



Week Ten



Slices To Cheer Us Up In This Time Of Covid 19

During this very challenging time we are going through, how about a piece of slice or two to cheer us up. You can't beat a sweetie as a pick me up.

NAPOLEON CAKE

Base

2 sheets frozen puff pastry thawed and pricked.

Cake

1 cup castor sugar

1 cup Self Raising Flour

½ cup milk

2 beaten eggs

1 tsp vanilla essence

125gm butter melted

½ cup jam of your choice

Method

Cook pastry sheets at 210C until golden brown. Cover each pastry sheet with a piece of non stick baking paper and place an empty cake tin on top of baking paper to flatten pastry sheets.

Place sugar, SR Flour, milk, vanilla essence, and beaten eggs in a large bowl. Melt butter, cool a little and add to the other ingredients and beat for 3 minutes. Place mixture into a 25cm square greased tin. Bake in a moderate oven for 25- 30 minutes.

Spread half the jam on the flattened side of one pastry sheet. Place cake on top of jam covered pastry sheet. Spread remainder of jam on top of cake then place remaining pastry sheet on top of cake, flattened side down.

Trim edges of cake and pastry so that slice fits neatly together and you have a clean finish.

Ice with pink coloured icing. Sprinkle with coconut.



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VANILLA SLICE

This is a very easy and quick version of a vanilla slice.

Ingredients

2 cups cream	2 cups milk
2 packets vanilla instant pudding mix	2 packets lattice biscuits.

Method

Whip cream until stiff, add milk and mix. Add instant pudding mix and stir until a stiff custard is formed.

Place biscuits in a 25cm X 30cm slice tin. Spread custard over the biscuits and place a second layer of biscuits over custard. Ice with passionfruit icing.

Refrigerate and cut into neat squares.

If you are feeling a little guilty now after eating all that yumminess, then try the Honey Oat Bars which are made from slightly healthier ingredients.

HONEY OAT BARS

1 cup rolled oats	½ cup coconut
1 cup sultanas	155gm butter
½ cup wholemeal SR Flour	1 tbsp honey
½ cup raw sugar	

Method

Combine oats, sultanas, sifted flour (return husks to the basin), sugar and coconut in a basin. Melt butter, add honey and mix into dry ingredients until the mixture clings together. Press evenly over the base of a well greased 18cm X 28cm slice tin. Bake in a 180C oven for 15- 18 minutes or until golden brown. Cut into bars while hot, and remove from tin when cold.

If your oven is hot at 180C, then cook slice at 140C.