

Prep: 10mins | Bake: 25mins

Adult supervision required to use oven

Gluten Free

Blueberry Muffins

Ingredients

- 2 Cups White Wings Gluten Free Self Raising Flour
- 1/3 cup CSR Sugar
- 1 tsp lemon zest
- 3/4 cup buttermilk
- 2 large eggs
- 3 tbsp Crisco Vegetable Oil
- 3/4 cup dried, fresh or frozen blueberries
- 2 tsp cinnamon
- 1 tbsp CSR sugar

Steps

Step 1:

Preheat oven to 180°C. Fill muffin tray with patty pans.

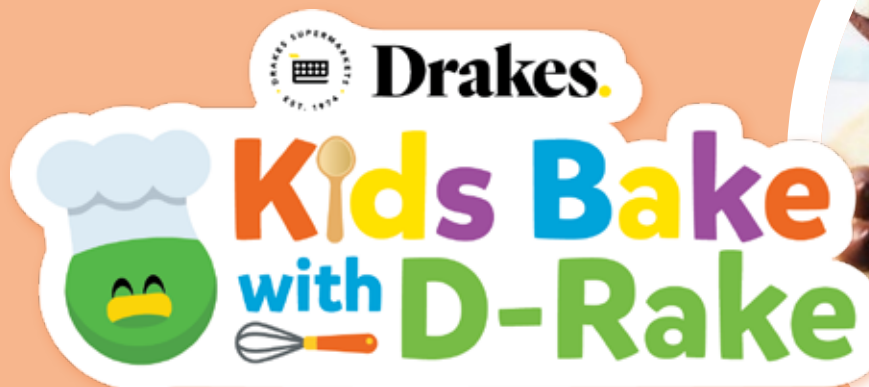
Step 2:

Mix flour and sugar in a bowl, then gently fold in wet ingredients and fruit. Slowly mix, don't overdo!

Step 3:

Scoop mixture into patty pans and sprinkle with cinnamon and sugar. Bake for 20 minutes or until a toothpick comes out clean.





Prep: 20mins | Cook: 40mins

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Choc-Vanilla Noughts & Crosses

Ingredients

- 125g MeadowLea Margarine, softened
- ½ cup CSR Caster Sugar
- 1 egg
- 1 tsp vanilla extract
- 2 cups White Wings Plain All-Purpose Flour
- 2 tbsp cocoa powder
- 2 tsp milk
- ⅓ cup white and dark chocolate chips

Steps

Step 1:

Preheat oven to 180°C. Prepare oven tray with baking paper.

Step 2:

Mix margarine, sugar, egg, vanilla and flour in a bowl.

Step 3:

Take half and mix it with cocoa powder and milk. Chill in the fridge for 30mins.

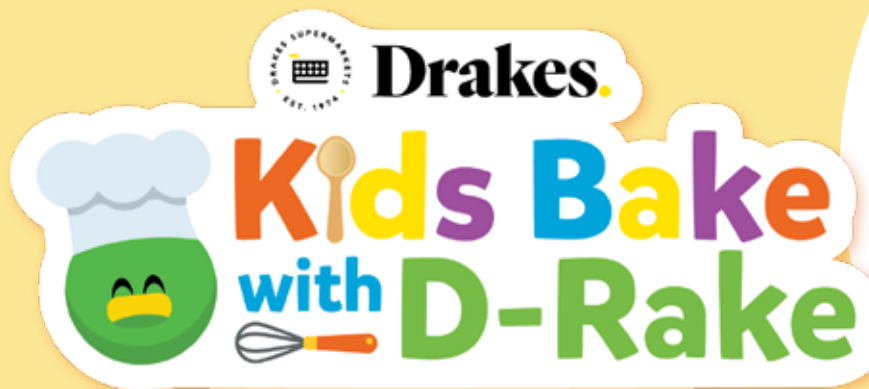
Step 4:

Roll out dough and cut out circles. Press chocolate chips on top in X and O shapes.

Step 5:

Bake for 15mins and make sure to let it cool before eating.





Prep: 30mins | Bake: 20mins

Adult supervision required to use oven

with Yoghurt
Drizzle

Muesli Bar Slice

Ingredients

Steps

Slice:

- 125g MeadowLea Margarine
- 1/2 cup CSR Raw Sugar
- 1/4 cup CSR Golden Syrup
- 1 cup rolled oats (not instant)
- 1/4 cup frozen blueberries
- 1/2 cup dried cranberries
- 3/4 cup diced dried apricot
- 1/2 cup White Wings Self-Raising Flour
- 3 tbsp pumpkin seeds
- 1 tbsp sesame or chia seeds

Yoghurt Drizzle:

- 1 cup CSR Pure Icing Sugar
- 1 tbsp natural yoghurt
- 1/2 tsp lemon juice
- Shredded coconut
- Fresh or frozen blueberries

Step 1:

Preheat oven to 180°C. Grease and line a slice tray.

Step 2:

Mix margarine, sugar and syrup in a bowl. In a bigger bowl, mix oats, fruit, seeds and flour. Add in the butter mixture and stir well.

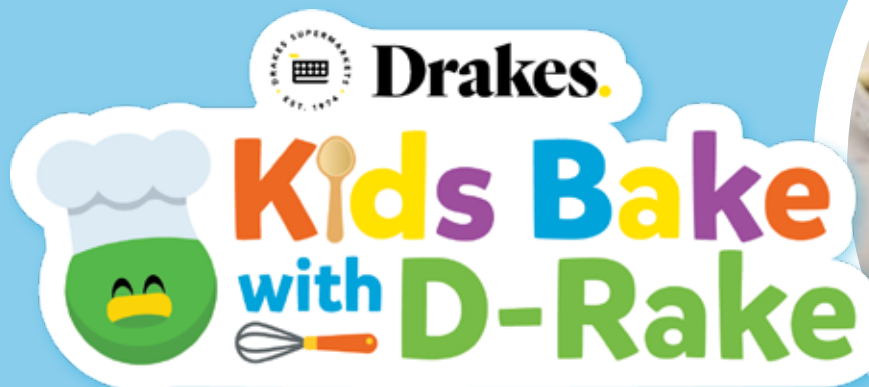
Step 3:

Press into slice tray and bake for 20mins. Let it cool before cutting into slices.

Step 4:

Mix together icing sugar, yoghurt and lemon. Drizzle over slice and top with coconut and blueberries.





Prep: 15mins | Bake: 30mins

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Banana Bread

Ingredients

- 140g MeadowLea Margarine
- $\frac{2}{3}$ cup CSR Caster Sugar
- 2 large eggs
- 1 cup White Wings Self-Raising Flour
- 1 tsp baking powder
- 2 bananas, mashed

Steps

Step 1:

Preheat oven to 180°C. Grease and line a loaf tin with baking paper.

Step 2:

Whisk the margarine and sugar together, then slowly add the eggs and flour.

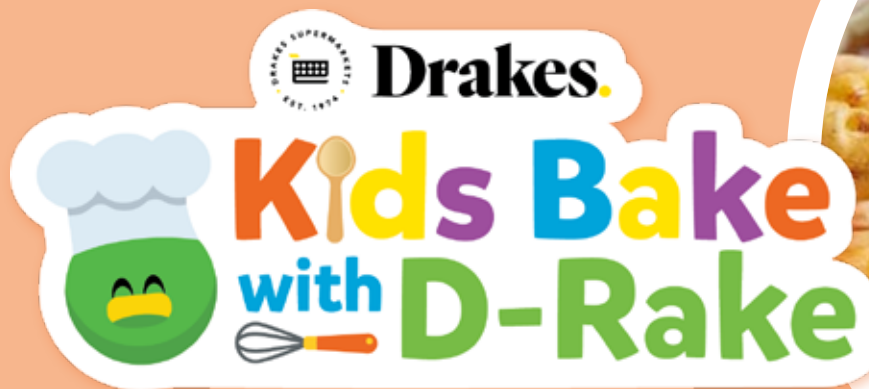
Step 3:

Add the baking powder and mashed bananas. Mix well, making sure there are no lumps.

Step 4:

Pour the mixture in the lined loaf tin and bake for 30 minutes.





Prep: 20mins | Cook: 40mins

Adult supervision required to use oven

Mini Quiche

Ingredients

- 4 large eggs
- 1 cups whole milk
- 2/4 tsp salt
- 1/4 black pepper
- 3/4 cups of shredded bacon
- 1/2 cup grated cheddar cheese
- 1/4 cup diced tomatoes
- 2 sheets thawed puff pastry

Steps

Step 1:

Preheat oven to 180°C.
Grease muffin tray.

Step 2:

Cut pastry into circles with a cookie cutter or the rim of a cup and place into muffin tray.

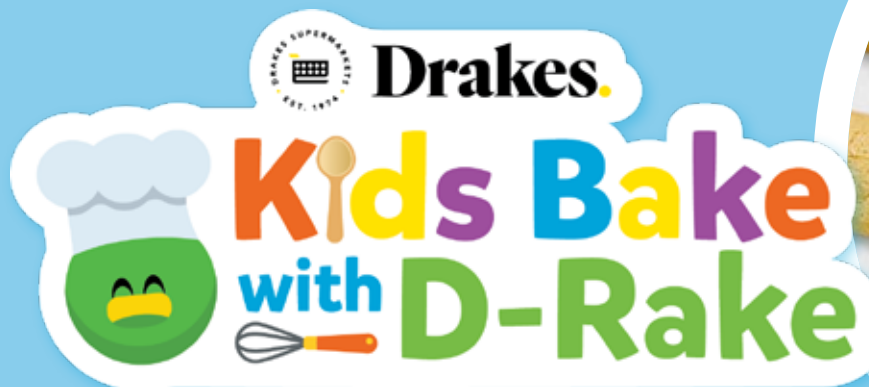
Step 3:

Whisk together eggs, milk, salt and pepper; stir in bacon, cheese and tomato.

Step 4:

Pour evenly between pastry cups and bake for 20-25 minutes.





Prep: 20mins | Bake: 15mins

Adult supervision required to use oven and stove

Honey Jumbies

Ingredients

- 60g MeadowLea Margarine
- ½ cup firmly packed CSR Brown Sugar
- ¾ cup CSR Golden Syrup
- 1 egg, beaten lightly
- 2½ cups White Wings Plain All-Purpose Flour
- ½ cup White Wings Self Raising Flour
- ½ tsp baking soda
- 2 tsp ground ginger
- 2 tsp mixed spice

Icing:

- 1 egg white
- 1½ cups CSR Icing Sugar
- 1 tbsp lemon juice
- A few drops pink food colouring

Steps

Step 1:

Preheat oven to 180°C.

Step 2:

Melt margarine, sugar, and syrup over the stove; cool for 10 minutes.

Step 3:

Mix cooled mixture with egg and dry ingredients; Squish it all together with your hands and chill for 30 minutes.

Step 4:

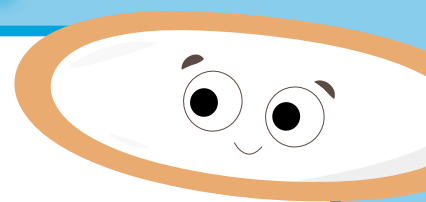
Break dough into eight portions. Roll into thick logs and cut in half longways. Place on lined tray and flatten.

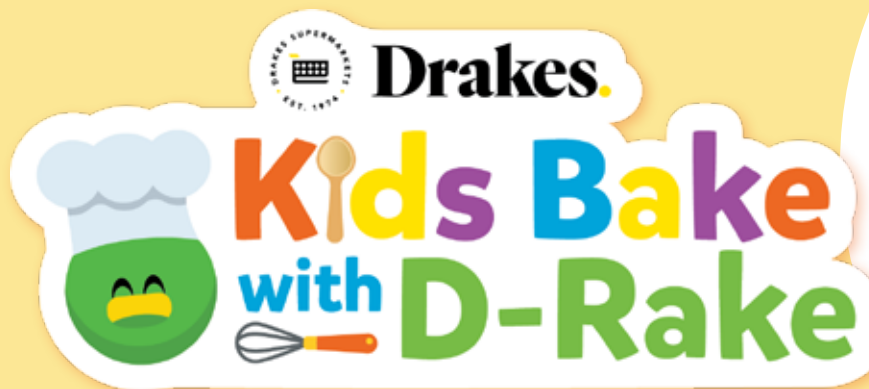
Step 5:

Bake for 15 minutes or until golden.

Step 6:

Whisk egg white with sugar and juice for icing; make half pink. Spread on biscuits.





Prep: 10mins | Bake: 25mins

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Little Hummingbird Cakes

Ingredients

Cakes:

- 2 cups White Wings Self Raising Flour
- $\frac{3}{4}$ cup firmly packed CSR Brown Sugar
- $\frac{1}{4}$ cup pecans, chopped
- 1 tsp ground cinnamon
- $\frac{1}{2}$ cup Crisco Sunflower Oil
- 2 extra large eggs, lightly beaten
- 2 ripe bananas, mashed
- 440g crushed pineapple, well drained

Icing:

- 125g cream cheese, diced and softened
- 50g MeadowLea Margarine, diced and softened
- $1\frac{1}{2}$ cups CSR Icing Sugar
- Toasted shredded coconut and chopped pecans, for serving

Steps

Step 1:

Preheat oven to 160°C.

Step 2:

Mix together flour, sugar, pecans and cinnamon in a large mixing bowl.

Step 2:

In a separate bowl, mix together the oil and eggs. Then add the banana and pineapple. Mix with the dry ingredients.

Step 3:

Spoon batter into lined muffin pans and bake for 25 minutes.

Step 4:

Mix cream cheese and margarine until smooth. Spread on the top of each cake once cooled.

