

Chocolate Walnut Drop Cookies

Ingredients

Quantity

Method

All purpose flour	2 cups
Cocoa powder	2/3 cups
Baking soda/bicarbonate of soda	1 tsp
Salt	1 pinch
Butter	1/2 cup/110 gm
Light brown sugar	3/4 cup
White sugar/caster sugar	3/4 cup
Dark corn syrup	1/2 tsp
Vanilla Paste/essence/powder	2 tsp
Eggs	2 pieces
Baking chocolate chips	1 cup
Walnuts (chopped)	1 cup

1. Preheat the oven to 180 °C.
2. Sift the flour, cocoa, soda and salt together into a large mixing bowl using a drum sieve.
3. In another large mixing bowl, use a hand held electric mixer to cream the butter with the brown, white sugar and corn syrup. Add the vanilla.
4. Add the egg one at a time. Beat well. The mixture will look like it is curdling however continue to mix.
5. Put the dry mixture into the butter, sugar & egg mixture and mix in with the spatula, until everything is just combined.
6. Add the chocolate chips, walnuts and give the dough another quick mix.
7. Using two tablespoons drop even sized dough balls on to a baking paper lined baking sheet/tray and bake for 12 minutes, until the tops are set.
8. Cool on a wire rack, Enjoy warm with a cup of milk!
9. Cool completely before storing in an airtight container.

Coconut Pyramids

Ingredients

Desiccated coconut
Caster sugar
Egg white
Melted butter
Vanilla essence
Glazed cherries
Vegetable oil/ baking spray

Quantity

250 gm
250 gm
150 gm
1 tbsp
5 gm
To garnish
To grease the tray

Method of Cooking

1. Preheat the oven to 180 °C.
2. Grease a large baking sheet with a little vegetable oil.
3. Put all the ingredients into the bowl, mix them together and place on the double boiler and cook for 5 minutes, continuously stirring, till the mixture gets warm.
4. Remove the bowl from the double boiler and take spoonfuls of mixture, roll into balls using the palms of your hands and place on the baking sheet and continue to do so until the mixture is over.
5. Shape each ball into pyramids by pressing the top into a point, with your fingers and flattening the base a little.
6. Bake for 12-15 minutes on the low shelf. The tips should turn golden and the pyramids should be firm to touch, yet soft on the inside.
7. Slide a palette knife underneath the pyramids to loosen them from the baking sheet and then transfer to a wire rack to cool down.
8. Best served with Tea or Coffee.

Tip: Wet hands with hot water for easy shaping of cookies.

Tip: When using the double boiler, the water should not touch the base of the bowl. The bowl must be heated with steam.



Piped Vanilla Cookies with Dark Chocolate

Ingredients

Butter, softened
Icing sugar, sifted
Vanilla essence
All purpose flour, sifted
Egg
Dark/milk chocolate bar

Quantity

150 gm
95 gm
2 tsp
250 gm
2 pieces
200 gm

Method

1. Preheat the oven to 180 °C.
2. Line two baking sheets/trays with baking paper, ensuring that the sheet ends within the tray.
3. Cream the butter and icing sugar together until light and fluffy.
4. Add the vanilla essence and beat egg for a few seconds until combined.
5. Mix dry ingredients into the creamed mixture with a spatula, until well combined into a smooth dough. Use the hand held electric mixer if required.
6. Put the mixture into a piping bag fitted with a star nozzle.
7. Pipe oval shapes. Chill in the fridge, for 20 minutes.
8. Bake the cookies at 170-180 °C for about 8-10 minutes or until they are pale golden color.
9. Leave to cool on the baking sheet to firm up before carefully transferring them to a wire rack with a palette knife to completely cool.
10. Melt the dark/milk chocolate on a double boiler. Once the cookies are cooled, dip half the cookie into the dark/milk chocolate and leave to set on a wire rack for a few minutes before serving.



Shortbread Cookies

Ingredients

All purpose flour, sifted	100 gm
Corn flour	90 gm
Salt	1 gm
Butter	125 gm
Icing sugar, sifted	50 gm
Lemon zest	3 gm
Vanilla essence	1 tsp

Quantity

Method of Cooking

1. Preheat oven to 160 °C with a wire rack in the middle of the oven.
2. In a large mixing bowl sift the flour with the salt & corn flour until combined, set aside.
3. In another large mixing bowl using a hand held electric mixer, beat the butter until smooth and creamy (about a minute).
4. Add the sifted icing sugar to the creamed butter mixture and beat with the hand held electric mixer until smooth (about 2 minutes). Beat in the vanilla extract and lemon zest.
5. Gently stir in the flour with a rubber spatula just until a soft dough is achieved.
6. Flatten the dough into a disc shape, wrap in plastic wrap, and chill the dough for at least 10 minutes.
7. Line two baking sheets/trays with baking paper.
8. On a lightly floured surface roll out the dough to 5 mm thickness.
9. Dock the dough with a fork and cut into desired shapes using a lightly floured cookie cutter.
10. Place the cut shapes on the prepared baking sheets/trays and place in the fridge for about 15 minutes. (This will firm up the dough so the cookies will maintain their shape when baked.)
11. Bake for at 160 °C for 10 - 12 minutes, or until cookies are very lightly browned. Cool on a wire rack.
12. Serve plain or with strawberry or raspberry jam in a bowl.

Melting Moments

Ingredients

Butter (softened)
Caster sugar
Egg (beaten)
Almond essence
Self rising flour (sifted)
Cornflakes (for coating)
Glazed cherries
Melted butter For rolling

Quantity

100 gm
75 gm
½ piece
Few drops
150 gm
1 cup
10 pieces

Method of Cooking

1. Preheat the oven to 180 °C and brush two baking sheets with melted butter.
2. Beat the butter and sugar together until light and fluffy.
3. Gradually beat in the beaten egg and almond essence until well combined.
4. With a rubber spatula fold the self rising flour into the beaten mixture and mix until smooth.
5. With floured hands divide the dough into 20 small pieces.
6. Roll the pieces between the palms of your hand to achieve 20 round balls.
7. Spread the corn flakes evenly on a baking sheet and toss the balls in them to coat evenly.
8. Place the balls, spaced 2.5 cm apart on the baking sheet as they will spread while baking.
9. Press in a piece of cherry on top of each ball and chill in the fridge until firm.
10. Bake at 180 °C for about 10-12 minutes or until lightly browned.
11. Allow the cookies to cool on the sheet for 5 min before transferring to a wire rack to cool completely.