lemon juice. Gradually beat in remaining icing sugar to form a thick icing. Place into a piping bag with a small plain nozzle. Pipe outline and faces onto biscuits, then use dots of icing to secure tie and buttons. When icing has firmed, store biscuits in an airtight container for up to 5 days.

Makes: 12

Bundaberg Christmas Cake

5 cups mixed dried fruit
¾ cup sweetened dried cranberries
½ cup chopped pitted prunes
½ cup dark rum, plus ¼ cup extra
250g butter, softened
1 cup Bundaberg Rich Brown Sugar, firmly packed
2 teaspoons finely grated orange rind
1 teaspoon finely grated lemon rind
4 eggs, at room temperature
¼ cup Bundaberg Golden Syrup
½ cup blanched whole almonds, chopped
1½ cups plain flour
½ cup self-raising flour
2 teaspoons mixed spice
1 teaspoon ground ginger
to decorate:
½ cup blanched whole almonds



1. Reserve 1 cherry from the mixed fruit for decoration. Chop any large raisins and cherries in the mixed fruit in half. Place mixed fruit, cranberries, prunes and ½ cup rum in a large bowl. Cover and set aside in a cool place for 5-7 days, stirring each day.
2. Preheat oven to 150°C. Grease a deep 22cm round cake pan with butter. Line the base and sides of pan with 2 layers of brown paper, then 1 layer baking paper, extending paper 5cm above rim.
3. Beat butter, brown sugar and rind until creamy. Add eggs one at a time, beating after each addition. Add golden syrup and beat again until combined. Add this mixture to the fruit mix with the chopped almonds and stir until combined. Sift flours and spices together, then stir into fruit mixture.
4. Spoon into prepared pan, smooth surface and decorate with whole almonds and reserved cherry. Drop cake onto bench a few times to settle mixture.
5. Bake for 2¼ to 3 hours or until a skewer inserted in the centre comes out clean. Deeply prick over top of cake with a fine skewer. Spoon extra rum over cake. Leave hot cake in pan and cover tightly with foil. Wrap in a towel and leave overnight to cool. Store cake wrapped in foil and placed in an airtight container for up to 3 months.

Serves: 20

Tiramisu

1 tablespoon instant coffee
1 cup boiling water
3 eggs, separated
½ cup caster sugar
250g mascarpone
5 tablespoons Tia Maria
250g Savoiarde sponge finger biscuits
100g good quality dark cooking chocolate, grated
berries, to serve (optional)

1. Dissolve coffee in boiling water. Set aside to cool.
2. Using an electric mixer, beat egg yolks and sugar until thick and pale (about 2 minutes). Add mascarpone and 2 tablespoons of Tia Maria; beat just until smooth (do not overbeat).
3. Clean and dry beaters. Beat egg whites until peaks form. Add $\frac{1}{3}$ of the egg whites to the mascarpone mixture and stir with a large metal spoon until combined. Add remaining egg whites and gently fold through until combined. Set aside.
4. Mix cooled coffee with remaining Tia Maria in a shallow dish. Dip half the biscuits, one at a time, into the coffee mixture, turning to coat (for about 3 seconds each side). Place, in a single layer, to cover the base of a 6-7 cup capacity (6cm deep) baking dish.
5. Spread half the mascarpone mixture to cover biscuits. Repeat layers with remaining biscuits, coffee mixture and mascarpone mixture. Cover and refrigerate for at least 4 hours (or overnight).
6. Sprinkle top with grated chocolate and serve with berries, if desired.

Serves: 6



Barbequed spare ribs

8 pork spareribs (1.2 kilo)

marinade

$\frac{1}{3}$ cup barbeque sauce

$\frac{1}{4}$ cup Bundaberg Rich Brown Sugar

$\frac{1}{4}$ cup cider vinegar

$\frac{1}{3}$ cup dry sherry

1 tablespoon ketjap manis

1 tablespoon chilli sauce

2 cloves garlic, crushed

1 tablespoon grated fresh ginger

$\frac{1}{4}$ teaspoon Chinese 5 spice powder

to serve

steamed rice

steamed bok choy

1. Cut spareribs in half, crossways. Place into a large saucepan and cover with cold water. Bring to the boil, then lower heat slightly. Boil gently for 30 minutes. Drain and place in a single layer in a large glass or ceramic dish.
2. Meanwhile, combine all marinade ingredients in a medium saucepan. Place over a medium heat and stir until simmering, then simmer 30 seconds. Remove from heat.
3. Pour marinade over ribs. Turn to coat, then set aside for 1 hour, turning ribs after 30 minutes.
4. Preheat barbeque grill to medium heat. Remove ribs from marinade and place on grill. Cook for 8 minutes, turning frequently and basting liberally with marinade during cooking. Serve with rice and bok choy. Drizzle ribs with a little of the remaining marinade.

Serves: 4-6



Seville orange marmalade



4-5 Seville oranges (about 1.25kg)
2.75 kg (approximately) Bundaberg sugar, warmed

1. Cut the oranges into quarters and remove and discard central white membrane. Slice the oranges thinly and reserve the seeds. Place the sliced oranges into a large non- metallic bowl. Cover the fruit with 2 litres (8cups) cold water. Place the seeds into a square of muslin and tie with a piece of unwaxed kitchen string. Tie a long piece of string to the muslin bag (this will make it easier to remove after cooking). Place the muslin bag into the fruit and water mixture. Leave overnight.
2. Place 2 small saucers into the freezer. Place the fruit and the muslin bag into a large pan, allowing the long piece of string to overhang (tie the end to the pan handle). Bring slowly to the boil, then reduce heat and simmer, covered, for 45 minutes or until fruit is tender.

Use a metal spoon to press the muslin bag firmly against the side of the pan to extract as much pectin as possible (the muslin bag remains in the mixture during Step 3).

3. Carefully measure the fruit mixture (in cupfuls) and add 1 cup (250g) warm sugar to every cup of fruit mixture). Stir over a medium-low heat for 5 minutes, or until sugar has dissolved. Bring to the boil and boil rapidly for 30 – 45 minutes, stirring often. Periodically remove any scum that forms on top of the mixture with a skimmer or slotted spoon. When the marmalade falls thickly from a wooden spoon, start testing for setting point by placing a teaspoon of marmalade on one of the cold saucers. Place in the freezer for about 30 seconds or until cooled. Remove from freezer and push your finger through the marmalade. If it forms a thin skin and wrinkles it has reached setting point (if not, continue boiling and retest after a few more minutes). Remove from the heat and allow to stand for 5 minutes. Stir marmalade, then discard muslin bag.

4. Spoon marmalade into sterilised jars and seal immediately. Turn upside down for 2 minutes, then invert and cool. Label and store in a cool dark place for 6 – 12 months. Refrigerate after opening for up to 6 weeks.

Makes approximately 12 cups

Notes:

- Seville oranges make excellent marmalade due to their intense orange flavour and characteristic bitterness. They also have thick skins and contain many seeds, both of which are high in pectin, needed to make the marmalade set naturally. Sevilles are in season in late winter. If using store bought fruit, run under warm running water and gently rub with a soft bristle brush to remove any wax coating.
- Use the freshest fruit possible, as pectin and flavour diminishes on storage.
- Muslin can contain starch, so rinse under hot running water before using.
- Warming the sugar speeds up the dissolving process. To warm sugar, spread into a large baking dish and place in a preheated 120°C oven for 5 minutes; stir then continue heating for 5 minutes longer. The amount of sugar stated is only approximate. Add only the amount of sugar that is equal to the amount of measured fruit.
- Traditionally marmalades and other preserves are cooked in a 'preserving pan' which is heavy based for even heat distribution and wide and shallow for maximum evaporation in minimum time during boiling. This results in a fruity, fresh tasting marmalade with a bright colour. However, we used a large stockpot with excellent results. It is best not to increase the amount of fruit to make more marmalade.
- Allowing the marmalade to stand for 5 minutes helps suspend the fruit pieces, so they do not rise during cooling.
- To sterilise the jars, wash jars and lids well in hot soapy water (or preferably in the dishwasher). Rinse well with hot water, then place jars onto clean baking trays and into a 120°C preheated oven for 15 minutes or until ready to use. The jars should be fully dried in the oven.
- All other utensils such as ladels should also be thoroughly clean.
- Inverting the jars for 2 minutes helps to keep the fruit in suspension and also helps sterilise the lids.
- Take care ladling the jam into the jars as it will be very hot.

Banana pancakes with golden syrup butter & toasted pecans



Serves 3-4

1½ cups self raising flour
¼ teaspoon bicarbonate of soda
2 tablespoon Bundaberg Caster Sugar
1½ cups milk

1 egg
30g butter, melted and cooled slightly
extra melted butter, for frying

golden syrup butter

75g butter, softened
1 tablespoon Bundaberg Golden Syrup

to serve

sliced banana
extra Bundaberg Golden Syrup
¼ cup toasted pecan nuts, coarsely chopped

1. Sift flour and bicarbonate of soda into a large bowl, then stir in sugar. Make a well in centre. Whisk milk and egg together in a separate bowl. Add to the flour mixture, whisking until a smooth batter forms. Add melted butter and whisk until combined. Set aside for 5 minutes.
2. Meanwhile, make golden syrup butter. Using an electric mixer, beat butter for 2 minutes or until light and pale. Add golden syrup and beat until combined. Cover and set aside.
3. Heat a non-stick frying pan over a medium heat. Brush lightly with extra melted butter. Pour ¼ cup batter into the pan to form an 11cm circle. Cook for 3 minutes or until bubbles appear on the surface and the pancake is golden underneath. Turn and cook for 2 minutes longer or until golden. Place on a large plate and cover with a tea towel to keep warm. Repeat to cook 8 more pancakes.
4. Serve with golden syrup butter and banana slices. Drizzle with extra golden syrup and sprinkle with pecans.

Tip: to toast pecans, heat a non-stick frying pan over a medium heat. Add the pecan nuts and stir continuously for about 5 minutes or until toasted. Cool slightly, then coarsely chop.

Banana choc chip muffins

60g butter
1½ cups self raising flour
½ cup firmly packed Bundaberg Rich Brown Sugar
1 cup dark choc bits
1 egg
½ cup buttermilk
½ teaspoon vanilla extract
2 medium very ripe bananas, mashed (about 1 cup)

1. Preheat oven to 200°C. Line a 12- hole ($\frac{1}{3}$ cup capacity) muffin pan with paper cases.
2. Melt butter and set aside to cool slightly. Combine flour, sugar and choc bits in a large bowl. Place egg, buttermilk, vanilla extract and butter in another bowl and whisk to combine. Add banana and whisk until mixed through.
3. Make a well in the centre of the flour mixture and pour in banana mixture. Stir with a wooden spoon until just combined. Spoon mixture evenly into cases. Bake for 20 minutes or until muffins are firm. Stand for 5 minutes and then turn out onto a wire rack to cool.

Makes: 12



Crunchy wombok and noodle salad

Serves 8 as a side dish

½ wombok (chinese cabbage), finely shredded
1 large carrot, coarsely grated
1 red capsicum, seeded and finely sliced
½ cup sliced shallots
1 cup torn fresh coriander leaves
¾ cup unsalted roasted peanuts
100g packet Chang's fried noodles

dressing

¼ cup lime juice
⅓ cup canola oil
2 teaspoons sesame oil
¼ cup Bundaberg Caster Sugar
1 tablespoon finely grated fresh ginger
salt, to taste

1. Place all dressing ingredients in a screw-top jar and shake well. Set aside.
2. Place wombok, carrot, capsicum, shallots, coriander leaves and peanuts in a large bowl and stir combine.
3. Just before serving, shake dressing and pour over salad. Mix well. Add fried noodles and stir to combine.



Traditional Scottish shortbread

Makes: 16 pieces

250g softened butter
¾ cup Bundaberg Pure Icing Sugar, sifted
1 teaspoon vanilla extract
2 cups plain flour
¼ cup rice flour
1 egg white, lightly beaten
1½ tablespoons Bundaberg White Sugar

1. Preheat oven to 150°C. Draw a 20cm circle onto a piece of non-stick baking paper. Place the paper, marked side down, onto a kitchen bench. Repeat with another piece of baking paper.
2. Place butter, icing sugar and vanilla extract in a large bowl. Beat with an electric mixer until pale and creamy.
3. Sift flours together and add to creamed mixture. Stir with a wooden spoon until combined, then bring together with your hands. Knead lightly, then divide the dough into 2 equal portions. Place one portion in the centre of one of the drawn circles. Flatten the dough with your hands to evenly cover the circle. Pinch the rim of the dough to create a frilled edge. Score with a sharp knife to form 8 triangles (do not cut through dough). Repeat with remaining dough.
4. Carefully transfer to 2 baking trays. Brush the shortbread rounds lightly with egg white, then sprinkle with sugar. Bake for 35 - 40 minutes, swapping the trays halfway through cooking, until pale golden and firm to touch. Cool for 15 minutes on trays, before transferring to a wire rack to cool completely. Use a sharp knife to cut through markings. Store in an airtight container for up to 7 days.

Tip: Use a 20cm cake tin as a guide to drawing a circle.



Steamed Christmas pudding

3 cups mixed dried fruit, coarsely chopped
½ cup chopped dried apricots
½ cup chopped pitted prunes
½ cup sweetened dried cranberries
½ cup chopped soft dried figs
⅔ cup brandy
¼ cups plain flour
½ teaspoon baking powder
1 tablespoon mixed spice
250g softened butter, plus extra for greasing
1 cup firmly packed Bundaberg Rich Brown Sugar
¼ cup Bundaberg Golden Syrup
1 teaspoon finely grated lemon rind
4 eggs
⅓ cup slivered almonds, toasted
2 cups fresh white breadcrumbs

1. Combine dried fruit, apricots, prunes, cranberries, figs and brandy in a large glass or ceramic bowl. Cover and stand for 24 hours, stirring occasionally.
2. Grease a 2 litre (8 cup) capacity pudding basin with softened butter and line the base with a circle of non-stick baking paper. Sift flour with baking powder and spice. Set aside.
3. Using an electric mixer, beat butter, brown sugar, golden syrup and lemon rind together until pale and creamy. Add eggs, one at a time, beating well after each addition. Add creamed mixture, along with flour and spice mix, almonds and breadcrumbs to fruit mixture. Stir to combine. Spoon mixture into prepared pudding basin.
4. Place a 30cm square sheet of baking paper on a similar sized sheet of foil. Grease the paper with butter. Fold a pleat in the centre of the paper (allows for expansion). Place over the basin, foil side up. Tie a double piece of string under the rim to secure cover. Tie a double piece of string to make a handle.
5. Place an upturned heatproof saucer into a large saucepan or stockpot (large enough to fit pudding basin). Place pudding on the saucer. Carefully pour in enough boiling water to reach halfway up the pudding basin. Bring to the boil, then reduce heat. Cover saucepan with lid; simmer for 4½ to 5 hours or until a skewer inserted into the center of the pudding removes clean. Check the water level periodically, adding more boiling water if necessary.
6. Remove pudding from saucepan and stand for 10 minutes. Remove string, foil, and paper. If necessary, use a spatula or flat bladed knife to loosen pudding from basin. Turn pudding out onto serving plate and serve hot with custard (see recipe below).

Serves 10

Tips:

To store: wrap cooled pudding in plastic wrap, then wrap in foil. Store in refrigerator for up to 2 months.

To reheat on stovetop: Remove from refrigerator and remove foil at least 4 hours before reheating (to allow pudding to come to room temperature). Remove plastic. Place pudding back in clean, greased pudding basin. Cover and reheat in simmering water, as in steps 4, 5 & 6 (except for the pleat), for 2 hours.

To reheat in microwave: Remove from refrigerator and remove foil at least 4 hours before reheating. Remove plastic. Place pudding onto a microwave-proof plate lined with non-stick baking paper. Cover pudding loosely with plastic wrap and place on a microwave-safe rack or upturned saucer so pudding sits about 2cm above turntable. Reheat on medium-low (30% power) for 20 minutes or until the pudding feels hot. Stand 5 minutes before serving.

Traditional custard

6 egg yolks
½ cup Bundaberg Caster Sugar
1 tablespoon cornflour
2 teaspoons vanilla extract
¾ cup milk
¾ cup cream

Place egg yolks, caster sugar, cornflour and vanilla in a medium bowl and beat with an electric mixer for 3 minutes or until thick and pale. Combine milk and cream in a microwave-proof jug and heat in a microwave at 100% power for 1 minute or until just boiling. Slowly pour the hot cream/milk mixture into the egg mixture while constantly stirring with a wooden spoon. Pour into a medium saucepan and stir constantly over a low heat for 12 minutes or until thickened. Strain into a heatproof bowl or jug. Stir, then cover surface of custard with plastic wrap until required. Served warm or cold.



Easy Smartie biscuits

Makes approximately 30 biscuits

250g butter, softened
2/3 cup Bundaberg caster sugar
2 teaspoons vanilla extract
2¾ cups plain flour
1½ teaspoons baking powder
¼ cup milk
Smarties, to decorate

1. Position 2 oven racks in centre and upper oven. Preheat oven to 160°C. Line 2 baking trays with non-stick baking paper.
2. Place butter, caster sugar and vanilla in a bowl and beat with an electric mixer until light and creamy. Sift flour and baking powder together. Add to creamed mixture, along with milk and stir until well combined.
3. Lightly coat hands in flour. Shape tablespoonfuls of mixture into balls and place on prepared trays, 4cm apart. Flatten with your hand to 1cm thick. Lightly press 6 Smarties into each biscuit. Bake 15 -20 minutes, swapping trays halfway through cooking. Biscuits should be a light golden brown colour. Use an egg lifter to transfer biscuits to a wire rack to cool completely. Store in an airtight container.



Chocolate mud cake

Serves: 8 - 10

250g butter, cubed
200g quality dark cooking chocolate, chopped
2 cups Bundaberg caster sugar
1 cup water
2 teaspoons vanilla extract
1¾ cups plain flour
½ cup self raising flour
¼ cup cocoa
2 eggs, lightly beaten
ganache
200g quality dark cooking chocolate, chopped
⅓ cup thickened cream



1. Preheat oven to 160°C. Grease a deep 20cm round cake pan and line with non-stick baking paper.
2. Place butter, chocolate, caster sugar and water in a medium saucepan. Stir over a medium heat until butter has melted. Transfer to a large heatproof bowl and stir in vanilla. Leave for 10 minutes to cool slightly.
3. Sift flours and cocoa together. Add to chocolate mixture and use a whisk to combine. Add eggs and whisk until just combined. Pour mixture into prepared pan. Bake on the centre shelf for 1 hour. Cover the top of the cake pan with a brown paper bag and continue cooking for 45 - 50 minutes. Don't be concerned if the top of the cake cracks – it will settle on standing. The cake should be slightly soft in the centre, so a skewer inserted into the centre of the cake will still have a slight stickiness. Cool in pan for 15 minutes, then turn onto a wire rack. Carefully turn right side up and cool completely.
4. Make ganache: Place chocolate and cream in a heatproof bowl over simmering water (do not allow the bowl to touch the water). Stir until smooth. Refrigerate for 30 minutes, stirring regularly until thick, but spreadable. Cover cake with ganache.

Note: The cake is best made a day or two before serving. Cover with ganache on the day of serving.

Glazed meatloaf

Serves 6

1 tablespoon olive oil
1 large brown onion, finely chopped
1 red capsicum, seeded and deveined, chopped
4 cloves garlic, crushed
500g beef mince
500g sausage mince
1 egg
¼ cup finely chopped parsley leaves
2 teaspoons curry powder
salt & ground black pepper

glaze

½ cup tomato sauce
2 tablespoons Worcestershire sauce
2 tablespoons Bundaberg rich brown sugar

to serve

baked vegetables



1. Preheat oven to 180⁰C. Line a large roasting pan with baking paper.
2. Combine all glaze ingredients and set aside.
3. Heat oil in a frying pan over a medium heat. Add onion and capsicum and cook for 5 minutes, stirring occasionally. Add garlic and cook for 2 minutes longer. Place in a large bowl and cool slightly.
4. Add beef mince, sausage mince, egg, parsley, curry powder, salt, pepper and ¼ cup of the glaze mixture to the bowl. Mix well with your hands. Place mixture in prepared roasting pan and form into a loaf shape. Brush half of the remaining glaze mixture over the meatloaf. Bake 45 minutes. Remove from oven and brush with remaining glaze mixture. Bake for 30 minutes longer or until cooked through. Allow to stand for 10 minutes, before slicing. Serve with baked vegetables.

Tip: meatloaf is also delicious served cold with salad or as a sandwich filling.

Lemon meringue pie

Serves 6-8

Pastry

1½ cups plain flour
2 tablespoons Bundaberg icing sugar mixture
150g chilled butter, cubed
1 egg yolk
1-2 tablespoons cold water

Filling

1 cup Bundaberg caster sugar
½ cup cornflour
⅔ cup fresh lemon juice
1 cup water
3 teaspoons finely grated lemon rind
80g butter, cubed
4 eggs yolks

Meringue

4 egg whites
⅔ cup Bundaberg caster sugar



- 1.** Place flour and icing sugar mixture in a food processor and process until combined. Add butter and process until mixture resembles fine breadcrumbs. Whisk egg yolk and 1 tablespoon water together and add to flour mixture. Process until mixture forms a ball shape, adding more water if required. Form into a disc shape, wrap in plastic wrap and refrigerate 20 minutes.
- 2.** Meanwhile, make filling. Combine sugar and cornflour in a medium saucepan. Gradually blend in lemon juice and water. Add rind. Stir with a balloon whisk over a medium heat until boiling, stirring more vigorously as the mixture starts to thicken. Reduce heat and continue to stir for 1 minute. Remove from heat and stir in butter, then egg yolks. Pour into a heatproof bowl and set aside to cool.
- 3.** Preheat oven to 200⁰C. Roll pastry out on a lightly floured board to a 32cm circular shape. Line a greased 24cm diameter (3cm deep) fluted loose base flan tin with the pastry and trim any excess. Refrigerate for 30 minutes. Line pastry shell with baking paper and fill with pastry weights or dried beans. Bake 15 minutes. Remove paper and weights. Prick base all over with a fork. Bake 10 minutes longer or until lightly golden. Set aside to cool. Reduce oven temperature to 180⁰C.
- 4.** Place egg whites in a medium bowl and beat with an electric mixer until peaks form. Gradually beat in sugar, one tablespoon at a time, beating well between each addition. Continue beating until very thick and glossy.
- 5.** Fill pastry case with lemon filling, then top with meringue, using a metal spoon to create a swirl effect. Bake on a low oven shelf for 10 minutes or until pale golden. Cool.

Jam drops

125g butter, softened
½ cup Bundaberg caster sugar
1 teaspoon vanilla extract
1½ cups self raising flour
⅓ cup custard powder
¼ cup milk
⅓ cup strawberry jam

1. Preheat oven to 170⁰C. Line 2 large baking trays with non-stick baking paper.
2. Use an electric mixer to beat butter, sugar and vanilla until pale and creamy. Sift flour and custard powder together. Add to creamed mixture along with milk and stir with a wooden spoon until combined.
3. Shape heaped teaspoons of the mixture into balls and place on prepared trays, leaving about 2cm between each to allow for spreading. Make an indentation in each biscuit using your thumb dipped in flour –or use the end of a large wooden spoon. Fill each indentation with jam. Bake 12 minutes or until golden, swapping trays halfway through cooking time. Cool on trays for a few minutes, then transfer to a wire rack to cool completely.

Makes approximately 40



Caramel slice

Makes 15 pieces

base

¾ cup self raising flour

¾ cup desiccated coconut

½ cup firmly packed Bundaberg rich brown sugar

125g butter, melted

filling

395g can sweetened condensed milk

2 tablespoons Bundaberg Golden Syrup

50g butter, melted

topping

150g good quality milk cooking chocolate, chopped

1. Preheat oven to 180⁰C. Grease and line a 28cm x 18cm x 3cm slice pan with baking paper, extending the paper about 3cm over the long ends of the pan (this will make the cooked slice easy to remove).
2. To make base, place flour, coconut and brown sugar in a food processor and process until mixed. Add butter and process until combined. Press mixture into prepared pan. Bake 10 minutes or until lightly golden. Set aside to cool while making filling.
3. To make filling, place condensed milk, golden syrup and butter in a saucepan. Stir continuously with a wooden spoon over a medium heat until just about to boil, then lower heat and continue to stir for about 6 to 8 minutes or until thickened and lightly golden. Spread evenly over base. Bake 10 minutes or until firm. Allow to cool completely, then refrigerate for at least an hour.
4. To make topping, place chocolate in a heatproof bowl over a saucepan of barely simmering water (do not allow the water to touch the bowl). Stir until chocolate melts. Spread chocolate over filling. Refrigerate for 30 minutes or until just set. Remove slice from pan and cut into pieces.



Chicken & Mango salad

1 large barbequed chicken
2 mangoes, peeled and sliced
1 Lebanese cucumber, sliced
1 small red onion, finely sliced
100g Asian style lettuce leaves

dressing:

¼ cup fresh lime juice
1 tablespoon Bundaberg rich brown sugar
1 tablespoon peanut oil (or vegetable oil)
1 teaspoon sesame oil
1 tablespoon fish sauce
1 teaspoon finely grated fresh ginger
1 small red chilli, seeded and finely sliced

1. Remove chicken meat from bones and cut into serving sized pieces. Place in a large bowl. Add mangoes, cucumber, onion and lettuce leaves and gently toss to combine.
2. Combine all dressing ingredients in a jar and shake to mix well. Pour over salad and gently toss.



Chocolate pan forte (Siena cake)

125g whole blanched almonds
125g hazelnuts
100g glace orange slices, diced
75g glace figs, chopped
75g glace apricots, chopped
finely grated rind of 1 large orange
 $\frac{2}{3}$ cup plain flour
2 tablespoons cocoa powder
2 teaspoons mixed spice
1½ teaspoons ground allspice (pimento)
75g good quality dark cooking chocolate, broken
 $\frac{1}{3}$ cup Bundaberg caster sugar
 $\frac{1}{2}$ cup honey
Bundaberg pure icing sugar, for dusting



1. Preheat oven to 160°C. Grease and line base and sides of a 20cm round baking pan with non-stick baking paper. Set aside.
2. Spread almonds over half a large baking tray and spread hazelnuts over the other half. Bake 12 minutes or until lightly roasted. Wrap hazelnuts in a tea towel and rub vigorously to remove skins. Coarsely chop almonds and hazelnuts and place in a large heatproof bowl. Add glace fruit and orange rind to nuts and mix to combine.
3. Sift together flour, cocoa and spices. Add to fruit and nut mixture and stir to combine.
4. Place chocolate in a heatproof bowl over a saucepan of simmering water until melted (ensure that the bowl does not touch the water). Set aside.
5. Place caster sugar and honey in a small saucepan and stir over a moderate heat until sugar dissolves and mixture starts to boil. Reduce heat and simmer for 5 minutes. Occasionally brush down sides of saucepan with a heatproof pastry brush dipped in cold water, to prevent crystals forming.
6. Pour melted chocolate, then honey mixture onto fruit mixture and working quickly, stir to combine. Spoon into prepared pan and smooth surface with lightly wet hands. Bake 35 minutes. The mixture will still feel somewhat soft. Cool in pan.
7. To serve, remove from pan, dust with icing sugar and cut into pieces.

Tips:

- mixed citrus peel can replace glace orange slices.
- other glace fruit such as glace pineapple and glace peaches can replace glace figs and apricots.
- glace fruits are available from most delicatessens and specialty food shops.
- panforte keeps up to one week. Wrap in foil and place in an airtight container. Do not refrigerate.

Melting Moments

Makes: 20

200g butter, softened
1/3 cup Bundaberg pure icing sugar, sifted
1¼ cups plain flour
1/3 cup custard powder

lemon butter cream

60g butter, softened
¾ cup Bundaberg pure icing sugar, sifted
2 teaspoons finely grated lemon zest

1. Preheat oven to 150⁰C. Line two baking trays with non-stick baking paper.
2. Using an electric mixer, beat butter and icing sugar together until creamy.
3. Sift flour and custard powder together and add to creamed mixture. Mix with a wooden spoon until combined.
4. Lightly flour hands and shape 2 teaspoonfuls of mixture into balls and place 3cm apart on prepared trays. Press each ball lightly with a floured fork. Bake 20 minutes or until firm. Cool on trays 10 minutes, then transfer to a wire rack to cool completely..
5. Make lemon cream. Using an electric mixer, beat butter, icing sugar and lemon rind together until light and creamy.
6. Sandwich biscuits together with lemon butter cream. Lightly dust with icing sugar.



Hummingbird cake

Preparation time: 30 minutes

Cooking time: 1 hour

Serves: 10

1¼ cups self raising flour
¾ cup plain flour
1 teaspoon bicarbonate of soda
1½ teaspoons cinnamon
1½ teaspoons ground ginger
1 cup Bundaberg Rich Brown Sugar
2/3 cup desiccated coconut
¾ cup walnuts, chopped
3 eggs
1 cup sunflower or canola oil
440g can crushed pineapple in syrup, drained
2 large very ripe bananas, mashed (about 1 cup)

icing

250g cream cheese, softened
50g butter, softened
2 cups Bundaberg Pure Icing Sugar Mixture
2 teaspoons lemon juice
3 teaspoons finely grated lemon rind

to decorate

1 cup toasted coconut flakes (see tip)



1. Preheat oven to 170⁰C. Grease and line a 22cm round cake pan.
2. Sift flours, bicarbonate of soda and spices into a large bowl. Add sugar and coconut and stir to combine, then stir in walnuts.
3. Whisk eggs and oil together and add to dry ingredients along with pineapple and banana. Stir to combine.
4. Spread into prepared pan and bake 1 hour or until a skewer inserted in the centre removes clean. If the cake browns too quickly, cover with foil. Cool in the pan for 10 minutes, then turn onto a wire rack to cool completely.
5. Make icing. Place all icing ingredients in a bowl and beat with an electric mixer for 2 minutes, or until smooth. Cover cake with icing and top with coconut flakes.

Tip: to toast coconut flakes spread evenly onto an oven tray and bake at 150⁰C for 5 minutes, stirring occasionally until lightly browned. Be careful not to burn the coconut. Allow coconut to cool.

Chocolate fondant puddings

softened butter, to grease
200g good quality dark cooking chocolate, broken
150g butter, chopped
3 eggs
3 egg yolks
 $\frac{1}{3}$ cup Bundaberg caster sugar
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup plain flour
to serve
cream or ice-cream
raspberries

1. Liberally grease 8 dariole moulds (small pudding basins or ramekins) with softened butter. Line base of each mould with a small circle of non-stick baking paper.
2. Place chocolate and butter in a heatproof bowl over a saucepan of simmering water (ensure that the bottom of the pan does not touch the water). Stir occasionally until melted. Remove bowl and set aside to cool slightly.
3. Meanwhile, place eggs, egg yolks, caster sugar and vanilla in a medium sized bowl. Using an electric mixer, beat for about 3 minutes or until mixture is thick and pale. Add chocolate mixture and fold through using a large metal spoon. Add sifted flour and fold through until combined.
4. Fill each prepared mould to about two – thirds full. Cover with plastic wrap and refrigerate for at least 6 hours or overnight.
5. Fifteen minutes before serving, place the puddings on a large oven tray and bake at 200°C for 13 minutes or until puddings are just firm to touch (they should be soft in the centre). Remove from the oven and allow to stand for 2 minutes. Run a butter knife around the inside wall of each mould and then unmount onto serving plates. Serve immediately with cream or ice-cream and raspberries.

Serves: 8



Golden syrup dumplings

sauce

$\frac{3}{4}$ cup Bundaberg rich brown sugar

$\frac{1}{3}$ cup Bundaberg golden syrup

2 cups water

50g butter, chopped

dumplings

1 cup self-raising flour

30g chilled butter, chopped

1 tablespoon caster sugar

1 egg

2 tablespoons milk

to serve

ice-cream or cream

1. Combine all sauce ingredients in a large saucepan. Place over a moderate heat and stir occasionally until boiling.
2. Meanwhile make dumplings. Sift flour into a bowl. Rub in butter with your fingertips. Stir in caster sugar. In a small bowl whisk together the egg and milk. Add to flour mixture and stir until just combined. Shape a tablespoon of mixture into a ball. Repeat with remaining mixture.
3. Reduce sauce heat to low. Add dumplings; cover and simmer 20 minutes. Serve with ice-cream or cream.

Serves: 4



Whoopie Pies

Preparation time: 30 minutes

Cooking time: 16 minutes

Makes: 18 pies

2 cups plain flour

1/3 cup cocoa

1 cup brown sugar, firmly packed

1 teaspoon bicarbonate of soda

100g butter, melted

1 teaspoon vanilla extract

¾ cup buttermilk

1 egg

filling

100g margarine or softened butter

100g pure icing sugar, sifted

1 teaspoon vanilla extract

1. Preheat oven to 170⁰C. Line 2 oven trays with baking paper.
2. Place all ingredients in a bowl and beat with an electric mixer until just combined. Drop tablespoonfuls of mixture onto prepared trays, leaving a 4cm gap between each. Try to keep the dropped mixture as round as possible. Bake 8 minutes or until firm. Cool on trays for 10 minutes, then transfer to a wire rack to cool completely. Repeat with remaining mixture.
3. Make filling. Place all filling ingredients in a small bowl and beat with an electric mixer for 2 minutes or until light and fluffy. Sandwich cakes together with filling.



Chocolate macarons

Preparation time: 15 minutes (plus 1-4 hours standing time)

Cooking time: 12 minutes

Makes: 12

1 cup pure icing sugar
2/3 cup almond meal
2 tablespoons cocoa
2 large egg whites, at room temperature (see tip)
¼ cup caster sugar

ganache

75g good quality dark cooking chocolate, chopped
2 tablespoons thickened cream



1. Line 2 oven trays with baking paper. Place icing sugar, almond meal and cocoa in a food processor and process for 2 minutes. Sift icing sugar mixture into a large mixing bowl 3 times - discard any larger pieces left in the sieve after each sifting.
2. Beat egg whites and sugar with an electric mixer until thick and glossy. The mixture should make firm peaks. Add the egg mixture to icing sugar mixture, mixing well with a plastic spatula. The mixture should slide freely when pushed against the side of the bowl.
3. Spoon mixture into a large piping bag fitted with a 1.5cm plain round nozzle. Pipe rounds 3cm in diameter onto prepared trays; 3cm apart. Tap trays firmly on bench several times to knock out air bubbles. If the macarons have peaks, gently flatten with a lightly wetted finger. Set macarons aside, uncovered, for 1-4 hours, or until a skin forms (see tip). When you can lightly touch the macarons and they do not feel sticky they are ready to bake.
4. Preheat oven to 130⁰C. Bake macarons for 20 minutes or until firm, changing tray positions halfway through cooking time. Cool on trays.
5. Place chocolate and cream in a heatproof bowl over a saucepan of simmering water (make sure the water does not touch the bowl). Stir occasionally until smooth. Remove bowl and refrigerate for 20 minutes or until thick, but still spreadable. Place ½ teaspoon ganache on flat sides of half the macarons. Sandwich with remaining macarons.

Tips:

- Older eggs work best for macarons as they are less elastic and contain less water.
- The piped macarons need to stand until a skin forms. This will help achieve a smooth shape during baking. The standing time is dependant on atmospheric conditions. The more humid the weather, the longer the standing time.
- Store macarons in an airtight container for up to 2 days.

Classic crème brûlée

Serves: 4

300mls thickened cream

200mls milk

1 teaspoon pure vanilla paste

5 egg yolks (from extra large eggs)

1/3 cup caster sugar, plus extra for topping.

1. Preheat oven to 150⁰C. Place 4 x 185ml ramekins in a baking dish.
2. Combine cream, milk and vanilla paste into a saucepan. Heat until just starting to simmer, stirring occasionally (do not boil).
3. Meanwhile, place egg yolks and caster sugar in a medium bowl and whisk with a balloon whisk for about 1 minute. Very gradually pour the hot cream mixture onto the egg mixture, whisking continually. Strain mixture through a fine sieve into a large jug. Skim any foam from the surface. Do not be concerned if a little foam remains.
4. Divide mixture between ramekins. Pour enough boiling water into the baking dish to come halfway up the ramekins. Cover loosely with foil, making sure there is an opening at one end to let steam escape. Carefully place in the oven and bake 30 to 40 minutes or until just set. The mixture will still be wobbly (like jelly) in the centre. Carefully remove baking dish from oven and then remove ramekins (use heatproof gloves). Set aside to cool, then cover with foil and place in the refrigerator overnight.
5. Before serving, sprinkle 3 teaspoons of caster sugar evenly over each custard. Use a domestic blow torch to caramelize the sugar. Be careful not to burn the sugar. It should be a golden caramel colour. Alternatively, caramelize the sugar topping under a grill.



Red velvet cupcakes

Makes: 12

75g softened butter
2/3 cup caster sugar
1 egg
1 tsp vanilla extract
1 tablespoon pillar box red food
colouring liquid (see note)
1 cup plain flour
2 tablespoons cocoa
¼ teaspoon salt
½ teaspoon bicarbonate of soda
½ cup buttermilk
1 tablespoon white vinegar

icing

250g cream cheese, at room temperature
60g butter, softened
1 cup pure icing sugar, sifted
½ teaspoon vanilla extract



1. Preheat oven to 170°C. Line a 12 - hole regular sized muffin pan with paper cases.
2. Use an electric mixer to beat butter and sugar together until pale and fluffy. Add egg and beat well. Add vanilla and red food colouring and beat until combined. Do not be concerned if mixture appears to curdle.
3. Sift flour, cocoa, salt and bicarbonate of soda together. Place buttermilk and vinegar in a jug and whisk until combined. Add about one- third of the flour mixture to creamed mixture and beat until smooth. Add one-third of the buttermilk and mix to combine. Continue until all flour and buttermilk has been added, mixing well between each addition.
4. Divide mixture between the paper cases. Bake 15 – 20 minutes or until firm. Cool in pan 10 minutes, then remove to a wire rack to cool completely.
5. Put all icing ingredients in a medium bowl and beat with an electric mixer until smooth. Do not over beat. Spread or pipe icing onto cupcakes.

Note: Pillarbox red food colouring liquid can be found in the baking needs section of the supermarket.

Chocolate coated honeycomb

Preparation time: 30 minutes (plus 3 hours cooling) **Cooking time:** 10 minutes

Makes: 60 pieces

1½ cups Bundaberg sugar
⅓ cup Bundaberg golden syrup
⅓ cup water
2 teaspoons bicarbonate of soda, sifted
400g good quality dark cooking chocolate, broken



1. Line a 20cm square baking pan with baking paper, extending the paper 2cm above the rim.
2. Place sugar, golden syrup and water in a medium saucepan (see note). Stir over a high heat until sugar dissolves.
3. Boil mixture for about 5 minutes, until deep golden brown (150°C on a sugar thermometer). Alternatively, test by placing a small amount of hot toffee into a glass of iced water. It should set in a few seconds and crack when pressed between your fingers. Do this test quickly as toffee will continue to increase in temperature. Be careful when handling the toffee – it will be extremely hot. Take care not to overheat or the honeycomb will taste burnt.
4. Remove from heat and add bicarbonate of soda. Stir to combine with a large metal spoon. Mixture will expand and rise rapidly in the pan. After a few seconds mixture will slow down. At this stage, pour into prepared pan. Do not smooth surface. Allow to cool at room temperature for about 2 hours or until hard.
5. Break mixture into small, bite-sized pieces. Line 2 large oven trays with baking paper.
6. Place chocolate in a heatproof bowl over a saucepan of simmering water (do not allow the water to touch the bowl). Stir chocolate occasionally until smooth. Remove pan from heat. Place a piece of honeycomb in chocolate. Use 2 forks to coat honeycomb with chocolate. Lift piece of chocolate coated honeycomb with a fork, then tap fork on side of bowl to remove excess chocolate. Place on prepared tray. Continue with remaining honeycomb pieces. Allow to set, then store in an airtight container.

Notes:

- once bicarbonate of soda is added, the mixture will expand rapidly. It is therefore necessary to prepare the mixture in a medium sized, high sided saucepan.
- Honeycomb absorbs moisture and becomes sticky in humid weather. It is best to coat in chocolate soon after the honeycomb has cooled. The chocolate provides a protective coating against moisture.

Chocolate tart

Preparation time: 15 minutes (plus cooling)

Cooking time: 45 minutes

Serves: 8

Chocolate pastry:

1½ cups plain flour

2 tablespoons Bundaberg Caster Sugar

1½ tablespoons cocoa powder

150g chilled butter, cubed

1 egg yolk

2 tablespoons cold water

Filling:

350g good quality dark cooking chocolate (we used Lindt 75% dessert chocolate), broken

200mls thickened cream

125mls milk

1½ tablespoons brandy

1 whole egg

2 egg yolks

to serve

cocoa powder

whipped thickened cream

1. Make pastry. Place flour, sugar and cocoa powder in a food processor and process until combined. Add butter and process until mixture forms an even texture. Whisk egg yolk and water together and add to flour mixture. Process until mixture forms a ball. Wrap pastry in plastic wrap. Refrigerate for 30 minutes.
2. Grease a 22cm loose bottom flan tin. Roll pastry out between 2 sheets of baking paper to form a 30cm circle. Line tin with pastry. Do not be concerned if the pastry tears, simply press torn edges together. Trim edges with a knife. Lightly prick the base of pastry case all over with a fork. Place pastry in the freezer for 15 minutes. Meanwhile, preheat oven to 200°C.
3. Line chilled tart case with baking paper, then fill with pastry weights, rice or dried beans. Bake 20 minutes. Remove baking paper and weights. Reduce oven temperature to 170°C. Bake pastry for a further 10 minutes or until firm to touch.
4. While pastry is baking prepare filling. Place chocolate in a heatproof bowl over simmering water (make sure the water does not touch the bottom of the bowl). Stir occasionally, until smooth. Remove from heat.
5. Combine cream, milk and brandy in a small saucepan and place over a moderate heat until hot (do not boil). Remove from heat and add egg and egg yolks. Whisk to combine. Pour cream mixture onto chocolate mixture and whisk to combine. Do not over whisk – mixture should be thick but not aerated.
6. Place tart shell on an oven tray. Carefully pour filling into tart shell. Place in oven and turn off heat. After 15 minutes filling should be firm to touch but still wobbly in the centre. Remove from the oven and allow to cool.

7. Remove from tin. Dust lightly with cocoa powder and serve with whipped cream.



Classic chocolate mousse

Preparation time: 15 minutes (plus refrigeration)

Cooking time: 5 minutes

Serves: 8

300mls chilled thickened cream

300g good quality dark cooking chocolate, chopped (see tip)

4 eggs, separated

2 tablespoons Bundaberg caster sugar

1. Place chocolate in a heatproof bowl over a saucepan of barely simmering water (do not allow bowl to touch water). Stir occasionally until chocolate is melted.
2. Remove bowl from heat and add ¼ cup cream; stir to combine. Add egg yolks and stir until smooth (mixture will become very thick).
3. Using an electric mixer, beat egg whites until soft peaks form. Gradually beat in sugar, then continue beating until thick and glossy. Add one-third of the meringue to the chocolate mixture and beat with a metal spoon until combined. Using a large metal spoon, gently fold remaining meringue into chocolate mixture.
4. Using the electric mixer, beat remaining cream until thick, then gently fold half through chocolate mixture. Divide between 8 individual serving dishes. Cover with plastic wrap and refrigerate for 4 hours or until set. Decorate with remaining cream.

Tips:

- we tested the chocolate mousse with both Plaistowe regular dark cooking chocolate and Cadbury regular dark cooking chocolate.
- Use the freshest eggs possible, as they are not cooked in the recipe.
- Using a vegetable peeler, shave curls from a block of chocolate to garnish chocolate mousse before serving.
- Chocolate mousse can be prepared a day in advance and stored in the refrigerator.



Lemon tart

Preparation time: 25 minutes (plus cooling)

Cooking time: 1 hour

Serves: 6

pastry

1½ cups plain flour

¼ cup sifted Bundaberg Sugar Pure Icing Sugar

125g chilled butter, cubed

1 egg yolk

1 tablespoon iced water.

filling

6 eggs

¾ cup thickened cream

1 cup fresh lemon juice

1 tablespoon finely grated lemon rind

1 cup Bundaberg Caster Sugar

to serve

extra Bundaberg Pure Icing Sugar



1. Make pastry. Place flour and icing sugar into a food processor and process until combined. Add butter and process until mixture resembles fine breadcrumbs. Whisk egg yolk and water together and add to flour mixture. Process until a ball forms. Add a little more water, if necessary. Form pastry into a disc shape. Wrap in plastic wrap and refrigerate for 30 minutes.
2. Roll pastry out between 2 pieces of non-stick baking paper to form a 30cm circle. Line a greased 22cm loose bottom flan tin with the pastry. Trim edges with a knife. Lightly prick base of pastry all over with a fork. Place pastry in the freezer for 20 minutes.
3. Preheat oven to 200⁰C. Line pastry shell with non-stick baking paper and fill with pastry weights, dried beans or raw rice. Bake 20 minutes. Remove weights and paper and reduce oven temperature to 170⁰C. Continue baking for 10 minutes or until pastry is light golden. Remove from oven and set aside.
4. Prepare filling. Place eggs in a heatproof bowl and whisk with a fork until just combined. Add cream, lemon juice, rind and sugar and stir with a metal spoon. Sit the bowl over a pan of simmering water, making sure that the bottom of the bowl does not touch the water. Continue stirring for about 20 minutes or until the mixture thickens. Check periodically that the water is just simmering and not boiling.
5. Place the pastry case onto an oven tray. Strain the filling into the pastry case and bake on a low oven shelf for 12 minutes or until the filling has set around the edges. The middle should still be a bit wobbly. Remove from oven and allow to cool. Dust with a little icing sugar.

Spiced nuts

Makes: 5 cups

1 tablespoon mild curry powder
2 teaspoons garam masala
3 teaspoons ground cumin
1 teaspoon cayenne pepper
2 egg whites
2 teaspoons sea salt
¼ cup Bundaberg caster sugar
1 cup macadamia nuts
1 cup blanched almonds
1½ cups raw cashews
1 cup pecan nuts



1. Preheat oven to 170°C. Line 2 large oven trays with non-stick baking paper.
2. Combine curry powder, garam masala, cumin and cayenne pepper in a small bowl. Set aside.
3. Place egg whites and salt in a small bowl. Beat with an electric mixer until thick and foamy (about 20 seconds). Gradually beat in sugar, then add spice mix and beat until just combined.
4. Place nuts in a large bowl and mix to combine. Add spice mixture and stir to coat. Spread mixture onto prepared trays. Bake 20 minutes or until dry to touch and golden brown, stirring mixture every 5 minutes. Swap trays around to ensure even browning.
5. Serve warm or at room temperature. Store in an airtight container for up to 1 week.

Tip: Spiced nuts can be reheated in the oven. Allow to cool slightly before serving.

Cranberry & pistachio nougat

Makes: 30 pieces

4 sheets Confectioner's rice paper (see note)
1 cup whole blanched almonds
½ cup pistachio nuts
1 cup sweetened dried cranberries (Craisins) or dried sour cherries
2½ cups Bundaberg White sugar
1 cup liquid glucose
1/3 cup honey
2 egg whites
3 teaspoons vanilla extract

1. Line base and sides of a 28cm x 18cm slice cake pan with a double thickness of cling wrap so it overhangs the edges. Line base with half the rice paper. You will need to cut the rice paper to size with scissors.
2. Preheat oven to 180°C. Spread almonds onto a baking tray. Roast until pale golden. Remove from oven and add pistachio nuts and cranberries to tray. Mix to combine and set aside.
3. Place sugar, glucose and honey in a medium saucepan over a medium heat and stir until the sugar begins to dissolve. Brush down sides of saucepan with a pastry brush dipped in iced water to remove any sugar crystals. Increase heat and boil, without stirring, until the temperature reaches 145°C on a sugar thermometer (about 7 minutes).
4. Meanwhile, place egg whites in a large heatproof bowl of an electric mixer and beat until firm peaks form. Turn off beater. When sugar syrup reaches the correct temperature, remove from heat and immediately add to egg whites in a thin stream, while beating constantly on a medium-high speed. Be careful, as the syrup will be very hot.
5. Add vanilla and beat for 2 minutes longer or until mixture is very thick. Use a large metal spoon to quickly fold in nut and cranberry mixture. The mixture will be quite stiff, so you will need to work quickly. Spoon mixture into prepared tin. Press evenly into tin with lightly dampened hands. Cover with remaining Confectioner's rice paper and press down firmly.
6. Set aside for 3 hours or until cool and set. Remove from tin and remove cling wrap (do not remove rice paper – it is edible). Cut into squares and serve.

Notes:

- Confectioner's rice paper is not to be confused with rice paper for making Asian rolls. It is available from specialty cooking stores.
- To make liquid glucose easier to pour, remove lid from jar and microwave on high for about 10 seconds.
- Cut nougat with a serrated knife using a sawing action.

- Store nougat in an airtight container for up to a week. Do not refrigerate.



Rhubarb crumble cake

Serves: 6-8

125g butter, softened
1½ cups raw sugar
1 teaspoon vanilla extract
2 teaspoons finely grated lemon zest
2 eggs
1 ¼ cups self raising flour
1 cup plain flour
1 teaspoon cinnamon
¾ cup Greek style yoghurt
1 bunch rhubarb, trimmed and
cut into 2cm lengths (approx 250g)

Crumble topping

½ cup plain flour
½ teaspoon cinnamon
60g chilled butter, cubed
⅓ cup raw sugar
cream or ice cream, to serve



1. Preheat oven to 160°C. Grease and line base and sides of a 22cm spring form pan.
2. Using an electric mixer, beat butter, sugar, vanilla and lemon zest together for 2 minutes. Add eggs, one at a time, beating well between each addition.
3. Sift flours and cinnamon together and add to creamed mixture along with yoghurt. Beat on a low speed until combined. Use a large spoon to fold half the rhubarb through the mixture. Spoon into prepared pan and level top with the back of a spoon. Top with remaining rhubarb, then gently press rhubarb pieces into the cake. Sprinkle evenly with crumble topping.
4. **To make crumble topping:** Sift flour and cinnamon into a bowl. Add butter and rub into flour until mixture resembles coarse breadcrumbs. Add sugar and stir to combine.
5. Bake 1 hour 15 minutes or until cooked. A skewer inserted into the centre of the cake should remove clean. Let stand in pan 10 minutes, then remove sides of spring form pan. Serve warm or at room temperature with cream or ice cream.

Croissant 'bread & butter' pudding

Serves: 8

butter, for greasing
8 large day-old croissants
2/3 cup Nutella spread
300ml thickened cream
200ml milk
2 teaspoons vanilla bean paste
2 whole eggs
3 egg yolks
2/3 cup caster sugar, plus 2 tablespoons
extra for topping
1/3 cup Frangelico liqueur
100g dark cooking chocolate, coarsely
chopped
ice cream, to serve



1. Preheat oven to 170⁰C. Grease a 12 cup capacity, 6cm deep baking dish with butter.
2. Split croissants horizontally. Spread each bottom half with 1 tablespoon Nutella and top with remaining croissant halves. Cut each into 4 pieces. Place in a single layer onto base of prepared dish
3. Combine cream, milk and vanilla in a medium saucepan and heat until just starting to simmer. Do not boil.
4. Meanwhile, use an electric mixer to beat eggs, egg yolks and sugar together until pale (about 1 minute). With the mixer on a slow speed, slowly pour hot cream mixture onto the egg mixture. Add Frangelico and stir to combine.
5. Pour custard over croissants. Set aside for 20 minutes for croissants to absorb custard. Scatter chocolate over the top of pudding, then sprinkle with the extra 2 tablespoons sugar.
6. Bake 40 minutes or until top is golden and pudding is just set. Remove from oven and allow to stand at room temperature for 10 minutes. Serve with ice cream.

White Christmas

Makes: 25 pieces

250g copha
1 cup Bundaberg Sugar Pure Icing Sugar, sifted
1¼ cups Rice Bubbles
2/3 cup glace cherries, coarsely chopped
¾ cup dried cranberries
¾ cup chopped dried apricots
1 cup desiccated coconut
1 cup full cream milk powder

1. Lightly grease and line a 28cm x 18cm slice pan with baking paper, leaving a 2cm overhang along the long sides
2. Place copha in a small saucepan over a low heat until melted. Remove from heat.
3. Combine all remaining ingredients in a large heatproof bowl. Add copha and stir with a wooden spoon until well combined. Spoon mixture into prepared pan and press down firmly. Cover and refrigerate for 2 hours or until set.
4. Remove slice from pan and cut into pieces. Store in an airtight container in the refrigerator.



Eggnog ice cream with salted caramel sauce

Serves: 4-6

1 1/3 cups milk
1 cup thickened cream
2 teaspoons vanilla paste
1 teaspoon ground nutmeg
5 egg yolks
2/3 cup Bundaberg caster sugar
2 tablespoons dark rum

salted caramel sauce

1/3 cup firmly packed Bundaberg brown sugar
1/3 cup thickened cream
50g butter, chopped
1/2 teaspoon sea salt flakes
1 tablespoon dark rum

to serve

1/3 cup coarsely chopped Vienna almonds

1. Combine milk, cream, vanilla and nutmeg in a medium saucepan. Place over a moderate heat until almost boiling. Remove from heat and set aside.
2. Place egg yolks and sugar in a heatproof bowl. Beat with an electric mixer on high speed for 2 minutes or until thick and pale. Reduce speed to low and gradually add the hot milk mixture. Pour mixture back into the saucepan. Add rum and stir to combine.
3. Stir over a low heat for 8 minutes or until slightly thickened. Do not overcook or the mixture will curdle.
4. Strain the mixture through a fine sieve into a heatproof bowl and set aside to cool. Cover and refrigerate overnight or until well chilled.
5. Place mixture into an ice cream machine and churn following the maker's instructions. Transfer to an airtight freezer-proof container and place in freezer until firm.
6. **Make salted caramel sauce.** Combine all ingredients in a small saucepan and stir over a moderate heat until simmering. Reduce heat and simmer, without stirring for 5 minutes. Remove from heat and pour into a heatproof bowl. Set aside for 30 minutes to cool until just warm.
7. Serve ice cream topped with sauce and sprinkled with chopped Vienna almonds.

Tips:

- Cover surface of ice cream with plastic wrap or baking paper before storing in freezer.

- Ice cream will keep up to 5 days in the freezer.

- The salted caramel sauce can be made a day in advance and stored in the refrigerator. Just before serving, gently warm the sauce in small saucepan over a low heat. Alternatively, place sauce in a microwave-proof bowl and microwave on a medium heat, stirring occasionally until just warm.



Apple cinnamon teacake

Serves: 6

125g softened butter
3/4 cup Bundaberg Caster Sugar
1 teaspoon vanilla extract
2 eggs
1½ cups self raising flour, sifted
1/3 cup milk
2 small granny smith apples, peeled, cored and thinly sliced
15g butter, melted

topping

2 teaspoons Bundaberg Sugar
½ teaspoon ground cinnamon

- 1.** Preheat oven to 180°C. Grease and line base and sides of a 20cm springform pan with baking paper.
- 2.** Using an electric mixer, beat butter and caster sugar for 2 minutes or until light and fluffy. Add eggs and vanilla and beat until combined. Stir in half the flour, then half the milk. Repeat with remaining flour and milk. Spoon mixture into prepared pan and level top. Place apple slices in a circular pattern on top of batter. Brush with melted butter.
- 3.** Bake 50 minutes or until a skewer inserted in the centre of the cake removes clean.
- 4.** Combine sugar and cinnamon in a small bowl and sprinkle over cake. Remove cake from pan and place on a wire rack to cool completely.



Salted caramel popcorn

Serves 6

1/4 cup vegetable oil
1/2 cup popping corn
1 cup Bundaberg Sugar
2 tablespoons Bundaberg Golden Syrup
125g butter, chopped
1 teaspoon sea salt
3/4 cup salted peanuts, coarsely chopped

1. Line 2 large baking trays with baking paper.
2. Heat oil in a large saucepan over a medium heat. Add corn and cover with a tight fitting lid. Shake pan frequently. When corn stops popping, remove from heat and place in a large heatproof bowl. Discard any unpopped corn.
3. Place sugar, golden syrup and butter in a saucepan over a medium – low heat. Stir 5 minutes or until sugar has dissolved. Bring to the boil. Boil, without stirring for 5 minutes or until golden.
4. Remove from heat and working quickly, stir in salt, then peanuts. Immediately pour mixture over popcorn and stir to combine. Spread onto prepared trays. Set aside to cool completely. Break into pieces. Store in an airtight container.



Walnut & Pistachio Baklava

Makes: approx 15 pieces

180g butter, melted
2 cups walnuts
1 cup pistachio nuts
1/3 cup Bundaberg Sugar
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
375g pack filo pastry

syrup

1 cup Bundaberg Sugar
1/2 cup honey
1/3 cup lemon juice
1/3 cup water
5 wide strips lemon zest
1 cinnamon stick



1. Make syrup. Place all syrup ingredients into a medium saucepan. Stir over a medium heat until sugar dissolves. Simmer 3 minutes or until slightly thickened. Set aside.
2. Preheat oven to 170⁰C. Brush a 28cm x 18cm slice pan with some of the melted butter.
3. Place walnuts, pistachio nuts, sugar, cinnamon and cloves in a food processor and process until finely ground. Set aside.
4. Unroll the filo pastry and lay out onto a large board. Cut filo in half crossways into two rectangles. Place one pile of filo on top of the other and cover with a dry tea towel. Cover the dry tea towel with a damp tea towel. This will prevent the filo pastry from drying out.
5. Place a sheet of filo on the bench and brush with butter. Place another sheet of filo on top. Continue layering and buttering until you have used 12 sheets. Line the prepared pan with the buttered filo stack, leaving the edges overhanging the pan. Sprinkle evenly with half the nut mixture. Repeat layering and buttering another 12 sheets of filo and place into pan. Top with remaining nut mixture. Layer and butter remaining filo sheets and place into pan. Brush top of pastry with butter. Place pan in freezer for 10 minutes.
6. Trim edges of pastry to size of pan. Use a sharp knife to score the top of the pastry into approximately 15 diamonds or squares. Bake 40 minutes or until pastry is golden brown. Remove cinnamon stick and lemon strips from syrup. Pour syrup over pastry and allow to stand for at least 2 hours before slicing.

Mulled wine poached pears

Serves: 6

1½ cups Bundaberg Sugar
2 cups cranberry juice
1 cup dry red wine
1 cinnamon stick
3 star anise
6 whole cloves
6 wide strips of orange zest
6 firm (almost ripe) Beurre Bosc pears
yoghurt, cream or ice cream, to serve

1. Place sugar, cranberry juice, wine, cinnamon stick, star anise, cloves and orange zest in a medium saucepan. Stir over a medium heat until sugar dissolves. Remove from heat.
2. Peel, halve and core pears. Place in saucepan. Simmer for 20 minutes or until pears are tender when pierced with a skewer. Gently turn pears occasionally to ensure even cooking. Use a slotted spoon to remove pears from poaching liquid and transfer them to a heatproof bowl.
3. Boil the poaching liquid for 15 minutes or until thickened slightly. Pour poaching liquid over pears. Cool, then cover and refrigerate. Serve with yoghurt, cream or ice cream.

Tip: Keep mulled pears in the refrigerator for up to 3 days.



Raspberry & coconut slice

Makes: 12 pieces

1 cup plain flour
½ cup self raising flour
100g chilled butter, cubed
½ cup Bundaberg Caster Sugar
1 egg
1 teaspoon vanilla extract
250g jar raspberry conserve
topping
2 eggs
1/3 cup caster sugar
1¾ cups desiccated coconut

1. Preheat oven to 180⁰C. Grease a 28cm x 18cm slice pan and line with baking paper so that the paper extends 4 cm above each of the long sides (this will make the slice easy to remove from pan).
2. Sift the flours together and place in a food processor along with the butter. Process until the mixture resembles breadcrumbs. Add sugar and process just until combined. Lightly beat egg and vanilla together and add to food processor. Process until mixture forms a ball.
3. Press mixture evenly into prepared pan. Bake for 15 minutes or until lightly golden. Remove from oven and use the back of a hot spoon to gently spread jam evenly over base.
4. **Make topping.** Place eggs and sugar in a bowl and whisk until combined. Add coconut and stir until well mixed. Spread topping over slice. Bake 30 minutes or until topping is golden brown. Cool in pan, then remove and cut into pieces. Store in an airtight container.



Almost Apple Pie Cake (revised 07/10/14)

Serves: 6 - 8

½ cup light olive oil
2 eggs
2 cups Bundaberg Rich Brown Sugar
3 medium apples, peeled, cored and chopped (2 cups)
2 cups self raising flour
1 teaspoon bicarbonate of soda
1 teaspoon ground cinnamon
½ cup currants (or raisins, chopped)

1. Preheat oven to 170⁰C. Grease a 23cm spring form pan and line base and sides with baking paper.
2. Place oil, eggs and sugar in a large bowl and beat until well combined.
3. Sift flour, bicarbonate of soda and cinnamon together and add to oil mixture along with chopped apples and currants. Stir until combined.
4. Spoon mixture into prepared pan. Press with the back of a spoon lightly dipped in flour to level mixture. Bake in the centre of the oven for 1 – 1¼ hours. Allow to cool in the tin for 10 minutes, then remove sides of pan and place cake on a wire cooling rack. Serve warm or cold with cream or ice cream.



Madeira cake

Serves: 8 - 10

250g softened butter
1 cup Bundaberg Caster Sugar
4 eggs
1 tablespoon finely grated lemon rind
1 1/3 cups self raising flour
2/3 cup plain flour
3/4 cup almond meal
1/4 cup lemon juice

1. Preheat oven to 160°C.
2. Grease a large loaf pan (27cm x 13cm x 8.5cm) and line base with baking paper.
3. Sift flours together and set aside.
4. Place butter and caster sugar in a large bowl. Beat with an electric mixer for 2 minutes or until pale and fluffy.
5. Add eggs, one at a time with 1 tablespoon of flour for each (this inhibits curdling). Beat in lemon rind.
6. Use a wooden spoon to mix remaining flour and almond meal into creamed mixture. Add lemon juice and stir until combined.
7. Spoon mixture into prepared pan and smooth top. Bake in the centre of the oven for 1 hour or until a skewer inserted in the centre of the cake removes clean. Allow to stand in pan for 10 minutes before removing from tin and placing on a wire rack to cool completely.



Summer trifle

Serves: 10 -12

for custard

1 cup thickened cream
1 cup milk
8 egg yolks
2/3 cup Bundaberg Caster Sugar
1 tablespoon plus 1 teaspoon cornflour
3 teaspoons vanilla extract

for jelly

2 x 85g packets passionfruit jelly crystals

for cake

you will need 500g Madeira cake. You can use our recipe for homemade Madeira cake (surprisingly easy!) or you can use store bought Madeira cake, if you prefer.

to assemble

1 cup sweet sherry
2 mangoes, peeled, stoned and sliced
250g blueberries
250g strawberries, hulled and halved
pulp of 4 passionfruit
2 kiwifruit, sliced
200ml thickened cream
1 tablespoon Bundaberg Pure Icing Sugar



1. Make custard. Combine cream and milk in a medium saucepan and heat until almost boiling. Remove from heat. Place egg yolks, sugar, cornflour and vanilla in a large bowl and whisk until combined. Gradually pour hot cream mixture onto egg yolk mixture whisking continuously. Pour mixture back into saucepan. Stir over a medium/low heat until very thick. Remove from heat and pour into a clean bowl. Cover surface with a round of baking paper to prevent a skin forming. Refrigerate for 1 hour or until well chilled.

2. Prepare jelly as directed on pack. Place in a shallow dish (such as a lamington tray) and refrigerate 1 hour or until almost set.

3. Remove crust from cake and cut cake into 2.5cm cubes. Place half the cake on base of a 12 cup capacity trifle bowl. Sprinkle with half the sherry. Spoon half the jelly over the cake, then top with half the mango, 200g of the blueberries and all the strawberries. Top with custard, then remaining cake. Sprinkle cake with remaining sherry, then top with remaining jelly. Top jelly with half the passionfruit pulp, then remaining mango slices. Cover and refrigerate overnight.

4. Just before serving, top the trifle with sliced kiwifruit. Whip cream and icing sugar together and spread over top of trifle. Garnish with remaining blueberries and passionfruit pulp.

Gluten free mini fruit and nut cakes

makes: 4 small cakes

1/3 cup blanched almonds
3/4 cup macadamia nut halves
1 cup Brazil nuts
400g mixed glace fruit – *any combination of pears, apricots, peaches, figs or pineapple*
100g red glace cherries
100g green glace cherries
1 cup raisins
200g pitted dried dates, coarsely chopped
3 teaspoons finely grated orange zest
1 teaspoon finely grated lemon zest
3/4 cup gluten free plain flour
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon mixed spice
2 eggs
1/2 cup firmly packed Bundaberg Rich Brown Sugar
2 tablespoons brandy

Glaze

1/3 cup apricot conserve
1 tablespoons brandy



1. Preheat oven to 150°C. Grease four 1½ cup capacity mini loaf tins (13.5cm x 6.5 cm x 5cm). Line bases and sides with baking paper, extending paper 4cm above rim.

2. Mix almonds and macadamia nuts together and spread onto a baking tray. Bake for 8 minutes or until lightly toasted. Set aside to cool.

3. Coarsely chop half the glace fruit and half the cherries (reserve remainder for topping). Place chopped fruit in a large bowl. Coarsely chop half the nuts (reserve remainder for topping). Add chopped nuts, raisins, dates, orange and lemon zest to chopped fruit mixture and stir to combine.

4. Sift together flour, baking powder, cinnamon and mixed spice, then stir ¼ cup into the fruit mixture.

5. Whisk eggs, sugar and brandy together until light. Add remaining flour mixture and whisk to combine; then fold this through the fruit mixture. Divide between prepared tins and press down firmly with back of a spoon. Cut reserved glace fruit into quarters. Press on top of cake along with whole nuts and whole cherries. Place tins on an oven tray and use 2 brown paper bags to cover. The bags should rest on top of the extended baking paper. Bake 1½ hours or until skewer inserted removes clean. Cool in tin before removing.

6. Place apricot conserve and remaining brandy in a small saucepan. Simmer, stirring, for 3 minutes. Strain, then brush over tops of cakes.

Tip: Cakes are best made at least 2 days ahead. Store in an airtight container for up to 1 month.

Black forest cake

Serves: 8

185g softened butter
1 cup firmly packed Bundaberg Brown Sugar
2 teaspoons vanilla extract
2 eggs
1 cup plain flour
1/2 cup self-raising flour
1 teaspoon bicarbonate of soda
1/3 cup cocoa
3/4 cup buttermilk
900ml thickened cream
670g jar pitted marcello cherries, drained and halved
1/4 cup kirsch

to decorate

dark chocolate shavings
maraschino cherries, with stems



1. Preheat oven to 180⁰C. Grease and line base and sides of a deep 20cm diameter round cake pan.
2. Using an electric mixer, beat butter, brown sugar and vanilla together until pale and creamy. Add eggs, one at a time, mixing well between each addition.
3. Sift flours, bicarbonate of soda and cocoa together and add to creamed mixture, along with buttermilk. Beat on a low speed until combined. Pour into cake pan and level top. Bake 50 minutes or until a skewer inserted into the centre removes clean. Cool 10 minutes in the pan then turn onto a wire rack to cool completely.
4. Place the drained cherries on two layers of kitchen paper to drain well. Using an electric mixer, beat the cream until stiff peaks form. Cut the cake horizontally into 3 layers. Drizzle each layer with 1 tablespoon of the kirsch. Place one layer on a serving plate and spread liberally with whipped cream, then top with half the drained marcello cherries. Repeat layering, finishing with cake layer. Cover cake with cream. Cover sides of cake with chocolate shavings, then pipe rosettes on top of cake. Decorate top of cake with chocolate shavings and maraschino cherries.

Vanilla slice

Serves: 16

2 frozen puff pastry sheets
2½ cups milk
600ml thickened cream
2/3 cup cornflour
½ cup custard powder
1 ¼ cups Bundaberg Caster Sugar
3 egg yolks
3 teaspoons vanilla extract
50g butter, chopped

icing

2 ¼ cups Bundaberg Pure Icing Sugar, sifted
1 tablespoon softened butter
1/3 cup passionfruit pulp (about 4 passionfruit)



1. Preheat oven to 210⁰ C. Line 23cm square pan with baking paper, ensuring that the paper extends 5cm above two opposite sides (this will make it easy to lift out the slice).

2. Line two baking sheets with baking paper. Place a pastry sheet on each tray. Bake 15 minutes, or until golden brown. Place a tea towel over one sheet and gently flatten with your hands. Repeat with other pastry sheet. Remove tea towel and set pastry sheets aside to cool. Once cool, place one sheet, cooked side up, in bottom of the lined pan (you may need to trim it slightly to fit).

3. Place milk and cream in a saucepan over a medium heat until hot, but not boiling. Meanwhile, place cornflour, custard powder and caster sugar in a saucepan and stir to mix. Gradually add the hot milk mixture, stirring continuously. Place over a medium/high heat and whisk continuously until very thick and boiling. Remove from heat and add egg yolks, vanilla and butter. Whisk briskly until smooth. Immediately pour into pastry lined pan. Smooth top and allow to cool slightly. Trim other pastry sheet, if necessary, before placing on top of filling, cooked side up.

4. *Make icing.* Place icing sugar in a large bowl. Add butter and passionfruit pulp and stir well to combine. Spread over top of slice. Refrigerate for 3 hours or overnight. Remove from pan and cut into squares.

Oat Cakes

Makes: 40 oat cakes

2½ cups oat bran
2/3 cup plain flour
1/3 cup self-raising flour
1/3 cup Bundaberg Sugar Caster Sugar
1/4 cup firmly packed Bundaberg Sugar Rich Brown Sugar
1 teaspoon salt
125g butter, melted and cooled slightly
1 egg yolk
1/3 cup warm water

to serve:

cheeses such as blue vein or sharp cheddar, topped with quince paste.

1. Preheat oven to 170⁰C. Line 2 oven trays with baking paper.
2. Place oat bran, flours, sugar and salt in a large bowl and mix to combine.
3. Add butter, egg yolk and water and mix well.
4. Divide the dough in half. Place one portion of dough on a lightly floured surface and roll out one quantity of dough till about 3 mm thick. Use a 7 cm round cutter to cut out shapes and place on prepared trays. The dough does not spread, so you can place them fairly close together. Prick with a fork to create a cross or pattern in the centre of each oat cake.
5. Bake 20-25 minutes or until pale golden colour. Cool on a cake cooler.
6. Repeat with remaining dough.



Boston Baked Beans

Serves: 6-8

2 teaspoons olive oil
2 brown onions, finely chopped
350g speck (smoked pork belly),
skin and any bone removed, chopped
4 cloves garlic, crushed
3 teaspoons ground allspice
1/2 teaspoon ground cloves
3x400g cans cannellini beans, rinsed
800g can chopped tomatoes
2 tablespoons tomato paste
1/2 teaspoon dried chilli flakes
1/34 cup red wine vinegar
1 tablespoon Dijon mustard
1/3 cup Bundaberg Sugar Golden Syrup
1/3 cup Bundaberg Sugar Rich Brown Sugar
1 tablespoon plain flour

to serve

chopped parsley
toasted sourdough bread
baby spinach



1. Preheat oven to 180°C.

2. Heat oil in flameproof casserole dish over a medium heat. Cook onions, stirring occasionally, for 5 minutes.

3. Add speck and garlic and cook for 3 minutes longer. Add allspice and cloves and stir for 1 minute. Add beans, tomatoes, tomato paste, chilli, vinegar, mustard, golden syrup and brown sugar. Stir and bring to the boil. Cover and bake 1 hour.

4. Remove from oven and place over a medium heat. In a small bowl, combine flour with 2 tablespoons water, stirring until smooth. Add to bean mixture and stir for 1 minute or until thickened.

5. Sprinkle with parsley and serve with baby spinach and toasted sour dough bread.

Tip: Boston Baked Beans are also a delicious accompaniment to grilled sausages.

Individual Brown Sugar Pavlovas with Figs and Warm Salted Caramel

Serves: 6

4 egg whites

2/3 cup Bundaberg Caster Sugar

1/4 cup Bundaberg Rich Brown Sugar

3 teaspoons cornflour

1 teaspoon white vinegar

450ml thickened cream

3 teaspoons finely grated orange zest

6 ripe figs

1/4 cup coarsely chopped pistachio nuts

salted caramel

50g butter

1/3 cup Bundaberg Rich Brown Sugar

125ml thickened cream

1 teaspoon vanilla extract

1/4 teaspoon salt

- 1.** Preheat oven to 120⁰C. Take 2 sheets of baking paper. Use an 8cm cutter to draw 3 circles on each sheet. Place sheets, ink-side down onto 2 large baking trays.
- 2.** Using an electric mixer, beat egg whites until soft peaks form. Gradually add caster sugar, then gradually add brown sugar, beating well between each addition. Beat until sugar is dissolved and mixture is thick and glossy. Carefully fold in cornflour and vinegar.
- 3.** Divide mixture between the 6 circles. Use a butter knife or small spatula to spread mixture over circles. Cook 1 hour 15 minutes or until meringues are firm to touch. Turn off oven and leave pavlovas to cool in oven (about 3 hours).
- 4.** Combine all salted caramel ingredients in a saucepan. Stir over a medium heat until butter melts. Reduce heat to low and simmer for 3 minutes. Pour into a heatproof jug and allow to cool for about 15 minutes, or until warm.
- 5.** Meanwhile beat cream until soft peaks form, then add zest and stir to combine. Place pavlovas on serving plates. Top each with cream. Cut a cross through the top of each fig

(not all the way through). Place a fig on top of cream, then drizzle with warm salted caramel and sprinkle with chopped pistachios.



Gluten Free Orange & Almond Cake

Serves: 8

2 oranges (600g)

3 eggs

1 1/4 cups Bundaberg Caster Sugar

3 cups almond meal

1½ teaspoons baking powder

3 teaspoons ground cardamom

whipped cream, to serve

syrup

1 orange

½ cup Bundaberg White Sugar



1. Place oranges in a saucepan and cover with cold water. Bring to the boil and cook for 30 minutes. Drain, then return to pan and cover again with cold water. Bring to the boil and cook for a further 30 minutes. Drain and cool. Coarsely chop oranges and remove and discard any seeds.

2. Preheat oven to 170⁰C. Grease and line base and sides of a 22cm (base measurement) springform pan.

3. Place oranges in the bowl of a food processor and process until pureed. Set aside.

4. Using an electric mixer, beat the eggs and sugar together for 3 minutes, until thick and pale. Add pureed oranges, almond meal, baking powder and cardamom and gently fold until combined. Pour into prepared pan. Bake 1 and 15 minutes hour or until cooked. Test by inserting a fine skewer in the centre of the cake. It should remove clean. Cool cake in pan.

5. Make syrup. Cut zest of orange into fine strips (use a zester or small sharp knife). Juice the orange. Place zest, juice and sugar in a saucepan over a medium heat. Stir until sugar dissolves. Simmer 7 minutes or until starting to thicken. Cool.

6. Remove cake from pan and place on serving plate and prick all over with a fine skewer, then pour syrup over cake. Serve with whipped cream.