**Florentine Slice**

**Ingredients**

185g (6 oz) dark chocolate

¾ cup sultanas

2 cups crushed cornflakes

½ cup roasted unsalted peanuts

60g (2oz) red glacé cherries

2/3 cup condensed milk

**Method**

Put chopped chocolate in top of double saucepan, stir over simmering water until melted.

Spread evenly over base of greased 28cm x 18cm (11in x 8in) lamington tin lined with greased aluminium foil. Bring foil about 5cm (2in) over edges of tin for easy removal of slice when cooked. Refrigerate until set.

Combine sultanas, cornflakes, peanuts, chopped cherries, and condensed milk in bowl. Mix well.

Using back of spoon spread mixture evenly over base.

Bake in moderate oven, 15-20 minutes. Cool, refrigerate until set. Cut into squares.

**Scones**

**Ingredients**

3 cups SR Flour

1 cup milk

¾ cup pouring cream

**Method**

Pre-heat oven to 180 degrees (Celsius). Cover baking tray with baking paper.

Sift flour into bowl so flour is aerated.

Add liquids.

Mix to combine so dough is formed – do not over mix.

Tip dough onto lightly floured surface. You may need to knead the dough slightly to bring it all together.

Roll out. Cut out dough and place on tray.

Place in oven for about 15 minutes or until slightly browned.

**Never Fail Patty Cakes**

**Ingredients**  
250g butter  
2 cups castor sugar  
3 cups SR flour  
5 eggs  
2 tsp. vanilla  
1 cup milk

**Method**

Place dry ingredients into a large bowl. Melt butter. Beat eggs and vanilla. Add butter, eggs and milk to dry ingredients and beat by hand until smooth. Line muffin tins with patty pans. Half fill patty pans with mixture and bake in a moderate oven for 15 minutes or until cooked.

**Meringues**

**Ingredients**

4 egg whites, at room temperature

220g (1 cup) caster sugar

2 tsp cornflour, sifted

1 tsp white vinegar

4-5 drops pink food colouring

5-6 drops green food colouring

Coloured sprinkles, to decorate

**Method**

Preheat oven to 100°C. Line 2 baking trays with non-stick baking paper.

Place the egg whites in a large clean, dry bowl. Use an electric beater to whisk the egg whites until soft peaks form.

Gradually add the sugar and whisk until the sugar dissolves. Continue beating for 2 minutes or until the mixture is thick, glossy, all the sugar dissolves and a long trailing peak forms when the beater is lifted from the mixture. Add the cornflour and vinegar, and whisk until just combined.

Divide meringue mixture between 2 bowls. Stir pink colouring into 1 bowl and green into the other.

Place dollops of mixture on prepared trays & sprinkle with hundreds & thousands.

Bake in preheated oven for 2 1/2 hours, swapping trays halfway through cooking, until meringues are crisp and sound hollow when tapped on base. Turn oven off and leave in oven for 3 hours or until cool.

Makes 24

Note: These meringues can be made up to 1 week ahead. Store in an airtight container.

### Raspberry Jam Cookies

**Ingredients**

3 oz. margarine/butter

4 oz. Sugar

5 oz. Self-Raising Flour

1 heaped tablespoon raspberry jam

**Method**

Cream the butter and sugar. Add self-raising flour and raspberry jam. Mix well with spoon.

Place heaped teaspoons full of cookie dough onto cooking tray and bake in a moderate oven (180 degrees) until golden brown. These will be crunchy to eat!

**Chocolate Caramel Slice**

**Ingredients**

1 cup (150g) plain flour

½ Cup (40g) desiccated coconut

½ cup (90g) brown sugar

125g (4 oz) butter, melted

*Caramel Filling:*

1/3 cup (2½ fl oz) golden syrup

125g (4 oz) butter, melted

2 x 400g cans (14 oz) sweetened condensed milk

*Chocolate Topping:*

185g (6½ oz) dark chocolate

3 teaspoons vegetable oil

**Method**

Preheat the oven to 180 degrees C (350 degrees F). Place the flour, coconut, sugar and butter in a bowl and mix well. Press the mixture into a 20x30cm (8x12in) slice tin lined with non-stick baking paper and bake for 15-18 minutes or until brown.

To make the caramel filling, place golden syrup, butter and condensed milk in a saucepan over low heat and stir for 7 minutes or until the caramel has thickened slightly. Pour the caramel over the cooked base and bake for 20 minutes or until the caramel is golden.

Refrigerate slice until cold. Spread with chocolate topping. Makes 30.

**Chocolate Topping:**

Place the chocolate and oil in a saucepan over low heat and stir until melted.

Remove from heat and allow to cool slightly before spreading over the slice.

If you want to create a decorative pattern on the surface, run a fork across the topping before it sets.

Topping sets hard so for a clean edge cut the slice with a warm knife which has been dipped in hot water.

**Anzac Biscuits (Women's Weekly says it makes about 30)**

**Ingredients**

1 cup rolled oats

1 cup plain flour (white or wholemeal)

1 cup brown sugar

3/4 cup coconut

125g butter

1 tablespoon golden syrup

1 teaspoon bicarbonate of soda

2 tablespoons boiling water

**Method**

Combine flour, coconut and rolled oats in a bowl. Melt butter, sugar, and golden syrup together until sugar has dissolved. Combine carb soda and water and add to melted butter/sugar mix. Stir into dry ingredients while mixture is warm.

Place 3 teaspoons of mixture together about 4cm apart on greased oven trays and press down lightly. Bake in a slow oven (150 degrees Celsius) for about 20 minutes until golden brown. Loosen biscuits while warm, leave to cool on trays.

**Madeira Cake**

Preparation Time: 10 minutes

Cooking time: 45 minutes

**Ingredients**

180g unsalted butter, softened

180g caster sugar

2 lemons, zested

3 eggs

250g self-raising flour

60ml milk

50g white sugar

**Method**

Pre-heat oven to 180 degrees (Celsius). Line a medium loaf tin with baking paper. Put butter, caster sugar and zest in the bowl of an electric mixer and beat on high for 3 minutes or until light and creamy. Add eggs and beat until smooth.

Gently fold in flour and milk, then spoon into prepared tin. Sprinkle with white sugar then bake for 15 minutes or until the skin is just set. Use a sharp knife to make a shallow slash along the top of the cake, then bake for a further 30 minutes or until a skewer inserted into the centre comes out clean.

Cool completely on a wire rack.

**Thank you** for supporting the 2011 P&C Cake and Sweets Stall at the Wingham Scottish Festival. We could not do it without your help. We hope the recipes we have sent home become family favourites that you will continue to enjoy for years to come.

**Wingham Brush Public School**

**P&C**

**2011 Cake and Sweets Stall**

**Melt & Mix Shortbread**

**Ingredients**

250g butter  
1/3 cup icing sugar  
1/3 cup cornflour  
1/4 cup sugar  
1/2 tsp vanilla  
2 1/3 cups plain flour

**Method**

Melt butter over low heat, allow to cool slightly. Sift icing sugar and cornflour into bowl, add sugar. Add butter and vanilla. Beat mixture until thick and creamy. Add sifted flour and mix well.

Press into a lamington tin and smooth over. Mark into fingers with a sharp knife. Prick with a fork.

Bake in a moderate oven for 30 minutes or until light golden.

Cut into fingers while still warm. Cool in tin.