**Chocolate Crackles**

**Ingredients**

4 cups Kellogg's Rice Bubbles

1 cup icing sugar

1 cup desiccated coconut

250g copha, chopped

3 tbsp. cocoa

**Method**

In a large bowl, mix the Kellogg's Rice Bubbles, icing sugar, cocoa & coconut.

Slowly melt the copha in a saucepan over a low heat.

Allow to cool slightly.

Add to Rice Bubbles mixture, stirring until well combined.

Spoon mixture into paper patty cases and refrigerate until firm.



**Microwave Fudge**

**Ingredients**

1 tin condensed milk

2 cups castor sugar

125g margarine

**Method**

Combine all ingredients in a large microwave safe bowl.

Cook on high for 3 mins then stir.

Cook for another 5 min on high, 2 mins at a time.

Remove and add 1 tsp. vanilla essence and 1 tbsp. margarine.

Beat ingredients together and put in greased container until set.

Cut into squares.

**Fudgy Choc Cookies**

**Ingredients**

2 eggs  
1 cup brown sugar  
1/2 cup canola oil  
1 tsp. vanilla   
2 cups plain flour  
1 tbsp. baking powder  
1/2 cup sifted cocoa  
1/2 cup choc chips  
  
**Method**

Preheat oven to 180C.

Beat eggs, brown sugar and oil in a large bowl.

Add vanilla, flour, baking powder, cocoa and choc chips.

Mix well to combine.

Roll teaspoonfuls of mixture into balls. Place balls on a greased and lined baking tray and flatten slightly with a fork.

Bake for 12-15 minutes or until cooked through.

Leave to cool on wire racks.

**Creamy Coconut Ice**

Preparation Time: 20 Minutes

Total Cooking Time: NIL

Makes 30 pieces

**Ingredients**

2 Cups Icing Sugar

¼ tsp. Cream of Tartar

400g can Condensed Milk

3 ½ cups Desiccated Coconut

2-3 drops pink food colouring

**Method**

Brush a 20cm square cake tin with oil or melted mutter. Line base with baking paper.

Sift the icing sugar and cream of tartar into a large bowl. Make a well in the centre and add the condensed milk. Using a wooden spoon, stir in half the coconut; add the remaining coconut. Using your hands, mix until ingredients are well combined.

Divide the mixture in half. Tint one half with pink food colouring. Using your hand, knead colour through evenly.

Press pink mixture over base of prepared tin; cover with the white mixture and press down firmly to even the surface. Refrigerate for 1 hour or until firm. Remove Coconut Ice from tin and cut into squares or bars. Store in an airtight container in cool, dark place for 2-3 weeks.

**Mr Tysoe’s Terrific Toffees**

**Ingredients**

3 cups sugar

1 cup water

¼ cup brown malt vinegar

**Method**

Place sugar, water and vinegar into saucepan, stir over low heat until sugar is dissolved.

Increase the heat, boil rapidly, uncovered for approximately 15 minutes or until a small amount, when poured into cold water, will crack.

Remove from heat, stand saucepan in cold water for 1 minute. Remove from water and allow bubbles to subside.

Pour into paper patty cases. Leave for 2 minutes before decorating with your choice of toppings such as coconut, hundreds and thousands etc.

Makes 12

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**CHOCOLATE CAKE**

**Ingredients**

125 grams butter

1 + 1/4 cups caster sugar

2 eggs

1 teaspoon vanilla

2 cups self-raising flour

1/4 cup cocoa

1 teaspoon bi-carb soda

1 cup hot water

**Method**

Beat sugar and butter, add eggs and vanilla, add sifted dry ingredients and hot water.

Mix well, cook in a moderate oven (180 degrees) for 40 minutes or so.

When cake is cool, ice with chocolate icing.