

# OPS 2020

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## COMMUNITY COOK BOOK

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# A Message From the Principal Kerri McLeod



The OPS Community Cookbook is a compilation of delicious recipes that reflect the way families eat today. It captures many old favourites with some definite twists. The recipes in this book are tasty, they're dynamic, fun and creative. The cookbook reflects inspiration taken from many cultures with great flavours, nutritious elements and simplified preparation time.

I would like to thank each and every one of you for your contribution to our Ormond Primary School Cookbook. We are all spoilt for choice and I know my family will enjoy all these delicious meals over the next few weeks and beyond. Thank you to the P&F team for gathering all the recipes and for making this cookbook a reality. I am sure the book will remain a keepsake for families for a long time to come.

Now the only thing left to do is to start rolling up our sleeves and start preparing and cooking some of our favourites. This includes the children as well! I will make sure the staff do the same! Enjoy everyone!

Kind Regards,

*Kerri McLeod*

# A Message From Parents & Friends

Parents and Friends (P&F) is a group of volunteer parents and carers from within the Ormond Primary School community.

Our aim is to foster a welcoming environment for all the families who join the school.

This year we have launched the Ormond Primary School Community Cookbook, with the hope of bringing our families closer together through the joy of food.

This professionally printed and bound, full colour cookbook is a collection of more than 80 tried and tested recipes from our wonderful students and families, and school staff.

We would like to thank the many families and teachers who have taken part. We believe that the cookbook is a great keepsake, and a reminder of the OPS community spirit during a very challenging year.

We hope that both parents and children enjoy cooking and eating these fantastic recipes. We can't wait to start cooking!

Kind Regards,

*The P&F Committee*



Lucy A, Foundation B  
Sophie A, 2A

# Chocolate Chunk Brownies



**Ready in:** 10 mins prep, 35-40 mins cooking time

**Serves:** Makes 16 squares

## Story

A special occasion treat for our family and friends.

## Ingredients

- 125g unsalted butter, chopped
- 200g dark chocolate, finely chopped
- 1 ½ firmly packed cups (410g) brown sugar
- 1 tsp vanilla extract
- 2 eggs, lightly beaten
- 2/3 cup (100g) plain flour
- 2 tbspcocoa powder, plus extra to dust

## Preparation

1. Preheat the oven to 180°C. Grease and line the base and sides of an 18cm square cake pan with baking paper.
2. Place the butter & half the chocolate in a heatproof bowl set over a saucepan of simmering water (don't let the bowl touch the water), stirring until melted. Remove from heat.
3. Add the sugar & vanilla to the chocolate mixture and stir to combine. Stir in the eggs, then the flour and cocoa. Fold through the remaining 100g chocolate.
4. Pour batter into the pan and bake for 35-40 mins until firm to the touch but still soft and gooey in the centre – the brownie will continue to cook as it cools. Cool completely in the pan. Dust with extra cocoa (optional), then cut into squares to serve.

# Panna Cotta



Ready in: 10 minutes. Refrigerate overnight.  
Serves: 4

## Ingredients

- 2 tablespoons water
- 1 teaspoon powdered unflavoured gelatine
- Vegetable oil, if unmoulding the panna cotta
- 1 cup whole-milk plain Greek yoghurt
- 1 cup cream
- $\frac{1}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon vanilla bean paste or vanilla extract
- $\frac{1}{2}$  cup sliced strawberries
- $\frac{1}{2}$  cup raspberries
- 1 tablespoon sugar

## Preparation

1. Place the water in a small bowl. Sprinkle the gelatine over water and set aside to soften.
2. If you plan to unmold the panna cotta onto plates, lightly coat the inside of 4 (6-ounce) ramekins or glasses with vegetable oil. Otherwise, you can leave them uncoated.
3. Place the yoghurt and  $\frac{1}{2}$  cup of the cream in a medium bowl and whisk to combine; set aside. Place the sugar and remaining  $\frac{1}{2}$  cup of cream in a small saucepan over low heat and bring to a simmer, stirring once or twice to dissolve the sugar, about 3 minutes.
4. Remove from the heat and stir in the vanilla. Add the gelatine mixture and whisk to dissolve into the warm cream. Pour this mixture into the bowl of Greek yoghurt and whisk until smooth.
5. Divide the mixture evenly among the ramekins or glasses. Cover loosely with plastic wrap and refrigerate at least 4 hours or overnight.

### To serve:

1. Place the raspberries, strawberries, and sugar in a small bowl and toss to combine. Let sit at room temperature for at least 30 minutes or up to 3 hours, stirring occasionally.
2. Unmold panna cotta onto a plate or leave in glass and serve immediately with the macerated berries.

## Story

I love making panna cotta with my mum and I love eating it with my family. Yum!

Cameron T, Foundation A

Jordan T, 2A

# Challah – homemade



Ready in:

Up to 3 hours from start to finish

Serves:

The bottom two left images are Challah and they can generally feed 4-6 people each and this recipe will make 4 Challahs.

## Ingredients

- 2 eggs
- 1 kilo of self raising flour
- ½ cup of sugar
- ¾ cup of vegetable oil
- 2 glasses of cool water
- Teaspoon of salt
- 2 tablespoons of dry yeast

## Preparation

1. Mix the yeast and sugar together first.
2. Add vegetable oil and mix until all dissolved.
3. Then add eggs, salt, flour.
4. Mix by hand until all is combined and then knead it for at least 5 minutes. Sit it in a large bowl, cover it with a cloth for a minimum of 2 hours.
5. Knead again for 5 minutes. Then divide into 4 and braid each one. Leave to stand for another hour.
6. Brush an egg over the challah and place in the oven (180°C) for 30 minutes.

## Story

Usually we purchase 1-2 Challahs from Glicks on Centre Road, Bentleigh, but during lockdown we've enjoyed making and eating this delicious traditional/cultural food as part of our entrée every Friday night.

We say the prayers over the Challah, light the candles and wine each Friday Night as a family and if there is any leftovers, it is finished up the next day.... But it's hard not to eat it all up straight away!

# Party Pastry Men



Ready in: 30 minutes

Serves: about 6, as a snack.

## Ingredients

- 2 puff pastry sheets, thawed on a flat surface just before use
- Sliced tasty cheese, Vegemite, or jam
- Milk, for glazing pastry
- Biscuit/cookie cutter

## Preparation

1. Pre-heat oven to 180 °C.
2. To half of a pastry sheet, cover with a single layer of cheese, or spread Vegemite or jam.
3. Fold the other half of the pastry sheet over the cheese (or Vegemite or jam).
4. Press down using a cookie cutter and transfer cut-outs to a lined baking tray.  
Try and cut them as close to each other to get as many pastry men as possible.
5. Brush with milk.
6. Bake at 180 °C for about 20 mins or until golden brown.
7. Cool for a few minutes, then enjoy!

## Story

My mum would make pastry men sometimes when we have a birthday party or a playdate at home ☺

Aidan C, Foundation B

# Old Skool Cornflake Cookies



Ready in: 25 mins

Serves: 20 cookies

## Ingredients

- 125 g butter softened
- 150 g ( $\frac{3}{4}$  cup) caster sugar superfine sugar
- 2 tsp vanilla extract
- 165 g (1  $\frac{1}{4}$  cups) self-raising flour

- 2 tbsp milk
- 55 g ( $\frac{1}{3}$  cup) sultanas optional
- 55 g ( $\frac{1}{3}$  cup) chocolate chips optional
- 1  $\frac{1}{2}$  cups cornflakes
- extra cornflakes to coat

## Preparation

1. Preheat the oven to 180C (fan-forced). Grease and line two flat trays with baking paper and set aside.
2. Cream the butter, sugar and vanilla extract until pale and creamy.
3. Add the self raising flour and mix together.
4. Add the milk and mix until the mixture comes together.
5. Add the sultanas, chocolate chips and cornflakes and mix together.
6. Scoop up tablespoonfuls of the mixture and roll into balls. Press into the extra cornflakes to coat.
7. Place onto the prepared trays and press down to flatten slightly (allow space between each cookie as they will spread).
8. Bake for 13 minutes or until golden (check halfway and turn the trays around).
9. Allow to cool for 10 minutes on the baking trays before transferring to a wire rack to cool completely.
10. Store in an airtight container at room temperature for up to 1 week.

## Story

These cookies are a family favourite for no other reason than they are crunchy on the outside and deliciously chewy. Quick and easy to make, double the quantity as they never last long.



Sophie H, Foundation A

# Steak & Sweet Potato Nachos



Ready in: 40 minutes

Serves: 6

## Ingredients

- Olive oil
- 2 ½ tbsp ground cumin
- 1 tbsp ground coriander
- ½ tsp garlic powder
- 1 large brown onion - sliced into thin strips
- 750g rump steak - diced
- 1 large sweet potato – peeled and diced into 2cm cubes

- 1 tin of red kidney beans - rinsed
- 1 tin of black beans - rinsed
- 1 tin of refried beans
- ½ glass of water
- 1 jar of salsa
- 1 tub of sour cream
- 1 bag of tortilla strips

## Preparation

1. Over a medium heat, add a decent amount of olive oil to a large cooking pot. Add spices and cook until the spices turn dark brown and fragrant.
2. Add onion and cook until translucent.
3. Turn up the heat, add diced steak and fry until browned.
4. Add tinned beans, refried beans, sweet potato and water. Stir and bring to the boil, then simmer, stirring occasionally for 30 minutes until the sweet potato is cooked and the mixture thickens.
5. Serve topped with sour cream and salsa and eat with tortilla strips!

## Story

This recipe features often at our house. It was originally burrito mix, eaten in wraps, but the kids made such a mess that it was converted into nachos. The kids and the parents are much happier!

Ruby L, Foundation B

# Pastitsio



Ready in: Approx 2 hours including baking time  
Serves: 6-8 people

**NOTE:** You can make your own bechamel sauce from scratch or try the instant Jotis Bechamel.. Just add whole milk – tastes great and simplifies this dish so much.

**Meat sauce** – Once the meat sauce is done, add a sprinkling of breadcrumbs to absorb some of the extra liquid (not all) if there is any. The sauce needs to be balanced with the amount of liquid so that it is neither sloppy nor dry once baked!

## Ingredients

### Pasta

- 1 packet penne pasta
- 1 egg (beaten) and ¼ cup of milk
- 2/3 cup grated parmesan cheese (Grana Padano)

### Mince

- 700g mince beef
- 1 onion (finely chopped)
- 2 garlic cloves (finely chopped)
- ¼ cup continental parsley (finely chopped)
- 2 tbsp tomato paste

- 1 can whole peeled tomatoes (whole are sweeter than the diced variety)
- 4-5 whole pimento allspice
- ½ tsp cinnamon and pinch of nutmeg
- 1 cup of breadcrumbs
- Oregano, salt, pepper
- Extra virgin olive oil

### Bechamel Sauce

## Preparation

**Pasta** – cook pasta until just done, drain. Combine the milk and beaten egg then stir through. Add parmesan cheese, mix and set aside.

**Meat** – heat olive oil in a deep frying pan, add onion and garlic until soft, followed by mince. Keep stirring while adding the herbs and spices above. Mash the whole canned tomatoes and add to the mince together with tomato paste and allspice pimento. Simmer for 20 – 25 minutes (adding water if necessary), then take off the heat and cool for 20 min.

Prepare bechamel sauce as preferred (either instant or from scratch).

To assemble, sprinkle the baking dish with breadcrumbs, layer half the pasta along the bottom, next add the meat sauce, then layer remaining pasta and top off with the bechamel sauce. Sprinkle with breadcrumbs on top and parmesan and bake at 180 – 200 degrees for about 45 minutes or until bechamel sauce is cooked and light brown. Let stand for 15 minutes before serving.

## Story

I love pastitsio because it is really tasty and creamy to eat. I love eating it in winter. It always tastes good and it's my favourite!

# Apple Bread



Ready in: 1hr 15 min

Serves: 8 - 10

## Ingredients

- 2 large apples
- 1/2 cup brown sugar
- 1/4 teaspoon sea salt
- 1 1/4 teaspoons ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon nutmeg
- 1 1/2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 1/4 cup vegetable oil
- 2 eggs, lightly beaten
- 1 teaspoon vanilla essence

## Preparation

1. Heat oven to 180 degrees Celsius.
2. Grease a loaf pan.
3. Peel and core the apples and cut them up into small pieces.
4. Add the sugar, salt, cinnamon, ginger and nutmeg to the apples and leave to stand for 10 minutes.
5. Sift flour, baking powder and bicarb together.
6. Stir oil, eggs, vanilla with apples.
7. Add the dry ingredients and stir until the batter is smooth.
8. Bake for 1 hour, cover with foil after 30 min if browning too quickly.
9. Cool for 5 minutes, and take out the pan.

## Story

We love to sit around the dinner table for afternoon tea and enjoy the warm fresh bread as it comes out the oven.

# Piper's Pikelets



Ready in: 15 mins

Serves: 10-12 small or 5-6 large size

## Ingredients

- $\frac{3}{4}$  cup milk
- 1 egg
- 1 cup self-raising flour
- $\frac{1}{2}$  tablespoon caster sugar
- 1 teaspoon butter for cooking

## Preparation

1. Whisk milk and egg together in a bowl.
2. Sift flour and add to bowl with sugar.
3. Heat a non-stick frying pan over medium heat, add half of the butter.
4. When butter is melted, add tablespoonfuls of mixture into pan.
5. Cook for a few minutes until lots of bubbles appear on the surface.
6. Flip over and cook for 1 more minute or until golden.
7. Get creative with toppings. Chopped fruit, yoghurt, maple syrup or honey, fresh lemon and a sprinkle of sugar.

## Story

This is my favourite recipe because I love to make it myself and try different shapes. I love how fluffy they are and I love to try lots of different flavour toppings.

Maggie S, Foundation B

# Maggie's Tasty Gingerbreads



Ready in: 30 mins (+ chilling time)

Serves: approx 30 (depending on size of cookie cutter)

## Ingredients

- 350g plain flour
- 175g brown sugar
- 1 tsp bi carb
- 125g butter
- 2 tsp ground ginger
- 1 egg
- 1 tsp mixed spice
- 4 tbsp (100g) golden syrup
- 1 tsp cinnamon

## Preparation

1. Put flour, sugar, bi-carb and spices in a food processor and pulse to mix.
2. Add in butter and mix until it looks like a 'breadcrumb' consistency.
3. Add in egg and golden syrup and mix to form a soft dough and shape into a disc.
4. Rest dough in fridge for at least 15 mins.
5. Roll on a lightly floured bench and cut into squares or use cookie cutters to make fun shapes.
6. Bake for 8 - 10 min (depending on size of cookie) at 180°C.
7. Once baked, you can decorate with icing and lollies. We like them plain as well and they keep for ages in an airtight container.

## Story

We make these cookies for every birthday, usually in a shape that matches the cake – then we eat them in the days before and after the party. It's lots of fun choosing the cookie cutters to use.





# Peach Jelly Pudding



Ready in 4.5 hours

Serves: 6 serves



## Story

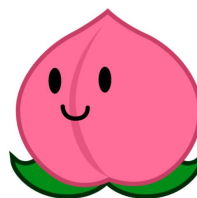
I love this jelly because it is easy to make and super yummy. I like to eat it with extra peaches on the side.

## Ingredients

- 2 packets mango jelly
- 175ml fresh milk
- 85ml evaporated milk

## Preparation

1. Add jelly powder to 225 ml hot water and mix well until dissolved and smooth. Pour 110ml cold water into the mixture and stir again.
2. Pour fresh milk and evaporated milk and mix well.
3. Add chopped peach pieces into the jelly mixture.
4. Pour jelly into mold and chill for at least 4 hours.
5. To serve, dip jelly mold briefly in hot water then turn pudding out onto a platter. Garnish with mango slices or add evaporated milk if desired.



# Egg & Potato Casserole



Ready in: Preparation 30 mins, cooking 1 hour

Serves: 6 people but you can use more of the ingredients and can easily serve more than 6 people.

## Story

This is Levente's favorite dish, it is a perfect family dish. We love this dish, because kids can help in cleaning the hard boiled eggs, or cutting them, layering the potatoes or the sausages – we usually cook it with the help of the kids.

## Ingredients

1. 1kg desiree potatoes
2. 1tsp vegetable oil
3. 2 chorizo , sliced
4. 60g butter, melted, plus extra, to grease
5. 8 hard-boiled eggs, sliced
6. 600g sour cream

## Preparation

Bring whole potatoes (skin on) to the boil in a saucepan of salted water. Reduce heat to low and cook for 40 minutes or until just tender. Drain, cool, peel and thickly slice.

Preheat the oven to 200°C. Grease a deep baking dish with butter. Layer one-third of potatoes in the dish, top with eggs and then with sausages. Season with salt and pepper. Spoon over 200 g sour cream and a few cubes of butter. Repeat this twice or until you have ingredients. Top with the remaining potatoes, then remaining eggs, sausages and potatoes. Season and spread over remaining 400 g sour cream, drizzle with butter. Bake for 30 minutes or until golden.

Joshua C, Foundation B  
Lachlan C, 1B

# Shortbread



Ready in: 10-15mins

Serves: Makes 18-20 biscuits, depending on desired size.

## Story

This recipe originated from Lachlan and Joshua's grandmother. They love it when we make shortbreads. It's not an overly sweet recipe, so to make it sweeter, you could dip half the shortbread in melted chocolate or substitute some flour for more sugar.

## Ingredients

- 225g butter, softened
- 115g caster sugar
- 225g plain flour
- 115g corn flour

## Preparation

1. Cream butter and sugar.
2. Add both flours and mix until you form a cookie dough texture.
3. Refrigerate in a ball in cling film for ½ hour to firm up.
4. Quarter balls of dough and use a rolling pin to roll out into desired thickness.
5. Use a cookie cutter or roll into balls, then flatten the top with your finger.
6. Bake in a moderate oven for 10-15mins, until slightly golden brown.
7. Cool on cake wire for shortbread to harden.

# Olive and Rosemary Foccacia



Ready in: 1 hour

Serves: Makes 1 loaf

## Story

We make this recipe often as an activity and to make something really yummy to go with lunch or dinner. There are lots of fun aspects like kneading the dough, watching it get bigger and poking holes for the olives – quite a few olives seem to disappear during the process.

## Ingredients

- 310ml (1¼ cups) warm water
- 2 teaspoons (7 g/1 sachet) dried yeast
- 2 teaspoons caster sugar
- 3 ½ tablespoons olive oil
- 450 g (3 cups) plain flour
- 2 teaspoons sea salt flakes
- 1 ½ tablespoons fresh rosemary leaves
- 20 pitted kalamata olives

## Preparation

1. Combine the water, yeast, sugar and 2 tablespoons of oil in a small bowl and leave for 5 minutes until frothy.
2. Into a large bowl add yeast mixture to flour and half of the sea salt. Stir then use your hands to bring the dough together in the bowl.
3. On a lightly floured surface knead dough for 10 minutes then place back into the oiled bowl and cover for 45 minutes or until doubled in size.
4. Preheat the oven to 200°C. Knead on a lightly floured surface for 2 minutes then press into an oiled 20 x 30cm tin. Cover for 20 minutes until doubled in height. Press dimples into the dough, brush with oil and sprinkle with rosemary and salt. Press the olives into the dough.
5. Bake in the oven for 25-30 minutes or until golden.

Sylvia H, 1B  
Claudia H, 4C  
Sasha H, 6C

# Baked Sago Pudding



Ready in: 1 hour  
Serves: 6

## Story

This has always been a family favourite and when Sasha was in grade 3 doing a class expo about Papua New Guinea, she took a big hot bowl of this sago for everyone to try. It was an absolute hit with the OPS kids (and teachers)!

## Ingredients

- 1 cup sago (sometimes called pearl tapioca)
- 1 litre milk
- 1 cinnamon stick
- Pinch of salt
- 5 tbsp sugar
- 2 tsp vanilla essence
- 5 tbsp butter
- 2 eggs
- Pinch of ground cinnamon

## Preparation

1. Preheat the oven to 160°C.
2. Soak sago in 2 cups of water for 30 mins.
3. Heat milk and cinnamon stick until boiling (don't boil it over!)
4. Reduce heat, remove cinnamon stick, add drained sago and salt.
5. Stirring continuously so the sago doesn't stick or burn, cook over low heat for 15 mins.
6. Remove from heat, add sugar and vanilla essence.
7. Add butter and eggs and mix thoroughly.
8. Pour into a greased baking dish and sprinkle top with ground cinnamon.
9. Bake for 30-35 mins.
10. Serve hot. Delicious by itself or with stewed fruit. 😊



Luka G, 1C

# Luka's Choc Chip Muffins



Ready in: 30 mins

Serves: 12

## Story

During lockdown, my mum and I decided to do some baking. We found this super easy muffin recipe, and we added choc chips to make it even more delicious. Everyone loved our muffins so much, we now bake them all the time.

I hope you enjoy our muffins, just like we do!

## Ingredients

- 2 cups self raising flour
- ½ cup caster sugar
- ¾ cup milk
- 125g butter, melted
- 2 eggs
- 1teaspoon vanilla extract
- 1 cup choc chips

## Preparation

1. Preheat the oven to 180°C and line a 12 hole muffin tray with cupcake liners.
2. Sift flour into a large bowl. Stir in sugar.
3. In a large jug, whisk milk, butter, eggs and vanilla together.
4. Make a well in the center of the dry ingredients. Add milk mixture all at once. Mix lightly until just combined.
5. Fold in choc chips.
6. Bake for 15-20 minutes, or until cooked.

Mathias N, 1C

# “Dadai’s” Pancakes



Ready in: 30 minutes

Serves: 10 people

## Ingredients

- 250 g flour
- 80 g butter
- 80 g sugar
- 400 ml milk
- 3 eggs
- 1 tsp salt
- 1 tsp yeast

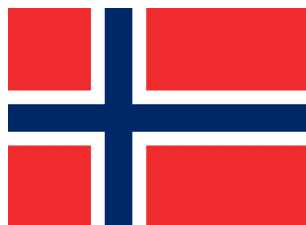
## Preparation

1. Mix flour, sugar, salt and yeast in a large bowl.
2. Add melted butter and eggs and mix energetically.
3. Add the milk while stirring and let it rest for half an hour before cooking pancakes in a pan or in a waffle maker.

## Story

I love to eat these pancakes with strawberry jam, sour cream and a special Norwegian brown cheese that tastes like condensed milk, called brunost.

These pancakes remind me of my grandmother Dadai, the pancakes smell like Norway!



Wendy Q, 1C

# Avocado Popsicles



Ready in: 4.15 hours (15 minutes preparation plus 4 hours freezing time)

Serves: 6 popsicles

## Ingredients

- 2 ripe avocados
- 300ml coconut water
- Juice of 1 lemon
- 1 teaspoon vanilla paste
- 1 teaspoon runny honey

## Preparation

1. De-stone the avocados and scoop the flesh into the blender.
2. Add all the other ingredients and blitz until smooth.
3. Taste for sweetness and add a little more honey if needed. Do remember that they will taste subtler and less sweet once frozen.
4. Pour into moulds and freeze for at least 4 hours.

## Story

One of Wendy's favourite foods is avocado, so we try to use avocado in many ways. This avocado popsicle becomes a perfect treat on a hot day for Wendy.

Seorin H, 1C

# Fried Rice Pancakes (Hwajeon)



Ready in: 15-20mins

Serves: 4 people

## Ingredients

- 2 cups of rice flour
- 1 cup of hot boiling water
- One tablespoon of sugar
- Olive or vegetable oil
- Edible flowers
- Pinch of salt

## Preparation

1. Clean the edible flowers.
2. Mix together rice flour, sugar and hot water in a medium bowl. You can add 1 tablespoon of hot water if your dough is not smooth enough.
3. Divide dough into 50C coin size and roll each piece into a ball. And press each ball into a disc.
4. Heat up the pan over medium-heat.
5. Add 2 tsp oil to coat the frypan.
6. Turn the heat to low, as low as your stove can.
7. Put rice pancakes on the pan and cook them for a few minutes. When the bottoms are slightly crispy turn them over and flatten them out with a spatula.
8. Arrange the edible flowers on the top of each pancake, then flip them over and press them down a few seconds so that the flower gets slightly to be cooked and sticks to your pancake.
9. Cook for a few more seconds and serve on a plate with the syrup of your choice.
10. Put rice pancakes on a serving plate.

## Story

Hwajeon is a Korean traditional dessert in spring. I like flowers and pancakes and that is why I chose fried rice cake. It is really yummy and beautiful. It is yummiier if it is on the syrup.

# Pepernoten



Ready in: Preparing 25 minutes/Baking time 20-25 minutes

Serves: Makes about 70 pepernoten (a portion will be around 6 to 10 per person)

## Story

A real Dutch 'small cookie' which we eat from October to December. They belong to our typical Dutch 'Sinterklaas' celebration on December 5th. We celebrate the birthday of Sinterklaas where he brings the children presents. Easy to make and very yummy!

## Ingredients

- 250 grams of self raising flour
- 125 grams of dark brown caster sugar
- 4 tsp of gingerbread spices (or 3 tsp cinnamon and 1 tsp five spices)
- Pinch of salt
- 100 grams of cold hard butter
- 6 tbsp of milk

## Preparation

1. Preheat your oven to 175 °C.
2. Combine all dry ingredients (self raising flour, sugar, spices and salt) and mix.
3. Add the butter and milk and knead it by hand into a sturdy ball.
4. Make balls the size of a medium marble and put them on a lined baking tray. If they don't fit on one tray, use another one.
5. Bake them in the oven for about 20-25 minutes. Enjoy your (warm or cold) pepernoten!



Lachlan W, 1A

# Blueberry Muffins



Ready in: 15 mins to make and 35 mins to cook  
Serves: 12

## Story

Blueberry muffins are Lachie's favourite muffins!

## Ingredients

- 2 ½ cups self raising flour, sifted
- 1 teaspoon baking powder
- 1 cup caster sugar
- ½ cup vegetable oil
- 1 egg
- ½ cup Milk
- 1 teaspoon vanilla essence
- 300 grams fresh or frozen blueberries
- Caster sugar for sprinkling

## Preparation

1. Preheat the oven to 180°C (350°F).
2. Place the flour, baking powder and sugar in a bowl.
3. Place the oil, egg, milk and vanilla in a separate bowl and whisk to combine.
4. Pour the liquid ingredients into the dry ingredients and mix until just combined. Add the blueberries and mix to combine.
5. Spoon mixture into a 12-hole ½-cup capacity muffin tin lined with paper patty cases.
6. Sprinkle the tops with sugar and bake for 30–35 minutes or until cooked when tested with a skewer.
7. Remove from tin and cool on a wire rack.

Sadie D, 1B

# Sadie's Banana & Apple Muffins



Ready in: 30 mins

Serves: Makes 12 standard size muffins

## Story

I love to make these muffins with my dad. He always lets me lick the spoon at the end.

## Ingredients

- 2 cups self-raising flour
- ½ cup caster sugar
- ¼ tsp cinnamon
- ¼ cup milk
- 125g butter, melted and cooled
- 2 eggs, beaten
- 1 tsp vanilla essence
- 2 small bananas, mashed
- 2 small apples, peeled and diced

## Preparation

1. Preheat the oven to 200°C.
2. Cook diced apple in a small pot on the stove for 10mins on low heat, stirring regularly. Remove from heat.
3. Grease 12 cup muffin pan.
4. Sift flour and mix with caster sugar in a large bowl.
5. Make a well in flour mixture and add cinnamon, milk, butter, eggs and vanilla. Stir roughly.
6. Add banana and cooled apples, stir roughly again.
7. Spoon mixture into muffin pan and bake for 12-15mins.
8. Remove from the oven and leave to stand in the pan for 5 minutes before transferring to a wire rack to cool.
9. Best eaten fresh on the day of baking. Delicious served warm with butter.

Jess B, 1A

# Honey Cake



Ready in: 1 hour

Serves: 20+

## Story

We picked this recipe as we've cooked it a few times during the holidays. It's tradition to eat honey cake to celebrate the Jewish New Year.

## Ingredients

- 2 eggs
- 1 cup sugar
- 1 cup oil
- 1 cup honey
- ½ teaspoon bi carb soda
- ½ teaspoon cinnamon
- ½ teaspoon ground cloves
- 1½ tablespoons of cocoa
- 1 cup plain flour
- 1 cup self-raising flour
- 1 cup boiling water

## Preparation

1. Turn oven on 180°C fan forced.
2. Line baking tray with glad bake.
3. Beat eggs and sugar.
4. Add all ingredients up to and including coca and mix.
5. Add both flours and mix until smooth.
6. Add hot water and mix.
7. Pour mixture into the baking tin and cook for approx. 30 to 45 minutes.

Cooper S, 1B

# Lemon Slice



Ready in: Takes about 15 minutes to make the slice plus chilling time.

Serves: About 50 pieces depending how big you like to slice them!

## Story

This is Cooper's favourite slice. He likes to make it for parties and catch ups with family and friends.

## Ingredients

- 1 can sweetened condensed milk
- 200g butter
- 400g marie biscuits
- 2 cups desiccated coconut
- 1 tablespoon finely grated lemon rind

### LEMON ICING

- 4 cups icing sugar
- 40g butter softened
- 4 tablespoons lemon juice

## Preparation

1. Grease and line with baking paper a tin about 25cm x 35cm.
2. Melt the butter and condensed milk.
3. Using a food processor, process the biscuits until fine crumbs.
4. Add coconut and lemon rind.
5. Add the crumb mixture to the melted butter mixture and mix well.
6. Press mixture into the base of the prepared pan and chill in the fridge for a few hours.
7. To make the icing combine all the ingredients mixing well. Smooth over the slice base and chill for a further hour.
8. Cut into pieces and serve.

Jayden J, 1B

# Lentil Curry



Ready in: 30 Minutes

Serves: 5-6

## Ingredients

- 1 cup red lentils, rinsed until the water is clear and drained
- 1 1/2 cups water
- 1/2 cup full-fat coconut milk
- 1 tbsp oil
- 1/2 tsp salt and add to taste later
- 1/2 tsp turmeric powder
- 1 medium onion, finely chopped
- 2 garlic cloves, chopped
- 10 curry leaves, finely chopped
- 1 tsp mustard seeds
- 1 green chilli deseeded and sliced (optional)

## Preparation

1. Heat the oil in a pot and add the onion, curry leaves, mustard seeds, green chilli and garlic. Sauté until fragrant and light brown.
2. Add the red lentils, water, turmeric and salt to the same pot and bring to a boil, then reduce the heat to low. Cover and let it simmer for 20 minutes or until the lentils are soft.
3. Add the coconut milk and mix everything together. Let it simmer for another 5 minutes. Taste and adjust any seasoning if needed.

## Story

I like to eat this Sri Lankan lentil curry with white basmati rice and a fried egg.



Leah K, 1C

# Grammie's Brisket



Ready in: 10-12 hours

Serves: Lots! Depends on size of brisket used, but at least 8 people

## Story

This recipe for brisket was my mum's Grammie's, and then my Grammie's and now my mum's. My great grandmother was named Helen, which is my middle name. I never met her but my mum says she always made everything with love. My Grammie doesn't cook a lot, but makes this delicious brisket, so I remember eating it lots with pasta when I stayed with her in America. My mum says this brisket reminds her of family and home.

## Ingredients

- 1.5-2kg brisket (or largest size your slow cooker will take)
- 1 cup teriyaki sauce/marinade
- Juice of ½ lemon
- Sprinkle of garlic powder and salt
- 1-2 brown onions sliced
- 2 sliced carrots
- 2 stalks diced celery (optional)
- 1.5 cups boiling water with 2 dissolved beef stock cubes (or 1.5 cups beef stock)
- 1 large bottle of tomato passata or 400g jar pasta sauce
- ¼ cup red wine and 4 tbsp water
- 2 tbsp cornflour

## Preparation

1. Make small cuts in brisket and sprinkle garlic powder, salt and cover in teriyaki. Allow brisket to marinate for 1-2 hours (or overnight).
2. Place marinated brisket with sauce in the bowl of a slow cooker and add onions, carrots, celery (optional), water/stock and tomato sauce.
3. Slow cook on low temperature for 8 hours.
4. Remove brisket from the slow cooker carefully with a large fork and slice in thin slices against the grain. Then return to the slow cooker and add red wine.
5. In a separate bowl, mix water and cornflour. Then add to the slow cooker and stir gently.
6. Cook for a further 30 minutes on High temperature.
7. Serve with potatoes, rice, pasta, bread or on its own. Enjoy!

Holly G, 2A

Jack G, 4B

Ella G, 6B

# Chocolate Condensed Balls



Ready in: 20 minutes to make, 30 minutes to chill in the fridge.

Serves: 30 balls

## Ingredients

- 1 packet (250g) Nice or Teddy Bear biscuits
- 1 tin Nestle condensed milk (395g)
- 2 rounded tablespoons of cocoa powder
- 1/2 cup (45g) desiccated coconut (plus a little extra for rolling the balls in)

## Preparation

1. Crush the biscuits (we put them in the wizz) and place into a mixing bowl.
2. Add cocoa and coconut, stir together then add condensed milk.
3. Take a small amount of mixture and roll into a ball, then roll through extra coconut.
4. Place the chocolate balls on a plate and chill in the fridge for 30 mins.

## Story

Holly: I love these balls because my sister is the best at making them and they are so YUM!

Jack: I like to eat these slowly because they are very chocolatey and delicious.

Ella: I picked this recipe because it is mouthwatering and a treat for a special day. It is so yummy and delicious.

Sophie P, 2B

Noah P, 4A

# Pizza Dough



Ready in: 60 minutes

Serves: 8 medium pizza bases

## Story

We put this recipe in here because a lot of Saturdays we make our own pizza dough and choose our own toppings.

We eat our pizzas in front of the TV and watch a movie together.

## Ingredients

- 1kg strong white bread flour
- 1 tablespoon of fine sea salt
- 2 x 7g sachets of dried yeast
- 1 tablespoon caster sugar
- 650mL lukewarm water

## Preparation

1. Place the flour and salt into a large bowl and make a well in the centre.
2. Add yeast and sugar to the jug of warm water and mix with a fork. Leave for a few minutes.
3. Pour the water into the well, using a fork mix the flour into the water in a circular motion.
4. When the mixture comes together, flour your hands and knead dough into a ball.
5. Knead the dough for 10 minutes until springy and smooth.
6. Flour the top of the dough, cover with glad wrap and leave for 15 minutes.
7. Divide dough into 6 to 8 balls and roll out each base and place on a greased tray.
8. Preheat the oven to 250°C. Top pizza with your favourite toppings and cook for 7-10 minutes.

(Leftover pizza dough can be frozen).

April L, 2B  
Ari L, 6B

# Biscuit Cake



Ready in: Prep 30 mins, set 4+ hours

Serves: As many as you like depending on how you slice it up.

## Ingredients

- 8oz butter
- 8oz sugar
- 4tbsp cocoa
- 4 eggs
- 2 packets Marie biscuits

## Preparation

1. Line cake tin with foil.
2. Break up biscuits and set aside.
3. Cream butter and sugar.
4. Add eggs and cocoa.
5. Cook on stove top until thickened (stir continuously so not to burn the mixture).
6. Take off the stove.
7. Add biscuits and mix together.
8. Put in prepared tin and refrigerate until set.
9. Ice and decorate.
10. Enjoy!

## Story

This biscuit cake has been made for family celebrations for three generations.

Chaewon L, 2A

# Dalgyal Jangjorim (Soy Sauce Braised Eggs)



Ready in: about 20 minutes

(Prepare boiled eggs and peel them first.)

Serves: 4 people

## Ingredients

- 10 boiled eggs
- 10 (50 g) garlic cloves
- 500 ml water
- 150 ml soy sauce
- 150 ml brown sugar
- 20 g hot peppers (only for spicy)

## Preparation

1. Add water, soy sauce, brown sugar to a pot.
2. Put on high heat and stir to dissolve the sugar.
3. Add boiled eggs to the mixture and boil for about 20 minutes. (Braise until the desired color has come out regardless of time).
4. Slice the garlic cloves into 3~4 pieces.
5. After about 20 minutes, add garlic and hot peppers (only you want it a bit spicy) and continue cooking for 1 minute.
6. Cool the Dalgyal Jangjorim and enjoy it.

## Story

I chose this recipe because it is very delicious and it means a lot to me and my family. My family loves this food a lot, and they eat it really quick. ☺



Alex T, 2B

# Cumquat Rock Cakes



Ready in: 30 min

Serves: Makes about 15

## Story

We had a cumquat tree at our old house and found this delicious use for the cumquats. Whenever we find cumquats now we take a few to make these.

## Ingredients

- 2 cups (250 g) self-raising flour
- 90 g cubed butter
- ½ cup (125 g) caster sugar
- ½ cup (95 g) mixed sultanas and currents
- ½ cup chopped walnuts
- 5-6 cumquats, skin and juice
- 1 tsp cinnamon
- 1 tbsp milk
- 1 egg

## Preparation

1. Preheat the oven to 200°C.
2. Rub butter into flour until fine and crumbly.
3. Halve cumquats, squeeze out juice into a cup, then remove pips and pulp. Slice skin into thin strips.
4. Mix sugar, fruit, nuts, cinnamon and cumquat skins into the flour mixture. Mix in cumquat juice.
5. Whisk egg into milk and add into the mixture. Stir to a stiff dough.
6. Spoon small heaps onto greased baking trays. Bake 15 – 20 mins until golden brown. Cool on wire racks.

Krish K, 2A

# Eggless Vanilla Cupcakes



Ready in: 25mins

Serves: 6

## Ingredients

- ½ cup milk
- 1 teaspoon vinegar
- ¼ cup oil
- 3-4 drops vanilla essence
- ¾ cup plain flour
- ½ cup powdered sugar
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- Chocolate paste and sprinkle

## Preparation

1. Add milk, vinegar, oil, vanilla essence and whisk well for 3-4mins.
2. Add plain flour, powdered sugar, baking soda and baking powder and mix well until no lumps.
3. Bake at 180C for 15-20 mins.
4. Once cooled, add chocolate paste and sprinkle or add buttercream and sprinkles, as preferred.

## Story

We picked eggless cupcakes so kids with egg allergy can enjoy as much as us.

It is a way of spending family time together and enjoying a sweet treat.

Liam M, 2B

# Chocolate Chip Cookies



Ready in: 25 mins

Serves: 16-20 cookies

## Story

Liam picked this recipe because it is his favourite treat!

We use milk choc chips – but you can choose your favourite flavour.

## Ingredients

- 200g butter (room temp)
- $\frac{3}{4}$  cup white sugar
- $\frac{3}{4}$  cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2  $\frac{1}{4}$  cups plain flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup chocolate chips

## Preparation

1. Preheat the oven to 175°C. Line a baking tray with baking paper.
2. In a large bowl cream together butter, white sugar, and brown sugar until light and fluffy. Add eggs one at a time, beating well with each addition, then stir in vanilla.
3. Combine flour, baking soda, and salt and gradually stir into the creamed mixture.
4. Fold in chocolate chips.
5. Place rounded teaspoonfuls onto the tray.
6. Bake for 8-10 mins, until light brown.
7. Allow cookies to cool on a tray out of the oven for 5 mins, before removing to a wire rack to cool completely.

Emma H, 2B

# Magnificent Macadamia Chicken



Ready in: 40 minutes

Serves: 8

## Story

This recipe was created by Emma's dad, who was trying to make Indian Butter Chicken. The result was not Butter Chicken but has been refined over time into a family favourite. The kids enjoy adding the ingredients to the food processor to make the simmer sauce.

## Ingredients

- 200 g natural macadamia nuts
- 200 ml water
- 1 brown onion, roughly chopped
- 1 clove garlic
- 700 g passata (one bottle)
- 1 tsp ground cumin
- 1 tsp ground cinnamon
- 2 tbs garam marsala
- ½ tsp salt
- Juice of half a lemon (bottled is fine)
- ½ butternut pumpkin, diced into 2cm cubes
- 1 kg chicken thigh fillets, cut into pieces
- Dollop of cream

## Preparation

1. In a food processor, grind the macadamia nuts into fine granules.
2. Add water, onion and garlic to the processor and grind into a slurry.
3. Add passata, spices, salt, lemon juice to the processor and process to combine.
4. Add vegetable oil to a large saucepan and fry the chicken pieces until cooked.
5. Add pumpkin and the contents of the food processor to the saucepan. Simmer, covered, for 30 minutes, stirring occasionally until the pumpkin is cooked.
6. Stir in cream and serve with rice.

Benjamin D, 2B

# “The Best Chocolate Chip Cookies Ever”



Prep Time: 15 min

Cook Time: 15 min

Serves: 18

## Ingredients

- ½ cup white sugar
- ¾ cup brown sugar
- 1 teaspoon salt
- ½ cup unsalted butter, melted

- 1 egg
- 1 teaspoon vanilla extract
- 1¼ cups all purpose flour
- ½ teaspoon baking soda
- 250 g chocolate chips (milk, dark or white)

## Preparation

1. In a large bowl, whisk together sugar, salt and butter until a paste forms with no lumps.
2. Whisk in egg and vanilla for approx 2 mins.
3. Fold chocolate chips into the mixture.
4. Add flour and baking soda, then fold the mixture with a spatula, until the dough comes together. Be careful not to over mix.
5. Chill the dough for at least 30 mins in the fridge. For a more intense flavour chill the dough overnight.
6. Remove dough from the fridge, preheat the oven to 180°C. Line a baking tray with baking paper.
7. Roll 2 tablespoons of dough into a ball and place 10cm apart on the baking tray so cookies have room to spread.
8. Bake 12-15 mins, or until the edges have just started to brown.
9. Cool completely before eating. Enjoy!

## Story

These are the best chocolate chip cookies ever! They are delicious. Try them for yourself.



Abi S, 2A

# Abi's Apple Pie



Ready in: 50 mins + Chilling time

Serves: 6-8

## Ingredients

### Pastry:

- 225g plain flour
- 3 tbsp caster sugar
- 125g diced butter
- 1 egg yolk beaten with 1 tbsp water

### Filling:

- 4 large apples cored & sliced
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- 60g brown sugar
- 1 orange (zest and juice)

## Preparation

### Making the pastry:

1. Rub butter and flour together with your fingertips (when fully mixed it will look like breadcrumbs).
2. Stir in water and egg yolk and push together with your hands to form a disc.
3. Wrap the pastry disc in cling film and chill in the fridge for 1 hour.

### Making the pie:

1. Mix cut apple, brown sugar, vanilla, cinnamon and orange juice and zest in a pie dish.
2. Roll pastry out to about 5mm thick.
3. Place over pie and decorate!
4. Bake for 30min at 180°C.

## Story

We love this apple pie because the juice around the apples is sweet and yummy and we love decorating the pastry. We like red apples, like pink ladies, best.

Brodie S, 2A

# Waffles



Ready in: Takes about 5 – 10 minutes to prepare the mixture plus waffle cooking time.

Serves: Makes 6-8 but dads are known to sample them as being made!

## Story

These are a weekend breakfast favourite in the Shrives household. Any leftovers (there aren't normally any left) can be toasted for breakfast the next day.

## Ingredients

- 125g butter
- 350ml milk
- 2 eggs
- 190g plain flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract

## Preparation

1. Melt the butter in a pan over low heat.
2. Measure the milk.
3. Add the eggs & vanilla extra to the milk.
4. Add the melted butter to the milk mixture.
5. In a separate bowl sift the flour and baking powder.
6. Mix in the milk mixture to the flour.
7. Heat a waffle pan.
8. Grease the waffle pan.
9. Add enough mixture.
10. They are done when golden brown.
11. Suggested toppings include maple syrup, icing sugar and berries.

Marton J, 2A

# Traditional Hungarian Goulash



Ready in: Preparation 30mins, slow cook for 1-2 hours, depending on meat.

Serves: 4 people

## Ingredients

- 500 g diced beef
- 2 tps oil
- 1 large onion, diced
- 4 cloves garlic, crushed
- 1 tsp caraway seeds
- 2 tbsps sweet ground paprika
- 4 tbsps tomato puree or 3 tomatoes, diced
- 2 carrots, diced in larger pieces
- 2 celery sticks, diced with leaves
- 4-6 potatoes, diced in larger pieces
- 1 parsnip (optional)
- 2l beef stock
- Sea salt, to taste
- Ground black pepper, to taste

## Preparation

1. In a large pot, heat oil and add onion. Cook till translucent.
2. Add the beef and fry until cooked until all the pieces are brown on the outside.
3. Add salt, 1 Tbsp paprika, caraway seeds, garlic, the small diced tomatoes or tomato puree.
4. Cover and cook in its own juice for 30 minutes.
5. Add the beef stock, diced celery, celery leaves and parsnip. Cook it until meat is tender (1-2 hours depending on the meat).
6. When meat is almost ready, add carrots.
7. 10 minutes later, add potatoes and cook until potatoes are soft.
8. When serving, we say in Hungarian: Jó étvágyat!

## Story

We are originally from Hungary, and this is one of our traditional soups we make regularly. We usually eat with fresh baked bread. Add chilli if you like your food hot.

Lily L, 2A

# Spanakopita



Ready in: 30 mins preparation time, 30 minutes cooking time

Serves: 6-8 people

**NOTE:** The ricotta and feta are 2 staple cheeses in this recipe. However, I often add in other Greek cheeses such as kasseri or graviera. If you have other varieties of semi hard cheeses that you like to eat at home (Cheddar, Havarti etc) they can also be included in the filling. Just grate anything extra and add a cup full!

## Story

I chose this recipe because it is really yummy and I love eating it. It reminds me of being on holidays in Greece.

## Ingredients

- 5 eggs
- 1 packet filo pastry (thick variety (Antoniou) available at most Greek delicatessens)
- 2 bags of baby spinach leaves/or 1 large bunch of spinach
- 5 spring onions
- 500g good quality Greek feta cheese (we use Dodoni)
- 500g fresh ricotta
- Small bunch of continental parsley
- 1/3 cup Grana Padano grated cheese
- Olive oil
- Butter (just to brush over the filo at the end)
- Salt and pepper
- Sesame seeds or poppy seeds (optional)

## Preparation

1. Finely chop the spinach, parsley and spring onion and set to the side.
2. In a large mixing bowl crumble the feta and ricotta cheese into small pieces. Add the 5 eggs and combine well. Add salt and pepper to taste.
3. Mix in the spinach, onion and parsley and combine well. Add the parmesan cheese and any extra cheese of your choice.
4. Open filo pastry and lay out flat. Cover with a tea towel to prevent drying out. Using 2 sheets at a time, brush generously with olive oil (between each layer) and spoon in the filling along the long side of the pastry then roll up and place in a baking dish. Repeat the process until the dish is filled.
5. Brush the top of the filo pastry with softened butter and sprinkle with sesame/poppy seeds.
6. Bake in the oven at 170 degrees for about 30 mins or until pastry becomes golden brown.

Scarlett H, 2A

# Chocolate Brownie Cakes



Ready in: 15-20 minutes

Serves: 9 people (9 cakes)

## Story

I love these cakes because they are so easy to make and they are really yummy. I like making them with my brother and waiting for the chocolate cake smell to fill the house.

## Ingredients

- 150g butter, softened
- 1 cup caster sugar
- $\frac{3}{4}$  cup cocoa
- 2 eggs
- 1 cup self-raising flour

## Preparation

1. Preheat your oven to 180°C.
2. Place the butter and sugar in a bowl and beat until light and fluffy.
3. Add cocoa, eggs and flour and mix until combined.
4. Spoon the mixture into 9, non-stick  $\frac{1}{2}$  cup capacity muffin tins. Use patty pan cases if you wish.
5. Bake in the oven for 11-12 minutes or until cooked but soft in the centre.
6. Let the cakes cool on a rack.
7. Serve with cream or vanilla ice cream.





Yeshwanth S, 2A

# “Ammama’s” Kesari



Ready in: 25 mins

Serves: 4-5 persons

## Story

Favorite quick sweet dish for any fun or happy occasions.

## Ingredients

- Sooji
- Cashew
- Milk
- Sultana
- Almond
- Saffron
- Cardamom power
- Caster sugar/Sugar
- Water
- Butter/Ghee

## Preparation

1. Heat the pan, add three spoon butter/ghee, then fry the sultanas and cashews.
2. Add 2 cups of milk and 2 cups of water (for 2 cups of Sooji) and allow to boil.
3. Add castor sugar/sugar and stir it until it dissolves.
4. Add Saffron and stir it once.
5. Add Sooji slowly and stir it, close the pan with lid, allow 5 mins on low flame.
6. Open the lid and add grated almonds for seasoning.

Anna P, 3A  
Mary P, 6C

# Choc Chip Oatmeal Cookies



Ready in: 10 minutes to prepare + approx.  
15 minutes to cook.

Serves: at least 12 cookies are made.

## Story

My mum and us often bake these cookies and they are a favourite in the house! They make everyone smile whenever we bake them!

## Ingredients

- 150g butter at room temperature
- 1 cup brown sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 cup self raising flour
- 2.5 cups rolled oats
- 1 cup choc chips

## Preparation

1. Preheat the oven to 180°C.
2. Line trays with baking paper or grease the trays with a little oil or butter.
3. Beat the butter and sugar until creamy in texture and pale in colour.
4. Add vanilla and egg to the mixture and beat well.
5. Add the oats and flour and mix to combine.
6. Add the choc chips.
7. Roll 1 level tablespoon of mixture into a ball and place on a tray- not too close together. Press down slightly.
8. Bake for approx. 15 minutes or until light golden and cooked. Transfer to a wire rack to cool. Store in an airtight container for up to 1 week.

The Nichols Family, 3B & 6C

# Nanna's Famous Lemon Slice



Ready in: 30 mins

Serves: approx 18 slices

## Ingredients

- 120g butter
- ½ can condensed milk
- ½ packet Marie biscuits
- 1 cup coconut
- Rind 1 lemon

Icing

- 180gms icing sugar
- 2 tbsp lemon juice

## Preparation

1. Melt butter & add condensed milk, stirring well.
2. Crush biscuits, place in bowl with coconut & lemon rind & stir.
3. Pour over the butter mixture and stir.
4. Press mixture into slice tin and refrigerate.
5. Mix icing sugar and lemon juice together to make icing.
6. When the mixture is cold, put icing on it.
7. Cut into slices.

## Story

One of the first cooking experiences for the Nichols children was this slice and this was handed down from their mum and their great nanna. The best lemon slice you will ever have.

Oliver D, 3C

# Ollie's Anzacs



Ready in: 20 minutes.

Serves: Makes approximately 24 biscuits.

## Story

These Anzac biscuits are really delicious because they are soft and chewy in the middle and everybody in my family loves them.

## Ingredients

- 2 cups rolled oats
- 1 cup plain flour
- 2/3 cup caster sugar
- 3/4 cup desiccated coconut
- 1/3 cup golden syrup
- 125 g unsalted butter
- 1 tsp bicarbonate of soda
- 2 tbsp hot water

## Preparation

1. Preheat the oven to 160°C.
2. Place the oats, flour, sugar and coconut in a bowl and mix to combine.
3. Place the golden syrup and butter in a saucepan over low heat and cook, stirring, until melted. Combine the bicarbonate of soda with the water and add to the butter mixture. Pour into the oat mixture and mix well to combine.
4. Roll golf ball sized balls of mixture and place onto baking trays lined with non-stick paper baking paper and flatten, allowing room to spread. Bake for 8-10 minutes or until deep golden.
5. Allow to cool on baking trays for 5 minutes before transferring to wire racks to cool completely.

Archer G, 3B

# Archer's Avocado Salsa



Ready in: 10 minutes

Serves: 4

## Ingredients

- 1.5 avocados
- 2 tomatoes
- 1 lemon, juiced
- ¼ bunch coriander

## Preparation

1. Dice avocado & tomato
2. Place in a bowl
3. Finely chop coriander and add to bowl.
4. Add lemon juice to bowl
5. Mix together
6. Serve with tacos, nachos, on a burger or as a dip!

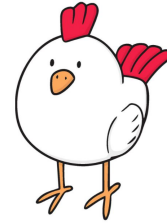
## Story

I picked this recipe because it's one I invented myself and love to make for my family.



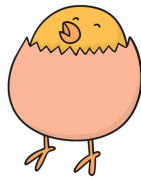
Isaac L, 3A

# Hainanese Chicken Rice



Ready in: 50 minutes

Serves: 4 serves



## Story

I love this chicken dish because it is so yummy and easy to make. I can nearly make it all by myself, except the hot parts where mummy pours the chicken juice out.



## Ingredients

- 1kg chicken chops
- 2 cups Jasmine rice
- 2 tbsp Hainanese chicken rice sauce
- 0.5 tsp turmeric powder
- 2.5 cups water

Marinade:

- 1 tbsp Hainanese chicken rice sauce
- 1 tsp salt

## Preparation

1. Mix all marinade with chicken and leave for at least 1 hour.
2. Steam chicken for 25 minutes until cooked through.
3. While waiting for chicken to cook, wash the rice and mix with Hainanese chicken rice sauce and turmeric powder.
4. Once chicken is cooked, pour the chicken juice out. You should get roughly 0.5 cup of chicken juice.
5. Top up water to chicken juice to make up 3 cups of liquid. Add the liquid to the rice. Cook rice in a rice cooker or stove.
6. Serve sliced chicken with the rice, with any vegetables you like.

Sophia R, 3A

# Spinach & Ricotta Quiche



Ready in: 1 hr 10 mins (10 mins preparation, 60 mins cooking)

Serves: 4 servings

## Story

Sometimes I bake this recipe with my mum and I really enjoy eating it for dinner with my family.

## Ingredients

- 2 sheets frozen shortcrust pastry, thawed
- 100 g butter
- 500 g frozen spinach
- 3 large eggs
- 200 ml pouring cream
- 200 g firm fresh ricotta
- Pinch of salt

## Preparation

1. Preheat oven to 200C and grease a fluted 3cm deep, 23cm (base) flan dish.
2. Line base and sides of flan with pastry. Trim excess. Line pastry with baking paper. Half fill with dried beans or rice (blind bake). Bake for 10 mins. Remove paper and beans or rice. Bake a further 10 mins or until golden.
3. Meanwhile, heat butter in a large frying pan over medium heat. Add frozen spinach, cook, stirring for 5-8mins until thawed. Add extra butter, if required.
4. Whisk eggs and cream in a jug and season with a pinch of salt.
5. Spoon spinach evenly into the pastry shell. Pour cream mixture into pastry shell, then crumble in ricotta.
6. Place flan dish on an oven tray and bake for 30-35mins or until filling is light golden. Stand for 10 mins before serving.

Rosette D, 4B  
Sebastian D, 5B

# Gozleme



Ready in: 1hr plus resting time

Serves: Serves 4 people

## Ingredients

- 2 cups of plain flour
- 3 tablespoons of greek yogurt
- ½ teaspoon of baking powder
- ½ teaspoon of yeast
- ½ teaspoon of sea salt
- 2 tablespoons of extra virgin olive oil
- ½ cup (150ml) of warm water
- Chopped spinach
- Crumbled feta

## Preparation

1. Activate the yeast by mixing it with the warm water and leave for 5 minutes.
2. Add all of the ingredients except for the olive oil, spinach and feta into a stand mixer fitted with a dough hook.
3. Turn on the mixer and knead until it forms a ball.
4. Turn out onto a floured surface and knead until smooth. If it's too tough, add a little water.
5. Put the dough in a clean bowl and cover with a tea towel for 30 minutes. It should double in size.
6. Add olive oil and knead until absorbed. Rest for another 30 minutes.
7. Divide the dough into balls and roll out into a large and thin rectangle.
8. Add spinach and feta to the center of the rectangle.
9. Fold all sides in like an envelope.
10. Fry with olive oil for a few minutes on both sides, until golden.
11. Enjoy with a squeeze of lemon!

## Story

We made this recipe because it's fun to make, it's delicious and healthy!

Hayley JA, 4B

# Aunty Ulli's Oat Biscuits



Ready in: Takes approx 30 mins

Serves: Approx 16 small delicious biscuits

## Story

When Aunty Ulli first made these for our holiday together, we ate them all up and wanted more and more and more.

## Ingredients

- 150 g butter, softened
- 1 cup soft brown sugar
- 2 tsp vanilla extract
- 1 egg, lightly beaten
- 1 cup plain flour
- 1 tsp baking powder
- Pinch of salt
- 2 ½ cups oats
- Handful of dried fruit e.g. cranberries or diced apricot
- Handful chopped almonds ( if no allergies)

## Preparation

1. Preheat the oven to 180°C.
2. Cream butter and brown sugar together until smooth.
3. Add vanilla extract and lightly beaten egg and mix.
4. Stir flour, baking powder and salt in a separate bowl and add to butter mixture.
5. Add oats, dried fruit (and almonds).
6. Mix together and you're done!
7. Roll into walnut sized balls and bake for 15 mins or until golden.

Allegra C, 4C

# Mango & Banana Ice Cream



Ready in: 2.5 hours

Serves: 6

## Ingredients

- 3 cups of frozen mango
- 2 bananas, sliced and frozen
- 1 cup of Greek yoghurt

## Preparation

1. Place mango, bananas and yoghurt into a blender and blend until smooth.
2. Place ice cream mixture into a ceramic dish and freeze for 2 hours, or until firm.
3. Allow to soften for 5 minutes before serving.
4. Scoop into waffle cones to serve.

## Story

I love ice cream all year round, but especially on a hot summer's day.

This tropical recipe reminds me of when I am holidaying with my family, eating yummy ice cream in the sun!

This recipe is super easy and super delicious!!



Natalia L, 4C

# Chocolate Pretzel-Dipped Cookies



Ready in: 30-40 mins (not including refrigeration time)

Serves: Makes about 30 cookies

## Story

I chose this recipe because it reminds me of cooking with my mum. These cookies are not like ordinary cookies – they are extra fancy and special! Our whole family loves them!

## Ingredients

- 2 ¼ cups plain flour
- 1 tsp baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 cup unsalted butter (room temperature)
- 1 cup firmly packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- 2 cups chocolate chips
- 400 g chocolate melts
- 4 cups crushed pretzels
- Sea salt flakes

## Preparation

1. Whisk flour, baking powder, baking soda and salt together. Set aside.
2. Beat butter and both sugars on medium until light and fluffy. Add eggs one at a time and combine. Add vanilla.
3. Reduce speed and add flour until just blended then mix in chocolate chips.
4. Shape dough into a disk, wrap in plastic and refrigerate for 2 hours (or overnight).
5. Preheat the oven to 180 degrees. Roll dough into balls (roughly 1 tbsp amount for each cookie) and place on a tray lined with baking paper. Flatten each ball slightly.
6. Bake for about 10 minutes or until brown and then let cool.
7. Melt chocolate melts and dip one half of each cookie in and set to the side on baking paper. Sprinkle with crushed pretzels and salt flakes. Let cookies cool before eating.

Jayden T, 4C

# Chocolate Cake



Ready in: approximately 45 minutes

Serves: 10 – 12 or if halving the recipe it will serve 8

## Ingredients for Cake

- 160 grams butter and 2 cups of sugar
- 4 Eggs and 1 cup of milk
- 2 tsp vanilla and 2 cups of self-raising flour
- 4 tsp of cocoa powder

For a smaller cake, halve the ingredients listed and use a single 8 inch or 20 cm cake tin.

## Ingredients to Icing

- 1 cup of icing sugar
- 1 Tbsp of cocoa
- 1 knob of butter
- Enough hot water to bring together

## Preparation

1. Preheat the oven to 160 degrees C (moderate oven).
2. Lightly grease 2 x 8 inch or 20 cm round cake tins and line with non-stick baking paper on the bottom and sides.
3. Sift the flour and all dry ingredients into a mixing bowl, or directly into the bowl of your cake mixer.
4. Melt the butter and add the eggs and milk straight into the dry ingredients.
5. Beat altogether for 3 minutes using a hand-held or cake mixer until all the ingredients are well combined. The mixture should look lovely and creamy and have gone a lighter colour.
6. Divide the mixture between the two tins or into one large tin and bake for 30 minutes, or if in one large tin, until cooked when tested with a skewer. You can also make this in a prepared baking tin if you want to cater for a crowd.
7. Cool cakes in tins for 5 minutes before turning out to cool completely.
8. To make the icing, sift icing sugar and cocoa together into a medium bowl. Add butter and a dash of hot water.
9. Slowly add more hot water until the icing is of the consistency you desire. If you add too much water, just add a bit more sieved icing sugar if needed.
10. Beat ingredients thoroughly together and use to ice the top of the cake. Add sprinkles.

## Story

This recipe was handed down to our family from an old family friend and is a huge favourite for birthdays, or whenever we need to send a cake for catering purposes. It is super easy to make and everyone loves it!

Zoe W, 4B

# Meatballs and Tomato Risoni



Ready in: 45 minutes (20 prep + 25 cooking)

Serves: 4 people

## Story

I chose this dish because of the happy times we have had eating it.

## Ingredients

- 1 litre beef stock
- 500g beef mince
- 1 clove garlic crushed
- 1 egg lightly beaten
- 1 cup dried breadcrumbs
- 1 tablespoon oil
- 4 tablespoons tomato paste
- ½ teaspoon dried or fresh rosemary
- 1 ½ cups risoni pasta
- 2 ripe tomatoes diced
- Greens eg broccoli, frozen peas
- Shaved parmesan to serve

## Preparation

1. Combine ½ cup of the stock with mince, garlic, egg and breadcrumbs in a bowl.
2. Roll mince mixture into balls.
3. Heat oil in a large frypan. Add meatballs and cook gently until browned all over.
4. Add remaining stock, tomato paste and rosemary to frypan. Bring to boil, reduce heat and cook covered for 10 minutes stirring occasionally.
5. Stir in risoni and tomatoes and cook for 8 minutes stirring occasionally.
6. Steam/cook greens in the microwave.
7. Add parmesan to serve.



Chaen L, 4A

# Kimchi & Tuna Oatmeal Porridge



Ready in: 10 minutes

Serves: 2 people

## Ingredients

- 50 g sour kimchi
- 60 g oatmeal
- 450 g water
- 10 g soup soy sauce
- 60 g canned tuna
- A bit of salt
- Sesame oil (if you have)

## Preparation

1. Put sour kimchi, water, salt and soy sauce in a pot and bring to boil. (Taste it, and if it's bland, add soy sauce and salt until it tastes good).
2. Add oatmeal and stir well before the mixture boils.
3. Keep cooking until the oatmeal softens and gains a thick consistency.
4. Scoop the porridge in a bowl and top with some canned tuna.
5. Finish by sprinkling sesame oil.

## Story

I like kimchi which is the representative food of Korea but I was not used to eating oatmeal. So I wanted to know the way to cook kimchi and oatmeal.

Finally, I found this recipe and tried to cook it. And it was awesome! Try this like me.

Arjun G, 4B

# Fruit Fiasco



Ready in: 5 minutes

Serves: 1 large or 2 small

## Ingredients

- 1 x apple (chopped)
- ½ cup frozen blueberries
- 5 x fresh raspberries
- 1 x heaped tablespoon natural yoghurt
- 1 x teaspoon honey
- ½ cup milk
- 1 teaspoon chia seeds (optional)

## Preparation

1. Place all ingredients into your blender and puree on high speed until completely smooth.
2. Pour into a large glass and enjoy.

## Story

During covid-19 I started getting bored of the same breakfast EVERY DAY. So I said to my mum, what's for breakfast? For the 1 millionth time she said OATS, so I said can I have a smoothie? My mum said "yes, but you have to make it yourself." So with the experience of watching I made The Fruit Fiasco. It was the best smoothie EVER. 😊



Seou H, 4B

# Korean Rolled Omelette (Gyeranmari)



Ready in: 8 mins

Serves: 2 people

## Story:

I chose egg omelette because it is easy to make and quick. It tastes fantastic and it is also one of the most ordinary side dishes in South Korea. It has a humongous amount of vitamins, protein, ferritins, albumin, chorizos and allantois. It helps us to grow healthy and well balanced, you will have a stronger and healthier body.

## Ingredients:

- 4 large eggs
- 1 spring onion
- ¼ small carrot
- Pinch of salt
- Pinch black pepper
- Olive oil or vegetable oil

## Preparation:

1. Chop the median spring onion and carrot finely.
2. Crack and beat the large eggs, in a bowl with a fork or chopsticks until the yolks and stir well.
3. Add the salt and pepper and chopped vegetables in the egg texture.
4. Preheat the pan with 2 spoon oil on low or medium heat.
5. Pour ½ of the egg mixture to the frypan. Swirl it around to cover the pan. Let it cook until the top begins to turn brown but is still a little wet.
6. Using a spatula, start to roll the edge (about 1 inches) and fold and fold it over to the other side.
7. Reduce heat to be low after then pour new ½ of the egg texture and spread to cover the open space.
8. When the egg is set, lift the folded part and roll it again and again.
9. Remove from the pan and transfer to a cutting board to cool for a couple of minutes.
10. Slice the egg omelette into small pieces and serve it warm.

Ruby JA, 5A

# Moroccan Chickpea Soup



Ready in: 45 mins

Serves: 6 serves

## Story

This is Mum's go-to soup as it's lemony and healthy and filling. For non-vegetarians, try garlic prawns in the soup.

## Ingredients

- 60 ml olive oil
- 1 medium brown onion, diced
- 2 cloves garlic, crushed
- 100 g brown or red lentils
- 1 can chickpeas
- 2 ½ litres chicken or vegetable stock
- 1 can crushed tomatoes
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 1 pinch saffron (about 10 strings. Put into some boiling water, then add whole thing to soup when directed)
- ½ teaspoon black pepper and salt
- Zest and juice of 1 lemon
- 1 tablespoon parsley, coriander (and celery leaves if possible), all chopped.

## Preparation

1. Heat olive oil in a large saucepan and gently sweat onion and garlic on a low-medium heat until they completely soften.
2. Add lentils and chickpeas and 2 litres of stock. Simmer for 15 minutes.
3. Use a hand held beater to crush the pulses but not too smooth.
4. Add tomatoes, cinnamon, ginger and saffron. Adjust consistency with more stock if needed.
5. Bring to the boil, season with salt and pepper and finish off with lemon juice and zest, parsley, coriander and celery leaves.

Edie H, 5A

# Banana Bread



Ready in: 1 hour

Serves: Makes 10-12 slices

## Story

I picked this recipe because my family always enjoys it when it is made and it is also one of my all-time favourites. It is very delicious.

## Ingredients

- 2 cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ cup caster sugar
- ½ cup brown sugar
- 2 eggs, lightly beaten
- 1/3 cup (80mL) oil
- 1 teaspoon vanilla extract
- 4 ripe bananas, mashed
- Butter and honey, to serve

## Preparation

1. Preheat the oven to 180°C.
2. Grease and line the base of a loaf pan.
3. Sift the flour, baking powder and cinnamon into a large bowl.
4. Stir in the sugars.
5. In a separate bowl, combine the eggs, oil and vanilla. Add to the dry ingredients with the mashed banana and fold until just combined – do not overmix.
6. Place in the loaf pan and bake for 50 minutes or until a skewer inserted into the middle of the loaf comes out clean.
7. Allow to cool for 10 minutes, then remove to a wire rack and slice thickly.
8. Serve spread with butter and drizzled with honey.

Ryan B, 5B

# Baked Caramel Dumplings



Ready in: 15 minutes prep, 30 minutes cooking time.

Serves: 6

## Story

A family favourite on a cold winter night.

(Recipe from Donna Hay)

## Ingredients

- 2 cups (300g) plain flour
- ¼ cup (45g) brown sugar
- 2 teaspoons baking powder
- 150g butter, chopped
- ½ cup (125ml) milk
- 1 teaspoon vanilla extract
- Double (thick) cream or ice-cream, to serve

### Caramel sauce:

- 40g butter
- 1 ½ cups (265g) brown sugar
- 2 ½ cups (625ml) water

## Preparation

1. To make the caramel sauce, place the butter, sugar and water in a small saucepan over a medium heat and bring to the boil. Cook for 2 minutes until the sauce is reduced slightly. Set aside.
2. Place the flour, sugar, baking powder and butter in a food processor and process until the mixture resembles fine breadcrumbs. Gradually add the milk and vanilla, while the processor is turning, until a smooth dough forms.
3. Turn out the dough onto a lightly floured surface and divide into 6 equal portions. Place in a 1.5 litre capacity ovenproof dish. Pour over the caramel sauce and bake at 180c for 30 minutes or until cooked when tested with a skewer. Serve with the cream or ice-cream. Serves 6.

Sammy M, 5B

# Chocolate Cake



Ready in: 45 mins

Serves: 12-16 serves

## Story

Sammy chose this cake because it is so quick and easy to make and is so yum and light when served fresh. We serve with chocolate icing and strawberries ... and it never lasts too long!

## Ingredients

- 1 ¼ cups caster sugar
- 1 ¾ cups self-raising flour
- 2 tbsp cocoa
- ½ tsp bi-carb soda
- Pinch salt
- 125g butter
- 1 cup milk
- ½ tsp vanilla
- 2 eggs

## Preparation

1. Preheat the oven to 180°C. Grease and line a 20 cm round cake tin with baking paper.
2. Mix all dry ingredients together in a large bowl.
3. Melt butter and add to dry ingredients with milk and vanilla.
4. Beat until smooth. Add eggs and beat for another 2 mins.
5. Pour into the prepared tin and bake for 35 mins or until the skewer comes out clean.
6. Allow to cool completely before icing (if desired).



Ashwyn B, 5A

# Rigatoni Pasta Pie



Ready in: 2 hours

Serves: a lot, depends on how hungry the kids are!

## Story

Almost a year ago, we had some spare meat sauce so we decided to make this dish.

Why I especially like this dish is that it's so easy to make because almost all of the ingredients are found in every household.

## Ingredients

- 1 x onion
- 1kg of minced beef
- 2 x carrots
- 1 x zucchini
- 2 x beef stock and 2 x vegetable stock cubes
- 2 x tbsp of Worcestershire sauce
- 1 x tbs of soy sauce
- 1 x 700g jar passata
- Dash of Italian herbs
- 1 x box of rigatoni pasta
- 1 x cup of grated cheese

## Preparation

1. Dice onion then fry with the minced meat.
2. Add grated zucchini, carrot, sauces, and stock cubes.
3. Add herbs and passata.
4. Slow cook for 1 hour.
5. Arrange rigatoni standing up in an oven dish.
6. Pour sauce over top, cover with grated cheese and foil, bake 20 minutes at 200°C, take off foil and bake till golden brown.
7. Dice onion then fry with the minced meat.
8. Add grated zucchini, carrot, sauces, and stock cubes.
9. Add herbs and passata.
10. Slow cook for 1 hour.
11. Arrange rigatoni standing up in an oven dish.
12. Pour sauce over top, cover with grated cheese and foil, bake 20 minutes at 200°C, take off foil and bake till golden brown.

Lily W, 5A

# Best Hedgehog Slice Ever



Ready in: 1.5 hours

Serves: Lots!

## Story

I chose this recipe because my whole family loves it! I first made it during ISO (in a Zoom with my gymnastics class) and it's the best hedgehog I've ever tasted.

## Ingredients

*Base:*

- 250 g packet of plain sweet biscuits, smashed (can be gluten free biscuits)
- ½ cut desiccated coconut
- ½ cup walnuts, chopped (optional)
- 2 tbsp cocoa
- 150 g dark chocolate, chopped
- 100 g unsalted butter, chopped
- 295 g can condensed milk

*Top:*

- 200 g dark chocolate, chopped
- 50 g unsalted butter, chopped

## Preparation

1. Combine coconut, cocoa and smashed plain biscuits in a large bowl.
2. Combine butter, chocolate and condensed milk in a non-stick saucepan. Heat over low heat till melted and combined.
3. Combine butter/condensed milk mix with dry ingredients. Press into a lightly greased slice tin. Cool 30 mins in the fridge.
4. Combine butter and chocolate over low heat until melted. Spread over the hedgehog base. Cool a further 30 mins in the fridge.
5. Slice and enjoy!

Clementine H, 5B

# Enchiladas and Guacamole



Ready in: 15 minutes preparation and 20 minutes cooking time

Serves: 4 people

## Ingredients

### Enchiladas

- 500g beef mince
- 10x tortillas
- ½ an onion chopped finely
- 300g salsa
- 1 sachet taco seasoning
- ½ a cup shredded tasty cheese
- 3tbsp sour cream/yogurt

### Guacamole

- 2x avocados
- 4x jalapeño slices

- Juice of 1 lime
- ⅓ of a tomato chopped finely
- ⅓ of an onion chopped finely
- Salt (to taste)
- Pepper (to taste)

## Preparation

1. Preheat the oven to 17 °C .
2. Put the mince, onion, a drizzle of olive oil and the sachet of taco seasoning in a large frying pan and fry until the beef is cooked.
3. Spread ¼ of the salsa over the bottom of a baking dish. Spoon the beef mixture into the tortillas and roll them up tightly. Fit as many tortillas into the dish as you can.
4. Spread the rest of the salsa over the tortillas and then the sour cream/yogurt. Sprinkle the cheese on top. Put it in the oven to cook for 20 minutes or until tortillas are softened and cheese is melted.
5. While it is cooking, mash the avocados in a bowl.
6. Add the jalapeños, onion and tomato to the bowl. Put in the lime juice, pepper and salt to taste.
7. Take out the enchiladas when they are ready and serve.

## Story

I picked this recipe because it tastes delicious and I love having it for dinner. We have it all the time.

Stefan K, 5B

# Baklava



Ready in: Approximately 2hrs 15mins

Serves: About 18 pieces

## Ingredients

- 2 pkts of phyllo pastry
- 1 ¼ cup unsalted butter melted
- 4 cups walnuts finely chopped
- 1 tsp ground cinnamon
- 1 cup granulated sugar
- ½ cup honey
- 2 tbsp lemon juice
- ¾ cup water

## Preparation

Start with your honey sauce (which needs time to cool as baklava bakes). In a medium saucepan, combine 1 cup sugar, ½ cup honey, 2 tbsp lemon juice, and ¾ cup water. Bring to boil over medium/high heat stirring until sugar is

dissolved, then reduce heat to low and boil an additional 4 minutes without stirring. Remove from heat and let syrup cool while preparing baklava.

## How to assemble baklava

Preheat oven to 160°C

1. Pulse walnuts about 10 times in a food processor until coarsely ground to finely chopped. In a medium bowl, stir together 4 cups finely chopped walnuts and 1 tsp cinnamon.
2. Butter the bottom and sides of a 13x9 non-stick baking pan. Trim phyllo to fit in your baking pan. Place 10 phyllo sheets into a baking pan one at a time, brushing each sheet with butter once it's in the pan before adding the next. (Do not skimp on the butter. Keep the remaining phyllo covered with a damp towel.)
3. Spread about 1/5 of nut mixture (about ¾ cup) over phyllo sheets.

*The order is:*

- 10 buttered phyllo sheets, ¾ nut mixture,
  - 5 buttered phyllo sheets, ¾ cup nut mixture,
  - 5 buttered phyllo sheets, ¾ nut mixture,
  - 5 buttered phyllo sheets, ¾ nut mixture,
  - 10 buttered phyllo sheets and butter the top
4. Cut phyllo into 1 1/2 wide strips then cut diagonally to form diamond shapes. Bake at 160°C for 1 hr and 15 mins or until the top is golden brown. Remove from the oven and immediately spoon the cooled syrup evenly over the hot baklava.

## Story

Stefan has always loved this sweet, which both his grandmothers would always make for Christmas, Easter, New Year and his Name Day.

Ethan W, 5A

# Cinnamon Muffins



Ready in: 30 minutes

Serves: 16

## Ingredients

- 300 g self-raising flour
- 150 g plain flour
- ½ teaspoon bicarbonate soda
- 200 g brown sugar
- 2 eggs
- 370 g milk
- 180 g vegetable oil
- 1 teaspoon of cinnamon

## Preparation

1. Preheat the oven to 180 degrees. Line 16 holes of 2 X 12 hole muffin trays with cupcake liners and set aside.
2. Place flours, bicarbonate soda and sugar into mixing bowl and mix well.
3. Add eggs, milk, oil and mix well.
4. Stir cinnamon into the mix.
5. Divide mixture between prepared muffin trays. Bake for 20 minutes or until a wooden skewer inserted comes out clean. Transfer on a rack to cool.

## Story

I wanted to make apple/cinnamon muffins but we didn't have the recipe so I made these instead. They are yum and not too sweet!



Hamish M, 5A

# Chocolate Chip Cookies



Ready in: 25 minutes

Serves: 24

## Ingredients

- 180 grams of unsalted butter, softened
- 1/3 of a cup of caster Sugar
- 125 millilitres condensed milk
- 1½ cups of self-raising flour
- 200 grams of chocolate chips

## Preparation

1. Preheat oven to 180 °C fan forced
2. Place butter and sugar in a big bowl that is easy to mix things in beat butter and sugar until light and creamy.
3. Mix in condensed milk, add flour and mix on low speed until smooth.
4. Stir in chocolate chips.
5. Roll how much dough for how big you want the cookies and place on baking prepared lined trays.
6. Press gently with a fork.
7. Bake for about 12 - 15 minutes or until lightly golden.
8. Cool on trays.

## Story

I have always cooked a lunch box treat on Sundays and this has always been a big favourite.

Alex J, 5A

# Yoyo Cookies



Ready in: Approximately 25 minutes

Serves: 20 - 25 cookies

## Ingredients

- $\frac{3}{4}$  cup of self-raising flour
- $\frac{1}{2}$  cup of custard powder
- 3 tablespoons of icing sugar
- 115 grams butter

## For icing

- 6 tablespoons icing sugar
- 3 tablespoons of butter
- Extra vanilla essence

## Preparation

1. Preheat the oven to 160 °C (fan forced).
2. Sift flour, custard powder and sugar.
3. Rub butter, work to a firm dough.
4. Roll into small balls and place lightly onto a greased baking tray.
5. Using a fork flatten slightly.
6. Bake in a moderate oven for 15 minutes or till pale gold.
7. When cold put on the icing.

## Steps of Icing

1. Cream together butter and icing sugar.
2. Flavour with vanilla essence or grated orange rind.

## Story

My mum cooks these and they are really good. She has made them for cake stalls and they sell out fast.

Cade K, 5A

# Donut Balls



Ready in: 30 minutes

Serves: 6 or more people, depending on how hungry you are

## Ingredients

- 126 grams yeast
- 2 cups all-purpose flour
- 1/4 cup granulated sugar - use less for a less-sweet donut hole
- 1 and a 1/2 tbsp baking powder
- 1/2 tsp kosher salt
- 1/4 tsp ground nutmeg - optional
- 1 large egg
- 1 cup milk - I use full cream
- 1/2 - 1 tsp vanilla extract

- 1/4 cup melted butter
- Oil for frying, (canola, peanut, or vegetable are good choices)

## Preparation

1. Combine yeast and milk in a bowl and let sit for 5-10 minutes.
2. Combine flour, sugar, yeast mix, baking powder, salt, nutmeg, egg, vanilla extract and butter and stir with a spoon until smooth and doughy.
3. Leave the dough covered on a heated surface for about 40 minutes until the dough rises.
4. Heat oil in a wok shaped pan, wait for oil to start producing small bubbles so you know it is hot.
5. Using a spoon scoop amounts of dough to the size you would like.
6. Gently place them in the heated oil for 30 seconds each side.
7. Carefully remove the donut balls from oil and place on some paper towel.
8. You can roll the donut balls in a cinnamon and sugar coating if you like.

## Story

I have made these for my family. Everyone loves them!

Annaliese T, 6A

# Orange Cake



Ready in: 50 minutes

Serves: 8 - 10

## Story

This recipe is a family favourite and once won a prize at the Kiama Show.

## Ingredients

- 140 grams butter
- 1 cup of sugar
- 3 eggs
- 2 cups of self-raising flour
- $\frac{3}{4}$  cup milk
- Juice and finely grated rind of 1 orange

## Icing

- 2 cups of icing sugar
- 2 tablespoons of butter, soft
- Juice of  $\frac{1}{2}$  an orange

## Preparation

1. Preheat the oven to 180°C (350°F) or 160°C if fan forced.
2. Grease a 20 cm (8 inch) tin and place non-stick baking paper on the bottom of the tin.
3. Cream butter with sugar. Add eggs one at a time, beating well after each one.
4. Fold in flour alternately with milk.
5. Lastly fold in orange juice and finely grated rind.
6. Pour into the prepared tin and bake for approximately 40 minutes or until the cake has stopped bubbling inside or a skewer comes out clean.
7. Remove from the oven and let cool.
8. Turn out onto a cake rack and ice, however it is equally as nice without icing.

Chloe C, 6B

# Lemon and Coconut Cookies



Ready in: 15-20 minutes  
Serves: about 20

## Story

Coconut is my second favourite fruit (after mango) and learning to bake is a skill I have been working on. These cookies are great for beginners or little chefs in the kitchen. These cookies are great for the warmer days ahead, munching on these cookies is delightful. They also go well with fruit or just as a simple snack.

## Ingredients

- 1 medium sized lemon
- 200 g of coconut shredded
- 200 g of condensed milk

## Preparation

1. In a measuring cup pour in 200 g of condensed milk then transfer into a bowl.
2. Do the same for the shredded coconut and pour in the same bowl.
3. Use a grater to grate most of the lemon zest off. Then cut the lemon in half and squeeze out all the juice. Add the juice and zest to the bowl and mix with a wooden spoon.
4. Preheat the oven to 150°C and shape the mixture into small balls.
5. Place the balls on a tray with baking paper and squish them down with a fork making sure the cookies don't have any cracks.
6. Place the tray into the oven for about 15-20 minutes. They should turn golden brown so you'll know they're cooked.
7. Rest the cookies for 5 to 10 minutes and peel them off gently off the baking paper. And enjoy!



# Homemade Pizza!



Ready in: 1 hr 30 mins

Serves: 4 people

## Ingredients

- Olive oil
- Pizza dough (you could buy pizza base from the supermarket)
- Pizza sauce
- Mozzarella cheese
- Red pepper flakes (optional)
- Oregano (optional)
- Vegetables (optional)

## Preparation

1. Grab your baking sheet.
2. Then grab your olive oil and pour or spray it on your baking sheet. Make sure it comes in every corner.
3. After that, grab your pizza dough or pizza base and place it on your baking sheet then shape it into a circular form or with the pizza base place it in the middle.
4. Grab your flavourful tomato sauce and smoothly spread in the centre. Make sure you leave the sides plain so it can form into the crust.
5. Now this is optional to put red pepper flakes and oregano but you need to put some salt and pepper for some flavour.
6. This is optional for adding your choice of vegetables but I added all colours of capsicum, onion, cherry tomatoes and mushroom.
7. Now sprinkle or place your mozzarella cheese where the pizza sauce is.
8. After it's preheated to 230°C, slowly grab the baking sheet and carefully put in the oven. Bake for 15-20 min.
9. After baked for 15-20 min, take it out and use a spatula to lift and place it on a plate. Enjoy!

## Story

I picked this recipe because it is better than ordering or baking a frozen pizza and you can customize the pizza however you like.

This pizza reminds me of having Domino's pizza on my 10th birthday with my family and friends.

Lachie T, 6B

# Saucy Beef Sausage Rolls



Ready in: ~ 1 hour, 30 min to prepare and 25 min to cook

Serves: 36 sausage rolls

## Ingredients

- 3 sheets puff pastry
- 2 eggs, lightly beaten
- 1 onion
- 1-2 garlic cloves
- 20 g butter
- 750 g beef mince
- 3 tbsp parsley

- 1 cup fresh bread crumbs
- 3 tbsp tomato sauce
- 1 tbsp soya sauce
- 1 tbsp Worcestershire sauce
- 2 tsp ground allspice

## Preparation

1. Preheat the oven to 200°C. Cut the pastry sheets in half and lightly brush edges with beaten egg.
2. Finely chop onion and cook with crushed garlic in the butter.
3. Mix half the egg with the remaining ingredients in a large bowl. Spoon the filling down the centre of each piece of pastry, then brush the edges with egg. Fold the pastry over the filling, overlapping the edges and placing the joins underneath. Brush the rolls with egg, cut each into 6 pieces and cut two slashes on the top.
4. Place on a lightly greased baking tray and bake for 15 min, then reduce oven to 180°C and bake for another 10 min or until puffed and golden.

## Story

Sausage rolls are on regular rotation in a thermos flask for school lunches.

Ovindi R, 6A

# Granny's Caramel Toffee



Ready in: about 45 min

Serves: makes about 20 slices

## Story

This is one of my favorite sweets.

My mom makes this as a holiday treat and also for my birthday. It is a recipe that she learned from my grandmother.

## Ingredients

- Sweetened condensed milk 395 g
- Caster sugar 85 g
- Water 2 tbs
- Butter 10 g
- Vanilla extract 1 tsp
- Unsalted cashew nuts (chopped) 50 g

## Preparation

1. Take a 9" square pan and grease it with butter (or use parchment paper).
2. Take another non-stick pan and place it over medium heat.
3. Add sugar and water and stir about 5 min until fully dissolved sugar.
4. Add condensed milk and butter.
5. Stir vigorously for about 20 min until the mixture becomes thick and light brown.
6. Add vanilla extract, followed by cashew nuts when the mixture begins to bubble.
7. Keep stirring until it gets thicker and a sort of caramel color. It will start to come away from the sides of the pan.
8. Test the right consistency by putting a tiny drop of the mixture into a cold-water container; it should solidify.
9. Now, transfer the mixture into the square pan, prepared in Step 1. Leave it aside to solidify the mixture, for about 15 min. Slice it into small square pieces (about 1 cm<sup>2</sup>).

Darcy R, 6A

# Caramel Slice



Ready in: 30 minutes preparation and cooking time

Serves: approx. 20 pieces

## Story

This recipe is from my nanna, she gave my mum a handmade cookbook with all her family recipes when she left home. I made this slice for the market stall day and our team made \$86.

## Ingredients

### Base

- 1 cup self-raising flour
- 1 cup brown sugar
- 1 cup coconut
- 115 grams butter

### Caramel

- 1 tin condensed milk
- 2 tablespoons golden syrup
- 30 grams butter

### Chocolate

- 1 block of melting cooking chocolate

## Preparation

### Base

1. Turn on fan forced oven to 160°C.
2. Soften butter and combine all ingredients.
3. Line rectangle baking tray with greaseproof paper.
4. Press mixed ingredients into baking tray and bake for 10 minutes.

### Caramel & Chocolate

5. Combine condensed milk, maple syrup and butter and cook on stove, allow to boil and thicken.
6. Spread over slice and cook for a further 10 minutes.
7. Once the slice is cooled, melt chocolate and spread over the top and return to the fridge.

Sophie Y, 6A

# Teriyaki Salmon



Ready in: 20 Minutes

Serves: 4

## Ingredients

- 500g salmon fillet (with or without skin)

*Teriyaki Sauce:*

- 3 tablespoons soy sauce
- 1/3 cup any cooking wine
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 teaspoon minced garlic

*Optional:*

- Chopped spring onion

## Preparation

1. Season with salt and pepper on the skin side, only pepper if no skin.
2. Heat up a pan or skillet over medium heat. Add a bit of oil and pan-sear the salmon (skin-side down) until the bottom part becomes super crispy. Turn to sear the other side, add teriyaki sauce and simmer until thickened. Watch closely not to burn.
3. Serve immediately with cooked rice and salad.

## Story

A healthy recipe loved by the whole family. Super simply and quick to prepare- cook the rice first as it takes about 30 minutes, then the salad. Prepare the Teriyaki Salmon in the last 20 minutes. Yummy!



Luke B, 6B

# Chocolate Self-Saucing Pudding



Ready in: 10 minutes prep, 40 minutes cooking time.

Serves: 4

## Ingredients

- ½ cup milk
- 1 egg
- 80g butter, melted, slightly cooled
- 1 cup self-raising flour
- 2 tablespoons cocoa powder, plus extra to serve
- ½ cup brown sugar
- Berries, to serve
- Thick cream or ice-cream, to serve

## Sauce

- 2 tablespoons cocoa powder, sifted
- ¾ cup brown sugar
- 1 ¼ cups boiling water

## Preparation

1. Preheat the oven to 180°C (or 160°C fan forced). Grease a 1.5L capacity ovenproof baking dish.
2. Combine milk, butter and egg and lightly whisk.
3. Sift flour and cocoa into a large bowl. Stir in sugar. Slowly add milk mixture to flour mixture. Whisk until well combined and smooth.
4. Combine cocoa powder and brown sugar for sauce in a bowl.
5. Spoon pudding mix into baking dish. Smooth top. Sprinkle combined sugar and cocoa over pudding.
6. Slowly pour boiling water over the back of a large metal spoon to cover pudding. Place the dish into a baking tray. Bake for 35-40 minutes or until pudding bounces back when pressed gently in the centre.
7. Sift cocoa powder over pudding and serve hot with berries and cream or ice-cream.
8. Hint: Pouring the boiling water over a spoon prevents the water from disturbing the sugar mixture too much.

## Story

An easy to make dessert that's always a hit.

(Recipe originally sourced from Taste.com.au)

Ted H, 6C

# The Baconator



Ready in: 15 mins

Serves: 1

## Ingredients

- Bacon
- Cooking oil
- Egg
- Bun
- Cheese

## Preparation

1. Grab a frying pan.
2. Generously spray with cooking oil.

3. Turn heat on high.
4. Grab an egg and put it into the pan.
5. When the edge of the egg is fried, turn the heat on low and let it cook.
6. Once the egg white is cooked, do not turn off the stove.
7. Grab a small plate and place the egg on the plate.
8. Next, remove the pan and spray with vegetable oil.
9. Place a piece of bacon on the pan.
10. Once the bottom is browned, flip.
11. Once the other side is browned, turn off the stove.
12. Place the bacon on the plate.
13. Grab a chopping board and cut the bun in half.
14. Grab a larger plat and place the bun on the plate.
15. Place the egg and bacon on the bun.
16. Add cheese and place the top of the bun on.

## Story

I picked this recipe because it is delicious and simple to make. It doesn't take too long and is always a success. I like to make it for myself.

Gus B, 6B

# Mississippi Mud Cake



Ready in: Bake for 40-45 minutes until a skewer inserted into the center comes out clean. Leave the cake in the pan for 15 minutes before turning out to cool. Sprinkle it with icing sugar. Serve with double cream, ice cream or berries. Enjoy.

Serves: At least 12, maybe more as it is quite a large and rich cake.

## Ingredients

- 250 grams unsalted butter
- 1 tablespoon whiskey
- $\frac{3}{4}$  cup sugar
- 250 grams semi sweet dark chocolate
- 1  $\frac{1}{2}$  cups hot water
- 1  $\frac{1}{2}$  cups self-rising flour
- $\frac{1}{4}$  cup cocoa powder
- 2 eggs
- 1 teaspoon vanilla extract

## Preparation

1. Preheat the oven to 180°C.
2. Melt the butter in a saucepan. Add the whiskey, sugar, chocolate and water.
3. Stir over low heat until the chocolate is just melted and the mixture is smooth.
4. Sift the flour and cocoa powder together and gradually beat into the mixture.
5. Add the eggs and vanilla and beat until combined.
6. Pour into a greased and lined 22 cm round tin.

## Story

This cake is always beautiful. It's my mum's favourite too. She used this recipe to make many small cakes herself when her and dad got married for dessert at their wedding.

Elliot C, 6A

# Tuna Quiche



Ready in: 55 minutes

Serves: 6

## Story

Tasty, easy dinner that is quickly assembled and served with veggies. Kids like the crispy pastry.

## Ingredients

- 6 sheets filo pastry at room temperature
- 60 grams butter, melted
- 425 grams tuna, drained
- ½ cup whole-egg mayonnaise
- 4 spring onions, finely chopped
- 4 eggs, lightly beaten
- 1 cup cream
- ½ cup cheddar cheese, grated
- 1 tbsp chopped dill (dried is fine)
- Freshly cracked pepper

## Preparation

1. Preheat the oven to 180°C.
2. 21 × 29 cm flan tin with removable base, brush with oil.
3. Place in filo layers that have each been brushed with butter.
4. Combine tuna, mayonnaise, spring onions, eggs, cream, cheese and dill, pepper.
5. Pour into the prepared tin and bake for 35 minutes or until set. Scrunch filo around edges and brush with extra butter.

Emma N, 6B

# Gourmet Sausage rolls



Ready in: 45 - 60 mins

Serves: 5

## Story

Emma chose this recipe because she loves these sausage rolls. We usually double the recipe so it feeds all 6 of us and the neighbours too.

## Ingredients

- 500g beef mince
- 250g pork mince
- 1 cup cooked rice
- 2 medium carrots.
- 1 peeled apple granny smith
- 1 large brown onion
- 2 med zucchini
- 2 eggs 1 for mixture 1 for beating to brush on pastry
- 1 pkt puff pastry
- 2 tablespoons soy sauce
- 2 chicken stock cubes dissolved in hot water

## Preparation

1. Using a food processor or grater, grate the onion carrots, zucchini and apple.
2. Mix together the mince, rice, vegetables, apple and 1 egg.
3. Cut the sheet in half and form the sausage shape along the length of the pastry with the mince mix.
4. Roll the pastry into a roll and brush pastry with beaten egg mixture. Cut into desired lengths.
5. Bake at 210°C for 10-15 mins or until golden brown.



Sue Rimmer, Education Support

# Slow Cooker Beef & Broccoli



Ready in: Prep time 5 minutes

Cook time 4 ½ hours

Serves: Serves 4 adults.

## Ingredients

- 1 kg sirloin steak sliced strips
- 1 cup beef broth
- ½ cup soy sauce – low sodium
- ¼ cup brown sugar
- 4 cloves garlic (minced)
- 4 tbsp cornstarch
- 4 tbsp water
- Broccoli 1 head
- Rice to serve

## Preparation

1. In the slow cooker whisk beef broth, soy sauce, garlic and brown sugar.
2. Place slices of beef in the liquid, toss to coat.
3. Cover with lid on low cook 4 hours on low.
4. After 4 hours, whisk together cornstarch and water in a small bowl.
5. Pour into a slow cooker add broccoli and gently stir to combine.
6. Cook for a further 30 minutes to cook broccoli and sauce to thicken.
7. Serve with rice.

## Story

This is a family favourite as it was one of the first recipes my son was cooking at 6 years old, and is still something he will cook when he has all his mates over for games night. On top of all that it smells divine!!!

Kirsty Haydon, Year 2 Teacher

# Eggplant Parmigiana



Ready in: 2 hours

Serves: 8

## Ingredients

- 2 large eggplants and 1 teaspoon salt
- 1 tablespoon extra-virgin olive oil
- 1 clove minced garlic
- 400g can diced tomatoes
- 1/2 cup finely chopped fresh basil
- Extra salt and freshly ground black pepper
- 1 1/2 cups breadcrumbs
- 1 1/4 cups shredded Parmesan cheese, divided
- 3/4 cup all-purpose flour
- 4 large eggs, beaten (more if needed)
- 1/4 cup extra virgin olive oil (plus more to oil the sheet pans)
- 200g fresh mozzarella, sliced into 1/2cm slices

## Preparation

1. Prepare the eggplant: Slice the eggplants into 1cm thick rounds. Lay the eggplant slices out on a rack over a rimmed sheet pan (or on several layers of paper towels). Sprinkle both sides of the eggplant rounds lightly with salt. Let the eggplant rounds sit and release moisture for 2 hours.
2. Make the sauce: Heat 1 tbs olive oil in a saucepan on medium heat. Add minced garlic and gently cook for 1 min or until fragrant.

Add the tomatoes and their juices, breaking up the tomatoes as you add them to the pot.

Increase heat to bring to a simmer, lower heat to maintain a very low simmer for 15 minutes, uncovered. Add salt and pepper to taste. Add the minced basil and remove from heat.

3. Prepare a dredging station: Combine 1 1/2 cups of breadcrumbs with 1/4 cup grated Parmesan cheese, and place in a shallow bowl or rimmed dish. Set up your station so that you have flour in one shallow bowl, beaten eggs in another bowl, and the breadcrumb cheese mixture in another, in that order.
4. Preheat the oven to 200°C.
5. Dredge the eggplant rounds: Spread a tablespoon of olive oil each over the bottom of two rimmed baking sheet pans. Pat dry the eggplant slices with paper towels. Working one at a time dredge the eggplant slices first in the flour, then dip in the beaten eggs, and then dredge in the breadcrumb parmesan cheese mixture. Place on an oiled sheet pan. Drizzle a little oil over the top of each breaded eggplant round.
6. Bake eggplant rounds: Place breaded prepared eggplant slices in the oven. Cook for 18 to 20 minutes at 200°C, turning the slices over at the half-way point, until they are nicely browned. Remove from the oven, and let cool to touch.
7. Assemble the casserole: Spread 1/2 cup of the tomato sauce over the bottom of a 10x15cm casserole dish. Place a third of the eggplant rounds in a single layer covering the sauce on the bottom of the pan. Layer half of the sliced mozzarella on top of the eggplant rounds. Sprinkle 1/3 cup of grated Parmesan cheese. Place another third of the eggplant rounds over the cheese. Spread 1 cup of the sauce over the eggplant rounds. Layer the rest of the sliced mozzarella over the sauce. Sprinkle with 1/3 cup of grated Parm. Add the remaining eggplant in a single layer on top of the cheese. Top with the remaining sauce and the remaining Parmesan.
8. Bake: Bake uncovered at 180°C for 35 minutes. Remove from the oven and let sit for 10 minutes before cutting into to serve.

## Story

My daughter is vegetarian and I wanted to prepare something delicious instead of lasagne. This is so tasty, fresh and light. It's fiddly but worth the effort.

Courtney Mason, Learning Specialist,  
Year 5 Teacher

# Sausage Rolls



Ready in: Preparation – 15-20 minutes.

Cooking time – 40-45 minutes

Serves: Approximately 40 mini sausage rolls

## Story

This is a favourite amongst my friends and family. Whenever we have a party with nibbles these are the first to go. This recipe is from my Year 7 “Home Ec” class in the 90s. The secret ingredient is definitely the apple as it adds a slight sweetness to the sausage rolls. I usually use a Royal Gala apple but it is really up to you! Enjoy!

## Ingredients

- 500 grams sausage meat
- 1 onion chopped
- 1 carrot grated
- 1 red apple peeled and grated
- 4 – 6 puff pastry sheets

## Preparation

1. Preheat the oven at 180°C.
2. Separate pastry sheets while frozen and lay them separately to defrost.
3. Combine sausage meat, onion, carrot and apple in a large mixing bowl (you can add a squirt of tomato sauce if you would like).
4. Combine all ingredients well. Sometimes it's best to get messy and combine with clean hands.
5. Slice each pastry sheet in half.
6. Using a spoon, place sausage mixture into the middle of the each half of the sheet (make sure the pastry will be able to wrap around the sausage mixture).
7. Cut your sausage rolls to the desired size.
8. You may like to use an egg or milk wash to brush over the sausage rolls before cooking.
9. Cook in the oven for about 40-45 minutes or until browned and cooked through.

Elani Gibney, Year 1 Teacher

# Everything Cookies



Ready in: 1 hour, 10 minutes

Serves: 20+ depending on cookie size

## Ingredients

|                            |                       |
|----------------------------|-----------------------|
| 1 ½ cups plain flour       | 1 tsp cinnamon        |
| 1 tsp baking soda          | 1 tsp salt            |
| 230g unsalted butter       |                       |
| 1 cup brown sugar          |                       |
| 2 large eggs, at room temp |                       |
| 1 tbsp golden syrup        | 2 tsp vanilla extract |
| 1 cup rolled oats          | 2 cups cornflakes     |
| ½ cup chopped pecans       | ½ cup chopped dates   |
| 1 cup dark chocolate chips |                       |

## Preparation

1. Whisk the flour, cinnamon, baking soda & salt together in a medium bowl. Set aside.
2. In a large bowl using a hand/stand mixer, beat the butter (soften to room temperature) until smooth. Add the brown sugar & beat until creamed. Add the eggs, golden syrup & vanilla and beat until combined. Scrape down the sides & up the bottom of the bowl, beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, beat in the oats, cornflakes, pecans, dates and chocolate chips. Dough will be thick and sticky. Cover & chill the dough for at least 45 minutes in the refrigerator.
4. Preheat the oven to 180°C. Line baking sheets with baking paper.
5. Roll tablespoons of cookie dough into balls and place on a baking sheet, allowing room for spreading. Flatten slightly & bake for 13-14 minutes or until lightly browned on the sides. The centres will look very soft.
6. Remove from the oven. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
7. Cookies stay fresh covered at room temperature for up to 1 week.

## Story

Growing up with four brothers, it was always difficult to find a recipe everyone loved. Fortunately, it only took 31 years to find the perfect cookie recipe! The different textures make for a deliciously chewy and crunchy cookie. They taste best on days 2-4, although they don't usually last past day 2!

# Index

|                                        |                                                |    |
|----------------------------------------|------------------------------------------------|----|
| A Message From the Principal           | Kerri McLeod                                   | 01 |
| A Message from Parents & Friends       | Parents & Friends Committee                    | 02 |
| Chocolate Chunk Brownies               | Lucy A and Sophie A, Foundation B and 2A       | 03 |
| Panna Cotta                            | Tom H and Edward H, Foundation A and 3B        | 04 |
| Challah                                | Cameron T and Jordan T, Foundation A and 2A    | 05 |
| Party Pastry Man                       | Harry B, Foundation B                          | 06 |
| Old Skool Cornflake Cookies            | Aidan C, Foundation B                          | 07 |
| Steak & Sweet Potato Nachos            | Sophie H, Foundation A                         | 08 |
| Pastitsio                              | Ruby L, Foundation B                           | 09 |
| Apple Bread                            | David J, Foundation A                          | 10 |
| Piper's Pikelets                       | Piper G, Foundation B                          | 11 |
| Maggie's Tasty Gingerbreads            | Maggie S, Foundation B                         | 12 |
| Peach Jelling Pudding                  | Liam L, Foundation A                           | 13 |
| Egg & Potato Casserole                 | Levente J, Foundation A                        | 14 |
| Shortbread                             | Joshua C, Foundation B                         | 15 |
| Olive & Rosemary Focaccia              | Nina T, Foundation B                           | 16 |
| Baked Sago Pudding                     | Sylvia H, Claudia H and Sasha H, 1B, 4C and 6C | 17 |
| Luka's Choc Chip Muffins               | Luka G, 1C                                     | 18 |
| "Dadai's" Pancakes                     | Mathias N, 1C                                  | 19 |
| Avocado Popsicles                      | Wendy Q, 1C                                    | 20 |
| Fried Rice Pancakes (Hwajeon)          | Seorin H, 1C                                   | 21 |
| Pepernoten                             | Len C, 1A                                      | 22 |
| Blueberry Muffins                      | Lachlan W, 1A                                  | 23 |
| Sadie's Banana and Apple Muffins       | Sadie, 1B                                      | 24 |
| Honey Cake                             | Jess B, 1A                                     | 25 |
| Lemon Slice                            | Cooper S, 1B                                   | 26 |
| Lentil Curry                           | Jayden J, 1B                                   | 27 |
| Grammie's Brisket                      | Leah K, 1C                                     | 28 |
| Chocolate Condensed Balls              | Holly G, Jack G and Ella G, 2A, 4B and 6B      | 29 |
| Pizza Dough                            | Sophie P and Noah P, 2B and 4A                 | 30 |
| Biscuit Cake                           | April L and Ari L, 2B and 6B                   | 31 |
| Dalgyal Jangjorim                      | Chaewon L, 2A                                  | 32 |
| Cumquat Rock Cakes                     | Alex T, 2B                                     | 33 |
| Eggless Vanilla Cupcakes               | Krish K, 2A                                    | 34 |
| Chocolate Chip Cookies                 | Liam M, 2B                                     | 35 |
| Magnificent Macadamia Chicken          | Emma H, 2B                                     | 36 |
| "The Best Chocolate Chip Cookies Ever" | Benjamin D, 2B                                 | 37 |
| Abi's Apple Pie                        | Abi S, 2A                                      | 38 |
| Waffles                                | Brodie S, 2A                                   | 39 |
| Traditional Hungarian Goulash          | Marton J, 2A                                   | 40 |
| Spanakopita                            | Lily L, 2A                                     | 41 |
| Chocolate Brownie Cakes                | Scarlett H, 2A                                 | 42 |
| "Ammama's" Kesari                      | Yeshwanth S, 2A                                | 43 |
| Choc Chip Oatmeal Cookies              | Anna P and Mary P, 3A and 6C                   | 44 |
| Nanna's Famous Lemon Slice             | The Nichols family, 3B and 6C                  | 45 |
| Ollie's Anzacs                         | Oliver D, 3C                                   | 46 |



# Index

|                                  |                                                      |    |
|----------------------------------|------------------------------------------------------|----|
| Archer's Avocado Salsa           | Archer G, 3B                                         | 47 |
| Hainanese Chicken Rice           | Isaac L, 3A                                          | 48 |
| Spinach & Ricotta Quiche         | Sophia R, 3A                                         | 49 |
| Gozleme                          | Rosette D and Sebastian D, 4B and 5B                 | 50 |
| Aunty Ulli's Oat Biscuits        | Hayley JA, 4B                                        | 51 |
| Mango & Banana Ice Cream         | Allegra C, 4C                                        | 52 |
| Chocolate Pretzel-Dipped Cookies | Natalia L, 4C                                        | 53 |
| Chocolate Cake                   | Jayden T, 4C                                         | 54 |
| Meatball and Tomato Risoni       | Zoe W, 4B                                            | 55 |
| Kimchi & Tuna Oatmeal Porridge   | Chaen L, 4A                                          | 56 |
| Fruit Fiasco                     | Arjun G, 4B                                          | 57 |
| Korean Rolled Omelette           | Seou H, 4B                                           | 58 |
| Morocan Chickpea Soup            | Ruby JA, 5A                                          | 59 |
| Banana Bread                     | Edie H, 5A                                           | 60 |
| Baked Caramel Dumplings          | Ryan B, 5B                                           | 61 |
| Chocolate Cake                   | Sammy M, 5B                                          | 62 |
| Rigatoni Pasta Pie               | Ashwyn B, 5A                                         | 63 |
| Best Hedgehog Slice Ever         | Lily W, 5A                                           | 64 |
| Enchiladas and Guacamole         | Clementine H, 5B                                     | 65 |
| Baklava                          | Stefan K, 5B                                         | 66 |
| Cinnamon Muffins                 | Ethan W, 5A                                          | 67 |
| Chocolate Chip Cookies           | Hamish M, 5A                                         | 68 |
| Yoyo Cookies                     | Alex J, 5A                                           | 69 |
| Donut Balls                      | Cade K, 5A                                           | 70 |
| Orange Cake                      | Annaliese T, 6A                                      | 71 |
| Lemon and Coconut Cookies        | Chloe C, 6B                                          | 72 |
| Homemade Pizza!                  | Anu S, 6B                                            | 73 |
| Saucy Beef Sausage Rolls         | Lachie T, 6B                                         | 74 |
| Granny's Caramel Toffee          | Ovindi R, 6A                                         | 75 |
| Caramel Slice                    | Darcy R, 6A                                          | 76 |
| Teriyaki Salmon                  | Sophie Y, 6A                                         | 77 |
| Chocolate Self-Saucing Pudding   | Luke B, 6B                                           | 78 |
| The Baconator                    | Ted H, 6C                                            | 79 |
| Mississippi Mud Cake             | Gus B, 6B                                            | 80 |
| Tuna Quiche                      | Elliot C, 6A                                         | 81 |
| Gourmet Sausage Rolls            | Emma N, 6B                                           | 82 |
| Slow Cooker Beef & Broccoli      | Sue Rimmer, Education Support                        | 83 |
| Eggplant Parmigiana              | Kirsty Haydon, Year 2 Teacher                        | 84 |
| Sausage Rolls                    | Courtney Mason, Learning Specialist & Year 5 Teacher | 85 |
| Everything Cookies               | Elani Gibney, Year 1 Teacher                         | 86 |



# BON APPETIT!



This cookbook is published on behalf of the Ormond Primary School Parents & Friends, in celebration of our students, families and school community.

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Parents & Friends