



Festive treats for Christmas



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White Christmas 20

Kahlúa custard profiterole

Made for celebrations, these divine tasting profiteroles with kahlúa custard filling will get everyone in the Christmas spirit!

Difficulty: Medium
Preparation: 15 mins
Cooking: 20 mins
Makes: 18

Ingredients

Profiterole

- 120ml (½ cup) water
- 50g (¼ cup) diced Copha
- 100g (¾ cup) plain flour
- 4 eggs
- 200g milk cooking chocolate, chopped (can also substitute with dark cooking chocolate)
- 100g white chocolate, chopped
- silver edible balls or sprinkles to decorate

Kahlúa custard filling

- 250ml (1 cup) thickened cream
- 250ml (1 cup) milk
- 80ml (⅓ cup) Kahlúa
- 1 teaspoon vanilla bean paste
- 6 egg yolks
- 60g (⅓ cup) castor sugar
- 4 tablespoon corn flour
- ¼ cup pouring cream

TIP:

Store in an airtight container in the fridge for up to 3 days.



Method

Profiterole

1. Preheat oven to 220°C (fan forced 200°C) 420°F/ 390°C. Lightly grease and line 2 baking trays with parchment paper.
2. Combine water and Copha in a medium-sized saucepan; bring to the boil. Reduce heat to low, add flour and stir to combine, stirring continuously for 3 to 5 minutes until mixture leaves sides of the pan and forms a mass.
3. Remove from heat and set aside for 5 minutes. Using an electric mixer add eggs in one at a time, beating well between each addition on medium speed. The mix should be stiff and glossy and hold up on the tip of a spoon.
4. Using a tablespoon, spoon 18 walnut sized balls on the tray spacing 6cm apart. Alternatively, you can also spoon mix into a piping bag fitted with a 1½ cm nozzle and use that for piping pastry onto tray. Bake for 10 minutes, rotate trays, and reduce heat to 200°C/180°C.
5. Continue baking puffs for a further 10 minutes, until brown and springy to the touch.
6. Set aside on the tray for 5–10 minutes. Then turn onto a wire rack to cool completely.

Kahlúa custard filling

1. Combine cream, milk, Kahlúa and vanilla bean paste in a saucepan. Bring to boil over medium heat. Remove from stove.
2. In a bowl whisk together egg yolks, castor sugar and corn flour. Slowly add cream, whisking continuously, until thoroughly combined.
3. Pour mix back into the saucepan and return to a low heat. Stir continuously until the custard thickens and coats the back of the spoon. Remove from heat, set aside to cool. Cover with cling film and put in the fridge until ready to use.

Assembly

1. Put Kahlúa custard in a piping bag fitted with a 5mm nozzle.
2. Make a small hole in the bottom of the cream puff with a sharp knife and pipe custard in.
3. Melt the milk chocolate and add in pouring cream in batches and mix thoroughly fill smooth.
4. Melt white chocolate separately.
5. Spoon milk chocolate mix over profiterole. Allow milk chocolate mix to set before drizzling white chocolate over profiterole, as per image.
6. Decorate with silver edible balls or sprinkles.



Gluten free mini fruitcakes

Bring the flavours of Christmas to your table with these fantastic gluten free mini fruitcakes.

Difficulty: Medium
Preparation: 30 mins
Cooking: 25 mins
Makes: 12

Ingredients

Fruitcakes

- 100g (⅔ cup) raisins
- 100g (⅔ cup) chopped apricots
- 100g (½ cup) currants
- 100g (⅔ cup) chopped dates
- 50g (⅓ cup) mixed peel
- 80ml (⅓ cup) orange juice
- 2 tablespoon brandy (optional)
- 125g (½ cup) diced Copha
- 225g (1 cup) firmly packed brown sugar
- 60ml (¼ cup) sour cream
- 2 eggs
- 150g (1¼ cup) gluten free plain flour
- 75g (⅓ cup) gluten free self-raising flour
- 1 teaspoon ground cinnamon
- ½ teaspoon mixed spice

For garnishing

- 1 cup fresh or preserved pitted cherries
- 3 tablespoon castor sugar
- 1 cup pre-mix custard

TIP:

Serve at room temperature; we suggest taking out from the fridge 1 hour before serving.



Method

Friutcakes

1. This is best done the night before. Combine all the dried fruit, orange juice and brandy (if using) in a bowl, cover and leave to soak overnight.
2. Preheat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Lightly grease 2 six-cup friand pans.
3. Melt Copha in microwave or saucepan until fully melted. Whisk together melted Copha and brown sugar, add sour cream and whisk in eggs one at a time.
4. Sift together plain flour, self-raising flour, cinnamon, mixed spice and nutmeg in a separate bowl. Fold through the Copha mix. Add the soaked fruit, and stir through.
5. Divide batter equally into the prepared pans and bake for 25 to 30 minutes, or until a skewer inserted into the centre comes out clean. Remove pans from oven. Set cakes aside in the pan for 5 – 10 minutes before turning onto a wire rack to cool completely.

Lemon Icing

1. Combine cherries and sugar in a saucepan. If using fresh cherries, add 50ml of water into the saucepan; if using preserved cherries, add 50ml of the syrup.
2. Bring mix to the boil over medium heat. Then reduce heat to low and simmer for 5 minutes, or until liquid has reduced and become a syrup.

Assembly

1. Make custard according to instructions on packet.
2. Place cakes onto serving plate; warm in microwave if desired.
3. Drizzle custard over cake and serve with cherry compote on the side.



Festive red velvet cupcakes

Create sweet memories this festive season with these sumptuous Christmas cupcakes.

Difficulty: Medium

Preparation: 30 mins

Cooking: 20 mins

Makes: 12 standard or 24 mini-cupcakes

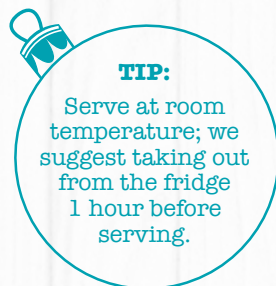
Ingredients

Cupcakes

- 225g (1¼ cup) self-raising flour
- 25g (¼ cup) cocoa powder
- 150g (½ cup) castor sugar
- 60g (¼ cup) diced Copha
- 2 eggs
- 1 teaspoon vanilla essence
- 125ml (½ cup) buttermilk
- 1 tablespoon red food colouring
- 1 teaspoon bicarbonate of soda
- 1 tablespoon white vinegar
- Silver edible balls or sprinkles (for decoration)

Cream Cheese Frosting

- 250g (1 cup) softened cream cheese
- 125g (½ cup) softened Copha
- 250g (2 cups) icing sugar
- 1 teaspoon vanilla essence



Method

Cupcakes

1. Preheat oven to 180°C (fan forced 160°C) 350°F/ 320°F. Line a standard 12-hole cupcake/muffin pan with paper cases for standard sized cupcakes, or a 24-hole pan for mini-cupcakes.
2. Sift together self-raising flour and cocoa powder. Soften Copha in microwave in 30 second increments until just soft enough to beat.
3. Cream Copha and castor sugar using an electric mixer; adding eggs one at a time.
4. Combine vanilla essence, buttermilk and food colouring in a bowl, microwave on high for 30 seconds. Turn mixer to low speed. Add flour mix and buttermilk in batches.
5. In a small bowl, stir together the bi-carbonate soda and vinegar. Add to the cup cake batter.
6. Divide batter equally into the prepared pan and bake for 15 – 20 minutes or until skewer inserted into the centre comes out clean. Set aside for 5 – 10 minutes in the pan before turning onto a wire rack for cooling.

Cream Cheese Frosting

1. Soften Copha in microwave in 30 second increments until just soft enough to beat.
2. Prewarm the outside of your electric mixer bowl with running hot water (to keep Copha soft). Add Copha, cream cheese, icing sugar and vanilla essence to your bowl and beat until well combined.

Assembly

1. Fill a piping bag fitted with a 2cm nozzle with frosting.
2. Pipe swirls over the cup cakes.
3. Decorate your cupcakes with sprinkles, edible glitter or edible pearls.





Tried and trusted Copha

Copha has been part of Australian history for more than 70 years. Developed in 1933, Copha quickly became popular with busy mums who wanted a no-fuss vegetable shortening for home baking and cooking.

Over the years, Copha has been strongly embraced by families, especially to make the much-loved Chocolate Crackles – a favourite kid's party food.

From birthday parties to baking at home with mum or grandma, Copha has always been associated with fun, family and sweet childhood memories.

For great party food ideas, including chocolate cake recipes to gluten free desserts, Copha is the ideal cooking ingredient!

Visit our website www.copha.com.au

Christmas chocolate mudcake

Grand occasions deserve to be celebrated in style. And this wonderfully decadent Christmas chocolate cake is the ultimate in indulgence!

- Difficulty:** Medium
Preparation: 40 mins
Cooking: 2 – 2½ hours
Makes: 12 to 16 slices

Ingredients

Cake

- 250g (1 block) diced Copha
- 250g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500g (1¼ cups) firmly packed brown sugar
- 4 eggs
- 125ml (½ cup) sour cream
- 300g (2⅓ cups) plain flour
- 1 teaspoon baking powder
- 60g (⅓ cup) cocoa powder

Chocolate Ganache

- 180g chopped milk or dark cooking chocolate
- 80ml (⅓ cup) thickened cream (plus extra for serving)

TIP:

If refrigerated, bring to room temperature before serving. Can be stored in an air-tight container in the fridge for up to 3 days.



Method

Cake

1. Preheat oven to 140°C (fan forced 120°C) 280°F/ 240°F. Lightly grease and double line a 21cm/8in spring form pan making sure the paper is 5cm/2in above the rim.
2. Combine cooking chocolate and brown sugar together in a bowl. Place bowl over a pot of lightly simmering water to melt. Stir occasionally until fully melted. Remove from heat and set aside for 5 minutes.
3. Melt Copha in the microwave or saucepan until fully melted. Add melted chocolate. Whisk eggs in one at a time followed by sour cream.
4. Combine plain flour, baking powder and cocoa powder and sift over Copha mix. Stir through until well combined.
5. Pour cake mix into the prepared pan and bake in the oven for 2 – 2½ hours or until a skewer inserted into the centre comes out clean. Remove pan from oven.
6. Set cake aside in the pan for 5 – 10 minutes before turning onto a wire rack for 30 minutes or until cooled completely.

Chocolate Ganache

1. In a medium sized saucepan, bring cream to boil over medium heat.
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside to cool.

Assembly

1. Spoon ganache mixture into a piping bag fitted with a 1.5cm fluted nozzle.
2. Pipe rosettes over the top of the cake.
3. Allow ganache to set.
4. Serve with pouring cream.



Rum balls

- Difficulty:** Easy
Preparation: 20 mins / 40 mins setting time
Cooking: No cooking required
Makes: 16

Ingredients

Rum Balls

- 125g Copher
- 125g dark chocolate
- 1½ cups cake crumbs (chocolate or plain)
- 3 tablespoons ground almonds
- 2 tablespoons rum or brandy

To Coat

- 100g dark chocolate
- 30g Copher

Coatings

- cocoa powder
- chocolate sprinkles
- ground praline
- shredded coconut

TIP:

Dark, milk or white chocolate may be used as a coating for Rum Balls. Fruit cake crumbs may also be used in place of cake crumbs.



Method

1. In a large microwave safe bowl melt together the Copha & chocolate on medium power for 1½ minutes, stirring occasionally until mixture is smooth.
2. Fold the cake crumbs, almonds and rum into the chocolate mixture. Allow to cool.
3. Shape the mixture into 16 walnut sized balls and place the rum balls onto a tray lined with baking paper. Refrigerate until firm.
4. Melt the remaining Copha and chocolate together until smooth.
5. Place a bamboo stick into the centre of each rumball and dip into the chocolate mixture. Roll the rumball into the chosen coating and allow to set.
6. Repeat with remaining balls. Serve as required.



Individual gluten free tiramisu

Prepare for ooohs and aaahs with this decadent gluten free tiramisu, topped with cream and chocolate shavings.

Difficulty: Medium
Preparation: 1½ hours
Cooking: 20 mins
Makes: 6 to 8

Ingredients

Sponge Finger Biscuits

- 50g (¼ cup) diced Cophera
- 5 eggs separated
- 160g (¾ cup) castor sugar
- 1 teaspoon vanilla essence
- 150g (1 cup) gluten free plain flour
- 75g (½ cup) gluten free self-raising flour
- ½ teaspoon gluten free baking powder

Mascarpone cream

- 500ml (2 cups) strong black coffee (hot)
- 125ml (½ cup) marsala
- 100g (½ cup) castor sugar
- 4 eggs separated
- 160g (¾ cup) mascarpone
- 160ml (¾ cup) thickened cream
- cocoa powder for dusting
- 50g dark chocolate, grated
- maraschino cherries to decorate.

TIP:

For best results make this the night before serving. Works well with glasses with 180ml – 250ml capacity.

Serving sizes are dependent on size of serving glass, and how generous the portions are.



Method

Sponge Finger Biscuits

1. Preheat oven to 180°C (fan forced 160°C). Lightly grease and line with parchment paper two 30cm x 40cm / 11in x 15in flat baking trays. Chill the glasses in the refrigerator.
2. Warm Copha in the microwave, just soft enough for creaming (around 1 minute on 50% power).
3. Set aside 2 tablespoons of the castor sugar and cream the remaining castor sugar and Copha using an electric mixer until light and fluffy. Add egg yolks in one at a time followed by vanilla essence.
4. Transfer mix to a large bowl and set aside. Beat egg whites using an electric mixer, until soft peaks form. Add the reserved 2 tablespoons of castor sugar and whisk for a further minute.
5. Sift together flours and baking powder. Fold half the egg whites into the egg yolks; Fold the flour mix into the egg yolks. Fold the remaining egg whites into the mix.
6. Fill a piping bag fitted with a 1 cm plain nozzle with the mix and pipe 24 biscuits 8cm (3½ in) long.
7. Bake for 12 to 15 minutes or until golden brown and firm, alternating trays half way through cooking. Set tray aside for 5 – 10 minutes before turning onto a wire rack to cool completely.

Mascarpone cream

1. Mix together hot coffee, Marsala and 2 tablespoons of castor sugar. Set aside coffee mixture to cool completely.
2. In an electric mixer whisk half of the castor sugar and the egg yolks until thick and creamy.

Transfer mix to a large bowl, then fold the mascarpone gently through one third at a time; keep in the fridge until ready to use.

3. Beat cream using an electric mixer until soft peaks form; keep in the fridge until ready to use.
4. Beat egg whites using an electric mixer, until soft peaks form. Slowly add the remaining castor sugar and whisk for a further 2 minutes.
5. Take mascarpone mix and whipped cream from fridge; fold whipped cream gently through one third at a time into the mascarpone mix. Then fold in egg whites gently one third at a time. Keep refrigerated until ready to assemble.

Assembly

1. Each glass will hold three biscuits and ½ a cup of mascarpone cream.
2. To assemble the tiramisu, cut the biscuits into thirds. Dip four pieces of biscuit at a time into the coffee mixture, squeeze out the excess liquid and arrange in the bottom of the glass.
3. Spoon two tablespoons of mascarpone cream over the biscuit making a smooth layer.
4. Continue the process until the glass is full, finishing off with a layer of cream. (There should be two layers of biscuit and two layers of cream)
5. Dust with cocoa powder and sprinkle grated chocolate over the top, then finish with a maraschino cherry.

Serve immediately or keep refrigerated until ready to serve.



Layered chocolate crackle slice

Get busy with the kids in the kitchen and make these tasty Christmas delights to give as gifts to friends and family...or as a treat for yourself!

Difficulty: Easy
Preparation: 30 mins
Cooking: 25 mins
Makes: 16 to 20

Ingredients

White Chocolate Crackle

- 60g (¼ cup) Coha
- 80g (¾ cup) white chocolate, chopped (not compound)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g (¼ cup) milk powder
- 20g (⅓ cup) desiccated coconut

Dark Chocolate Crackle

- 60g (¼ cup) Coha
- 80g (¾ cup) dark cooking chocolate (chopped)
- 65g (½ cup) icing sugar
- 25g (1 cup) Rice bubbles
- 2 tablespoons cocoa powder
- 20g (⅓ cup) desiccated coconut

Biscuit Base

- 250g (1 packet) chocolate ripple biscuits
- 100g Coha

TIP:

Once set, slice crackle into 16 to 20 squares. Crackle slices can be stored in an airtight container in the fridge for up to 4 days



Method

Biscuits Base

1. Grease and line with baking paper a 25cm x 16cm x 2½ cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2 cm over hang.
2. Melt Copha in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs.
3. Mix melted Copha and biscuit crumbs together. Then press biscuit mix into baking tray firmly, using the back of a spoon if necessary. Put in the fridge to set for 10 to 15 minutes.

White chocolate crackle layer

1. In a large bowl, combine together white chocolate and Copha. Place bowl over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
2. Add icing sugar, rice bubbles, milk powder and coconut to the bowl. Stir to combine.
3. Pour crackle mix over the biscuit base and spread evenly. Put back in the fridge to set.

Dark chocolate layer

1. In a large bowl combine dark chocolate and Copha. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
2. Add icing sugar, rice bubbles, cocoa powder and coconut to the bowl. Stir to combine. Pour dark chocolate crackle mix over white chocolate layer and biscuit base and spread evenly. Put back in the fridge to set.

Assembly

1. Once set, slice crackle into 16 to 20 squares.



White and dark chocolate crackles

It's not Christmas without chocolate crackles!
And the kids will love helping out too because it's so easy to make chocolate crackles – no cooking or baking required!

Difficulty: Easy
Preparation: 30 mins
Cooking: 1 hour
Makes: 24 crackles

Ingredients

Classic Chocolate Crackle

- 250g (1 block) Copho
- 125g (1 cup) icing sugar
- 60g (½ cup) cocoa powder
- 4 cups Kellogg's Rice Bubbles® cereal
- 100g (1 cup) desiccated coconut

White Chocolate Crackle

- 250g (1 block) Copho
- 125g (1 cup) icing sugar
- 60g (½ cup) milk powder
- 4 cups Kellogg's Rice Bubbles® cereal
- 100g (1 cup) desiccated coconut

Method

1. Line a standard muffin tray with 12 muffin liners
2. Melt Copho in microwave on high. Combine rice bubbles, icing sugar, cocoa powder and coconut in a bowl, add melted Copho, stir to combine.
3. Divide crackle mix evenly over the dark chocolate crackle. Put in fridge for 1 hour to set.

TIP:

Store crackles in an airtight container in the fridge for up to 4 days.



Assembly

1. Put a decorative collar around the crackle to serve.
2. Serve.

White Christmas

A traditional Christmas favourite everyone loves and so easy to make. Don't forget White Christmas is a great gift idea – just package squares in clear cellophane wrap and tie with colourful ribbons.

Difficulty: Easy
Preparation: 15 mins
Cooking: 15 mins
Makes: 24

Ingredients

- 250g Copha
- 3 cups Kellogg's Rice Bubbles®
- 1 cup desiccated coconut
- ¼ cup icing sugar, sifted
- 1 cup powdered milk
- 1 packaged, dried mixed fruit
- Glace cherries for topping

Method

1. Combine dry ingredients in a mixing bowl.
2. Melt Copha slowly over low heat.
3. Cool slightly, pour onto dry ingredients.
4. Mix well.
5. Working quickly spoon into paper patty cases or press into a lamington tin.
6. Freeze until set (about 15 minutes), then store in the refrigerator.
7. Cut into fingers, top with glacé cherries and serve.





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