



PECAN MERINGUE PIE

Ingredients:

22 Jatz biscuits
1 cup pecans, roughly chopped
3 eggwhites
1 cup caster sugar
1 teaspoon vanilla essence
300ml thickened cream, whipped, to serve
extra pecans, to serve

Method:

1. Preheat oven to 180°C. Lightly grease a 23cm (base) flan dish.
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
2 eggs
60g Lurpak slightly salted butter
2 ripe bananas, mashed
1 cup (200g) Nestle Dark Choc Bits

Method:

1. Preheat oven to 200C or 180C fan-forced.
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 or heat-proof bowl in the microwave. 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. Don't beat the mixture or the muffins will be tough.
5. Line a muffin tray with paper cases. Spoon the mixture evenly into the muffin cases. Bake for 20 minutes or until firm on top when lightly touched (get an adult to help with this).
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 firmly packed brown sugar
1 egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup plain flour
1/3 cup self-raising flour
1/4 cup cocoa powder
3/4 cup desiccated coconut

CHOCOLATE ICING

1 1/2 cups icing sugar mixture
1/4 cup cocoa powder
20g salted butter, finely chopped
2 tablespoons 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.