



Apple & Sour Cream Slice

Judy Chidgey

Ingredients

1 packet of butter cake mix
120grams melted butter
1 cup coconut
1 x 410grams pie apples
1 egg
300ml sour cream
Cinnamon

Method

Pre heat oven to 180°

Combine cake mix, coconut and melted butter and lightly press into a greased lamington tin (21cm x 30cm)

Bake for 10 minutes, remove from oven. Spread fruit over mixture.

Combine sour cream and egg and spread over the fruit. Sprinkle lightly with cinnamon.

Bake a further 20 minutes. Chill and slice.



Apricot & Coconut Slice

Vinnie Every

SERVES/MAKES

Ingredients

250gram packet sweet biscuits, crumbed
1½ cups desiccated coconut
395 gram can Nestlé sweetened condensed milk
125grams butter
1¼ cups Nestle milk melts - melted

Method

Line base of 18cmx20cm lamington pan with baking paper
Combine biscuit crumbs, apricots and coconut in a bowl
Place condensed milk and butter in saucepan and stir over medium heat until butter is melted and ingredients are combined
Pour into dry ingredients and mix thoroughly
Press mixture into pan and refrigerate until set
Spread melted chocolate evenly over slice, allow to set.
Cut into squares.



Banana Bread

Sue Reilly

Ingredients

1 ½ cups (225g) Plain Flour
1 teaspoon baking powder
1 teaspoon cinnamon
½ cup (110g) caster sugar
1 egg
1/3 cup (80ml) sunflower oil
1 teaspoon vanilla extract
4 ripe bananas
65grams roughly chopped pecan nuts
1 teaspoon salt
Butter and honey to serve, if desired.

Method

Preheat oven to 180° C. Grease and line base of a 900ml loaf pan.

Sift flour, baking powder, cinnamon and sugar with 1 teaspoon salt into a large bowl. In a separate bowl, combine egg, oil and vanilla. Add to dry ingredients with banana and pecans. Fold until just combined. Do not over mix.

Bake for 50 minutes until golden. Allow to cool in pan for 10 minutes then remove. Slice thickly.



Cheesecake Slice

Sue Reilly

Ingredients

- 2 packets of lattice biscuits
- 250 grams unsalted butter
- 250 grams cream cheese
- 1 cup castor sugar
- 1 teaspoon vanilla
- 1 tablespoon gelatine
- ½ cup boiling water
- 1 tablespoon lemon juice (fresh or bottled)

Method

- Cream butter and sugar. Add cream cheese and beat well.
- Add vanilla and lemon juice.
- Dissolve gelatine in boiling water. Add gelatine to mixture and beat well.
- Put lattice biscuits in tray, sugar side down.
- Spread mixture. Smooth out mixture and then add more biscuits sugar side up.
- Place in fridge.



Chocolate Fridge Cake

Carol Cook

Ingredients

150 grams plain biscuits
200 grams nuts eg pecans, brazil
10 glacè cherries
2 large meringues, crumbled
150 grams butter
1 tablespoon golden syrup
200 grams chocolate
Cream, whipped
Cocoa powder for dusting

Method

Break the biscuits into small pieces and add to nuts (chopped if necessary); cherries and meringue.

Put the rest of the ingredients except the cocoa into a bowl over a pan of simmering water to melt.

Mix the ingredients together and place in a cake tray lined with cling film.

Leave in the fridge to firm up.

Top with cream, dusted with cocoa



Chocolate Hedgehog Slice

Maria Battaglia

MAKES 12

Ingredients

250grams plain biscuits, crushed

½ cup desiccated coconut

½ cup caster sugar

½ cup walnut crumbs

¼ cup cocoa powder

100grams dark chocolate melts, chopped

100grams butter, chopped

2 tablespoons golden syrup

1 egg, slightly beaten

Chocolate icing to decorate (recipe below)

Method

Preparation time: 10 minutes + 1 ½ hours to chill.

Lightly grease a 28x18cm biscuit slice pan and line with baking paper.

Combine biscuits, sugar, walnuts and cocoa powder in bowl.

Stir chocolate, butter and syrup in a small saucepan over low heat until melted. Cool slightly, stir in egg. Press mixture evenly in base of pan. Chill for 30 minutes.

Spread icing evenly over slice. Chill until set and slice into squares.

Prepare icing:

Combine 180grams dark chocolate melts and 50grams chopped unsalted butter in a heatproof bowl and place over a saucepan of simmering water. Using a metal spoon, stir till smooth.

Note: If there are children about, you can omit the walnuts and add a cup of crushed corn flakes or rice bubbles



Lemon Loaf Cake

Wendy Agius

Ingredients

125 grams butter or margarine

2 teaspoons grated lemon rind

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ cup milk

3 eggs

1½ cups self raising Flour

Final Topping:

$\frac{1}{2}$ cup lemon juice

$\frac{1}{4}$ cup sugar

Method

Combine butter, rind and $\frac{3}{4}$ cup sugar in a saucepan, heat until butter is melted. (Do not boil)

Slowly add flour and milk to saucepan and beat with a wooden spoon until smooth. The mixture will be runny.

Pour into a loaf tin and bake in 180 deg oven for 40 mins or until cooked. Test with a skewer when cooked, leave cake in tin.

Put juice and $\frac{1}{4}$ cup sugar in saucepan, stir over heat till sugar is dissolved. Bring to the boil and pour hot syrup over hot cake evenly.

Leave cake in tin until cool.



Lemon Slice

Gail Christmas

Ingredients

1 packet morning coffee biscuits
1 cup desiccated coconut
395 gram can Nestlè sweetened condensed milk
Juice of 2 - 3 lemons
125grams melted (cooled) copha
Icing sugar
Extra lemon juice
Butter

Method

Combine copha, sweetened milk & coconut, then mix in lemon juice.
Arrange biscuits in a lamington tin and spread mixture over top of biscuits
Make lemon icing with icing sugar, lemon juice and a little butter.
Drizzle over slice and refrigerate.
Cut in slices when set.



Members Recipe Book

The Jayco Club of New South Wales

Matches

Maria Battaglia

MAKES 8

Ingredients

Puff pastry sheets

1 packet Cottee's Vanilla instant pudding mix

300 ml cream.

Method

Cut pastry cut in half, then half again and then half again (8 slices all up)

Cook in oven until golden and let cool.

When cool and with a sharp knife cut each match in half horizontally through pastry.

Place the cream into a bowl. Sprinkle the pudding mix over the cream and mix with a whisk until thick.

Make up the Match slice

Spread 1/2 teaspoon jam (strawberry) on the bottom of each match.

Pile a good heaped teaspoon of the mixture onto the jam and place top on each slice.

Dust the matches with icing sugar and refrigerate.



Norwegian Apple Cake

Pat Rohwer

Ingredients

2 eggs
1 cup caster sugar
125 grams butter
2/3 cup milk
1½ cups milk
3 teaspoons baking powder
4 large apples
Sugar

Method

Grease and flour a 20 x 30cm tin.

Whisk the eggs and sugar until the mixture is thick and creamy and the whisk leaves a trail when it is lifted out.

Put the butter and milk into a pan and bring to the boil and stir, still boiling, into the eggs and sugar.

Sift in the flour and baking powder and fold carefully into the batter so that there are no lumps of flour. Pour the mixture into the prepared tin.

Peel, core and slice the apples; arrange them over the batter.

Sprinkle with sugar. Bake in a hot oven for 20 – 25 mins until well risen and golden brown.

Cool in tin then cut into slices.



Simple Scones

Terry Bain

MAKES 12

Ingredients

3 – 4 cups Self Raising Flour

375ml can lemonade or lemon flavored soft drink

300ml thickened cream

Method

In a bowl mix flour, soft drink and cream to form a soft dough.

If mixture is wet use more flour.

Tip onto a floured surface

Using hands flatten and shape into about 4 cm thick

Using a glass with a touch of flour on the rim, press into mixture to form scones.

Place on a greased tray and bake in a moderate oven for 10 – 12 minutes until golden brown.