

Bake Sale

What can I bake?

Quick and Easy Cupcakes

Makes 12 little cupcakes

Ingredients:

60g butter
1/4 cup (50g) caster sugar
1 egg, beaten
3 drops vanilla essence
3 tablespoons milk
3/4 cup (100g) self raising flour

Method:

1. Set oven at 200°C.
2. Cream butter and sugar. Add egg and essence, mix well.
3. Add flour and milk alternatively, one third at a time. Stir gently and thoroughly.
4. Place mixture in pans, half-filling each one. Bake at 200°C for 12-15 minutes.
5. Cool in pans for 2 minutes, then lift onto cake cooler.

Note:

To make bigger sized cupcakes double the mixture and bake for longer, until a skewer comes out clean.

Sugar Cookies

Makes 24 cookies

Ingredients:

4 cups of plain flour
1/3 cup corn starch
3/4 tsp salt
1 cup butter
1 cup caster sugar
2 eggs
1 tsp vanilla essence

Method:

1. Set oven at 190°C.
2. Sift flour, corn starch, and salt in large bowl. Whisk to combine.
3. Cream butter and sugar. Add the eggs and essence, mix well.
4. Pour in the flour mixture. Mix until well combined.
5. Wrap dough and put in fridge to chill and firm up.
6. Once chilled, roll the dough out with a rolling pin. Use flour to stop it from sticking.
7. Use cookie cutters to cut out the cookies and place on tray.
8. Bake for 12 minutes.



No Bake Hedgehog

Makes 1 tray

Ingredients:

- 250g plain biscuits
- 1/2 cup coconut
- 2 tps cocoa
- 150g dark chocolate (chopped)
- 100g butter
- 1 tin condensed milk

Topping ingredients:

- 200g dark chocolate
- 50g butter

Method:

1. Line slice tin with baking paper
2. In a saucepan, heat the dark chocolate, butter, and condensed milk over a low heat for 5 minutes until all melted. Set aside to cool
3. Crush biscuits by hand or in food processor.
4. Combine biscuits, coconut, and cocoa in a large bowl.
5. Pour melted chocolate mixture into the bowl and mix until all combined.
6. Press into prepared tin and refrigerate for 30 minutes.
7. Make chocolate topping:
 - a. Place butter and chocolate in heat-proof bowl over a saucepan with simmering water.
 - b. Stir regularly for 5-8 minutes until combined
8. Pour topping over hedgehog and refrigerate for 1 hour until set.

No Bake Lemon Slice

Makes 1 tray

Ingredients:

- 1 packet of Marie biscuits
- 1 lemon
- 1/2 tin condensed milk
- 125g butter
- 1 cup coconut

Method:

1. Crush biscuits by hand or food processor
2. Combine crushed biscuits, rind of lemon, and coconut.
3. Place milk and butter in a saucepan over low heat. Stirring until blended.
4. Pour into bowl of dried ingredients. Combine and press into slice tin.
5. Ice with lemon icing:
 - a. Juice lemon and combine with icing sugar until desired consistency is reached.
 - b. Pour into tin and spread with a spatula
6. Place in fridge until set.
7. Enjoy!

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