

# LORNA'S Shortbread

Prep: 40 mins  
Cook: 15 mins  
Servings: 35

## INGREDIENTS

- 340 g (3 sticks) butter
- 130 g (1 cup) icing sugar
- 375 g (3 cups) plain flour all-purpose flour

## METHOD

1. Preheat oven to 160C (fan-forced). Line two flat baking trays with baking paper.
2. Beat the butter in a large bowl using an electric mixer on medium until smooth
3. Slowly add the icing sugar and continue mixing until well combined.
4. Add the flour and mix on low speed until combined (the mixture will be crumbly).
5. Gently knead the dough into a ball (but don't overwork it) and place into the fridge for at least 30 minutes to chill. Roll out to ½-1 cm thick. Use cookie cutters to cut the dough shapes out.
6. Place the cookies onto the prepared trays and bake for 12-15 minutes or until just very lightly golden (do not overcook).
7. Allow to cool on the trays for 10 minutes before transferring to a wire rack to cool completely.



STEVIES

# Cranberry & Pistachio Biscotti

Prep: 25 mins

Cook: 45 mins

Additional: 10 mins

Total: 80 mins

Servings: 36 biscuits

## INGREDIENTS

- ¼ cup light olive oil
- ¾ cup white sugar
- 2 tsp vanilla extract
- ½ tsp almond extract
- 2 eggs
- 1 ¾ cups plain flour
- ¼ tsp salt
- 1 tspn baking powder
- ½ cup dried cranberries
- 1 ½ cups pistachio nuts

## METHOD

1. Preheat the oven to 150 degrees C.
2. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.
3. Divide dough in half; forming two logs (12x2 inches) on a baking tray that has been lined with baking paper. Dough may be sticky; wet hands with cool water to handle dough more easily.
4. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 135 degrees C.
5. Cut logs on diagonal into ¾ inch thick slices. Lay on their sides. Bake approximately 8 to 10 minutes, or until dry; cool.
6. Enjoy!



JESS'S

# Rocky Road

Prep time: 20 mins

Set time: 2 hours

Total time: 2 hrs 20 mins

Servings: 16 squares

## INGREDIENTS

- 500g dark chocolate
- 200 g marshmallows chopped
- 190 g Allen's Raspberries
- ¼ cup desiccated coconut
- ½ cup peanuts chopped

## METHOD

1. Melt chocolate in the microwave in 30 second increments
2. Combine all ingredients in a large bowl and mix until well combined
3. Pour mixture into lined slice tin and refrigerate until set, approx 2 hours or leave overnight
4. Use a warm knife to cut slice into small squares



JESS'S

# Chocolate Coconut Balls

Prep time: 20 mins

Set time: 2 hours

Total time: 2 hrs 20 mins

Servings: 20 balls

## METHOD

1. Crush biscuits in a food processor
2. Place biscuit crumbs in a bowl and mix in cacao
3. Add condensed milk and form mixture into balls
4. Roll in coconut and chill in the fridge to set
5. Enjoy!

## INGREDIENTS

- 250 g Marie biscuits
- 395 g condensed milk
- 1 cup desiccated coconut
- 2 tbs cacao powder





MORGAN'S

# Red Velvet & Brandy Truffles

Prep: 30 mins

Cook: 40 mins

Servings: 32

## INGREDIENTS

- 1 x pack red velvet cake mix & frosting
- 1 tbsp brandy
- 500g dark or milk chocolate, coarsely chopped & melted

## METHOD

1. Prepare the cake following the packet directions. Cool completely then break into fine crumbs in a large bowl.
2. Prepare the frosting following packet directions. Add frosting and brandy to cake crumbs then use your hands to bring together.
3. Roll tablespoons of mixture into balls and place on a lined tray. Cover, then chill for 1-2 hours until firm
4. Use a fork to dip the truffles (one at a time) in melted chocolate to coat. Place on a lined tray and set aside to set. Drizzle chocolates with the remaining chocolate, set aside for 5 minutes to set.
5. Enjoy!



MORGAN'S

# White Chocolate & Baileys Truffles

Prep: 30 mins

Cook: 40 mins

Servings: 32

## INGREDIENTS

- 1 x pack white chocolate mud cake mix & frosting
- 1 tbsp Bailey's
- 500g white chocolate, coarsely chopped & melted

## METHOD

1. Prepare the cake following the packet directions. Cool completely then break into fine crumbs in a large bowl.
2. Prepare the frosting following packet directions. Add frosting and Bailey's to cake crumbs then use your hands to bring together.
3. Roll tablespoons of mixture into balls and place on a lined tray. Cover, then chill for 1-2 hours until firm
4. Use a fork to dip the truffles (one at a time) in melted chocolate to coat. Place on a lined tray and set aside to set. Drizzle chocolates with the remaining chocolate, set aside for 5 minutes to set.
5. Enjoy!



ANGELA'S

# Ricciarelli: Chewy Italian Almond Cookies

*Ricciarelli are dense, chewy Italian almond cookies originating in Siena. They are a distant, and much less fussy, Italian cousin to the French macaron — perfect with tea or coffee.*

Prep: 30 mins

Cook: 20 mins

Additional: 1 hour

Total: 1 hour 50mins

Servings: 36 biscuits

## INGREDIENTS

- 2 egg whites
- 1 dash lemon juice
- 2 1/4 cups almond flour
- 1 3/4 cups powdered sugar
- 1 pinch salt
- 1/4 tsp baking powder
- 1 tsp orange zest about half a large orange
- 1 tbsp almond extract
- 1 tsp vanilla extract
- 1/2 cup powdered sugar for coating cookies

## METHOD

1. Whip egg whites and lemon juice together with a hand mixer until stiff peaks form.
2. Gradually add sifted almond flour, powdered sugar, salt, and baking powder into egg whites and fold gently.
3. Add orange zest, vanilla extract, and almond extract and fold in until combined.
4. Line a baking sheet with parchment paper. Using clean hands, roll dough into balls about 1" in diameter, then roll in powdered sugar until well coated. Shape into an oval, then arrange on baking sheet with some space between them for spreading, flatten slightly.
5. Leave at room temperature for about an hour or until the tops have dried out and formed almost a little shell.
6. While cookies are drying, preheat oven to 160 degrees. When the cookies are ready, bake for about 15-20 minutes.
7. Cool and store in an airtight container. These are even better the next day and are great with coffee or tea!



# ELKE'S GLUTEN FREE White Christmas Slice

Prep: 20 minutes

Cook: 2 hours

Servings: 16

## INGREDIENTS

- 1/2 cup (60g) dried cranberries
- 1/2 cup (60g) raisins
- 2 cups (60g) rice bubbles
- 1/4 cup sliced almonds
- 1/4 cup raw pistachios
- 3/4 cup 75g shredded coconut
- 400g white chocolate
- 1/2 cup thickened cream

## METHOD

1. Line a rectangular slice pan (about 9x13") with baking paper.
2. Add all ingredients except chocolate & cream to a mixing bowl, stirring to combine.
3. Add chocolate & cream to saucepan over medium-low heat; melt chocolate & cream, stirring until mixture is smooth.
4. Pour chocolate cream into cereal mixture & mix.
5. Spoon mixture into prepared pan, pressing into an even layer.
6. Chill in the fridge until set. Slice into pieces.
7. Keeps for 3-4 days or can be frozen to eat later.

