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Dessert Lovers FOODBOOK

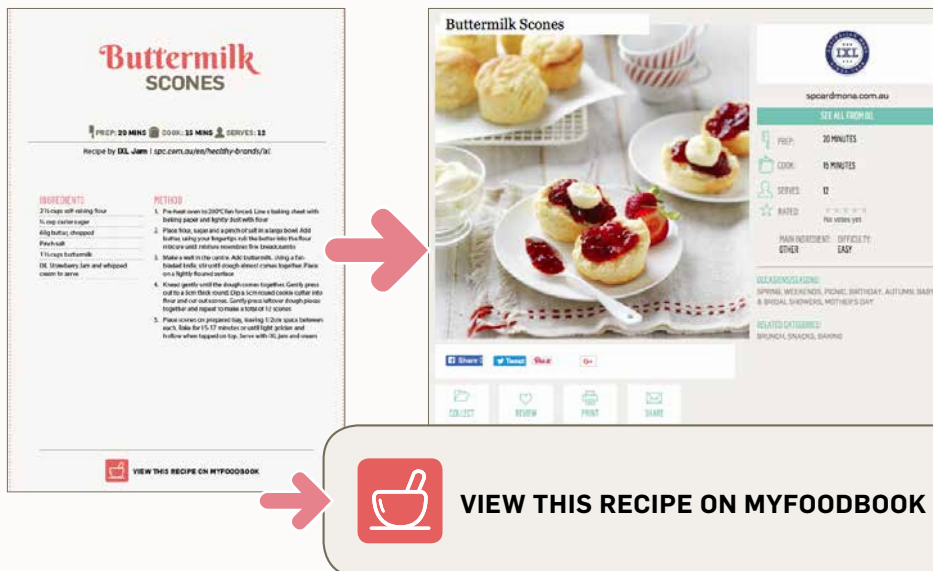


MORNING TEA MASTER THE CLASSICS

PARTY TREATS *Show Stoppers*

How to use THIS COOKBOOK

VIEW RECIPE ON THE MYFOODBOOK WEBSITE



Buttermilk SCONES

PREP: 20 MINS | COOK: 15 MINS | SERVES: 12

Recipe by IXL Jams | spcardmonia.com.au/healthy-brands/ixl

INGREDIENTS

- 2 1/2 cups self-raising flour
- 1/2 cup caster sugar
- 40g butter, chopped
- Pinch of salt
- 1 1/2 cups buttermilk
- 100g strawberries, washed and sliced

METHOD

- Preheat oven to 200°C fan forced. Line a baking sheet with baking paper and lightly dust with flour.
- Place flour, sugar and a pinch of salt in a large bowl. Add butter and rub into the flour with your fingers until the mixture resembles fine breadcrumbs.
- Stir in the buttermilk until the mixture is just moistened. Knead the dough on a lightly floured surface.
- Knead gently until the dough comes together. Gently press out to a 1/2 inch thick round. Cut into 12 round scones with a fluted scone cutter. Bake for 15-17 minutes or until light golden and hollow when tapped on top. Serve with 100g jam and cream.

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Morning Tea

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Chocolate Chip Cookies 15



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GET Saucy

AUSTRALIAN CHESTNUTS



AUSTRALIAN PASSIONFRUIT

A glass bottle of milk with a straw and a plate of chocolate chip cookies. The bottle has a label that says "MILK TIME" and "A HEALTHY RING". The cookies are golden brown with chocolate chips. The text "Morning TEA" is overlaid on the image in a red serif font, with "Morning" in red and "TEA" in grey. Below the title is a quote in black sans-serif font: "Gather your nearest and dearest to devour petit delights." The entire text is enclosed in a white circle with a red dotted border.

Morning TEA

Gather your nearest and
dearest to devour petit delights.



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Jam Doughnut

MUFFINS



PREP: 25 MINS



COOK: 20 MINS



MAKES: 6

Recipe by **IXL Jam** | facebook.com/IXLjams

INGREDIENTS

2 cups self-raising flour
.....
2/3 cup caster sugar, 1/2 cup extra to
coat
.....
1/3 cup vegetable oil
.....
1 egg
.....
180ml buttermilk
.....
1 teaspoon vanilla extract
.....
3 teaspoons IXL Strawberry Jam
.....
100g butter
.....
1/4 cup cinnamon sugar
.....

METHOD

1. Pre-heat oven to 180°C. Grease a 6 hole muffin pan
2. Sift flour into a bowl, add a pinch of salt and the caster sugar. In a jug, combine the oil, egg, buttermilk and vanilla extract. Add to the dry mixture and stir to only just combine
3. Place a heaped tablespoon of the mixture in each muffin hole and make an indent in the centre. Fill each indent with a generous 1/2 teaspoon of IXL jam. Cover the jam with the remaining muffin mixture, ensuring jam is covered
4. Bake for 20 minutes. Remove from oven and set aside to cool slightly
5. Meanwhile, melt butter. Combine the extra sugar and cinnamon in a large bowl. When the muffins are cool enough to handle, brush each muffin with the melted butter, then roll in the cinnamon sugar. Serve warm



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Coconut Snow MACARONS



PREP: 30 MINS



COOK: 15 MINS



MAKES: 18

Recipe by **Devondale** | devondale.com.au

INGREDIENTS

1 ¼ cups pure icing sugar
125g ground almonds
3 egg whites, at room temperature
¼ cup caster sugar
2 tablespoons desiccated coconut
½ teaspoon coconut essence
1 tablespoon desiccated coconut, extra
100ml Devondale Thickened Cream
50g Devondale Unsalted Butter
150g milk or dark chocolate, broken into pieces
Icing sugar, for dusting

METHOD

1. Process the icing sugar and ground almonds in a food processor until very finely ground. Sift the mixture, discarding any leftovers
2. Beat the egg whites until soft peaks form, gradually add sugar, beating well between each addition until sugar has dissolved and mixture is glossy. Vigorously stir in the nut mixture, coconut and coconut essence in batches
3. Use a piping bag with a small (2cm) plain nozzle, pipe 36 x 4cm circles of the mixture onto baking paper lined trays. Sprinkle with extra coconut. Stand the trays at room temperature for 1 hour, to form a glossy crust. Bake at 150°C for 15-16 minutes, until firm. Cool completely before carefully removing from trays using a fine spatula
4. For the filling, bring cream and butter to a gentle simmer in a small saucepan, stirring constantly. Remove from heat and stir in chocolate until smooth and glossy. Transfer to a clean bowl, cool and refrigerate until completely cold and thick (approximately 2-3 hours). Sandwich macaron shells together with chocolate and dust with icing sugar before serving

TIPS & HINTS

Standing time is important to ensure a crust forms on the macarons. This helps to create the 'feet' on the macarons as they rise. Use milk chocolate in the filling for a more sweet and mild flavour, or dark chocolate for something more decadent. Store any leftovers in an airtight container in the fridge for up to 4 days.



VIEW THIS RECIPE ON MYFOODBOOK

BAKING WITH Butter

GET MORE
delicious
RECIPE IDEAS BY
DEVONDALE

How do I create a creamier frosting?

For a decadently creamy (and speedy) frosting for your cakes, beat together 140g butter, 280g icing sugar and a splash of milk (about 2 tbsps). This delicious mixture will generously cover around 12 cupcakes.

Should I use melted or room temperature butter?

Whether you use melted or room temperature butter in your baking all depends on what you're making. If you're creating dough, cakes or cookies, often a melted butter will help all your ingredients blend together more smoothly. Room temperature butter

is ideal for creaming and will help lead to great pastries and pies too. It's much easier to use a set of beaters on room temperature spreadable butter than cold, refrigerated butter.

How do you 'cream' butter?

It may sound counter-intuitive, but when you 'cream' butter you're not actually adding any cream. Creaming is a baker's technique often used when whipping up cakes and cupcakes. During the process, butter is beaten with sugar until the combination becomes light and fluffy (for lighter and fluffier baking results).





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Chewy Oat SLICE



PREP: 10 MINS



COOK: 20 - 25 MINS



MAKES: 15

Recipe by **Devondale** | devondale.com.au

INGREDIENTS

1 cup self-raising flour
1 cup desiccated coconut
125g Devondale Unsalted Butter,
melted
1 egg, beaten
1 cup quick oats
1 cup caster sugar
1 tbsp honey

METHOD

1. Mix all ingredients thoroughly in a large bowl
2. Evenly press mixture into a lined 20cm square pan slice tin, lined with baking paper. Cut baking paper larger than the tin so that you have an overhang, making it easier to remove the slice once cooled
3. Cook in a preheated moderate oven (160°C fan-forced) for approximately 20-25 minutes, until golden and firm
4. Cool in the tin. Serve cut into bars



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Low Fat

PERSIMMON MUFFINS



PREP: 5 MINS



COOK: 15 - 20 MINS



MAKES: 12

Recipe by **Persimmons Australia** | persimmonsaustralia.com.au

INGREDIENTS

1 ½ cups wholemeal plain flour
1 cup plain flour
½ cup sultanas
2 teaspoons baking powder
2 teaspoons bicarbonate soda
½ teaspoon cinnamon
1 large egg, lightly beaten
1 ½ tablespoons vegetable oil
¾ cup honey
1 cup ripe persimmon pulp, mashed

METHOD

1. Preheat the oven to 180°C. Grease a 12-hole (1/2 cup capacity) muffin pan
2. In a large mixing bowl, combine all dry ingredients. In a small bowl combine all wet ingredients
3. Add wet ingredients to dry ingredients
4. Gently fold together until just combined. Over-mixing will create a tough muffin
5. Spoon into muffin pan, bake for 15-18 mins or until the tops bounce back. Serve warm or cooled



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Chocolate Chip

COOKIES



PREP: 15 MINS



COOK: 12-15 MINS



MAKES: 20

Recipe by **Devondale** | devondale.com.au

INGREDIENTS

150g Devondale Unsalted Butter -
roughly chopped

1 egg - lightly beaten

1 ¼ cups plain flour

⅓ cup brown sugar

⅛ tsp baking powder

¾ cup dark choc chips

METHOD

1. Preheat metal tray with baking sheet in oven for 10 minutes at 190°C
2. Melt butter, allow to cool. Add egg and lightly whisk
3. Combine flour, sugar, baking powder and choc chips in large bowl. Mix well. Stir in butter mixture and mix until dough is formed
4. Remove preheated oven tray and work quickly placing tablespoon of dough on tray and press a little. Allow room for slight spreading
5. Bake for 12-15 minutes before placing on cooling rack

TIPS & HINTS

Cookies are ready once golden brown.



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A rustic still life featuring a loaf of bread, a cup of tea with lemon, and a blue cloth. The bread is sliced, and a knife is visible. The background is a light blue surface.

The CLASSICS

Master the classics with these
much-loved recipes.



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Date & Coconut CAKE



PREP: 15 MINS



COOK: 45-50 MINS



SERVES: 12

Recipe by **Devondale** | devondale.com.au

INGREDIENTS

1 ½ cups roughly chopped dates

125g Devondale Unsalted Butter

1 cup water

½ tsp bicarbonate soda

¾ cup brown sugar

2 eggs

1 cup plain flour

¾ cup self-raising flour

½ cup desiccated coconut

METHOD

1. Preheat the oven to 180°C
2. Place dates, butter, water, bicarbonate soda and sugar in a saucepan and bring to the boil, stirring, then simmer uncovered for 2 minutes, cover and cool to room temperature
3. Add eggs, both flours and desiccated coconut, stirring into the mixture, then bake in a 22cm round, lined tin in a preheated moderate oven for 45-50 minutes
4. Check to see if the top is browning too much around the 15-20 minute mark and cover with foil if necessary
5. Test with a skewer and remove the cake remove the cake from the oven when the skewer comes out clean
6. Cool for 5-10 minutes in the tin, then remove to a cooling rack



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Jammy PUDDINGS

 **PREP: 10 MINS**  **COOK: 15 MINS**  **SERVES: 6**

Recipe by **IXL Jam** | facebook.com/IXLjams

INGREDIENTS

1½ cups IXL Strawberry Jam
60g butter, softened
¼ cup caster sugar
1 teaspoon vanilla essence
2 eggs
½ cup self-raising flour
¼ cup almond meal
1 tablespoon milk

METHOD

1. Pre-heat oven to 170°C. Lightly grease 6 x ½ cup capacity ovenproof dishes. Spread 1 heaped tablespoon of jam over the base of each dish
2. Using an electric mixer, beat butter, sugar and vanilla until pale and creamy. Add eggs, one at a time, beating until well combined
3. Sift the flour and almond meal together. Add half the flour mixture to the egg mixture. Mix well. Add remaining flour mixture and milk and stir gently to combine.
4. Divide the batter into dishes, spooning the batter over the jam in the base. Smooth surface
5. Bake for 15 minutes or until a skewer inserted into centre of batter come out clean. Carefully turn puddings onto individual plates. Serve with custard



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Almond & MARMALADE BROWNIES

 **PREP: 10 MINS**  **COOK: 45 MINS**  **SERVES: 18**

Recipe by **IXL Jam** | facebook.com/IXLjams

INGREDIENTS

180g butter, chopped
300g good quality dark chocolate
¼ cup cocoa powder
1 ¼ cups brown sugar
½ cup caster sugar
4 eggs
1 ½ cups plain flour
1 cup almonds, toasted, coarsely
chopped
⅓ cup IXL Marmalade, warmed

METHOD

1. Pre-heat oven to 170°C or 150°C fan forced. Grease a 20cm square cake tin. Line the base and sides with baking paper, allowing the sides to overhang
2. Stir the butter and chocolate in a large saucepan over low heat for 4 minutes or until melted and smooth. Remove from heat. Stir in the cocoa powder and combined sugars, then the eggs. Sift over the flour and stir until well combined. Fold in the almonds
3. Pour into the prepared tin. Drop spoonfuls of warmed marmalade onto the batter and swirl with a butter knife. Bake for 40-45 minutes or until firm to touch. Cool in the pan. Cut into 18 pieces



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Buttermilk SCONES



PREP: 20 MINS



COOK: 15 MINS



SERVES: 12

Recipe by **IXL Jam** | facebook.com/IXLjams

INGREDIENTS

3 ½ cups self-raising flour

¼ cup caster sugar

60g butter, chopped

Pinch salt

1 ½ cups buttermilk

IXL Strawberry Jam and whipped
cream to serve

METHOD

1. Pre-heat oven to 200°C fan forced. Line a baking sheet with baking paper and lightly dust with flour
2. Place flour, sugar and a pinch of salt in a large bowl. Add butter, using your fingertips rub the butter into the flour mixture until mixture resembles fine breadcrumbs
3. Make a well in the centre. Add buttermilk. Using a flat-bladed knife, stir until dough almost comes together. Place on a lightly floured surface
4. Knead gently until the dough comes together. Gently press out to a 3cm thick round. Dip a 5cm round cookie cutter into flour and cut out scones. Gently press leftover dough pieces together and repeat to make a total of 12 scones
5. Place scones on prepared tray, leaving 1/2cm space between each. Bake for 15-17 minutes or until light golden and hollow when tapped on top. Serve with IXL jam and cream



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WATCH OUT FOR THE
new look
IXL JAMS
IN STORES



DOLLOP IT ON





Let's PARTY

Impress kids and adults alike
with these fun treats to share.



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Popcorn ROCKY ROAD



PREP: 15 MINS



SETTING TIME: 40 MINS



MAKES: 20 SQUARES

Recipe by **Copha** | copha.com.au

INGREDIENTS

100g Copha
½ cup cocoa powder
½ cup icing sugar
½ tsp vanilla extract
100g white marshmallows, halved
50g glace cherries, halved
100g caramel popcorn
White chocolate for decorating

METHOD

1. Line the base and sides of a 15 x 30cm slab tin with baking paper
2. Melt the Copha in a small saucepan over a low heat
3. Combine the cocoa powder, icing sugar and vanilla in a large bowl. Stir in the Copha until well combined
4. Fold the marshmallows, glace cherries and caramel popcorn into the Copha mixture and coat all ingredients well
5. Pour the mixture evenly into the lined tin, press firmly with hands or the back of a flat spoon. Allow to set in a cool place or refrigerate
6. When the rocky road is set, cut into squares with a warm sharp knife and store in an airtight container until required

TIPS & HINTS

This rocky road is also delicious with addition of walnuts or toasted slivered almonds. Desiccated coconut may also be added.



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Popping Candy BARK



PREP: 7 MINS



MAKES: 1 SHEET

Recipe by **Copha** | copha.com.au

INGREDIENTS

200g milk or dark chocolate

40g Copha

40g popping candy

METHOD

1. Melt together the Copha and chocolate over a medium heat or microwave on 50% power for 1 1/2 minutes, stirring occasionally until smooth
2. Spread the mixture in a thin layer onto a tray lined with foil
3. Whilst the chocolate is still wet, sprinkle evenly with the popping candy
4. Mark the Chocolate with a warm knife into large triangular shards and allow to set in a cool place until required

TIPS & HINTS

Popping candy shards can also be decorated with pure gold leaf (this is edible) for a more glamorous garnish to any dessert platter.



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Chocolate CRACKLE POPCORN



PREP: 30 MINS



SETTING TIME: 1 HOUR



MAKES: 10-15 SMALL BAGS

Recipe by **Copha** | copha.com.au

INGREDIENTS

250g (1 block) Copha
200g white chocolate, chopped
(not compound)
125g (1 cup) icing sugar - sifted
60g (½ cup) milk powder
4 cups rice bubbles
100g (1 cup) desiccated coconut
natural food colouring (multi-colours)
e.g. red, green, yellow, blue

METHOD

1. Line 2 flat baking trays with baking paper
2. Combine white chocolate and Copha in a large bowl. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat
3. Add the icing sugar, milk powder, rice bubbles and coconut. Stir to combine
4. Divide mixture evenly into 4 bowls and put a few drops of food colouring in each to get the desired colour you want. Rest the crackle mix for 20 minutes
5. Pinch off walnut sized pieces and shape into popcorn balls. Place popcorn crackle balls in fridge to set for 1 hour

TIPS & HINTS

Mix up the different colour popcorn crackles and divide evenly into popcorn bags or tubs before serving. Store popcorn crackles in an airtight container in the fridge for up to 4 days.



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Kids Party Layered CHOCOLATE CRACKLE SLICE

 **PREP: 30 MINS**  **SETTING TIME: 25 MINS**  **SERVES: 20**

Recipe by **Copha** | copha.com.au

INGREDIENTS

BISCUIT BASE

250g (1-packet) chocolate ripple
biscuits

100g Copha

WHITE CHOCOLATE CRACKLE

60g (¼ cup) Copha

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) dessicated coconut

DARK CHOCOLATE LAYER:

60g (¼ cup) Copha

80g (¾ cup) dark cooking chocolate
(chopped)

65g (½ cup) icing sugar

25g (1 cup) rice bubbles

2Tbsp cocoa powder

20g (⅓ cup) dessicated coconut

METHOD

BISCUIT BASE

1. Grease and line with baking paper a 25cm x 16cm x 2 1/2cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2cm 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

4. 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
5. Add icing sugar, rice bubbles, milk powder and coconut to the bowl. Stir to combine
6. 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

TIPS & HINTS

Crackle slices can be stored in an airtight container in the fridge for up to 4 days



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Kids Party Activities

Old-fashioned games work best for young children while games like treasure hunt, pinatas or arts and craft will be more suitable for older children.

MUSICAL CHAIRS

An oldie but a goodie. Simply take away one chair after each round, until you've got a winner. Don't forget to give them a prize at the end.



CUPCAKE DECORATING

A crafty and delicious way for the kids to get creative. Bake simple vanilla cupcakes and set them up on a plastic covered table. You may want to ice them yourself to avoid mess. Then provide decorating items such as lollies, sprinkles or fruit in bowls and let the kids customise their cupcake.



PINATAS

Most party stores sell ready made piñatas. Hang from a tree, and let the kids take it in turns to crack the piñata while blindfolded!

PASS THE PARCEL

Wrap small novelty gifts in different layers of party wrapping paper, leaving some layers without a gift. Play music and get the kids to sit in a circle, passing the present around the group. Each time the music stops, the child holding the present will unwrap a layer of paper until all layers are unwrapped and all presents are received.



BALLOON TOSS

Blow up a small number of balloons depending on the number of children present. The aim of the game is to not let the balloon touch the ground, so let the kids get active by throwing and serving the balloon between each other. You can make the game more challenging by adding extra balloons.

Fun treats for Kids Parties



making *sweet*
memories {since 1933}



Download eBook
.....
FOR FUN KIDS PARTY RECIPE IDEAS





AUSTRALIAN Sweet Potatoes

A SUPER SECRET INGREDIENT

You may have used sweet potatoes to give your dinnertime meals a nourishing, nutrient-rich boost, but have you considered adding them to your desserts? Enjoy decadent sweet treats, like cheesecakes and churros, with the added benefits of health-giving vitamins and minerals from sweet potatoes. Have your cake and eat it too.

IXL

PUMP UP THE JAM

Picnics, parties, morning teas and coffee with friends call for tempting treats – picture freshly baked scones, warm muffins, petit puddings and decadent brownies. And, the secret ingredient for pairing (and baking) with these treats? A delicious helping of IXL jam. Pass the preserves, please!



Copha

SPECIAL OCCASSIONS MADE SWEETER

For those planning a special occasion – like a fun-filled children's birthday party – there's one staple ingredient that'll help make your event that little bit sweeter: Copha. Whip up chocolate crackles, rocky road, chocolate bark, slices and more with the help of this much-loved baking essential.



AUSTRALIAN Chestnuts

GO NUTS FOR DESSERTS

Delicious when oven-roasted and eaten as a treat on their own, chestnuts also make a wonderful ingredient to add to your baking creations. During the cooler months here in Australia, you may not quite have 'chestnuts roasting on an open fire and Jack Frost nipping at your nose' (as the Christmas song would encourage), but you can create deliciously nutty, soft chestnut puddings and creams to impress dinner-party guests.



Devondale

BAKE BETTER WITH BUTTER

Be it a fluffy cake, a flaky pastry, a chewy slice or a tray of biscuits fresh from the oven, your favourite baking recipes probably have one simple thing in common: butter. Bake better with Devondale's range of creamy butters, the ideal ingredient for perfecting your cakes and bakes.



AUSTRALIAN

Passionfruit



PASSIONATE COOKS, UNITE!

Passionate about having fun in the kitchen? Whether it's a tropical-inspired zingy dessert, or perhaps a delicious sauce to drizzle over baked goods, passionfruit is an exciting ingredient to add to your repertoire of sweet recipes. Passionfruits are perfect on a pav, a star ingredient in an Eton mess and refreshingly tangy when mixed into a cocktail.

Persimmons AUSTRALIA

PERFECT IT WITH PERSIMMONS

You'd be forgiven for mispronouncing the name of this fabulous fruit – which adds a honey-like sweetness to your baking efforts – but, it's time you became familiar with its versatile and delicious nature. Full of fibre, vitamin C and enriching minerals, this orange-hued ingredient is a joy to bake with and, better yet, devour. Perfect your desserts with persimmons.



A top-down view of a white plate containing several golden-brown, fried, stick-shaped treats. The sticks are coated in a fine layer of white sugar. Some sticks are plain, while others are dipped in a dark, thick sauce. A small white bowl of the dark sauce is in the bottom left. A silver spoon is on the right. A semi-transparent circular graphic with a red dotted border is centered over the plate.

Show STOPPERS

Watch eyes light up when these special occasion desserts arrive at the table.



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Sweet Potato

VEGAN CHEESECAKE

 **PREP: 30+ MINS**  **COOK: 1 HOUR 15 MINS**  **SERVES: 12**

Recipe by **Australian Sweet Potatoes** | australiansweetpotatoes.com.au

INGREDIENTS

CHEESECAKE

500g sweet potato
.....
½ cup (80g) whole almonds (with skin)
.....
100g medjool dates, pitted
.....
2 cups cashews, soaked overnight
.....
¼ cup (60ml) coconut oil
.....
80g medjool dates, pitted
.....
½ cup (125ml) rice malt syrup
.....
2 tablespoons lemon juice
.....
2 teaspoons vanilla bean paste
.....
1 ½ tsp ground cinnamon
.....
½ tsp mixed spice
.....
¼ teaspoon ground ginger
.....

PRALINE

½ cup natural sliced almonds, toasted
.....
1 cup caster sugar
.....
⅓ cup water
.....

METHOD

CHEESECAKE

1. Preheat oven to 200°C/180°C fan-forced. Prick sweet potato all over with a small knife. Spray with oil and place on a tray. Bake for about an hour or until tender. Cool before removing skin
2. Combine almonds and dates in a food processor. Process until fine and sticky. Using damp hands, press mixture into a lined 20cm spring form pan. Chill until needed
3. Drain cashews and place in a food processor with oil, dates, syrup, juice, paste and spices. Process until completely smooth (this may take a few minutes). Add sweet potato and process until combined. Pour over almond base in pan
4. Level top and freeze, covered for 4 hours or overnight until firm. Once firm, transfer to fridge

PRALINE

1. Scatter almonds over a baking paper-lined tray. Combine sugar and water in a saucepan over low heat. Cook, stirring, for 5 minutes or until sugar has dissolved. Increase heat to high. Bring to the boil. Boil, without stirring, for about 5-8 minutes until mixture turns golden
2. Remove from heat and let bubbles subside. Pour over almonds. Allow to cool. Break into shards
3. Serve cheesecake topped with praline shards



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Eton Mess with Tangy PASSIONFRUIT SAUCE



PREP: 15 MINS



SERVES: 4

Recipe by **Australian Passionfruit** | aussiepassionfruit.com.au

INGREDIENTS

PASSIONFRUIT SAUCE

1 cup caster sugar

½ cup water

Pulp of 8 passionfruits

ETON MESS

1 x packet store bought meringue
kisses or meringue nests, broken into
small pieces

2 bananas cut into 1cm thick slices

2 cups double cream

METHOD

PASSIONFRUIT SAUCE

1. Place caster sugar and ½ cup water in a saucepan over low heat and stir to dissolve sugar
2. Increase the heat to medium-high and simmer for 3 minutes until syrupy
3. Stir in the passionfruit pulp and simmer gently for 3 minutes
4. Allow to cool

ETON MESS

5. In dessert glasses, layer passionfruit sauce with a small handful of meringue kisses, a tablespoon of double cream and banana slices
6. Repeat the process until glasses are filled. Serve



VIEW THIS RECIPE ON MYFOODBOOK

GET Saucy

Creams and sauces are the perfect companion for a range of sweet treats, to up the volume and turn your desserts into showstoppers.

Sweet CHESTNUT CREAM



PREP: 15 MINS



COOK: 1 HOUR 15 MINS



MAKES: 2 1/2 CUPS

INGREDIENTS

BOILED CHESTNUTS

260g uncooked chestnuts to make
200g cooked chestnuts

SWEET CHESTNUT CREAM

200g cooked roasted chestnuts
450ml carton pouring cream
½ cup milk
½ tsp vanilla extract
2 tbsps caster sugar

Note: Store chestnut cream in an airtight container in the fridge for up to 4 days.

METHOD

BOILED CHESTNUTS

1. Cut chestnuts in half across the width of the chestnut
2. Place prepared chestnuts into a saucepan of cold water and bring to the boil. Simmer for 15 to 20 minutes or until the flesh is tender and easily separates from the shell
3. Remove the chestnuts one at a time from the water. While chestnuts are still warm, quickly peel off the outer brown shell and remove the papery thin skin underneath

SWEET CHESTNUT CREAM

1. Combine chestnuts, 300ml cream, milk, vanilla and sugar in a medium saucepan. Bring to the boil, stirring until sugar dissolves, over medium heat
2. Reduce heat and simmer (do not boil), stirring occasionally, for 30-35 minutes until chestnuts are very tender. Remove from heat and cool slightly
3. Using a hand blender, blend until smooth. Transfer to a bowl, cover and chill until cold
4. Whip remaining cream in a bowl until soft peaks form. Fold cream through chestnut mixture and serve

GET
Saucy

Tangy

PASSIONFRUIT SAUCE



PREP: 10 MINS



SERVES: 4

INGREDIENTS

1 cup caster sugar

½ cup water

pulp of 8 passionfruit

METHOD

1. Place caster sugar and cup water in a saucepan over low heat and stir to dissolve sugar
2. Increase the heat to medium-high and simmer for 3 minutes until syrupy
3. Stir in the passionfruit pulp and simmer gently for 3 minutes
4. Allow to cool





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Sweet Potato Churros

WITH CACAO DIPPING SAUCE



PREP: 25 MINS



COOK: 20 MINS



MAKES: 35

Recipe by **Australian Sweet Potatoes** | australiansweetpotatoes.com.au

INGREDIENTS

SWEET POTATO CHURROS

¾ cup (185ml) water

60g butter

¾ cup (110g) plain flour

Pinch salt

½ teaspoon cinnamon, plus 1
teaspoon, extra for dusting

Pinch nutmeg

½ cup sweet potato puree

2 eggs

Vegetable oil, for deep-frying

¼ cup (55g) caster sugar

RAW CHOCOLATE SAUCE

3 tablespoons rice malt syrup

2 tablespoons coconut oil

1 ½ tablespoons cacao powder

1 teaspoon vanilla extract

METHOD

SWEET POTATO CHURROS

1. Preheat oven to 200°C/180°C fan-forced
2. Combine water and butter in a medium saucepan and bring to the boil over high heat until butter melts. Add flour, salt and spices and stir with a wooden spoon until dough comes away from the side of pan
3. Remove from heat. Add puree, stirring until combined. Cool 5 minutes
4. Add eggs, one at a time, beating well after each addition until well combined. Spoon dough into a piping bag fitted with a 1.5cm star nozzle
5. Add enough oil in a large saucepan until 6cm deep. Heat oil to 180°C over medium heat. Pipe 7cm lengths of dough into the oil cutting dough with a small sharp knife or scissors. Deep-fry for 2-3 minutes until golden brown
6. Using a slotted spoon, transfer churros to a plate lined with paper towel. Dust with combined sugar and extra cinnamon. Repeat with remaining dough, in batches

RAW CHOCOLATE SAUCE

1. Melt coconut oil in small pan. Stir in syrup, cacao and vanilla until smooth. Serve churros with sauce

TIPS & HINTS

Chill chocolate sauce, if you prefer a thicker sauce



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Persimmon Cake with CREAM CHEESE ICING



PREP: 15 MINS



COOK: 50 MINS - 1 HOUR



SERVES: 12

Recipe by **Persimmons Australia** | persimmonsaustralia.com.au

INGREDIENTS

CAKE

Melted butter

Flour

1 ¼ cup caster sugar

1 cup full cream milk

2 eggs

3 - 4 very ripe original or sweet persimmons - you need

1 ½ cups of puree

2 tsp vanilla bean paste or natural vanilla extract

2½ cups plain flour, sifted

½ tsp baking powder, sifted

2 tsp bi-carb of soda, sifted

2 tsp cinnamon

¼ tsp nutmeg

Generous pinch of ground cloves

½ tsp salt

Special equipment: 26cm fluted ring tin

ICING

125g cream cheese, softened

½ cup icing sugar, sifted

1 tbs lemon juice

50g unsalted butter, softened

1 tsp vanilla bean paste, or natural vanilla extract (optional)

½ cup chopped toasted pecan nuts

METHOD

CAKE

1. Preheat oven to 160°C or 150°C fan forced
2. For persimmon puree, remove calyx and scoop pulp out with a spoon. Discard skin and seeds, then blitz pulp with a stick blender or blender to make 1 ½ cups of puree. Set aside at room temperature
3. For the cake, with a pastry brush, thoroughly grease ring tin with melted butter. Spoon a couple of tablespoons full of plain flour into tin, turning and shaking it until the inside is completely coated. Bang tin firmly on bench top to loosen excess flour, then discard. With a whisk, roughly mix all the wet ingredients and sugar in a medium to large bowl. Fold dry ingredients into the wet mixture in 3 to 4 batches until you have a relatively smooth batter. Pour into the ring tin and bake for 50 mins to 1 hour, or until skewer comes out clean. Allow cake to sit for a few seconds before turning out onto a cooling rack

TIPS & HINTS

To toast pecan nuts, simply chop roughly and then dry toast in a frypan on a medium heat until nice and golden. You may also roast in a pre-heated oven at 160°C for 5 to 10 mins. Cool before using.

ICING

1. To prepare icing, combine all ingredients and cream with an electric mixer until pale and fluffy
2. When cake has cooled completely, slather roughly with cream cheese icing and sprinkle nuts over the top



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Chestnut & Golden SYRUP PUDDING

 **PREP: 20 MINS**  **COOK: 50 MINS**  **SERVES: 6**

Recipe by **Chestnuts Australia** | chestnutsaustralia.com.au

INGREDIENTS

220g fresh chestnuts
.....
½ cup milk
.....
1 egg
.....
80g butter, melted
.....
2 tbsp golden syrup
.....
⅓ cup firmly-packed brown sugar
.....
1 ¼ cups self-raising flour, sifted
.....
Icing sugar, for dusting
.....
Cream or ice-cream, to serve
.....
½ cup brown sugar
.....
2 tsp cornflour
.....
1 ¼ cups boiling water
.....
¼ cup golden syrup
.....

METHOD

1. Cut chestnuts in half across the width of the chestnut before cooking
2. Place prepared chestnuts into a saucepan of cold water and bring to the boil
3. Simmer for 15 to 20 minutes or until the flesh is tender and easily separates from the shell
4. Remove the chestnuts one at a time from the water and peel
5. Preheat oven to 180°C. Lightly grease an 8-cup deep ovenproof dish
6. Finely grate chestnuts in a food processor. In a large bowl, combine milk, egg, butter and golden syrup. Stir in chestnuts, sugar and sifted flour. Using a large metal spoon, mix until just combined. Spoon into the prepared dish
7. To make the sauce, combine sugar and cornflour in a small bowl. Sprinkle over pudding. Combine water and golden syrup in a jug. Pour mixture over the back of large metal spoon over the pudding batter. Place dish on a baking tray lined with baking paper
8. Bake for 50-55 minutes until golden and pudding bounces back when gently pressed in the centre. Stand for 5 minutes. Dust with icing sugar. Serve with cream or ice-cream



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DESSERTS FOR A PARTY BUFFET

Menu



CHOCOLATE CHIP COOKIES



POPCORN ROCKY ROAD



ALMOND AND MARMALADE BROWNIES



SWEET POTATO CHURROS WITH CACAO DIPPING SAUCE

Shopping list

Dairy

- ☐ Devondale Unsalted Butter, 390g

Fruit and Veg

- ☐ Sweet potato puree, ½ cup

Grocery

- ☐ Almonds, 1 cup
- ☐ Baking powder, 1/8 tsp
- ☐ Brown sugar, 1 ¾ cup
- ☐ Cacao powder, 1 ½ tbsp
- ☐ Caramel popcorn, 100g
- ☐ Caster sugar, ¾ cup
- ☐ Cinnamon, 1 ½ tsp
- ☐ Cocoa powder, ¾ cup
- ☐ Coconut oil, 2 tbsp
- ☐ Copha, 100g
- ☐ Dark choc chips, ¾ cup
- ☐ Eggs, 7
- ☐ Glace cherries, 50g
- ☐ Good quality dark chocolate, 300g
- ☐ Icing sugar, ½ cup
- ☐ IXL Marmalade, 1/3 cup
- ☐ Nutmeg
- ☐ Plain flour, 3 ½ cups
- ☐ Rice malt syrup, 3 tbsp
- ☐ Salt
- ☐ Vanilla extract, 1 ½ tsp
- ☐ Vegetable oil
- ☐ White chocolate, for decorating
- ☐ White marshmallows, 100g



PICNIC IN THE PARK

Menu



LOW-FAT
PERSIMMON
MUFFINS



BUTTERMILK
SCONES



CHEWY
OAT SLICE



KIDS PARTY
LAYERED
CHOCOLATE
SLICE

Shopping list

Dairy

- ☐ Devondale Unsalted Butter, 185g

Fruit and Veg

- ☐ Persimmon pulp, 1 cup

Grocery

- ☐ Almonds, 1 cup
- ☐ Baking powder, 2 tsp
- ☐ Buttermilk, 1 ½ cups
- ☐ Caster sugar, 1 ¼ cup
- ☐ Chocolate ripple biscuits, 250g (1 packet)
- ☐ Cinnamon, ½ tsp
- ☐ Cocoa powder, 2tbsp.
- ☐ Copha, 220g
- ☐ Dark chocolate, 80g
- ☐ Desiccated coconut, 1 ¾ cup
- ☐ Egg, 2
- ☐ Honey, ¾ cup + 1 tbsp.
- ☐ Icing sugar, 1 cup
- ☐ IXL Strawberry Jam
- ☐ Milk powder, ¼ cup
- ☐ Plain flour, 1 cup
- ☐ Quick oats, 1 cup
- ☐ Rice bubbles, 2 cup
- ☐ Salt
- ☐ Self-raising flour, 4 ½ cup
- ☐ Sultanas, ½ cup
- ☐ Vegetable oil, 1 ½ tbsp.
- ☐ White chocolate, 80g
- ☐ Wholemeal plain flour, 1 ½ cup

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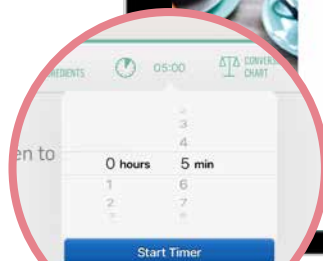
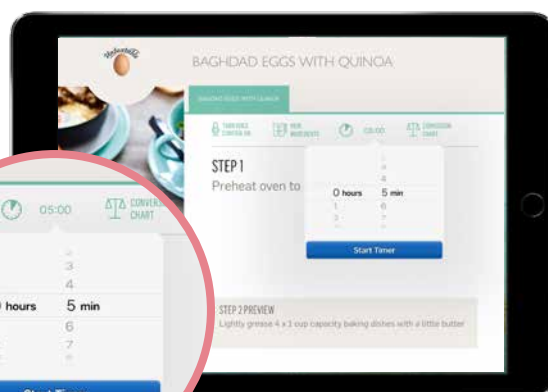
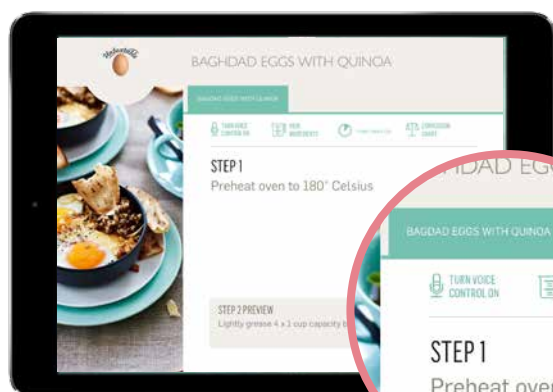
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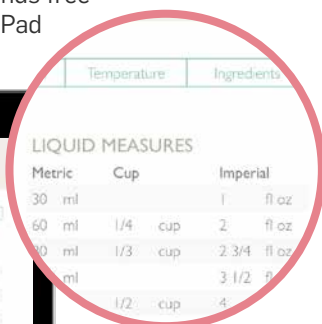
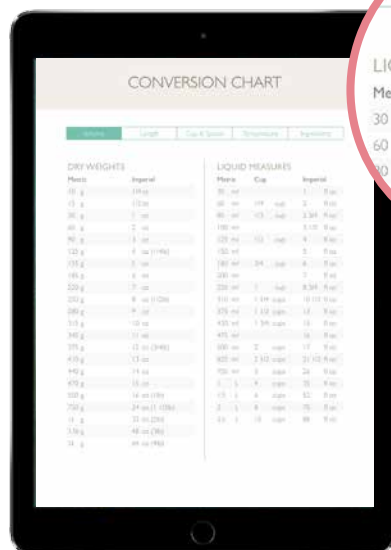
COOKING MODE

Voice activated hands free cooking mode on iPad and iPhone.



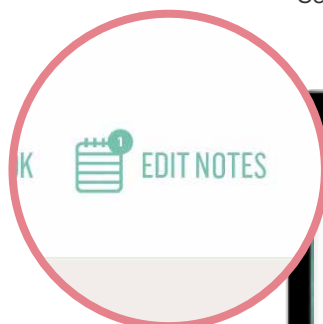
COOKING TIMER

Set timer to keep track of each recipe step.



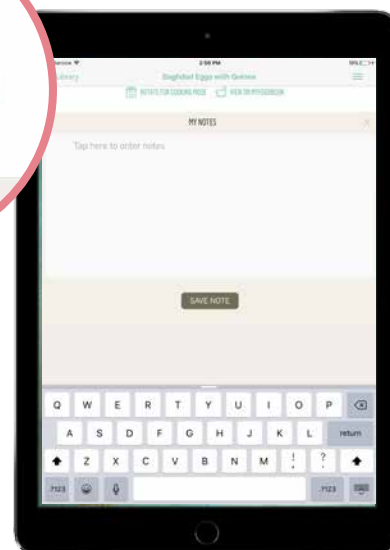
CONVERSION CHARTS

Quick measurement conversion reference on each recipe.



NOTES

Save and go back to recipe notes on each recipe.



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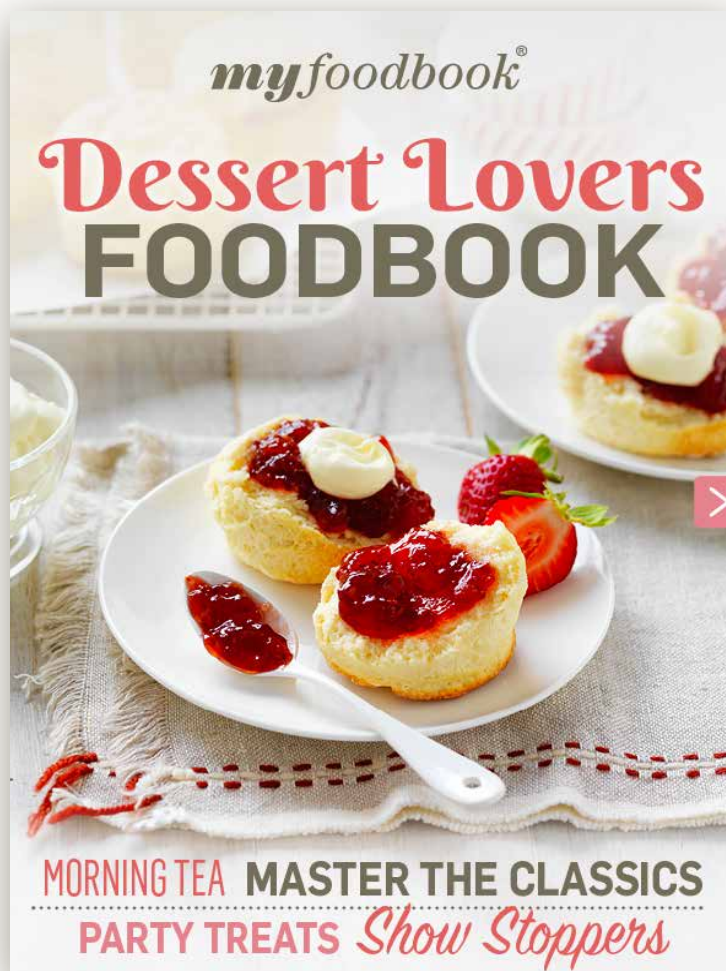
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