



Pecan Meringue Pie

Ingredients:

PIE:

22 Jatz biscuits
1 cup pecans, chopped
3 eggwhites
1 cup caster sugar
1 teaspoon vanilla essence

TOPPING:

300ml thickened cream,
whipped
extra pecans

Method:

1. Preheat oven to 180°C. Lightly grease a 23cm (base) pan.
2. Place biscuits into a food processor. Process to rough crumbs. Transfer to a bowl. Stir through pecans.
3. Using an electric mixer, beat eggwhites with a pinch of salt to soft peaks. Add sugar, 1 tablespoon at a time, beating constantly until a thick, glossy meringue forms. Fold in vanilla and biscuit and pecan mixture.
4. Spoon mixture into pie plate. Bake for 20 to 25 minutes or until crisp. Set aside to cool completely. Top with cream and extra pecans.



Choc Chip Banana Muffins

Ingredients:

2 cups self-raising flour

1/2 cup caster sugar

1/2 cup milk

1 cup (200g) Dark Choc Bits

2 eggs

60g slightly salted butter

2 ripe bananas, mashed

Method:

1. Preheat oven to 200C or 180C fan-forced. Grease or line a muffin tray with paper cases.
2. Sift flour into a mixing bowl. Stir in sugar. Make a well in the centre of dry ingredients.
3. Melt butter in a small saucepan and set aside to cool slightly.
4. Add milk, eggs and butter in to dry ingredients, along with mashed banana. Using a wooden spoon, gently mix ingredients until just combined. Stir in choc bits.
5. Spoon the mixture evenly into the muffin cases. Bake for 20 minutes or until firm on top when lightly touched
6. Leave in the tray for 3 minutes. Transfer the muffins to a rack to cool.



Chocolate Slice

Ingredients:

150g salted butter, melted,
cooled

1 cup brown sugar

1 egg, lightly beaten

1 tsp vanilla extract

1/2 cup plain flour

1/3 cup self-raising flour

1/4 cup cocoa powder

3/4 cup desiccated
coconut

ICING:

1 1/2 cups icing sugar
mixture

1/4 cup cocoa powder

20g salted butter, finely
chopped

2 tbsp boiling water

Method:

1. Preheat oven to 180°C/160°C fan-forced. Grease a 20cm x 30cm lamington pan. Line with baking paper extending paper 2cm from edge of pan at long ends.
2. Place butter, brown sugar, egg and vanilla in a large bowl. Stir until well combined. Sift over flours and cocoa. Add 1/2 cup coconut. Stir to combine. Spread mixture into prepared pan. Bake for 25 to 30 minutes or until firm to touch.
3. Make Chocolate icing: Sift icing sugar and cocoa into a medium heatproof bowl. Add butter and boiling water. Stir until smooth.
4. Spread hot slice with icing. Sprinkle with remaining coconut. Set aside to cool completely in pan. Cut into pieces. Serve.



Rice Crispy Treats

Ingredients:

200g marshmallows
1/4 cup unsalted butter
6 cups of Rice Bubbles

Method:

1. Grease a 28cm x 38cm baking dish.
 2. In a large pot over low heat, melt butter.
 3. Add the marshmallows and stir continuously until completely melted.
 4. Remove pan from heat, add the Rice Bubbles and stir until all the mixture is coated.
 5. Pour mixture into the baking dish and flatten out with a spoon or damp hands.
 6. Cool completely before cutting with a sharp knife into bars or squares.
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Submitted by staff member: Tevi (Recipe from bestrecipes.com)



Carmel Slice

Ingredients:

BASE:

1 cup plain flour sifted
1/2 cup brown sugar
1/2 cup desiccated coconut
125g butter melted

FILLING:

395g sweetened condensed milk
2 tbsp golden syrup
60g butter melted

TOPPING:

125g cooking chocolate
60g copha chopped

Method:

1. Preheat oven to 180°C. Line a 3cm deep, 28cm x 18cm (base) pan
2. Combine all base ingredients in a bowl. Mix well. Press into prepared pan. Bake for 15 - 20 minutes, or until light golden. Remove from oven. Cool.
3. Make filling: Combine all ingredients in a saucepan over medium heat. Cook, whisking, for 8 minutes or until golden. Pour over cooked base. Bake for 12 minutes or until firm. Cool completely. Refrigerate for 3 to 4 hours, or until set.
4. Make topping: Place chocolate and copha into a heat-proof bowl over a saucepan of simmering water. Stir until melted. Pour over caramel. Refrigerate to set. Cut into squares to serve.



Candy Cane Marshmallow Pops

Ingredients:

Large marshmallows
Mini candy canes
Melted chocolate
Crushed candy canes

Method:

1. Stick a mini candy cane into the large marshmallow.
 2. Melt the chocolate,
 3. Dip a marshmallow into the melted chocolate & allow excess chocolate to drip off.
 4. Roll the bottom into the crushed candy cane
 5. Place on a waxed paper lined baking sheet and allow to set
 6. Enjoy!
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Submitted by staff member: Shoal (Recipe from taste.com)