**BROAD BEAN DIP**

**YOU WILL NEED..........................**

½ kg broad beans  
2 cloves garlic  
2 Sprigs oregano  
1 Teaspoon cumin  
Juice of 1 lemon  
½ cup olive oil,  
salt and pepper to taste

**Method........................................**

1. Place pot of water on to boil and add your beans and cook until tender  
2. Add your garlic, oregano, spices, lemon juice and half the oil into the blender  
3. Remove beans and strain the water and add to the blender. You may need to add more oil and some water until you get the right consistency.

Serve with toasted pita bread and vegies

**CHEESY ZUCCHINI AND BACON SLICE**

2 bacon rashers, remove rind  
4 medium zucchini, grated  
5 eggs whisked  
1 cup grated cheese  
½ cup olive oil  
2 cups self raising flour

**Cooking time: 20-30 minutes on 180.**

**METHOD**

Preheat oven to 180. Brush 2 loaf pans with oil or use non-stick spray.  
Cook bacon in fry pan on low heat, stirring for 2-3 minutes.  
Transfer to a large bowl and add the grated zucchini, cheese, flour, oil and eggs.  
Season with salt and pepper and mix until all well combined. Pour into your 2 loaf pans, and bake until golden. Enjoy this served warm or cold
MACARONI&CHEESE

3 heaped tablespoons butter
2 heaped tablespoons plain flour
1 cup grated cheese
300ml of milk
500grm pkt macaroni pasta

METHOD:

Cook pasta according to packet instructions.
To prepare cheese sauce, in a saucepan melt the butter.
Add the flour, cook mixture until all the butter has gone. Start adding your milk slowly and mix well.
The sauce will start to thicken as it comes to a boil. Remove from heat and add the cheese, season
and mix through your cooked pasta.
Enjoy as a side dish.

PIKELETS

1 cup self raising flour
1 egg
¼ cup milk,
Pinch salt
Butter to cook

METHOD
Place flour and the salt into a bowl. Add the egg, milk and whisk well to combine until there are no
lumps. You may need extra milk if batter is too thick. Heat up your pan and add some butter or non
stick spray. Carefully drop spoonfuls of the batter in to your pan and turn when bubbles appear.
Remove when cooked and enjoy with your favourite topping.

CHOC CHIP COOKIES

250g butter
1 cup brown sugar
½ cup choc chips
2 eggs,
1/2 cup milk
2-3 cups self raising flour

METHOD
Cream your butter and sugar, add your eggs, choc chips and half your flour and milk. mix well and
add the remaining flour. Dough should not be sticky, if so add more flour. Oven should be set at 180
and cookies will take about 5-8 minutes.
Cookies can be rolled with your hands and set out onto your trays.
TABOULEH SALAD

½ cup cracked wheat
3 tomatoes
1 large cucumber
2 chopped spring onions
1 garlic clove
1 bunch parsley chopped
1 lemon,
Olive oil,
Salt

METHOD:

Place the cracked wheat in a bowl and cover with cold water. Soak for 10 minutes, then tip into strainer and press out the water. Place wheat into a large bowl and add your small diced, cucumber, tomato, parsley, onions and garlic.
In a small bowl add juice of 1 lemon, 1/4 cup oil and mix through your salad, season and enjoy.

ROSEMARY AND CHEESE PIZZA

1 batch pizza or scone dough,
200grms plain flour,
2 teaspoons yeast,
1/2 cup warm water,
2 teaspoons oil,
¼ teaspoon salt.

METHOD

Place the yeast and warm water in a bowl. Place your flour and salt into a large bowl and mix in your water and yeast. Mix well until dough looks smooth. Cover with a clean tea towel, and get your oven on to 180. Let dough rest for 20 minutes before you flour your bench and roll out to fit your tray. Brush with olive oil, sprinkle with herbs and cheese and place into your hot oven. Cooking time: 10-15 minutes.
WHITE CHRISTMAS

500grms white choc melts
½ cup cream
1 cup rice bubbles
½ cup diced dried apricots
1 cup coconut
½ cup dry cherries

METHOD:
Line a slice pan 26cmx16cm with baking paper. Place chocolate and cream in a bowl and melt over a pot if simmering water, making sure the chocolate does not burn. Meanwhile place your remaining ingredients in a large bowl. Pour chocolate over dry ingredients and mix to combine. Pour into your pan and smooth out and place in fridge for 2 hrs until set. Slice into fingers and into an airtight container.

LIL'S CHRISTMAS PLUM PUDDINGS

1 home brand dark fruit cake
1 cup orange juice [BRANDY IF FOR ADULTS]
1 cup coconut
1 cup glacee cherries,
1 cup mixed fruit
250 g block melted butter
White chocolate for the top [melted]

METHOD
Place the fruit cake into a large bowl and crumble with your hands. Add all the fruit and coconut. Add your melted butter and juice and mix well. You should be able to form round balls with the mixture. Roll into walnut sized balls until you have used up all the mixture and place on trays in the fridge. Cut cherries into ¼ and melt your white chocolate. Remove balls from fridge and spoon over tops with little chocolate and cherry on top.

Homemade mini plum puddings. Yum!!