

Shortbread Cookies

Ingredients:

- 500g butter (Nutelex sub DF)
- 255g Icing Sugar
- 675g plain flour (GF flour sub)



Equipment:

- Large mixing bowl
- Electric beaters
- Wooden spoon
- Baking paper
- Knife
- Cutting board
- Baking tray x4
- Microwave safe bowl
- Spatula
- Wire rack



Method:

1. Preheat oven to 180 degrees Celsius and collect/prepare your ingredients.
2. In a large mixing bowl, add butter and sugar and beat with an electric mixer until fluffy and smooth. Approximately 2 minutes.
3. Add the plain flour and mix with a wooden spoon until it forms a dough.
4. Roll dough out into a small roll and slice into 1cm slices and then place on a tray lined with baking paper.
5. Bake in the oven for 20 minutes.
6. *Optional- when cool, melt some chocolate and dip each biscuit half way in. Place on a rack to dry.

Lemonade Scones with Jam and Cream

Ingredients:

Scones:

- 6 cups self raising flour (GF flour sub)
- 2 cups lemonade
- 2 cups cream (DF Cream sub)

Toppings:

- 1 jar of Jam
- 600ml of cream (DF cream sub)
- 1 teaspoon caster sugar

Equipment:

- Large mixing bowl
- Medium mixing bowl
- Measuring cups
- Knife
- Baking tray x4
- Baking paper
- Small white serving bowl x8
- Spoon x8
- Large Serving Bowl x4



Method:

1. Preheat oven to 180 degrees Celsius and collect/prepare your ingredients.
2. Line the baking trays with baking paper and set to the side.
3. Measure and place the flour into a large mixing bowl.
4. Add in the cream and lemonade.
5. Use a butter knife to combine the mixture together. Don't over work it.
6. Turn it out onto the bench and push the dough together to form a dough. You may need to sprinkle a little extra flour just to stop it sticking and to bring it together but do not over work it.
7. Flatten it out on the bench until it is about 2cm high.
8. Use a small scone cutter to cut out scone portions. Place them on the baking tray with space between each one. Approximately 12-14 per tray.
9. Reform the leftover dough and repeat the process again until there is no dough left.
10. Glaze the top of each scone with a little bit of milk and then place in the oven to bake for 15-20 minutes or until cooked.
11. Meanwhile, pour the cream into a medium mixing bowl, add the caster sugar and beat on high speed with the hand beaters until cream becomes thick/whipped fluffy.
12. To serve, place the scones in a large serving bowl x4. Place jam and cream in separate small serving bowls and place spoons in with them.



Lemon Slice



Ingredients:

Base:

- 160g Butter (Nutelex sub for DF)
- 1 ½ cups sweetened condensed milk (Coconut CM sub for DF)
- 500g Marie Biscuits (GF sub)
- 2 cups desiccated coconut
- Lemon juice and zest from 2 lemons

Frosting:

- 6 cups pure icing sugar
- 180g butter softened to room temperature (Nutelex sub for DF)
- 150ml lemon juice
- ¼ cup desiccated coconut

Method:

- Collect your ingredients and equipment. Grease and line the two 18cm x 28cm rectangular slice tins with baking paper.
- Crush biscuits and place crumbs into a bowl.
- Add desiccated coconut and grated lemon rind. Mix to combine.
- Add melted butter, condensed milk and the juice from 1 lemon to the biscuit mixture. Mix thoroughly until well combined.
- Share the mix evenly between the two tins and press it into them. Place into the fridge.
- In a bowl, whisk the icing sugar, room temperature butter and extra lemon juice in a bowl until creamy and 'frosting-like' - if the frosting is too thick to spread, add a little more lemon juice.
- Spread the frosting over the slice, sprinkle with the extra coconut and place back into the fridge to firm completely.
- Cut into pieces once slice has firmed.

Equipment:

- Rectangular slice tin 18x28cm x2
- Baking paper
- Rolling pin- for crushing biscuits
- Large bowl
- Grater
- Measuring cups
- Measuring jug
- Wooden spoon
- Hand beaters
- Medium bowl
- Spatula
- Knife for cutting

Zucchini Slice

Ingredients:

- 10 eggs (*will have separate pre-made zucchini bites as EF/DF sub)
- 2 cup self raising flour (GF SR flour sub for GF)
- 2 medium onion- very finely diced (Celery grated as onion sub)
- 1/2 cup vegetable oil
- 3 cups grated cheese (Bio cheese for DF sub)
- 4 medium zucchini grated and squeezed dry
- 2 carrots- peeled and grated
- Salt and pepper to season

Equipment:

- Large mixing bowl
- Measuring cups
- Knife
- Chopping board
- Grater
- Peeler
- Wooden spoon
- Whisk
- Non stick baking dishes x2



Method:

1. Preheat oven to 180 degrees Celsius and collect/prepare your ingredients.
2. Crack the eggs into a large mixing bowl and then add the self raising flour. Whisk the egg and flour together until the mixture is smooth.
3. Add the onion, cheese, oil, zucchini, carrot and salt/pepper to the mixture. Stir with a wooden spoon until combined.
4. Pour/divide the mixture into two non stick baking dishes.
5. Bake in the oven for 30 min or until golden brown and cooked in the center.
6. To serve, slice into small squares and place on serving stands.