



Week Thirteen



LET'S BAKE BISCUITS

Whether you are in stage 3o or stage 4 lockdown here in Victoria, the smell of baking biscuits will be sure to lift the spirits. Biscuits keep well and are a great gift to leave at someone's doorstep to let them know you are thinking of them. Baking biscuits is also a great activity to do with the children who are now doing their schoolwork from home. ENJOY !!

Melting Moments

250gm butter

1 ½ cups plain flour

½ cup cornflour

1/3 cup icing sugar

40gms butter extra

2 tablespoon raspberry jam

3 tablespoon icing sugar extra

Cream butter and icing sugar until light in colour and creamy. Add sifted flour and cornflour. Place mixture into a piping bag and using a fluted tube pipe mixture onto a greased tray. Bake in a moderate oven for about 10 minutes. Allow to cool. When cool, join with filling or Lemon Cream.

Filling:

Mix extra butter and jam together, then add icing sugar.

Lemon Cream:

Beat 60gms butter until smooth then gradually add ½ cup sifted icing sugar, beating until mixture is light and creamy, then fold in 1 teaspoon finely grated lemon rind and 3 tablespoon lemon juice.

Hints:

1 - If you don't have raspberry jam in the cupboard, use whatever flavour jam you do have.

2 - Of you don't have a piping bag, just put teaspoonfuls of mixture onto the greased tray to bake.



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Cornflake Crispies

125gm butter	$\frac{3}{4}$ cup sugar
1 egg	1 cup Self raising Flour
1 cup raisins	Crushed cornflakes

Cream butter and sugar together, add egg, then raisins and flour. Roll heaped teaspoonsful into balls. The roll in crushed cornflakes. Flatten a little before placing on a greased oven tray. Cook in a moderate oven until golden and crisp, approx. 10 minutes.

Hints:

1 - If you don't have raisins sue sultanas, currants or craisins. If you don't have cornflakes use weeties.

2 - This recipe is easily made gluten free by substituting gluten free flour and using gluten free cornflakes.

For those who prefer a savoury biscuit...

Cheese Biscuits

2 cups Plain Flour	2 cups rice bubbles
2 cups grated tasty cheese	2 egg yolks
1 teaspoon tabasco sauce	2 tablespoon Worcestershire sauce
Pinch cayenne pepper	$\frac{1}{2}$ teaspoon paprika

225gms butter, melted.

Place flour, rice bubbles, cheese, egg yolks, sauces and spices in a bowl. Mix in melted butter until combined. Take teaspoonsful of mixture, press flat and place on a greased tray and bake in a moderate oven for 10-15 minutes.

Don't waste the egg whites from this recipe. Use them to make into a pavlova or small meringues, OR whip till stiff and mix into a custard to lighten it OR into a pancake mixture for fluffy pancakes.

For fun meringues for children, make the mixture then colour it and sprinkle 100's and 1000's on them before baking in a slow oven.