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Dessert Lovers

FOODBOOK

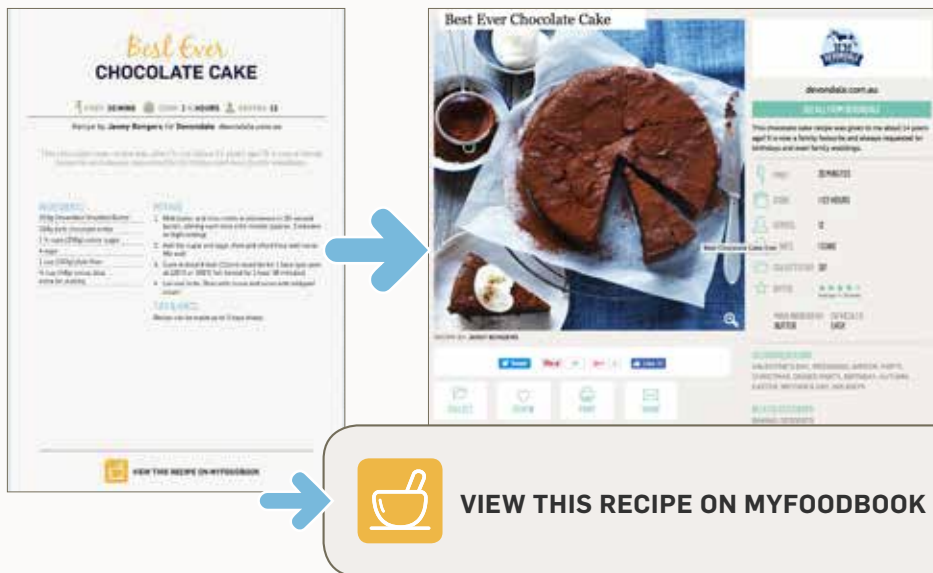


SLICES & BISCUITS **CAKES & PUDDINGS**

All-time favourites BROWNIES | DONUTS | LEMON TARTS

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Cakes, **PAVLOVA & PUDDINGS**

Perfectly indulgent, these scrumptious cakes and decadent puddings will make it hard to stop at one slice.





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Perfect PAVLOVA



PREP: 15 MINS



COOK: 1 ½ HOURS



SERVES: 6

Recipe by **Devondale** devondale.com.au

The seemingly simple pavlova is a difficult dish to get right, this technique will have an amazing result every single time. It's the kitchen hack of the hot water and everything in the bowl at once makes this foolproof saving time and effort.

INGREDIENTS

PAVLOVA

4 egg whites

1 ¼ cups caster sugar

1 tablespoon corn flour

1 teaspoon vinegar

½ teaspoon vanilla

1 tablespoon hot water

TOPPING

300ml Devondale All Rounder

Thickened Cream, whipped

Blueberries, mango slices and
passion fruit to decorate

METHOD

PAVLOVA

1. Preheat oven to 140°C or 120°C fan-forced
2. Put all ingredients into a stand mixer, adding hot water last
3. Whisk for ten minutes on high speed (Mixture should look shiny and hold stiff peaks)
4. Line a large flat baking tray with baking paper and spoon meringue into centre of tray. Shape like nest using the back of your spoon (20cm round)
5. Bake 1.5 hours on the middle shelf and allow to cool in oven. It should be crunchy on the outside and like marshmallow on the inside

TOPPING

1. Top the pavlova with lightly whipped Devondale 'All Rounder' Thickened Cream
2. Add fresh fruits of the season

TIPS & HINTS

You can use tined mango and passionfruit pulp if fruits are not in season.



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Self-Saucing Chocolate HAZELNUT PUDDING



PREP: 10 MINS



COOK: 40 MINS



SERVES: 4-6

Recipe by **The Dairy Kitchen** legendairy.com.au

Try this simple, decadent pudding once and you'll fall in love! It's also a great recipe to get older kids started in the kitchen. And, the hot tip? Make this pudding directly into the baking dish to save on dishes!

INGREDIENTS

1 cup self-raising flour
.....
¼ cup cocoa powder
.....
½ cup caster sugar
.....
1 egg
.....
½ cup milk
.....
50g butter, melted
.....
½ cup chocolate hazelnut spread
.....
½ cup soft brown sugar
.....
2 tablespoons cocoa powder, extra
.....
1 ½ cups boiling water
.....
½ cup chopped hazelnuts
.....
Cream or ice cream, to serve
.....

METHOD

1. Preheat oven to 180°C (160°C fan forced). Combine flour, cocoa powder and sugar in the base of a 2 litre baking dish
2. Make a well in the centre and add egg, milk and butter, mixing the wet ingredients until combined before stirring into the dry ingredients until smooth. Stir in chocolate hazelnut spread
3. Sprinkle brown sugar and extra cocoa powder over batter. Pour boiling water gently over the back of a large spoon, onto the cake batter.
4. Bake for 30 minutes, then, keeping pudding in oven, sprinkle over hazelnuts, and cook for a further 10-15 minutes or until cake is cooked through and pudding is still saucy. Serve with cream or ice cream



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Pear & Chocolate

BREAD & BUTTER PUDDING



PREP: 15 MINS



COOK: 1 HOUR



SERVES: 6

Recipe by **Devondale** devondale.com.au

Everyone loves bread and butter pudding. This cheat's version uses a fuss free custard and store bought fruit loaf for maximum taste without the long list of ingredients.

INGREDIENTS

6 eggs
.....
120g icing sugar, sifted
.....
300ml Devondale All Rounder Cream
.....
300ml Devondale Long Life Full Cream Milk
.....
½ tsp vanilla essence
.....
½ tsp mixed spice
.....
4 slices cafe-style fruit loaf
.....
Devondale Dairy Soft Unsalted Butter (for spreading on bread)
.....
1 pear, peeled and cored, finely sliced
.....
80g dark cooking chocolate, chopped
.....
2 tsp raw sugar (added just before baking)
.....
Icing sugar (to serve)
.....
Devondale All Rounder Cream (extra for serving)
.....

METHOD

1. Preheat oven to 160°C. Lightly grease a 20x15cm baking dish
2. Place the eggs, icing sugar, cream, milk, vanilla and mixed spice in a large bowl and whisk together until well combined
3. Butter the fruit loaf slices and cut into quarters
4. Arrange bread pieces into the baking dish butter side up and then pour over the custard mixture. Make sure not to put bread too close together so you get lovely pockets of custard once cooked
5. Arrange the pear slices in between the bread and then scatter with the chocolate. Sprinkle with raw sugar
6. Place the baking dish in a large roasting pan and pour enough boiling water into the pan to come halfway up the sides of the baking dish, creating a water bath
7. Place pudding in the oven and bake for 60 minutes or until custard is just set. If the pudding begins to brown too quickly, cover with foil halfway through cooking
8. Serve dusted with icing sugar. Drizzle with Devondale All Rounder Cream



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Magic Beesting

CUSTARD CAKE



PREP: 20 MINS



COOK: 1 HOUR 15 MINS



SERVES: 8-10

Recipe by **The Dairy Kitchen** legendairy.com.au

This impressive cake is absolutely magic, one thin milky batter separates into three unique textures in the oven, a firmer thick batter at the bottom, creamy custard in the centre and a spongy cake topping. Sounds impossible? You'll just have to try it! Serve this cake with fresh berries or citrus.

INGREDIENTS

CAKE

- 4 eggs, separated
- 1 ¼ cups caster sugar
- 2 teaspoons vanilla extract
- 1 tablespoon water
- 125 g butter, melted
- ¾ cup plain flour
- 2 cups (500 ml) full cream milk, lukewarm

HONEY SYRUP

- ⅓ cup sugar
- ⅓ cup water
- 2 tablespoons honey
- ½ cup flaked almonds, toasted

METHOD

CAKE

1. Preheat an oven to 160°C (140°C fan forced). Line the base and sides of a 20cm round cake pan
2. In a clean mixing bowl, beat egg whites with an electric mixer until firm peaks form. Set aside
3. In a separate bowl, beat the egg yolks, sugar, vanilla and water with an electric mixer over high speed for 5 minutes or until mixture is light and fluffy. Gradually add in the butter until mixed through
4. Reduce mixer speed to low, add flour and mix in until just combined. Gradually beat in the lukewarm milk until incorporated. Gently fold in beaten egg whites with a large metal spoon
5. Pour mixture into pan and bake for 1 hour 10 minutes or until the top is golden, and the centre is slightly wobbly. Cool in the pan until completely cold

HONEY SYRUP

1. Combine sugar, water and honey in a small saucepan. Stir over medium heat until sugar has dissolved. Bring to the boil, reduce heat and simmer for 15-20 minutes or until thickened into a syrup. Allow to cool to room temperature
2. Sprinkle almonds over cake and drizzle with syrup, then serve

TIPS & HINTS

When adding beaten egg whites to batter, begin by stirring one spoonful of the beaten egg white into the mix. It will lighten the batter and make it more accepting of the remaining egg white when you gently fold it in.



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Frozen LEMON MERINGUE



PREP: 30 MINS



COOK: 1 HOUR



SERVES: 8-10

Recipe by **Monday Morning Cooking Club** mondaymorningcookingclub.com.au

"This delicious frozen lemon meringue is my all time go to gluten free recipe, which I like to change sometimes by experimenting with different toppings and flavours. Once made, it is stored in the freezer and then taken out approximately 20 minutes before serving." Vivienne Polak

INGREDIENTS

MERINGUE DISCS

4 egg whites

¼ teaspoon cream of tartar

2 teaspoons cornflour (cornstarch)

225g (8 oz) caster (superfine) sugar

LEMON CUSTARD

4 egg yolks

125g (4 ½ oz) caster (superfine) sugar

125ml (½ cup) lemon juice

Finely grated zest of 2 lemons

300ml (1 ⅓ cups) thickened (whipping) cream

LEMON SYRUP (OPTIONAL)

Finely grated zest of ½ lemon

60ml (¼ cup) lemon juice, strained

2 tablespoons sugar



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Frozen LEMON MERINGUE

METHOD

MERINGUE DISCS

1. Start this recipe the day before serving. Preheat the oven to 150°C (300°F/Gas 2)
2. Line two baking trays with baking paper which have been marked with three 20cm (8 inch) diameter circles or 28 x 12cm (11 x 4 inch) rectangles
3. To make the meringue discs, sprinkle the egg whites with the cream of tartar and whisk until stiff. Mix the cornflour with the sugar, then add to the egg whites, 1 tablespoon at a time, whisking well after each addition
4. Whisk for a few more minutes until thick and glossy. Using a spatula, spread the meringue inside the marked outlines, smoothing out to the edges
5. Place in the oven, reduce the temperature to 140°C (275°F/Gas 1) and bake for 1 hour, or until the meringue discs are crisp to touch and will lift off the paper easily. Place on a wire rack to cool completely
4. Remove from the heat and stir for another minute. Pour into a bowl and refrigerate until completely cold, or place over a bowl of ice to cool faster
5. In a separate bowl, whip the cream until firm, then gently fold it into the cooled lemon custard one spoon at a time, until combined. Refrigerate until needed
6. Set aside the best meringue disc to be the top. To assemble, place one meringue disc on a piece of baking paper and top it with half of the lemon custard.
7. Do not spread the custard all the way to the edge; when you place the next disc on top, it will spread
8. Repeat with another layer of meringue and the remaining filling, then top with the final meringue layer. Wrap gently in foil then freeze for several hours or overnight. This can be done several days ahead

LEMON CUSTARD

1. Start making the lemon custard as soon as the meringues go in the oven, as it must be quite cold before the cream is folded in
2. Put the egg yolks and sugar in a heavy-based saucepan over a low heat, mix until smooth and well combined, then add the lemon juice and zest
3. Continue to stir constantly until the mixture thickens and coats the back of a spoon, about 10-15 minutes
1. To make the lemon syrup, combine all the syrup ingredients in a small saucepan, stirring over low heat until the sugar dissolves
2. Simmer, without stirring, for about 5 minutes, or until slightly thickened and tacky. Allow to cool to room temperature
3. Remove the lemon meringue from the freezer 30 minutes before serving. Drizzle the lemon syrup over the top

LEMON SYRUP (OPTIONAL)





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Baked Vanilla & Ricotta Tart

WITH STAR ANISE CITRUS



PREP: 25 MINS



COOK: 40 MINS + COOLING



SERVES: 12

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

600g wedge ricotta cheese

½ cup reduced fat vanilla yogurt

3 eggs, lightly beaten

¼ cup caster sugar

2 teaspoons vanilla

600g citrus fruit eg oranges, ruby grapefruit, mandarins

1 star anise

¾ cup reduced fat vanilla yoghurt, extra

Mint leaves, to decorate

METHOD

1. In a food processor, combine ricotta, yoghurt, eggs, sugar and vanilla until very smooth and creamy. Pour into a baking paper lined 23-24cm spring form pan
2. Bake at 150°C for 30 minutes or until just firm, turn off oven and allow cake to cool in the oven for 1 hour, stand at room temperature for ½ hour and then refrigerate until cold
3. Peel and segment the citrus fruits over a bowl to collect the juice, then squeeze any remaining juice out of the leftover membrane etc
4. Place the juice and star anise in a small saucepan and boil until slightly reduced and thickened. Pour the hot syrup over the segments and chill until required
5. Remove the cheesecake from the pan and place on a serving platter, top with fruit, syrup and mint leaves. Serve slices of the tart with extra yoghurt dolloped on the side

TIPS & HINTS

To segment citrus fruit, first peel the fruit removing any pith. Slide a small paring knife between each segment and the connective membrane, until you hit the middle of the fruit, turn the knife around on itself, hooking around the bottom of the segment and slip the knife up the otherside of the segment to remove.



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Best Ever

CHOCOLATE CAKE

 **PREP: 20 MINS**  **COOK: 1 ½ HOURS**  **SERVES: 12**

Recipe by **Jenny Bongers** for **Devondale** devondale.com.au

This chocolate cake recipe was given to me about 14 years ago! It is now a family favourite and always requested for birthdays and even family weddings.

INGREDIENTS

250g Devondale Unsalted Butter
.....
180g dark chocolate melts
.....
1 ⅔ cups (250g) caster sugar
.....
4 eggs
.....
1 cup (150g) plain flour
.....
¼ cup (40g) cocoa, plus
extra for dusting
.....

METHOD

1. Melt butter and choc melts in microwave in 30-second bursts, stirring each time until melted (approx. 2 minutes on high setting)
2. Add the sugar and eggs, then add sifted flour and cocoa. Mix well
3. Cook in lined 8-inch (22cm) round tin for 1 hour (gas oven at 120°C or 160°C fan-forced for 1 hour 30 minutes)
4. Let cool in tin. Dust with cocoa and serve with whipped cream

TIPS & HINTS

Recipe can be made up to 3 days ahead.



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Baklava CHEESECAKE



PREP: 1 HOUR



COOK: 1 HOUR



SERVES: 24

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

ORANGE BLOSSOM HONEY SYRUP

100g caster sugar

150ml water

125g honey

1 cinnamon stick

20g orange blossom water

FILLING

500g cream cheese, softened

175g caster sugar

250g sour cream

3 eggs, lightly beaten

75g walnuts, toasted and finely chopped

75g blanched almonds, toasted and finely chopped

9 sheets filo pastry

75g butter, melted

METHOD

ORANGE BLOSSOM HONEY SYRUP

1. For the Orange Blossom Honey Syrup: Place all ingredients except orange blossom water in a small saucepan and stir over medium heat until sugar has dissolved
2. Simmer for 15-20 minutes or until syrup has reduced and thickened. Discard cinnamon stick and stir in orange blossom water. Cool

FILLING

1. Beat cream cheese with an electric mixer (paddle attachment) on low speed until just smooth. Add sugar and beat until combined. Add sour cream, eggs and mix until just combined. Set aside
2. Mix 90ml of honey syrup with the walnuts and almonds to combine. Set aside
3. Layer 5 sheets of filo pastry on top of each other, brushing well between each layer with butter. Ease pastry into the base and sides of a buttered and lined 20cm x 30cm slab pan; trimming as required
4. Pour in half of the cheesecake batter and spoon over the half the syrup nuts; repeat again. Swirl with a butter knife to roughly mix
5. Make 2 piles of 2 sheets each with remaining filo pastry, brushing well between each layer with melted butter
6. Cut each pile into 8 lengthwise. Scrunch the filo pastry and place in a single layer on top of the batter to cover
7. Bake at 160°C for 40-45 minute or until just set. Remove from oven and drizzle with remaining syrup. Serve warm or cold



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Ultimate Whipped **CREAM**



For more baking tips and recipes
visit devondale.com.au

Ultimate Whipped CREAM

For perfect whipped cream every time, it must be very cold. If you've just brought it home from an extended trip to the store, refrigerate the cream for a while beforehand. Cream that isn't cold enough may not whip at all, or it may curdle. Use a bowl just wide enough for the beater. Chill the bowl and the beaters before adding the cream. Whip only 1 cup (300ml) at a time.

To help whipped cream stay fluffy in the refrigerator or on a cake, add one sifted tablespoon of Devondale Skim Milk Powder for each cup of cream. If you add sugar for sweetness, do so after whipping the cream - never before.

INGREDIENTS

300ml Devondale All Rounder
Thickened Cream
.....
1 tablespoon Devondale
Skim Milk Powder
.....
1 tablespoon icing sugar
.....

METHOD

1. Chill beaters, bowl and cream.
2. Whip 300ml Devondale All Rounder Cream until almost at the consistency you desire.
3. For stiff whipped cream add 1 tablespoon Devondale skim milk powder.
4. For sweetness add 1 tablespoon icing sugar.
5. Whip until just combined.



For more baking tips and recipes
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A close-up photograph of four square biscuits arranged on a white plate with a blue scalloped edge. Each biscuit has a thick layer of white frosting on top and a yellow filling. A silver butter knife is visible on the right side of the plate, with a slice of biscuit resting on it. The background is slightly blurred, showing a blue cloth and a white bowl.

Biscuits **& SLICES**

Utterly delicious and easy to transport, these biscuits and slices are the perfect treat to share with friends.



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Almond KIFLI



PREP: 20 MINS



COOK: 30-40 MINS



MAKES: 60 BISCUITS

Recipe by **Monday Morning Cooking Club** mondaymorningcookingclub.com.au

"This kifli (loosely meaning 'biscuit') recipe came from Kati, who was given the recipe by her mother's mother in (the former) Yugoslavia. She has now passed them on to me and my children. The almond kifli are a delightfully buttery, nutty and crumbly biscuit." Sharon Vidor

INGREDIENTS

125g whole raw almonds (skin on),
freshly ground (in a food processor)
.....
250g unsalted butter, at room
temperature
.....
350g (2 $\frac{1}{3}$ cups) plain (all purpose)
flour
.....
1 tbsp vanilla (caster) sugar (see
note)
.....
About 160g (1 cup) icing
(confectioners) sugar
.....
 $\frac{1}{2}$ tsp Heilala ground vanilla powder
.....

METHOD

1. Preheat the oven to 160°C. Line two large baking trays
2. Mix together the ground almonds, butter, flour and vanilla caster sugar by hand until a dough is formed, taking care not to overwork the dough. This can also be done in a food processor
3. Roll the dough into small thumb-sized rolls and bend slightly into crescent shapes. Place on the prepared trays and bake for 30-40 minutes until pale golden
4. Make the vanilla icing sugar by sifting together the icing sugar and ground vanilla powder.
5. When cool, roll in the vanilla icing sugar. Store in an airtight container with any excess vanilla icing sugar tipped on top of the biscuits

TIPS & HINTS

To make vanilla (caster) sugar, store a split vanilla bean (it can be one from which the seeds have been removed for another dish) in 1kg caster sugar in a container. Shake vigorously and allow the vanilla flavour to permeate for at least 1 week before using. Seal the container until ready to use. Lasts for months.



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Instant Apple SLICE



PREP: 15 MINS



COOK: 35-40 MINS



SERVES: 8-10

Recipe by **Anita Walker** for **Devondale** devondale.com.au

We love the simplicity of this Apple Slice recipe. Adding all your ingredients together at once makes it foolproof. Perfect for last minute entertaining and stable enough to easily transport to events and picnics.

INGREDIENTS

- 2 raw apples, cut into approx. 2cm cubes
- 2 beaten eggs
- 1 cup sultanas
- 1 ½ cups self raising flour
- 125g Devondale Unsalted Butter, melted and cooled
- 1 cup brown sugar (you can substitute with white sugar)
- 2 tsp mixed spice

TO FINISH

- 1 tsp cinnamon combined with 1 tbsp golden caster sugar
- Devondale All Rounder Thickened Cream

METHOD

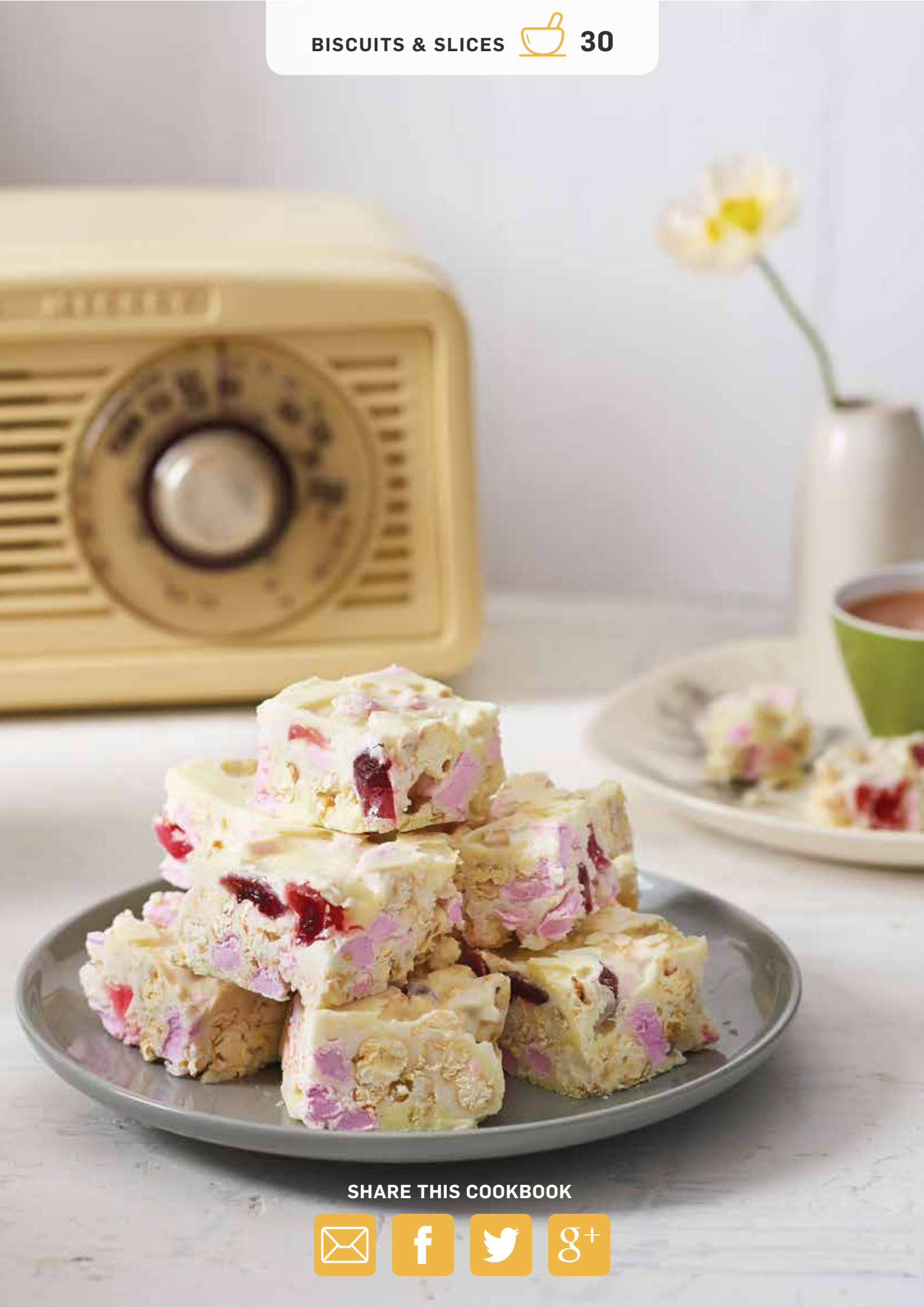
1. Mix all ingredients together thoroughly in a large bowl
2. Place in a greased and lined 18x28cm slice tin
3. Bake in a moderate oven 180°C (160°C fan-forced) for approximately 30-40 minutes
4. When cooked, sprinkle with cinnamon and sugar mixed together
5. Drizzle with Thickened Cream and sprinkle with extra cinnamon sugar

TIPS & HINTS

Serve with a dollop of whipped Devondale Thickened Cream. This also makes a great dessert served warm with custard, cream or ice-cream.



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White Chocolate & RASPBERRY ROCKY ROAD

 **PREP: 15 MINS + 40 MIN TO SET**  **MAKES: 20 SQUARES**

Recipe by **Copha** copha.com.au

For lovers of white chocolate, this delicious twist on rocky road is sure to please the sweetest tooth!

INGREDIENTS

100g Copha
.....
¼ cup icing sugar
.....
150g white chocolate, melted
.....
100g pink marshmallows, halved
.....
100g red raspberry jellies, halved
.....
100g caramel popcorn
.....
½ cup shredded coconut
.....

METHOD

1. Line the base and sides of a 15 x 30cm slab tin with baking paper
2. Melt the Copha in a small saucepan over a low heat. Stir in the icing sugar until well combined
3. Melt in the white chocolate in a large bowl in the microwave on 50% power for 1 minute. Stir and microwave for a further 30 seconds, then stir until smooth
4. Add the Copha mixture to the chocolate and fold through all the remaining ingredients, coating well
5. Press the mixture evenly into the lined tin and allow to set in a cool place or refrigerate
6. When rocky road is set, cut into squares with a warm sharp knife and store in an airtight container until required. Rocky Road may also be drizzled with pink chocolate to decorate

TIPS & HINTS

This rocky road is also delicious with dried cranberries or blueberries added. Nuts may also be used.



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Chocolate Yeast **KUGELHOPF**



PREP: 40 MINS



COOK: 40 MINS + 3 HOURS RISING TIME



MAKES: 1 LOAF

Recipe by **Monday Morning Cooking Club** mondaymorningcookingclub.com.au

"While living in the US, my family craved the chocolate yeast kugelhopf we had left behind in Bondi. They nagged me until I created a recipe that tasted just as good and cured their nostalgia." Shereen Aaron

INGREDIENTS

DOUGH

185ml (¾ cup) milk
.....
1 sachet (7g/2 ¼ teaspoons) active dried yeast
.....
80g (2 ¾ oz/⅓ cup) caster (superfine) sugar,
plus extra, for sprinkling
.....
450g (1 lb/3 cups) bread flour, plus extra,
for kneading
.....
½ teaspoon salt
.....
115g (4 oz) butter
.....
3 eggs
.....
1 teaspoon vanilla extract
.....
1 egg, lightly beaten, for egg wash
.....

FILLING

300g (10 ½ oz) best-Quality dark chocolate,
chopped
.....
60g (2 ¼ oz) butter
.....
115g (½ cup) caster (superfine) sugar
.....
25g (¼ cup) cocoa powder
.....
½ teaspoon ground cinnamon
.....



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Chocolate Yeast **KUGELHOPF**

METHOD

DOUGH

1. You will need a large angel (chiffon) cake tin with a removable base. Carefully line the side, base and funnel with baking paper
2. Gently warm $\frac{1}{4}$ cup of the milk. Sprinkle with the yeast and 1 teaspoon of the sugar. Allow to stand for 5 minutes to allow it to froth. Add 3 teaspoons of the flour and stir. Allow to stand for 15-20 minutes, or until frothy and thick
3. Mix the remaining flour and sugar together with the salt in the bowl of an electric mixer
4. Warm the remaining milk and melt the butter
5. Beat the eggs with the vanilla. Add these and the yeast mixture to the flour mixture and knead with the dough hook for 10 minutes
6. You may need to add extra flour but do so a spoon at a time, kneading after each addition. You will have a very sticky dough that just comes away from the side of the bowl
7. Put the dough into an oiled bowl, cover with plastic wrap and a tea towel (dish towel). Put the bowl in a warm place and allow to rise until doubled in size. This will take at least 2 hours

FILLING

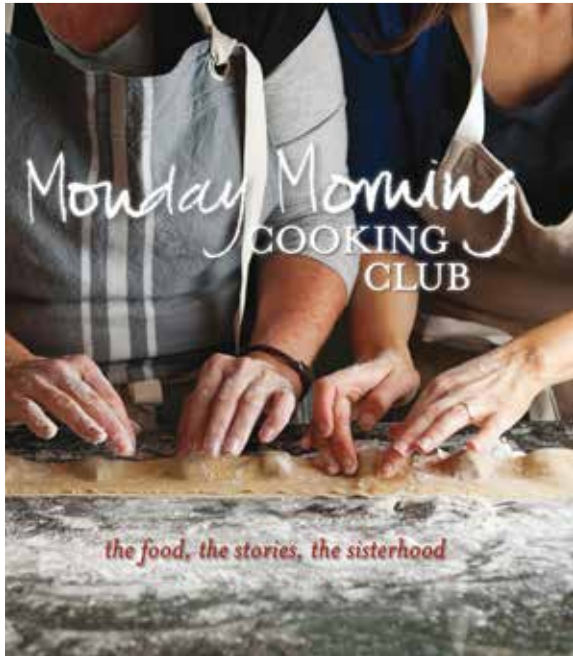
1. Once the dough has risen, make the filling. Place the filling ingredients in a large heatproof bowl over a saucepan of simmering water (or use a double boiler) and melt, stirring until smooth
2. Cut the dough in half. Roll out to form a large rectangle (30 x 45cm/12 x 17. inches) and carefully spread half the filling mixture on the surface from edge to edge.
3. Roll up the dough to make a large snake and place it into the prepared tin, curling around the funnel, seam side up. Repeat with the other half of the dough. Place it on top of the first roll, seam side down
4. Cover with plastic wrap and a tea towel and allow to rise in a warm place until at least doubled in size, about 1 hour. It will rise almost to the edge of the tin. Brush gently with the egg wash and sprinkle with the extra sugar
5. Preheat the oven to 170°C (325°F/Gas 3)
6. Bake the Kugelhoppf for 40 minutes, or until well risen and golden brown on top. If not eating immediately, allow to cool out of the tin but with the baking paper still attached
7. Best eaten on the day of baking or reheated the next day. Freezes well for up to 3 months



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Monday Morning Cooking Club

COOKBOOKS



MONDAY MORNING COOKING CLUB

THE FOOD, THE STORIES, THE SISTERHOOD

For five years, we made and tasted hundreds of dishes from which we handpicked our favourites for inclusion in our first book. The book has over 100 culturally diverse recipes, from more than 60 cooks, each of which has been truly tested and refined.

Each recipe begins with a short story of the cook and their history of the dish. These simple stories, interweaved with the amazing recipes, narrate the rich and personal history of far-flung communities and families who find a deep connection through food, and the memory of generations that have gone before.



MONDAY MORNING COOKING CLUB

THE FEAST GOES ON

The second beautiful book from the Monday Morning Cooking Club girls. From precious family recipes that have been lovingly handed down the generations, right through to new classics that will become instant family favourites, the book contains over 100 recipes to suit every occasion.

From everyday eating to feasting, light lunches to fressing, comfort food to traditional dishes, this is a cookbook of rich, wonderful ideas and flavours to nurture, nourish and inspire.

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Monday Morning
COOKING
CLUB

mondaysmorningcookingclub.com.au



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Vanilla Custard SLICE



PREP: 20 MINS



COOK: 40 MINS + COOLING



SERVES: 8-10

Recipe by **Margaret Gledhill** for **Devondale** devondale.com.au

INGREDIENTS

CUSTARD SLICE

- 2 sheets puff pastry
- 1L Devondale Long Life Full Cream Milk
- 60g Devondale Unsalted Butter
- 1 egg (whisked together with the vanilla essence)
- ¾ cup sugar
- ½ cup cornflour
- 4 tbsp custard powder
- 2 tsp vanilla essence
- 150ml Devondale Milk (extra)

ICING

- 2 cups sifted icing sugar
- 40g softened Devondale Unsalted Butter
- 1 tsp vanilla essence
- 1-2 tbsp hot water

METHOD

CUSTARD SLICE

1. Preheat your oven to 180°C
2. On a biscuit tray, place pastry between 2 sheets of greaseproof paper and place another biscuit tray on top to keep the pastry from rising. Bake the pastry sheets in a moderate oven for 15-20 minutes or until golden brown
3. In a large saucepan, warm the milk, butter and sugar over a medium heat until the butter is melted. Blend the cornflour and custard powder in extra milk until smooth and pour into the saucepan
4. Turn the heat to high and bring the custard to a boil, stirring continuously to ensure no lumps form
5. When the custard is thick and smooth, remove the saucepan from the heat and stir in the egg and vanilla
6. Line the base of a 23cm square cake tin and place one sheet of the pastry on the base. While the custard is still hot, pour over the base
7. Place the other sheet of pastry on top of the custard, pressing down firmly. Set aside to cool slightly. Refrigerate until the custard is firm

ICING

1. Combine sifted icing sugar with softened butter, vanilla essence and 1-2 tbsp hot water in a bowl. Mix well until it forms a spreadable consistency
2. Spread over slice and cut into squares

TIPS & HINTS

Cut the baking paper larger than the tin so that you have an overhang making it easier to remove the slice once set. Ice the slice with a vanilla icing and cut into squares whilst still in the tin.



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Gluten Free

CHOCOLATE CRACKLE SLICE



PREP: 30 MINS + 1 HOUR TO SET



MAKES: 16-20 SQUARES

Recipe by **Copha** copha.com.au

For those who are gluten intolerant, this classic recipe is sure to please.

INGREDIENTS

BISCUIT BASE

250g (1 packet)

Gluten-free arrowroot biscuits

100g Copha

CHOCOLATE GANACHE

220g (2 cups) milk chocolate,
chopped

125ml (½ cup) thickened cream

CRACKLE TOPPING

125g (½ cup) Copha

2 cups gluten-free cocoa bombs
cereal

100g (¾ cup) gluten-free icing sugar

2 tbsp desiccated coconut

1 tbsp cocoa powder

METHOD

BISCUIT BASE

1. Grease and line with baking paper a 25cm x 16cm x 2 ½cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2cm over hang
2. Melt Copha in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs
3. Mix melted Copha and biscuit crumbs together. Then press biscuit mix into baking tray firmly, using the back of a spoon if necessary. Put in the fridge to set for 10 to 15 minutes

CHOCOLATE GANACHE

1. Over medium heat, bring cream to the boil in a medium sized saucepan. Remove from heat, add chocolate and stir until well combined
2. Set aside until cool and thick. Pour over biscuit base, return to fridge to set

CRACKLE TOPPING

1. Melt Copha in microwave on high. In a bowl combine cocoa bombs, sugar, coconut and cocoa. Add Copha to the mix and stir together
2. Pour crackle topping over chocolate ganache. Spread in an even layer, return to the fridge
3. Once set, cut the crackle slice into 16 to 20 squares

TIPS & HINTS

Crackle slices can be stored in an airtight container in the fridge for up to 4 days.



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My Grandmother Sarah's

LOKSHEN KUGEL



PREP: 15 MINS



COOK: 50-60 MINS



SERVES: 12

Recipe by **Monday Morning Cooking Club** mondaymorningcookingclub.com.au

"Many, many years ago, Nana Betty gave Sarah this recipe for Lokshen Kugel, a sweet noodle pudding. She was always amazed at what a wonderful cook Betty was and how well she managed out of a tiny kitchen, without the use of any modern utensils." Natanya Eskin

INGREDIENTS

250g wide egg noodles (lokshen)
3 eggs, separated
80g (1/3 cup) caster sugar
500g (2 cups) ricotta cheese
160g (1 cup) sultanas
1 large granny smith apple, peeled and grated
100g unsalted butter, melted
Cinnamon sugar, for sprinkling

METHOD

1. Preheat the oven to 180°C. Grease a 25 x 20cm baking dish. Cook the noodles in a large saucepan of boiling salted water until just cooked. Drain and rinse with cold water
2. Whisk the egg whites until stiff peaks form. In a separate large bowl, beat together the egg yolks and sugar until light
3. Beat in the ricotta until well combined, then add the sultanas and apple and mix well. Mix in the noodles and melted butter, then gently fold through the egg whites
4. Place the mixture in the baking dish and sprinkle with the cinnamon sugar. Bake for 50-60 minutes, or until the top is golden and a little crisp. Serve warm or at room temperature



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Peanut Butter Brownie

COOKIE SANDWICH



PREP: 15 MINS



COOK: 30 MINS + COOLING TIME



MAKES: 20 COOKIES

Recipe by **The Dairy Kitchen** legendairy.com.au

INGREDIENTS

50g unsalted butter, chopped
250g dark chocolate, chopped
2 eggs, lightly whisked
225g white sugar
30g plain flour
½ teaspoon baking powder
30g cocoa powder
Peanut butter frosting
250g cream cheese, softened
15g caster sugar
150g good quality
smooth peanut butter
40ml milk

METHOD

1. Preheat oven to 180°C (160°C fan forced). Place butter and chocolate in a heatproof bowl over a saucepan of simmering water and stir until melted. Remove from heat.
2. Quickly stir in egg, sugar, flour, baking powder, cocoa powder and a pinch of salt until just combined
3. Drop 2 teaspoons of mixture onto trays. Bake for 12-15 minutes or until just set. Cool on trays
4. Beat peanut butter frosting ingredients together in a bowl. Pipe onto biscuits and sandwich together



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The Dairy Kitchen

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SAMPLE FROM WINTER MENU PLANNERS

BREAKFAST



Banana, date and walnut overnight oats

LUNCH



Creamy carrot and coriander soup with cheese toasts

DINNER



Spiced lamb and winter vegetable tray bake

SNACK



Homemade Chai Latte

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Golden Drop DONUTS

 **PREP: 20 MINS**  **COOK: 25 MINS**  **MAKES: 35 DONUTS**

Recipe by **KitchenAid** kitchenaid.com.au

*Best eaten just after frying. A delicious dessert or indulgent snack.
This recipe uses the **KitchenAid® Artisan Diamond Blender**.*

INGREDIENTS

2 ¼ cups (340g) plain flour
½ cup (110g) castor sugar
3 teaspoons baking powder
Pinch salt
4 eggs
¾ cup (165ml) buttermilk
3 teaspoons vanilla paste or extract
3L vegetable oil for frying
200mls honey, lightly warmed (optional)

FOR THE SPICE COATING

¾ cup (110g) caster sugar
1 teaspoon ground cinnamon
½ teaspoon ground cardamon
¼ teaspoon ground nutmeg

METHOD

1. For best results use the **KitchenAid® Artisan Diamond Blender**
2. Place the flour, sugar, baking powder and salt into the glass jar of the blender. Cover and select the tab for blending
3. Process 5 seconds or until well mixed. Remove from the jar
4. Add the eggs, milk and vanilla to the jar, cover and pulse on shaking. Return the flour mixture, cover and process until thoroughly mixed
5. Transfer the mixture to a firm freezer bag/large sandwich storage bag or cake decorating piping bag - pushing it into one corner
6. Heat the oil in a large pot to 180°C. Trim one corner of the bag and push smallish, 1 tablespoon amounts of the mixture into the oil, snipping off the mixture using scissors
7. Cook about 5 at a time for around 2-3 minutes, gently tossing the donuts in the hot oil until a deep golden colour and cooked through
8. Remove with a slotted spoon and lightly drain before tossing in the spice mixture. Serve drizzled with the honey, if desired
9. For the spice mixture, combine and place on a flat plate

TIPS & HINTS

If the oil is too hot the donuts will not cook through to the centre. Donuts are best eaten soon after cooking.

Gluten free option: replace plain flour with gluten free plain flour, adding 2 teaspoons gluten free gluten (GFG) available from health food stores.



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Chocolate **CRACKLES**



PREP: 10 MINS + 1 HOUR TO SET



MAKES: 10 CRACKLES

Recipe by **Copha** copha.com.au

Chocolate crackles aren't just for kids parties! So quick and easy to make, this sweet and crunchy delight is bound to please your guests, no matter what the occasion (or age)!

INGREDIENTS

250g (1 block) Copha

125g (1 cup) icing sugar

60g (½ cup) cocoa powder

4 cups Rice Bubbles

100g (1 cup) desiccated coconut

METHOD

1. Line a standard 12 cup muffin tray with paper cases
2. Melt Copha in microwave on high or in a saucepan until fully melted. Mix rice bubbles, icing sugar, cocoa powder and desiccated coconut in a large bowl. Add in the melted Copha, and stir to combine
3. Spoon crackle mix evenly into the prepared muffin cups. Place in fridge for 1 hour to set

TIPS & HINTS

Can be stored in an airtight container in the fridge for up to 4 days.



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Glorious Fruit CRUMBLE



PREP: 20 MINS



COOK: 50 MINS



SERVES: 6

Recipe by **KitchenAid** kitchenaid.com.au

*Vary with different firm fruits such as apples, pears, rhubarb, strawberries and even firm banana. The topping is made with biscuits, dried apricots and nuts. Bake and serve warm with cream. This recipe uses the **KitchenAid® Food Processor**.*

INGREDIENTS

3 firm pears, quartered
2 small firm green apples
6 large strawberries, hulled
2 tablespoons raw sugar
1 tablespoon currants (optional)
Icing sugar to serve

TOPPING

125g (about half packet) sweet biscuits (we used Granita)
60g dried apricots
60g almonds
30g glace ginger (optional)
50g chilled butter, roughly chopped
½ teaspoon ground cinnamon

METHOD

1. For best results use the **KitchenAid® Food Processor**
2. Preheat the oven to 180°C (160°C fan forced). Lightly grease a 2 litre oven proof dish
3. Attach the work bowl (large bowl) to the processor and insert the drive adaptor, slicing adaptor and slicing disc. Cover. Select the "thin" slice setting and speed 1
4. Remove the small food chute and with the motor running add the pear quarters, using the pusher if required. Repeat with the apples and slice
5. Change the slice setting to "thick" and drop the berries into the chute and select speed 1. Remove the fruit from the bowl
6. Layer about a third of the fruit into the prepared dish and scatter over some sugar. Repeat the layers
7. Attach the mini bowl, drive adaptor and mini blade to the processor. Place in the biscuits, almonds, apricots, ginger, butter and cinnamon. Cover
8. Select speed 2 and process for 8 seconds or until it creates a nice chunky textured crumble (don't over process or it will be too fine)
9. Scatter the crumble over the fruit and bake for 50 minutes. Don't overcook as the fruit will continue to cook on standing. Stand 5 minutes. Dust with icing sugar and serve warm with cream or ice cream



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Chocolate Brownies

WITH RASPBERRY SAUCE



PREP: 15 MINS



COOK: 60 MINS



MAKES: 16 LARGE SQUARES

Recipe by **KitchenAid** kitchenaid.com.au

*This recipe uses the **KitchenAid® Cook Processor** - an all in one appliance that can boil, fry, steam, stew, knead, chop, mince, puree, mix and stir, all at the touch of a button.*

INGREDIENTS

CHOCOLATE BROWNIES

125g dark chocolate, coarsely chopped

250g unsalted butter, chopped

2 cups (440g) caster sugar

4 eggs

1 tsp vanilla extract

1 cup (150g) plain flour

25g cocoa powder

½ tsp salt

50g extra dark chocolate, chopped

RASPBERRY SAUCE

500g frozen raspberries

¼ cup (55g) sugar

Fresh raspberries to serve

METHOD

CHOCOLATE BROWNIES

1. For best results, use the **KitchenAid® Cook Processor**
2. Preheat oven to 180°C (160°C fan-forced). Lightly spray a KitchenAid® 23cm square pan with oil and line base with baking paper
3. Insert the 'MultiBlade' into the bowl. Add the chocolate. Close the lid and press Pulse for 5-10 seconds. Open the lid and scrape down
4. Replace the 'MultiBlade' with the 'StirAssist'. Add the butter. Close the lid. Set the temperature to 50°C and the timer to 5 minutes. Press Start and run the machine at speed 1
5. Add sugar and set the timer for 2 minutes. Press Start and run the machine at speed 2. Scrape down the sides
6. Add the eggs one at a time at Speed 2, until combined. Scrape down the sides. Add vanilla, flour, cocoa and salt. Press Start and run the machine for 2 minutes on Speed 2. Scrape down the sides
7. Pour mixture into prepared tin. Sprinkle with the extra chopped chocolate. Bake for 40-45 minutes or until cooked
8. Remove from oven and cool in the tin. Cut into squares, thin slices or tiny squares and serve with raspberry sauce and fresh raspberries

RASPBERRY SAUCE

1. Insert the 'StirAssist' into the bowl. Add the raspberries and sugar. Close the lid. Select BOIL P1 and press Start to confirm. Push mixture through a sieve to remove the pips.



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Vanilla Ice Cream & HOT CHOCOLATE SAUCE

 **PREP: 15 MINS + 6 HOURS FREEZING TIME**

Recipe by **KitchenAid** kitchenaid.com.au

*This recipe uses the **KitchenAid® Cook Processor**.*

INGREDIENTS

VANILLA ICE CREAM

- 8 egg yolks
- ½ cup (110g) caster sugar
- 2 cups (500ml) milk
- 2 cups (500ml) cream
- 2 tsp vanilla paste
- ¼ cup (60ml) extra milk

CHOCOLATE SAUCE

- 100g dark chocolate, coarsely chopped
- ½ cup (125ml) pouring cream

METHOD

VANILLA ICE CREAM

1. For best results, use the **KitchenAid® Cook Processor**
2. Insert the Egg Whip into the bowl. Add the egg yolks and sugar. Close the lid. Set timer to 3 minutes. Press Start and set the speed to 4
3. Replace the Egg Whip with the 'StirAssist'. Add milk, cream and vanilla to the bowl. Close the lid but take out the measuring cup. Select STEW P3 and press start to confirm. Set temperature to 80°C and the timer to 4 minutes. Press Start and run the machine at Speed 2. When cooked, the mixture should be thickened
4. Pour into a 1.5 litres metal tin lined with baking paper and freeze for 3-4 hours or until frozen
5. Place the 'MultiBlade' into the bowl. Remove the ice-cream from the freezer and cut into medium-sized squares. In four batches, place ice-cream squares into the bowl. Slowly increase Speed to 7 and leave the machine to run for 20 seconds or until ice-cream is smooth.
6. Add the extra milk, if necessary, to enable smooth blending. Scrape down the sides with the spatula. Spoon ice-cream back into the tin and freeze for 2 hours or until frozen. Repeat with remaining batches

CHOCOLATE SAUCE

1. Insert the 'MultiBlade' into the bowl. Close the lid. Pulse for 15 seconds and scrape down sides. Replace 'MultiBlade' with 'StirAssist' Add the chocolate and cream. Close the lid.
2. Set the temperature to 50°C, the speed to 1 and run the machine for 3 minutes or until the chocolate is melted and sauce thick. Cool slightly and serve. The sauce will thicken as it cools.



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Lavendar & Vanilla

COCONUT ICE

 **PREP: 15 MINS**  **MAKES: 40 SQUARES**

Recipe by **Copha** cophacom.au

This delicious no-bake coconut ice recipe can be flavoured to suit your tastes!

INGREDIENTS

250g Copha
.....
1kg icing sugar, sifted
.....
500g desiccated coconut
.....
3 egg whites
.....
1 tsp vanilla essence
.....
Lilac food colouring
.....
Lavender flavour
.....
1 tsp lavender flowers dried
.....
Violets or lavender icing flowers
to decorate
.....

METHOD

1. Line a 30cm x 15cm slab tin with baking paper
2. In a large bowl combine the sifted icing sugar and coconut. Mix well. Make a large well in the centre
3. Melt the Copha in a small saucepan over a low heat; remove and add the vanilla essence. Pour Copha into the icing sugar and coconut mixture
4. Whisk the egg whites until foamy but not stiff. Stir the egg whites into the mixture until well combined
5. Divide the mixture in half. Press half the mixture into the slab tin; to make the mixture even press with a flat based glass. Refrigerate until firm
6. Add a few drop of lilac colour and lavender flavour to the remaining mixture and knead well to give the coconut ice an even colour. Taste mixture and adjust flavour if required
7. Press the lilac mixture over the white coconut ice and press firmly. Sprinkle with lavender flowers and press firmly. Refrigerate coconut ice until firm
8. Using a warm knife or shaped cutter cut the coconut ice into the required shapes. Decorate and serve as required

TIPS & HINTS

This coconut ice is gluten free and can be flavoured and coloured to suit any taste: Green and white (mint flavoured); Pink and white (strawberry or raspberry flavoured); Yellow and white (lemon flavoured).



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Classic LEMON TARTS



PREP: 75 MINS



COOK: 45 MINS



MAKES: 8 INDIVIDUAL TARTS

Recipe by **KitchenAid** kitchenaid.com.au

*This recipe uses the **KitchenAid® Cook Processor** - an all in one appliance that can boil, fry, steam, stew, knead, chop, mince, puree, mix and stir, all at the touch of a button.*

INGREDIENTS

1 ¾ cups (225g) plain flour
125g cold butter, chopped
¾ cup (80g) icing sugar
3 extra egg yolks
2 tbsp iced water
1 cup (250ml) pouring cream
2 eggs
3 egg yolks
½ cup (110g) caster sugar
½ cup (125ml) lemon juice
1 tsp finely grated lemon zest
Meringue buds and fresh blueberries to serve

METHOD

1. For best results, use the **KitchenAid® Cook Processor**
2. Insert 'MultiBlade' into the bowl. Add flour, butter, icing sugar and egg yolks. Close the lid. Set the timer to 1 minute. Press start and gradually increase speed to 8. Add iced water and pulse 5 times. The pastry dough should just come together.
3. Turn out onto a floured workbench and gently bring together in a rough ball. Flatten into a disc and wrap in plastic wrap. Place in fridge for 1 hour
4. Divide pastry into 8 even pieces. Roll out to line eight 7.5cm x 3cm fluted tart tins with removable bases. Place pastry in tins and prick bases with a fork. Place back in fridge for another 30 minutes.
5. Preheat oven to 180°C (160°C fan-forced). Line tart bases with foil and fill with baking beans or uncooked rice. Bake for 15 minutes, remove foil and beans or rice and bake for another 10 minutes or until golden
6. Insert 'MultiBlade' into bowl. Place cream, eggs, egg yolks, sugar, lemon juice and zest into bowl. Close the lid and press Pulse for 5 seconds three times. Pour into jug. Carefully divide mixture amongst the tart bases and place on baking tray
7. Reduce oven temperature to 150°C (130°C fan-forced) and cook tarts for 30 minutes or until set. Cool to room temperature and serve with meringue buds and blueberries



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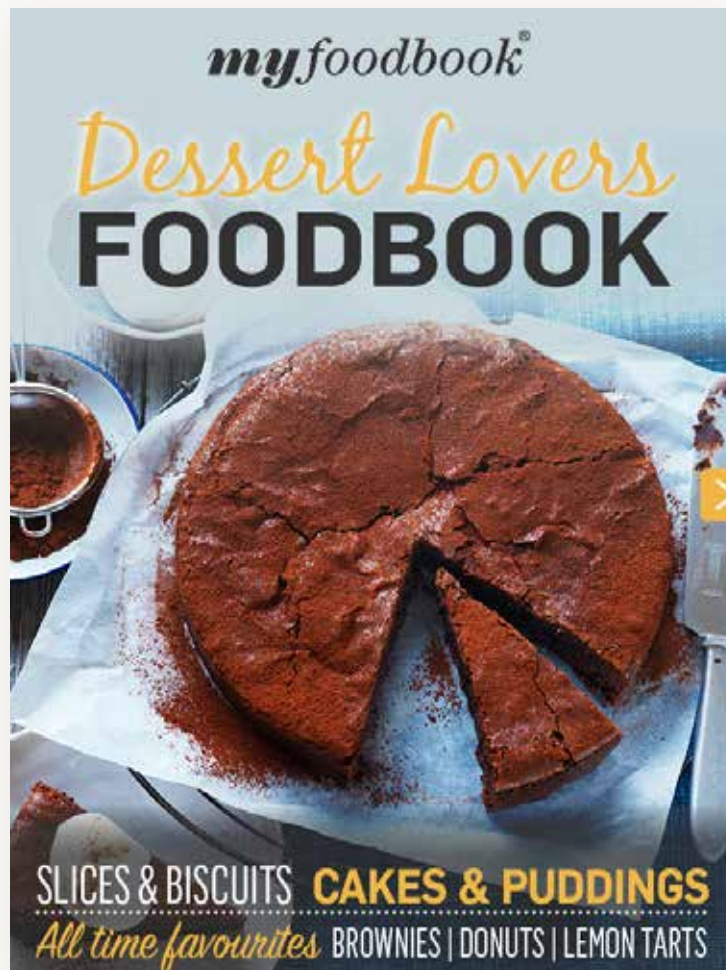
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